



DI BARTOLI
HOME BARISTA CENTRE

How to use The La Sorrentina / Atomic

Adding Water

Unscrew the black knob on the neck of the La Sorrentina and gently pour in 600ml of water straight off the boil (filter water preferred). If you use cold water the group head will over heat and can burn your coffee. Screw the black knob back on and make

sure it is on tight.

Add Freshly Ground Coffee

Grind just before brewing - not minutes before. Grind between espresso and stovetop but feel free to adjust for your own taste. Add 20gms to your portafilter and gently smooth the coffee - no need to tamp.

Add Your Heat Source

Place the La Sorrentina over medium-high heat on a gas or electric stove. If you have an induction stove top you will need an induction plate like the Frabosk Induction Plate available in store.

Brewing Process

The brewing process will take 3-5 minutes while the pressure builds up enough to push the water through the group head and into the jug underneath. Do not let the jug sit on the La Sorrentina while its heating up as it can get hot enough to boil the coffee when it falls in.

Steaming Milk

Meanwhile, fill the pitcher with milk to the desired level, but not more than one-half, since the milk volume will double with steaming. We recommend a 400ml milk jug for this. Place the pitcher under the steam tube so that the tube tip is under the surface of the milk. Slowly open the steam valve until you get strong and steady steam. Move the pitcher slowly from side to side, and slightly up and down. The milk will swirl and become steamy hot and frothy. Continue until the milk is hot but not burnt, about 60 degrees. (Producing rich milk foam can be a bit tricky and requires practice.) Close the steam valve. Remove the pitcher from the steam tube. Remove machine from heat. Turn off the heat source. Clean the steam tube of any excess milk (which can clog the opening as it dries), by opening the steam valve with the tip facing down until all the steam has been released. Pour 1/2 to 2/3 cup of coffee into each cup, adding sugar if desired. Pour in steamed milk froth.

Ready to Drink

You are now ready to enjoy some fantastic Atomic Coffee! Be sure to clean the machine by giving it a good wipe down to remove any coffee oils. If you want to use it again immediately run the machine under water until it's cool to touch.