

Miele

Allpress Coffee Settings



ALLPRESS
ESPRESSO



MIELE COFFEE MACHINE SETTINGS FOR ALLPRESS BEANS

We have worked very closely with the team at Allpress to find the perfect settings on your Miele coffee machine to create a delicious espresso at home. With these you will be creating those magical Miele moments for yourself, friends, and family.

Top tips

1. Before you start setting up your machine ensure you have fresh roasted coffee, a clean machine, and your favourite cup. We recommend using filtered water for ultimate flavour however if not accessible you can use tap water hardness settings as included in the benchtop and built-in settings.
2. To keep your coffee beans as fresh as can be, once opened, store in an airtight container and use within 2 weeks.
3. If your first pour is overly sour or bitter you can modify the grind settings to suit your unique taste, there is no right or wrong here. If your espresso is tasting sour then it is under extracted and the grind setting is too course, reduce the grind and try again until it meets your needs. If it is tasting too bitter then the grind is too fine and has created an over extraction, in this case increase the grind.
4. Crema, the beautiful golden tiger-skin liquid that makes that first sip of the day so enjoyable. When swirling your espresso around your cup this should stick to the sides and create small golden looking hills. If your crema appears too blonde then your coffee is under extracted, if too dark then over extracted.
5. Setting up your milk. Now we have given you the tools to create the perfect Allpress espresso it is your time to personalise your milk settings. Everyone's preference on strength differs so we will leave this part up to you. Once you have mastered the espresso setting on a drink and the desired milk volume has been reached press OK to save the drink profile. The best thing about Miele benchtop machines is you can save your very own coffee profiles so there is no guess work for those time strained mornings (not available on CM5 machines).

Benchtop

Grind setting: 1
Amount of coffee: 6
Brew temperature: Maximum
Pre-brewing: Off
Tap Water hardness: Med
Water hardness filtered: Low
Extraction time: 15 seconds

Built-in

Grind setting: 2
Amount of coffee: 6
Brew temperature: Maximum
Pre-brewing: Off
Tap Water hardness: 20-23
Water hardness filtered: 9-12
Extraction time: 24 seconds



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