

### Introduction

To extract a **perfect espresso** ☕, you will need a few key elements:

- ✓ Freshly roasted and finely ground coffee beans
- ✓ A high-quality espresso machine
- ✓ A skilled barista.

Here are some tips for extracting a perfect espresso:

### Accessory list

| accessory | Description  |
|-----------|--|
| ! scale   | A must have accessory, it will help you to measure your coffee beans and your final extraction, to have the great ratio/weight |

|         |   |
|---------|---|
| Leveler | A Leveler is a distribution tool used to groom the coffee in your portafilter quickly and easily. With this leveler, you can expect a much easier time getting a consistent and level tamp, removing one of the many variables from pulling the perfect shot. |
|---------|---|

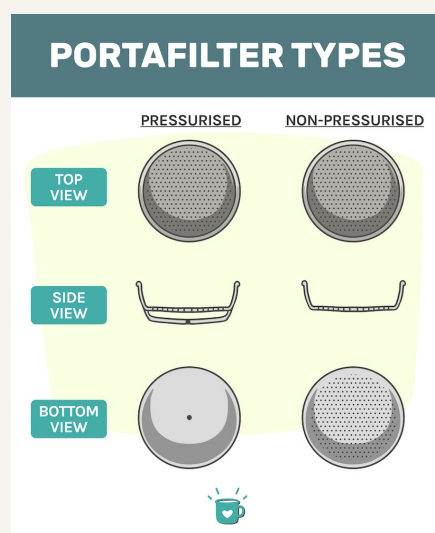
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| Tamper | Tampers are tools used to pack (or "tamp") espresso grounds into the basket of an espresso machine. The purpose of a tamper is to pack the grounds evenly for a quality shot. |
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| WDT<br>(Weiss<br>Distribution<br>Technique) | WDT tool is a small espresso accessory that helps you evenly distribute the coffee grounds in your espresso basket |
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### Accessory list (cont)

|         |   |
|---------|---|
| Dossing | Designed for use with espresso  |
| Funnel  | grinders that have extra space between the grinder output and the top of the portafilter, the Espresso Dosing Funnel increases the height of your portafilter, helping to avoid overspray from the grinder. |

### Basket Types



There are mainly two types of basket:

**Double wall or pressurised:** this is mainly used for pre-grounded coffee beans

**Single wall or NON-Pressurised:** this is mainly used for freshly ground coffee beans both can be found as single or double shot



