



The parts that make good coffee great



To make a great cup of coffee

you will need:

a clean coffee machine

clear & uncontaminated soft water

Espresso blend and full roasted quality coffee

Equipment that will not let you down at crucial moments

The knowledge to maintain your machine and to make great coffees

Cleaning equipment



There is no point in spending a lot of money on a coffee machine only to find that the cleaning is being neglected. If your coffee machine is not being regularly cleaned it will make bitter coffee - coffee grains may be visible in the cup. It will block up the various coffee filters causing your **coffee machine to malfunction and eventually seize up**. BSCC have a range of cleaning products which if used regularly will help prolong the life of your machine.

Water filters



If you have hard water in your area this can cause a build up of calcium deposits which can block crucial parts of the machine. Your water may be contaminated and lead to poor quality water. Water filters can remove the calcium deposits and clean the water leading to pure clear water which will give the best tasting coffee. BSCC have a range of Brita water filters to suit most environments.

If you have hard water then you will need a filter as the coffee machine manufacturer warranty will not cover hard water related problems.

Coffee



The best type of coffee for making espresso based coffees is a dark roasted espresso blend with a large Arabica content. The greater the Arabica content the softer the taste. The coffee should be fresh to give you the maximum taste and in special sealed containers to retain the flavour. BSCC have a range of filter coffee - coffee pods and coffee beans to suit all environments and budgets.

Training



You need to know how clean your machine and make quality coffees. BSCC provides extensive training initially and on going in order to keep your coffee as good as it can be. **Training and cleaning are reduced significantly with coffee pods** and automatic dosing coffee machines.

Coffee equipment

The most important part is your choice of machine.



If your machine has a small boiler it will run out of steam or hot water or both when you are busy. With automatic dosing you control the most important part - the timing of the shot of coffee. If the machine has a frother you can control the most difficult part of making cappuccinos the froth.

You can also choose auto dosing of water - extra steam wands - a cup warmer or extra power and the quantity of coffee handles. With all the choices available it is best to consider all your options to suit your environment. BSCC can recommend a system to suit you from **10 to 500 coffees per day - manual or automatic machine - bean to cup or filter coffee**.