

Lavazza Top Class

Lavazza Top Class Whole Bean Coffee Blend Instruction Manual

MODEL: TOP CLASS

Brand: Lavazza

1. Product Overview

The Lavazza Top Class Whole Bean Coffee Blend is a balanced medium espresso roast crafted from a mix of Arabica varieties from Brazil and India, combined with Robusta coffees from the island of Java. This blend offers a smooth aftertaste with notes of bitter chocolate and dried fruit. It is designed for optimal use with an espresso machine, providing a full-bodied coffee experience.

Lavazza has over 125 years of experience in sourcing and blending high-quality coffee beans globally, ensuring an unmistakable taste and aroma in every cup.

2. Key Features

- One 2.2 pound (1 kg) bag of Lavazza Top Class Italian whole coffee beans.
- Full-bodied medium espresso roast with a smooth, balanced flavor.
- Features aromatic notes of dark chocolate and cinnamon.
- Blended and roasted in Italy.
- Best suited for use with an espresso machine.
- Produced in a nut-free facility, contains only coffee.

3. Setup and Preparation

To achieve the best flavor from your Lavazza Top Class whole beans, proper grinding and brewing are essential. This blend is optimized for espresso preparation.

3.1 Grinding Level

For espresso machines, a very fine grind is recommended. The ideal particle size is between 200-250 micrometers (0.2-0.35 mm). Adjust your grinder settings to achieve this consistency.

GRINDING LEVEL



**ESPRESSO
MACHINE**



VERY FINE
200 - 250 μ m
.2 -.35 mm



FINE



MEDIUM



COARSE

Image: Visual guide illustrating the recommended very fine grinding level for espresso machines.

3.2 Brewing Guide for Espresso

Follow these guidelines for preparing single and double espresso shots:

BREWING GUIDE

**SINGLE
ESPRESSO**



**DOUBLE
ESPRESSO**



IN

0.28 oz
of ground espresso

0.56 oz
of ground espresso



OUT

1 oz
espresso shot

2 oz
espresso shot

Image: Diagram showing recommended coffee input and espresso output for single and double shots.

- **Single Espresso:** Use approximately 0.28 oz (8g) of ground espresso to produce a 1 oz (30ml) espresso shot.
- **Double Espresso:** Use approximately 0.56 oz (16g) of ground espresso to produce a 2 oz (60ml) espresso shot.

Ensure your espresso machine is preheated and the water temperature is stable for optimal extraction.



Image: A close-up of an espresso machine extracting coffee into a small white Lavazza cup.

4. Operating and Usage

While ideal for espresso, Lavazza Top Class whole beans can be adapted for various brewing methods to suit your preference. Adjust grind size accordingly.

4.1 Espresso Machine

As recommended, use a very fine grind. Tamp the coffee evenly in the portafilter. Follow your machine's instructions for brewing. The result should be a rich, aromatic shot with a thick, reddish-brown crema.

4.2 French Press

For French press, use a coarse grind. Add coffee to the press, pour hot (not boiling) water over it, stir gently, and let steep for 4 minutes. Slowly press the plunger down.

4.3 Drip Coffee Maker

Use a medium grind for drip coffee. Follow your coffee maker's instructions, typically using 1-2 tablespoons of ground coffee per 6 ounces of water.

4.4 Pour-Over

For pour-over, use a medium-fine grind. Place a filter in your pour-over cone, add coffee, and slowly pour

hot water in a circular motion, allowing it to bloom before continuing to pour.



Image: A small cup of espresso on a saucer, accompanied by biscotti and a newspaper, suggesting a relaxing coffee moment.



Image: A beautifully prepared latte with intricate latte art, showcasing the versatility of espresso.

5. Storage and Maintenance

5.1 Storing Whole Beans

To preserve the freshness and flavor of your Lavazza Top Class whole beans, store them in an airtight container in a cool, dark place, away from direct sunlight, heat, and moisture. Avoid refrigeration or freezing, as this can introduce moisture and alter flavor.

5.2 Grinder and Equipment Maintenance

Regularly clean your coffee grinder and brewing equipment according to their respective manufacturer's instructions. This prevents the buildup of old coffee oils and particles, which can negatively impact the taste of your fresh brew.

6. Troubleshooting Common Coffee Issues

- **Weak Coffee:** Ensure you are using the correct coffee-to-water ratio. For espresso, check your grind size; it might be too coarse.
- **Bitter Coffee:** This can be caused by over-extraction. Try a coarser grind, reduce brewing time, or lower water temperature slightly.
- **Sour Coffee:** Often a sign of under-extraction. Try a finer grind, increase brewing time, or raise water

temperature.

- **No Crema (Espresso):** Ensure your beans are fresh, your grind is fine enough, and your machine is at the correct pressure and temperature.

7. Specifications

Attribute	Value
Product Dimensions	10.63 x 3.94 x 10.63 inches
Item Weight	2.2 Pounds (35.27 Ounce / 1 kg)
Item Model Number	8000070020108
Manufacturer	Lavazza
ASIN	B000SDO6PO
Roast Level	Medium Espresso Roast
Flavor Profile	Smooth, balanced, with notes of dark chocolate and cinnamon

8. Important Information

- This product is labeled to United States standards and may differ from similar products sold elsewhere in its ingredients, labeling, and allergen warnings.
- Contains only coffee.
- Statements regarding dietary supplements have not been evaluated by the FDA and are not intended to diagnose, treat, cure, or prevent any disease or health condition.

9. Official Product Videos

The following videos, provided by Lavazza, demonstrate various coffee preparation methods and product ranges. While some videos may feature different Lavazza blends, the brewing techniques shown are generally applicable to whole bean coffee, including the Top Class blend.

Lavazza Dolcevita Coffee Blend Preparation

Video: This video showcases different brewing methods for Lavazza coffee, including French press, drip coffee, and pour-over, demonstrating how to prepare various coffee drinks.

Lavazza Super Crema Medium Roast Blend Overview

Video: An overview of the Lavazza Super Crema blend, featuring espresso preparation and the resulting rich crema. This demonstrates espresso machine usage.

Lavazza Dolcevita Full Range Coffee Preparation

Video: This video highlights the full range of Lavazza Dolcevita coffees and their preparation, including various coffee drinks and serving suggestions.


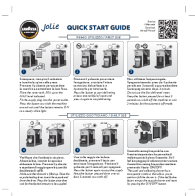



10. Warranty and Support

For specific warranty information regarding your Lavazza Top Class Whole Bean Coffee Blend, please refer to the packaging or contact Lavazza customer support directly. General product inquiries and support can be found on the official Lavazza website.

Visit the [Lavazza Store on Amazon](#) for more products and information.

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Related Documents - Top Class

	<p>Lavazza Jolie Espresso Machine: Operating Instructions and User Guide</p> <p>Official operating instructions for the Lavazza Jolie A Modo Mio espresso machine. Includes multilingual guides and usage information for optimal coffee preparation.</p>
	<p>Lavazza Jolie Quick Start Guide: Setup and Descaling</p> <p>A concise guide to setting up and maintaining your Lavazza Jolie coffee machine, including first-time use, daily operation, and descaling procedures.</p>
	<p>Lavazza Blue LB 2300-2312 Series Espresso Machine Maintenance Manual</p> <p>Technical assistance and maintenance guide for Lavazza Blue LB 2300, LB 2301, LB 2302, LB 2311, and LB 2312 espresso machines. Includes troubleshooting, diagrams, safety, and disassembly procedures.</p>
	<p>Lavazza Espresso Point EP Mini User Manual</p> <p>This document provides instructions and safety information for the Lavazza Espresso Point EP Mini coffee machine, covering setup, operation, maintenance, and troubleshooting.</p>
	<p>Lavazza Idola Espresso Machine Operating Instructions</p> <p>A comprehensive guide to operating, cleaning, and maintaining the Lavazza Idola espresso machine, including troubleshooting tips and technical specifications.</p>



[Lavazza Jolie & Milk Coffee Machine Operating Instructions](#)

This document provides comprehensive operating instructions for the Lavazza Jolie & Milk coffee machine, covering setup, usage, cleaning, and maintenance. It is designed for users to safely and effectively operate the appliance for brewing coffee and frothing milk.