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Lavazza SG_B016RY0LWO_US

Lavazza Espresso Whole Bean Coffee Instruction Manual

Model: SG_B016RY0LWO_US

INTRODUCTION

This manual provides essential information for the proper use and enjoyment of your Lavazza Espresso Whole Bean Coffee. Lavazza Espresso is a fragrant medium roast featuring aromatic notes of fruits and florals. This 100% Arabica blend is sourced from South America and Africa, ideal for various coffee preparations.



Image: Front view of the Lavazza Espresso Whole Bean Coffee 2.2 lb bag, highlighting the brand and product name.

PRODUCT CHARACTERISTICS

- **Blend:** 100% Arabica, naturally caffeinated, sourced from South America and Africa.
- **Roast Level:** Medium Roast (Intensity 5/10).
- **Aromatic Notes:** Florals and fruit, offering a sweet and aromatic finish.
- **Ingredients:** Contains only coffee. Produced in facilities that exclusively make coffee.

BLEND

100% ARABICA



Image: Close-up of coffee beans with text indicating "100% Arabica" blend.

PREPARATION METHODS

Lavazza Espresso Whole Bean Coffee is versatile and suitable for various brewing methods. Adjust grind size according to your chosen equipment.

- **Espresso Machines:** For a rich, concentrated shot.
- **Moka Pot:** For a strong, traditional Italian coffee.
- **Drip Coffee Machines:** For a classic brewed coffee.
- **French Press:** For a full-bodied, immersive brew.

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: Visual guide illustrating recommended brewing methods: espresso machine, moka pot, drip coffee machine, and French press.

GRINDING INSTRUCTIONS

Achieving the correct grind size is crucial for optimal flavor extraction. Refer to the guidelines below for common brewing methods:

Brewing Method	Recommended Grind Size
Espresso Machine	Very Fine (200-350 µm)
Moka Pot	Fine
Drip Coffee Machine	Medium
French Press	Coarse

GRINDING LEVEL



**ESPRESSO
MACHINE**



VERY FINE
200 - 250 μ m
.2 - .35 mm



FINE



MEDIUM



COARSE

Image: Visual guide demonstrating different grind levels from very fine to coarse, with a specific recommendation for espresso machines.

STORAGE AND MAINTENANCE

To preserve the freshness and flavor of your Lavazza Espresso Whole Bean Coffee, store it in a cool, dark place. An airtight container is recommended after opening the bag to maintain optimal quality.



Image: Side view of the Lavazza Espresso Whole Bean Coffee bag, showing product information and suggested storage details.

SPECIFICATIONS

Feature	Detail
Brand	Lavazza
Model Number	SG_B016RY0LWO_US
UPC/GTIN	041953026020
Item Form	Whole Bean
Flavor	Espresso Italiano

Feature	Detail
Caffeine Content	Caffeinated
Roast Level	Medium Roast (5/10 Intensity)
Product Dimensions	5.8 x 3.5 x 3.5 inches
Net Weight	2.2 Pounds (35.2 Ounce / 1 kg)
Manufacturer	LAVAZZA PREMIUM COFFEES COMPANY

TROUBLESHOOTING

For common issues related to coffee preparation, consider the following:

- **Weak Coffee:** Adjust grind size to be finer or increase coffee-to-water ratio.
- **Bitter Coffee:** Adjust grind size to be coarser or decrease brewing time. Ensure water temperature is appropriate for your brewing method.
- **Stale Flavor:** Ensure beans are stored in an airtight container in a cool, dark place. Use within a few weeks of opening for best flavor.

CUSTOMER SUPPORT

For further assistance or inquiries, please visit the official Lavazza website or contact their customer service. Product information and support may also be available through your retailer.