**COMPETITION FORMAT**

**WORLD’S RICHEST BARISTA COMPETITION**

**HAVE YOU GOT WHAT IT TAKES?**

**EVENT**
Taking place over the two days of Café Biz, teams of baristas from around the world will battle it out on stage to take home the prizes in the World’s Richest Barista Competition. Only the best will survive. The challenge is designed to reproduce the pressure of what happens in great espresso bars around the world. Under pressure, baristas must co-operate as a team to ensure the three things that matter to coffee customers; fast service and excellent presentation whilst maintaining quality. It’s a dynamic format that gives the judges, competitors and audience instant results. It’s a colourful and energetic display of talent from some of the world’s best baristas.

**PRIZE**

$50,000 PRIZE POOL consisting of:

- **FIRST** $35,000
- **SECOND** $10,000
- **THIRD** $5,000

**FORMAT**

- Four baristas per team
- Two teams on stage to fight each other simultaneously
- Each team is to serve the required drinks from the beverage order cards with as much art and taste as possible in the allotted time.
- The beverage cards will include take away and dine in (ceramic cup use) scenarios across the following categories:
  - Espresso
  - Long Black
  - Latte
  - Piccolo
  - Cappuccino
  - Coffee beverage including Da Vinci syrup
  - Brewed coffee
  - Single origin espresso
  - Signature Beverage
- Milk based beverages will be free pour or a specific pattern (rosetta, heart, tulip, swan etc.).
- See beverage card examples page 8
GROUP PHASE AND KNOCKOUT

The competition will consist of a group phase (round robin) followed by a knockout competition.

GROUP PHASE

Each team will have the possibility of competing up to 4 times.

Teams will compete in head to head bouts to produce two beverage order cards with a total of 14 orders to be served in 14 minutes.

Points – per bout:
- Win 3 points
- Tie 1 point
- Loss 0 points

Upon completion of all bouts within the Group Phase the top two teams from each group will progress through to the Knockout.

Tie: In the event of a tie, the team with the highest number of cups from all bouts will progress through to the Knockout phase. If the number of cups is also tied, a beverage order card playoff (7 minute round) will be held between the teams involved to determine the winner.

KNOCKOUT

Teams will compete in head to head rounds to produce three beverage order cards with a total of 21 orders to be served in 21 minutes. The winner of the bout will progress to the next round.

Tie: In the event of a tie within these bouts there will be a count back to 20 cups to determine the winner.

The overall winner will be announced immediately following the Grand Final on Sunday 24 May 2015

TEAMWORK

Baristas may organise themselves to do any tasks they see fit behind the machine in order to best serve their drinks as quickly as possible and so they taste as good and look as good as possible.

DRINKS ORDER CARD

Upon start of timer, one team member from each team collects the first beverage order card from the judging table. Both teams receive the same cards in the same order. Drinks must be served to the judging table and placed on the corresponding square in numerical order as per that card. Upon completion of first order card the second card can be taken and so on.

Each beverage order card could be for any number of drinks and any type of coffee drink per above list.

CUPS AND SAUCERS

Ceramic cups must be presented with saucers.

If a cup is dropped or spilled it can be replaced during competition time.

Only the cups served to the judges table will be judged/scored

TIMING

TIMING OF COMPETITION

SETUP

Teams will have five minutes to get their workstation ready to best suit their coffee delivery. Ie. beans in hopper/s, grinder calibration, sample/practice espresso shots, urn and brew equipment, placement of all equipment/ingredients. Once five minutes is complete teams will be asked to step back from their station and wait.

COMPUTITION TIME

Competition will begin once the MC says go. Timer is stopped when the allotted time for that round is up. If drink orders are not complete then those coffees are not allowed on the table and will not be judged.

CLEAN UP

Teams will have five minutes to clean up. During clean up, teams must ensure they remove their coffee beans from the grinder and leave the machine, grinder and workstation cleared and clean for the next competition round.

After each bout the Head Judge will advise runners to clear the beverages from the judging table and the table will be reset ready for the next bout.
JUDGES

3 judges plus Head Judge

JUDGING

There will be three judges each with a different coloured poker chip.

Milk coffees: Piccolo, Latte and Cappuccino coffees will be judged on latte art presentation or taste.

Presentation: design clarity taking into consideration contrast, symmetry, size, foam quality. 1 random milk coffee per beverage card will be judged on taste.

Signature beverages: will be judged on presentation and taste.

All black coffees: (espresso, brew and single origin) will be judged on taste only.

1 random coffee from each beverage order card will be judged for temperature – below 60 deg Celsius – no score (see scoring penalties below)

No technical judging required

JUDGES SCORING PENALTIES

1. All coffees will be judged on “full to brim”. Penalty for cup not full: No score. ie. if the cup is not full, the point automatically goes to the other team. If both teams cups are not full, then neither team receives a score for that cup. This also applies to the espresso beverage (must be at least 30ml) and brewed beverages (must be at least 100ml).

2. 1 random coffee from each beverage order card will be judged for temperature. Penalty for drink below 60 deg Celsius: No score. ie. if the cup is not hot enough the point automatically goes to the other team. If both teams cups are not hot enough then neither team receives a score for that cup.

3. Ceramic cups must be presented including saucer or no score will be given.

4. Milk is not allowed to be poured into jugs before the bout has started. Instant disqualification from that bout.

5. Group handles are not allowed to be dosed before the bout has started. Instant disqualification from that bout.

6. Signature beverage -the espresso shot must be made during competition time. Any other beverage ingredients used can be prepared prior to the event, assembled during set up time but cannot be in the cup that is to be used to present drink to judges until competition time commences. Any infringement will result in instant disqualification from that bout.

JUDGING TABLE

The cloth on the judging table will have two rows of squares, ie. one row for each team to place their coffees. As the two teams place their beverages on the table (in the order they appear on the menu card) the judges will then place their poker chip alongside a cup. The winning cup will be determined by receiving at least two of the three judges chips. Each cup will be judged as it hits the table. In this way, once all the coffees are down (or the time is up) the winner can be determined by most cups won.

STAGE SETUP

The competition will be held over 2 stages.

Each stage will be set as follows: See floor plan attached (page 9)
- Ground level - 2 stations set inside the stage area facing each other.
- 1 judging table with custom designed cloth.

Per station:
- 2 x benches (one for machine and 2 grinders, one for brewing system, deli grinder and urn)
- 1 x coffee machine
- 3 x grinders ie 2 dosing grinder, 1 shop/deli grinder
- 1 x PID temperature controlled urn for brewing
- 2 x brewing systems
EQUIPMENT

Equipment provided (and must be used)

**Espresso Machine:** Rancilio - Class 11 USB Xcelsius (page 10)

**Coffee Grinder:** Compak Grinders – E10 Master Conic OD and Deli Grinder - Compak R80 (page 11)

**Ceramic cups and saucers:** D’Ancap Cups

**Take away cups:** Castaway paper cups – 4oz, 6oz, 8oz

**Brewer:** Brewover – Information video link: http://youtu.be/0ClLvNowAkM

**Boiler/Kettle:** BonaVita BV382510V 1.0 L gooseneck variable electric kettle


**Water:** Pentair filtered water

**Milk:** Devondale full cream milk

**Cleaning Products:** Chux Superwipes and Cafetto

**Syrups:** DaVinci Gourmet

**D’Ancap Cups and Saucers:**

- **Espresso (short black)** – Verona Espresso 80ml
- **Piccolo Latte** – Verona Espresso 80ml
- **Cappuccino** – Verona Cappuccino 190ml
- **Caffe Latte** – Verona Cappuccino 190ml
- **Long Black** – Verona Cappuccino 190ml
- **Brewed Coffee** – Verona Cappuccino 190ml

For more information: www.ancapcups.com

**ESPRESSO MACHINE CALIBRATION:**

Espresso machines will be set at a predetermined technical configuration for the competition however, teams are permitted to alter these specifications during setup time or competition time.

**FILTER BASKETS:**

VST 20gr competition baskets in double group handles will be provided however it is possible as long as it is within the setup time-frame to change filter baskets if so desired. No extra time will be allowed for these adjustments and due to time constraints no other adjustments are allowed.

**BARISTA TEAMS**

**TEAMS MUST BRING:**

The team will be responsible for bringing,

- coffees of their choice
- chocolate powder (for cappuccinos)
- signature beverage products
- equipment including jugs, tamper, apron, scales, brushes etc.

No consideration will be made for those who cannot supply the correct equipment on the day.

**COFFEE:** Teams must bring their own coffees. This can be one coffee for all beverages or it is permissible to change coffees for the different beverages.

**ADDITIONAL EQUIPMENT:** Teams should seek approval from the event organiser should they wish to bring in any other equipment as part of their performances.

**BARISTA TEAM SPONSORSHIP: GET YOURSELF A SUPPORT CREW!**

Teams are encouraged to seek sponsorship and create a support crew behind them in their bid to win the World’s Richest Barista Competition. Each team should engage a business as their major sponsor. Teams may also engage minor sponsors as long as they do not conflict with event sponsors listed above.

**TEAM UNIFORMS:**

Competitors are freely allowed to display their sponsors on clothing, tools etc. to promote their support. Team uniforms are not compulsory however should they be worn then they must display the major event sponsor logo and the World’s Richest Barista Competition logo. Logos will be supplied by event organiser upon request.
**COMPETITION DRAW**

The competition draw will be announced on the evening of Thursday 21 May 2015 at the event function and posted on cafeculture.com

**EVENT START TIME**

Official Competition Start Time: 9.30am on Saturday 23 May 2015

All teams (all members) must check in with the event organiser at the Barista Hang Out at least 1 hour prior to their scheduled competition time. Competition times will be posted on cafeculture.com

**BRIEFING SESSION**

Team Captains only: briefing session will be held at 8.00am on Saturday 23 May.

Location: Stage 1

**BARISTA HANG OUT/PRACTICE AREA/PRACTICE TIME**

A dedicated barista/practice area will be set up at the venue. Teams will be able to store their equipment etc. in this area (at own risk). Competitors are responsible for keeping this area clean in respect for teams and others around them that may need to use this area.

**PRACTICE TIME**

The practice area will include the identical equipment that is on the competition stage/s. Practice schedule will be advised prior to the event.

**ADDITIONAL POINTS:**

1. Age requirement: 18 +
2. No trays – teams can serve drinks to judges table one at a time or as many as can be carried. It’s the teams choice as long as they are placed on the table in the order on the beverage card.
3. Competitors must only use the work area provided. Use of additional tables, benches, stands etc. is not permitted.
4. If a team forgets equipment or product they are NOT permitted to leave the stage area once competition time has started to retrieve the item/s.
5. Once set up time begins no assistance or instruction may be provided from any outside influences ie. sponsors, friends, coach etc.
6. Trollies will not be provided. Each team is responsible for loading and unloading their equipment onto the station. Unloading equipment onto their competition station can only take place once the set up time begins.
7. Music will be provided by the event organisers only – no other music can be used.
8. As two teams will be performing at the same time they will not talk throughout each of the bouts.
9. Teams will be requested to supply a bio for the MC’s introduction.
10. Team members do not need to work for the same company, be from the same state or country. Teams are free to include any baristas they choose as long as there are no more than 4 in each team.
11. Substitutions – team reserves/substitutes are permitted and must be included on the entry form.
12. There are no restrictions on number of shots per drink as long as it is within the guidelines of the drink description.
13. Drinks service to judging table cannot be changed. It must be in the order on the beverage cards.
14. Milk temperature is not a range just a minimum: 60’Celsius.
15. Competitors can supply their own timer to sit on top of machine for their personal use however the official time keepers clock will be used for correct competition time keeping.
16. During the set-up or competition time if there is a perceived problem the team should report to the head judge immediately and the head judge will decide whether to continue.
17. If any accidental interference or interruption to the teams during competition time is caused by runners, judges, photographers etc. the Head Judge should be informed and they will decide whether to continue.
18. Protests, Violation of Rules:
   - If a team feels they need to protest against another team, the team captain should contact the head judge for a decision.
   - The head judge can disqualify teams for safety violations and meddling with other competitors.
   - The decision of the head judge and competition judges is final. No correspondence will be entered into.
19. By participating in the World’s Richest Barista Competition, team members will allow Café Culture International and competition sponsors to use the team and team member’s names and images for promotion and marketing purposes without charge.
SPONSORS

MAJOR EVENT SPONSOR: Devondale
EVENT SPONSORS: Compak Grinders, Rancilio Coffee Machines, DaVinci Gourmet, Chux, Castaway, Cafetto, D’Ancap Cups, Brewover, Pentair, Café Culture magazine.

HOW TO ENTER – Limited Positions Available
ENTRY FORM – Cafeculture.com
ENTRY FEE: $2000 + gst per team

FORMAT AND RULES SUBJECT TO CHANGE: SHOULD ANY UPDATES AND CHANGES TO THIS FORMAT AND RULES OCCUR, ALL TEAM CAPTAINS WILL BE ADVISED BY EMAIL PRIOR TO THE EVENT START DATE.

DESCRIPTION OF BEVERAGES
Although different demographics define various coffee beverages in different ways, the following criteria have been issued as a guideline in order to assist calibration of competitors and judges.

ESPRESSO / SINGLE ORIGIN ESPRESSO
Each team must make four drinks each time an espresso beverage is requested via the order card. This is one for each of the judges including the head judge.
Ceramic cup and saucer: Espresso (short black) – Verona Espresso 80ml
Take away cup (T/A): 4oz
The coffee must be at least a 30ml shot and served as a traditional espresso.
Espresso definition: using an espresso machine, a 30ml beverage poured through the portafilter to include water and ground coffee only. Capped with a honey brown crema.
Single Origin definition: a selection of coffee beans from a single coffee farm, processed one way, and roasted with one roast profile.

LONG BLACK
Each team must make one drink each time a long black beverage is requested via the order card.
Ceramic cup and saucer: Long Black - Verona Cappuccino 190ml
Take away cup (T/A): 8oz
Definition: An espresso shot poured onto hot water already in the cup. Cup must be full. Espresso shot must be at least 30ml. It is left to the teams to make this decision.

CAFFE LATTE
Each team must make one drink each time a caffe latte is requested via the order card.
Ceramic cup and saucer: Latte - Verona Cappuccino 190ml
Take away cup (T/A): 6oz or 8oz (per menu card order)
Definition: Must contain an espresso shot (of at least 30ml) and steamed milk only, with a 0.5-1.5cm rich dense foam on top. Free pour ONLY – no etching.
Using food colouring, flavouring, garnishes or powder (eg. Cocoa/Choc powder) for surface decoration is NOT permissible. It must contain only crema and milk in any design.

CAFFE LATTE WITH DAVINCI SYRUP
Each team must make one drink each time a caffe latte with DaVinci syrup is requested via the order card.
Ceramic cup and saucer: Latte - Verona Cappuccino 190ml
Take away cup (T/A): 8oz
Definition: Must contain an espresso shot (of at least 30ml), one pump (approx. 7.5ml) of the requested DaVinci syrup and steamed milk only, with a 0.5-1.5cm rich dense foam on top. Free pour ONLY – no etching.
Using food colouring, flavouring (other than the requested DaVinci syrup), garnishes or powder (eg. Cocoa/Choc powder) for surface decoration is NOT permissible. It must contain only crema and milk in any design.
**COMPETITION FORMAT**

**PICCOLO LATTE**
Each team must make one drink each time a Piccolo Latte is requested via the order card.

*Ceramic cup and sauce:* Verona Espresso 80ml

*Take away cup (T/A):* 4oz

*Definition:* Must contain an espresso shot (of at least 30ml) and steamed milk only, with a 0.5cm rich dense foam on top. Free pour ONLY – no etching.

Using food colouring, flavouring, garnishes or powder (eg. Cocoa/Choc powder) for surface decoration is NOT permissible. It must contain only crema and milk in any design.

**CAPPUCINO**
Each team must make one drink each time a Cappuccino is requested via the order card.

*Ceramic cup and saucer:* Verona Cappuccino 190ml

*Take away cup (T/A):* 8oz

*Definition:* Must contain an espresso shot (of at least 30ml) and steamed milk with a 1-2cm rich dense foam on top. Free pour ONLY – no etching. Cocoa or chocolate powder MUST be used to decorate the top of the cappuccino, as this is traditionally accepted.

Using food colouring, flavouring or garnishes other than cocoa or chocolate powder for surface decoration is NOT permissible. It must contain only crema, cocoa or chocolate power and milk in any design.

**BREWED COFFEE**
Each team must make four drinks each time a brewed beverage is requested via the order card. This is one for each of the judges including the head judge.

*Ceramic cup and saucer:* Verona Cappuccino 190ml

*Take away cup (T/A):* 6oz

*Definition:* Must use the brew over equipment provided – no other equipment is permissible. Must contain 100ml of brewed filter coffee.

Temp controlled urn should be checked and set during set up time at the beginning of the heat.

**SIGNATURE BEVERAGE**
Each team must make four drinks each time a signature beverage is requested via the order card. This is one for each of the judges including the head judge.

*Cups:* Teams choice to bring own or use sponsors cups and saucers provided

*Definition:* Must contain a distinct coffee flavour. The drink can have any other ingredient the barista chooses.

Can be served hot or cold.

Can use alcohol.

Using food colouring, flavouring, garnishes or powder (eg. Choc powder) is permissible as long as the finished product is edible and palatable and must be possible to serve in a café scenario and drunk by a customer.

The coffee flavour must be made during competition time. Any other beverage ingredients used can be prepared prior to the event and assembled during set up time but cannot be place in the cup that is to be used to present the drink to judges until competition time commences.
**BEVERAGE CARD EXAMPLES**

Set of 2 – Rounds (Day 1&2) – 14 minutes

<table>
<thead>
<tr>
<th>DRINK #</th>
<th>DRINK TYPE</th>
<th>DESIGN</th>
<th>DINE IN/TA</th>
<th>CUP TYPE</th>
</tr>
</thead>
<tbody>
<tr>
<td>01</td>
<td>Caffe Latte Heart</td>
<td>Take Away</td>
<td>6oz</td>
<td></td>
</tr>
<tr>
<td>02</td>
<td>Caffe Latte DaVinci Original</td>
<td>Free Pour</td>
<td>Take Away</td>
<td>8oz</td>
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<tr>
<td>03</td>
<td>Espresso x 4</td>
<td>N/A</td>
<td>Dine in x 4</td>
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<tr>
<td>04</td>
<td>Piccolo Latte</td>
<td>Free Pour</td>
<td>Dine in</td>
<td>70ml</td>
</tr>
<tr>
<td>05</td>
<td>Cappuccino Rosetta</td>
<td>Dine in</td>
<td>150ml</td>
<td></td>
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<tr>
<td>06</td>
<td>Cappuccino Free Pour</td>
<td>Take Away</td>
<td>8oz</td>
<td></td>
</tr>
<tr>
<td>07</td>
<td>Brew x 4</td>
<td>N/A</td>
<td>Dine in x 4</td>
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**BEVERAGE CARD EXAMPLES**

Set of 3 – Knock Out (Day 2) – 21 minutes

<table>
<thead>
<tr>
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<th>DESIGN</th>
<th>DINE IN/TA</th>
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<tbody>
<tr>
<td>08</td>
<td>Piccolo Latte Tulip</td>
<td>Dine in</td>
<td>70ml</td>
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<tr>
<td>09</td>
<td>Cappuccino DaVinci Caramel</td>
<td>Free Pour</td>
<td>Take Away</td>
<td>8oz</td>
</tr>
<tr>
<td>10</td>
<td>Single Origin Espresso x 4</td>
<td>N/A</td>
<td>Dine in</td>
<td>70ml</td>
</tr>
<tr>
<td>11</td>
<td>Caffe Latte Swan</td>
<td>Take Away</td>
<td>6oz</td>
<td></td>
</tr>
<tr>
<td>12</td>
<td>Caffe Latte Free Pour</td>
<td>Take Away</td>
<td>6oz</td>
<td></td>
</tr>
<tr>
<td>13</td>
<td>Cappuccino Free Pour</td>
<td>Take Away</td>
<td>8oz</td>
<td></td>
</tr>
<tr>
<td>14</td>
<td>Signature Beverage x 4</td>
<td>Free Pour</td>
<td>Dine in x 4</td>
<td>Barista’s choice</td>
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<table>
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<tr>
<th>DRINK #</th>
<th>DRINK TYPE</th>
<th>DESIGN</th>
<th>DINE IN/TA</th>
<th>CUP TYPE</th>
</tr>
</thead>
<tbody>
<tr>
<td>09</td>
<td>Cappuccino Tulip</td>
<td>Dine in</td>
<td>70ml</td>
<td></td>
</tr>
<tr>
<td>09</td>
<td>Cappuccino DaVinci Caramel</td>
<td>Free Pour</td>
<td>Take Away</td>
<td>8oz</td>
</tr>
<tr>
<td>10</td>
<td>Single Origin Espresso x 4</td>
<td>N/A</td>
<td>Dine in</td>
<td>70ml</td>
</tr>
<tr>
<td>11</td>
<td>Caffe Latte Swan</td>
<td>Take Away</td>
<td>6oz</td>
<td></td>
</tr>
<tr>
<td>12</td>
<td>Caffe Latte Free Pour</td>
<td>Take Away</td>
<td>6oz</td>
<td></td>
</tr>
<tr>
<td>13</td>
<td>Cappuccino Free Pour</td>
<td>Take Away</td>
<td>8oz</td>
<td></td>
</tr>
<tr>
<td>14</td>
<td>Signature Beverage x 4</td>
<td>Free Pour</td>
<td>Dine in x 4</td>
<td>Barista’s choice</td>
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<th>DRINK #</th>
<th>DRINK TYPE</th>
<th>DESIGN</th>
<th>DINE IN/TA</th>
<th>CUP TYPE</th>
</tr>
</thead>
<tbody>
<tr>
<td>15</td>
<td>Caffe Latte Free Pour</td>
<td>Take Away</td>
<td>6oz</td>
<td></td>
</tr>
<tr>
<td>16</td>
<td>Cappuccino Tulip</td>
<td>Dine in</td>
<td>150ml</td>
<td></td>
</tr>
<tr>
<td>17</td>
<td>Piccolo Latte Free Pour</td>
<td>Take Away</td>
<td>4oz</td>
<td></td>
</tr>
<tr>
<td>18</td>
<td>Piccolo Latte Heart</td>
<td>Dine in</td>
<td>70ml</td>
<td></td>
</tr>
<tr>
<td>19</td>
<td>Caffe Latte DaVinci Caramel</td>
<td>Rosetta</td>
<td>Take Away</td>
<td>8oz</td>
</tr>
<tr>
<td>20</td>
<td>Cappuccino Free Pour</td>
<td>Take Away</td>
<td>8oz</td>
<td></td>
</tr>
<tr>
<td>21</td>
<td>Single Origin Espresso x 4</td>
<td>N/A</td>
<td>Dine in x 4</td>
<td>70ml</td>
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</table>
STAGE FLOORPLAN EXAMPLE

![Stage Floorplan Example Diagram]
CLASSE 11
XCELSIUS

Dimensions 800 x 600 x 540mm
Steam Boiler capacity 16L
Steam Boiler power 6000W
Micro Boiler Power 250W
Frequency 50/60Hz
Weight 101kg
Voltage 220 – 240V
Power 32A

A NEW LEVEL OF INTERACTION
Classe 11 smart interface with touchscreen command panel and tempered glass allows the barista intuitive and immediate navigation. Its functionality was inspired by the latest smartphone and automotive technology providing the barista great simplicity while maintaining simple operation.

POWER TO THE BARISTA
Rancilio LAB have equipped the Classe 11 with a unique command console that gives total control to the Barista. Patented Xcelsius technology offers the barista the opportunity to explore new flavour possibilities thanks to dynamic temperature profilling throughout the coffee extraction phases. Nuances of the flavour profile from either a single origin or a coffee blend can be explored with ease, experimenting with different temperature profiles enables the barista to realise multiple flavour possibilities in the cup from a single bag of coffee.

ONLINE & MULTIMEDIA FUNCTIONALITY
Live online telemetry is possible using integrated ‘CONNECT’ software and the patented Rancilio App ‘SNAP & SHARE’. This interface allows you to establish a direct dialogue with the Classe 11 via precise online monitoring. Classe 11’s control panel features CAN-BUS technology to ensure lag free touch screen operation while allowing playback of audio and video files. Ideal for promotional and educational media or your favourite music playlist.

DESIGNED TO BE GREEN
The highest level of attention was given to the Classe 11’s energy efficiency focusing on materials, manufacturing process and ultimately performance. Innovative features such as group head shut down and boiler insulation are results of a continuous development process intended to increase efficiency and environmental sustainability.

DEVELOPED WITH THE BARISTA IN MIND
Both external and internal ergonomics were considered when developing the Classe 11. From an easy fit group handle to the ergonomic ‘C-Lever’ steam tap with cool touch steam arm, the Classe 11 was designed with the world class barista in mind.

COMPETITION FILTER BASKETS
- VST 20gr Competition Baskets
- Height 26mm
- Outside 60mmD
- Tamper 58.3 - 58.4mmD

www.ranciliogroup.com
E10 Master Conic OD
Motor 975 W
Conical Burrs Ø 68 mm

**Key Features**
- “Parallel System” grind regulator lock
- Micrometric regulator
- 1, 2 or 3 On-Demand ground coffees
- Precise dosing
- Touch control screen
- Double fan
- Three positions switch with by-pass
- Universal adjustable height porta filter holder

**Electronic Features**
- Multilanguage Display
- 2 Modes: Pre-selection - Automatic
- Protection menu access by Password
- Total and Partial shot counter
- Notice of change of Burrs
- Date and time
- Quantity lock configurable by weight ground

**Key Specifications**
- Motor output 975 W
- Revolutions per minute 345 rpm
- Ø Burrs Conical 68 mm
- Espresso point production 17 Kg/h
- Time x dose Espresso (7gr) 1.6 s
- Hopper capacity 1.700 gr
- Height x width x depth 715 x 215 x 400mm
- Net weight 20.50 Kg

E6 OD
Motor 840 W
Burrs Ø 64 mm

**Key Features**
- “Parallel System” grind regulator lock
- Micrometric regulator
- 1, 2 or 3 On-Demand ground coffees
- Touch control screen
- Motor with fan
- Three positions switch with by-pass
- Universal adjustable height porta filter holder

**Electronic Features**
- Multilanguage Display
- 3 Modes: Pre-selection - Automatic - Instant
- Protection menu access by Password
- Total and Partial shot counter
- Notice of change of Burrs
- Date and time
- Quantity lock configurable by weight ground

**Key Specifications**
- Motor output 840 W
- Revolutions per minute 1.330 rpm
- Ø Burrs 64 mm
- Espresso point production 6 Kg/h
- Time x dose Espresso (7gr) 2.1 s
- Hopper capacity 1.700 gr
- Height x width x depth 635 x 215 x 400mm
- Net weight 11.58 Kg

R80
Motor 840 W
Burrs Ø 80 mm

**Key Features**
- Constructed of cast aluminum
- Micrometric regulation
- Turkish to French Press grind range
- Double ventilation system
- Bag shaker extension
- Aluminum front regulator

**Key Specifications**
- Motor output 840 W
- Revolutions per minute 1330 rpm
- Ø Burrs 80 mm
- Espresso point production 0.5 Kg/m
- Voltage 240-50 V-Hz
- Hopper capacity 1.1 Kg
- Height x width x depth 595 x 205 x 315mm
- Net weight 22.08 Kg

For more information please contact Compak Grinders
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UPDATE 1

JUDGING CRITERIA

Latte Art
Latte Art will be judge on the overall visual appeal of the beverage taking into consideration,
- contrast of the colours (ie milk foam/crema) on the surface of the beverage with no blurring of artwork
- quality of foam. Silky, velvety foam with consistent bubble free texture
- size and position of pattern in the cup. Baristas should assume that judges are all right handed and so patterns should be presented with this orientation. Size and positioning should be balanced
- creativity and difficulty will be taken into consideration on free pour drinks as long as the design is executed well with good contrast, size, balance and positioning.

Taste
- **Espresso/Single Origin Espresso**
  - Judged on: Sweetness, acidity, body and overall taste balance

- **Long Black**
  - Judged on: Sweetness, acidity, body and overall taste balance

- **Milk Based** (Latte, Piccolo, Cappuccino)
  - Judged on: Sweetness, flavour, aftertaste and overall taste balance

- **Brewed Coffee**
  - Judged on: Sweetness, acidity, body, flavour and overall taste balance

- **Signature Beverage**
  - Judged on: Synergy of ingredients used, flavour, aftertaste and overall taste balance

- **Caffe latte with DaVinci Syrup**
  - Synergy with syrup and coffee, Flavour, aftertaste and overall taste balance

EQUIPMENT – PAGE 4

**Boiler/Kettle**: BonaVita BV382510V 1.0 L gooseneck variable electric kettle