

Pete Licata,  
World Barista Champion 2013

*„How I got the best out of the K30 TWIN“*



Only with K30 TWIN I could use “one grinder” and play with two different grind settings for different extractions and flavor profiles for different drinks.

Breaking up a double shot into two singles also allows you to do “layered” shots, using two coffees and grind them on top of each other. In that way I created new blends live on stage at this year’s WBC.

To reduce wasted grounds on the counter, break up one double shot into two singles. Settle and distribute in between both goes. This forced me to work clean and with exactly the same moves every time.

Accept shorter extraction times (19-25s). Flat discs create less fines and a more defined size of coarse particles. Any barista competitor who wants to bring out the clarity of flavor in their coffee should consider the uniform grind size of the TWIN. In my experience with the TWIN grinder I have consistently found a better body and flavor with my coffee. Because of the blade geometry, and resulting uniform grind particle size, the espresso extraction tends to flow faster than what people expect. Often I see baristas making the grind finer in order to slow down the flow of the extraction, but they are running into a couple of problems. The grind is now so fine that the coffee clumps into balls that create inconsistencies, and the coffee over-extracts because the consistently fine particles are in contact with the water for too long.

### K30 TWIN - The Champion Grinder

