

Starbucks Shot Divider Explained

In every Masterna machine that makes espresso, the espresso is made on top and then goes down a tube where it is split into two further down in order to get two espresso shots at a time. The shot divider is “hidden” behind a ball looking apparatus and many times the baristas take them out at night and throw them into the Hobart (dishwasher) to clean them from the coffee build up. Below are some pictures of the shot divider.

