

Introducing Espresso Pro

Brewing Espresso -by hand -with the Espresso Pro is a mixture of science and art. The Espresso Pro is like a hand tool ,it could make difference taste of Espresso due to it will follow your formula and actions .Espresso 's taste and cream is most dependent on the quality and freshness of your coffee beans and finding the right grind size.





Preheat Cap



Coffee Powder Presser



Cafe Pad



Stainless Steel Cup



Funnel



Screen



Brew Head



Cover

Recipe of Espresso from Espresso Pro

-Brew with Espresso Pro

-Coffee bean :18-20 g

-Water : 45-60ml

-Temperature : 90-92 Degree Celsius

-Extraction time: 25-30 seconds

Coffee Bean



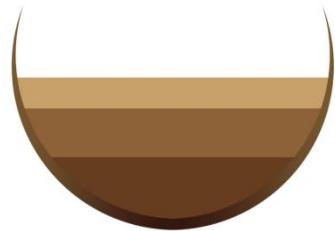
We recommend using Italy style of coffee beans or deep baked coffee beans ,also these coffee beans are roasted within a few weeks before of use and grinding immediately before brewing.

Coffee Bean Grinder



For espresso ,we suggest using a good quality Coffee bean grinder which creates more uniform grounds of coffee powder and allows you to control your grind size. we recommend starting with 18 grams of coffee beans as your standard weight of coffee beans .

How to get Good Crema



Crema is only obtained when your espresso is brewed correctly . From starting with boiling brew water temperatures between 90-92 Degree Celsius up to extraction time 25-30 seconds , also it remember the most important is ensure your coffee beans are freshly roasted and ground .

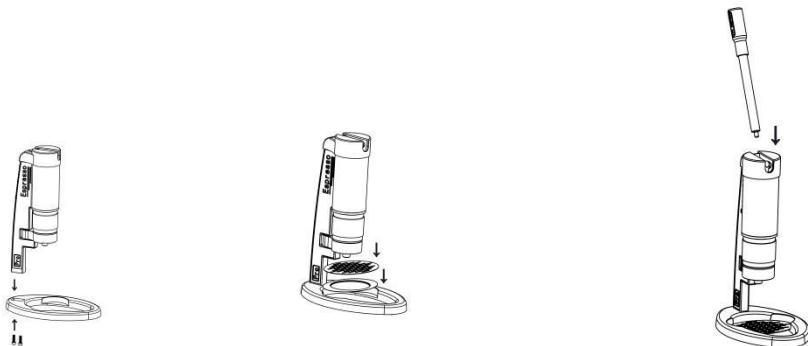
Content of Espresso Pro



Install the Espresso Pro

1.1 Insert post into base and place drip tray onto base.

1.2 Install the handle on Espresso Pro



Prepare Coffee Beans

2.1 Using coffee bean grinder to grind at least 18 grams of freshly roasted coffee beans .

2.2 affix funnel to top of preheat cap and fill with freshly coffee powder.

2.3 Using coffee powder presser lightly with tamping preheat cap below.

2.4 Remove the funnel and place the screen on top.



Prepare the Brew Head

3.1 Add preheat cap on bottom (O -ring side) of Brew Head .

3.2 Place Brew Head on Espresso Pro .

3.3 Add your near -boiling brew head water (90-92 c) and (45-60ml water) through top of Brew Head.



Extraction with Espresso Pro

4.1. When positioned correctly plunger should be opposite inside brew head.

4.2 Brew Head onto Espresso Pro and lower the lever to brew. Brewing time should be between 25-30 seconds . (Espresso Pro reaches 9 BAR over)



Cleaning Espresso Pro

Cleaning the Espresso Pro is easy . To remove used Espresso grounds from Espresso Pro ,you can dig the grounds out with a utensil . Once the grounds are removed ,rinse all brewing parts in cool water .

The screen ,brewing head and preheat cap are washed with hot water on the Espresso Pro every time ,also you could use needle to remove coffee grounds from screen and preheat cap.



Attention

1. Do not use soap to clean Espresso Pro.
2. Ensure screen and preheat cap do not have any remaining used Espresso grounds .
3. If used Espresso grounds are still into screen or per-heat cap ,you can use needle to remove remaining used Espresso grounds.
4. The screen ,brewing head and preheat cap are washed with hot water on the Espresso Pro every time

Limited Warranty

When used in accordance with all operating instructions, the brewing cylinder and the stainless steel plunger of the Espresso Pro manufacturer are covered by a 3-year functional defect warranty from the date of purchase.

Vulnerable parts: O-rings, screens, silicon pads and preheating caps. We provide a 12-month warranty.

Note: Some parts changes will not be notified separately, and our final decision shall prevail.