



Espro Inc., 169-3495 Cambie St., Vancouver, BC, Canada, V5Z 4R3, www.espro.ca, info@espro.ca

the espro™ press

The espro™ press is a precision coffee brewer. It preserves all of the freshly brewed flavours and aromas by micro-filtering twice with a unique metal filter. This micro-filter keeps grounds out of your cup, and lets aromatic oils in.

assembly

- before using, clean all parts in warm soapy water
- assemble the top and bottom filter when wet, to ease assembly (coffee **DOES NOT** go between filters)

a few words about coffee

- aim for medium roasts - they have a lot of flavour
- buy fresh and use within 2 weeks of roasting for max flavour
- keep in a cool, dry, dark place to keep it fresh
- grind just before brewing to maintain the delicate aromas
- use a burr grinder (not a blade grinder) for an even extraction

safety

- use coarse ground coffee only (ground for French Press)
- If more than 15 lb force is required to press the filter, see the hints section - overpressing may damage the filter
- place the press on a flat stable surface before pressing the filter down, so that it does not slip
- hold onto the container handle with one hand, while using the other hand to press the filter knob
- the vacuum insulated espro™ press keep your coffee very hot - please be careful when pressing, pouring & drinking
- the lid and knob may get hot during use

how to use

step 1: BREW

- preheat container to maintain heat
 - use water slightly below boiling (~95 °C)
 - mix fresh, coarse ground coffee & water
- | | | | |
|-------------|---------------|--------------|------------------|
| | <u>coffee</u> | <u>water</u> | <u>fill line</u> |
| full press: | 50 - 60 g | 1000 ml | top line |
| 3/4 press: | 38 - 45 g | 750 ml | lower line |
- (max 3/4 cup or 175 ml ground coffee)

advanced techniques:

- pour the water in slowly, to gently mix the water and coffee (don't mix yet)
- fill water to top line max
- mid-brew, gently swirl to mix in floating grounds, for a more even extraction
- put on the lid to keep the heat in

step 2: MICROFILTER

- insert filter
- press gently to the bottom

advanced techniques:

- don't mix just before pressing as this will disturb the grounds and get some fines into your coffee

step 3: ENJOY

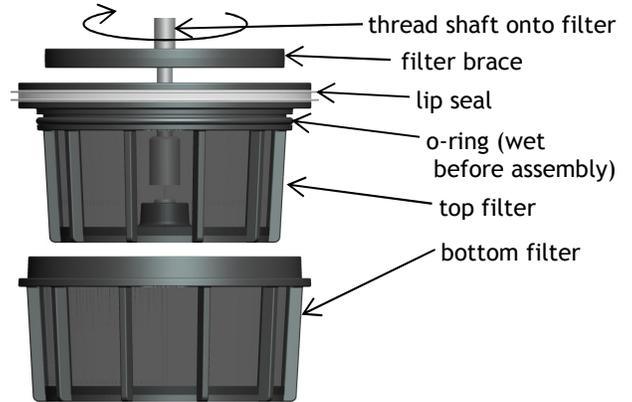
- pour, allow to cool, and enjoy

advanced techniques:

- use a spoon to slurp some coffee and air and you will taste some of the subtler flavors in the coffee
- experiment with mass, time, temperature to get the most out of your beans

product specifications

- 40 oz / 10 cup capacity (brews ~30 oz of coffee)
- constant temperature with stainless double wall vacuum
- durable and easy to clean
- US and global patents pending



the espro™ press is designed for optimal brewing

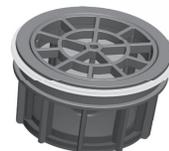
- extracts pure flavours by fully mixing grounds and water
- keeps temperature constant and hot with vacuum insulation



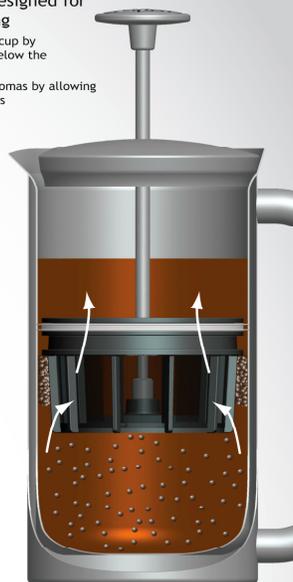
the espro™ press is designed for optimal micro-filtering

- creates a clean and precise cup by micro-filtering twice from below the layer of grounds
- maintains freshly-brewed aromas by allowing coffee oils through the filters

the patent pending espro micro-filter keeps coffee grinds out of your cup



1.2 litre / 40 oz
10 cup capacity



the espro™ press is designed for optimal enjoyment

- precision brewing preserves all of the freshly brewed flavours and aromas
- durable stainless steel container / 1 year warranty
- filter separates into two parts for easy clean-up
- dishwasher safe





Espro Inc., 169-3495 Cambie St., Vancouver, BC, Canada, V5Z 4R3, www.espro.ca, info@espro.ca

cleaning options

- separate the top and bottom filter, and clean with a soft bristle brush (not included)
 - or
- dishwasher, top rack only
 - or
- fill press with soapy water and press filter up and down, rinse
- assemble the top and bottom filter when wet, to ease assembly**



hints - here are some hints to improve your pressing technique - try one at a time

filter is too difficult to push down:

1. grind coarser - you may need to increase brewing time
2. mix more - this will also improve extraction - mix near the beginning, or half way through extraction (don't mix just before pressing, as this can get grinds in your coffee)
3. use a burr grinder - coffee fines produced by blade grinders can clog filters, and make coffee taste bad
4. when the force gets too high, pull the filter up very slightly once (1 to 2 mm, 1/32" to 1/16"), then continue pushing to the bottom - this may increase fines slightly

coffee is too weak:

1. use more coffee - aim for 5 to 6 g per 100 ml of water
2. brew longer - aim for 3 to 5 minutes
3. grind finer
4. mix more - mix or swirl half way through brewing (don't mix just before pressing, as this can get grinds in your coffee)

coffee is too strong:

1. use less coffee - aim for 5 to 6 g per 100 ml of water
2. reduce brew time - aim for 3 to 5 minutes
3. grind coarser

coffee is bitter:

1. try a medium roast - over-roasted coffee is carbonized
2. reduce water temperature - water should not be boiling
3. reduce brew time to avoid overextraction
4. use arabica beans rather than robusta beans
5. use more coffee - aim for 5 to 6 g per 100 ml of water
6. grind coarser to avoid overextraction

coffee is sour:

1. increase water temperature - just below boiling

warranty

- your espro™ press is covered by a one year limited warranty from the date of purchase
- for warranty claims, please contact espro directly at info@espro.ca
- our mailing address:
 - Espro Inc.
 - 169-3495 Cambie Street
 - Vancouver, BC
 - V5Z 4R3