

User Manual ECOFFEE

English version



Instructions

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Instructions – Filter coffee machine

Of course, our lupine coffee can also be used in filter coffee machines. Please ensure that you follow the steps below to get the best possible result:

1. Insert filter paper into the machine
2. Add the ground coffee to the filter paper. We recommend:
 - **29g** of coffee for a **medium**-strength coffee
 - **32g** of coffee for a **strong** coffee
3. Start the process
4. Pour the lupine coffee into a mug and enjoy!

Visualised steps:



(STEP 1)



(STEP 2)



(STEP 3)



(STEP 4)



(STEP 5)

Instructions - Mug filter

Of course, you can also use our lupine coffee with a cup filter. Please ensure that you follow the steps below to achieve the best possible result:

1. Insert the filter into the attachment
2. Add the lupine coffee into the filter : **15- 17g** is reasonable
3. Let 90°C water run through it
4. Wait for the water to run through completely
5. Enjoy your lupine coffee!

Visualised steps:



(STEP 1)



(STEP 2)



(STEP 3)



(STEP 4)

Instructions – Barista coffee machine

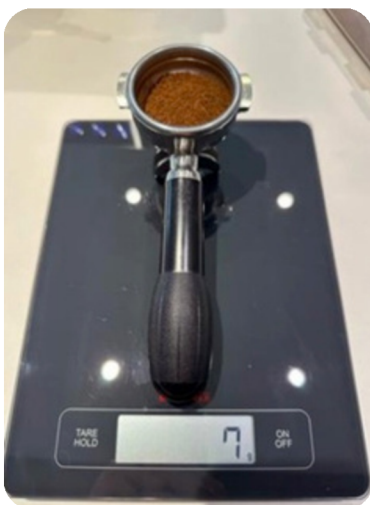
Of course, our lupine coffee can also be used in machines with a filter holder. However, the preparation is slightly different from than with traditional coffee.

Please follow the steps below to get the best possible result:

1. Make sure there is enough water left in the container
2. Fill the filter holder with ground coffee
 - We recommend using **1/3** of your usual amount of normal coffee
 - **6-7g** is reasonable
3. **Don't press down on the powder**
 - Otherwise, the water won't come through!
4. Start the process
5. Pour the lupine coffee into a mug and enjoy!

There may be less water than usual. We therefore recommend starting the whole process again with the same batch of coffee still left in the machine.

Visualised steps:



(STEP 1)



(STEP 2)



(STEP 3)

Instructions – French Press

Of course, our lupine coffee can also be used in "French Press" coffee machines.

Please follow the steps below to get the best possible result:

1. Heat 375 ml of water to 90°C (preferably using a kettle)
2. Fill the "French Press" with ground coffee. We recommend:
 - **15 - 17g** for a **medium**-strength coffee
 - **18 - 20g** for **strong** coffee
3. Pour in half the amount of water and wait 15 seconds. Then add the rest of the water and mix well with a spoon
4. Leave the coffee-water mixture to brew for at least 3 minutes
5. Press the coffee grounds down
6. Pour the lupine coffee into a mug and enjoy!

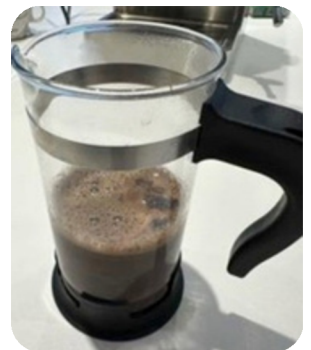
Visualised steps:



(STEP 1)



(STEP 2)



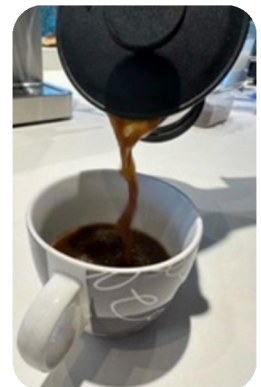
(STEP 3)



(STEP 4)



(STEP 5)



(STEP 6)

Instructions – Bialetti (Moka)

Of course, our lupine coffee can also be used in Bialetti's. Please note that you should follow the steps below to get the best possible result:

1. Fill the Bialetti with 375 ml of water
2. Fill the machine with ground coffee. We recommend:
 - **18 - 20g** for a **medium**-strength coffee
 - **21 - 23g** for **strong** coffee
3. Place the Bialetti on the cooker and switch it on
4. Wait until the coffee begins to simmer and bubble slightly
5. Pour the lupine coffee into a mug and enjoy!

Visualised steps:



(STEP 1)



(STEP 2)



(STEP 3)

Further processing

You can also use the finished coffee to make cappuccino or latte macchiato.

Secret Typ : **Barista oat milk.**



ENJOY !