

Espro™ Press Brewing Steps

How It Works

The process is the same as a typical French press, but the Espro micro-filter does a great job of separating the grinds from the coffee. You'll get a clean cup, with all the delicate flavours and aromas but without the grit!

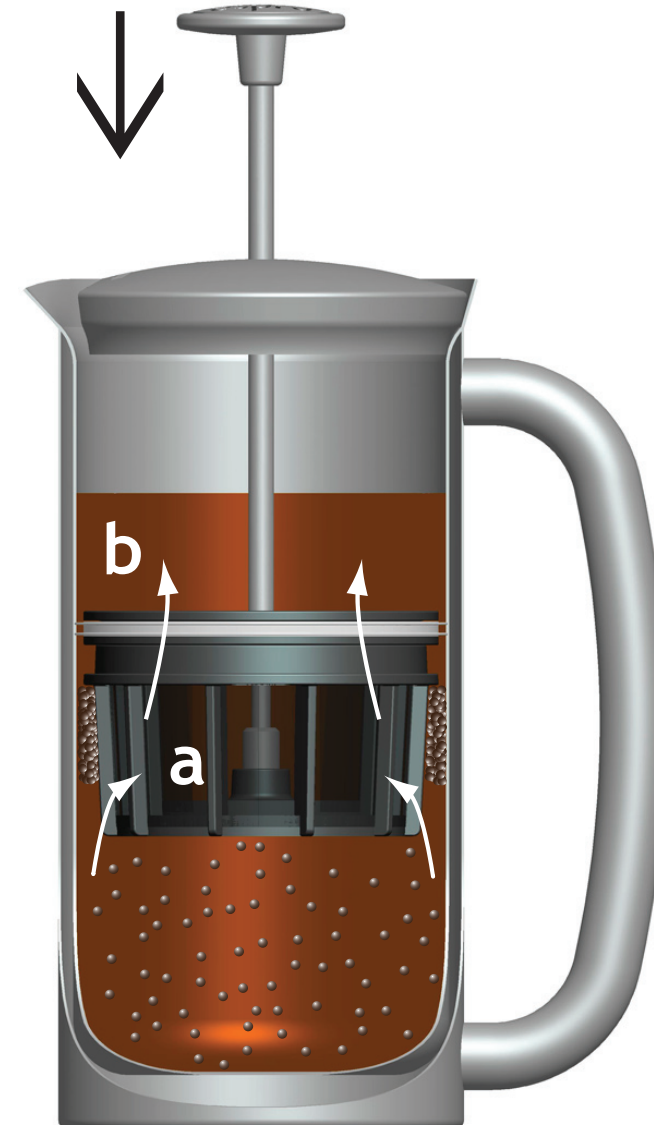
Step 1: Brew

- Preheat the container, add coffee & water & stir
- Extracts pure flavours by fully mixing grounds and water
- Keeps temperature constant and hot with vacuum insulation



Step 2: Micro-filter

- Insert the filter, wait 3-4 minutes and press gently to the bottom
- The two-stage micro-filter blocks the grinds but lets the aromatic oils seep through



Step 3: Enjoy!

- Pour and enjoy a clean cup with all the freshly brewed flavours and aromas

