

Cafflano® Kompact

Immersion-press Hot & Cold Brewer

User Tips



Click  @CafflanoKompact

Assemble



Put Bellows Chamber at the centre of Pulling Plate



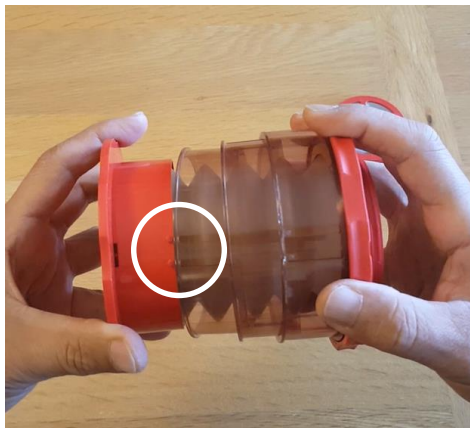
Align Press Guide into Pulling Plate



Screw up Press Guide and Pulling Plate, keep them tight...



And keep them tight again to prevent any water leaks.



Lock tapered points with Press Guide and the other side



Check Press Guide & Pulling Plate and keep them tight again.



Ready to brew!

Paper Filter

- If paper filter is needed, Aeropress paper filter can be used before non-flex etched stainless filter is closed



Brewing – how long

- Recommended brewing time for 1 to 4 minutes
- Shake to brew fast within 1 minute
- Leave it for 2 to 4 minutes for slow brewing
 - Medium-fine grounds : 2 minutes
 - Coarse grounds (French Press) : 4 minutes
- Brewing can be easily checked if Pulling Plate is pressed



Getting darker

Cleaning

- Easy cleaning with pump action



Open the Filter after press/squeeze



Fill up half with tap water, close Filter



Clean micro-Filter with pump action



(Filter cleaned)



Shake, pour out while water being swirled



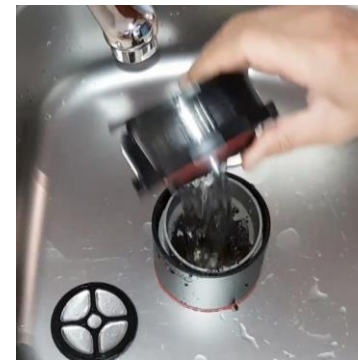
(residual still remained)



Put 1/4 water while squeezing bellows



Slow pump and swirl action brings residual to bottom



Keep squeezing down and pour out



Filter and Chamber perfectly cleaned

Cold Brew

- Ground coffee : 15-20g
- Add cold water
- Lock with Air-lock cap to seal
- Fast extraction (4-5 hours) while on the go



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