

SIEMP



"The details create the big picture"



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THE STORY.

It is Autumn in Arvika, Sweden; the home of where the Hipster was created. It is in this small industrial town in the middle of Sweden, where hardworking men and women reap their harvest of diligent work; a work of tradition and dedicated skilled craftsmanship.

Arvika is sincerely famous for it's warmth during the summer, for it's environment of magnificent forests and foremost for the surroundings of 365 smaller lakes, that enhance mysticism and stories from the past to the present. The home of the Hipster..

It is here; in this environment mentioned above that 3TEMP Ltd and it's core of people work. We believe in our people, this region and we want to continue our journey to establish and strenghten the brand of 3TEMP and all our positive values the company stands for onwards. In Sweden. In Europe. All over the world.

The Hipster is classified by baristas and coffee people all over the world as a top tier Brewer. Hipster is a unique brewer. Unlike any other brewer in the market it let's you control blooming, temperatures in 3 phases and water distribution for each recipe.

It is designed and developed in Sweden by a team with vast experience from the coffee industry. The Hipster Brewer is a game changer as it brings filter coffee to a new level.

Precision of flowrate, temperature and extraction time are critical factors to reach the best possible extraction. In order to preserve the coffee's origin in flavor and fragrance, makes the demands high on these 3 parameters precision in order to recreate the same taste experience time and again.

The fresh water system and the recipe parameters makes a huge impact on the taste and a tiny impact on the environment as it consumes 7 watts when not brewing.



**“Adventure in life is good.
Consistency in coffee even better.”**

Justina Headley

Hipster Recipe Guide

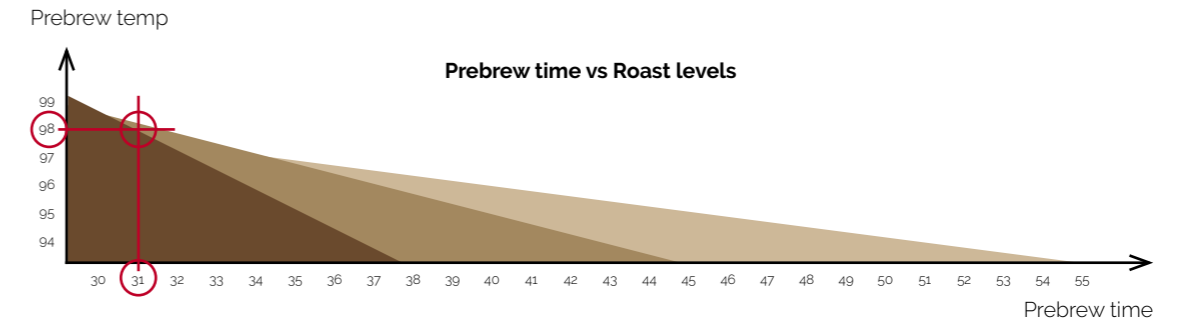
The brew process of coffee is complicated and when you try to simplify a complicated process, unfortunately you are forced to lose some of the benefits. Because of this, there is a lot of parameters available in the recipe menu of the Hipster. These parameters achieve great benefits and that is what makes the Hipster so special. There are no default settings that make an "ok" result despite coffee type. "Ok" is not good enough! You need to work with the recipes for the different coffees until you reach the desirable result on each and every one of them. That is really what it's all about; coffee and water are both living products that are not necessarily exactly the same from day to day. In extreme situations you might even have to work the same way with the temperatures as you do with the grinding.

Recipe parameters	Taste-effects	Recommendations and guidelines
Grind size	Acidity/Aroma	Coarser than "normal"
Brew ratio	Strength/Body	Normally 60gr/lit
Prebrew temp	Character/Intensity	Roast level-dependent, light roast => low temp
Prebrew vol	Mouthfeel	Grind size-dependent. Fine grind => more volume
Prebrew time	Sweetness/Intensity	Roast level-dependent, high temp + long time = over extraction
Brew temp 1	Extraction/Balance	We normally recommend, Dark roast => 95-99°C / Light roast => 92-96°C
Brew temp 2	Bitterness/Balance	Less temp => lower extraction = less bitterness in the final brew phase
Flow/Pulses	Extraction/Balance	Affects the total extraction time and how evenly the coffee grounds are extracted. Check filter basket after the brew is done. Continuous flow normally works best for 800-1200ml

PREBREW

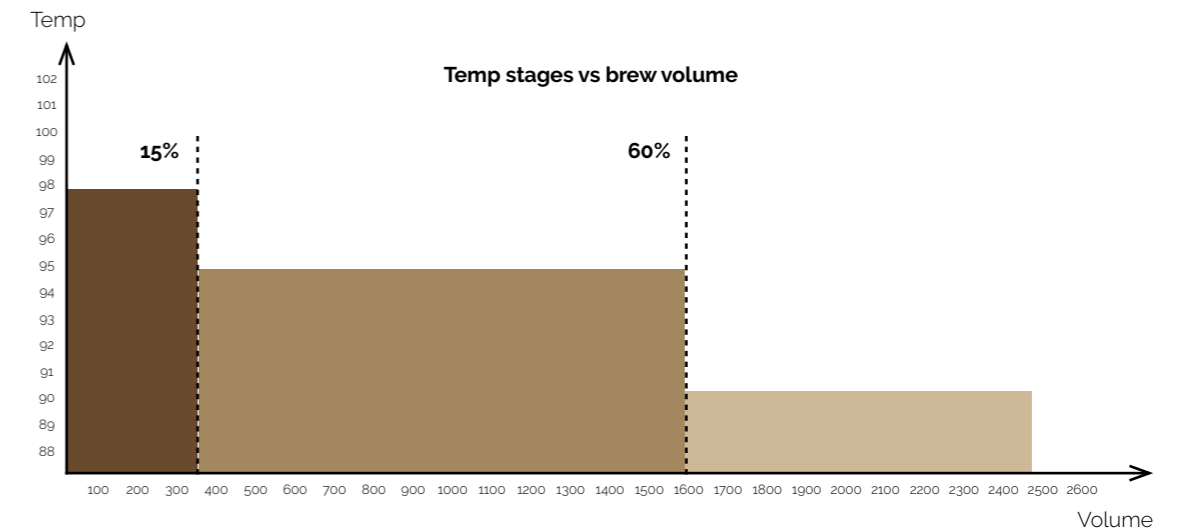
The diagram below illustrates the relationship between Prebrew temp and time for three different roast levels. Dark roasted coffee often needs a higher temp than light roasted coffee. As you can read from the diagram, higher temp gives shorter time, otherwise you easily over extract. Use the fragrance of the coffee as a guideline. If there is a lot of fragrance, fruity and soft, use a low Prebrew temp between 94° - 96°. If there is very little fragrance, nutty and hard, use a higher temp around 96° - 99° to bring out the hidden flavors and be careful not to over extract with too long Prebrew time.

E.g. we choose a Prebrew temp for a dark roast, 98°. Make a horizontal line on 98, where the line meets the dark roast area, go down vertical and read the maximum Prebrew time for 98°, this means that I can choose a Prebrew time between 29-31s according to the diagram.



BREWTEMP 1 & 2

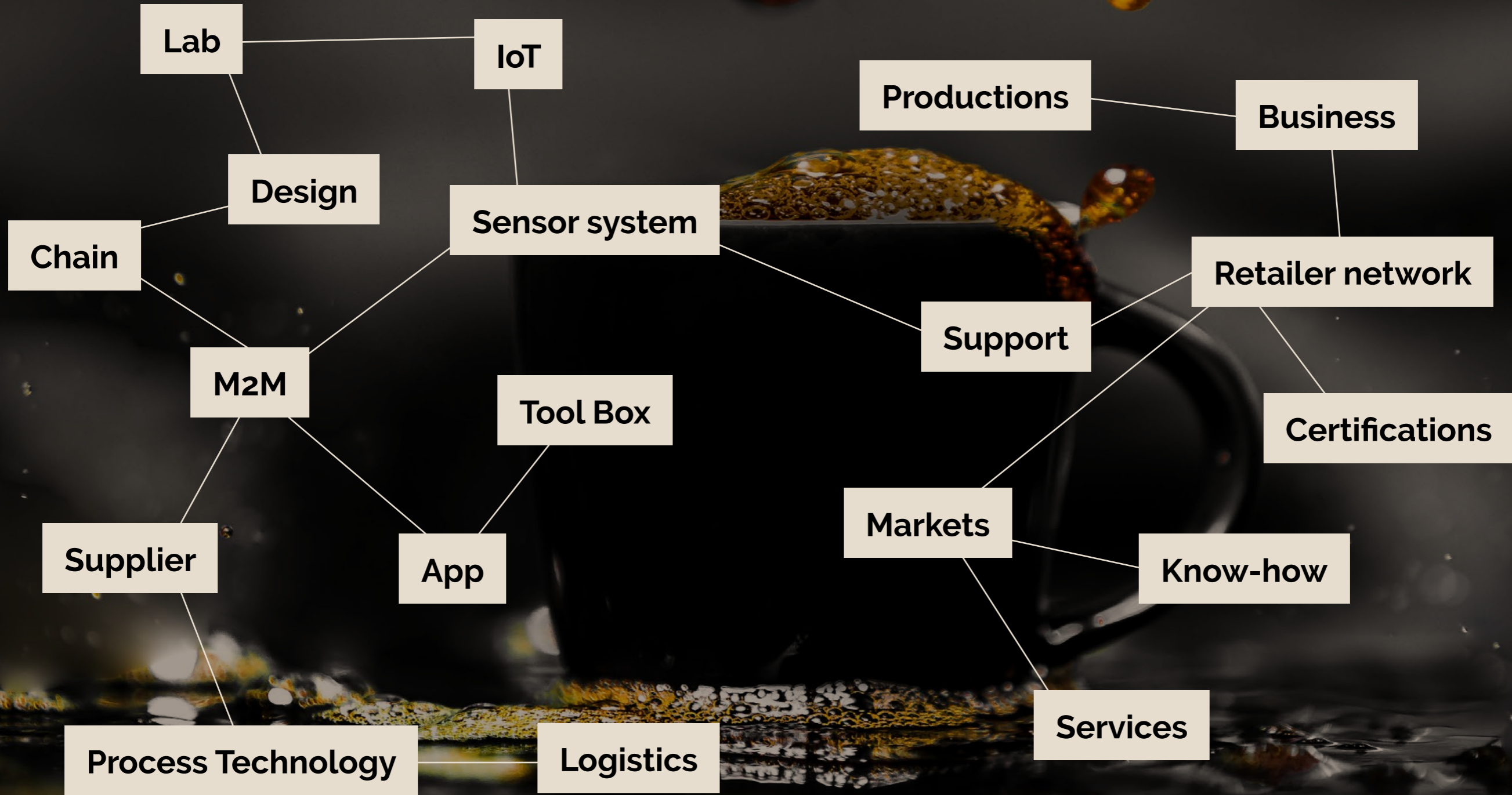
Brewtemp 1 should be approximately 3° - 5° lower than the Prebrew temp to avoid over extraction, the same goes for Brewtemp 2 in relation to Brewtemp 1 not to extract the bitterness.



FLOW or PULSES

Measure the total extraction time to get this parameter right and also check the coffee bed to get an idea on how to adjust the pulses. If you are brewing 800 - 1200ml continuous flow (0 pulses) normally works best. For 2500ml 8 pulses is normally ok. If the coffee bed is very uneven you need to adjust the pulses smaller. The pulse-volume accumulates in the brew hat, 450ml maximum. Few pulses = large volume per pulse = that the water hits the coffee bed hard and can result in unevenness. This is not always equal to bad extraction or taste as the coffee bed is constantly under water for big batches, it is of more importance in smaller batches. However, this could affect the grade of clearness of the brew.

Good luck!



WHAT DO YOU GET WHEN BUYING A HIPSTER?

We wanted to give the same focus to the filter coffee as espresso have had for a very long time. Up here in the Nordics we have always been drinking loads of filter coffee and the amount of filter coffee served at the average coffee bar is as much as 65-75% of their total sales over a year (according to some of our Nordic customers).

The Hipster Brewer is meant to signalize to customers that this shop is taking their coffee seriously, and you can expect the best possible and consistent taste in this bar. The customers are happy and the shop increases their sales. For a coffee shop to keep the downtime to an absolute minimum is very important. Therefore we added the remote-system. This way we, and the local technician are able too keep track of the machines and avoid problems in the future and replace the right parts in the right time, before it stops and brakes the shops cash flow. Also the shop manager and/or the roaster have total control of recipes and statistics.

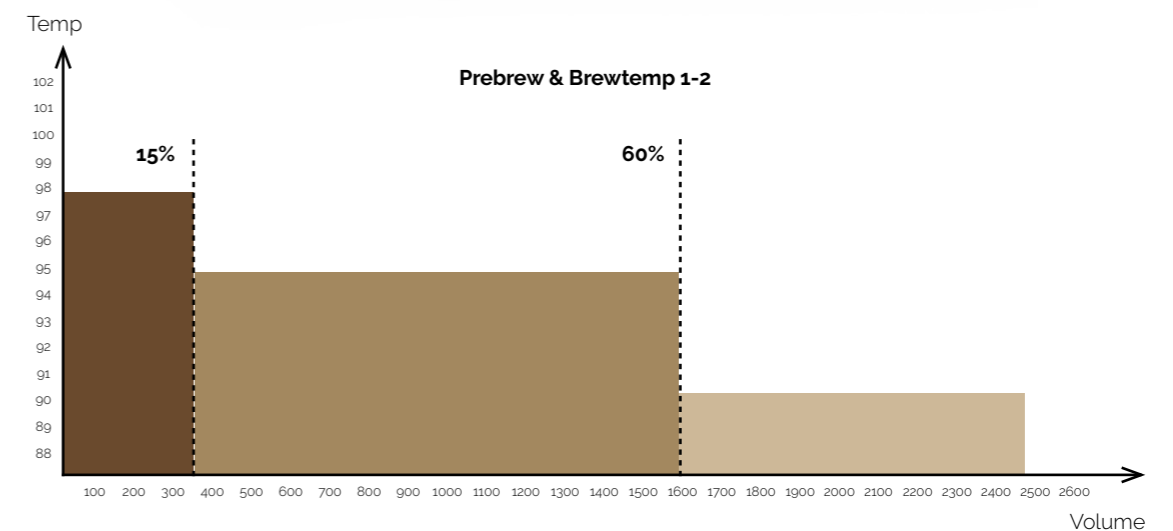
The emote system (IoT) let's you connect to the machines and update software, change parameters in all levels all the way down to the code, move the machines to different addresses, get statistics, error messages, historical data for trouble shooting just to name a few. The machines reports continuously to the IoT-system and when you get to know how the Hipster operates you are actually able to foresee problems and can take action before somethings happens.

The skilled user can even build his own brew process in the 3TEMP Macro Programming Language. All the features of this brewer represent business opportunities. Example:

- Work on the recipes and extend the baristas skills and knowledge to make the quality of your coffee better and the taste more consistent.
- Make different profiles for different coffees.
- Brew several small batches of different coffees to be able to serve your customers faster. This is proven to increase sales for many of shops using the Hipster.
- Secure the in cup quality of your coffee served across the globe with the remote system.
- Think of the environment and let your technicians monitor the machines on the remote system from the office instead of going back and forth in the service cars to check status, restart and reprogram.

The Hipster brewer cares about your customers, the quality you serve to them, and the health of the planet that produces your coffee beans.

HIPSTER HOT & COLD



THE HIPSTER RANGE

The Hipster Brewer provides you the possibility to maintain the quality assurance all the way from the coffee farm to the cup, wherever in the world it is served.

It fits anywhere, in the restaurant, in the hotel, in the coffee bar, in the office. You can brew the volume that suits you right now, totally flexible. Select the desired volume, charge the filter basket and start the recipe that you designed for just this coffee.

We strive hard to create products that combine quality engineering and future technology to offer you a possibility to invest in quality and increased sales.

A BIG difference between Hipster and other brewers is that it has no boiler.

No hot water standing anywhere. It uses freshwater only. Brewing coffee is a chemical process, and you need lots of oxygen and minerals in the water to achieve a good extraction with the coffee.

If you have a boiler, the oxygen goes up in the air and the minerals fall down to the bottom, and you brew coffee on "dead" water. If you are aiming for a TDS of 1.4 that means that 98,6% of a cup of coffee is water, of course the water content has a massive influence on the taste.



HIPSTER BREWER PULS

HIPSTER BREWER PULS

Including thermos, router, coffee filter and button controller.

The machine is placed on the counter.

Capacity: 1x3,8 lit = 200 cups/h.

Dimensions: W286mm/D400mm/H636mm.

Weight: 21kg

Max power hot: 230V 1x2400W.

Max power cold: 1x38W.

Max power idle: 7W.



HIPSTER BREWER KOBRA

HIPSTER BREWER KOBRA

Including thermos, router, coffee filter and button controller.

The machine is installed into the counter and the water units fits under the counter.

Adjustable feet for leveling.

Capacity: 1x3,8 lit = 200 cups/h.

Dimensions: W275mm/D387mm/H830mm adjustable

Weight: 10 + g (Heat Case 9kg.)

Max power hot: 230V 1x2400W.

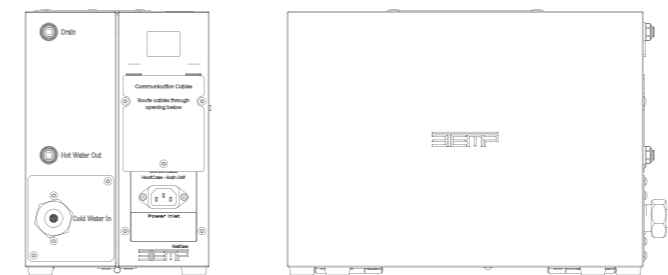
Max power cold: 1x38W.

Max power idle: 7W.



HeatCase

The hidden brewer unit that makes the Hipster Brewer Kobra the unique species that it is. Always water with correct warmth on correct time. The future of coffee.



HIPSTER BREWER 1GROUP

HIPSTER 1 GRP

Including touch controller, router, cupstand and single brew.

The machine is placed on the counter.

Adjustable feet for leveling.

Capacity: 1x3,8 lit = 200 cups/h.

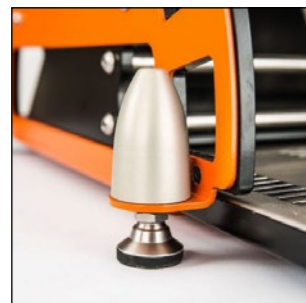
Dimensions: W330mm/D570mm/H665mm.

Weight: 28 kg.

Max power hot: 230V 1x2400W.

Max power cold: 1x38W.

Max power idle: 7W.



HIPSTER BREWER 1GROUP

HIPSTER 1 GRP UC

Including touch controller, router, cupstand and single brew.

The machine is installed into the counter and the water units fits under the counter.

Capacity: 1x3,8 lit = 200 cups/h.

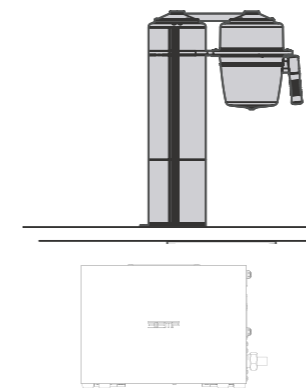
Dimensions: W220mm/D400mm/H585mm.

Weight: : 10 + 6 kg.

Max power hot: 230V 1x2400W.

Max power cold: 1x38W.

Max power idle: 7W.



HeatCase

The hidden brewer unit that makes the Hipster Brewer UC the unique species that it is. Always water with correct warmth on correct time. The future of coffee.



HIPSTER BREWER 1GROUP

HIPSTER 1 GRP UC-WALL

Including touch controller, router and single brew.

The machine is placed on the wall.

Capacity: 1x3,8 lit = 200 cups/h.

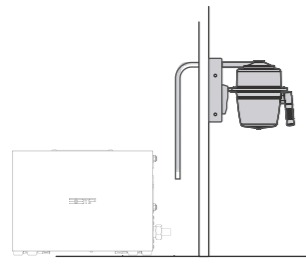
Dimensions: W240mm/D320mm/ H266mm.

Weight: 6 + 9 kg.

Max power hot: 230V 1x2400W.

Max power cold: 1x38W.

Max power idle: 7W.



HeatCase

The hidden brewer unit that makes the Hipster Brewer UC Wall the unique species that it is. Always water with correct warmth on correct time. The future of coffee.



HIPSTER BREWER 2GROUP

HIPSTER 2 GRP

Including router and cupstand.

The machine is placed on the counter.

Adjustable feet for leveling. This model can brew 2x2,5 lit maximum.

Capacity: 2x2,5 lit = 300 cups/h.

Dimensions: W612mm/D595mm/H800mm.

Weight: 48 kg.

Max power hot: 230V 2x2400W.

Max power cold: 2x38W.

Max power idle: 14W.



HIPSTER BREWER 2GROUP

HIPSTER 2 GRP UC

Including touch controller, router, cupstand and single brew.

The machine is installed into the counter and the water units fits under the counter.

2 separate water units; one for each side. Necessity of one touch control or two button controllers.

Capacity: 2x3,8 lit = 400 cups/h.

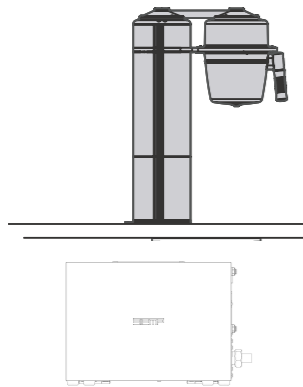
Dimensions: W440mm/ D400mm/ H585mm.

Weight: 10 + 10 + 11 kg.

Max power hot: 230V 2x2400W.

Max power cold: 2x38W.

Max power idle: 14W.



HeatCase

The hidden brewer unit that makes the Hipster Brewer UC the unique species that it is. Always water with correct warmth on correct time. The future of coffee.

MARKETS

TRENDS

MARKETS

Sweden, Norway, Denmark, Finland, Iceland, Germany, UK & Ireland, Holland, Greece, Bulgaria, Cyprus, Ukraine, Russia, Iran, UAE, Taiwan, South Korea, Japan, China, Malaysia, Thailand, US, Canada, Australia and Indonesia.

3TEMP have studied the potential of local, regional, national and international growth where focus will end up talking only about quality.

There is a vast competition on the market, but when arguing about quality and frontrunners; 3TEMP is right at the top of it all.



**“What goes best with
a cup of coffee?
Another cup.”**

Henry Rollins

CERTIFICATE & PATENT

Certificate of compliance

Certificate Number: 20180503-E487444

Report Reference: E487444-20161015

Issue Date: 2018-MAY-03

Issued to: 3Temp AB



Declaration of conformity

Safety, Health, Environment and Hipster Taste Quality

Manufacturer name: 3TEMP AB

Equipment Type: : Professional Coffee Brewers for institutional catering

Issue Date: 2018-MAY

Object of the declaration: Hipster series: Hipster 2grp, Hipster 1grp, Hipster UC, Hipster Double UC and Hipster Wall.



Issue date: Nov 2018

Issued to: 3TEMP AB



TRENDS

Micro roasteries is popping up all over the market and they supply the big coffee houses with filter coffee even in big espresso countries like Italy and Greece to name a few. To pinpoint some categories on the market that 3TEMP have studied and concluded are:

- Regular black coffee is foremost what consumers buy at coffee houses.
- Special coffee is the fastest growing sector within the coffee industry with USA as the biggest market. Close behind are Europe, Asia and Australia.
- The retail industry are willing to pay for the experience; coffee, atmosphere & service hand in hand.
- The quality control regarding the value chain – farming, roasting, brewing and serving must be impeccable.
- Columbia, Ethiopia, Kenya and Panama are the most famous countries regarding special coffee.
- Cold brew is the new talk of the town. The global cold brew coffee market will reach 170 million US\$ by the end of 2025, growing at a CAGR of 24.7% during 2018-2025.

COLD BREW THE HIPSTER WAY

3TEMP, Hipster and cold brew is a match made in heaven. Our Hipster series can produce 2,5 litres of cold brew in 20 minutes. There are other methods that makes the cold brew in 16 hours. What is the difference maker?

Cold brew is the new coffee trend. Though it is not something new. To brew cold coffee, as it implicates, has been done for ages; hundreds of years. E.g. in Japan since 17th century and under the name Kyoto Coffee. The reason for making cold brew came up when people were travelling. It was easy to transport and when the need for a cup of coffee came around; you just had to warm the cold coffee. But now +400 years later it is one of the biggest coffee trends of them all. The pleasure of a great taste of coffee yet at the same time it soothes you.

Just as in conventional coffee brewing, there are many ways of creating cold brew and there are many ways to tweak it to your taste.

Cold brew has a reputation for being sweet, mellow, and lacking in acidity, but it does not necessarily have to be so. Before you choose a method, consider what profile you like your coffee to have. This will allow you to choose an extraction method that accentuates the elements you enjoy. Heat speeds up extraction and some compounds, such as acids, are only extracted with heat. This means that cold brewing requires some different considerations from conventional coffee.

There are several brewing methods for a perfect cold brew yet the Hipster is in solitude standing (we think) when it comes down to cold brew. The reason for that is the way the Hipster series extracts the way it does. When we make our cold brew; the Hipster series brews a batch like it does with regular coffee, but without the heat.

Cold brew coffee can be a great option in warm weather or as a change from your go-to hot drink.



CPA - COFFEE PARTICLE ANALYZER

The grinding fineness is one of the factors that affect the flavour the most. But a method to measure the exact grinding fineness directly at coffee shops, restaurants and other locations has not been available. Until now. Today, the coffee roaster **Löfbergs** and machine specialist **3TEMP** present a unique measuring instrument to secure the good flavour, developed in **Arvika, Sweden**.

– The development work has been going on for two years and it is great to finally be able to present this news. It is a result of our ambition to secure the good flavour, and will lead to more people drinking a better tasting coffee. This will strengthen our position on the market in Sweden as well as internationally, and will hopefully lead to more and new business, says **Lars Appelqvist, CEO at Löfbergs**.

Meticulous control

The innovation has been named CPA (Coffee Particle Analyzer), and is the first measuring instrument in the world that meticulously can control the grinding fineness directly at coffee shops, restaurants and other locations.

– Almost everything except the grinding fineness has been controlled with meticulous measurements before. When it comes to grinding fineness, we have trusted manual assessments and our instincts. With CPA, you will not have to guess, says Anders Eriksson, **CEO at 3TEMP**.

Another advantage is that companies and organisations with units in different places or different countries can make sure that the flavour is just as good everywhere.

Affects the flavour

The grinding fineness is one of the factors that affect the flavour the most. If the grinder grinds too coarse, the water will run through too quickly and the coffee will be perceived as weak. If the grinder grinds too fine, the extraction time will be too long and the coffee will be perceived as bitter or acid.



– When the flavour is not quite there, it is not unusual that you change the dosage manually. You often use more coffee than intended. So, there are financial and environmental advantages with CPA too, says Anders Eriksson.

How does CPA work?

Well, it is an optical measuring instrument with a wireless connection to a smartphone, a tablet or a computer. Take a small sample of the ground coffee from the grinder and place it in the gauge. A few seconds later you will have an exact result on your screen. The result confirms that everything works as it should or which adjustments that are required for the coffee to taste as intended.



***“ If it wasn't for the coffee,
I'd have no identifiable
personality whatsoever ”***

David Letterman





Watch our new video of
the Hipster PULS.

3TEMP

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Watch our new video of
the Hipster KOBRA.