







## OUR PHILOSOPHY

For too long, baristas have been made to choose between giving full concentration to their pour, or engaging with customers; we believe that creativity, consistency and community shouldn't be mutually exclusive.


The patented technology of the Hipster allows baristas to have full creative control over their brew, without sacrificing time or connection with their customers.

The Hipster boasts a world-first in its tankless brewing system, using fresh water to retain the natural mineral and oxygen content. The intelligent brewing system allows programmable recipes for coffee, tea and cold brew, with 3-stage temperature control and variable pulsing settings to suit your grind.

Combined, these elements create the exceptional extraction coffee beans deserve.

We believe in embracing a circular economy,  
of doing things the right way the first time.





By building our machines to last longer, we're always keeping one eye on the future. With this in mind, Hipster batch brewers are also IoT enabled and app-controlled. Not only does this allow for total customisation of the brewing process, but it means our support team and service partners can offer real-time assistance and provide analytics that can help to identify trends.



## **The Big Vision**

Number 1 brand as a sustainable, highest quality professional coffee platform built on top of the 3TEMP patented brewing system.

## **The Mission**

Enabling high quality coffee to be available everywhere and accessible to everyone!

## **The Challenges**

Taking on the antiquated coffee brewing industry that has no focus on quality nor the environment. Best brewers are too expensive for most to purchase.





## **The Solution**

3TEMP is a technology company developing and manufacturing premium brewers and a coffee platform for the professional global market.

## **Our objectives are simple**

Digitize, analyse and transform our customers' businesses to enable quality coffee, actionable insights and sustainable business models.





# Our Products



All our products are Nemko & UL/CUL  
(NSF standard through UL)



HIPSTER 1



HIPSTER PULS



HIPSTER KOBRA



HIPSTER WALL



HIPSTER 1 UC



HIPSTER 2 UC



THERMOS FLASKS



CPA



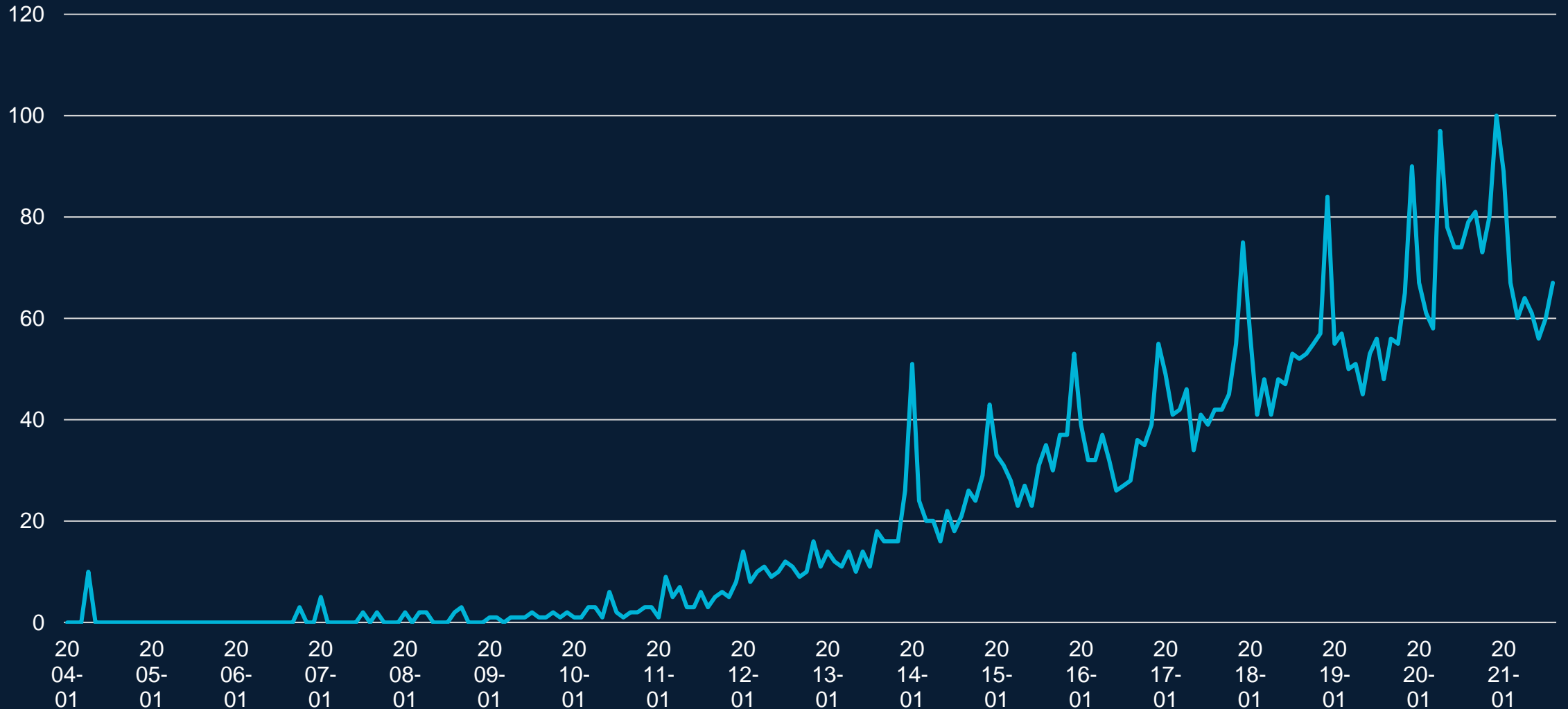


After 2012 we saw the coffee world was changing from traditional mainstream black coffee towards more quality speciality coffee, with light roasted beans processed through a hand made “pour-over technique”. We didn’t see any quality professional equipment taking care of the gap in the area of making sustainable speciality coffee in larger volumes, and with “pour-over philosophy”. Traditional brewers aren’t designed to brew with complex flow chart handling pre-flush, pulsing, variable brew temperatures and timing.



**Anders Eriksson & Peter Larsson – Founders of 3TEMP -**

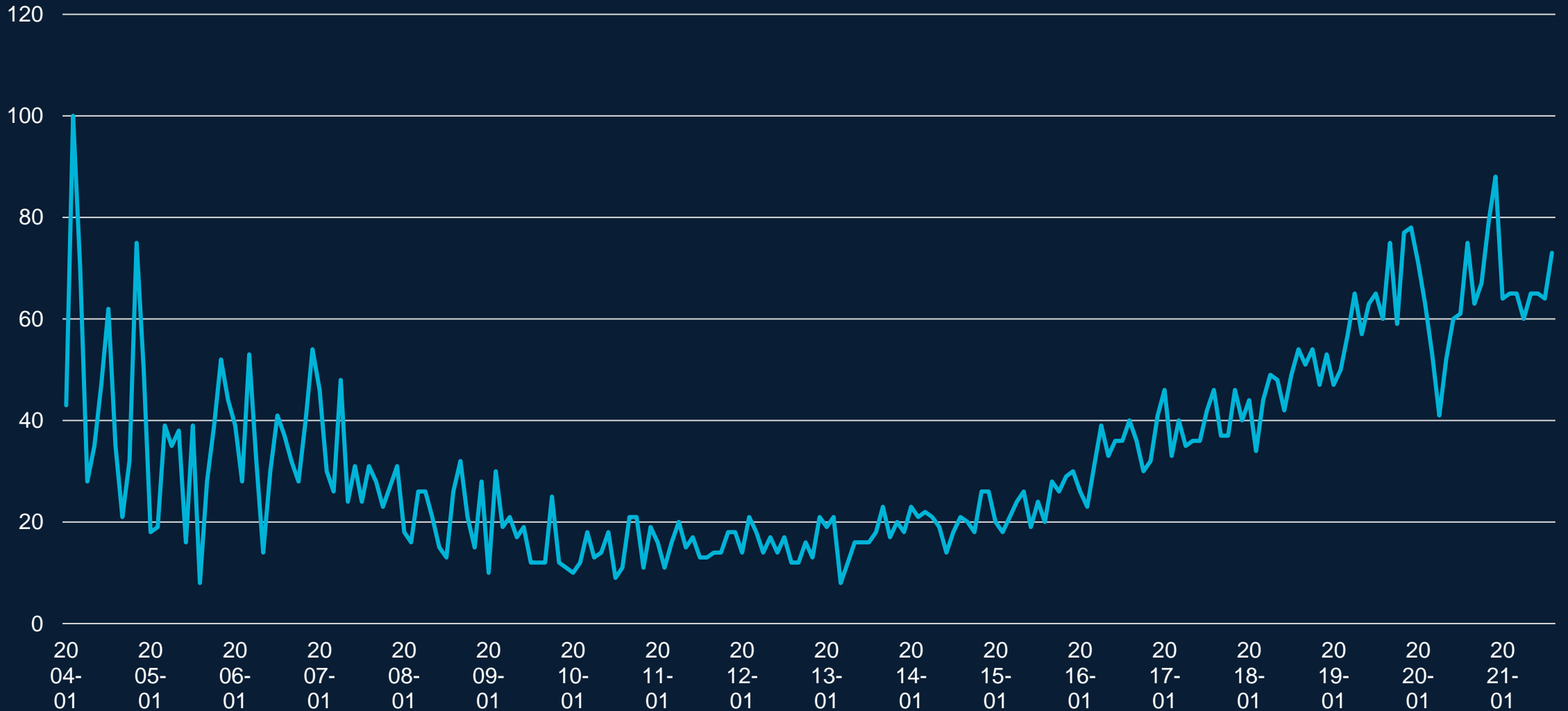
# POUR OVER COFFEE (WORLDWIDE TRENDS)\*



\* Data source: Google Trends (<https://www.google.com/trends>) 11.08.21

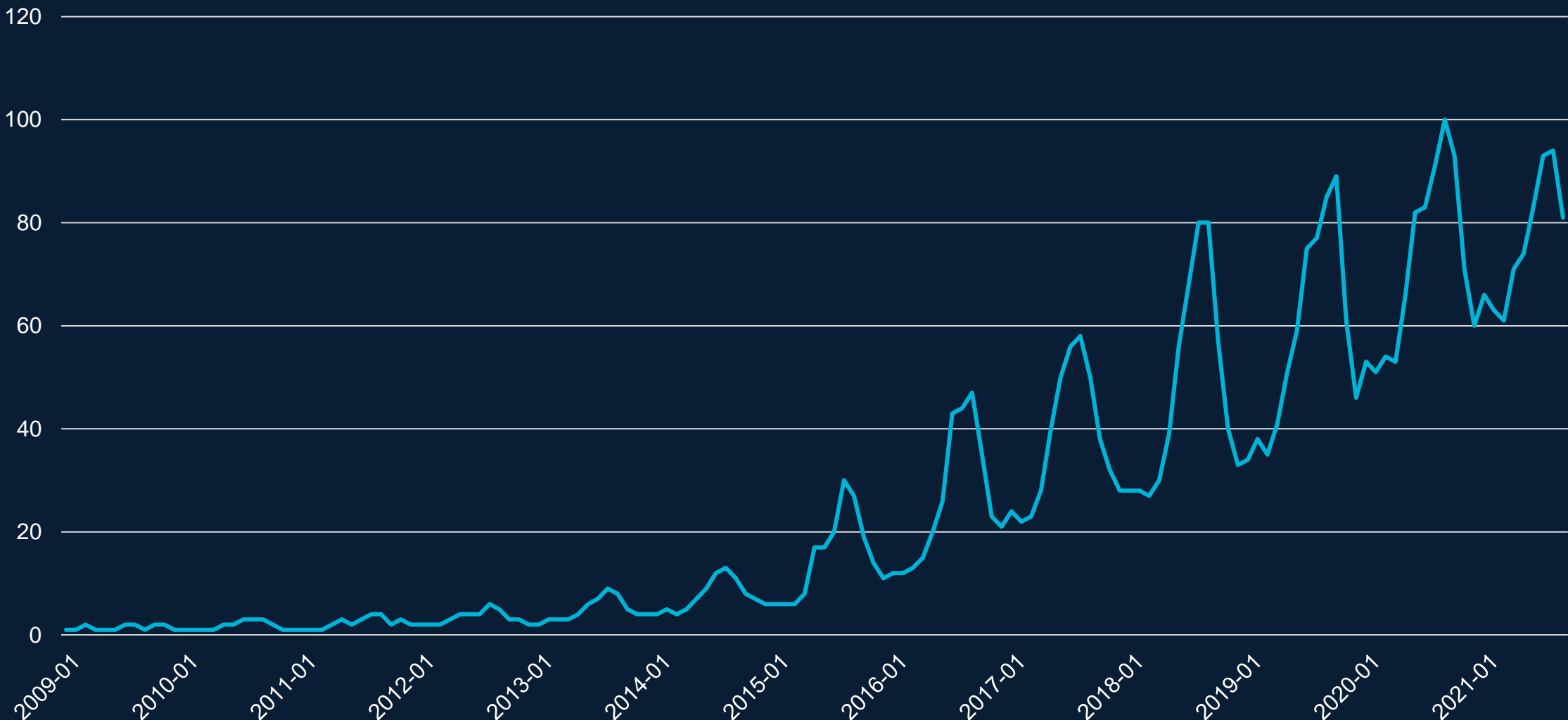


# SPECIALTY COFFEE (WORLDWIDE TRENDS)\*



\* Data source: Google Trends (<https://www.google.com/trends>) 11.08.21

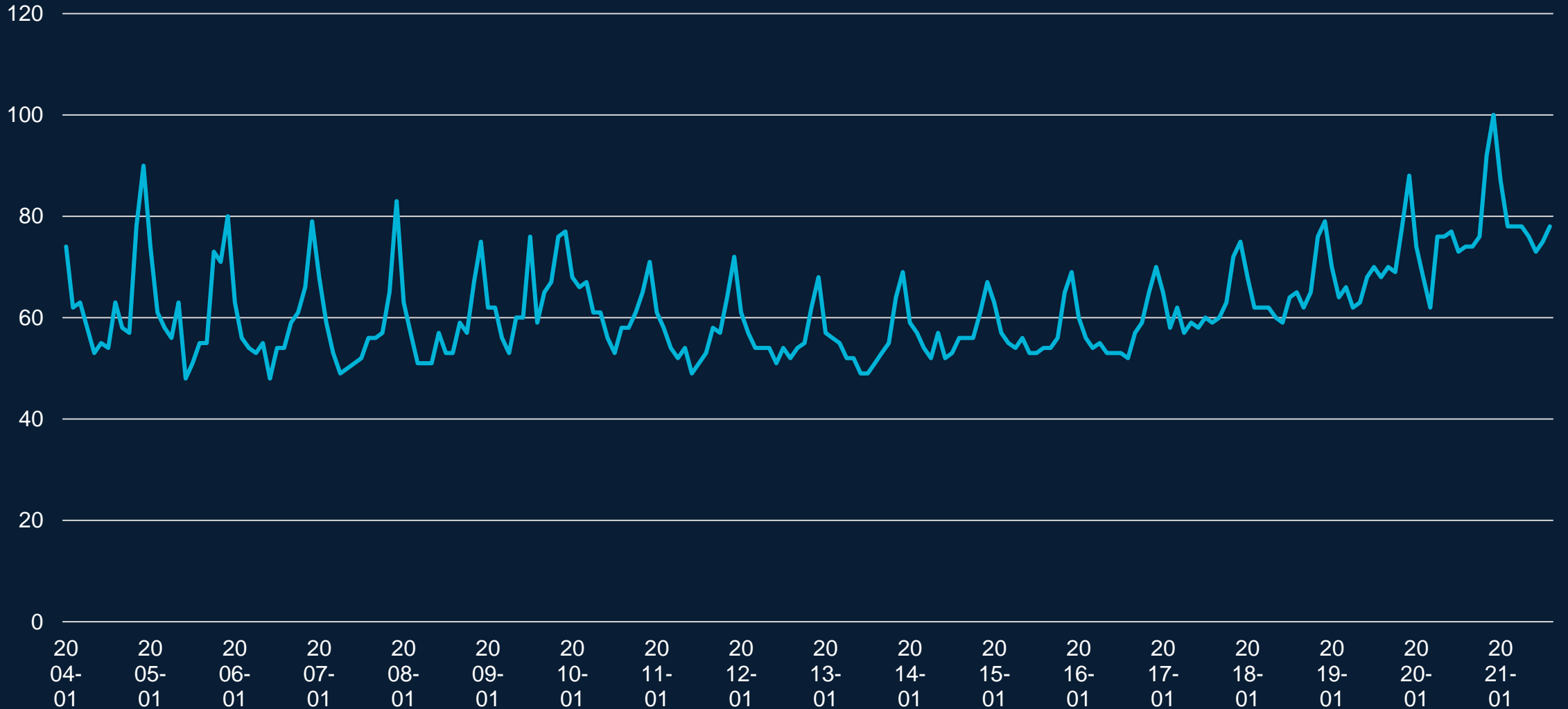
# COLD BREW (WORLDWIDE TRENDS)\*



\* Data source: Google Trends (<https://www.google.com/trends>) 11.08.21



# ESPRESSO (WORLDWIDE TRENDS)\*



\* Data source: Google Trends (<https://www.google.com/trends>) 11.08.21



## New Consumer Demands

- Global coffee consumers demand higher coffee quality like speciality coffee. The speciality coffee market will grow 50% annually until 2025. Professional machines today have a huge lack in taste quality.
- Global cold brew market is growing 25% annually. The well-known brew process is very slow and complex and takes approx. 12h hours to complete.
- Space management more crucial for cafes and office coffee. Space costs money.
- High demand for design





# New Professional Demands

- Sales analytics for service management and upper management – uptime, trends and sales data
- Our online machines have total control of customers' usage of e.g. paper filter, water filter and coffee. We are able to predict customer needs and enable simple purchasing in our app.
- End customer behavior. Big Data. When and where!
- Supplier chain control for big customers. Data Value!
- Coffee Shop behavior
- Office coffee behavior
- Quality control in each coffee shops
- Reliability! Uptime of equipment for sales
- Control of which coffee customers use (big problem in the coffee industry according to Nestle)
- Market trend control!
- Plan coffee and waste purchasing, "Out of home".





## Our Sustainable Solution

**Brewer as a Service (BaaS)**

**Green Subscription from just €6 per day**

With BaaS we have created a unique service that makes our premium range of sustainable profile brewers accessible to all, democratising coffee and ensuring everyone can experience quality in cup every time. No upfront costs and no headaches around maintenance, service or quality.

Customers can access a curated roster of speciality coffee, a smart loyalty scheme and membership to our BaaS community group where we share ideas, recipes, education and coffee culture.





# Technology

- Every part and design is made by 3TEMP and all knowledge is in-house. We have through our own devices and on-field live surveys collected big data for +5 years.
- 3TEMP does not rely on any third-party company regarding the products. 3D drawings, electronics, animation, AI, software, wiring, flow process and certifications are all developed in-house.
- 3TEMP has ownership of the products and data. Together with the unique patented Hipster brewing system, 3TEMP is the sole owner of all designs of the products.
- Patented pour-over-brew technique system; lets you brew profiled premium coffee.
- Cold brew in 20 minutes instead of 18 hours
- 40% less space due to smart design
- Machine always online for best service, control and collecting data
- Sustainability concept with minimal usage of power in idle mode, smart service through online machines & high-quality components for long life usage (circular economy). Low energy consumption due to NO heating plate or tank
- Can be controlled remotely to save time and avoid down-time

# IP



UL file no  
E487443  
E487444

International patent  
**Granted and pending  
applications**



Nemko  
EN/IEC-60335-2-75  
EN/IEC 60335-2-15



ECBC



# Global Customers Online

- Key values coffee shops/hotel/restaurants/office
- Monthly tracking of coffee - batches of brews – volumes
- Monthly tracking of consumer behavior
- Monthly tracking of when to order more coffee - when ordering large amount of coffee - the 3TEMP big data can save large amounts of money when ordering on time and when to order coffee - all to benefit less waste
- Monthly tracking for time management to see how/when/why customers buy coffee during opening hours
- Monthly tracking of coffee budget in relation to sales - any waste, any employee with long fingers
- Monthly tracking of how the machine functions - stats for energy saving, stats for environment, green leasing



# Potential Coffee Market Segments

**Restaurants & Cafes**  
Global 15million

**Construction**  
X millions

**Industry**  
X million

**Conference**

**Tourism**  
2019: 1.4 Billion tourists

**Event**  
X million active

**Home Office**  
Globally X millions

**Bakery**  
1300 bakeries  
just in Berlin

**Fitness & Gym**  
Turnover in EU 2018;  
€ 27,2 billion

**Golf Clubs**  
Globally 38,864 golf courses

**Cafe**  
8,100 independent  
cafés operating in the  
UK, with an estimated  
value of £2.4bn

**Padel**  
700,000 people play  
Padel in Sweden, will  
increase to 3million

**Shops**  
66,200 Seven Eleven Shops

**Gas Station**  
There are about  
115000 gas stations  
just in the U.S

**Hotel**  
Global +700,000 hotels

# Team experience, over 120 years in the global coffee industry

Temperature is a physical quantity that expresses hot and cold. It is the manifestation of thermal energy, present in all matter, which is the source of the occurrence of heat, a flow of energy

The logo consists of the word "STEAMP" in a bold, white, stylized, blocky font. The letters are interconnected, with the 'S' and 'T' sharing a vertical stroke, and the 'E', 'M', and 'P' also sharing vertical strokes. The 'A' is a simple block letter. The overall style is modern and industrial.

STEAMP

The ability to control coffee extraction is both one of the best, and one of the trickiest, things about drip brewing. There are so many elements to consider: grind size, coffee to water ratio, water temperature... But get it right, and you can craft a delicious cup of coffee.

One thing that can help you understand extraction, and how to use it to brew better coffee, is the theory of the **3 phases** of drip/filter brewing





**JOIN THE REVOLUTION**