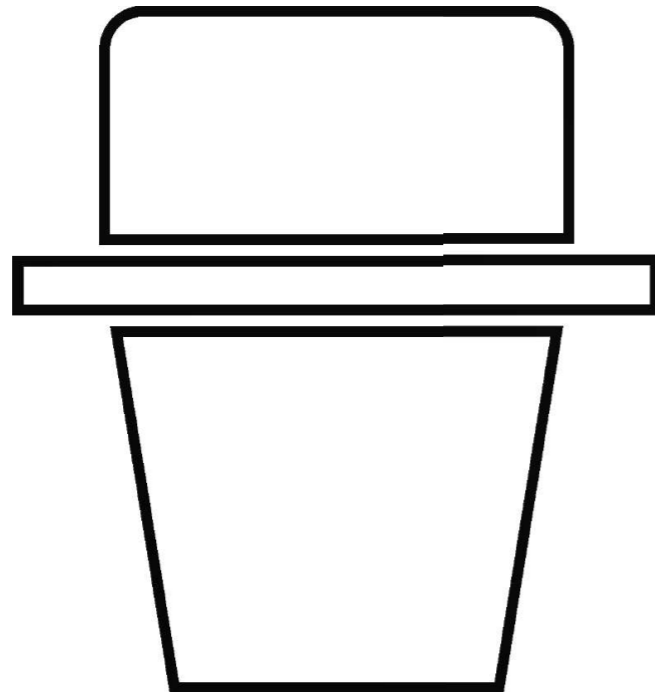


Hipster Brewer 1 Group

Users manual



"The details create the big picture"



Hipster 300302-02
Made in Sweden

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Magasinsgatan 3
67131 Arvika

Email: info@3temp.com



3TEMP can accept no responsibility for possible errors in catalogues, brochures and other printed material.
3TEMP reserves the right to alter its products without notice. This also applies to products
already on order provided that such alterations can be made without subsequential changes being necessary in
specifications 3TEMP/PLAE2TECH. All rights reserved 2019

20. Notes

1. Foreword

The Story

Arvika, Sweden; the home of where the Hipster brewer was created and innovated. 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 its warmth during the summer, for its 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 brewer.

The Hipster is classified by baristas and coffee people all over the world as one of the best amongst filter coffee machines. 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 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.

We hope that you will enjoy your new Hipster brewer.
With best wishes



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19. Warranty

WARRANTY – product and spare parts – one year warranty

Warranty period valid according to purchase contract calculated from date of purchase.

Product warranties are beneficial to both the customers and the business owners because. This is how 3TEMP work with warranty:

- They set expectations. Customers know what they're getting into if they ever need to fix or return the products.
- They protect both parties. Customers know that if there's trouble with the products, they can turn to the companies. The companies spell out what they'll cover, so customers can't claim anything not in print.
- They give businesses a leg up. If customers have the choice to buy two products of the same price, and one company offers a warranty while the other does not, they're going to buy the product with protection.
- They encourage repeat sales. If customers know that they can trust certain businesses, they're going to go back to them over and over again.

Scope of warranty

This warranty covers faults occurring during the warranty period, which have been notified to the reseller or verified by 3TEMP (warrantor) or a representative of the warrantor, and which concern design, manufacturing or material defects and consequential damages occurring on the product itself. The above mentioned faults will be rectified so that the product is made operational.

Warranty limitations

This warranty applies on condition that the product is used in a normal fashion or under comparable circumstances for its intended purpose and that the instructions for use are followed.

This warranty does not cover faults caused by:

- Transport of the product.
- Careless use or overstraining of the product.
- Failure on the part of the user to follow instructions concerning installation, use, maintenance, care and handling.
- Incorrect installation or incorrect positioning of the product.
- Conditions that are not due to the warrantor, e.g. excessive voltage variations, lightning, fire and other accidents.
- Repair, maintenance or design changes made by an unauthorized party.
- Faults that do not impact operation, e.g. surface scratches.
- Parts that through handling or normal wear are exposed to greater than average hazard, e.g. lamps, glass, ceramic, paper and plastic parts, and filters and fuses are not covered by the warranty.
- Settings; information on use, care, handling, service or cleaning that are customarily described in the instructions for use; or works caused by the user neglecting to observe warning or installation instructions; or investigation of such are not covered by the warranty.
- The warrantor is responsible only for the operation if approved accessories are used.
- The warranty does not cover product failures caused by accessories/equipment from other manufacturers.

General warranty limitations

The warrantor's responsibility is limited in accordance with these warranty terms and the warranty does not cover property damage or personal injury. Verbal promises made in addition to this warranty agreement are not binding for the warrantor.

Service terms during the warranty period

According to your agreement with your local distributor.

Rectification measures when fault is detected

When a fault is detected, the customer must notify this to the dealer. Specify what product this applies to (part number and manufacture date – year and week – are listed on the product label), and describe the fault and how it occurred as accurately as possible.

For a warranty repair to be performed, the customer must prove that the warranty is valid by presenting the receipt of purchase. After the warranty period has expired, warranty claims that have not been made in writing before the expiration of the warranty period will not be valid.

In all other respects according to our conditions of sale.

18. Declaration of Conformity

This declaration on conformity is issued under the sole responsibility of the manufacturer
 We declare under our sole responsibility that this product is in conformity with all relevant provisions of the following directives including their amendments and complies with the following standards.
 The product is in conformity with the following standards and/or other normative documents:

Manufacturer name: PLAE2TECH AB 3TEMP AB.

Brand: 3TEMP

Equipment Type: Professional Coffee Brewers for institutional catering

Object of declaration: Hipster series: Hipster 2gpr, Hipster 1gpr and Hipster UC.

Product Name: Hipster 1 grp

Category: Specialty Coffee Recipe Brewer/Profile Brewer.

Safety;
 Standatds to which
 Conformity is Declared:

- 2006/95/EC LVD
- SS-EN 60335-1 AC 1
- SS-EN 60335-1 A 11
- SS-EN 60335-2-15
- SS-EN 60335-2-15 A 1
- SS-EN 60335-2-15 A 2
- SS-EN 60335-2-15 A 11
- SS-EN 60335-2-15 A 11/AC1
- EMC 2004/108/EC

UL 197 Commercial
 Cooking Appliance

- E48744441190614153146
- E4874431190614153101
- MH618991190617174048

Health; Food Contact; COMMISSION REGULATION (EC) No 2023/2006;
 on good manufacturing practice for materials and articles
 intended to come into contact with food

Regulation
 1935/2004/EC ; On materials and articles intended to come into contacy with food.

- NSF/ANSI 372
- NSF 4
- NSF 51

Measured levels below Swedish heavy metal norm.
 SLVFS 2001:30

Hipster Taste Quality: EBCB approved 1.5-2.5 liters.

Anders Eriksson



Hipster 1 Gr

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2. Warning / Caution-Safety information

2.1 Introduction

Save these instructions for future reference.

Information for the user: Safety instructions



Caution!



Note!



Danger of burns!



Electric shock hazard!



Warning!

2.2 This user manual

This user manual is an integral part of the appliance and must be kept in an accessible place under the working life of the appliance.

2.3 Intended use

This appliance is intended to be used in

Household and similar applications such as:

- Kitchen areas, shops.
- Offices and other commercial working environments.
- Hotels, motels.
- Bed and breakfast environments.

Do not use this appliance for anything other than intended use.

Any maintenance other than cleaning should be performed an authorised person.

Do not install the machine in environments in which the temperature is 0°C or less

Do not use out doors.



17. Extra additions

Cold brew function

Extra addition Cold-brew. As there is no boiler with already hot water you can also brew with the cold water that comes into the brewer from your water mains. (Cold brew SW-upgrade available from May 2018). is no boiler with already hot water you can also brew with the cold water that comes into the brewer from your water-mains. (Cold brew SW-upgrade available from May 2018).

The Hipster series brews a batch of cold brew like it does with regular coffee but without the heat in only 20 minutes

Cold brew function contact your nearest reseller.



Button controller

In single mode you use a small filter insert and a V60 or a Kalitta filter.

The principles of the two different brewing processes are not the same and that's why we need to different modes in the recipe maker. To be able to do Single brew on the Hipster 2grp you need to add a Touch Controller as the recipe settings in the built in touchscreen lacks the Single mode. Single-mode works like this;

1. You choose one temperature only in this mode, that's because it is very hard to get the temperature up for the pre brew water as a pre brew volume in single mode can be as little as 15ml. The total brew volume is filled up in the pre brew chamber and the temperature will slowly decline during the brew process, just as it does in the kettle when you are doing hand brew.

2. Set a pre brew volume.

3. Set a pre brew time.

4. Set pulse size.

5. Set the delay between the pulses.



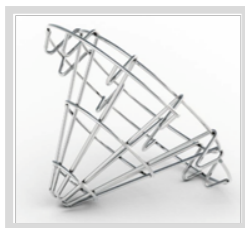
6. Set the drip timer.

In single mode you can brew 300-800ml. In the touch controller and the button controller you can store up to 8 recipes. In the web-based Remote-system you can store unlimited number of recipes. To get the recipes from the Remote-system in to the machine you can either copy paste, push to the machine or print the recipes as a QR-code and scan with the Touch controller. So if you are a roaster and your customers have Hipster brewers you can fine tune the recipes for each roast batch, print it as a QR-code and put it on the coffee bags, this way you are able to control the in cup quality.

16. Spare parts

1x Brew basket ASSY	600537-02)	
1x 25 Coffee filter 110/330	500227-01	
1x Waterfilter Best max	500242-01	
1x Waterfilter installations kit	typ 1 500243-01	
	typ 2. 500249-01	
1x Waterblock	600839)	
1x Wi-fi router and tablet	600919-11 230 3G	600920-1-UK
	600920-11 240 G	600920-1-US
1x TB Brewer hat assembly	500878-08)	
1x TBO driptray insert	600720-01	
1x TBO driptray	600719-01	
2x Foot panel Assy	600524-01	
Adjustable feet x4	600523-01	
Touch controller	600917-01	
TBO drip tray		
Driptray insert		
Wire insert	500953-02	
Extension adapter		
Extension cords Router		
Inlet hose		
Thermos	550152-0	
Detachable serving base		
Cup holder assy		
Hario wire insert		

Extra additions



Hario wire insert



Cup holder assy

2.4 Performance of the machine.

For the optimal performance of the machine these parameters shall not be exceeded:

Maximum permissible inlet water pressure : 800KPa (8Bar)

Minimum permissible inlet water pressure: 200KPa (2Bar)

Maximum working temperature: 40°C

Minimum working temperature: 10°C

2.5 General safety instructions



Warning! In case of improper use the responsibility is on the user.

Read all the user instructions before using the machine.
This guide contains important instructions for proper and safe use of the Hipster brewer.
Always keep this manual close at hand for future reference.
We reserve the right for any errors in text or images and any necessary changes made to technical data. In the event of technical problems or any questions. Please contact our Customer Service.

- The English language is used for the original instructions .
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved

Cleaning and user maintenance shall not be made by children without supervision

- The instructions shall state that access to the service area should only be permitted to persons having knowledge and practical experience of the appliance, in particular as far as
- safety and hygiene are concerned.

Indoor use

-

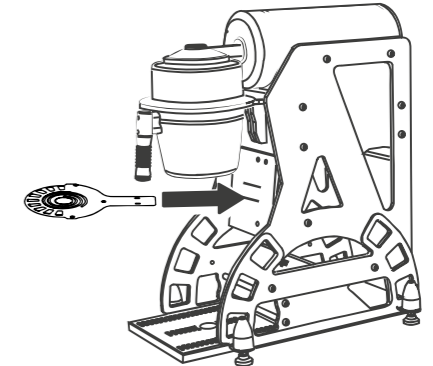
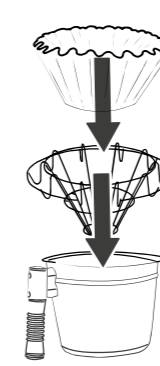
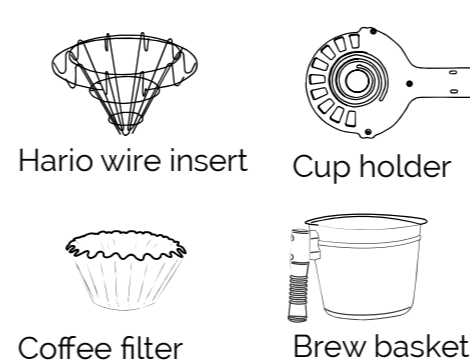
 **Danger of burns!**

- This appliance dispense hot water from the brewing hat and may cause injury if not used correctly. The brew basket must be in place before a recipe is started.
- Do not move the brew basket while the coffee is being brewed.
- Do not touch hot surfaces with your hands; use the handles and buttons

 **Electric shock hazard!**

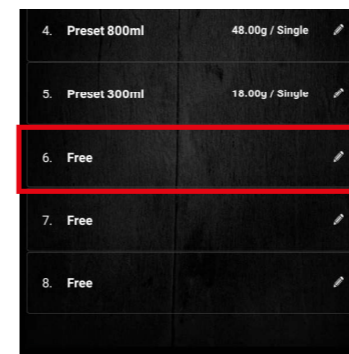
- Avoid getting the coffee machine wet and do not spray liquids onto it. In the event of contact with liquid immediately switch off the power at the socket or main breaker and dry the appliance thoroughly.
- Never immerse the machine, plug or mains cable in water because there is a danger of electric shock.
- Never try to put out a fire or flames with water. Turn of the appliance and remove the plug from the socket, and smother the flames with a fire blanket or other appropriate cover.
- If the mains cable is damaged it must be replaced by the customer service to avoid a hazard.
- Do not install the machine in environments in which the temperature is 0° C or less
- Do not move the Hipster brewer whilst in operation.
- Do not use the Hipster brewer on a sink drain board
- Do not place the Hipster brewer on or near a hot gas or electric burner, or where it could touch a heated oven
- Keep the appliance and accessories clean. Follow the cleaning instructions provided in this manual.
- Only use original spare parts. The use of spare parts not approved by the manufacturer could lead to fires, electric shocks or personal injury

15. Single brew

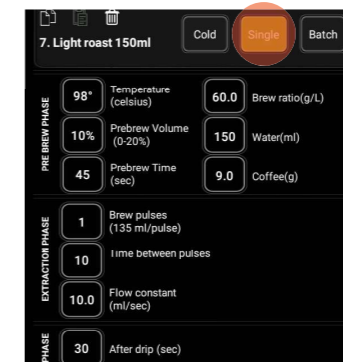


Place the cup holder.

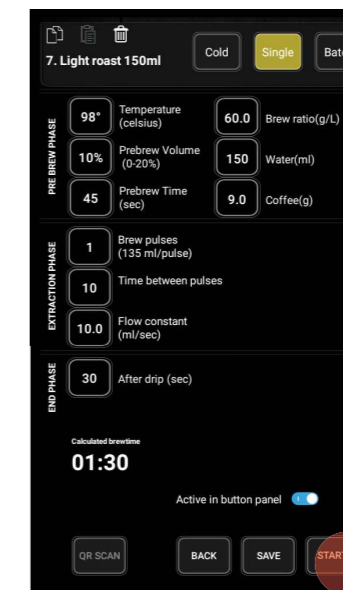
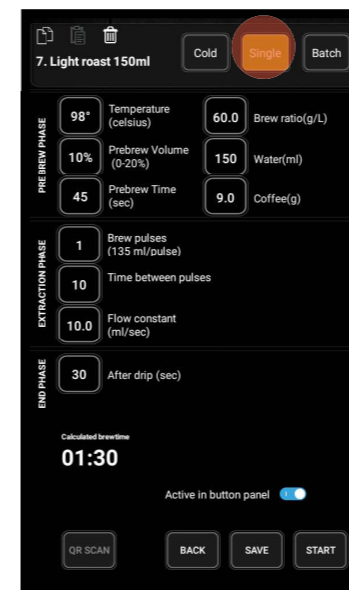
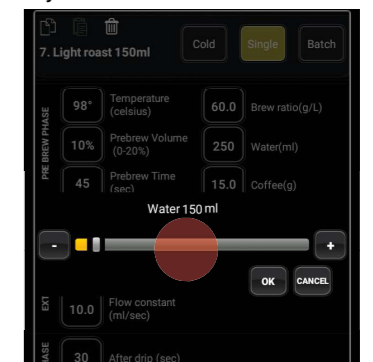
Set a recipe see page 22.




Press single brew





Make adjustment that you need.



9. When finished. Clear the thermos out of cleaning fluid.

 Warning! Hot water

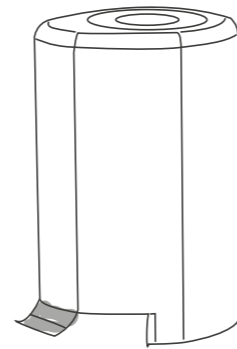
 Protect your eyes.

 Note! For better result let its stand for ca: 1 -2 hour in the thermos.


2.5 Disposal

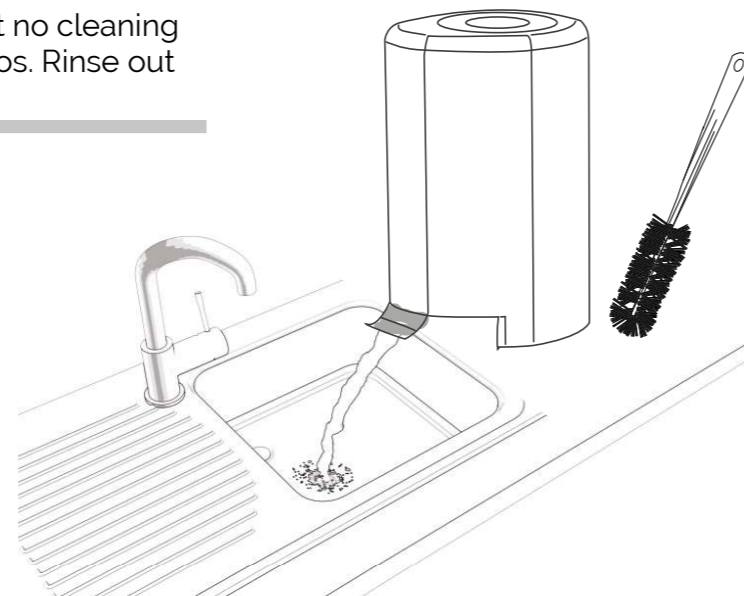


Do not dispose of the device in household waste!
Recycle devices, accessories and packaging. Observe applicable national regulations.
EU only: In accordance with European Directive on waste electrical and electronic equipment and implementation in national law, used electric power tools must be collected separately and handed in for environmentally friendly recycling.



10. Clean it with a dish brush Rinse out several times!

 Caution! Make sure that no cleaning fluid is left in the thermos. Rinse out properly

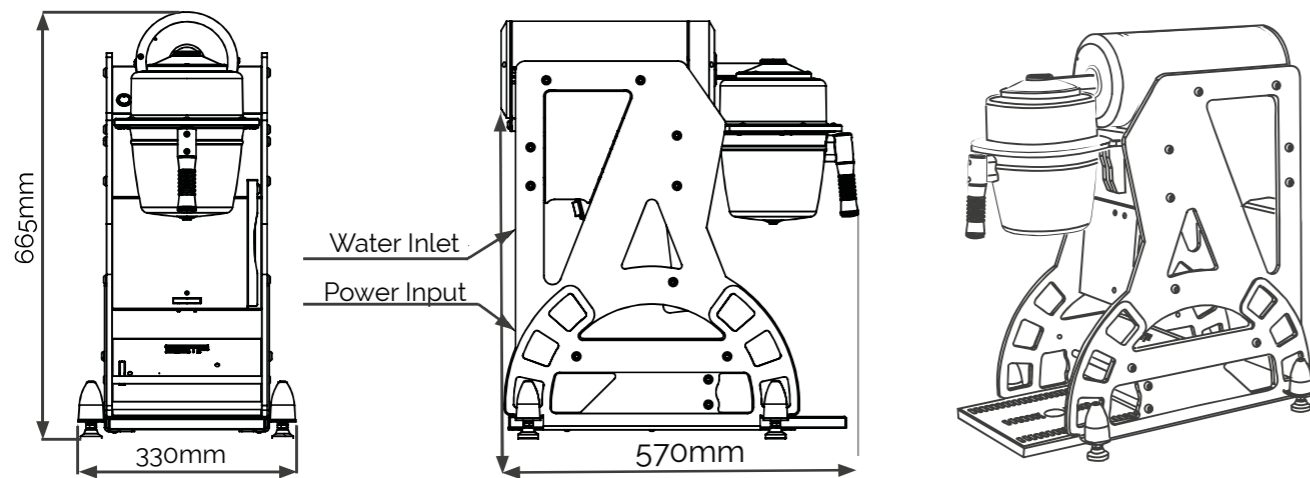


3. Technical data

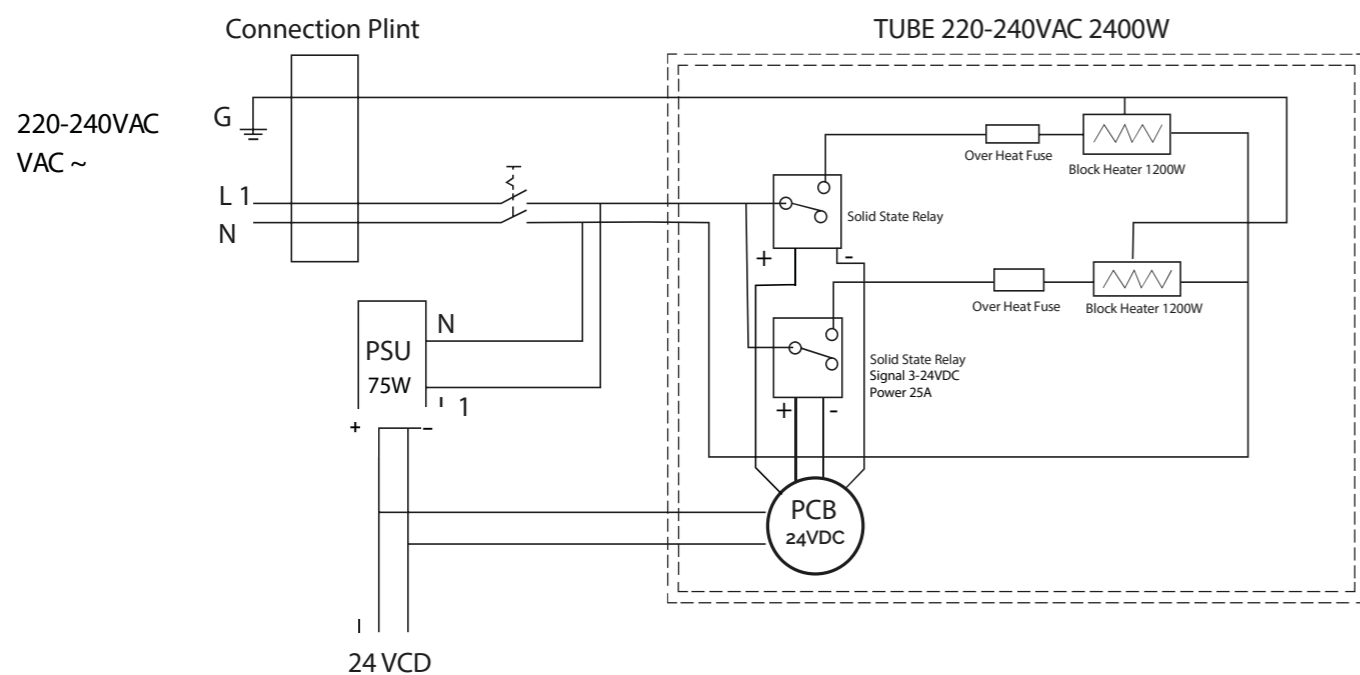
HIPSTER1GR

Including touch controller, cupstand and single brew.
The machine is placed on the counter.
Adjustable feet for leveling.

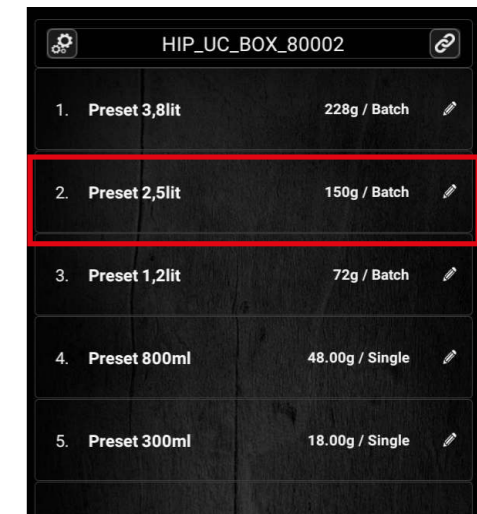
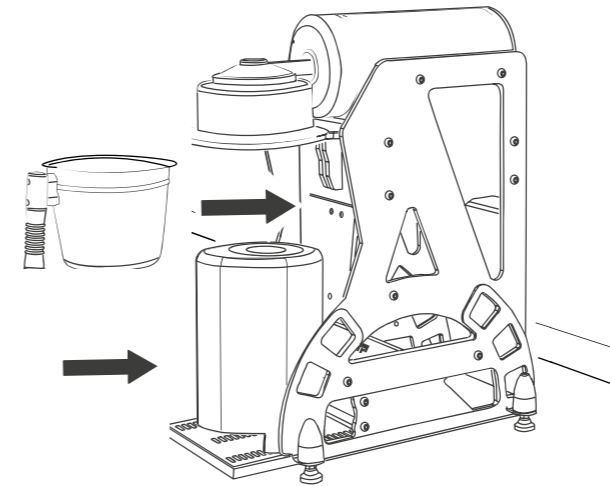
- Capacity: 1x3,8 lit 200 cups/h.
- Dimensions: W330mm/D570mm/H665mm.
- Weight: 28 kg.
- Max power hot: 230V 1x2400W.
- Max power cold: 1x38W.
- Max power idle: 7 W.



Wiring diagram TB Tube

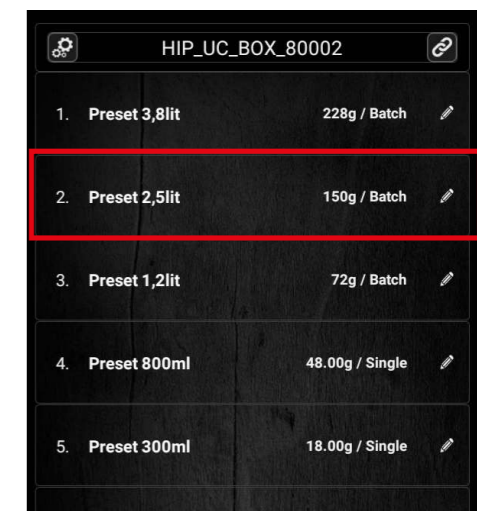
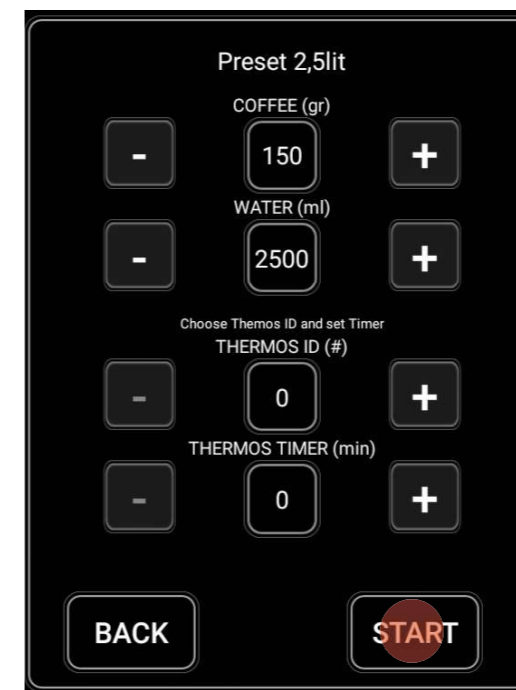


- Reinstall the brew basket and the thermos.
- Choose suitable recipe. 3TEMP recommend 2,5 lit



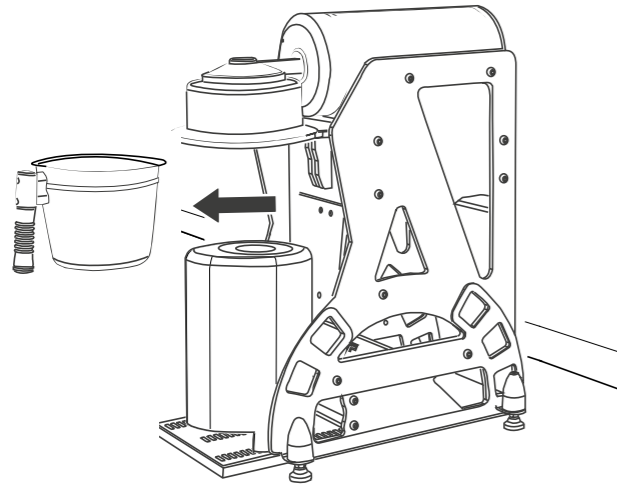
7. Press Start

8. Wait for the brew process to finish Press active button to stop.

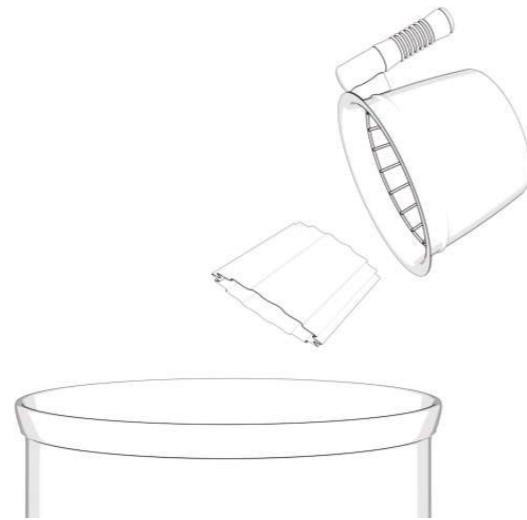


14. Care & Cleaning

1. Lift of the brewbasket from the brewer hat.



2. Clear any object from the brewbasket.



3. Make sure the thermos is empty.

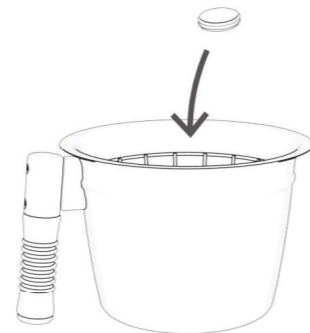


Caution!
Protect your eyes.



4. Cleaning Tablet
(Part Nr :100204)

Warning! Keep away from children



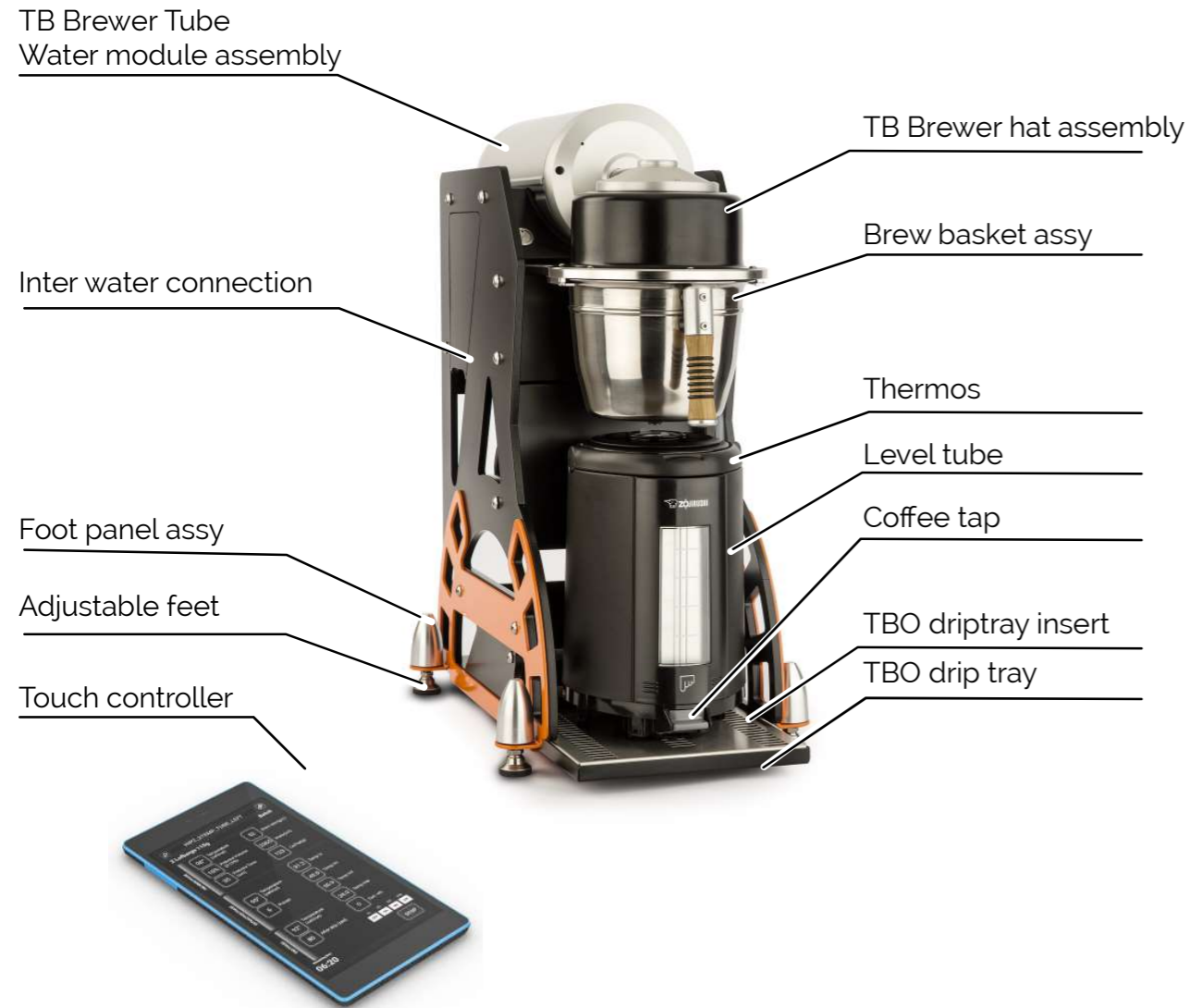
4. Before First Use

Remove all packaging materials attached to your Hipster. Ensure that you have removed all parts and accessories before discarding the packaging. Clean parts and accessories, filter, basket and thermos. Use warm water and a gentle dish washing liquid and rinse well. Wipe the outer housing and drip tray with a soft damp cloth and dry thoroughly.



Danger! Do not immerse power cord, power plug for appliance in water or any other liquid. Do not clean any of the parts or accessories in the dishwasher. Accept dish try. Important to clean the product properly.

5. Product Description Hipster Brewer



13. Care and maintenance after use.

Always follow the cleaning instructions!



Ensure that you have removed all parts and accessories before discarding the packaging.



Clean parts and accessories filter basket and thermos using warm water and a gentle dish washing liquid and rinse well. Wipe the outer housing and drip tray with a soft damp cloth and dry thoroughly.



Caution!
Protect your eyes.



Danger!
Disconnect the appliance from the power socket before assembly, disassembly and cleaning.



Caution!
Do not use rough or abrasive materials or sharp object witch can scratch the surface of the coffeemachine. Use a soft cloth to clean the drip tray



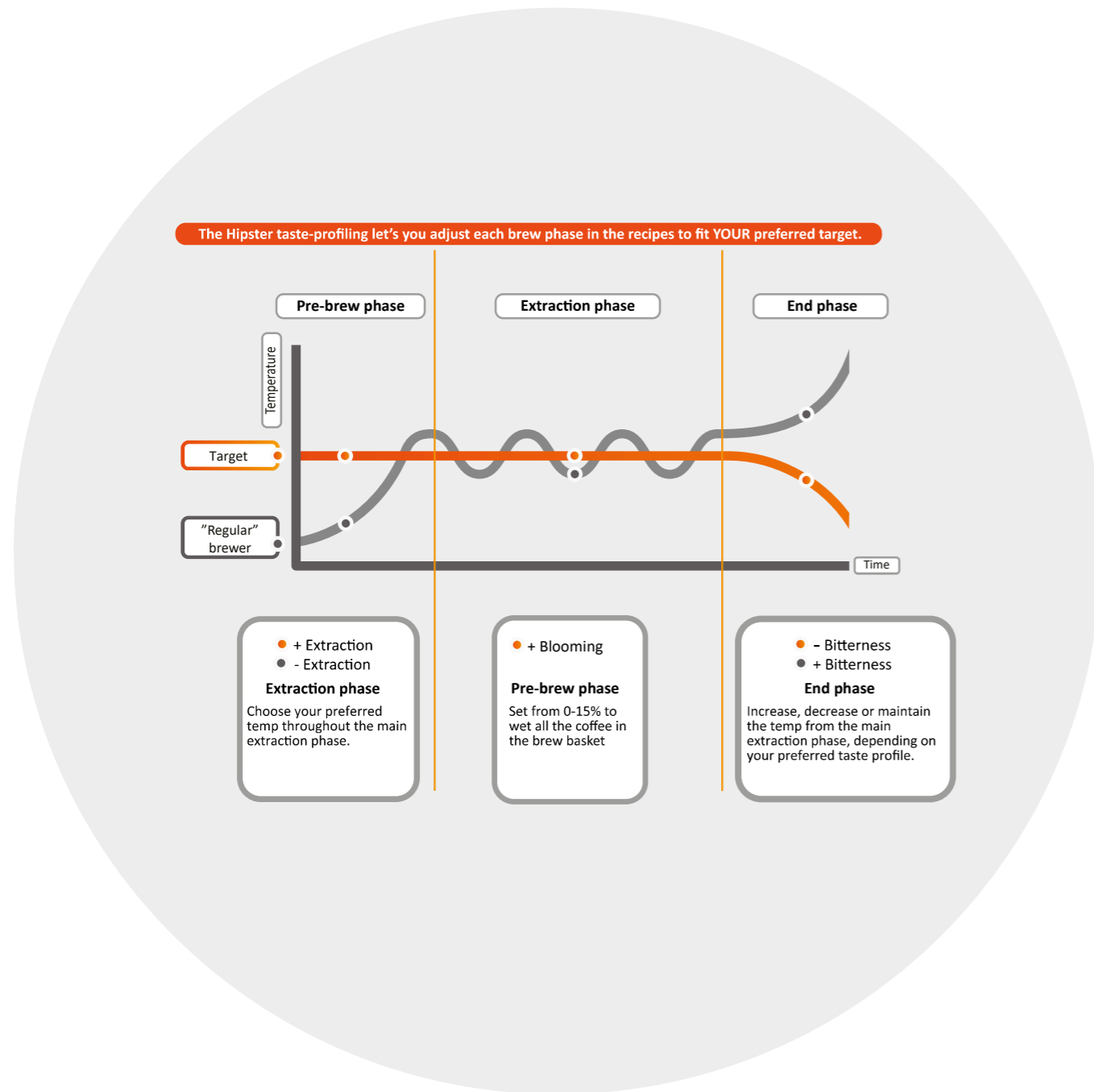
Keep the contacts on the machine and clean from dust and dirt.



Caution!
Do not use liquids other than water

12. The Hipster taste-profiling

The life cycle of The Hipster taste-profiling



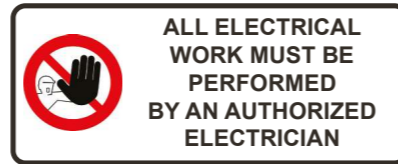
6. Content



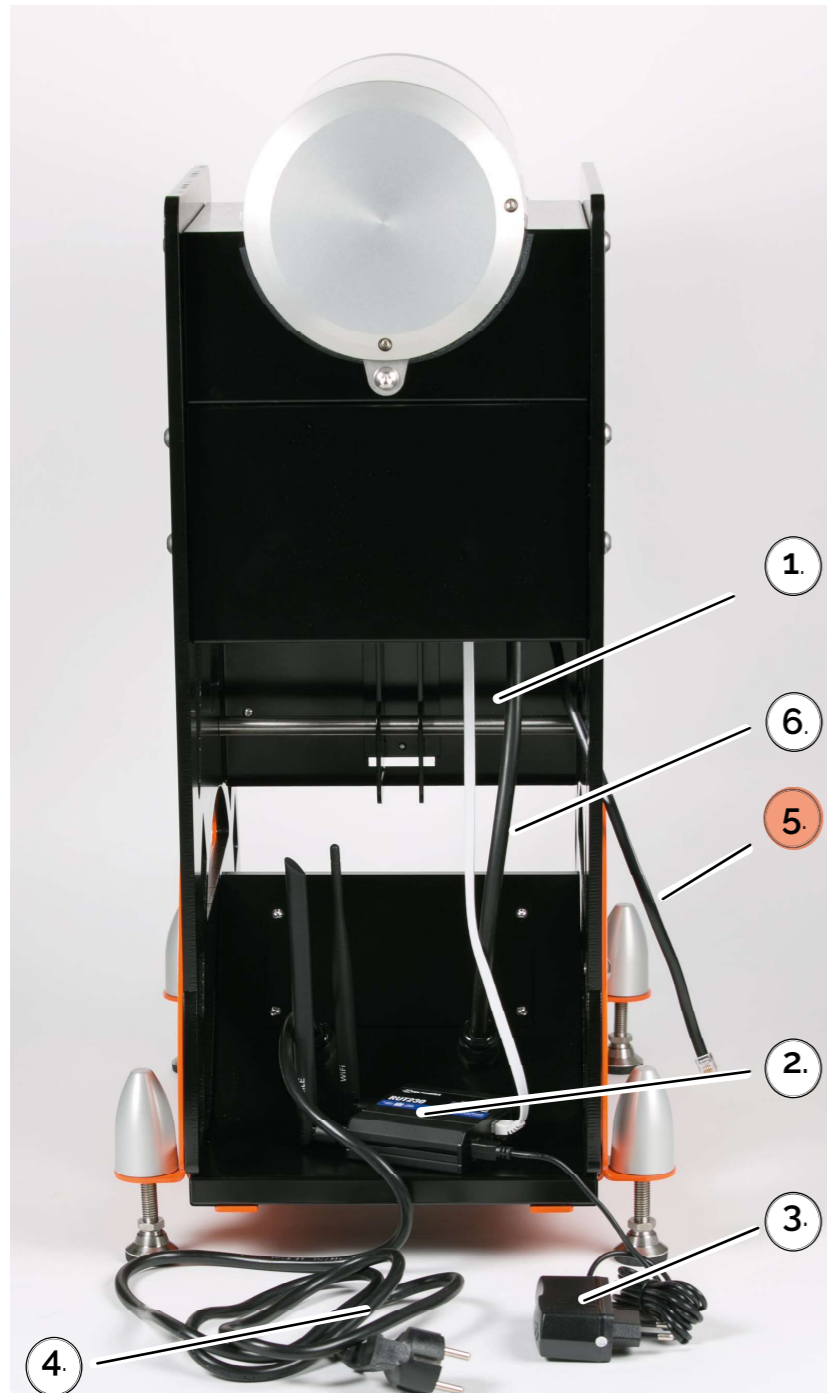
7. Installation Instructions

7.1 Description

Tools needed: Spirit-level .
Adjustable spanner



Hipster Brewer 1 GR



1. RJ45 to LAN
2. Modem
3. Power unit modem
4. Power unit Hipster
5. Can cable to button controller
6. Cold water in 3/4" with JG speed 8mm



Warning! The black CAN-cable is for the button controller only, Do not connect to the router.

11. Product description

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. The cold fresh water comes in the back of the tube and is carefully heated up in two stages along the way to the pre brew chamber.

When the set volume, according to each recipe, has reached the pre brew chamber we open a valve and let the water out onto the shower screen and then spread to the coffee. There is two different recipe modes, one for batch and one for single.

We have divided the brew process into three stages; Pre brew-, Extraction- and End-phase. Batch-mode works like this:

1. Set a temperature for the prebrew water. Depending of the coffee, higher for dark roast and lower for light roast
2. Set a pre brew volume. Normally 10-12% of the total brew volume.

3. Set a pre brew time. This is the blooming phase.

4. Moving into the **Extraction** phase, by default set the temperature 3°C down from the pre brew temp. If you maintain the temperature from the Prebrew phase the coffee will over extract, because of the fresh water.

5. Choose how to distribute the water. Few and big pulses will shorten the extraction time, many and small pulses will lengthen the extraction time and leave the coffee bed even.

6. Set a temperature for the **End** phase. By default set the temp 5°C down from the Ex-traction temp. This is where you get the bitterness and the woody taste. If you lower the temp you tone down the extraction and get less bitterness.

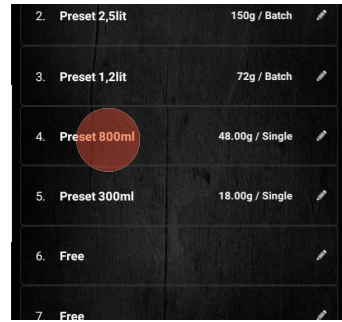
7. Set the drip timer. This is the time it takes for the brew basket to run dry. All these pa-rameters let's you brew a batch with the same clean and clear taste as you get from a good hand brew. In batch mode you can brew 700-3800ml. The Hipster 2grp is limited to 2500ml.

In Hipster ver.2 we have extended the recipe maker to include both batch. Brewing and single brewing. In batch mode you use the big filter insert and the big paper fil-ters.

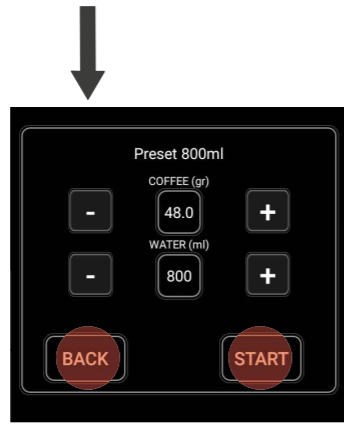


9. User instructions

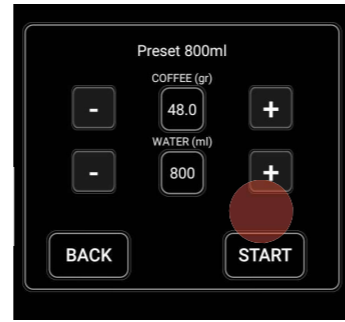
1. Choose a recipe on the startscreen of the app.



2. Press the parameter you want to adjust. Coffee or water. Press Left - or Right +



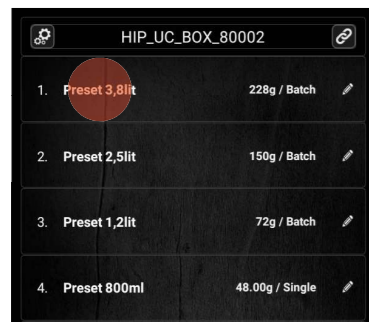
3. Brew press START to brew.



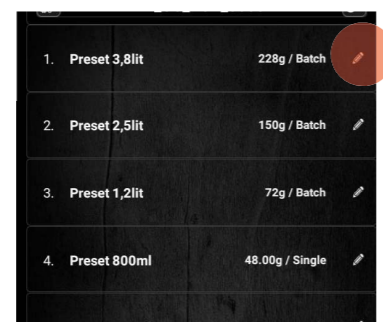
10. Recipe settings

Set recipe.

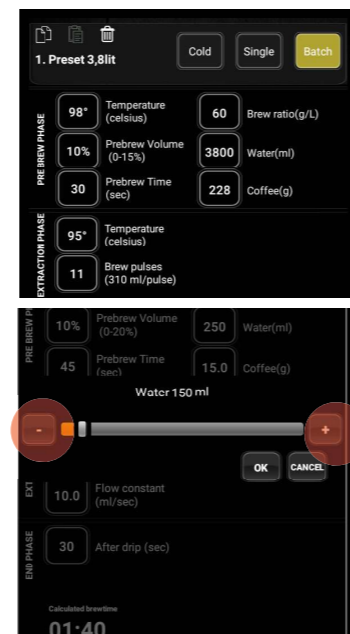
1. Choose a recipe on the startscreen of the app.



2. Press the PEN-symbol to the right. If you want to change the recipe.

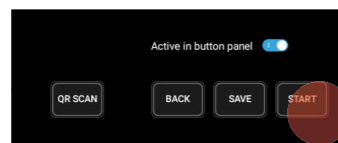


3. Adjust



4. SAVE the recipe.

If you want to change the recipe Press save before start.



Note! If not Save before Start the recipe go back to previous settings



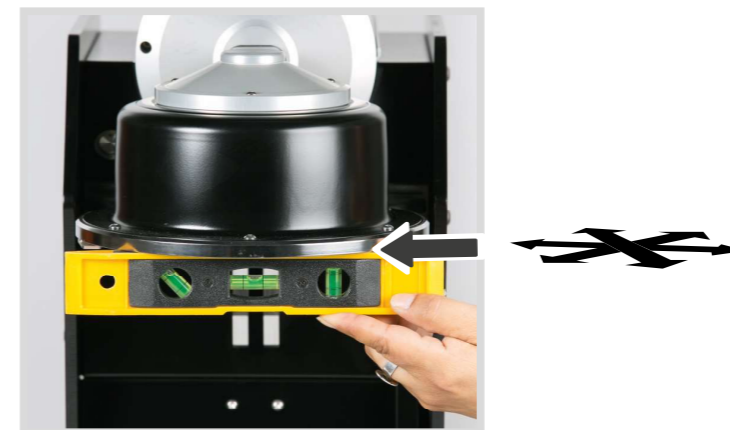
Intern cable US Only

No Intern Cable EU Only

7.2 Adjust the feet



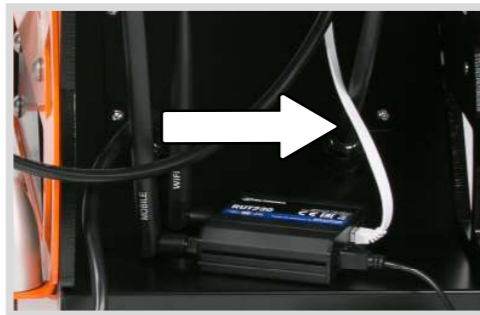
Caution! Make sure the brewerhat is in level, or it will not extract evenly in the filter-basket. Use a spirit-level.



7.3 Connect the water filter system.
See manual with the filter set.



7.4. Connect the network-cable (RJ45) white cable. To the LAN-port of the router.



1. Start the router 1 min before the coffee machine to get the IP- adress the app and the machine.
2. Start the machine.
3. A short beep sound means the pcb is on.
4. After 10 sec long beep means that the pcb have received an IP-adress.
5. Temperature calibration must always be done before brewing is started.

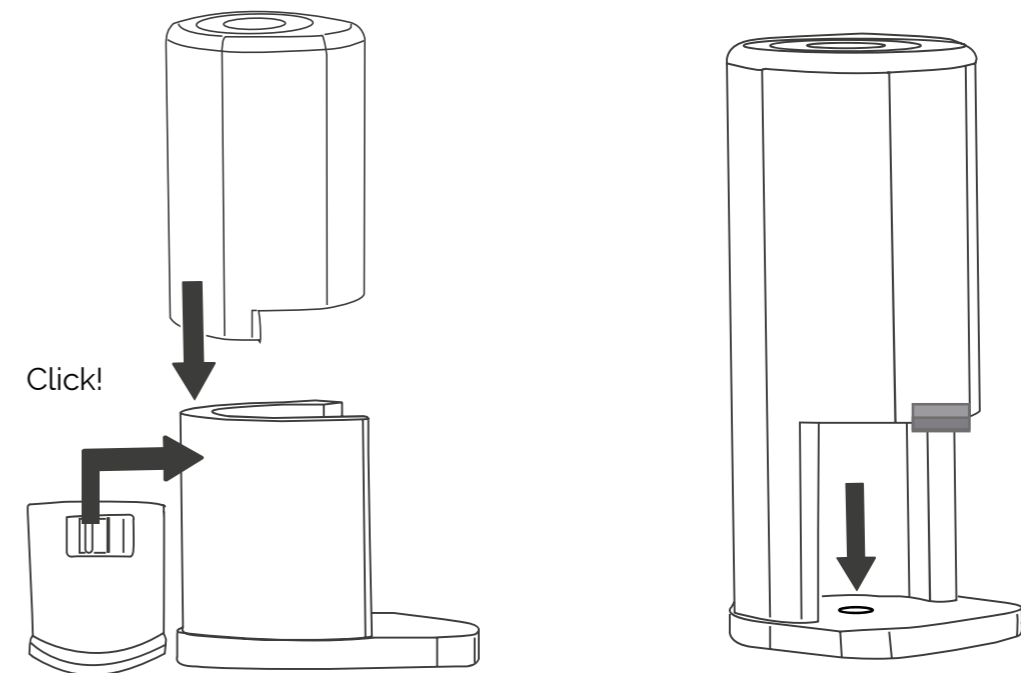


Nr 5. Warning! Very important! Otherwise the system might overheat.

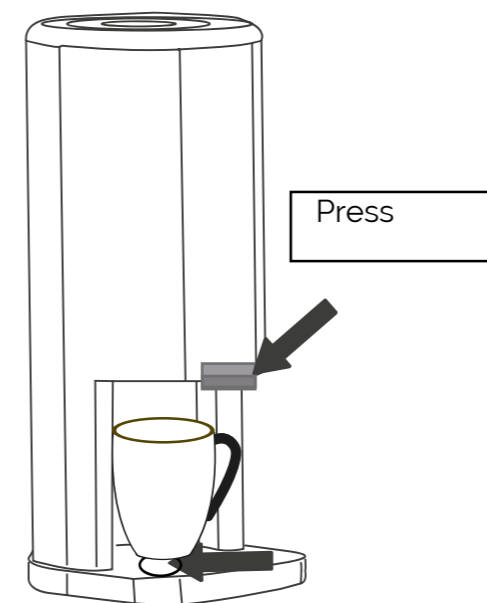
8.3 Thermos Detachable Serving base

1. Take the thermos and place it on the Detachable serving base

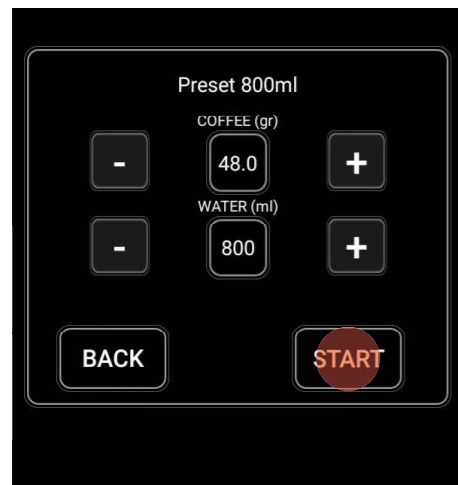
2. Place the cup on the white spot and press for coffee.



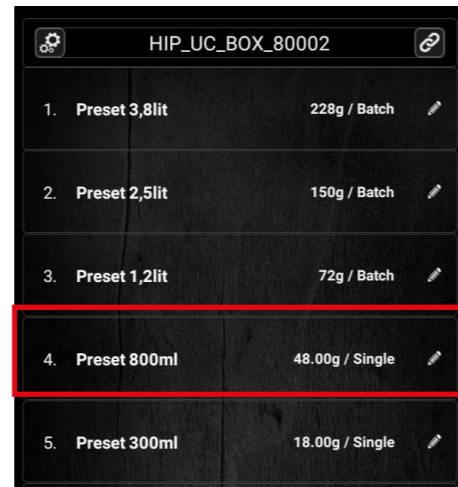
Warning! Hot coffee.



3. Press Start to brew.



4. Brewing in progress.
Press active button to stop.



6. Place a container that takes more than 1,8lit under the filter-basket.

7. Alt.1 Push the menu-button in the upper left corner, choose Tools then Special Routines.

Alt 2. Using the button Controller with display, push the lower right button, "Setup".

8. Run Calibrate 2. 2,0lit of hot water is dispensed.

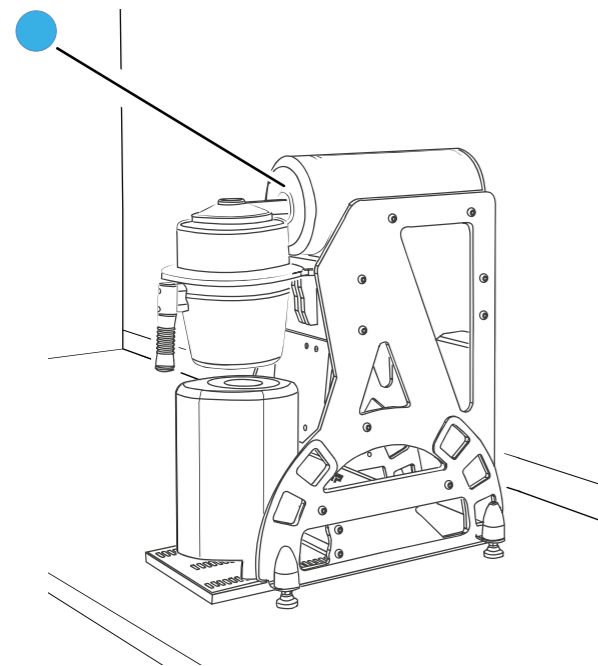
9. Run Calibrate 1. 1,8lit of hot water is dispensed.

10. You are now ready to brew! See page 18.

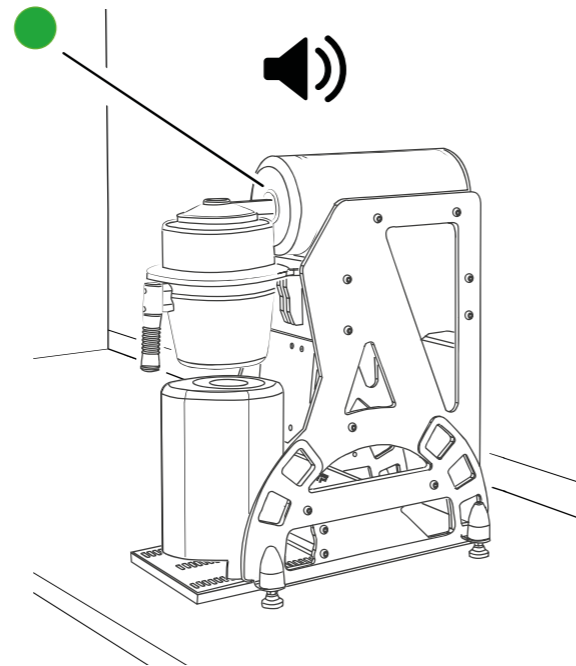


Caution! The metal parts of the Brewerhat will be very hot.

5. Brewing is in progress a blue lamp is blinking.



6. When the brew is finished a steady green lamp is showing and the beep has been heard.



Note! For 3TEMP to be able to support you in the best possible way, please connect your Hipster to the internet via LAN, WLAN or GSM. Use tethering on the router and connect to your existing Wi-Fi.

If you need support, please send us an email to helpdesk@3temp.com or call your nearest support.

If you want to give us feedback on the product; please send us an email on hipster@3temp.com

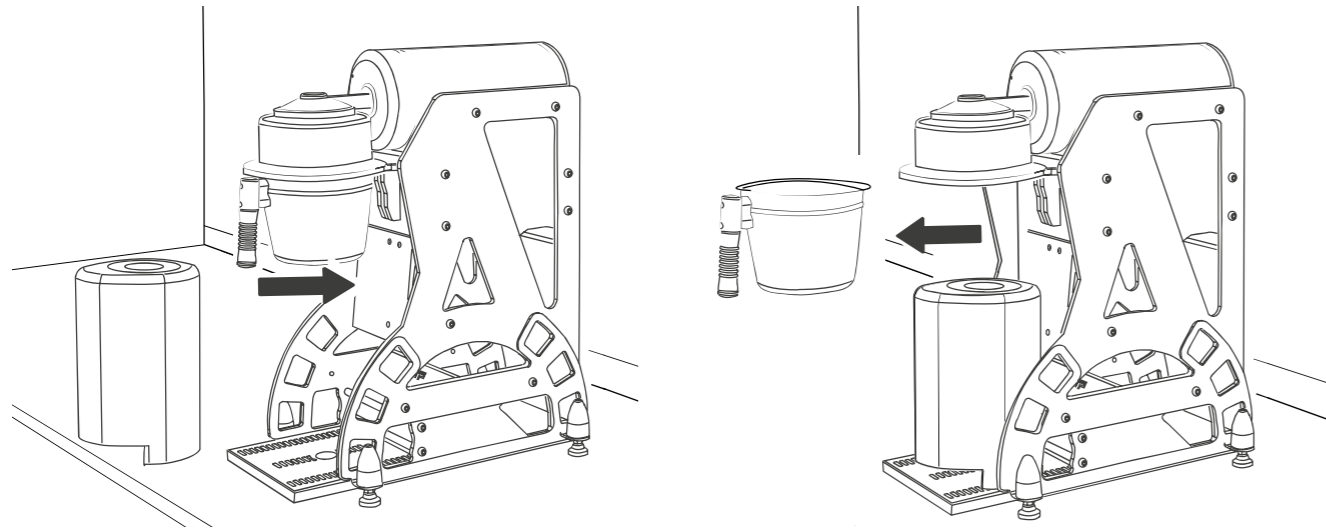
8. User Instructions

8.1 Prepare a brew



Danger! Can cause serious burns.
Do not remove the brewing hat when lamp is blue and brewing.

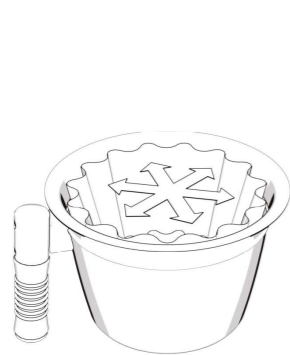
1. Place the thermos under the brewer hat.
2. Lift of the brew basket from the brewrhat.



3. Add filter to the brew basket.



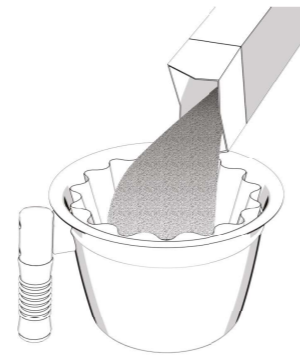
Note! Make sure the filter fits correct.
Use 3TEMP coffee filter paper



4. Add coffee into the filter

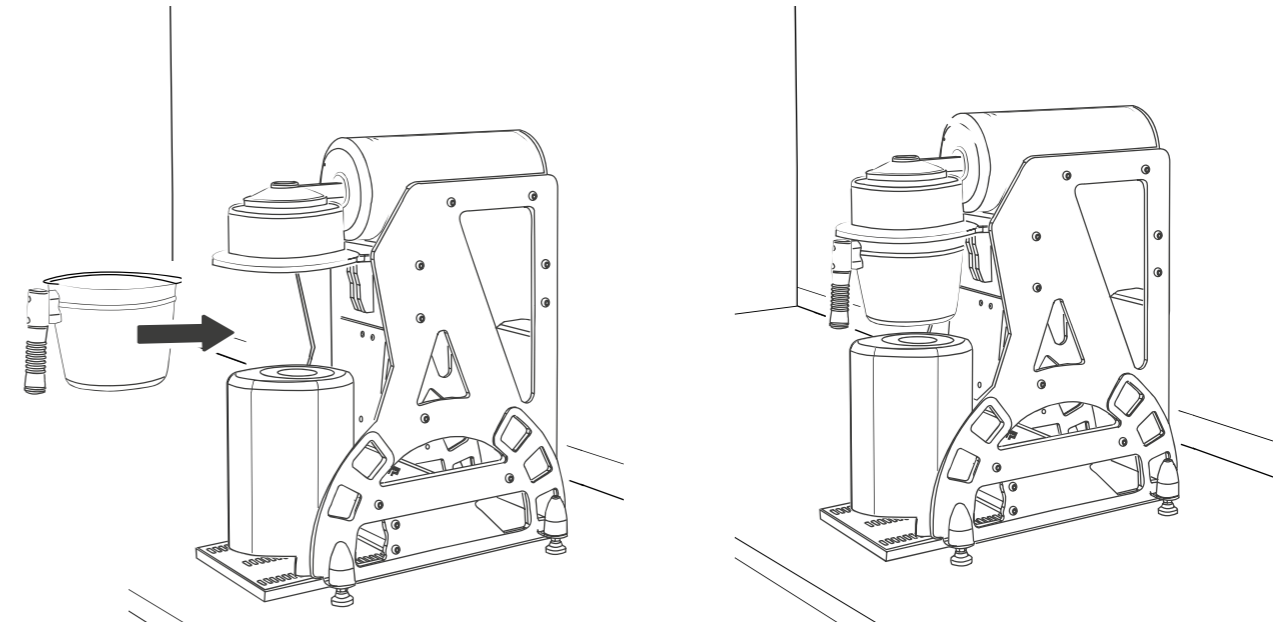


Note! Make sure the coffee is spread evenly and the surface is flat.



5. Reinstall the brew basket.

6. Ready to brew.



8.2 Select Recipe

1. Press and select a recipe
2. Adjust grams or milliliter.

