

## FEATURES

- Compatible with *Nespresso® OriginalLine Capsules*.
- Simple to use and clean.
- Mechanical operated piston generates pressure from 15 to 19 bars (217 to 275 PSI).
- Compact and portable size for putting into backpacks, suitcases, daily bags, etc.
- Transparent water tank with water level marks for ristretto (25ml), espresso (40ml) and lungo (110ml).
- Double-wall heat insulated transparent water tank to keep the hands safe from any burns when holding it.
- Nice transparent espresso cup included in the setup.
- All parts contacting hot water use PCTG materials. It is a 100% BPA free material and food contact safe material. Health and safety are extremely important.
- Eco friendly product with easy cleaning, reusable capsule. Reusable capsule design helps you keep the preparation process clean and tidy.

## TROUBLESHOOT

The mechanical operated piston of the Simpresso generates pressure from 15 to 19 bars (217 to 275 PSI). If the handle is hard to press or the espresso does not come out from the capsule, please pause usage and check/adjust the setup as described below:

1) Get a cup of clean water, put the piston pump into the water and pump the water to see if the hand pump is working or not. If the hand pump piston has no problem, then go to step 2. If water cannot be pumped, then the hand pump is damaged

2) There are 4 factors that will cause coffee extraction problems: - **1. Grind size**, **2. Too much ground coffee quantity in the "Smart Capsule"**, **3. Tamped too hard**, **4. Pump too fast**

2-1. **Grind Size**. Adjust the coffee grind size. Very fine coffee grinds will block the holes of the filter inside the "Smart Capsule" and increases the inner pressure. Try to grind the beans a bit more coarsely. If you are using ground coffee, try to buy a ground coffee with a coarser grind size.

If there are still issues with the product after checking the pump and adjusting to a coarser grind size.

2-2. **Too much ground coffee in the "Smart Capsule"**. This increases the inner pressure. Decrease slightly the coffee grind quantity amount to approximately 8 grams.

2-3. **Tamped too hard**. If the ground coffee quantity amount is adequate (~8 grams), then try to lower your tamping force.

2-4. **Pump too fast**. Try to slow down your pumping speed on each extraction. A fast pumping action increases the inner pressure of the Simpresso.

## FOR BEST RESULTS

- Use fresh roasted coffee beans and filtered water.
- Preheat water tank and cup by running a cycle with only hot water to produce better espresso.
- Grind coffee beans just prior to preparing your espresso shot.
- Use scale to measure the coffee grind quantity and make sure the weight is equal to 8 grams.
- The best pumping tempo is one squeeze per second. Espresso shot extraction takes around 30 seconds, and lungo size takes around 60 seconds. Don't hurry, take your time.

## WARNING !

*Carefully read the following instructions before using your Simpresso machine to avoid the risk of personal injury and damage to the appliance.*

Do not use the Simpresso for anything other than its intended use.

After removing the packaging, make sure that the Simpresso is intact and no parts are missing or damaged.

Do not allow the Simpresso to be used by children or un instructed individuals. Children must be kept under supervision to prevent them from playing with the Simpresso.

The packaging elements (plastic bags, etc.) must not be left within reach of children as they are potential sources of danger.

Never consume liquid directly from the Simpresso as contents may be hot.

Only use clean water in the Simpresso. Do not use any other fluid.

Do not put Simpresso on a gas or electric hot plate, in an oven or a microwave.

Never heat up the water directly in the water tank. Water must be heated by an external heating source such as a kettle and then poured into the water tank.

Do not use any accessories not recommended by Simposh as this may cause injury or damage the product.

Do not use the Simpresso if it is showing any sign of breakdown or malfunction.

Clean the Simpresso carefully and regularly.

Do not attempt to dismantle or repair. Contact Simposh in case of malfunction.

Avoid burning yourself, handle hot water with care.

Only use one scoop of ground coffee (8 grams) to fill each Smart Capsule.

## INTENDED USE

The Simpresso is intended for personal use and is not suitable for commercial, professional, collective or industrial use. Simposh will not be responsible for injury or damage resulting from improper use of the Simpresso.

## ENVIRONMENTAL PROTECTION

Packaging materials and appliance contain recyclable materials.

## SAFETY APPROVAL

Simpresso is 100% BPA free and complies with major safety approvals for food contact materials.



"Nespresso" is a registered trademark of Société des Produits Nestlé S.A. with no link to Simposh, Inc.

# Simpresso

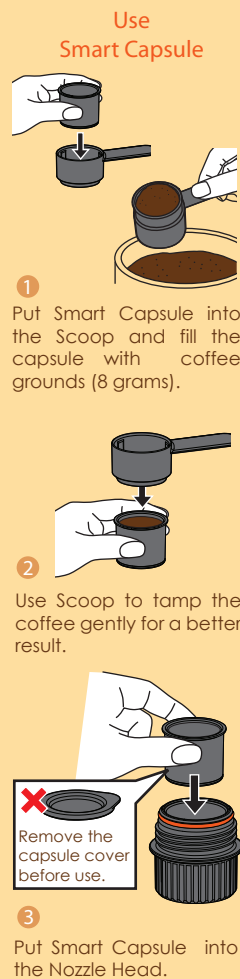
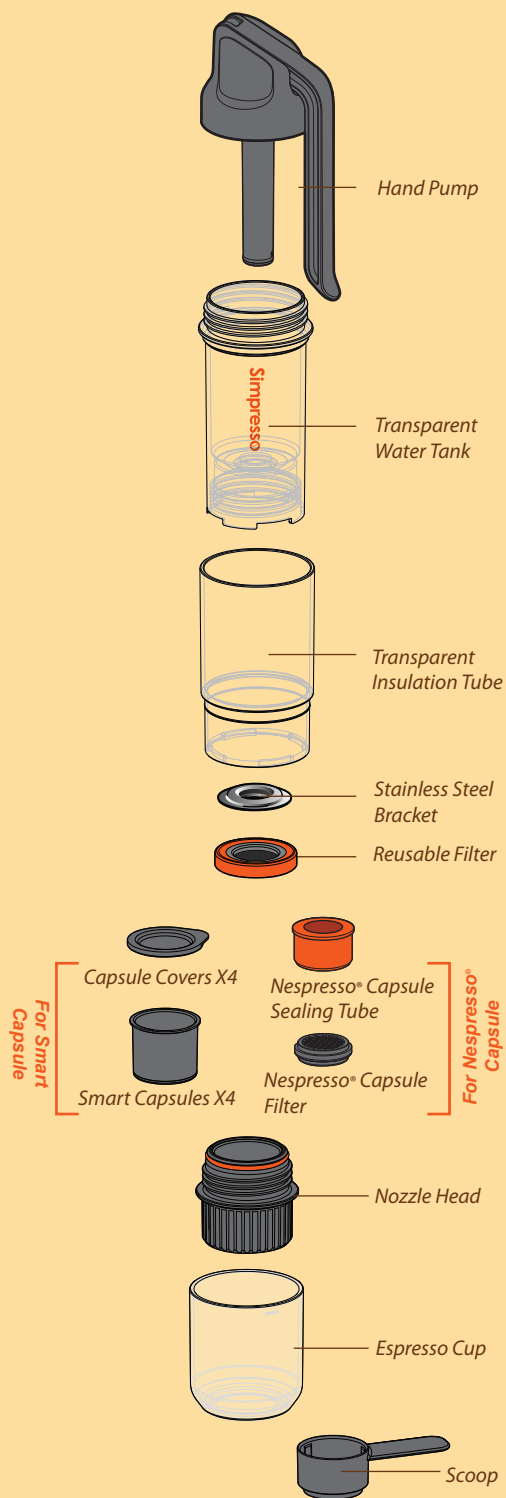
Dear Customers,

Simposh, Inc. ("Simposh") has spent years researching and developing a high quality, lightweight portable espresso maker to enjoy espresso anytime and anywhere. Ultimately, we produced the Simpresso Portable Espresso Maker, which is compatible with both "Smart Capsule" homemade coffee and Nespresso® OriginalLine capsules. We are confident that it is one of the best portable espresso makers in the market. "Simple to make Espresso" = Simpresso. Share happy moments with friends and enjoy espresso anytime and anywhere! Thank you for choosing our product and being a valued customer.

Sincerely,  
Simposh



# Simposh®



### SUGGESTED COFFEE GRIND SIZE

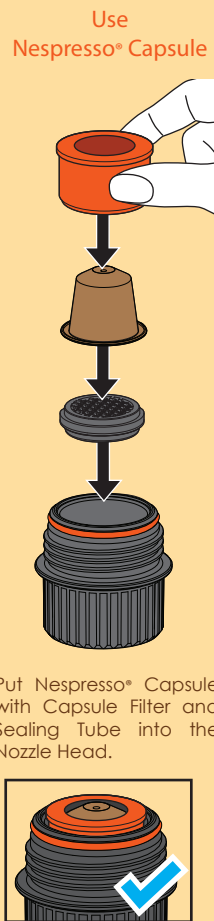
**Burr grinder:** Medium-Fine or Medium grind.

**Ground coffee:** Use ground coffee that is suitable for all coffee brewing methods (moka pot, espresso, coffee machine, french press, etc.). The grind size should be similar to medium-fine or medium grind from burr grinder.

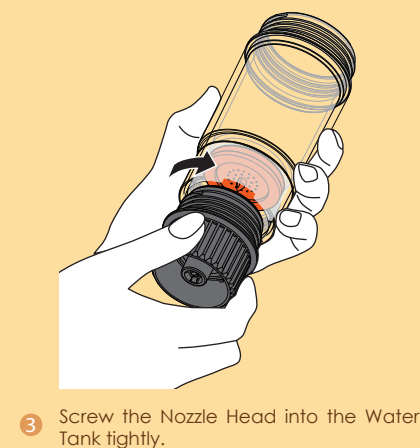
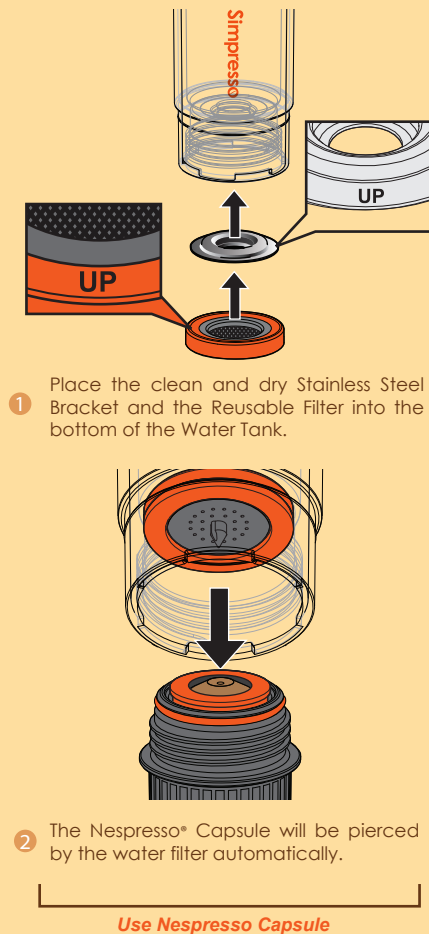
**Nespresso® OriginalLine Capsules:** Simpresso is compatible with Nespresso® OriginalLine Capsules from the capsule intensity of 3 to 12.

**How to know the grind size is not suitable to be used in Simpresso?**

When you find the piston pump is hard to press, you should stop pressing to avoid damaging the Simpresso. It occurs because the ground coffee is too fine and blocks the holes of the extraction filter inside the Smart Capsule Or It's because the ground coffee is too fine and the piston pump cannot pump the hot water to pass through the ground coffee.



### INSTRUCTIONS



### INSTRUCTIONS

