

OCTOBER
MULTIMEDIA CO., LTD.

May / June 2014

VOLUME 3 NUMBER 3

STIR®



the international tea & coffee industry bi-monthly

The White Tea of Anji
Sourcing Tea in China

Flavor Trends

Indonesia:
Coffee Archipelago

Commercial
Tea Brewers



COTECA
COFFEE • TEA • COCOA
GLOBAL INDUSTRY EXPO

Sept 24-26 2014

HAMBURG GERMANY

www.cofeca-hamburg.com

www.stir-tea-coffee.com

BKON – Craft Brewer

BKON won the top prize for Commercial Coffee or Tea Preparation at SCAA's annual Best New Product Competition.

The company has created a new way to infuse tea in just a minute. Using its patented RAIN™ technology, the BKON Craft Brewer allows your staff to effortlessly make any loose-leaf tea beverage.

Simply snap in a loose-leaf container into the Craft Brewer, pull the activation arm and within 60 seconds a perfect drink as ready to serve.

RAIN™ technology, or Reverse Atmospheric Infusion™, changes the physics of extraction by controlling negative pressure variables during the infusion process. This patented process extracts the optimal flavor elements of teas, coffees, and fruits for an always perfect finish.

The Craft Brewer can produce 60 cups an hour – one each minute – and stores 200 recipes with easy fingertip access on a side panel. The brew chamber self-cleans after each cycle.

For more information, visit www.bkonbrew.com/the-brewer/



Nuova Simonelli – Mythos One

Nuova Simonelli's Mythos One coffee grinder is the first machine to feature "Clima Pro" technology.

"Clima Pro" redefines the milling process, managing the milling chamber at 45 degrees C and ensuring a consistent dose. As a result, you get better espresso extraction quality. Colin Harmon, a 4-time Irish barista champion who helped Nuova Simonelli develop the "Clima Pro," was on hand at SCAA to explain the technology.

Mythos One grinds more than 18 kg (39 pounds) of coffee each hour. And, since it grinds hands free, the machine increases efficiency behind the bar.

The Mythos One's clump crusher system drops each dose into the center of the portafilter with less than a gram of grounds retained between doses. This reduces the need to purge between doses.

The unique Barista Mode control allows dose adjustments with all available individual dose buttons without reprogramming. Precision construction makes the Mythos One a silent grinder in a noisy room.

Learn more: www.nuovasimonelli.it/index.php/en/



La Marzocco - Strada EE

La Marzocco's new Strada EE is "barista-friendly." Designers worked with baristas for two years to create what La Marzocco calls a technologically advanced traditional espresso machine. The Strada EE offers a thermal stability system, individual brew boilers and easy access for preventative maintenance.

A floor demonstration at SCAA highlighted the semi-automatic EE paddle that provides a two-stage programmable pre-infusion process. In the "on" position, the pump brings water to the coffee bed for a programmed amount of time. The pump then stops for a dwell period before reactivating for the duration of the extraction. Once finished, the barista simply slides the paddle to the off position.

Another detail of note: A proportional solenoid steam valve with lever activation requires only periodic cleaning every 12 to 18 months but no rebuild.

Learn more: www.lamarzoccousa.com/portfolio/strada-ee/



La Cimbali – M100

The M100, La Cimbali's third-generation traditional espresso machine, on display during SCAA received top honors as "Best Coffee Related Product or Machine" at the 2013 SCAE World of Coffee in Nice, France.

The award, which recognizes technological innovation, saluted the M100, a third-generation traditional espresso coffee machine able to extract the best from each coffee blend and make a perfect cappuccino thanks to Turbosteam Milk4.

The M100's thermal system uses a 10-liter boiler with two heat exchangers in a series and independent coffee boilers. Group temperatures can be independently set and directly controlled by the display. The boiler includes the patented "Smart Boiler" system boiler and is insulated to reduce heat loss.

The M100 features one standard steam wand plus the Turbosteam Milk4.

When it's time to update the M100's software, download data or configure recipes via the machine's USB port.

Learn more: www.cimbali.us/usa/prodotto.asp



La Spaziale – S2

La Spaziale delivers the S2, a high performance coffee machine for the entry level market. Blending a sleek design with solid construction, the S2 is available with 1, 2 and 3 groups, automatic and semiautomatic. The 2-group S2 Spazio features a 5-liter boiler.

The strength of the S2 is in its construction. The stainless steel machine features proportioned dose setting, an electric heating system, automatic boiler refill, one hot water wand plus two steam wands. The Spazio and other two- and three-group models includes an electric cup warmer.

La Spaziale recently added the S2 TA - "take away" – as a taller version of the machine with a 16-cm distance between the delivery spout and drip tray. This accommodates taller cups and glasses.

Learn more: www.laspaziale.com



Seen on the floor at the Specialty Coffee Association of America's annual conference in Seattle.