



TWIST™

USER

GUIDE

WARNING: Read this manual carefully before use. Keep this manual for future reference. Keep away from children. If you have questions about the assembly, operation, servicing or repair of this device, please call mypressi at 1-408-770-8500 or email info@mypressi.com. And remember: life is too short for bad coffee.

WARNING

The mypressi® TWIST™ is a pressurized system. All parts have been extensively tested during manufacture, however improper use can put you and others at risk. The TWIST is intended for household use only. NEVER use the TWIST in any manner contrary to these directions. NOT FOR USE by children. NEVER consume liquid directly from the TWIST as contents may be hot. ALWAYS use the TWIST on a flat, stable surface. NEVER place the TWIST near an open flame, a hot gas or electric burner, or on or in a gas or electric oven, an electric hot plate, a microwave or dishwasher. ONLY USE clean, hot water in the TWIST. Do not use any other fluid. NEVER heat the water directly in the water bowl. Water must be heated by an external heating source such as a kettle and then poured into the bowl. DO NOT USE any accessories not recommended by the manufacturer, as this may cause injury. DO NOT USE the TWIST if it is showing any sign of breakdown or malfunction. Place the TWIST on a flat stable surface before pouring water into the water bowl. DO NOT unscrew the end-cap while the TWIST is under pressure (with a full or partially full cartridge in the handle). If you must remove the cartridge while it is still full, remove the water bowl, then release the pressure in the TWIST by holding the trigger until all the gas has been expelled. DO NOT use the TWIST for other than its intended use.

EXERCISE CAUTION when inserting or removing the pressure cartridge. DO NOT remove or attempt to remove the water bowl or water bowl lid while operating. After releasing trigger wait at least 20 seconds before removing the water bowl or lid. Never force open the water bowl or lid. The water bowl or lid may feel tight where there is residual pressure. Always wait for all pressure to dissipate before opening. This may take up to 10 minutes. ONLY use 8gm 600 psi N2O cartridges or CO2 cartridges.

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Espresso, Inc
2580 N. 1st Street, Suite 130
San Jose, CA 95131 USA

Ph: +1 408 770 8501

2

mypressi® TWIST™ user guide

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INTRODUCTION

Congratulations on your new mypressi® TWIST™, the revolutionary, handheld espresso maker that's perfect for the home, office and just about everywhere else!

This User Guide will help you get the most from your TWIST, but before we begin, what exactly is espresso? Espresso is a concentrated coffee extraction utilizing heat (197-204F) and pressure (9 bars of atmospheric pressure or roughly 135psi). It should be smooth with an intense aroma and velvety crema. It can be consumed as a shot, and also used as the base for many other drinks and desserts.

The TWIST develops the operating pressure using food-safe, inert gas in two forms: Nitrous Oxide (N₂O) and Carbon Dioxide (CO₂). Each 8gm charger, or gas cartridge, delivers sufficient pressure for up to 4 double shots of espresso or 8 singles. The chargers are based upon a safe and proven technology that has been widely used in other household devices such as whipped cream dispensers and soda makers for the last 80 years. The chargers are readily available from a wide variety of stores and online retailers. You can also find the mypressi-brand of chargers at www.mypressi.com. Each cartridge is made from 100% pure steel and is fully recyclable.

Espresso is made with 18-21 grams of fresh ground coffee and roughly 2oz (60ml) of water, and therefore has a high coffee to water ratio, unlike any other coffee extraction. Your TWIST includes several baskets that will help you achieve the best results possible during this process: a double basket (21g) for fresh ground coffee; a pressurized basket for pre-ground coffee or coffee that is coarser than a traditional espresso grind; and, an ESE-compatible pod basket for single serving (7g) pods. If you prefer pods, there is also a special shower head to ensure proper fit for an optimum extraction.

We have poured thought, care and creativity into the TWIST so that it will serve you well. There really is no other machine that offers you excellent results while complying with such a small environmental footprint and an über-stylish look and feel! We trust it will deliver the ultimate espresso experience, convenience, portability and quality for many years to come.

Finally, please remember that the TWIST is a highly pressurized device. Always use with safety and care and please only use in accordance with the instructions contained in this manual.

mypressi® TWIST™ user guide

3

BEFORE YOU BEGIN

Rinse all components of the TWIST including the water bowl, showerheads, baskets, lid and main handle in clean hot water. Place your thumb over the small o-ring on the handle to prevent it inadvertently washing away. Thoroughly remove all soaps if applicable. You may also remove the caution label regarding the small o-ring, and if you should ever notice that o-ring missing, or you think your TWIST is not pressurizing, just replace it from the collection of spare o-rings provided.

DO NOT place any of the TWIST's components in a dishwasher as the heat may damage the materials or cause discoloration. For more information, turn to **"Care & Maintenance."**

The TWIST will only work if there is a compressed gas cartridge installed in the handle. Make sure that you have done so before attempting to produce espresso.

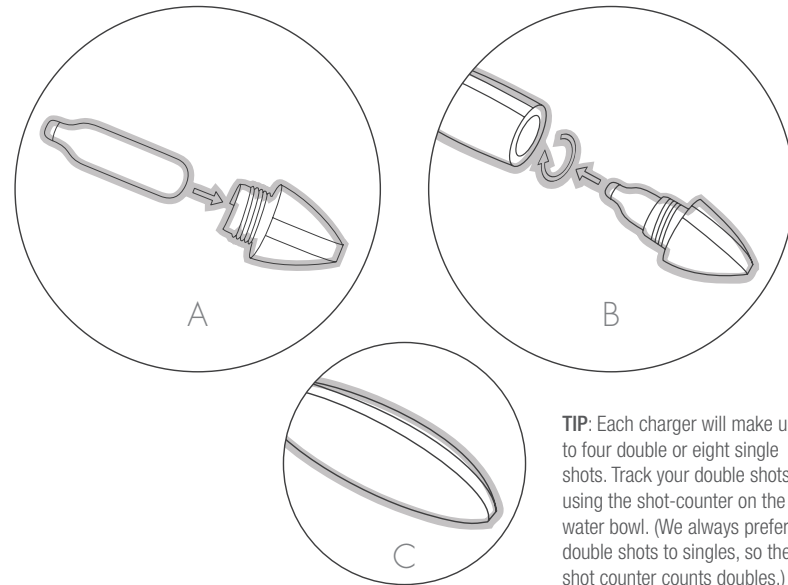
FOR BEST RESULTS:

- Use fresh roasted, specialty coffee and filtered water.
- If possible, grind coffee fresh with a good quality burr grinder. "Espresso" grind is much finer than that of prepackaged ground coffee. Use the "coarse" basket if your extraction is too fast.
- Ensure proper dose with a gram scale.
- Tamp the coffee with around 30 lbs of pressure.
- Remove the lower bowl and utilize the TWIST as a bottomless portafilter, exposing the base of the basket.
- Preheat the water bowl and your cup with very hot or boiling water, wait 20 seconds and empty.
- Preheat the lower bowl by pouring some hot water through while the basket is in the handle.
- Pour a few ounces of pre-heated water over the standard basket while it is in the handle (wait 20 seconds before removing the basket).
- Everything shiny or in contact with water is hot, so be careful.

INSERTING A CHARGER

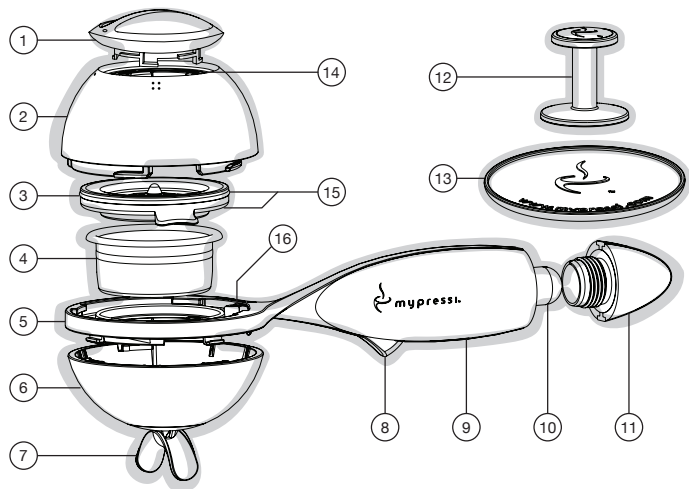
Unscrew the end cap from the TWIST's handle, then follow the steps as pictured below:

- a. Place the large end of the gas charger into the end cap.
- b. Screw both back into the handle until it is completely flush with the body.
- c. The metal bands on the end cap and handle should match up.

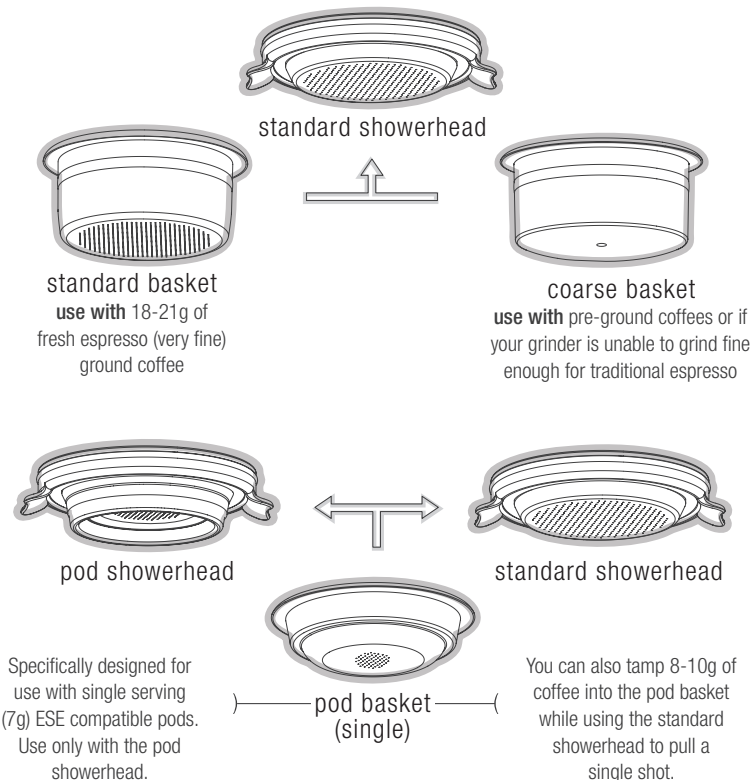


TIP: Each charger will make up to four double or eight single shots. Track your double shots using the shot-counter on the water bowl. (We always prefer double shots to singles, so the shot counter counts doubles.)

PARTS & ACCESSORIES



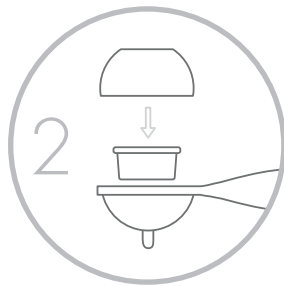
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|-----------------------|------------------|-----------------------------------|
| 1 Water Bowl Lid | 7 Spouts | 13 Coaster and Tamping Mat |
| 2 Water Bowl | 8 Trigger | 14 Water Bowl O-Ring |
| 3 Standard Showerhead | 9 Handle | 15 Upper/Lower Showerhead O-Rings |
| 4 Standard Basket | 10 Gas Cartridge | 16 Small O-Ring |
| 5 Basket Holder | 11 End Cap | |
| 6 Lower Bowl | 12 Tamper | |



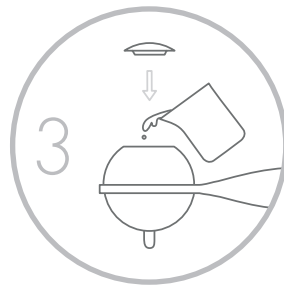
QUICK START GUIDE



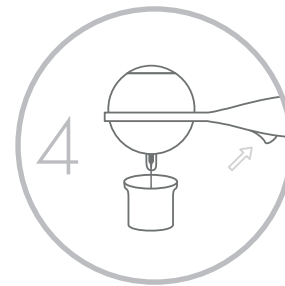
Fill the basket with ground coffee (18-21g). Level off and tamp firmly.



Place the basket in the holder and place the empty water bowl on top, locking it into place.

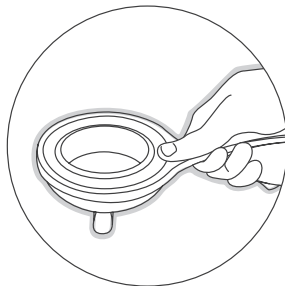


Carefully fill the water bowl with **hot water (197-204 F)**. Place and lock water bowl cap firmly.



Position spouts over one or two cups and press the trigger until you have the desired volume.

When cleaning the TWIST place your thumb over the small o-ring on the handle to prevent it inadvertently washing away.



CAUTION: Pressure and high temperatures are used in the preparation of espresso. Wait at least 20 seconds after releasing the trigger before untwisting the water bowl from the handle. There may be a release of excess pressure.

Be patient and very particular. It is quite common to spend a few minutes prepping for a good extraction. Sometimes with the first few espressos from any machine, I'll dump the shots until I get the results I'm craving. For more tips and problem solving, join me online at www.mypressi.com. Cheers!

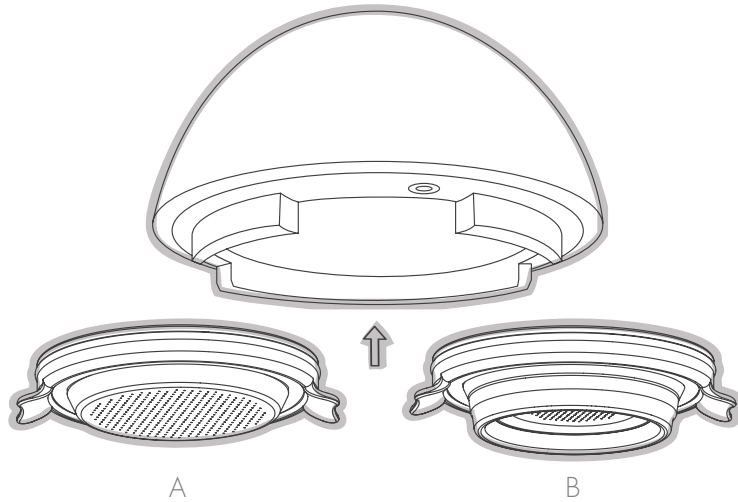
Sarah Dooley
Director of Education, mypressi

USING THE TWIST

CHOOSE A SHOWERHEAD

STEP 1:

The TWIST comes with two showerheads: One for ground coffee (A) and one for Pods (B). To ensure the showerhead is securely in place underneath the water bowl, press the showerhead into the water bowl slots. The showerhead will snugly seal into place with the water holes facing down, just like in your shower at home.

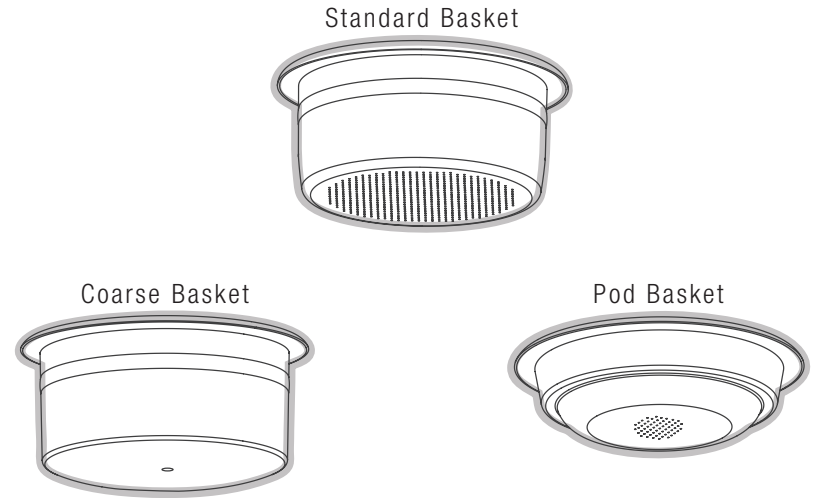


NOTE: The two showerheads have been optimized to work most effectively when used with the proper baskets. (see pg 7)

CHOOSE A BASKET

STEP 2:

Remove the water bowl from the top of the TWIST by rotating it counterclockwise. The bowl will be snug at first, loosening up a little with use. Always use the proper basket for the intended use. If you are using red espresso®, use the coarse basket as the particles are larger than a standard espresso grind.



USING THE TWIST

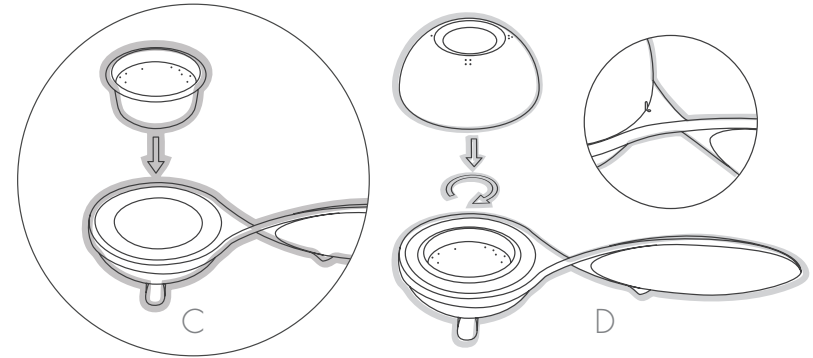
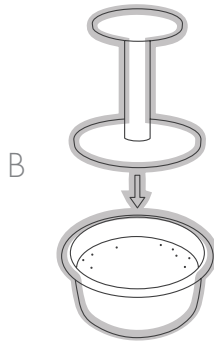
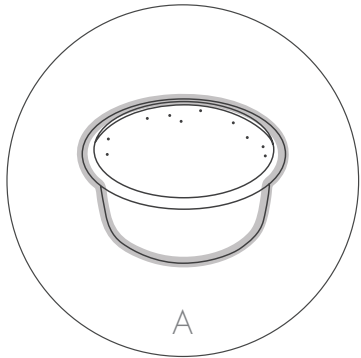
LOAD THE BASKET

Place the standard or coarse basket on a flat, stable surface. You can also use the included coaster as a tamping mat.

STEP 3:

For best results always use fresh ground coffee.

- Dose with 18-21g of “espresso” grind coffee. (Use a gram scale for the highest accuracy.)
- Tamp the coffee firmly and flat, using around 30lbs of pressure.
- Brush excess coffee away from the rim to ensure a water tight seal.
- Place the basket in the basket holder.
- Place the water bowl on the handle and turn to align both the marks and securely lock the units.



WHEN USING A POD

- Replace the standard shower head by lifting up on the tab with your fingers.
- Insert the showerhead marked “POD” into the bottom of the water bowl and press down firmly. If the water bowl does not lock into the handle you may need to re-seat the POD showerhead ensuring it is even, tight fit.
- Place the basket marked POD into the basket holder on the main handle. It is normal on some pods for the pod's paper tab to hang out over the rim.
- Place the water bowl on the handle and turn to align both the marks and securely lock the bowl onto the handle.

CAUTION: Only use single serve (7g) ESE pods in your TWIST.

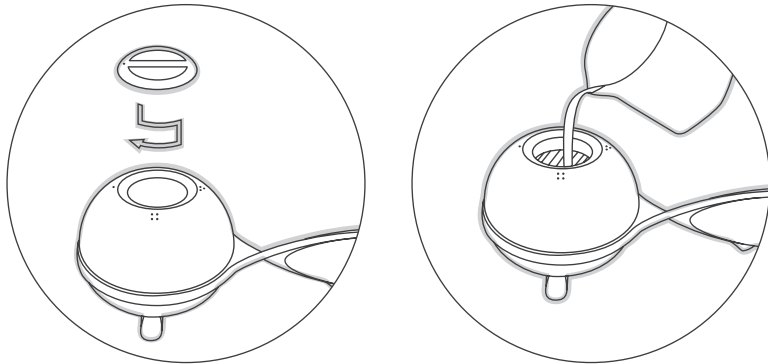
USING THE TWIST

FILL WITH HOT WATER

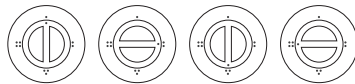
STEP 4:

For best results use water just off the boil

Remove the lid from the water bowl. Carefully pour in hot water. For a shorter shot or when using a pod fill the water to the bottom of the water level tab (approximately 1 oz or 30ml). For a longer shot of espresso, fill the water to the upper line inside the water bowl (2 oz or 60 ml). Secure the lid by rotating it slightly to the left, then to the right until firmly locked in place.



NOTE: Use the shot indicator marks on top of the water bowl to remember how many times you have used a single cartridge by aligning the water-bowl lid with the last shot number.

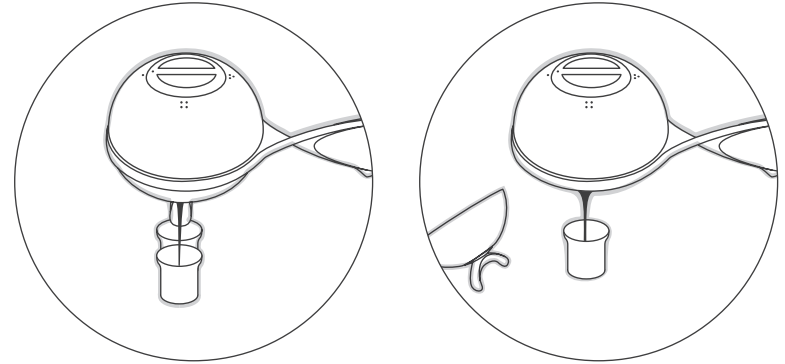


mypressi® TWIST™ user guide

PULL A SHOT

To ensure an even extraction, practice having a steady, balanced hand. Preheat your cups to retain the heat of the shot. Hold the spouts over one cup for a double or two cups for single shots. You can also remove the lower bowl exposing a naked basket for a bottomless extraction. Pull the trigger, engage for 20-30 seconds or until the pre-portioned water stops flowing. There will be a soft hissing release of excess pressure from the water bowl when you release the trigger.

STEP 5:



Spouted

Naked

NOTE: Wait at least 20 seconds before removing the water bowl from the handle, allowing the chamber to depressurize. If the water bowl requires more force to remove than it did to put on, there may still be latent pressure remaining in the coffee basket.

mypressi® TWIST™ user guide

USING THE TWIST

CLEANING UP

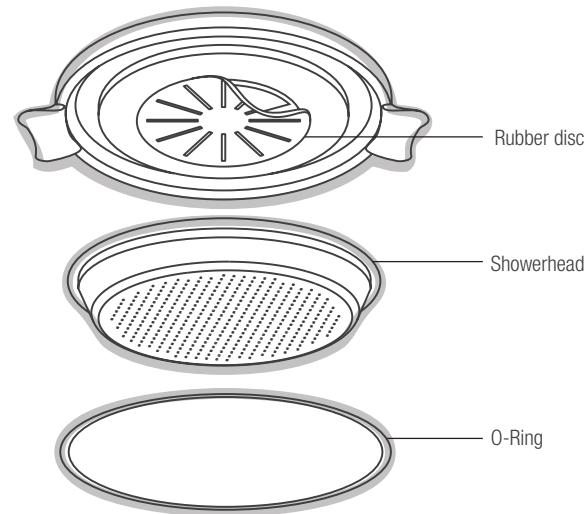
STEP 6:

The Twist is made from the highest quality food safe materials. With proper care and cleaning it will serve you well for many years to come.

Now that you have made your shot it's time to do a quick but thorough clean up. Unscrew the waterbowl cap and dump any leftover hot water, then remove the waterbowl. Lift the basket out of the basket holder, empty the grounds into your compost bin, and rinse with warm water. Place your finger over the small o-ring in the handle (part #16) so you don't lose it during rinsing. Rinse the entire basket holder and lower bowl in water, washing away coffee grounds and residue.

You're now ready to make more coffee.

Clean the standard showerhead whenever you notice the waterbowl leaking a drip or two when filled with water. This is probably due to the rubber disc having coffee grounds trapped underneath. Gently pry off the o-ring on the underside or tap plastic part of the assembly against a hard surface until the o-ring falls out. The metal piece should easily separate from the assembly so you can clean around and under the rubber disc. Reassemble after cleaning.



F R E Q U E N T L Y A S K E D

- Q:** The water bowl is not easy to remove.
- A:** In rare cases the small hole in the middle of the rubber valve inside the showerhead may have become blocked with coffee particles, preventing a rapid equalization of pressure. Give the TWIST sufficient time to release all pressure (sometimes as much as 5-10 minutes or more) and then thoroughly clean the showerhead and rubber valve.
- Q:** The water bowl lid has become difficult to open or close.
- A:** Apply a small amount of food safe lubrication to the gasket on top of the water bowl. Wipe away any extra lube to keep the area clean.
- Q:** An o-ring is not sealing the way it used to.
- A:** Replace the o-ring using one of the spares included with the TWIST. If you need more, send an email to info@mypressi.com or contact your original place of purchase.
- Q:** Water leaks through the water bowl when I fill it with hot water.
- A:** Time to do a deep clean as shown on page 17. Remove the showerhead from the water bowl and angle a small, flat tool under the o-ring (part #15-lower). Carefully pry the o-ring loose. The showerhead screen should fall out. Rinse this with warm water and soap. Gently clean under the rubber valve and all other using soap and water. Thoroughly rinse and reassemble.
- Q:** The extraction seems fast and results in weak coffee. The coffee sometimes even overflows from the top of the bowl. What's happening?
- A:** Usually this is caused by coffee that is too coarse. The freshness of the coffee and the humidity in the air can also effect the rate of flow. Here are some troubleshooting tips:
- Use a finer grind of coffee. Make adjustments toward the finer settings on your grinder. We recommend using a high quality burr grinder. Blade grinders cannot grind sufficiently fine. They also heat up the coffee in the grinding process, creating large variances in the flow rate of your espresso.
 - If you are having problems getting a fine enough grind, try using the coarse basket. If you rub a fine espresso grind between your fingers it will feel like flour mixed with a little salt.
- Q:** The extraction seems too slow, somewhat drippy and doesn't provide a steady pour. It may even taste salty.
- A:** This is a slow extraction and it may be caused by several factors:
- You may have dosed in too much coffee.
 - The grind setting may be too fine requiring a coarser grind of coffee to allow water flow.

Q U E S T I O N S

- The cartridge may be near or at the end of its pressure. (Try the shot counter feature!)
 - In rare cases, tamp pressure will change the flow rate. Be careful you are not tamping too hard. Use a bathroom scale and a tamper to test how hard you are pushing down on the coffee bed.
- Q:** When I use pods to make a cup of espresso the water shoots through very fast and the espresso is blond and very watery. What am I doing wrong?
- A:** You may be using the standard basket and standard showerhead. It is important that you use both the pod basket and pod shower head in order to extract the coffee properly from a pod.
- Q:** When I use pods the espresso still comes out watery?
- A:** You may be pre-portioning too much water in the water bowl. Fill the water to the lower fill mark in the bowl when using pods.
- Q:** How do I know if there is sufficient gas left in the cartridge to make another shot of espresso?
- A:** You can make 4 double shots or 8 single shots of espresso from one cartridge. If you have lost track, remove the water bowl and while holding the TWIST away from you, give the trigger a quick squeeze to see if there is any pressure in the system. Gas will come out of the small o-ring on top of the handle and may be followed by a small amount of water spray. If you have pulled sufficient shots already, you will probably notice just a small amount of gas followed by the cartridge running out of pressure. If you get a good blast of gas coming from the small o-ring then you can probably make at least one more shot.
- Q:** Why does water occasionally leak out near the trigger during use?
- A:** This is due to condensation and is normal. Just wipe off the water and continue.
- Q:** Sometimes the espresso is not very hot when I make a shot. What can I do to make it hotter?
- A:** There are a number of things you can do to get consistent and proper water temperatures:
- Pour hot water directly from your boiling kettle into the water bowl.
 - Preheat the cup or shot glass before use, but don't fill to the top or you risk burning your lips. You can also run some of that hot water through the basket and spouts to ensure all components are preheated, or make a "naked" shot with the spouts removed for even hotter results.
 - Preheat the water bowl in a similar fashion, fill it with boiling kettle water and dump the water after 15-20 seconds. Repeat if required. Cooler shots can taste a little sour, so the more heat you bring in at the start, (ranging from 197-204F at the point of extraction) the better opportunity you have for great espresso. If you need further help, call us on +1 408 770 8500 and talk to our support line.

ESPRESSO

ESPRESSO RISTRETTO

Use 18-21g of finely ground coffee, and approximately 1oz of water. Preheat the water bowl twice, about 15 seconds each time, for best results. Use a good grinder and excellent beans. Remove the lower bowl for best results.

ESPRESSO MACCHIATO

Top your espresso with 1 to 2 tablespoons of foamed milk. Make it in a standard espresso cup, usually called a demitasse. (The best espresso cups are in the demitasse style, thick to hold the heat, with small handle. They should always be preheated with hot water. Easiest way is to do that when you preheat the TWIST.)

ESPRESSO CON PANNA

Top a single or double espresso shot with whipped cream.

ESPRESSO ROMANO

Top a single shot of espresso with a small curl of lemon peel. Leave the end of the curl hanging out of the cup for that sophisticated cafe style.

DRY CAPPUCCINO

Top one part espresso with 3 to 4 parts of foam. Drink the espresso through the foam. Don't forget to wipe your upper lip. :)

WET CAPPUCCINO

Top 1 part espresso with 1 part steamed milk and 1 part foam.

CAFÉ LATTÉ

Top a single shot of espresso with 3 to 4 parts of steamed milk, holding back the foam. If you add foam, you have a wet cappuccino.

RECIPES

AMERICANO

Fill a cup with hot water from the kettle, then extract the espresso on top. You'll get a delicious black coffee with a topping of crema. And there's nothing wrong with adding a little milk, cream or sugar to suit your taste.

BLACK EYE

Take a cup of drip coffee and add 1 to 2 shots of espresso. And wake up!

MOCHA CAPPUCCINO

Dissolve cocoa or chocolate syrup into steamed milk and pour over the top of 1 to 2 shots of espresso.

ESPRESSO DOPPIO

Double-up your standard espresso. You'll probably need something larger than a demitasse.

ICED MOCHA ESPRESSO

Mix your espresso with 2-3 tablespoons of cocoa, 1/2 teaspoon of vanilla extract and a cup of cold milk. Pour over ice and optionally top with whipped cream.

SPICED LATTÉ

Just like a regular latte but spiced up with a little honey, vanilla extract, cinnamon and nutmeg. Not too much that it overpowers the coffee.

HEALTHY FRAPPÉ

Mix 3oz of chilled espresso with 3/4 cup of non-fat yogurt, 1/2 cup of ice cubes and sweetener to taste. Place all ingredients into a blender and blend until smooth. If you're not calorie counting, substitute ice cream for the yogurt.

GLOSSARY

Basket:

A container designed to hold ground coffee or pods for espresso extraction.

Blend:

A combination of different coffees varying in roast, origin, species and/or varietal.

Blonding:

The usual golden brown of a good espresso extraction can quickly turn blond towards the end of the shot. The blond extraction typically adds unwanted flavor characteristics ruining an otherwise good cup. The extraction should always be stopped at the point it shows the first sign of turning blond. If that point is too early, you may have an under extraction.

Channeling:

We can't comment on other meanings, but in espresso it means the water has forced its way through uneven areas of the coffee puck, resulting in an under extraction. Channeling can be corrected by using the right setting for the espresso grind, by distributing the ground coffee carefully and evenly into the basket, and by tamping down evenly with the appropriate pressure.

CO₂:

Carbon Dioxide. A colorless, odorless, and non-flammable gas. It is naturally present in air and is absorbed by plants in photosynthesis. CO₂ can lend a sour flavor to certain beverages

but has no impact on the flavor or aroma of espresso made with the TWIST.

Crema:

An emulsification of fine particles of insoluble solids and oils contained in millions of tiny bubbles of water saturated with CO₂. The amount of crema extracted decreases as the coffee gets older, the grind oxidizes and becomes stale, or it is ground more coarse. The coarser the coffee, the less crema will be extracted. Crema isn't necessarily the point to espresso, and it may even be scooped off prior to consumption, however the way it forms is always an excellent diagnostic tool for assessing the quality of the extraction. Then again, so is drinking what's in the cup.

ESE Pods:

An Easy Serving Espresso Pod, or E.S.E. pod, is a small packed disc of ground coffee with a paper filter covering, generally 44-45mm wide. The pod basket included is for use with 7g single ESE pods and not 14g double ESE pods.

Espresso:

A type of extraction combining heat, coffee and water to create a condensed syrupy liquid.

mypressi:

We make the TWIST, invented by an Australian and designed in California. Enjoy responsibly.

N₂O:

Nitrous Oxide. A colorless, non-flammable gas
mypressi® TWIST™ user guide

GLOSSARY

with a slightly sweet odor and taste. It is also known as "laughing gas". N₂O has no impact on the flavor or aroma of espresso made with the TWIST.

O-Ring:

A rubber gasket used to create water-tight and air-tight seals to preserve pressure.

Over Extraction:

Occurs under the following conditions: the espresso comes out as too concentrated an extraction that may even taste salty and bitter; the espresso is very dark with little crema; it extracts too slowly for the desired volume and time, dripping instead of flowing from the basket; or the extraction is allowed to continue too long, drawing out unwanted flavors. Over extractions can usually be corrected by increasing the coarseness of the grind.

Pressurized Basket:

A special, multi-layered basket intended for use with coarser ground coffee and red espresso®. The TWIST's pressurized basket can be identified by the word **COARSE**.

red espresso®:

A South Africa based company that specializes in roibos tea prepared to be brewed like coffee. It's awesome in the TWIST. No kidding.

mypressi Origins:

Our donation program giving TWISTs to coffee farmers to help them grow a better, tastier crop.

mypressi® TWIST™ user guide

You can help as well by visiting www.mypressi.com/origins.

Specialty Coffee:

Essentially the highest grade of coffee available on the market.

Tamper:

A tool used by professional baristas to compress the bed of coffee in a basket for even extraction. A good tamper is quite weighty. If you want to step up from the plastic tamper included with the TWIST, look for a good 53mm tamper. It can make a noticeable difference to the extraction.

Tiger Striping:

A good espresso extraction shows its nature by a combination of golden and dark brown stripes that form under the espresso basket and turn into spots or flecks in the cup, visible on top of the crema. The darker stripes and spots are formed from the oils and caramelized sugars present in the roasted bean.

Under Extraction:

Occurs under the following conditions: the espresso comes out under-concentrated, tasting weak or sour; it extracts too quickly for the desired volume and time; the espresso is blond and pours rapidly from the basket in multiple streams rather than 1 or 2 steady streams; there's a lot of channeling during the extraction.

WARRANTY

United States Limited Warranty Information

ONE YEAR LIMITED WARRANTY

Espressi, Inc warrants the TWIST against defects that are due to faulty materials or workmanship for a period of 12 months from the date of purchase unless otherwise required by law. Except as otherwise required by law, this warranty does not apply to retailers or other commercial purchasers or owners. This warranty does not cover damage resulting from improper use, abuse, neglect, commercial use, or any other use of this appliance not found in this printed User Guide. Tampering with the machine or removing the plastic covers from the handle will void the warranty. There is no warranty for filter baskets or o-rings. Espressi expressly disclaims all responsibility for incidental or consequential damages caused by use of this appliance. Some states do not allow for the exclusion or limitation of consequential damages or losses, so the foregoing limitation or exclusion may not apply to you.

ANY WARRANTY OF MERCHANTABILITY OR FITNESS WITH RESPECT TO THIS APPLIANCE IS ALSO LIMITED TO THE ONE YEAR LIMITED WARRANTY PERIOD. Some states do not allow disclaimer of implied warranties, so the foregoing may not apply to you.

If your mypressi TWIST fails within one year please email support@mypressi.com, call **+1 408 770 8500** and select “Returns and Exchanges”, or contact your original place of purchase.

International Warranty Information

Go to www.mypressi.com/international, contact your original place of purchase or your local distributor.