

ATAGO's Coffee Recipe **Management App**

MY COFFEE RECIPE is an application to asslet users in skillfully managing the concentration of their coffee with the experies akin to that of a barieta, it allows users to recreate a consistent guality cup of coffee every time.







Before & After Measurement

Zero-set the unit with room temperature water. Make sure that both the unit and water for zero-setting have been acclimated to room temperature.

Keep the prism clean.

Residues left behind may cause erroneous readings. Clean the prism thoroughly after each measurement. Cotton swabs work well for cleaning the edges.

Tips for Measuring Different Types of Coffee

Common for all types

The concentration of coffee changes over the course of the extraction process. Gently stirring the coffee will even out the consistency and promote measurement stability.

French press coffee

Pour the coffee into a cup and let it sit undisturbed for a while to allow particles to sink to the bottom. Avoid sampling from the oily surface.

Espresso

Espresso generally contains more particles than drip coffee. Measurement fluctuation by 0.5% is common. When cupping

Scoop out any foating grounds and oil thoroughly as they may cause unstable measurements.

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V.05 19041000IR

PAL-COFFEE Digital Hand-held "Pocket" Refractomet



Manage and measure the concentratio