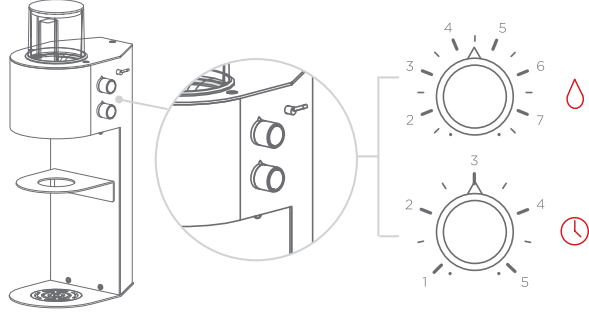




HOW TO BREW WITH THE MARCO SP9

Remove variables of time and temperature for the easiest, most consistent way to serve specialty filter coffee.

PREP



STEP 1
To prep the brewing vessel, set the required volume on the SP9 dial.



STEP 2
Ensure the brewing vessel is placed under the spray head.



STEP 3
Press the toggle **twice** (double click) to flush water into the vessel.

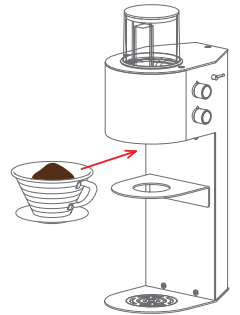
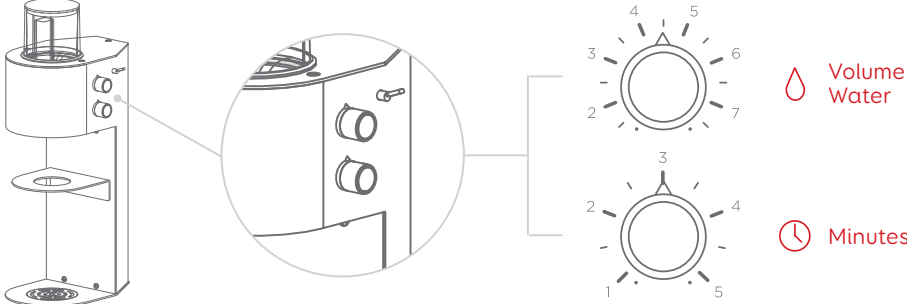
BREW

STEP 1
The barista decides the recipe, time, volume, and grind size.

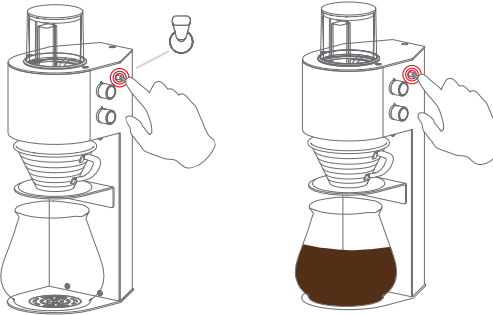
STEP 2
Weigh and grind the coffee.

STEP 3
Set the volume of water required on the SP9 dial.

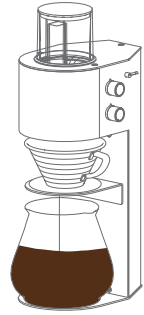
STEP 4
Set the brew time on the SP9 dial.



STEP 5
Place the pre-heated brewing vessel, filter paper and ground coffee under the spray head.



STEP 6
Press the toggle **once**. The SP9 will now circulate water from the head to the boiler to ensure consistency of water temperature throughout brewing. Water will be dispensed in 9 pulses over the coffee bed.
The barista is free to serve and chat with customers while the coffee is brewing.



STEP 7
Serve and enjoy.