

# SUPERKOP

espresso for life



# SUPERKOP



## Artisan espresso

Brewing a real espresso with Superkop is a great experience. You have full control over the water pressure and the turnaround time of the extraction process with direct tactile feedback. The coffee is extracted with a full column of water, resulting in a delicious espresso with beautiful crema. An espresso the way an espresso should be.

## Enjoying for generations

An espresso machine that rivals the Zippo among lighters, the Leatherman among the tools. Superkop is an espresso machine that you operate by hand and will last for generations. Pass it on to the next generation.

## Maintenance free

Superkop is made of high quality and durable materials. You can safely call it a tool. Durable in use and virtually maintenance free. It does not contain redundant parts, every part serves a function. If, in the long run, a spring or ring needs to be replaced, parts are easy to get at a reasonable price.



## How does Superkop work

Brewing an espresso with Superkop is easy

- You fill the portafilter with ground coffee beans or pre-ground coffee beans, and push it with the tamper.
- Then press the water cup onto the portafilter and fill it with boiling water.
- You slide this combination into the Superkop and pull the pump down six times.
- Enjoy your espresso!



**DOUBLE ESPRESSO**

**18 GR GROUND BEANS**

**60 ML WATER OF 95°C**

**25-30 SEC EXTRACTION**

## Why Superkop

- Ultimate coffee extraction
- Solid, robust and safe
- Easy to use, fun to do
- Full control over the brewing process
- No warm-up time
- Easy to clean
- Hardly any maintenance
- All parts replaceable and affordable
- Enjoy a perfect espresso

## Recommended accessoires

If you are going to grind beans yourself, we recommend the following bean grinders:

- Electric: Eureka Mignon
- Manual: Comandante C40 Nitroblade

Other barista accessories:

- Tamper with a diameter of 58 cm
- Knock-off tray with drawer
- Rubber Tamper Mat
- Barista cloth for cleaning tools

# **SUPERKOP**



## **“Why is there no espresso machine that always works without maintenance?”**

Geert Kaal and Sabine Palinckx wondered this when they had already worn out a number of espresso machines. They needed an espresso machine that stands for durability and quality, and will not end up as waist. That is why they started developing an espresso machine that will last for generations eight years ago. They dived into the art of making a good espresso. For this you need freshly ground coffee beans,

water of approximately 95 degrees and at least 9 bar pressure. You can get fresh beans everywhere, water at 95 degrees can be found in many households with the arrival of boiling water taps. To manually build a constant pressure was the challenge they took on. With a team of technical go-getters they have developed, tested and adapted for years and the job is now done!



Each Superkop is uniquely numbered. By registering, your unique number is recorded and you can stay informed of the latest developments if desired. You can register at [www.superkop.com](http://www.superkop.com).





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