



User and Brewing Guide.



I'm pleased to introduce you to the world's first
all-in-one manual brewing appliance for specialty coffee.

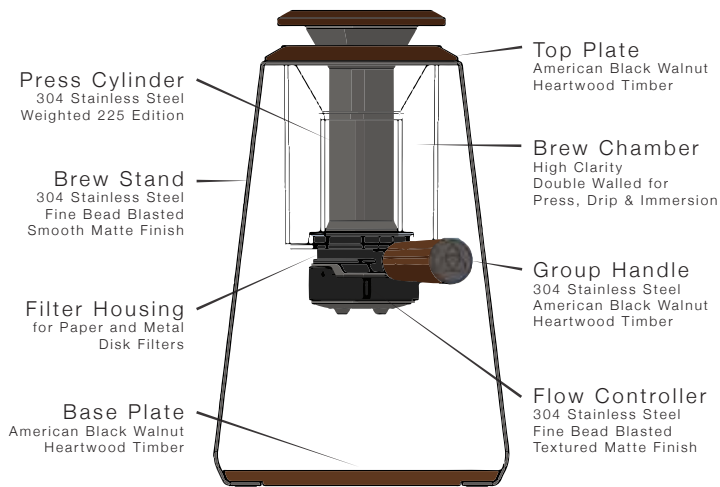
I can't thank you enough for your support,
and for sharing in the journey from prototype to product.

The years of effort in developing the Trinity ONE
concept are over. It's time to start brewing.

Mark Folker
Founder & Director

Trinity™ ONE Specialty Coffee Brewing Appliance is a product and trademark owned by Trinity Coffee Company Pty Ltd.
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www.trinitycoffee.co



Made for Specialty Coffee.



Page 5.

For your Safety.

Pages 6-10.

User Care & Maintenance.

Page 11-19.

Brewing Guide - Press Method.

Page 20-29.

Brewing Guide - Drip Method.

Page 30-37.

Brewing Guide - Drip Method.

Page 39-42.

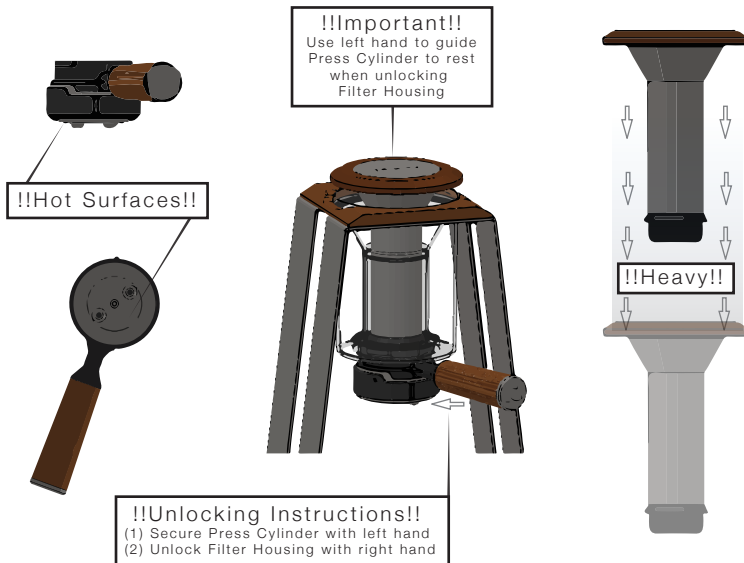
Frequently Asked Questions.

Contents.

For Your Safety.

Trinity ONE will take some time to practice and use properly!

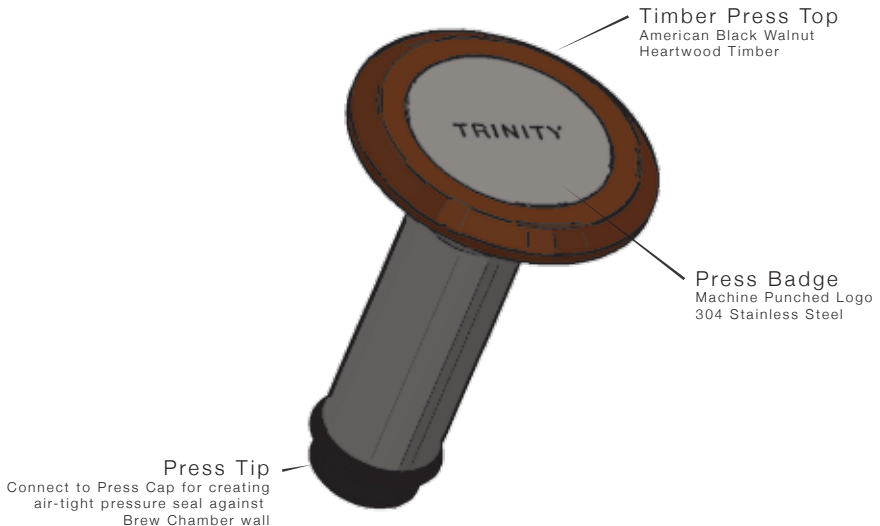
1. Please take care at all times when brewing with the Trinity ONE and use only as intended.
2. The Press Cylinder is heavy, be careful not to drop or misuse as it could cause injury.
3. While brewing, beware of boiling water. This includes heated components of the Trinity ONE.
4. Beware of potential hot surfaces on the Flow Controller and Filter Housing at all times.
5. ALWAYS secure the Filter Housing by holding the handle before turning the Flow Controller.
6. ALWAYS use your hand to guide Press Cylinder to rest, even when unlocking Filter Housing (refer below).
7. NEVER drop Press Cylinder into Brew Chamber, even when the Press Cap is connected.



Please Read Carefully.

User Care & Maintenance.

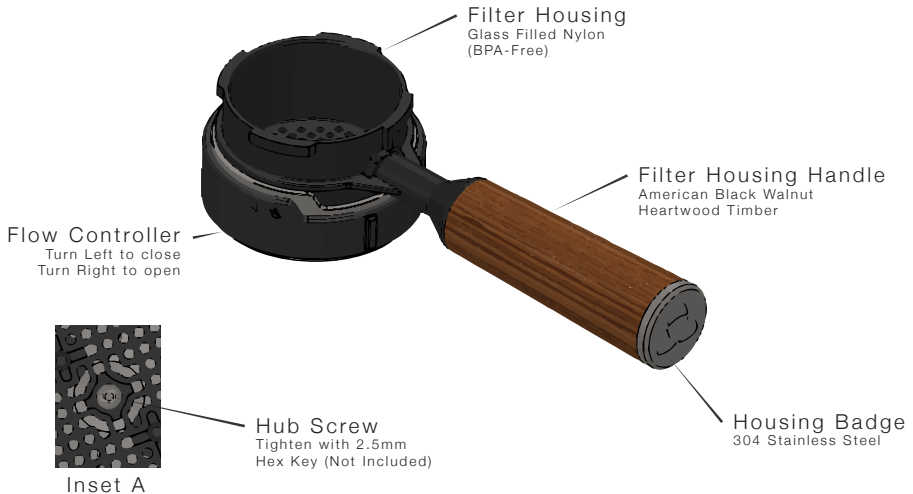
1. Clean smudges on Press Cylinder and Badge with a wet microfibre cloth, then quickly dry.
2. Ensure Timber Press Top is regularly dried to ensure longevity.
3. Stow Press Cylinder in Brew Chamber when not in use, or position upside down on bench.
4. Always stow securely in Brew Chamber and avoid opportunities for Press Cylinder to roll on flat surface.
5. As noted in safety instructions, avoid dropping and do not misuse Press Cylinder.



Press Cylinder.

User Care & Maintenance.

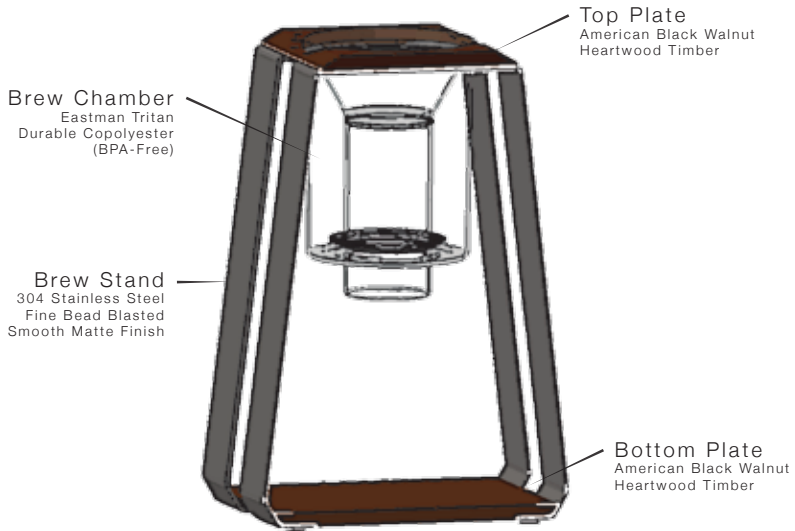
1. Clean smudges on Stainless Steel surfaces with a wet microfibre cloth, then quickly dry.
2. Ensure Timber Filter Housing Handle is regularly dried to ensure longevity.
3. The hub screw can be tightened using a 2.5mm hex key (not included) (refer Inset A).
4. Filters to be provided separately - recommended paper filter disks are those used for AeroPress.
5. Hub Screw may require regular tightening. Refer Inset for detail.



Filter Housing & Flow Controller.

User Care & Maintenance.

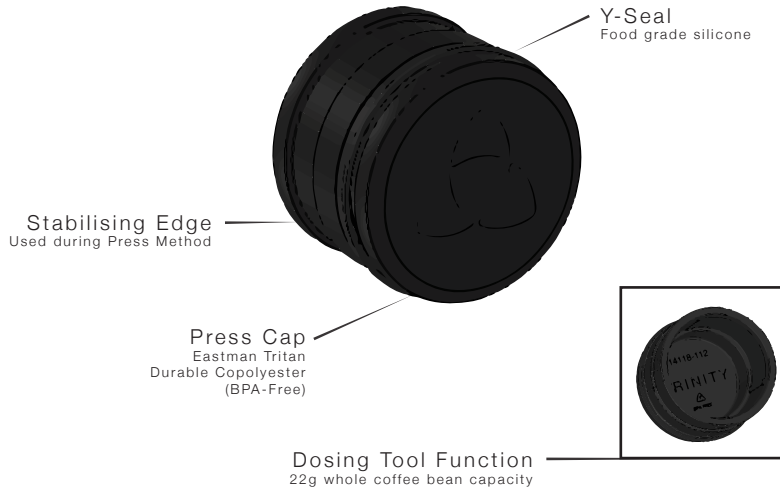
1. Clean smudges on Stainless Steel surfaces with a wet microfibre cloth, then quickly dry.
2. Ensure Timber plates are regularly dried to ensure longevity.
3. Maintain air gap above coffee during press to prevent brew chamber scratches.
Only the supplied silicone Y-Seal on Press Cap should touch the brew chamber wall.
4. DO NOT immerse the Brew Chamber or Stand in water.
5. Use only a soft sponge or non-abrasive microfibre cloth for cleaning Brew Chamber and Stand.
6. Be mindful of spills around top edge of conical opening of Brew Chamber. Avoid spills onto timber.



Brew Chamber and Stand.

User Care & Maintenance.

1. Maintain air gap between Y-Seal and brewed coffee at all times to prevent clogging of Y-Seal and scratching the Brew Chamber wall.
2. After pressing through Brew Chamber using the Press Cylinder, Press Cap Y-Seal will be protruded below Brew Chamber. To remove, gently lift Press Cylinder and Press Cap will fall into Filter Housing.
3. Use only a soft sponge or non-abrasive microfibre cloth for cleaning Press Cap.
4. Dosing Tool can be internally marked to indicate preference for dosing desired weight of coffee.



Press Cap & Dosing Tool.

User Care & Maintenance.

Contact us at hello@trinitycoffee.co if you have any further questions regarding user care & maintenance.

Questions?



Brewing Guide. Press Method.

Step 1.

Insert Filter into Filter Housing

Tips:

- (a) Pre-rinse paper filter with warm water prior to placing in the filter housing.
- (b) Recommended paper disk filters are those compatible with Aerobie AeroPress.
- (c) Recommended stainless steel disk filters are those compatible with Aerobie AeroPress.



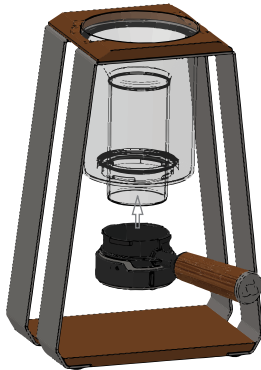
Press Method.

Step 2.

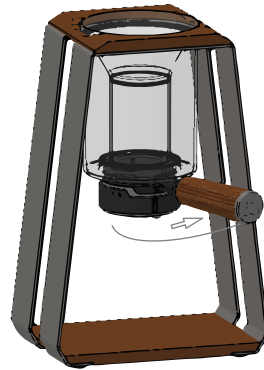
Lock Filter Housing onto Brew Chamber

Tips:

- (a) Align lugs on Filter Housing to gaps in Brew Chamber.
- (b) Raise, and then turn to the right until Filter Housing is locked into position.
- (c) If desired, pre-heat the Brew Chamber by pouring in boiling water. Ensure Flow Controller is "off" (refer page 14) if pre-heating, then turn the Flow Controller to "on" after 60 seconds and drain hot water into a cup or decanter that has been positioned below Flow Controller spouts.
- (d) The Flow Controller provides good heat retention for brewing once pre-heated. Beware of hot surfaces on the stainless steel, and handle only the silicone surfaces when turning the Flow Controller.



(a)



(b)

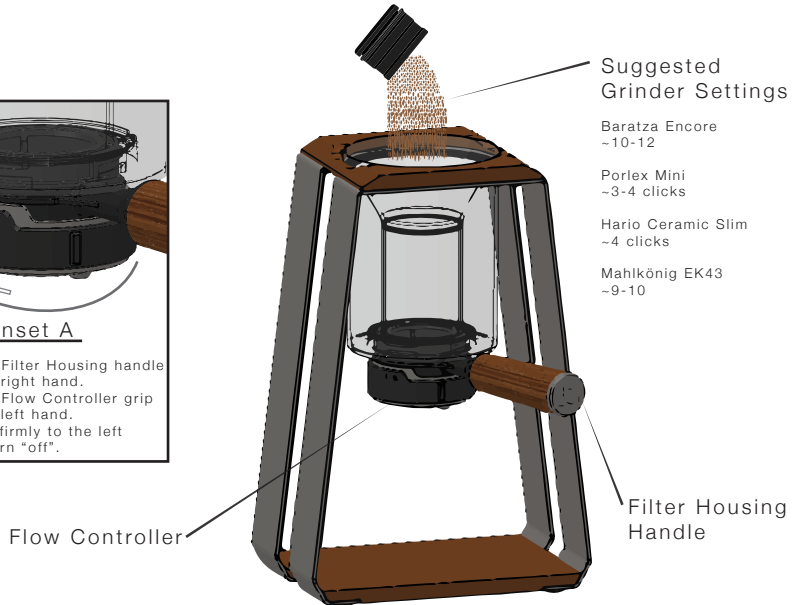
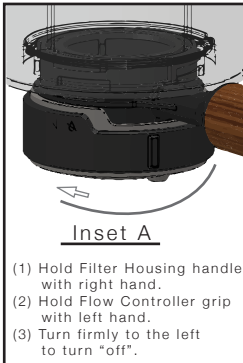
Press Method.

Step 3.

Add Fresh Coffee

Tips:

- (a) Use fresh whole beans, roasted to filter coffee profile (medium - light roast best).
- (b) Grind coffee to medium-fine grind coarseness - slightly finer than drip coffee.
- (c) A dose of 17g of ground coffee is recommended.
- (d) Hold Filter Housing handle with right hand, and use left hand to turn Flow Controller "off".
(Refer Inset A). To turn "on" at anytime, turn to the right.



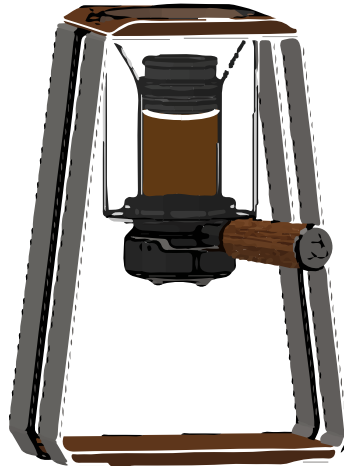
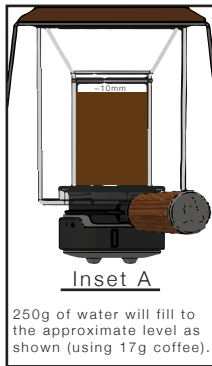
Press Method.

Step 4.

Add Water

Tips:

- (a) Use 250g filtered water for best results with the recommended coffee dose of 17g.
- (b) Heat water 94 degrees Celcius, or boil water and then rest for 30-60 seconds.
- (c) Start a timer and pour heated water into Brew Chamber.
- Note: 250g of water will fill to the level as shown in Inset A.
- (d) Place Press Cap into Brew Chamber to prevent heat loss.
- (e) Gently stirring the coffee is recommended after pouring water to even the coffee extraction.
- (f) Immerse coffee until timer reaches 60 seconds.



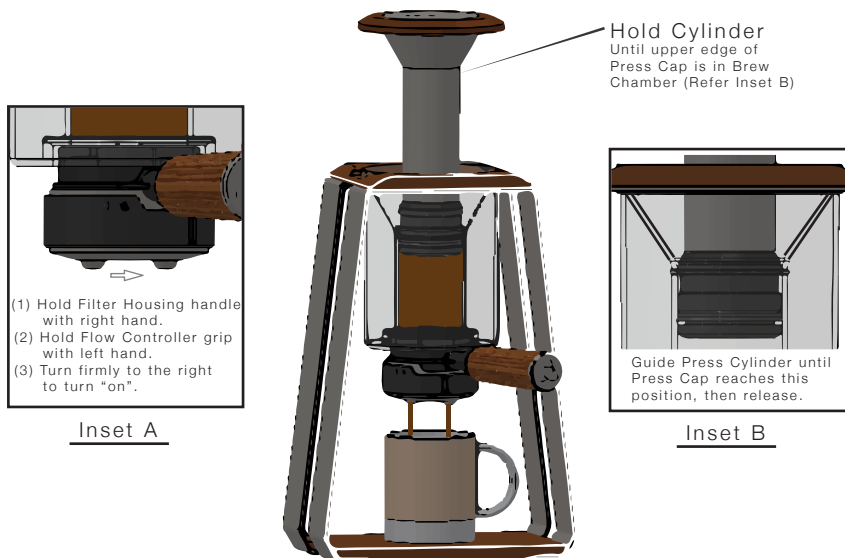
Press Method.

Step 5.

Press.

Tips:

- (a) Ensure cup or decanter is placed beneath Flow Controller Spouts
- (b) Turn Flow Controller to "on" (Refer Inset A) after timer reaches 60 seconds.
- (c) Place Press Cylinder into Press Cap, and guide Press Cylinder until the Press Cap reaches the position shown in Inset B. With correct grind settings, press time should be approximately 45 seconds.
- (d) Release Press Cylinder and remaining coffee will press evenly and consistently by itself!
- (e) At end of the press, turn Flow Controller to "off" again and enjoy your coffee!
- (f) Total brew time should be 1:45 - 2:00 minutes.
- (g) Based on Brewing Method, target %TDS is 1.27%, extraction yield is 19.75% and beverage weight is 215g.



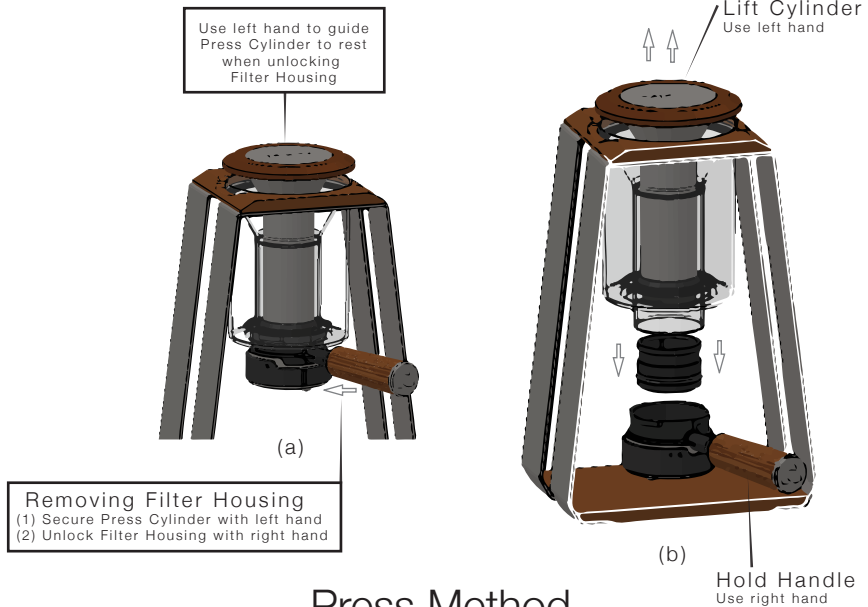
Press Method.

Step 6.

Cleaning

Tips:

- (a) Remove Filter Housing and guide Press Cylinder to resting position as shown below.
- (b) To eject Press Cap into Filter Housing, gently lift Press Cylinder upwards as shown below, or remove Press Cap by hand.
- (c) Discard of coffee grounds by emptying into a compost or bin, and scrape out paper filter using a wooden paddle or spoon. If using a stainless steel filter, empty into a sink.
- (d) Rinse and dry Filter Housing, and re-position onto Brew Chamber to stow when not in use.

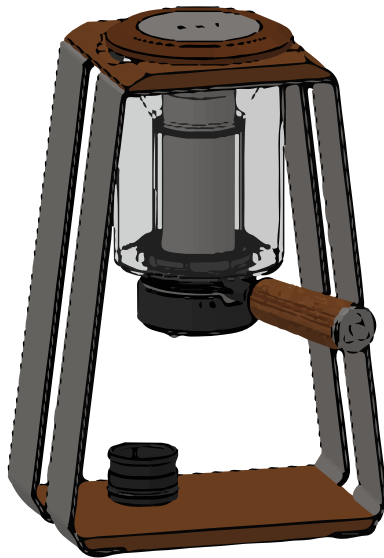


Step 7.

Storing.

Tips:

(a) When not in use, stow away on the bench in the position shown below!



Press Method.

Brewing Guide. Press Method.

Contact us at hello@trinitycoffee.co if you have any further questions regarding brewing on Trinity ONE.

Questions?



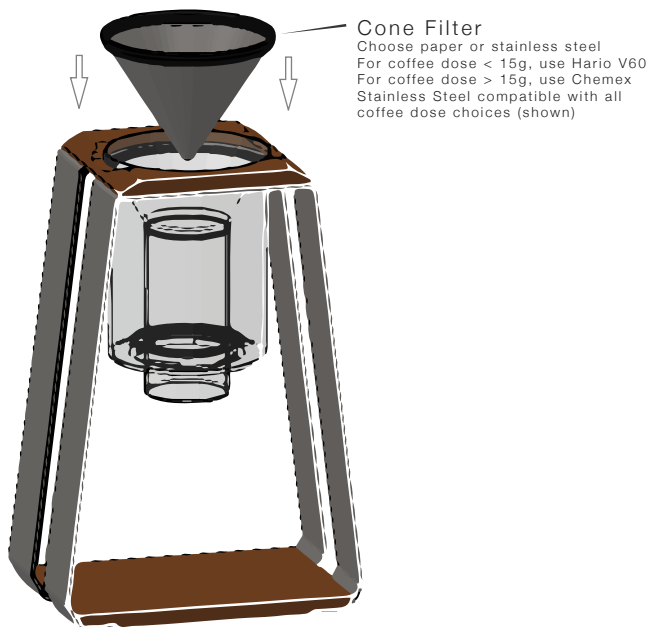
Brewing Guide. Drip Method.

Step 1.

Insert Filter into Brew Chamber

Tips:

- (a) Pre-rinse paper filter (if selected) with warm water prior to placing in the Brew Chamber.
- (b) Recommended drip filters are Chemex for dose > 15g. Hario V60 can be used for dose < 15g.
- (c) Recommended stainless steel cone filters include the Able Brewing KONE.



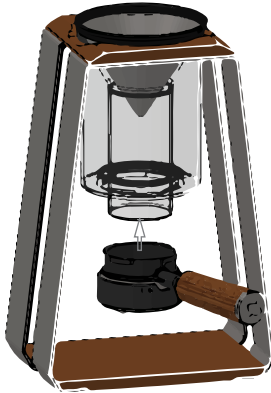
Drip Method.

Step 2.

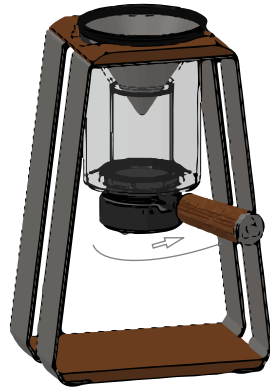
Lock Filter Housing onto Brew Chamber (Optional)

Tips:

- (a) This Step is only required for the purpose of directing filtered coffee into a cup below Flow Controller spouts. If a decanter (e.g Hario Range Server) is used, then Filter Housing does not need to be attached.
- (b) Align lugs on Filter Housing to gaps in Brew Chamber.
- (c) Raise, and then turn to the right until Filter Housing is locked into position.
- (d) If desired, pre-heat the Brew Chamber by pouring in boiling water. Ensure Flow Controller is "off" (refer page 14) if pre-heating, then turn the Flow Controller to "on" after 60 seconds and drain hot water into a cup or decanter that has been positioned below Flow Controller spouts.
- (e) The Flow Controller provides good heat retention for brewing once pre-heated. Beware of hot surfaces on the stainless steel, and handle only the silicone surfaces when turning the Flow Controller.



(b)



(c)

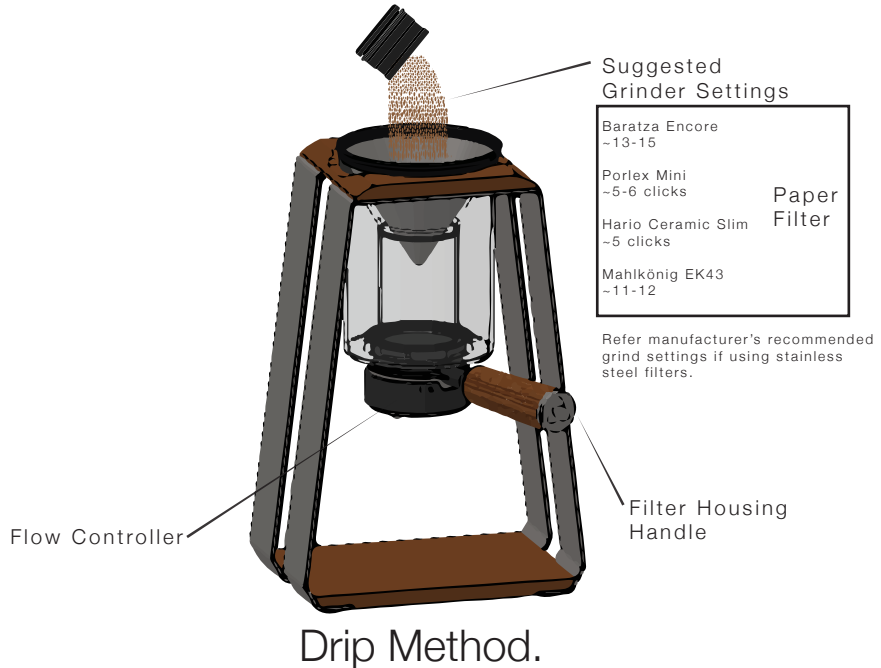
Drip Method.

Step 3.

Add Fresh Coffee

Tips:

- (a) Use fresh whole beans, roasted to filter coffee profile (medium - light roast best).
- (b) Grind coffee to medium coarseness - slightly coarser than press coffee.
- (c) A dose of 15g of ground coffee per 250g water is recommended.
- (d) Hold Filter Housing handle with right hand, and use left hand to turn Flow Controller "on".
(Refer page 16 for further instructions on using Flow Controller). To turn "off" at anytime, turn left.

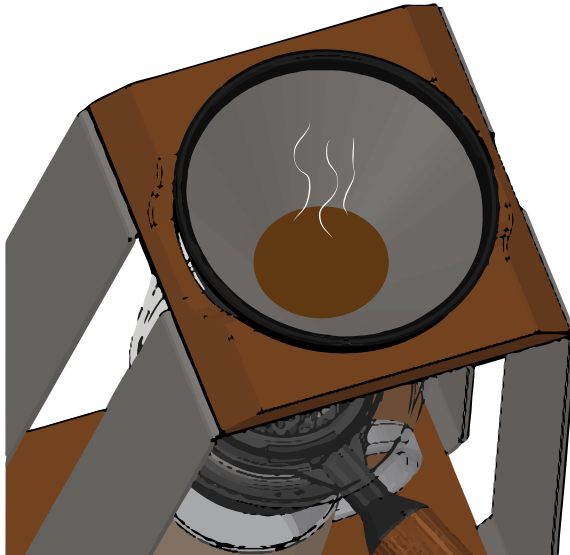


Step 4.

Bloom

Tips:

- (a) Use 250g filtered water for best results with the recommended coffee dose of 15g. For larger batches maintain a brew ratio of 55-60g coffee per 1.0L of filtered water.
- (b) Heat water 94 degrees Celcius, or boil water and then rest for 30-60 seconds.
- (c) Start a timer and pour 30g (double the coffee dose) of heated water into Brew Chamber. Alternatively add just enough water to saturate all grounds.
- (d) Stir to even the amount of water saturation throughout coffee.
- (e) Allow coffee to de-gas (you will see bubbles appear in fresh coffee) for approximately 30-45 seconds or until CO₂ bubbles no longer appear.



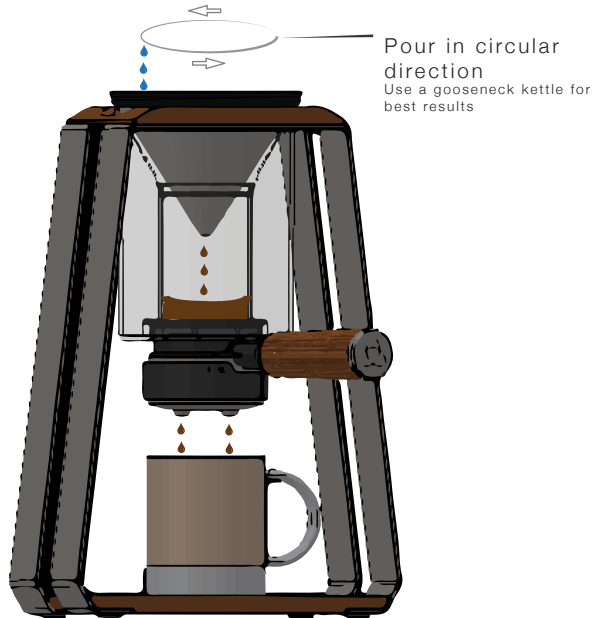
Drip Method.

Step 5.

Pour Over

Tips:

- (a) After the Bloom, pour the remaining water (220g) over the coffee bed by pouring in circles around the edges of the coffee where it contacts the filter surface. Try to pour evenly to keep coffee bed level.
- (b) Once you have poured the remaining water, coffee will continue to drip through the filter and into your cup or decanter. Turn Flow Contoller "off" (refer page 14), remove cup, and enjoy!
- (c) Total brew time should be 2:30-3:00 minutes depending on your grind coarseness.
- (d) Adjust the grind coarseness to your personal taste for best results.



Drip Method.

Step 6.

Cleaning

Tips:

- (a) Remove filter as shown, discard of paper filter and coffee into compost or bin.
- (b) Place a cup under the Flow Controller spouts with Flow Controller open, and rinse Brew Chamber with warm water.
- (c) Dry Brew Chamber with a non-abrasive microfibre cloth.
- (d) Never immerse Brew Chamber or Stand in water.



Drip Method.

Step 7.

Storing.

Tips:

(a) When not in use, stow away on the bench in the position shown below!



Drip Method.

Brewing Guide. Drip Method.

Contact us at hello@trinitycoffee.co if you have any further questions regarding brewing on Trinity ONE.

Questions?



Brewing Guide. Immersion Method.

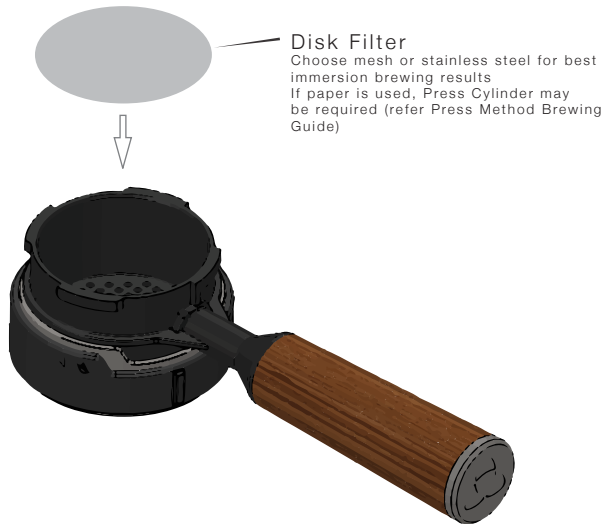
Step 1.

Insert Filter into Filter Housing

Tips:

Note: For the purposes of this brewing guide, Immersion refers to steeping time in excess of 2:00 minutes.

- (a) Immersion brewing can be used for loose leaf specialty tea, and can also work with coarsely ground coffee (i.e similar grind to French Press) for hot or cold brewing methods.
- (b) For best results, place a fine mesh or stainless steel filter into Filter Housing
- (c) Depending on your grind coarseness for coffee, you will need to use Press Cylinder for filtering (follow the Press Method Brewing Guide)



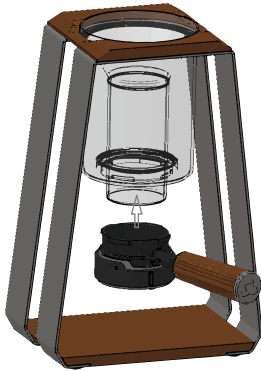
Immersion Method.

Step 2.

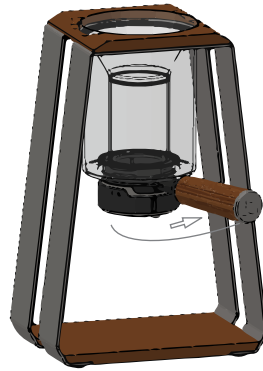
Lock Filter Housing onto Brew Chamber

Tips:

- (a) Align lugs on Filter Housing to gaps in Brew Chamber.
- (b) Raise, and then turn to the right until Filter Housing is locked into position.
- (c) If desired, pre-heat the Brew Chamber by pouring in boiling water. Ensure Flow Controller is "off" (refer page 14) if pre-heating, then turn the Flow Controller to "on" after 60 seconds and drain hot water into a cup or decanter that has been positioned below Flow Controller spouts.
- (d) The Flow Controller provides good heat retention for brewing once pre-heated. Beware of hot surfaces on the stainless steel, and handle only the silicone surfaces when turning the Flow Controller.



(a)



(b)

Immersion Method.

Step 3.

Tips:

Add Tea or Coffee

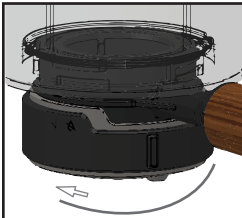
Coffee

- (1) Always use fresh whole beans, roasted to filter coffee profile (medium - light roast is best).
- (2) Grind coffee to coarse grind coarseness - similar to a french press.
- (3) For hot brew dose 15g with 250g heated water. For cold brew dose 20g with 250g cold water.

Tea

- (1) For tea, follow the recommended tea to water ratio, using a maximum volume of 250g water per brew.

- (a) Hold Filter Housing handle with right hand, and use left hand to turn Flow Controller "off".
(Refer Inset A). To turn "on" at anytime, turn to the right.



Inset A

- (1) Hold Filter Housing handle with right hand.
- (2) Hold Flow Controller grip with left hand.
- (3) Turn firmly to the left to turn "off".

Flow Controller



Suggested Coffee
Grinder Settings

Baratza Encore
~18-20

Porlex Mini
~6-7 clicks

Hario Ceramic Slim
~6 clicks

Mahlkönig EK43
~16-18

Filter Housing
Handle

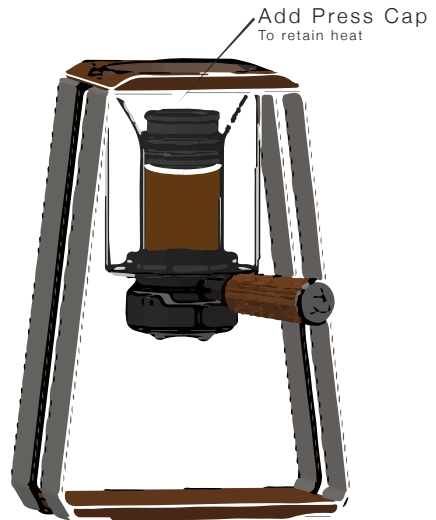
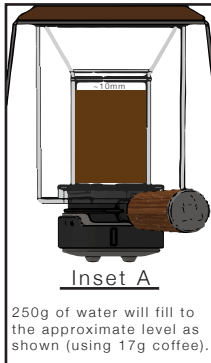
Immersion Method.

Step 4.

Tips:

Immerse

- | | |
|--------|---|
| Coffee | (1) For hot brew, immerse for 2:30 minutes.
(2) For cold brew, immerse for up to 12 hours. Note, for larger cold brew batches, brew in a glass server in the fridge at ratio of 40g coffee to 500g water, and then filter with Trinity ONE (Step 5). |
| Tea | (3) Follow recommended immersion time, to maximum time of 4-5 minutes depending on type of tea used. |



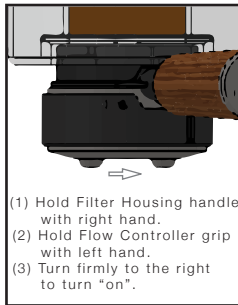
Immersion Method.

Step 5.

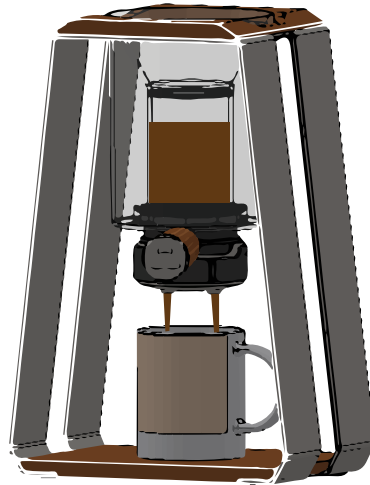
Filter ^

Tips:

- (a) Ensure cup or decanter is placed beneath Flow Controller Spouts
- (b) Remove Press Cap and turn Flow Controller to "on" (Refer Inset A)
- (c) Coffee or tea will drain through filter into cup.
- (d) Depending of coffee grind coarseness and filter used, the Press Cylinder may be required to filter.
Refer Press Method Brewing Guide if necessary.



Inset A



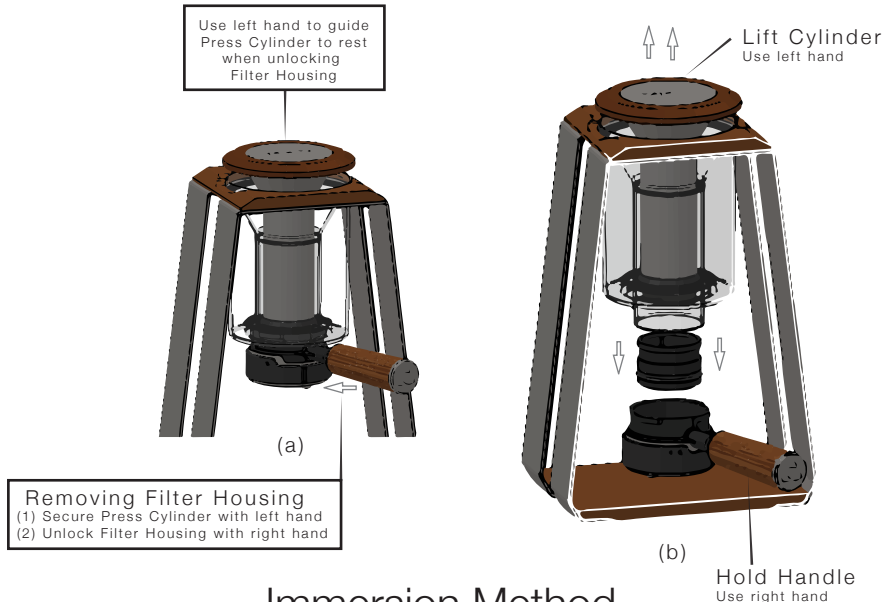
Immersion Method.

Step 6.

Cleaning

Tips:

- (a) Connect Press Cap to Press Cylinder, and guide Press Cylinder to resting position as shown below.
The Press Cap will clean Brew Chamber for you.
- (b) Ensure you hold the Press Cylinder until safe resting position, otherwise cylinder will fall too quickly due to no back pressure from ground coffee or liquid.
- (b) To eject Press Cap into Filter Housing, gently lift Press Cylinder upwards as shown below, or remove Press Cap by hand.
- (c) Discard of coffee grounds by emptying into a compost or bin, and scrape out paper filter using a wooden paddle or spoon. If using a stainless steel filter, empty into a sink.
- (d) Rinse and dry Filter Housing, and re-position onto Brew Chamber to stow when not in use.



Immersion Method.

Step 7.

Storing.

Tips:

(a) When not in use, stow away on the bench in the position shown below!



Immersion Method.

Brewing Guide. Immersion Method.

Contact us at hello@trinitycoffee.co if you have any further questions regarding brewing on Trinity ONE.

Questions?



Frequently Asked Questions.

Q: What filters are compatible with Trinity ONE?

A: This depends on the brew method used and personal preference.

For press method, we recommend that you use AeroPress paper filters, or a stainless steel disk (such as the Able Standard Disk). In short, paper filters produce a very clean cup, and stainless steel tends to let through some finer grounds and oils which can add a texture and mouthfeel to your cup.

For drip method (pour over), use a Chemex 6-cup paper filter (square or round OK) for large batches of 2+ servings. The Hario V60 2-cup paper filter also works OK, but is best for smaller doses as the structure of brew chamber does not support it as well as the Chemex.

For immersion (also tea brewing), you can use the AeroPress paper filter or stainless steel disk. You'll need to adjust the grind of coffee to be much coarser for immersion method, similar to french press in order to strain the coffee and filter by gravity.

Q: How does the coffee taste using the weighted press cylinder?

A: We have had such great feedback from people using the weighted press cylinder for brewing. The result based on our feedback has ranged from people describing a full bodied cup, more 'expressive' and richer coffee, and a 'well-rounded' and extracted flavour. "Tasty", is also a common word we hear which we think is absolutely fantastic.

The intention of the weighted cylinder by design is to offer you repeatable and more consistent brewing, since the pressure is exactly the same for each brew.

The weight also offers a unique degree of extraction by applying a mild air pressure which forces the coffee through the filter and into your cup. This results in potential shorter brew times to achieve an optimal strength, or objectively, the recommended measure of Total Dissolved Solids (TDS) (%).

We look forward to more people making the most of this unique feature and taking coffee to places never seen (or tasted) before.

Q: How does the coffee taste using the drip method?

A: The drip (pour over) brewing method will produce the same taste results as you would expect from the filters being used on their respective products.

For example, if using Chemex 6-cup paper filters, you should notice a robust and rich flavour with a clean filtering result. You should grind your coffee coarser when using Chemex as the filtering base flow rate is generally slower and can result in clogging or over-extraction if the coffee is ground too fine.

If using the Hario 2-cup filter, you should notice a leaner body with aromatics that may seem fragrant and 'lifted' out of the cup. Generally, the taste result can also appear 'fruit-driven' if using a filter roast that is on the lighter end of the spectrum. The grind should be finer than when using the Chemex, as the Hario filter paper offers a faster base flow rate.

The great part about Trinity ONE is the ability to house both filter options and experience the best of both of the above worlds, whilst also being integrated into the appliance with the other brewing functions.

Q: How does the coffee taste using the immersion method?

A: Immersion method on Trinity ONE will produce similar results to a more traditional french press, however without the 'sludge' or fines at the bottom of your cup. You will need to grind coarser to allow the filter to strain under gravity into your cup, and you will also need to make allowance for a longer brew time to reach optimal brewing results.

Generally, we recommend using the immersion method for brewing tea, as you are able to produce very clean results and have great control over the immersion time by simply turning the flow controller on and off.

Q: What glass servers or cups are compatible with Trinity ONE?

A: There is 110mm clearance from below the flow spouts to the black walnut timber base. Hence we recommend using a server with this in mind. As a guide and reference, the Hario 600ml server fits perfectly and can be used for all brew methods.

The clearance also allows for a standard 12oz coffee cup such as the Keep Cup, or your typical cafe 12oz takeaway cup provided height does not exceed 110mm.

Q: What scales are compatible with Trinity ONE?

A: The Trinity ONE unit weighs 6.0kg (with cylinder in place) with a footprint of 15cm x 22.5cm. We hope to supply a scale in the near future that is designed specifically for the Trinity ONE.

As an interim solution, we recommend using a scale that can measure to 1g or 0.1g resolution to suit the base and weight of Trinity ONE, or otherwise a scale for dosing and pre-weighing of coffee and water separately.

Q: How long does it take to brew with Trinity ONE?

A: Refer to our brewing guide for details, however the press method should be ready in about 90-120 seconds when using the standard design recipe.

Drip and Immersion methods will take longer and subject to the ratio of coffee and water used, including the selected grind coarseness and coffee filter, and personal taste (of course).

FAQs

Contact us at hello@trinitycoffee.co if you have any further questions regarding further questions.

Questions?