

PROFESSIONAL BREWING SYSTEM



COFFEE CHAPS



2 PROFESSIONAL BREWING SYSTEM



BREWVIE IS

An automatic pour-over coffee machine that enables you to easily control temperature, volume, and the flow of your pour-over with incredible accuracy and nonstop brewing ability, allowing you to create the perfect cup of coffee again and again.

BREWVIE II



BREWVIE controls the flow rate automatically at each extraction interval by Proportional control for the quick approach of the target value, Integral control for cumulative error correction for each section, and Derivative control for buffering sudden changes in extraction volume. Reliable extraction with optimized flow rates from 3ml/sec to 10ml/sec through numerous extraction tests.



BREWVIE is preheated through a circulation system before extraction to maintain a consistent brewing temperature from start to finish, and the center guide LED indicates where to place the dripper and server to ensure accurate extraction.



BREWVIE controls many variables of coffee precisely, but its usage is very simple. It can be easily controlled and managed through a 4.3-inch touch screen or a smart device such as a smartphone or tablet.



With the BREWVIE application, you can create your recipes by adjusting the many variables for coffee extraction and sharing the recipes with others.

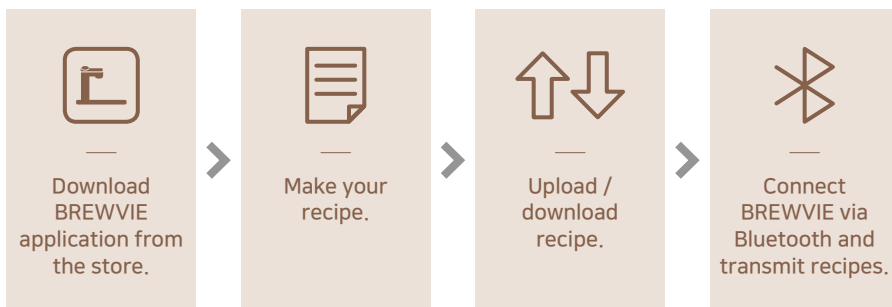


Coffee will have a richer taste and aroma is extracted when the ground beans and water are evenly contacted. If the turbulence is not sufficient, the contact between the water and the coffee grounds may not be uniform, so there can be a channel of water that interferes with the brewing. With a wide range of flow rates from 3g/s up to 10g/s, you can create enough turbulence to extract the coffee's original taste and aroma.



BREWVIE is a complete coffee machine with an excellent water boiling system to continuously extract coffee with no downtime. By using the Isolated Dual-heaters, the target temperature can be reached in a short time, minimizing extraction and waiting time. Over 60 cups per hour can be extracted (3 machines-1 set, extraction temperature 90 degrees, 1 cup 250ml)

HOW TO USE APP



ABOUT BREWVIE



2017 CAFE & BAKERY FAIR

Master Gear Awards

- Master of Cafe

2018 KOREA BREWERS CUP CHAMPIONSHIP FOR WBrC

Official Machine & Main Sponsor

- SCA Korea Chapter



2018 SCA SENSORY FORUM SPECIALTY COFFEE ASSOCIATION SENSORY FORUM

Coffee Brewing Machine for Program &
Coffee Service Sponsor

- Specialty Coffee Association

2018 GULFHOST DUBAI INNOVATION AWARDS

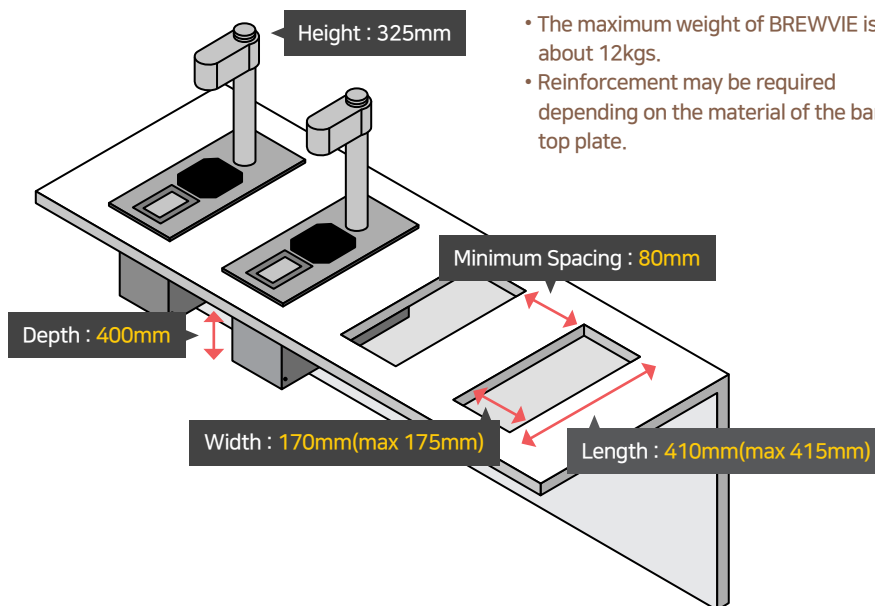
Winner of Best Coffee Innovation

BREWVIE OPERATING PLAN



! CAUTIONS

- The maximum weight of BREWVIE is about 12kgs.
- Reinforcement may be required depending on the material of the bar top plate.



SPEC

BREWVIE II	
MACHINE SIZE	(W) 200mm X (L) 440mm X (H) 325mm
OPERATING(HOLE)SIZE	(W) 170mm X (L) 410mm X (D) 400mm
VOLTAGE AND POWER CONSUMPTION	AC 220v, 2,650w
WEIGHT	MAX 12kg

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