

ROK



www.rokkitchentools.com

Welcome to your ROK espresso maker.

Whether you're new or experienced at making coffee, the ROK espresso maker is built so that you get a great tasting double espresso every time.

We've included some steps to help get you started. After some practice you'll pick up a few expert tips which we have shared here to give you a head start.

We encourage you to experiment with your ROK espresso maker to make coffee the way you like it. Whether it's by using your own blend, pouring in the amount of water to your taste or applying the right pressure to create the perfect crema finish- it's all in your hands!

You can also make a whole range of espresso based drinks by adding milk. Recipes on how to make these popular coffee drinks with your ROK espresso maker are provided on the last page.

Coffee

We believe in making coffee just right.

An important part of this is selecting the type of coffee grind and the grind level.

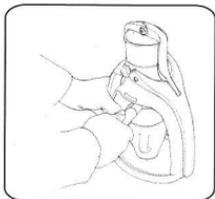
If you use pre-ground coffee, make sure that you buy coffee ground for espresso. Coarser grounds do not provide the necessary pressure for great espresso.

If you like to grind your own beans the level of ground coffee should be fine. Beans which are too finely ground or packed too tightly will give a lot of resistance to water filtering through. This can cause damage to your ROK espresso maker.

Remember it is not necessary to apply great force to your ROK espresso maker to produce great shots of espresso; applying moderate pressure will do the same.

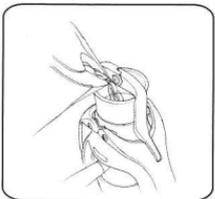
How it works

1. Press coffee ground into portafilter and attach below water chamber.



2. Pour freshly boiled water from the kettle into the top with the arms down. For a standard double espresso fill the chamber with water just above the metal rim.

Note: Try experimenting with the amount of water to make espresso the way you like it.



3. Place cup under portafilter, lift the arms and then squeeze arms down for a rich double espresso.

Note: It should take around 20 seconds for all the coffee to come through and usually needs a second squeeze for the full double espresso.

Expert tips

Temperature

Pre-warm the portafilter, cup and water chamber with the excess water from your kettle to get the hottest shot.

Brew

After lifting the arms pause for a few seconds to let the water infuse into the grind before squeezing out your espresso.

Crema

Fill the water cylinder to the top to increase the pressure and crema. Stop the squeeze once the double is out. Catch the remainder in a second cup and throw away.

Cleaning

To clean, simply remove the portafilter by turning to the right. Knock out the coffee 'cake' into a bin and rinse off any remaining coffee ground.

Occasionally wash your ROK espresso maker with soapy water but do not put through a dishwasher. The salts will destroy the high quality finish.

Please note that the heavy duty metal used in the base for your ROK espresso maker may take on a slight aged look – this is a normal characteristic of the metal and is not a manufacturing fault.

Make a Cappuccino, Latte or Macchiato

The ROK milk frother is the tool to help you do just that. Hand powered like the ROK espresso maker, you can now get the froth consistency that you like best with your coffee.

Getting started:

1. Pour milk into a mug and warm it in the Microwave.
2. Lift the frother handle up and place it in the mug.
3. Pump away and watch as the froth builds quickly.
4. Squeeze a freshly made espresso into the mug for a cappuccino. Repeat with less Foam for a latte.

OR

Scoop the froth out instead and add it to the top of your espresso for a macchiato.

Single espresso

We've made the ROK espresso maker mainly for a double espresso. For a single espresso, clip the included splitter to the portafilter spout. Place 2 cups under it and use the same method as a double espresso.