

What is Cafflano® Kompresso

Cafflano
KOMPRESSO

- Kompresso is the combination of the two words, 'Compress' and 'Espresso'.
- Cafflano® Kompresso is a handheld espresso maker that has a simple compact structure, yet can consistently amplify force to achieve over 9 bars of pressure for the tastiest espresso.



Why Cafflano® Kompresso

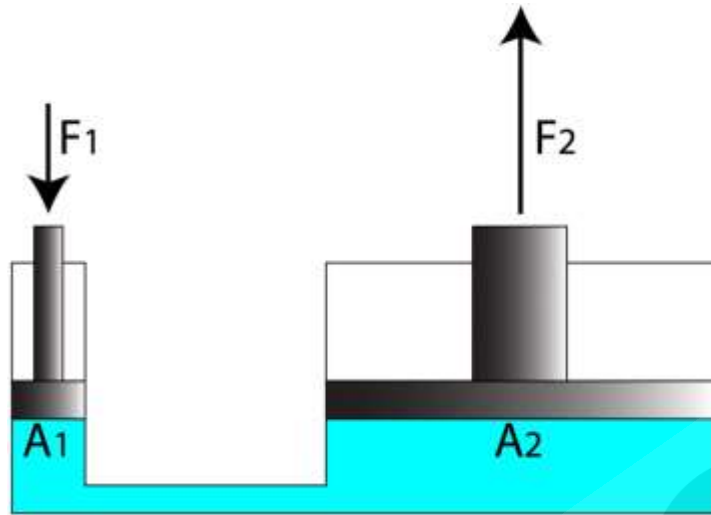


- Most portable espresso makers in the market use manual pneumatic compression (air-pump type compression), that, in many cases, is not able to retain the necessary high-pressure throughout the whole extraction process that takes around 25 to 30 seconds. Typical pneumatic compression uses air (or gas in some cases) that can be compressed easily but causes delays while transmitting power or force. In case of manual pneumatic compression, the air pressure can easily go down as it relies on a manual pump. This is because the air-pressure easily goes down by manual pump-action.
- **Cafflano® Kompresso** uses a **hydraulic compression** combined with Pascal's Principle to boost the extraction force. This hydraulic compression uses the liquid (hot water in this case) that is not so much, thus, no delay in transmitting power, helping Cafflano® Kompresso retain high-pressure over 9 bars consistently until espresso is fully extracted. In addition, the Cafflano® Kompresso's unique compression design (pressing and pulling handles) maximizes the weight-force efficiently so any coffee lovers can easily extract authentic espresso.



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Hydraulic System with Pascal's Principle

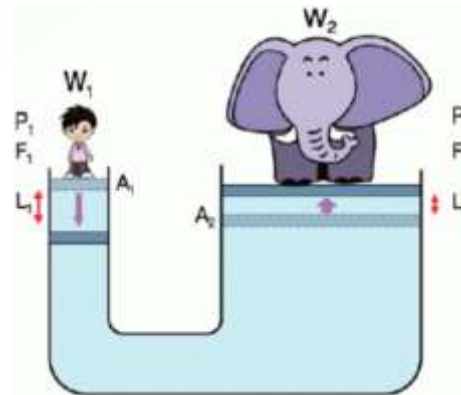


$$P_1 = \frac{F_1}{A_1} = \frac{F_2}{A_2} = P_2 \quad F_2 = \frac{A_2}{A_1} \times F_1$$

Pascal's Principle (the principle of transmission of fluid-pressure) is the principle in fluid mechanics that states a change in pressure at any point in an enclosed fluid at rest is transmitted undiminished to all points in the fluid.

9 bar
= 130 lb-f/in²
= 9.2 kg-f/cm²

54 kgf / 6cm²



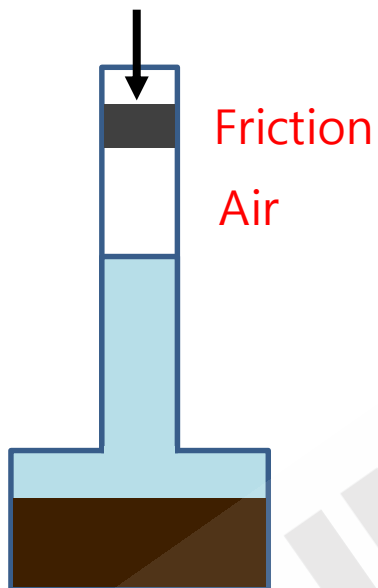
172 kgf / 19cm²

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Press vs. Compress (Squeeze)

- Compress generates greater force by squeezing while placed on the table

54 kgf / 6cm²



172 kgf / 19cm²

Press (48kg-f)



Squeeze in the air (55.4kg-f)



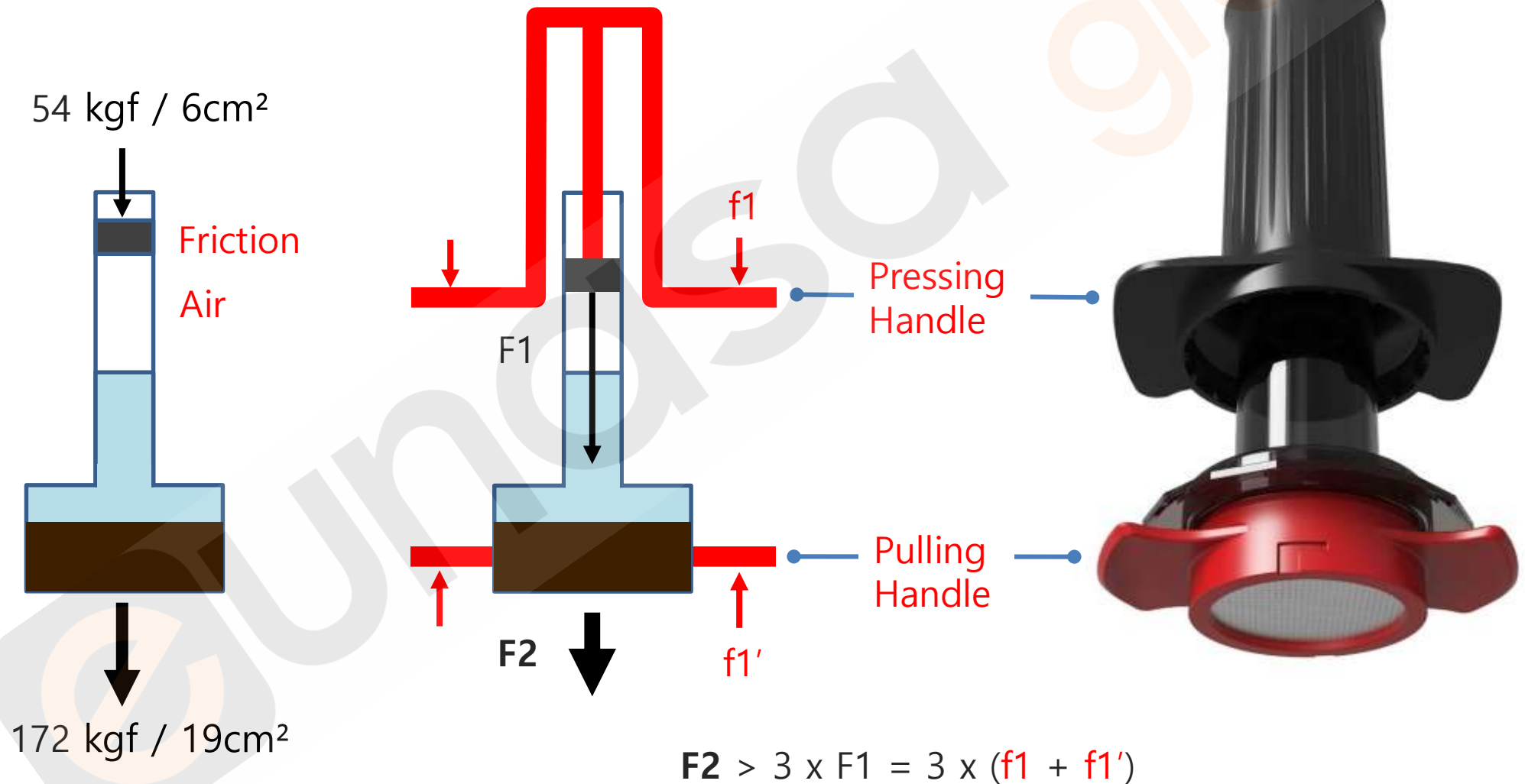
Squeeze on the table (85.5kg-f)



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Compress (Squeeze)

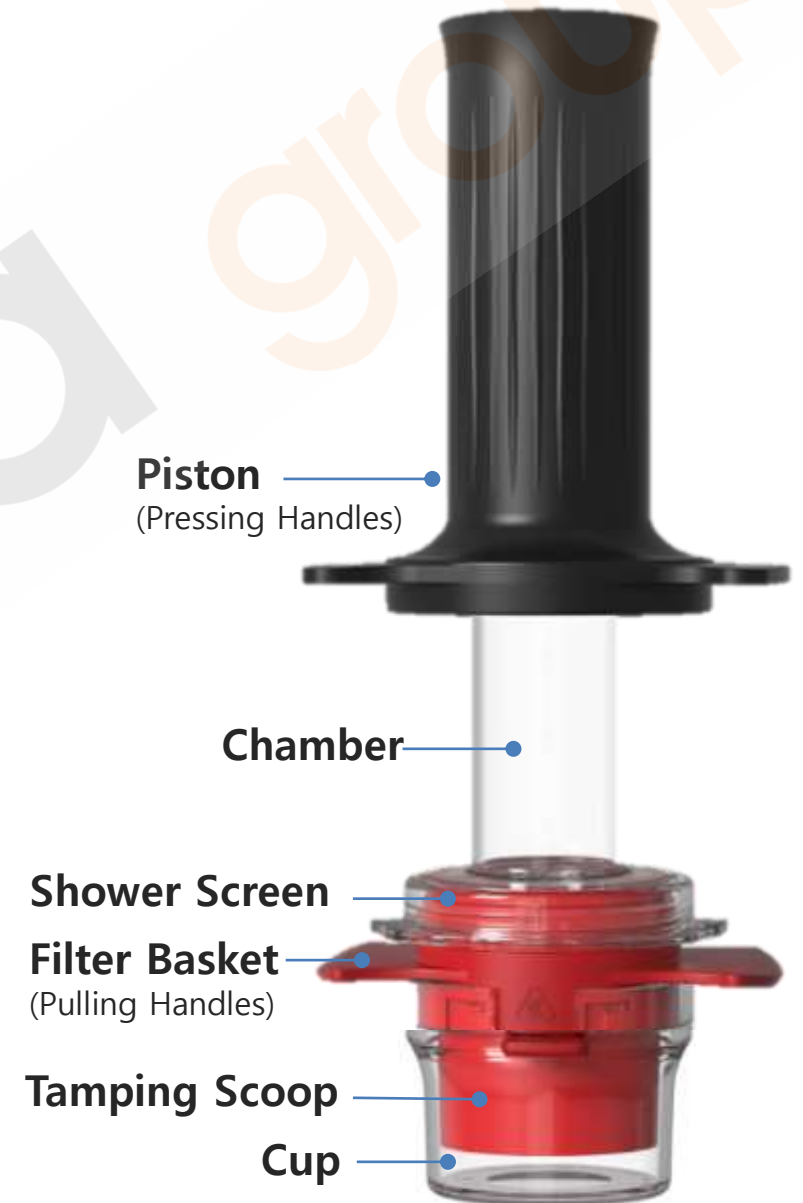
- Implemented pressing & pulling handles to boost weight-force efficiently



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Structure & Part Name, Materials



Cafflano[®] Kompresso

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Key Factors

- Hydraulic liquid compression opposed to typical Pneumatic air compression
- Unique compression-model design that maximizes force efficiency
- Consistent high-pressure over 9 bar
- Light! 178g (0.39lb)
- Compact (17cm x 10cm)
- Sustainable & eco-friendly
- Durable and hygienic
- Easy to use and clean
- Max capacity of Chamber = 80mL (2.7oz)
- Max capacity of Filter Basket = 15g (0.03lb)
- Affordable
- Internationally Patented
 - Utility & Design Patent
- Kickstarter campaign in June 2017!
- Production in Jul/Aug 2017

