

# Orzo



# Coffee

*Thank you for buying me! I am honest & easy going, but before turning me on, please read the easy steps here below. I am sure we will soon become very good friends.*



**To get the best out of your Orziera, please follow these simple instructions.**

## Orziera

Your Orziera is made of aluminium (with a steel insert in the lower chamber for use with an induction hob), it has a plastic handle, lid-top and orzo filter, and a silicon gasket. It is certified EN 601, EN 602, and EN 13248 (European standard defining the safe construction of coffee makers).

## First time? How to use it

Before brewing your first Orzo Coffee, dismantle the **Orziera** and wash all of the parts in warm soapy water and thoroughly rinse (this will remove any residue from the **Orziera** production).

Fill the lower chamber with cold water until the basket level, install the basket and put a teaspoon of ground roasted orzo in the basket. Attach the upper chamber, and hand tighten it and install the plastic top filter. Now place the assembled **Orziera** on a stove on a medium heat. This first brew will cleanse the internal parts of the **Orziera**. Once the coffee is brewed, turn off the heat and allow the **Orziera** to cool. Throw away the coffee and rinse the **Orziera** with water. You are now ready to brew your first Orzo Coffee!

## How to make a perfect cup

The Orziera serves 2 generous espresso cups or a traditional cup (~170ml). Fill the lower chamber with cold water, insert the coffee basket (when you place the basket the water should not come up through the filter. If it does, reduce the amount of water). Put 2 tablespoons of Orzo coffee in the basket (this should fill it to circa  $\frac{3}{4}$  capacity). Twist the upper chamber of the **Orziera** to the lower chamber and hand tighten. Ensure that the top filter is in place. Place the assembled **Orziera** on the stove (gas fire, electric or induction hobs can be used) set at low to medium heat and wait till the water boils. This will push the water through the coffee filled basket and into the upper part. When the water starts boiling reduce the heat. Once the water stops flowing from the top filter, the coffee is ready and the Orziera can be removed from the heat source. Your freshly brewed Orzo is ready to be served, please pay extra care in handling the Orziera and its content as it is extremely hot.

Please notice that while the extra filter capture most of the grounds deposit, some might still be present at the bottom of your cup.

**Do not place the Orziera in microwaves, ovens or similar appliances**

## How to wash your Orziera

When the Orziera has cooled down (it might take some time as the bottom of the lower chamber is very thick). Unscrew the two chambers. Take the metal filter out, remove the used barley (suitable for composting). Remove the top filter from the upper chamber. Thoroughly rinse all of the parts, you do not need any soap just warm water and a sponge to remove any coffee stains or residue. As the Orziera is made of aluminium, it is not dishwasher-safe (If washed in a dishwasher, irremovable water stains may appear).

## How to maintain your Orziera

Before putting away your Orziera make, make sure that it is clean and dry. If you are not a regular user, store the lower and upper chambers separated and upside down (this will prevent any humidity/dust etc, reaching the insides). You can use the Orziera also to brew other types of ground roasted coffee, depending on the size of the grinding you may need to remove the top plastic filter in the upper part of the machine.

Visit our website, you can view a short video on how to brew the perfect orzo coffee with our orziera!

If you have any other question get in touch:



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