



Tips for the correct use of Capssana

- A) coffee pack "already ground"
- B) coffee beans "to be ground"
- C) how to fill the capsule
- D) how to clean the capsule

www.capssana.com

- MADE IN SWITZERLAND -

A) coffee pack "already ground"

Capssana has been designed to work well with all grind grades of most ground coffees packaged by major coffee brands. The spacer ring supplied with each capsule allows you to choose the most appropriate Capssana configuration for the type of coffee used and its degree of grinding. The general rule applies:

- use the spacer ring if the coffee has difficulty coming out
- remove the spacer ring if the coffee comes out too quickly



Three types of use can be indicated in the packs of ground coffee:

1- for coffee pot

2- for coffee machine

3- for both types

These indications can be shown with text, icons or images.

In all three cases, it is advisable to first use the spacer ring and remove it only if the delivery of coffee is too fast.

Generally, coffees for coffee machines are ground with a finer grain than those for coffeemakers and offer greater resistance to the passage of water.

For these types of coffee it is preferable to use the spacer ring.



For coffee pot



For coffee machine

B) coffee beans "to be ground"

In this case, the coffee must be ground with a degree of grinding similar to that of most ground coffees packaged by the major coffee brands. Ground coffees with finer or larger grains than those used by major coffee brands can cause Capssana to malfunction (difficulty in dispensing coffee, if the degree of grinding is too small, or watery coffee, if the degree of grinding is too large).

- Choice of the type of coffee grinder

For better quality of the coffee dispensed, use a grinder with grinding wheels and not with blades.

- Choice of the type of coffee grinder

A finer degree of grinding allows you to put more coffee in the capsule. It is therefore preferable to start by choosing a finer grind and always using the spacer ring in the first instance. Then proceed by trial and error, gradually increasing the degree of grinding until the coffee comes out without interruption. Only when this occurs can you try to remove the spacer ring to see if the taste of the brewed coffee improves further.

- Example of a search for the optimum coffee grinding degree

LAVAZZA ESPRESSO CREMA E GUSTO CLASSICO coffee beans

+

GRAEF CM 900 grinder with wheels



First attempt: the brewing stops (coffee too fine)

- capsule with spacer ring fitted
- grinding grade 10 on a scale of 1 to 40



[Download](#)

Second attempt: the brewing is not continuous (coffee still too fine)

- capsule with spacer ring fitted
- grinding grade 12 on a scale of 1 to 40



[Download](#)

Third attempt: the brewing is a bit discontinuous (coffee still too fine)

- capsule with spacer ring fitted
- grinding grade 13 on a scale from 1 to 40



[Download](#)

Fourth attempt: here we go! (but it lacks a bit of taste)

- capsule with spacer ring fitted (let's try to remove it!)
- degree of grinding 14 on a scale from 1 to 40



[Download](#)

Fifth attempt: OK! (without the spacer ring the coffee taste is now at the top!)

- capsule without spacer ring
- degree of grinding 14 on a scale of 1 to 40



[Download](#)

Conclusion of the research

The best configuration for the tasting of LAVAZZA CREMA E GUSTO coffee beans, ground with the GRAEF CM 900 coffee grinder, is the following:

- capsule without spacer ring
- degree of grinding 14 on a scale from 1 to 4

The optimum grinding degree varies according to the type of coffee and/or the coffee grinder. It must be identified following the procedure described. However, remember that the best results are obtained with a grinder with wheels, not with blades.

C) how to fill the capsule

1- fill the capsule and the filler abundantly with coffee

2- it is important to tap the capsule several times on the table together with the filler as indicated in the video on the following page so that the maximum possible amount of coffee can settle well inside the capsule

3- do not press the coffee! The water could only pass through a preferential channel and not spray the entire volume of the capsule, producing a coffee of poor quality and with variable results from time to time. Do not follow the example of other refillable capsules, which in order to oppose some resistance to the passage of water, are supplied with an accessory to press the coffee. With CAPSSANA the water pressure in the capsule is automatically adjusted with the system external button - spacer ring (with or without) - internal button



DO NOT PRESS THE COFFEE

Non pressare il caffè • Drücken Sie nicht den Kaffee • Ne pas presser le café

D) how to clean the capsule



WARNING!

THE CAP IT'S HOT, WAIT FEW MINUTES

Capsula calda, aspetta qualche minuto • Die Kappe ist heiß, warten Sie einige Minuten
• La capsule c'est chaud, attendez quelques minutes