



## Cupping Gun Temperature and Flow Rate Adjustment

The cupping gun was designed to allow for endless hot water at the cupping table. For the cupping table 200f or 93c is the SCA standard temperature.

We ship all units set to this temperature and standard.

### **How it works:**

The Cupping Gun has 3 points of Heating.

B1 or Boiler 1 is the incoming water boiler. This boiler is 4KW and handles the incoming cold water. This boiler is 5L and supplies the B2 Boiler with already stable temperature water.

B2 or Boiler 2 is the Stabilization boiler. This boiler is receiving already at temp water and heating further with a 2kw heating element to keep the temperature right at the setpoint.

HH or Heated hose transfers the water from B2 to the gun with no loss in temperature.

If you would like to adjust the temp of the unit. You must adjust all 3 temperatures.

To adjust the temp press the left yellow button. SP1 is on the screen. Press up or down to change to the desired temp. Repeat on all 3 PIDs.

### **Flow rate control:**

The machine comes with a white pressure regulator. This is a 1 bar or 15psi regulator that lowers the incoming pressure to the unit. This regulator is very important as it prevents too much pressure out of the gun and avoids grounds spraying out of the cupping bowls.

Inside the machine we have a flow control valve that can further regulate the pressure needed for pour overs and tea preparation.

For Cupping having the flow control valve fully open is recommended. For pour overs you can adjust the pressure to any desired flow rate.

### **Brewing with the Cupping Gun:**

These are a rough guide, there are a lot of variables at play that will effect then end result including but not limited to roast development, grind size, coffee dose, water mineral content,

brewer, filters etc

**Examples of flow rates are:**

1 cup pour over starting point

33g of water over 10secs

2 cup pour over starting point

50g of water over 10secs

4 cup pour over starting point

60g of water over 10secs

Cupping:

80g-130g of water over 10secs (The main concern is you don't want to have too much pressure that you shoot the coffee out of the bowl)

Please note, the differences between brewing with a kettle and The Cupping Gun are vast. The Cupping Gun doesn't lose temperature like a kettle does as you empty it. So it will brew hotter compared to a kettle set at the same temperature. If you feel like you're extracting a lot or you're getting a lot of body in your coffee, experiment with lower temperatures. From 93c - 200f down to 85c - 185f .