

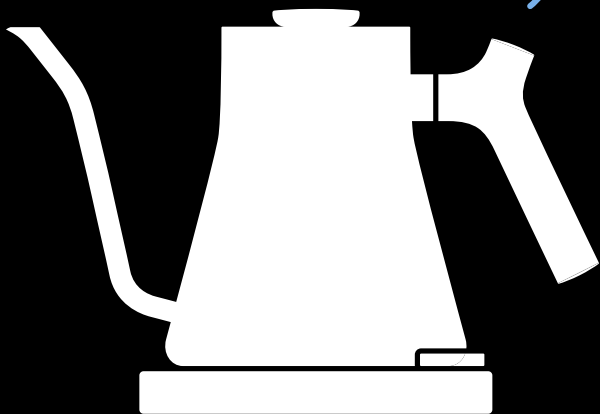
FELLOW®

认识

STAGG EKG™

PRO

入门指南



咖啡爱好者永远值得更好的选择，尤其是在咖啡壶方面。Stagg EKG Pro 帮您精确控制流速和温度，您可以访问功能强大的应用程序，并为您提供超强工具，让您冲煮咖啡的技能提高到一个新的水平。现在，来像个专家一样做手冲吧。

热气腾腾的故事  
等待着我们.....



## 让我们开始冲煮派对吧

使用 Stagg EKG，您可以：



加热水，精确控温。  
(用摄氏度? 您甚至可以设定0.5度。)



预约加热，这样一觉醒来，水温就准备好了。



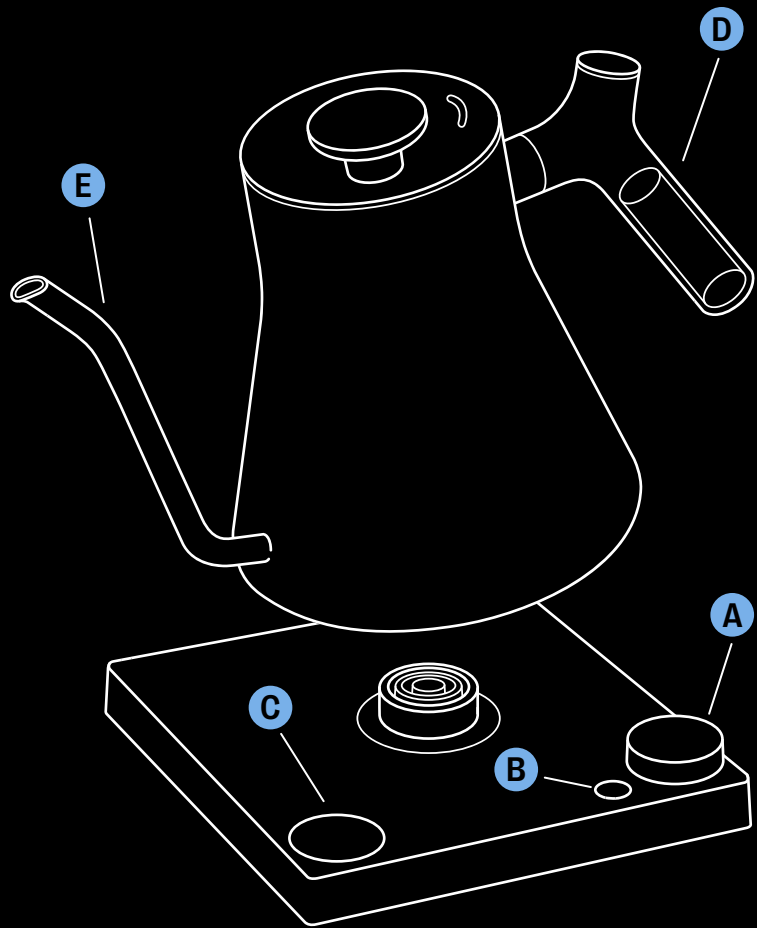
设置提示音，告诉你水什么时候准备好。  
再使用保温模式来维持温度。



利用我们的独特壶嘴轻松注水。

两年有限质保

# 所有部件 完美配合



- A 主旋钮** 只需按一下就可以打开或关闭温控壶。长按以启动冲煮计时器。旋转调整温度。
- B 菜单按钮** 这是一个全能的设置菜单，就为冲煮一杯完美的咖啡。
- C 显示屏** 整个加热过程都由全彩的液晶屏来显示。
- D 把手** 平衡配重，稳定注水。符合人体工程学，轻松掌握。
- E 精密倾倒口** 最佳的手冲流速。精密到滴水。赏心悦目。

# 就绪、设置、菜单

带您入门的所有要素。设置它，然后忘掉它。

**一般** 打开或关闭 WiFi。选择语言。

**单位** 选择华氏度或摄氏度。

**海拔高度** 设置您所在位置的海拔高度以避免过度沸腾。

**预沸腾** 加热到目标温度前先使水沸腾以进行消毒。  
Stagg EKG Pro 非常智能，煮沸、控温两不误。

**鸣响** 水温就绪后会听到鸣响提示。可将其打开或关闭，并决定它的音量大小。

绝佳口感让每个早晨更闪亮。

**预约** 设置您的咖啡壶，在指定的时间达到指定的温度。

**保温** 使水保持在指定温度 15 分钟、30 分钟、45 分钟或 60 分钟。。

**引导模式** 不确定您需要的温度吗? Stagg EKG Pro 将成为您的向导，透过预设的温度，冲煮不同器具的咖啡、冲泡不同类型的茶叶。

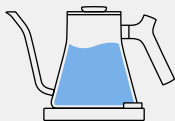
等待水煮沸，  
如同停留在20  
世纪 90 年代。



# 如何冲煮一杯手冲咖啡

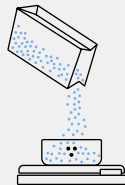
一人份

①



水加热至  
200°F-205°F  
(93.5°C-96.0°C)。

②



使用您喜欢的电子秤  
称量 20 克的咖啡。

③



将咖啡豆研磨至中粗。

④



把研磨好的咖啡放在  
一旁备用。将手冲滤  
杯中的滤纸放在玻璃  
壶上。倒入足量热水  
以充分润湿滤纸并温  
杯。倒掉玻璃壶中的  
水。

⑤



将研磨好的咖啡倒入  
手冲滤杯中，轻轻摇  
晃后待咖啡粉平整，  
然后将器具放在电子  
秤上。

⑥



按下 Stagg EKG Pro  
的主旋钮 2 秒钟，  
启动冲煮计时器。

⑦



从手冲滤杯的中心处  
开始注入 40 克水，  
然后沿四周注入。  
等待 30 到 40 秒，  
以便咖啡有时间  
“闷蒸”并释放出  
二氧化碳的酸味。

⑧



继续从滤杯的中心  
向外侧均匀地绕圈注  
水，然后再向内侧绕  
圈注水，直至电子秤  
的读数为 150 克。

⑨



在底部变干前，  
再次注水 250 克，  
最终达到 320 克，  
以达到咖啡和水  
1:16 的理想配比。

⑩

请享用！

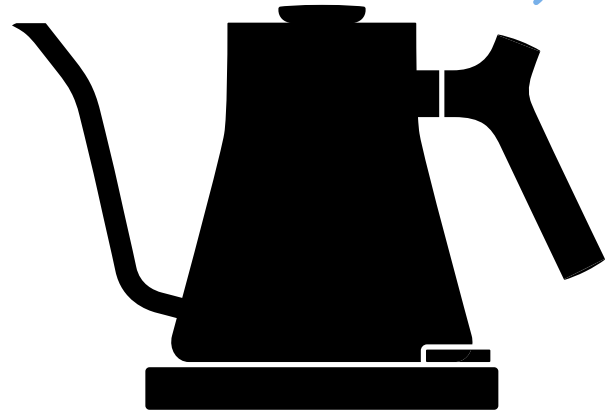


整个冲煮时间应在  
2:45-3:30 分钟之间。

FELLOW®

**MEET**  
**STAGG EKG™**  
**PRO**

A get-to-know-you guide



Coffee lovers should never settle, especially when it comes to their kettle. Stagg EKG Pro gives you precise control over flow rate and temperature, access to a powerful app, and extra strength tools to take your brewing skills to the next level. Now, get out there and pour like a pro.

A steamy story awaits...



## LET'S GET THE POUR-OVER PARTY STARTED

With Stagg EKG Pro you can:



Heat your water with to-the-degree temperature precision. (Using Celsius? You can even adjust to the half-degree.)



Schedule your kettle so the water's primed to pour when you wake up.



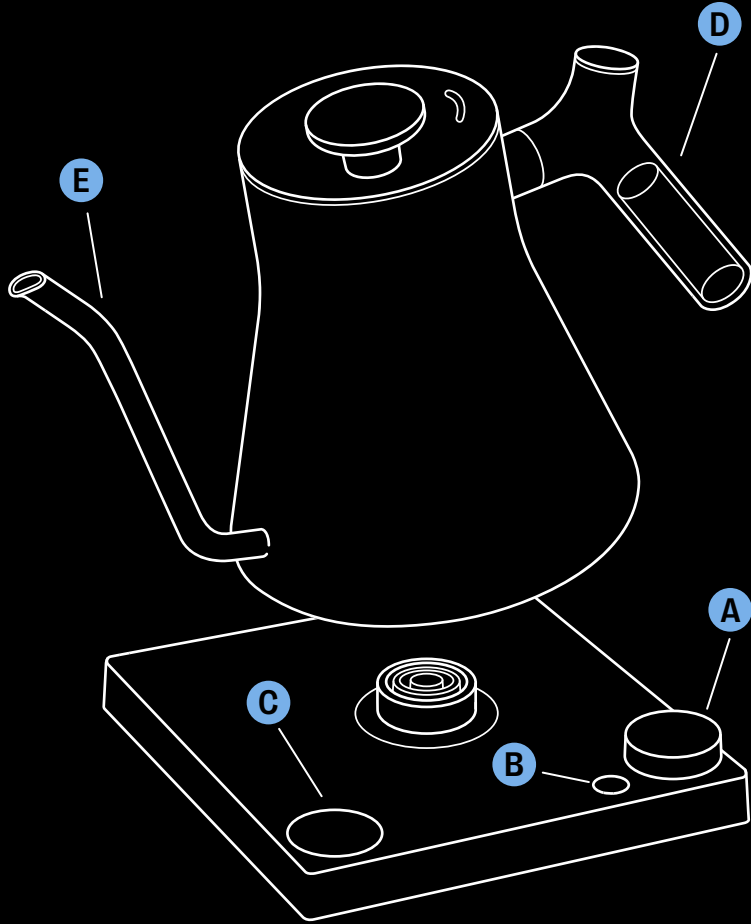
Set a chime to tell you when the water is ready. Use hold mode to keep it hot.



Pour with finesse thanks to our signature spout.

**2-YEAR LIMITED WARRANTY**

# ALL THE RIGHT PARTS



- A DIAL** One quick press to turn the kettle on or off. One long press to start the Brew Stopwatch. Turn to select the temperature.
- B MENU BUTTON** It's an all-you-can-brew menu for setting up and brewing the perfect pour-over.
- C DISPLAY** See how things are heating up in full color LCD.
- D HANDLE** Counterbalanced for easy pouring. Ergonomic for getting a grip.
- E PRECISION POUR SPOUT** Optimal pour-over flow rate. To-the-drop precision. Beautiful to behold.



# READY, SET, MENU

All essentials to get you started. Set it and forget it.

## GENERAL

Turn WiFi on or off.  
Choose your language.

## UNITS

Pick Fahrenheit or Celsius.

## ALTITUDE

Prevent over-boiling by setting the altitude for your location.

## PRE-BOIL

Boil to sanitize water before heating to your target temperature. Stagg EKG Pro is so smart it can do both.

## CHIME

Hear when your water is ready.  
Turn it on or off and decide how loud.

Plus, extra cool stuff to make every morning brighter.

## SCHEDULE

Set up your kettle to reach a specific temperature at a specific time.

## HOLD

Keep your water hot for 15, 30, 45, or 60 minutes.

## GUIDE MODE

Not sure what temperature you need? Stagg EKG Pro will be your guide with preset temperatures for different coffee brewing styles and types of tea.

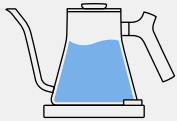
Waiting for water to boil is so 1990s.



# HOW TO BREW A POUR-OVER

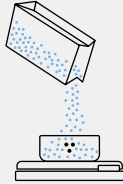
FOR ONE

①



Heat water to 200°F–205°F (93.5°C–96.0°C).

②



Weigh 20 grams of coffee using your favorite scale.

③



Grind coffee medium to medium coarse.

④



Get prepped. Place a filter in a pour-over dripper on a carafe. Pour enough hot water to fully wet the filter and warm dripper. Empty the carafe of water.

⑤



Add ground coffee into the dripper, shake lightly to level the bed, and place your setup on the scale.

⑥



Press Stagg EKG Pro's dial for two seconds to start the Brew Stopwatch.

⑦



Pour 40 grams of water starting at the center of the dripper, working your way out to the sides. Wait 30-40 seconds so the coffee has time to "bloom" and release the sour taste of CO<sub>2</sub>.

⑧



Continue pouring evenly from the center of the dripper outwards and then back inwards in a circular path until the scale reads 150 grams.

⑨



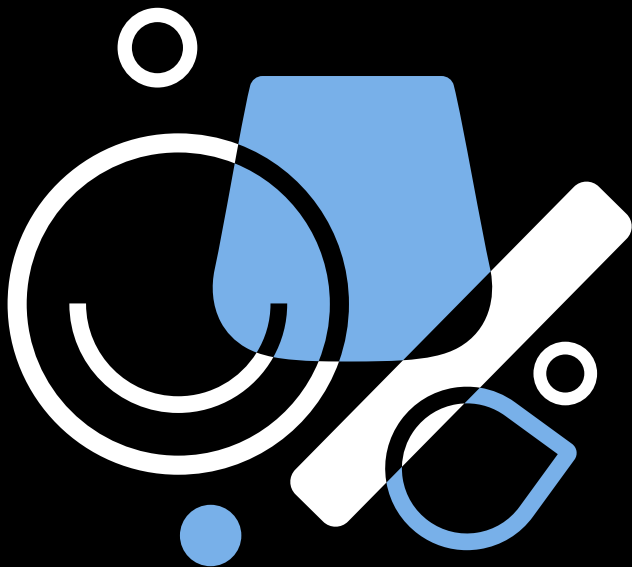
Just before the grounds dry up, pour again to 250 grams and then finally up to 320 grams to achieve an ideal 1:16 coffee-to-water ratio.

⑩

Cheers!



Your total brew time should land between 2:45-3:30 minutes.



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