

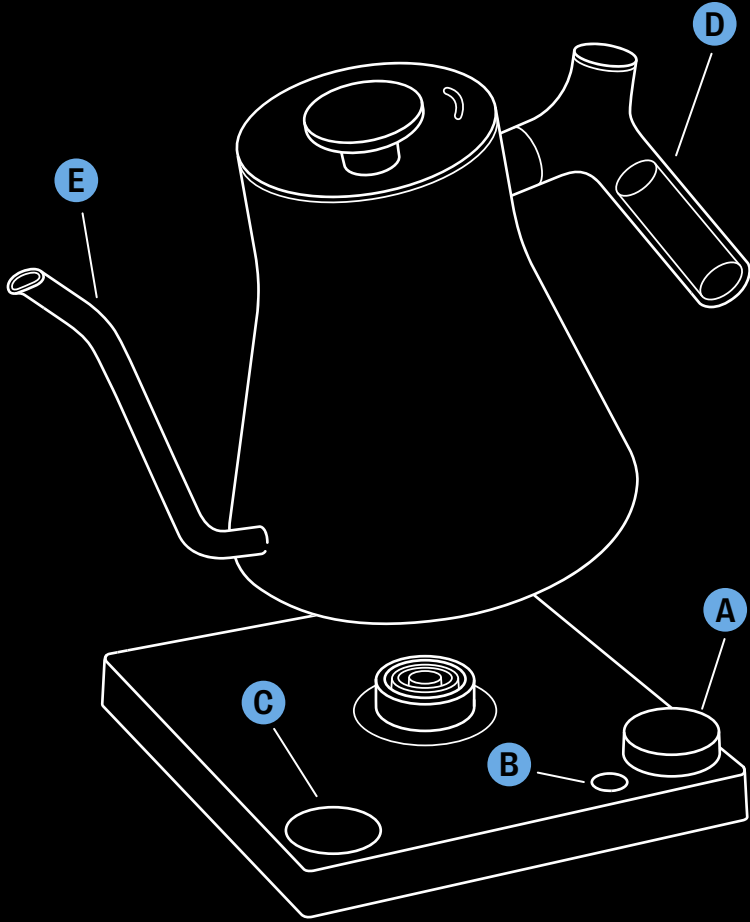
FELLOW®

MEET
STAGG EKG™
PRO

A get-to-know-you guide



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.

LET'S GET THE POUR-OVER PARTY STARTED

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.



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.



Update your kettle firmware with the Fellow app so it always has the latest features.

2-YEAR LIMITED WARRANTY

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 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.

THE FELLOW APP Download the Fellow app at fellowproducts.com/app to connect your kettle to WiFi and keep your firmware updated with the latest features.



HOW TO BREW A POUR-OVER



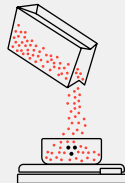
FOR ONE

①



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

②



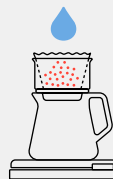
Weigh 20 grams of coffee using your favorite scale.

③



Grind coffee medium to medium coarse.

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 CO₂.

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.

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.

⑩

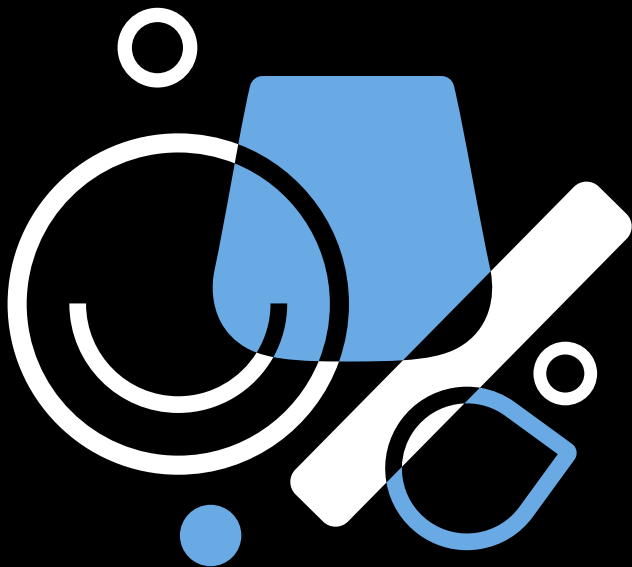
Cheers!



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

A steamy story awaits...





www.Fellowproducts.com | [@fellowproducts](https://twitter.com/fellowproducts)

789-00049 A