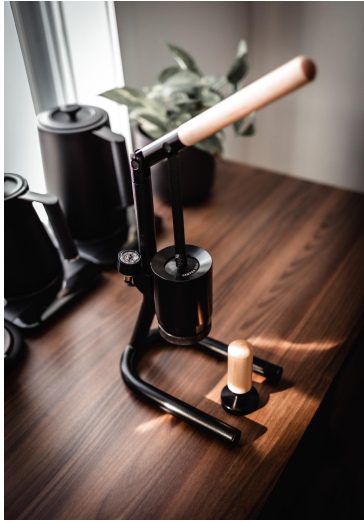




PRODUCT CATALOGUE | 2023

LEVER-PRESS ESPRESSO MAKERS | MADE IN HAWKE'S BAY

Newton Espresso provides coffee lovers with a beautifully simple, manual espresso maker to enjoy the process of making great tasting coffee at home.



ABOUT



Alan Neilson | Owner / Engineer / Craftsman



Hayden Maunsell | Owner / Industrial Designer

Established in 2017, Newton Espresso is a small Hawke's Bay business owned and operated by two local coffee enthusiasts - Alan Neilson and Hayden Maunsell.

Every espresso maker is proudly made in Hawke's Bay and hand assembled in the Newton Espresso workshop, then packaged in custom designed, 100% recyclable packaging ready to be shipped either within New Zealand or internationally.

"Our mission is to partner with enthusiastic resellers that are excited about seeing New Zealand products succeed within our own borders."

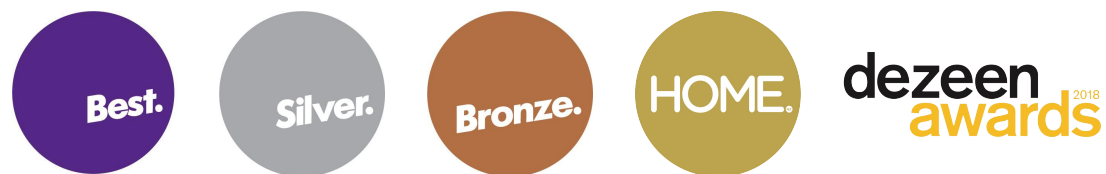
Starting as a simple idea, the BRUA is the second edition of the manual lever-press espresso maker that developed through the overlap of technical craft, industrial design experience, and a deep passion for great coffee.

Our mission is to partner with enthusiastic resellers that are excited about seeing New Zealand made products succeed within our own borders.

AWARDS

Awards won by Newton Espresso:

- *Best Awards NZ*
- *Home Magazine: Product of The Year*
- *Dezeen Product Design Awards*



MAGAZINES

A selection of magazines Newton Espresso has featured in:



BLOGS

Some international blogs Newton Espresso has featured on:



PRODUCT DIMENSIONS

Size

340mm High
140mm Wide
270mm Deep

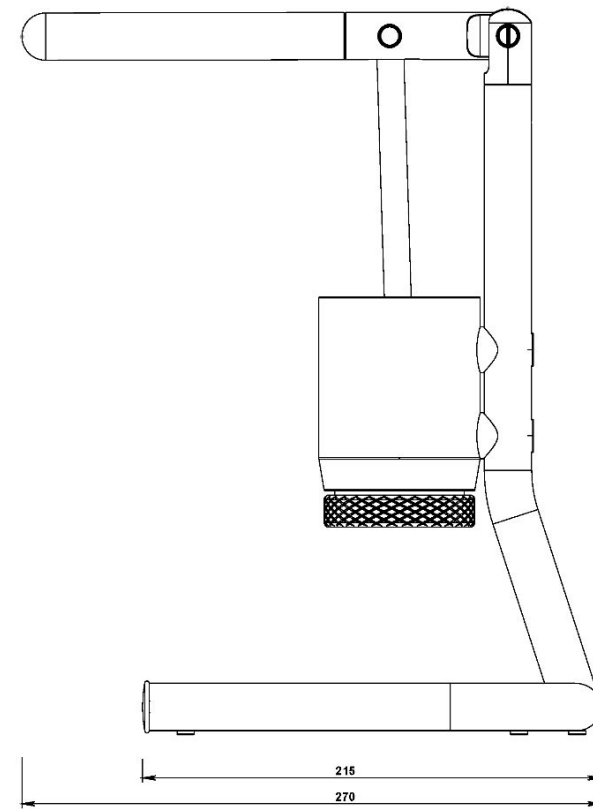
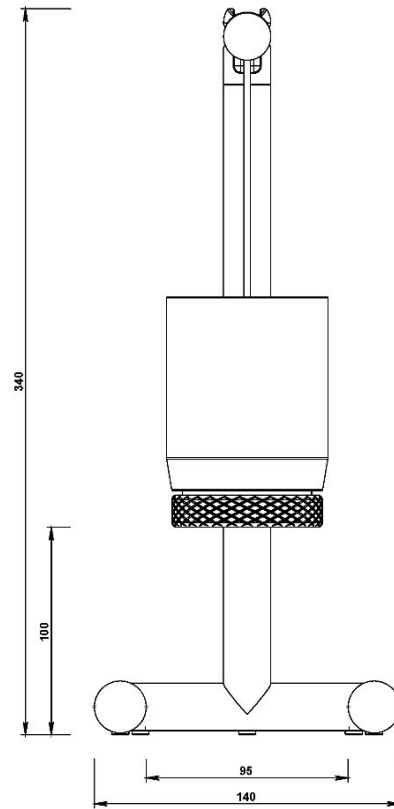
51mm Coffee Basket

Materials (main)

Anodised Aluminium Body (food grade)
Powder coated Steel Tube
American Maple Handle (sealed)

Pressure

8+ bar



PACKAGING

Size

410mm High
320mm Wide
150mm Deep

Weight

2.5KG (including product)

Materials

Structural Cardboard

Design

Design collaboration between
Newton Espresso +
Think Packaging

Includes

BRUA Getting Started Manual
Newton BRUA
Tamper (Disc/Wooden Handle)

Additional Information

Extra items you may sell; coffee beans; cups; coffee scales; etc., can be added inside the packaging.

We can ship each package to our resellers unsealed for additional items to be included before shipping to your customer.



HOW TO USE THE NEWTON BRUA:



- 1 Grind 16-17 grams of freshly roasted coffee beans.
- 2 Fill basket with grind - use the basket holder as a dosing funnel.
- 3 Tamp grind level using the Newton tamper.
- 4 Preheat the cylinder - push handle down and fill with boiling water.
- 5 Preheat cup - place under cylinder and lift handle to fill with expelled water.



- 6 Secure the basket into by screwing into position.
- 7 Fill the cylinder with boiling water.
- 8 Slowly lift handle and wait 10-15 seconds to pre-infuse.
- 9 Slowly push handle down. When extraction begins apply full pressure and hold for full extraction.

BRUA SERIES 2 | COLOUR GUIDE



Orange / Black



Black / Black



Black / White



Black / Sand



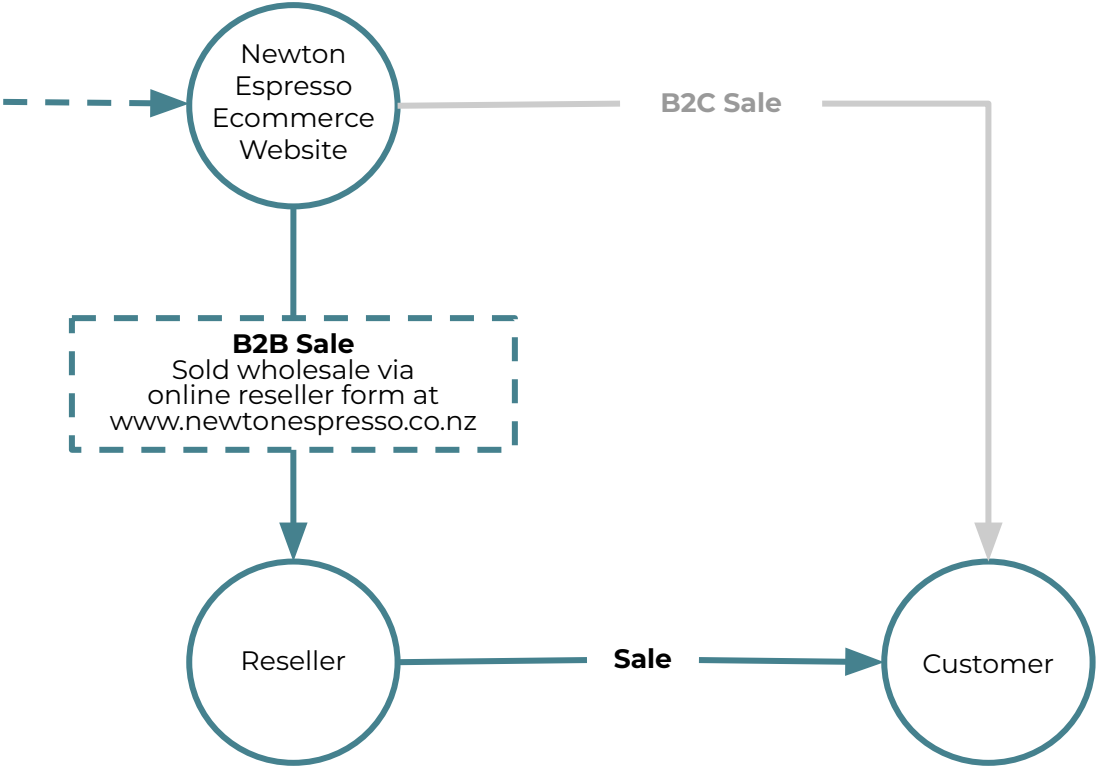
Black / Green



Black / Blue

RESELLER / WHOLESALE GUIDE

Made and assembled by
Newton Espresso in
Hawke's Bay, New Zealand.



If you are interested in finding out more about Newton Espresso, please email us at contact@newtonespresso.co.nz.

RESELLER BENEFITS



Wholesale discount pricing



Net term payment options*

*See Terms & Conditions



No minimum order quantities



Personalised customer support for your business and customers



Your business listed as a stockist on our website



Your business regularly featured & shared on our social channels



Collaboration & marketing partnership opportunities



Supporting Local

How to become a reseller:

- If you would like to become a reseller of Newton Espresso products and get listed as a stockist on our website, please contact us via our online contact form or emailing directly to the address below.
- We will send you a reseller's number to use when you place an order - *RN-0XX (example)*

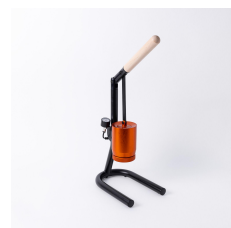
Online form: <https://newtonespresso.co.nz/pages/wholesale-order-form>

Email address: contact@newtonespresso.co.nz

How to place a wholesale order

1. Go to our website: www.newtonespresso.co.nz
2. Navigate to the Reseller tab in the footer navigation bar:
[Reseller > Wholesale form](#)
3. Complete and submit the online order form with your details and the details of your order.
4. Receive an invoice for your order for online payment.

RESELLER PRICE LIST | 2023

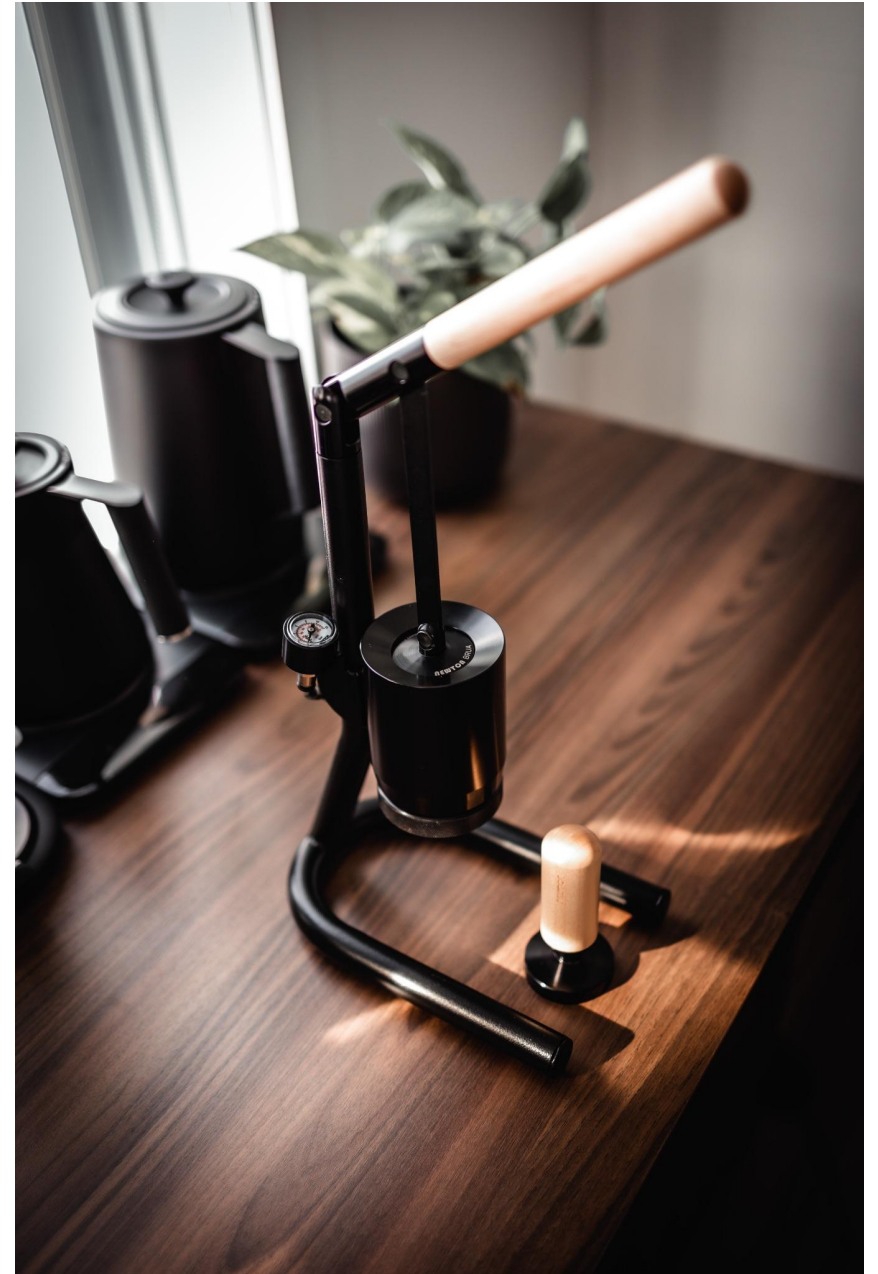


PRODUCT	PRODUCT CODE	DESCRIPTION	VARIANTS (Body Colour / Stand Colour)
BRUA S2 + PRESSURE GAUGE	NB-S2P-0 NB-S2P-B NB-S2P-BW NB-S2P-BS NB-S2P-BG NB-S2P-BB	BRUA (series 2) with pressure gauge & 51mm Coffee Basket	Orange / Black Black / Black Black / White Black / Sand Black / Green Black / Blue
BRUA S2	NB-S2-XX (Suffix same as S2P)	BRUA (series 2) & 51mm Coffee Basket	
WOODEN HANDLE TAMPER	WHT-51.5 WHT-54 WHT-58.5	Wooden Handle Tamper Maple handle with stainless steel base	51.5mm 54mm 58.5mm
WDT TAMPER	WDT-T-51.5 WDT-T-54 WDT-T-58.5	2-in-1 coffee tamper with WDT tool stored in the handle. Aluminium with Stainless steel base.	51.5mm 54mm 58.5mm
SEAL KIT	SK-B	Complete Seal Kit for BRUA including screws, pins, o-rings, nylon washers.	-
BASKET	CB-51	51mm Coffee basket to suit BRUA and BRUA S2 with pressure gauge.	Stainless Steel
PUCK SCREEN	PS-51	51mm, stainless steel, 1.7 micron, mesh dispersion screen	Stainless Steel
DIGITAL SCALE + TIMER	DS-KC200	Digital scale with timer. USB-C rechargeable. 0.1g accuracy.	-
MICROFIBRE CLOTH	MBC-BLACK	400mm x 400mm square soft microfibre barista cloth.	



RESELLER TERMS & CONDITIONS

- Newton Espresso (NE) reserves the right to deny any order for any reason, including; items out of stock or poor payment history.
- The responsibility for products sold transfers from NE to the buyer once the goods are delivered to the buyers premises, unless otherwise agreed.
- Any dispute or concern regarding an order should be raised with NE immediately to ensure a quick, appropriate and mutually agreed resolution.
- Wholesale pricing must remain confidential between the individual reseller and NE.
- Net term payments is only available to New Zealand resellers, and only after a successful order transaction over \$2000.





Thank you for considering becoming a Newton Espresso reseller.

If you have any questions or would like to discuss any details of this document further, please email Hayden directly:

Thank you!

email:

contact@newtonespresso.co.nz

website:

www.newtonespresso.co.nz