

ESTTA Tracking number: **ESTTA411243**

Filing date: **05/26/2011**

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE
BEFORE THE TRADEMARK TRIAL AND APPEAL BOARD

Proceeding	92053922
Party	Defendant PRESSO UK Ltd.
Correspondence Address	LAURA J HEIN GRAY PLANT MOOTY MOOTY & BENNETT PO BOX 2096 MINNEAPOLIS, MN 55402 UNITED STATES trademark@gpmlaw.com
Submission	Answer
Filer's Name	Laura J. Hein
Filer's e-mail	trademark@gpmlaw.com
Signature	/ Laura J. Hein/
Date	05/26/2011
Attachments	Answer to Petition for Cancellation.pdf (5 pages)(143863 bytes) Exhibit A1.pdf (15 pages)(957811 bytes) Exhibit B1.pdf (5 pages)(1161537 bytes) Exhibit C1.pdf (14 pages)(706325 bytes)

BEFORE THE TRADEMARK TRIAL AND APPEAL BOARD
IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

PI-Design AG,)	Cancellation No. 92,053,922
)	
)	Registration No.: 2,867,434
Petitioner,)	
)	
vs.)	Mark: PRESSO
)	
)	
Presso UK Ltd.,)	
)	
)	
Registrant.)	

ANSWER TO PETITION FOR CANCELLATION

Registrant Presso UK Ltd., for its Answer to the Petition for Cancellation herein, states and alleges as follows:

1. Denies each and every allegation set forth in the Petition except those allegations that are specifically admitted, qualified, or otherwise answered herein.
2. Alleges that it is without knowledge or information sufficient to form a belief as to the truth of the allegations of paragraphs 1 and 2 of the Petition, and therefore denies the same.
3. Admits, upon information and belief, the allegations of paragraphs 3 and 4 of the Petition.
4. Admits the allegation of paragraph 5 of the Petition.
5. Specifically denies the allegations of paragraph 6 of the Petition; specifically denies that it made any misstatements of fact; specifically denies that it made

any misstatements of fact knowingly, intentionally, or otherwise in bad faith; and specifically denies that any alleged misstatements were material.

6. Admits the allegations of paragraphs 7, 7 (there are two paragraphs identified as “7”), 8, 9, 10, 11, 12, 13 and 14 of the Petition.

7. As to paragraph 15 of the Petition, alleges that the news article speaks for itself; specifically denies that the news article indicates that Registrant’s espresso-maker was “recently developed.”

8. Alleges that the allegations of paragraph 16 of the Petition state a conclusion of law to which no response is required.

9. As to paragraph 17 of the Petition, admits that Bush Branding and Marketing is one of a number of entities with which Registrant has, or has had, a commercial relationship relative to the sale or distribution of Registrant’s PRESSO product in the United States since 2003.

10. Alleges that the Petition fails, in whole or in part, to state a valid claim for cancellation on the grounds of fraud.

11. Alleges that the Petition fails, in whole or in part, to state a valid claim of cancellation on the grounds of abandonment.

12. Alleges that the Petition fails, in whole or in part, to state a valid claim of cancellation on the grounds of the alleged fame of Petitioner’s mark.

13. Alleges that, contrary to Petitioner’s claims, Registrant and/or its authorized distributors have used the mark PRESSO® continuously in commerce in the United States since at least as early as 2003. Alleges that at various points in time since

2003, Registrant's PRESSO® coffee makers, accessories and parts have been sold and offered for sale in the United States by the following distributors:

- a. All-Clad Metalcrafters LLC
424 Morganza Rd.
Canonsburg PA 15371
- b. SCI Inc.
2610 Southwest Seventh Ave.
Miami FL 33129
- c. Damoken LLC
7737 Aberdeen Ave.
Prairie Village KS 66208

True and correct copies of invoices reflecting a sampling of Registrant's sales of its PRESSO® coffee makers, accessories and parts to distributors in the United States since 2003 are attached hereto as Exhibit A.

14. Alleges that, contrary to Petitioner's claims, Registrant's PRESSO® mark has been actively promoted in the United States, both in print and online, since 2003. In print, Registrant's PRESSO® coffee makers have been promoted in *ID* magazine (2004), *Sprit* magazine (2009), *Imbibe* magazine (2010) and *Draft* magazine (2011). True and correct copies of advertisements from those magazines featuring Registrant's PRESSO® mark are attached hereto as Exhibit B.

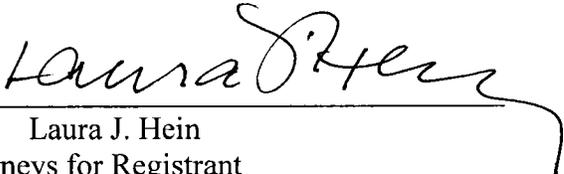
15. Online, Registrant's PRESSO® coffee makers have been the subject of blogs, reviews, and related commentary by consumers in the United States since at least as early as 2003. True and correct copies of a sampling of such commentary posted on the website *CoffeeGeek.com* during the years 2003, 2005 and 2010 are attached hereto as Exhibit C.

16. Alleges that the claims in the Petition are barred by the equitable doctrine of laches.

WHEREFORE, Registrant respectfully requests that the Petition be dismissed with prejudice, and award Registrant such other relief as may be just and proper.

Dated: May 25, 2011.

GRAY PLANT MOOTY
MOOTY & BENNETT, P.A.

By 

Laura J. Hein
Attorneys for Registrant
P.O. Box 2906
Minneapolis, MN 55402
Telephone: 612-632-3097

CERTIFICATE OF SERVICE

I, Laura J. Hein, certify that I arranged for a copy of the foregoing Answer to Petition for Cancellation to be served upon:

Julie B. Seyler
Abelman, Frayne & Schwab
666 Third Avenue
New York, New York 10017-5612

by first-class mail on the 25th day of May, 2011.



Laura J. Hein

EXHIBIT A

PROFORMA INVOICE - Original

presso limited registered no. 4403813



2 Huntsworth Mews
 Marylebone
 London NW1 6DD
 T: +44 (0)207 723 8322 F: +44 (0)207 723 8644
 W: www.presso.co.uk E: info@presso.co.uk

June 17, 2004
 PRESSO PO# 089119
 Invoice# 889114

Bill to: All-Clad Metalcrafters 424 Morganza Road Canonsburg PA 15317 USA Att: Mark Rolloff/Chastity Kirby Te: 1 724 745 8300	Ship to: All-Clad Metalcrafters 84 Warehouse 36 Industry Drive Eighty-Four PA 15330 USA Att: Curt Niel Te: 1 724 745 8300
--	--

PO#: AllClad # 40204 Via: Kay ONiell – Craig Giever
 Terms DDU named port - Philadelphia Ship: August 9th 2004
 date:

<u>Description</u>	<u>Units</u>	<u>Unit cost</u>	<u>Extended Price (US\$)</u>
PRESSO Espresso Machine 59935 (2 per box)	5,900	26.00	153,400.00
To include: AllClad display box AllClad instruction sheets AllClad logo base AllClad logo body			
Payment Terms:			
Deposit due with order	10%		
Balance prior to shipping	75%		.
Balance 48hrs following arrival	25%		
10% Deposit due		Total:	US\$ 15,340.00

Other notes:-

Please confirm

1. Receipt of this Proforma invoice.
2. Confirm ship date and shipping agent.
3. Confirm all terms and prices are correct.
4. Confirm your wire transfer to our US\$ account:-

Barclays Bank Ltd, Northampton UK. Sort Code – 206151 Account – 46946133 – (PRESSO UK Ltd)
 IBAN - IBAN GB 41 BARC 2061 5146 9461 33 Swift Code - BARC GB 2103G SwiftBIC - BARCGB22

PROFORMA INVOICE



Duane Smith
Vessel Inc
 125 Kingston Street
 1st Floor
 Boston
 MA 02111
 USA

Presso Ltd
 2 Scala Street
 London W1T 2HN

T +44 (0)207 927 9966
 F +44 (0)207 927 9967

W www.presso.co.uk

Invoice No PRE103
Date September 21, 2006
Our Ref PREVES
Your Ref

In Respect of **Presso Order**

U\$ Dollars

12 Presso @ USD54.00 each

648.00

Shipping Cost

170.00

Goods remain the property of Presso until paid for in full

NET

818.00

VAT - GB 830 5831 41

VAT Rate 17.5%

143.15

TOTAL (Goods Released on Receipt of Payment)

U\$ DOLLARS

961.15

It is our policy to charge late payment compensation and statutory interest at 8% above the Bank of England base rate on overdue accounts in accordance with the Late Payment of Commercial Debts (Interest) Act 1998 and the Late Payment of Commercial Debts Regulations 2002

Barclays Bank
 Northampton Group
 PO Box 23, Northampton
 NN1 4YD United Kingdom

Banking Fact Sheet
 Available on Request
 Please Pay in the
 Invoiced Currency

PROFORMA INVOICE



Gary Barnes
The Great Alaskan Bean Company
 2091 Island Circle
 Kodiak
 Alaska
 99615
 USA

Presso Ltd
 2 Scala Street
 London W1T 2HN

T +44 (0)207 927 9966
 F +44 (0)207 927 9967

W www.presso.co.uk

Invoice No PRE106
Date October 31, 2006
Our Ref PREALA
Your Ref PRESSO

In Respect of

U\$ Dollars

8 Presso @ 53.00 (including 10% discount)

381.60

Air Freight from London to Alaska 99615

180.00

Goods remain the property of Presso until paid for in full

NET

561.60

VAT - GB 830 5831 41

VAT Rate 17.5%

98.28

TOTAL (Goods Released on Receipt of Payment)

U\$ DOLLARS

659.88

It is our policy to charge late payment compensation and statutory interest at 8% above the Bank of England base rate on overdue accounts in accordance with the Late Payment of Commercial Debts (Interest) Act 1998 and the Late Payment of Commercial Debts Regulations 2002

Barclays Bank
 Northampton Group
 PO Box 23, Northampton
 NN1 4YD United Kingdom

Banking Fact Sheet
 Available on Request
 Please Pay in the
 Invoiced Currency

INVOICE



Alan Barnes
The Great Alaskan Bean Company
2091 Island Circle
Kodiak
Alaska
99615
USA

Presso Ltd
2 Scala Street
London W1T 2HN

T +44 (0)207 927 9966
F +44 (0)207 927 9967

W www.presso.co.uk

Invoice No **PRE113**
Date November 2, 2006
Our Ref Belinda Cullen
Your Ref Gary Barnes

In Respect of **NEW PRESSO COFFEE MAKERS (with Frother)**

U\$ Dollars

8 x Presso Coffee Makers @ \$53.00 (including 10% Discount)

381.60

Air Freight London/Alaska

180.00

WHEN MAKING PAYMENT QUOTE THE INVOICE NUMBER **PRE113**

NET

561.60

VAT - GB 830 5831 41

VAT RATE

0.00

TOTAL TO PAY - Goods remain the property of Presso until paid for in full

U\$ DOLLARS

561.60

It is our policy to charge late payment compensation and statutory interest at 8% above the Bank of England base rate on overdue accounts in accordance with the Late Payment of Commercial Debts Regulations 2002 Presso Limited Registered in England No.04403813

*Barclays Bank
Northampton Group
PO Box 23, Northampton
NN1 4YD United Kingdom*

*Banking Fact Sheet
Available on Request
Please Pay in the
Invoiced Currency*

PROFORMA INVOICE



Anthony Sastre
2610 sw 7 ave
Miami
FL 33129
USA

Presso Ltd
2 Scala Street
London W1T 2HN

T +44 (0)207 927 9966
F +44 (0)207 927 9967

W www.presso.co.uk

Invoice No PRE118
Date June 19, 2007
Our Ref
Your Ref

In Respect of

U\$ Dollars

100 x Presso Cappuccino set @ USD 40.00 each.

(Please note this invoice does not include shipping costs)

4,000.00

Bank Details US Dollar Account:

Beneficiary: Presso Ltd

Account: 46946133

Sort Code: 20-61-51

IBAN: GB 41 BARC 2061 5146 9461 33

SWIFT: BARC GB 21 03 G

BIC: BARCGB22

Goods remain the property of Presso until paid for in full

NET

4,000.00

VAT - GB 830 5831 41

VAT Rate 17.5%

700.00

TOTAL (Goods Released on Receipt of Payment)

U\$ DOLLARS

4,700.00

It is our policy to charge late payment compensation and statutory interest at 8% above the Bank of England base rate on overdue accounts in accordance with the Late Payment of Commercial Debts (Interest) Act 1998 and the Late Payment of Commercial Debts Regulations 2002

*Barclays Bank
Northampton Group
PO Box 23, Northampton
NN1 4YD United Kingdom*

*Banking Fact Sheet
Available on Request
Please Pay in the
Invoiced Currency*

INVOICE



Anthony Sastre
2610 SW 7 Ave
Miami
FL 33129
USA

Presso Ltd
2 Scala Street
London W1T 2HN

T +44 (0)207 927 9966
F +44 (0)207 927 9967

W www.presso.co.uk

Invoice No **PRE147**
Date July 9, 2007
Our Ref Patrick Hunt/Belinda Cullen
Your Ref Anthony Sastre

In Respect of **Presso Coffee Makers**

U\$ Dollars

100 x Presso Coffee Makers @ \$40.00 each

4,000.00

Shipping Shenzhen to Miami

920.00

WHEN MAKING PAYMENT QUOTE THE INVOICE NUMBER **PRE147**

NET

4,920.00

VAT - GB 830 5831 41

VAT RATE

0.00

TOTAL TO PAY - Goods remain the property of Presso until paid for in full

U\$ DOLLARS

4,920.00

It is our policy to charge late payment compensation and statutory interest at 8% above the Bank of England base rate on overdue accounts in accordance with the Late Payment of Commercial Debts Regulations 2002 Presso Limited Registered in England No.04403813

*Barclays Bank
Northampton Group
PO Box 23, Northampton
NN1 4YD United Kingdom*

*Banking Fact Sheet
Available on Request
Please Pay in the
Invoiced Currency*

INVOICE



Anthony Sastre
SCI Inc
2610 sw 7 ave
Miami
FL 33129
USA

Presso Ltd
2 Scala Street
London W1T 2HN

T +44 (0)207 927 9966
F +44 (0)207 927 9967

W www.presso.co.uk

Invoice No **PRE193**
Date July 15, 2008
Our Ref Patrick Hunt
Your Ref Anthony Sastre

In Respect of **NEW PRESSO COFFEE MAKERS (with Frother)**

U\$ Dollars

100 x Presso Cappuccino set @ USD 41.00 each.

4,100.00

(Please note this invoice does not include shipping costs)

Bank Details US Dollar Account:

Beneficiary: Presso Ltd

Account: 46946133

Sort Code: 20-61-51

IBAN: GB 41 BARC 2061 5146 9461 33

SWIFT: BARC GB 21 03 G

BIC: BARCGB22

Goods will be released to your forwarder on full payment of this invoice.

Paid 22-Jul-08 USD 4,087.87 @ 2.0217 = £2,022.00

WHEN MAKING PAYMENT QUOTE THE INVOICE NUMBER **PRE193**

NET

4,100.00

VAT - GB 830 5831 41

VAT RATE

0.00

TOTAL TO PAY - Goods remain the property of Presso until paid for in full

U\$ DOLLARS

4,100.00

It is our policy to charge late payment compensation and statutory interest at 8% above the Bank of England base rate on overdue accounts in accordance with the Late Payment of Commercial Debts Regulations 2002 Presso Limited Registered in England No.04403813

*Barclays Bank
Northampton Group
PO Box 23, Northampton
NN1 4YD United Kingdom*

*Banking Fact Sheet
Available on Request
Please Pay in the
Invoiced Currency*

INVOICE



Anthony Sastre
SCI Inc
2610 sw 7 ave
Miami
FL 33129
USA

Presso Ltd
2 Scala Street
London W1T 2HN

T +44 (0)207 927 9966
F +44 (0)207 927 9967

W www.presso.co.uk

Invoice No **PRE239**
Date April 27, 2007
Our Ref Patrick Hunt/Belinda Cullen
Your Ref Anthony Sastre

In Respect of **NEW PRESSO COFFEE MAKERS (with Frother)**

U\$ Dollars

4 x Presso Coffee Makers Inc Shipping to USA

345.00

Paid via Paypal with Thanks

WHEN MAKING PAYMENT QUOTE THE INVOICE NUMBER **PRE239**

NET

345.00

VAT - GB 830 5831 41

VAT RATE

0.00

TOTAL TO PAY - Goods remain the property of Presso until paid for in full

U\$ DOLLARS

345.00

It is our policy to charge late payment compensation and statutory interest at 8% above the Bank of England base rate on overdue accounts in accordance with the Late Payment of Commercial Debts Regulations 2002 Presso Limited Registered in England No.04403813

*Barclays Bank
Northampton Group
PO Box 23, Northampton
NN1 4YD United Kingdom*

*Banking Fact Sheet
Available on Request
Please Pay in the
Invoiced Currency*

INVOICE



SCI Inc.
Paypal Sales
2610 sw 7 Ave
Miami
FL 33129
USA

Presso Ltd
2 Scala Street
London W1T 2HN

T +44 (0)207 927 9966
F +44 (0)207 927 9967

W www.presso.co.uk

Invoice No **PRE243**
Date June 17, 2008
Our Ref Paypal Sales
Your Ref

In Respect of **Presso Accessories**

U\$ Dollars

Presso Accessory	90.00
Pay Pal Fee	-3.81

GBP £42.58

WHEN MAKING PAYMENT QUOTE THE INVOICE NUMBER PRE243	<i>NET</i>	86.19
VAT - GB 830 5831 41	<i>VAT RATE</i>	0.00
TOTAL TO PAY - Goods remain the property of Presso until paid for in full	U\$ DOLLARS	86.19

It is our policy to charge late payment compensation and statutory interest at 8% above the Bank of England base rate on overdue accounts in accordance with the Late Payment of Commercial Debts Regulations 2002 Presso Limited Registered in England No.04403813

Barclays Bank
Northampton Group
PO Box 23, Northampton
NN1 4YD United Kingdom

*Banking Fact Sheet
Available on Request
Please Pay in the
Invoiced Currency*

INVOICE



Albert Bartok-Partay
Paypal Sales
2610 sw 7 Ave
Miami
FL 33129
USA

Presso Ltd
2 Scala Street
London W1T 2HN

T +44 (0)207 927 9966
F +44 (0)207 927 9967

W www.presso.co.uk

Invoice No **PRE244**
Date September 30, 2008
Our Ref Paypal Sales
Your Ref

In Respect of **Presso Accessories**

£UK Pounds

Presso Accessory	31.80
Pay Pal Fee	-1.28

WHEN MAKING PAYMENT QUOTE THE INVOICE NUMBER **PRE244**

NET

30.52

VAT - GB 830 5831 41

VAT RATE 0.0%

0.00

TOTAL TO PAY - Goods remain the property of Presso until paid for in full

£UK POUNDS

30.52

It is our policy to charge late payment compensation and statutory interest at 8% above the Bank of England base rate on overdue accounts in accordance with the Late Payment of Commercial Debts Regulations 2002 Presso Limited Registered in England No.04403813

*Barclays Bank
Northampton Group
PO Box 23, Northampton
NN1 4YD United Kingdom*

*Banking Fact Sheet
Available on Request
Please Pay in the
Invoiced Currency*

INVOICE



Martha McKinney
Paypal Sales
PO Box 2037
KODIAK, AK 99615
USA

Presso Ltd
2 Scala Street
London W1T 2HN

T +44 (0)207 927 9966
F +44 (0)207 927 9967

W www.presso.co.uk

Invoice No **PRE288**
Date January 24, 2009
Our Ref Paypal Sales
Your Ref

In Respect of **Presso Accessories**

£UK Pounds

Presso Accessory	10.80
Pay Pal Fee	-0.62

WHEN MAKING PAYMENT QUOTE THE INVOICE NUMBER **PRE288**

NET

10.18

VAT - GB 830 5831 41

VAT RATE 0.0%

0.00

TOTAL TO PAY - Goods remain the property of Presso until paid for in full

£UK POUNDS

10.18

It is our policy to charge late payment compensation and statutory interest at 8% above the Bank of England base rate on overdue accounts in accordance with the Late Payment of Commercial Debts Regulations 2002 Presso Limited Registered in England No.04403813

*Barclays Bank
Northampton Group
PO Box 23, Northampton
NN1 4YD United Kingdom*

*Banking Fact Sheet
Available on Request
Please Pay in the
Invoiced Currency*

INVOICE



Accounts Department
Damoken LLC
 7737 Aberdeen Ave
 Prairie Village
 Kansas City,
 KS 66208
 USA

Presso Ltd
 2 Scala Street
 London W1T 2HN

T +44 (0)207 927 9966
 F +44 (0)207 927 9967

W www.presso.co.uk

Invoice No **PRE463**
Date May 18, 2010
Our Ref Patrick Hunt
Your Ref Greg Cromwell

In Respect of **PRESSO COFFEE MAKER (with Frother)**

U\$ Dollars

500 x Presso @ \$44.00 per unit.

22,000.00

Terms - DDU (Los Angeles). Taxes & Duties Excluded.

Goods bound for-

[Presso USA Warehouse, 2711 W 43rd Ave, Kansas City, KS 66103, USA](#)

50% Prepaid PRE435

-11,000.00

50% BALANCE NOW DUE

Presso Bank Details:

Beneficiary: Presso Ltd

Account: 20512117

Sort Code: 20-61-51

IBAN: GB 39 BARC 2061 5120 5121 17

BIC: BARCGB22

Please make immediate payment.

WHEN MAKING PAYMENT QUOTE THE INVOICE NUMBER **PRE463**

NET

11,000.00

VAT - GB 830 5831 41

VAT RATE 0.0%

0.00

TOTAL TO PAY - Goods remain the property of Presso until paid for in full

U\$ DOLLARS

11,000.00

It is our policy to charge late payment compensation and statutory interest at 8% above the Bank of England base rate on overdue accounts in accordance with the Late Payment of Commercial Debts Regulations 2002 Presso Limited Registered in England No.04403813

*Barclays Bank
 Northampton Group
 PO Box 23, Northampton
 NN1 4YD United Kingdom*

*Banking Fact Sheet
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 Invoiced Currency*

EXHIBIT B

Lorena Barrezueta is a soldier of kitchen camouflage. Her 17-piece **Gourmet** collection assumes the guise of disposable aluminum containers that elevate the everyday. The series is available in slip-cast porcelain or stoneware. Prices range from \$30 to \$300. www.lorenabarrezueta.com

Therefore's **Presso** is a French press for the cappuccino crowd. Just place grounds in its spoon and pre-boiled water in its chamber, then squeeze the arms to infuse. With its arms in the downward position, the polished aluminum device measures 11.5x9x5 inches; \$120. www.presso.co.uk

Atkins, shmatkins. For those who believe in good old-fashioned portion control, Jennifer Panepinto designed **mesu**. Each of the set's six porcelain nesting bowls is adorned with a discreet symbol that indicates the quantity of food each dish holds; \$45. www.mesu.us





DIY BREW

Take energy savings into your own hands with the **Presso Coffee Maker**. Unlike

electric coffee makers that drain power all day, this sleek, minimalist gadget needs only coffee grounds, hot water, and your own elbow grease to make a café-quality drink. As a bonus, the Presso is completely recyclable. \$140, pressousa.com

\$100
and over

Holiday Gift Guide



NOUVEAU NOIR » ICE BUCKET

Ice buckets occupy a prominent spot at any cocktail party, so why not choose one that makes a statement? \$190, michaelfina.com



« HEATH ICED TEA SET

Teatime meets timeless style with this earthenware collection from mid-century modern ceramic company Heath. Crafted in the same Northern California facility where Heath ceramicists have worked since the mid-1940s, this powdery blue set will remain a tea-time classic for years to come. \$175, heathceramics.com



« PRESSO ESPRESSO MAKER

This lightweight, portable espresso maker impresses with its sleek lines, easy operation and smooth, creamy espresso. \$150, shop.presso.us

USED KENTUCKY BOURBON BARRELS

Once used to age Kentucky bourbon, these American white oak barrels are the perfect gift for adventurous home-brewers who want to age their beers. \$145, kentuckybarrels.com |g



Photo: (top right) Michael Fina; (middle right) Heath Ceramics; (bottom right) Kentucky Barrels



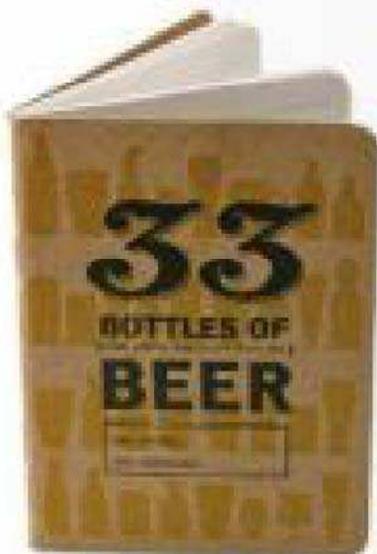
• Serve a winter beer flight in customizable **Weather paddles** (from \$180); options include paddle size choice (six- to eight glasses), stain color and painted or carved logos. weather.com

THE ART OF ENTERTAINING

Your favorite brews and these six finds turn an average winter meal into a beer dinner worthy of company.



• Serious beer drinkers rejoice: Bottle-like **Ligoulet's Walter-Style Corkscrews** (\$200), hand-crafted in France from naturally shed stag's horns. ligoulet.com



• Give each guest a copy of Portland, Ore.-based **Over Sights**' pocket-sized "**33 Bottles of Beer**" journal (\$50 for 25) and compare notes at the table. siftovers.com



• The husband-and-wife team behind the **Clay Stone** Antiques creates **bespoke cutting boards** (\$200) from renewable bamboo in the shape of your home state, with a hood over any city you wish. Your favorite thongers make it an instant cheese platter. claystone.com/claystone.com



• Toast beer-filled bottles with *after-dinner* espresso: the no-electricity-required **Presso** (\$150) takes up strong, eco-friendly quack. presso.us



• No need to wait for a fire to start grilling again: **Soldback's cast-iron Tucson grill** (\$40) slips into your fireplace for season-charred steaks. soldback.com

POUR: Jubelale 2010

End your tasting with Deschutes' vivid holiday seasonal, a 6.7%-ABV winter warmer that begs for bread pudding and sticky buns. Caramel, raisin, plum and a little alcohol spice mark the nose; the flavor swings those same flavors throughout an intense sweetness and around a fresh plum note in the middle of the tongue. Crisp, earthy hop bitterness completes the sip as a little alcohol pinches the throat.



EXHIBIT C

Coffee: Machines and Brewing Methods Presso non-electric espresso maker

Not Logged in: log in

- updated topics
- new posts
- new unanswered
- search
- faq
- sign up

Gaggia Espresso Machines

The full line of Italy's top espresso machine manufacturer. Free Shipping and no tax.
www.wholelattelove.com

Discussions > Coffee > Machines > Presso...

[view previous topic](#) | [view next topic](#) | [view all topics](#)

Author

peacedog
Senior Member



Joined: 9 Aug 2003
Posts: 95
Location: edmonton
Expertise: I love coffee

Espresso: Andreja Premium;
Presso
Grinder: rancilio rocky
doserless
Vac Pot: Yama HCA-5
Drip: Krups Moka Brew;
Technivorm...
Roaster: behmor 1600;
Toastess popper

Messages

Posted Wed Dec 24, 2003, 6:53am

Subject: Presso non-electric espresso maker

I must say I feel particularly geeky in a coffee-esque sort of way by newly purchasing an espresso maker of which there is no mention on this fine site.

The Presso (www.presso.co.uk) is a lever machine with no boiler or electronics of any nature - you pour boiling water in the top. Very cool looking and minimalist.

But what of the brown nectar? Very good, says I. I won't claim the fabled god shot straight out of the box, but I will say even on my first few tries with it, the cappucino was better than 90% of the commercial examples in my town. (I wasn't even using espresso-specific beans)

If you are adding milk, you need a separate apparatus for steaming/foaming - but there are many such options. I used the microwave to heat, and a little mini drink whipper to foam.

Cost: Here is the good part. The Presso cost \$Cdn150; by comparison the Silvia costs \$Cdn700 here.

Its also fast; you can make more shots as fast as you can dump out the porta filter and pour in more boiling water.

It is a solid unit; heavy duty cast aluminum for the most part, stainless steel porta filter. No electronics, so not much that can go wrong with it.

I have seen no reference to it on the internet other than on UK and Canadian sites, so it may not be available in the US yet.

"Give me a rocks on the rocks - and put it in a dirty glass" - Cary Granite

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jim_schulman
Senior Member



Posted Wed Dec 24, 2003, 8:02am

Subject: Re: Presso non-electric espresso maker

The machine is very cool looking; the demo movie is stomach churning. I hope you used a lot less water, a lot more freshly ground coffee, and preheated everything with a blind shot.



Joined: 20 Dec 2001
 Posts: 3,772
 Location: Chicago
 Expertise: I live coffee

Jim Schulman
www.coffeecuppers.com

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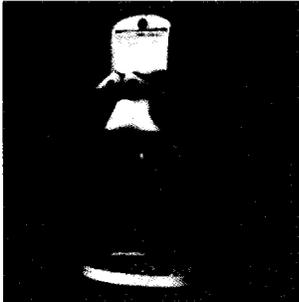
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Presso Espresso Maker - Ben Grossman's Review

Posted: April 11, 2005, 5:30pm

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review rating: 7.3



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More About This Product

- The Presso Espresso Maker has 11 Reviews
- The Presso Espresso Maker has been rated 8.05 overall by our member reviewers
- This product has been in our review database since February 24, 2004.
- Presso Espresso Maker reviews have been viewed 72,537 times (updated hourly).

Quality Reviews

These are some of the best-written reviews for this product, as judged by our members.

Name	Ranking
F M	9.00
Matt Saxey	8.75
Desmond Horsley	8.60
Tom O	8.50
James Schulman	8.22

Previous Review

atings and Stars

Manufacturer: Presso UK	Quality: 9
Average Price: \$100.00	Usability: 9
Price Paid: \$100.00	Cost vs. Value: 7
Where Bought: Penhaligan's (Elora, Ontario)	Aesthetics: 9
Owned for: 3 months	Overall: 9
Writer's Expertise: I live coffee	Would Buy Again: Yes
Similar Items Owned: La Pavoni Europiccola	
Great off-the-grid espresso! For those who like to take control of their coffee.	

Next Review

Positive Product Points

Brilliant idea! Mostly very well thought-out design, very repairable, customisable, etc. The two-lever system offers mechanical advantage over the La Pavoni, and the structure much more stable and allows for more pressure to be applied safely. Much more cost-effective than buying a \$500-1000 tea kettle (a la Pavoni).

Negative Product Points

Perhaps expensive still for what it is. (Made in China, by the way. Do we know what the worker's conditions are like?) The piston design, while very clever keeps the pressure from reaching it's full potential. But this can be overcome...

Detailed Commentary

This is a great idea: make a simple system to apply water at pressure through a coffee puck. No other frills, really!

The machine is well-made, constructed of well-machined aluminium parts, heat-proof plastic and a silicon O-ring and combination dispersion screen/gasket. (Yes, you read that right. Strange, but it works). The porta-filter is very nicely made and easily

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I have read interested non-owner's concerns that all that aluminium would act as a heat-sink and reduce the water's temperature well before it gets to the coffee. In fact, the water is only in contact with the heat-proof (and, it seems, utterly non-porous) plastic.

There is virtually NO heat-sink effect. I'm not enough of a geek to go and measure the water temp before and after, but suffice it to say that if I pre-heat the porta-filter and cup properly (a necessity for any machine) I get lovely non-sour, non-bitter espresso.

The design of the piston is such that a silicon O-ring moves a bit as you raise and lower the piston. When you raise it, the O-ring moves to uncover small holes which allow the water to reach the coffee. When you lower it, the O-ring covers the holes and allows pressure to be applied. And to allow this design, the face of the piston is concave. This allows air to be let into the cylinder along with the water. And as we know, air compresses easier than water.

The result is that the cushion of air absorbs some of the pressure that you apply by lowering the levers and prevents full pressure from reaching the water going through the coffee. But as I just read in an earlier review, one possible solution is to simply add as much water as possible (thereby reducing the 'air cushion') and only take the coffee that you want. Sounds like a good idea! But I'm not convinced that O-ring seals as well as it should too. [Edit: tried the extra water trick this morning - works brilliantly! O-ring seals just fine.]

The 'group head' and porta-filter are a little high above the base, certainly for espresso cups, but it is easy to put a spare little container on the bottom to raise a cup. And I do like being able to press directly into a larger cup for the morning lattes. (By the way, I use a ebay'd Benjamin and Medwin for milk frothing - does a really fine job!)

I'm delighted to be heating my water by non-electric means and I find the whole system works extremely well. That being said, I should point out, though it would be obvious to most of you, that this is really a machine for someone who is willing to adjust (and interested in controlling) all of the variables in the making of espresso.

This is similar to a La Pavoni (which I used to own): care in beans, roast, grind, tamp, temperature, pressure, pre-heating all contribute to the quality of your brew. But once you get the knack - no complaints whatsoever. This is truly espresso, as opposed to moka-pot coffee (which I like

too!).

A few more points: the construction and fit of the parts is excellent. If need be, everything can be easily taken apart with Allen keys for cleaning, repair, replacements or hot-rodding. I emailed the company with some of my suggestions and praise and they responded (!) enthusiastically and sympathetically. And once again, I must stress that being able to heat water by whatever means (preferably relatively eco-friendly) is really revolutionary. It's a little like the invention of the hand-cranked portable radio. Well, not even slightly, but you get a sense of my enthusiasm.

Buying Experience

I bought it from Penhaligan's, a fine kitchen store where I live in Elora, Ontario. I'm sure they'd ship. A simple, no-hassle store purchase.

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review rating: 7.3

Posted: April 11, 2005, 5:30pm

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First impressions re Cafe Presso

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Author

Messages

ChicagoSandy
Senior Member

Posted Fri Jun 17, 2005, 9:54pm

Subject: First impressions re Cafe Presso



Joined: 29 Jan 2005
Posts: 1,192
Location: SW Coast of Lake Michigan
Expertise: I love coffee

Espresso: Quickmill "La Cora," Silvia
Grinder: Mazzer Mini, Rocky DL
Vac Pot: Presses, Aeropress
Drip: postnasal, Technivorm
Roaster: Behmor, I-Roast2, SC/TO

My Cafe Presso (branded "All-Clad") arrived today. Interestingly, instructions say on one side of the leaflet to use finely ground coffee and on the other side to use preground espresso--and if ordering at Starbucks to request "french press grind"!! I ground up some Red Line decaf on a setting between drip and press on a Barista grinder, measured the specified two scoops, and tamped firmly with the bottom of the scoop. I poured in the boiling water, raised the arms, waited 15 seconds, and pushed them down firmly. What I got was some very strong coffee--tasted like a good Americano or press pot--with a little bit of blond crema that instantly dissipated. There was some very fine sediment in the bottom of the cup, finer than you'd get with electrically-brewed espresso. I then ground between espresso and drip next to see what'd happen. This time I got two shots of weak espresso with a tad more pale crema...but at least as good as "espresso" I've been served at some Starbucks and tollway plaza coffee stands. It'll be just fine for the first shot of the day in a hotel room. I will take the grind to the "espresso" setting on the Barista grinder to see if I can get the same results as in the video.

Sandy

www.sandyandina.com

Life's too short to drink lousy coffee, play crummy guitars and write with ballpoint pens.

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CaffeineSensitive
Senior Member

Posted Fri Jun 17, 2005, 11:39pm

Subject: Re: First impressions re Cafe Presso

Joined: 12 Dec 2004
Posts: 7
Location: Palm Desert, CA
Expertise: I love coffee

Espresso: Expobar Pulser
Grinder: Macap M4

See this thread:

<http://www.home-barista.com/forums/viewtopic.php?t=210>

With one fairly minor mod this thing looks like it has some potential. Might be the cornerstone of a good kit for road trips.

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handcannon
Senior Member

Posted Sun Jun 19, 2005, 5:36am

Subject: Re: First impressions re Cafe Presso

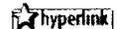
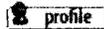
Joined: 5 Jun 2003
Posts: 236
Location: Ames, IA
Expertise: I love coffee

Espresso: PIDed Zaffiro
Grinder: MCl, Innova, Zass, Capresso
Drip: Capresso Aroma Classic 461
Roaster: Modded FR & WBs

That was one major piece of plastic carving that Jim did on that Teflon plug. I'm too lazy to try something like that. I think I'd have gone with some J-B Weld instead. Gawd knows that I really miss my set up when I'm on the road, but dayum! That looks like more effort than I'm capable of first thing in the morning.

"Of all the things I've lost, I miss my mind the most." A. Brilliant

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counting

Senior Member

Joined: 9 May 2005
Posts: 823
Location: Baltimore, MD

Posted Sun Jun 19, 2005, 5:32pm

Subject: Re: First impressions re Cafe Presso

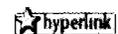
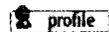
Does anyone know: How old is the original design of this machine? Is this a fairly new entry to the market?

A redesigned machine, taking another-jim's discovery into account, isn't difficult to predict. Now, another-jim is an altruistic fellow, obviously. Nevertheless, if a modified machine does come to market, anyone who has done such brilliant work deserves to receive a royalty of, say, a dollar? from the sale of each such machine. At the very least.

Jim, is your Teflon plug about as large as practical, or would a somewhat larger one be both practical and beneficial?

PC-7 epoxy might seem to be an alternative to J-B Weld, but an old can of this product says to avoid "sustained heat" above 180 degrees F. Newer info says to avoid sustained temperature above 200F or 93C.

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MarshallF

Senior Member



Joined: 2 Jun 2003
Posts: 764
Location: Los Angeles
Expertise: Professional

Espresso: LM GS/3 MP
Grinder: Mahlkonig ProM
Vac Pot: Hario Nouveau,
Bodum ESantos
Drip: Bodum French Presses,
Chemex

Posted Sun Jun 19, 2005, 8:02pm

Subject: Re: First impressions re Cafe Presso

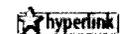
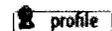
ChicagoSandy Said:

My Cafe Presso (branded "All-Clad") arrived today. Interestingly, instructions say on one side of the leaflet to use finely ground coffee and on the other side to use preground espresso--and if ordering at Starbucks to request "french press grind"!!!

Posted June 17, 2005 [link](#)

Do you play classical guitar, too? Maybe, if you take the subway to Jim Schulman's place, you can serenade him, while he carves you the plug you need to make real espresso from that gizmo.

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jim_schulman

Senior Member



Joined: 20 Dec 2001
Posts: 3,772
Location: Chicago
Expertise: I live coffee

Posted Sun Jun 19, 2005, 8:06pm

Subject: Re: First impressions re Cafe Presso

The Plug was a hack job -- as I said, my fabrication skills and savy are pathetic. The best suggestion I got (unfortunately after the fact) was to use a castable silicone putty. oil up the cavity, pour in the silicone and let it set, then remove it (from the top). You'll need to cut in water channels after casting, or lay in straws before.

The basic design is ancient. Gaggia and Faema made pour-over double lever machines like this in the early 50s, only a few years after true espresso using levers was invented. The basic drawback of the design (when the piston is right) is that as in all espresso machines, everything needs to be piping hot before making the shot. This requires a lot of water sloshing. Operating the lever requires a stable base. These two requirements may make it less than practical for camping and such. They also makes it a hassle to draw multiple shots. Basically, the machine has to be set

up all over again for each shot, since by the time one has cleaned everything out, it needs to be reheated.

My take is that it's a match to a manual grinder; a lot of work, but somehow satisfying for one shot at a time. Real espresso with a grinder/machine combo under \$200 is also quite cool.

Jim Schulman
www.coffeecuppers.com

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ChicagoSandy
Senior Member



Joined: 29 Jan 2005
Posts: 1,192
Location: SW Coast of Lake Michigan
Expertise: I love coffee

Espresso: Quickmill "La Cora," Silvia
Grinder: Mazzer Mini, Rocky DL
Vac Pot: Presses, Aeropress
Drip: postnasal, Technivorm
Roaster: Behmor, 1-Roast2, SC/TO

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Posted Sun Jun 19, 2005, 8:26pm
Subject: Re: First impressions re Cafe Presso

MarshallF Said:

Do you play classical guitar, too? Maybe, if you take the subway to Jim Schulman's place, you can serenade him, while he carves you the plug you need to make real espresso from that gizmo.

Posted June 19, 2005 [link](#)

Nah, I'm strictly a folkie (and closet rocker).

Sandy
www.sandyandina.com

Life's too short to drink lousy coffee, play crummy guitars and write with ballpoint pens.

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ChicagoSandy
Senior Member



Joined: 29 Jan 2005
Posts: 1,192
Location: SW Coast of Lake Michigan
Expertise: I love coffee

Espresso: Quickmill "La Cora," Silvia
Grinder: Mazzer Mini, Rocky DL
Vac Pot: Presses, Aeropress
Drip: postnasal, Technivorm
Roaster: Behmor, 1-Roast2, SC/TO

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Posted Sun Jun 19, 2005, 8:29pm
Subject: Re: First impressions re Cafe Presso

jim_schulman Said:

Real espresso with a grinder/machine combo under \$200 is also quite cool.

Posted June 19, 2005 [link](#)

Traveler II grinder: \$20. Presso: \$100. Bodum Mini-Ibis kettle: \$20. Unbreakable enameled steel cup: \$1. Waaaay under \$200!

Sandy
www.sandyandina.com

Life's too short to drink lousy coffee, play crummy guitars and write with ballpoint pens.

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jim_schulman
Senior Member



Joined: 20 Dec 2001
Posts: 3,772
Location: Chicago
Expertise: I live coffee

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Posted Sun Jun 19, 2005, 9:12pm
Subject: Re: First impressions re Cafe Presso

ChicagoSandy Said:

Traveler II grinder: \$20. Presso: \$100. Bodum Mini-Ibis kettle: \$20. Unbreakable enameled steel cup: \$1. Waaaay under \$200!

Posted June 19, 2005 [link](#)

That's a neat looking **grinder**. Does it go fine enough for espresso?

Jim Schulman
www.coffeecuppers.com

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ChicagoSandy
Senior Member



Joined: 29 Jan 2005
Posts: 1,192
Location: SW Coast of Lake Michigan
Expertise: I love coffee

Espresso: Quickmill "La Cora," Silvia
Grinder: Mazzer Mini, Rocky DL
Vac Pot: Presses, Aeropress
Drip: postnasal, Technivorm
Roaster: Behmor, I-Roast2, SC/TO

Posted Sun Jun 19, 2005, 9:41pm

Subject: Re: First impressions re Cafe Presso

Haven't tried it with espresso yet--but may give it a go with the Presso tonight. Caveat--the finer the grind, the longer it takes and the achier one's arms.

Sandy
www.sandyandina.com

Life's too short to drink lousy coffee, play crummy guitars and write with ballpoint pens.

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Author

Cafenuts
Senior Member

Joined: 12 Nov 2009
Posts: 9
Location: Sydney
Expertise: Just starting

Messages

Posted Mon Mar 22, 2010, 2:40am

Subject: Presso, how to resources and questions.

Hi Guys.

I've had a Presso for about a month now, and I'm getting decent coffee out of it. The thing is, I havent been able to find any information about how to properly use it, so I think I might be missing out. Could you point me to some resources?

I might have some question after a bit of reading, which i'll post here if you dont mind.

thanks to all!

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TheMummaFamily
Senior Member



Joined: 19 Mar 2008
Posts: 992
Location: a tiny town in arkansas
Expertise: I like coffee

Posted Mon Mar 22, 2010, 4:43am

Subject: Re: Presso, how to resources and questions.

There seems to be a good bit of info [here](#). Even some pdf files to manuals.

Hope this helps,
MaryAnn

"Three of the four elements are variable, but the fourth one has to be adaptable, knowledgeable and intuitive." Mark Prince [Click Here \(www.coffeageek.com\)](http://www.coffeageek.com)

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Cafenuts
Senior Member

Joined: 12 Nov 2009
Posts: 9
Location: Sydney
Expertise: Just starting

Posted Mon Mar 22, 2010, 4:52am

Subject: Re: Presso, how to resources and questions.

TheMummaFamily Said:

There seems to be a good bit of info [here](#). Even some pdf files to manuals.

Hope this helps,
MaryAnn

Posted March 22, 2010 link

thanks MaryAnn

That's pretty much what I've been doing except for waiting for 15-25 seconds after

raising the arms

I've also seen somewhere you're not supposed to raise them all the way up?
anyone has any comments on this?

One weird that happens to me sometimes is when I'm pushing the arms down, every now and then, I can hear air escaping.
I dont think is the o-ring, since it's quite new :-/

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samgiles

Senior Member

Posted Mon Mar 22, 2010, 6:16pm

Subject: Re: Presso, how to resources and questions.

Joined: 2 Oct 2007
Posts: 102
Location: New Zealand
Expertise: I love coffee

When I've used my Presso, I don't raise the levers all the way up. I raise them while filling until the bottom of the piston just clears the metal body. At this stage it's important to jiggle the levers while continuing to fill to remove all the air trapped underneath. I learned my technique from;

<http://unmodifiedpresso.blogspot.com/>

Espresso: La Pavoni
Europiccola /...
Grinder: Mazzer Major /
Zassenhaus...
Roaster: Hottop D

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Cafenuts

Senior Member

Posted Mon Mar 22, 2010, 11:07pm

Subject: Re: Presso, how to resources and questions.

Joined: 12 Nov 2009
Posts: 9
Location: Sydney
Expertise: Just starting

thanks. that works a treat, seems to make pushing the levers down lighter and at the same time achieve the same result.

When tried, I pushed the levers down twice for a double shot, would this be correct?

Another question is how to fill the basket, and how much to tamp or not to tamp.
Any ideas?

thanks!!! this is really working!

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samgiles

Senior Member

Posted Tue Mar 23, 2010, 2:25am

Subject: Re: Presso, how to resources and questions.

Joined: 2 Oct 2007
Posts: 102
Location: New Zealand
Expertise: I love coffee

Personally I favour a single pull but if you like what you're getting from a double pull, go for it. I don't get too hung up on shot volume. I will stop the pull at any stage if I'm starting to see blonding.

In terms of tamping, I grind fine and tamp lightly, just as I do with any of my lever machines. That's not to say my way is "right". It's just what works for me.
Dosing the basket will depend on how you're grinding. I really only use the Presso when I go away somewhere and I take a hand grinder. Dosing involves holding a piece of card with one corner cut out, over the top of the grinder's drawer and tapping the grinds through the hole into the basket. It's a bit mickey mouse but it works.

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Cafenuts

Senior Member

Posted Tue Mar 23, 2010, 3:17am

Subject: Re: Presso, how to resources and

questions.

Joined: 12 Nov 2009
Posts: 9
Location: Sydney
Expertise: Just starting

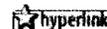
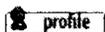
thanks mate.

Another question.

My Presso came with a single porta filter, not the double for 2 cups. It came however with an adapter that can be attached at the bottom, but it tends to fall and spill all the coffee, or not distribute it evenly enough because of a slight difference in angle.

Anything can be done to fix this?

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samgiles
Senior Member

Posted Tue Mar 23, 2010, 6:00pm

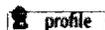
Subject: Re: Presso, how to resources and questions.

Joined: 2 Oct 2007
Posts: 102
Location: New Zealand
Expertise: I love coffee

Sorry, no idea on that one. Mine has the same arrangement but I've never used the clip on double spout.

Espresso: La Pavoni
Europiccola /...
Grinder: Mazzer Major /
Zassenhaus...
Roaster: Hottop D

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n8opot8o
Senior Member

Posted Tue Nov 23, 2010, 7:33pm

Subject: Re: Presso, how to resources and questions.

Joined: 23 Nov 2010
Posts: 12
Location: Chicago
Expertise: I live coffee

frankly, I looked at that little plastic widget when I got my machine out of the box, laughed, and chucked it in the bin. Everything else about the machine (except perhaps the lame scoop "tamper") seems to be really quality, but that little thing seemed like a bad joke. Doesn't matter to me though because I never drink less than a double anyway. Right now I am in the process of trying to get a bottomless PF made for me. this guy has some great videos and photos of his bottomless presso that have me drooling.

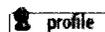
<http://www.youtube.com/watch?v=fntodFgah9Q>

heres the guy who made it for him and who hopefully will make one for me:

<http://www.thortamper.com/>

crossing my fingers.

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