

PERFECT COFFEE ENJOYMENT AT HOME.



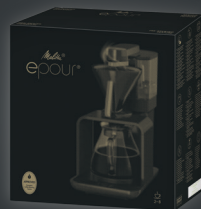
Melitta®
epour®

THE TASTE OF PERFECTION.

RETHINKING FILTER COFFEE.



Unit dimensions (H x W x D): 36 x 17 x 34 cm Packaging dimensions (H x W x D): 40 x 38 x 19 cm



Product	Model number	GTIN 40.06508.
Melitta® epour® black/chrome	1024-11	224265
Melitta® epour® black/gold	1024-12	224258
Melitta® epour® glass jug		223497

Melitta®
epour®



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THE EVOLUTION OF GOOD COFFEE.

Sometimes one detail can change everything. Melitta Bentz realised this back in 1908. Her seemingly small, but game-changing idea – the coffee filter – revolutionised coffee preparation at the time. Over 100 years later, the Melitta® epour® is creating a new milestone with leading-edge brewing technology in which every detail is designed for perfect coffee enjoyment.



LEADING-EDGE BREWING TECHNOLOGY.

Full aroma development with small and large preparation quantities, intense, but less bitter taste, hot coffee enjoyment – the Melitta® epour® perfects what matters when you prepare filter coffee, i.e. the details of the brewing process.



A spin is all it takes to open new perspectives.

The 360° rotating water outlet with alternating direction and even distribution of the hot water ensures precise and even distribution of the hot water. The coffee is therefore dampened optimally and in a previously unknown way.



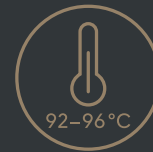
Let your coffee bloom.

Thanks to the pre-brewing function, the coffee is dampened with hot water before the actual start of brewing and then has time to expand. The roasting gases are released from the coffee during this process, which is known as blooming. The coffee extraction is improved and the flavour can develop fully.



Whether a large or small cup. Always filled with pleasure.

Different brewing profiles ensure ideal coffee results no matter whether you are preparing large or small quantities. This is made possible by sensors in the water tank that measure the quantity of water and automatically adjust the rotation direction and time of the 360° water outlet. This extracts the coffee optimally for any preparation quantity.



Excellent brewing temperature and time.

The Melitta® epour® reaches the optimum extraction temperature of 92 to 96°C in a minimum of time and maintains it over the complete duration of the brewing process. Furthermore, the powerful heating element also guarantees fast delivery of the hot water to the filter. Awarded by the European Coffee Brewing Centre.



Barista Mode

For programming an individual brewing profile.



Modern touch panel

For easy operation.



Open-style design

For a preparation experience with all senses.

- 1 Rotating 360° water outlet
- 2 Removable water tank
- 3 Removable 1x4® filter holder
- 4 Drip stop
- 5 High-quality borosilicate glass jug
- 6 Keep-warm plate
- 7 Touch panel with LED limescale indicator

