



Introducing the breakthrough Clover 1: the world's first commercial single-cup brewer built to meet the demands of today's high-quality coffee retailers. Clover 1 makes exceptional brewed coffee by the cup in under a minute and opens up new possibilities in your retail environment. Brew any of your coffees fresh and expose your customers to your entire coffee menu. Create a higher value coffee experience around your brewed coffee. No more batch brewing "drip" coffee. Feature your single-origin coffees, educate your customers, and create a hand-crafted cup of coffee — all with today's most innovative brewer.



How does it work?

The heart of Clover 1, the Vacuum-Press™ brew group, allows rapid extraction while preserving the characteristics of your most subtle coffees. PID thermal control and an intuitive user interface allow the barista to control every aspect of the brew process independently. Simply dose the coffee, grind, and place the grounds in Clover 1's brew chamber. Use Clover's user interface to adjust brew parameters (cup size, contact time, etc.) and press "Brew". Clover doses water, brews, filters, and then dispenses. A quick wipe cleans off the permanent filter and Clover is ready for the next cup.



Control = quality

Clover 1 gives the barista unprecedented control in achieving the desired result: a cup that repeatably exhibits the same qualities and subtle characteristics found in the roaster's cupping room. Our innovative technology borrows the best of two time-honored brewing techniques: the press pot and the vacuum pot. Like a press pot, Clover 1 mechanizes the filtration process to control contact time independent of dose, grind size, and filter density. And, like a vacuum pot, Clover 1 filters using a vacuum, ensuring complete extraction and no waste. Finally, Clover 1 uses PID (an advanced process control technology) to maintain water temperature and a volumetric sensor to accurately dose water.

Speed for retail

The Clover 1 was designed for baristas in the busiest retail environments, brewing excellent coffee with 25 to 40 seconds of contact time. With minimal training, a barista can dose, grind and brew a complete beverage in just over one minute. A 4500-watt boiler heats water on-demand, and the intuitive digital user interface enables rapid changes to brew parameters with every cup.



Serve all of your coffees

When coffee is ground and dosed by the cup, your customers can choose from any coffee on the menu. Additionally, with greater exposure to your full selection of unique coffees, you are more likely to increase whole bean sales. Clover 1 creates a great coffee experience around your brewed coffee.



Customize by the cup

Because all of the Clover 1's brewing parameters are controlled independently, the barista can match the brew parameters to a coffee's unique characteristics, and customize those parameters to meet a particular customer's tastes. No machine on the market affords this level of cup-to-cup flexibility and control.

Easy to use

The Clover 1 has been designed and built for professional baristas — with efficient work flow, intuitive controls, automation where it makes sense, all while leaving room for the barista's craft. A multitude of machine settings allows the barista to customize the workflow to meet his or her particular needs.

Technical Specifications

Brew parameters

Water temperature	180 - 210 °F
Cup size	6 - 16 fluid ounces
Brew time	10 seconds - 5 minutes
Standard interchangeable filter	70 micron

Water system

Boiler heater	4500 W
Coffee throughput	16 fluid ounces / minute
PID temperature control	
Integrated agitation nozzle	

Brew group

- Open design for visible brewing and easy cleaning
- PID-regulated brew cylinder temperature
- Flush platen design for easy cleaning
- Interchangeable filter allows multiple flavor profiles (see Options)
- Tool-less piston removal
- Vacuum-Press™ technology
- 16 fluid ounce capacity

Requirements

Voltage	240 VAC / 60 Hz, single phase
Current	30 A
Water hardness	< 50 ppm
Water pressure	40 - 100 psig @ 1 gallon / minute
Inlet connection	1/4 in male NPT
Waste drain	required
External water filter	recommended

Barista Controls

- Brew:
- » Adjust brew time in 1 second increments
 - » 6, 8, 10, 12, 14, 16 fluid ounce sizes
 - » Adjust boiler temperature in 1°F increments
- Rinse: rapidly flush brew group
- Clean: automated cycle uses standard coffee cleaner (powder)
- Machine settings:
- » Two different workflow modes
 - » Absorption compensation
 - » Boiler PID control parameters
 - » Many more (unit selection, cup counters, default parameters, etc.)

Physical

Overall dimensions	12.0 W x 23.5 D x 19.6 H in
Weight	120 pounds

Configurations

- Spent grounds collection
 - » Grounds box
 - » Grounds pass through

Options

Interchangeable filter options	40, 70, 100 micron
--------------------------------	--------------------

Dimensions

