

Elevate your espresso experience.

Launch of new Swiss-made spring lever espresso machine.



– Stuttgart, October 1st, 2019

The future of new wave coffee technology has arrived in the iconic shape of the Manument Leva Machine. A striking new espresso machine, delivering sustainable innovation through precision engineering and the highest quality materials. Designed and handmade in Thun, Switzerland, the small but dedicated team at German owned Manument has put all its energy into creating this, their first product a Leva Machine that expertly crafts the best espresso experience while connecting to the heart of progressive coffee culture.

Thomas Liebe, Designer of the Manument Leva Machine and Swiss Barista Champion 2008, said: "By creating a beautiful, analog mechanism that places full, expert control in the hands of the user we have solved many of the problems present in outdated espresso machines, such as temperature fluctuations, low comfort, long heating times and unchangeable flow profiles".

The innovative manual flow lever means water flow to the ground coffee can be manually calibrated in real time to influence the desired flavour in the cup. A multi-flow heater system (patent pending) heats only the exact amount of water necessary for a double shot or milk frothing, thus preventing overheating and guaranteeing minimal waste heat while keeping the set temperature espresso extraction.



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The following steps can be used to individualize the experience and adjust it to the personal taste or aroma of the roast:

1. A spring is tensioned in the machine via a lever. The negative pressure generated by a piston in the Leva cylinder of the machine sucks water through a non-return valve into the Leva cylinder.
2. As soon as the lever is released and the flow valve is opened manually with the flow lever, the piston moves downwards and pushes the water from the cylinder into the flow heater.
3. As the water passes through the flow heater, the water is heated to the brewing temperature set by the barista.
4. The mass flow (grams of water per second) on the ground coffee changes according to the position of the flow valve (positions 1-5). Manual flow profiling allows the barista to influence the desired aroma components in the coffee.
5. For the best user experience, a standard profile is recommended to start with. We advise the barista to experiment with different opening sequences in order to extract the optimal taste from the selected beans.

CEO, Francesca Schulz said “Inspired by the traditional Italian lever machine, deconstructed by coffee experts, designed from a clean slate, and handmade to the highest standards of Swiss engineering, the Manument Leva Machine is the ultimate in new wave coffee technology. After 18 months of development work, we have achieved our goal – to provide a sustainable, beautiful machine of the absolute highest quality for use by professional baristi and coffee enthusiasts in the comfort of your own home”.

The Manument Leva Machine consists of 590 high-performance parts, it offers an unprecedented level of control while setting a new standard for sustainable innovation.



MANUMENT



ABOUT MANUMENT

Established in 2018, Manument is made up of a small but dedicated team of Baristi, designers, engineers and above all espresso lovers. With headquarters in Stuttgart, the German start-up is lead by CEO Francesca Schulz. Born out of dedication, a love of experimentation and the demand for really good espresso, Manument are launching their brand with the iconic Leva Machine, a striking new espresso machine, delivering sustainable innovation through precision engineering and the highest quality materials.

Manument will be showcasing the Leva Machine at the following trade shows:

HOST Milano
18 - 22 October,
Hall 14,
booth number N35



Notes to Editors

For more information please contact: press@manument.com

To download images of the Manument Leva Machine directly, [click here](#).

For sales information, please contact us via email sales@manument.com or see our website: manument.com