



# HOW TO BREW WITH THE MARCO SP9

Remove variables of time and temperature for the easiest, most consistent way to serve specialty filter coffee.

## PREP

**STEP 1**  
To prep the brewing vessel, set the required volume on the SP9 dial.

**STEP 2**  
Ensure the brewing vessel is placed under the spray head.

**STEP 3**  
Press the toggle **twice** (double click) to flush water into the vessel.

## BREW

**STEP 1**  
The barista decides the recipe, time, volume, and grind size.

**STEP 2**  
Weigh and grind the coffee.

**STEP 3**  
Set the volume of water required on the SP9 dial.

**STEP 4**  
Set the brew time on the SP9 dial.

**Volume Water**  
**Minutes**

**STEP 5**  
Place the pre-heated brewing vessel, filter paper and ground coffee under the spray head.

**STEP 6**  
Press the toggle **once**. The SP9 will now circulate water from the head to the boiler to ensure consistency of water temperature throughout brewing. Water will be dispensed in 9 pulses over the coffee bed.  
The barista is free to serve and chat with customers while the coffee is brewing.

**STEP 7**  
Serve and enjoy.