

BESTPRESSO
COFFEE

NOW IN
100% ALUMINUM CAPSULES
COMPATIBLE WITH NESPRESSO®*

WE LOVE COFFEE



RISTRETTO

Intense coffee with abundant body and cream, with notes of nuts and chocolate.



INTENSITY 11



INTENSO

Intense coffee with a marked body and moderate acidity in which the notes of toasted red fruits stand out.



INTENSITY 12



ARABICA

A well balanced coffee with an intense aroma, a pronounced acidity and a creamy, smooth body.



INTENSITY 6



VERONA

Inspired by the city of love, its intense roast with notes of chocolate, together with its body and creaminess, seduce lovers of good coffee.



INTENSITY 14



VANIGLIA

Coffee with sweet and balanced notes. This blend combines a medium roast with the aromatic softness of vanilla.



INTENSITY 8



CARAMELLO

A blend of balanced body Arabicas, enriched with the sweetness and creaminess of the caramel.



INTENSITY 8

COMPATIBLE CAPSULES WITH NESPRESSO*



ESPRESSO

A balanced full bodied coffee. Its perfect acidity is complemented by berries and cocoa notes.



INTENSITY 8



DECAFFEINATO

Decaffeinated with intense aroma and mild flavor, with chocolate and citrus notes.



INTENSITY 7



LUNGO

Balanced coffee with body, cream and low acidity. It has notes of cocoa and hazelnuts.



INTENSITY 9



CIOCCOLATO

A blend that combines the best coffee beans with the intensity and the body of the dark chocolate.



INTENSITY 8



BRAZIL

A coffee that combines the strength and flavor of the origins of Brazil, with an intense aroma, a creamy body and sweet notes.



INTENSITY 9



COLOMBIA

Its great aroma and softness combine with the sweetness and acidity of its grains, and the notes of chocolate and nuts.



INTENSITY 9

*Bestpresso is not affiliated with, endorsed or sponsored by Nespresso.

USE & CLEANING OF YOUR COFFEE MAKER

Do you know the importance of cleaning your capsule coffee maker after using it?

Lack of cleanliness results in coffee brewed with dirty, moldy water and could even cause problems to infuse properly. No one would think, for example, to squeeze an orange, leave the other half in the juicer and after two days remove it and make a new juice without cleaning the juicer, right? Similarly, all coffee machines must be cleaned after use.

In some coffee machines, cleaning the filters and the entire mechanism seems more obvious. However, in capsule coffee machines it's not always like that.

Here is a guide for you to properly clean your capsule machine, which will allow you not only to extend the life of the coffee machine, but also to always have an exquisite and healthier coffee.

CLEANING YOUR COFFEE MAKER

The compatible capsule coffee maker is like any other cookware that must be cleaned like any other in the kitchen. When you prepare a coffee, there are three needles that pierce the capsule and inject, by pressure, the hot water to prepare the espresso coffee. If you don't remove the capsule when you finish making the coffee, the needles will stay in contact with the wet coffee, which begins to generate mould and fungus that remain on the needles until the next coffee.

By following these simple steps, you ensure that the needles of your coffee maker will be free of old coffee residues and prevent bacteria from forming. In this way you will be drinking a delicious and healthier coffee, while this process helps your coffee maker not have problems infusing.



STEP BY STEP

TO DRINK AN EXQUISITE AND HEALTHY COFFEE



1.

USE FILTERED OR MINERAL WATER IN YOUR COFFEE MAKER.

2.

REMOVE THE CAPSULE WHEN YOU FINISH PREPARING THE COFFEE.

3.

AFTER USE, RUN WATER UNTIL CRYSTAL CLEAR.

4.

UNLOAD THE CAPSULE DEPOSIT AND WASH IT. IT'S DONE!

DESCALING YOUR COFFEE MAKER

Periodically descale your coffee maker to thoroughly clean the entire mechanism. This procedure may vary from one model to another, so we recommend that you read the user manual and follow the instructions to do it correctly.

BUTTON'S CONFIGURATION

It's important that the buttons for making a short and long coffee are correctly configured, to ensure that the right amount of coffee and the perfect infusion are prepared. Check the user manual of the coffee machine and follow the step by step to do it.

IMPORTANT NOTICE

These tips aren't exclusive for **Bestpresso** capsules, but for any type of capsule machine, whatever the system. We made this guide because your health is important to us. Try following these tips and let us know if you feel the difference.



If you have questions or want to receive more information, you can contact us in bestpresso.com or send an email to help@bestpresso.com

RECYCLE WITH US!

BECAUSE WE CARE

At **Bestpresso** we have the utmost respect for the environment, which is why we take care of it throughout the entire process, including the recycling of our capsules. We are dedicated to providing eco-conscious recyclability methods for our consumers.



STEP BY STEP

HOW TO RECYCLE YOUR CAPSULES



COLLECT YOUR
USED BESTPRESSO
CAPSULES

DROP IT OFF AT
ANY USPS LOCATION
(USPS.COM)

COFFEE GROUNDS
ARE COMPOSTED &
CAPSULES RECYCLED

NYC Customers: No bag needed, just place used capsules in your recycling bin.

INTRODUCING THE BESTPRESSO RECYCLING PROGRAM

Innovations in single-serve coffee manufacturing has allowed us to produce an aromatic variety of flavors cup after cup.

Bestpresso offers an effortless recycling program so that loyal customers may enjoy our flavorful coffee, and have peace of mind knowing that Bestpresso is devoted to reducing our carbon foot-print and is environmentally accountable.



Please recycle your coffee capsules

 Scan me to find out how

www.bestpresso.com

BESTPRESSO

COFFEE

**THE BEST BEANS
THE BEST COFFEE**

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