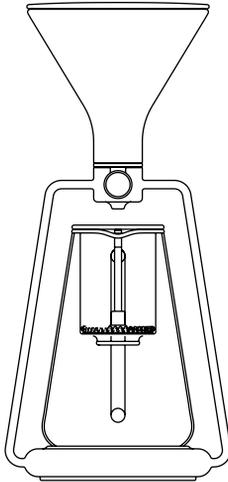




GINA

COFFEE BREWING INSTRUMENT

User's Manual

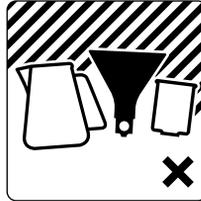


The instructions in this operation manual apply to Goat Story's GINA, Coffee Brewing Instrument.
Please read through this operation manual prior to using the instrument.

WARNING



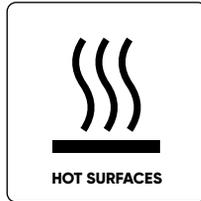
Clean the stand with
a wet cloth only



Glass and ceramic parts
are not dishwasher safe



Device contains fragile parts,
handle with care



Device contains hot parts
and contents when in use

Incorrect handling of this product could possibly result in personal injury or physical damage.
Follow the instructions in Preparation & Assembling, and Set-up & Installation sections to get started.
Then take your time to carefully read through the rest of this operation manual to familiarize
yourself with more important product information.

Any modifications made without the consent of the manufacturer
will result in the warranty being voided.



HELLO & WELCOME

Thank you for choosing GINA Coffee Brewing Instrument! A whole new world of craft coffee awaits you and we will embark on this magnificent adventure together, one glorious brew at a time. With your brand new hand-crafted coffee brewer you will be able to brew your perfect cup of coffee with three different brewing methods.

Let's get brewing!

Take a moment to read through this brochure and get familiar with Gina's handling and functions. Again, thank you for joining our story, we're sure you're going feel right at home!

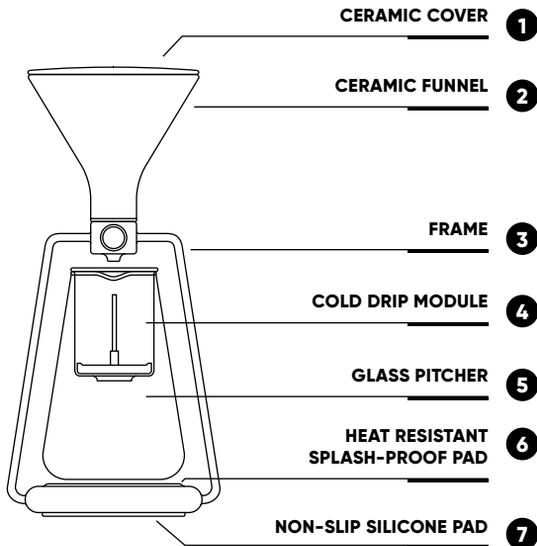


Yours caffeinated,
GOAT STORY TEAM

A large, light gray, handwritten-style signature that reads "Goat Story". The letters are fluid and connected, with a long horizontal line extending from the top of the "G" and another from the top of the "S".

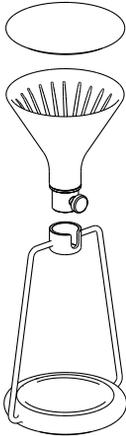
INTRODUCTION

You are now a proud owner of GINA, Coffee Brewing Instrument! This precision device is crafted, polished and welded by hand. It includes hand-blown glass components as well. Each GINA is unique, achieving the utmost rigorous standards to give you the best coffee brewing experience. Before we begin, let's take a look at all the components that came in the package.



PREPARATION & ASSEMBLY

Pick a work place that is stable, vibration-free, and horizontal for the instrument placement.
Do not place the instrument near any equipment which contains magnets.
Gina needs to be assembled before use. Follow the instructions below.



- 1** Put ceramic funnel in to the stand's slot.



- 2** Insert cold drip module with steel filter into the pitcher.
(Only applies when brewing a cold drip)



- 3** Your Gina is ready to begin brewing!

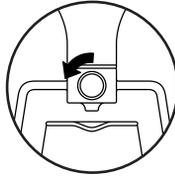
USAGE

Before use be sure to clean the glass and ceramic components with hot water.

Operating the valve

You may open or close Gina's valve by turning the copper knob left or right. Be sure to close the valve once you're done brewing, to prevent any spills.

Turn left to
open the valve



Turn right to
close the valve



Cleaning & Maintenance

We recommend cleaning Gina after every use to keep the product in perfect condition. The glass parts and ceramic funnel, including the valve should be cleaned using hot water.



The stand's surface is scratch sensitive, we recommend cleaning it with a microfiber cloth. Handle the stand with utmost care and never apply excessive force such as pressure or bending in any direction.

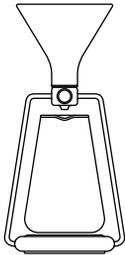
CAUTION: DEVICE AND CONTENTS MAY BE HOT WHEN IN USE

Working with Gina is a subject of hot content. Do not touch the ceramic funnel with bare hands after use. Use cloth to hold the hot funnel. Always use the handle when working with pitcher. Holding pitcher off handle or funnel with bare hands may cause injuries.

POUR OVER

Coffee brewing method

- 1 Open the valve and place the paper cone filter in the funnel. Rinse it with hot water to remove the papery taste. Discard the residual water from the pitcher and place the pitcher back on the silicone pad.
- 2 Leave the valve open. Add ground coffee to the paper filter in the funnel.
- 3 When ready, add the first pour of hot water to the funnel create blooming. Leave it to bloom for about 30 seconds.
- 4 As the blooming concludes pour the rest of the water over the coffee grounds. Once the water rinses through the coffee and into the pitcher, your brew is done!



Our recommendations:

-  25g of freshly ground coffee
-  375g of hot water
-  3:00 minutes of brewing
-  30 seconds of blooming



For the best results
be sure to check out
Gina's companion app

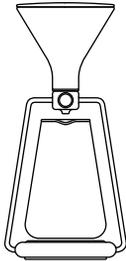
GINA Smart coffee brewer

Available in **App Store** and on **Google Play**

IMMERSION

Coffee brewing method

- 1 Open the valve and place the paper cone filter in the funnel. Rinse it with hot water to remove the papery taste. Discard the residual water from the pitcher and place the pitcher back on the silicone pad.
- 2 Close the valve. Add ground coffee to the paper filter in the funnel.
- 3 When ready, add the first pour of hot water to the funnel create blooming. Leave it to bloom for about 30 seconds.
- 4 As the blooming concludes pour the rest of the water over the coffee grounds. Place the ceramic cover over the funnel, where your coffee is being brewed.
- 5 After a few minutes open the valve and release the brew into the pitcher. Brewing done!



Our recommendations:

-  20g of freshly ground coffee
-  350g of hot water
-  4:00 minutes of brewing
-  30 seconds of blooming
-  Valve release at 3:30



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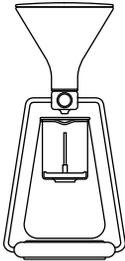
GINA Smart coffee brewer

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COLD DRIP

Coffee brewing method

- 1 To remove the papery taste, rinse the round paper filter with hot water.
- 2 Add freshly ground coffee into the glass cold drip module and place the round paper filter on top. Insert the filled module into the pitcher and place it on the pad.
- 3 Close the valve. Pour cold water and ice into the funnel. To brew more, you may add additional water and ice later at any time. You may place the ceramic cover over the funnel as well.
- 4 Start by slowly opening the valve until the first drops start to drip. Adjust the drop speed until you are satisfied with the result. The recommended drop rate is one drop every two seconds. Leave the coffee and water to do their magic.
- 5 Your cold drip should be ready in a couple of hours. Be sure to check up on the brewing and add additional water if needed.



Our recommendations:



50g of freshly ground coffee



500g of ice cold water



4:00 hours of brewing



Drop rate of 1,6 drops per second



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PRODUCT SPECIFICATIONS

Unit dimensions	(H × W × D) 345 × 163 × 135 mm
Approximate weight	1400g
Pitcher capacity	750ml / 25.000oz
Drip module capacity	50g
Funnel capacity	300ml / 10.000oz
Pitcher and drip module	Borosilicate glass
Funnel	Ceramics
Frame	Stainless steel
Pad	Heat-resistant silicone
Bottom	Anti-slip silicone



WWW.GOAT-STORY.COM

Designed in EU Assembled in China

CAUTION: DEVICE AND CONTENTS MAY BE HOT WHEN IN USE

Got questions or need help? Contact us at baa@goat-story.com