

# Hipster 1grp

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## User manual



Hipster 1grp 300302

Made in Sweden



STEMP



# 1. Preface

## The Story

Arvika, Sweden; the home of where the Hipster brewer was created and innovated. It is in this small industrial town in the middle of Sweden, where hard working men and women reap their harvest of diligent work; a work of tradition and dedicated skilled craftsmanship. Arvika is sincerely famous for it's warmth during the summer, for it's environment of magnificent forests and foremost for the surroundings of 365 smaller lakes, that enhance mysticism and stories from the past to the present. The home of the Hipster brewer.

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**The Hipster** is classified by baristas and coffee people all over the world as one of the best amongst filter coffee machines. Hipster is a unique brewer. Unlike any other brewer in the market it let's you control blooming, temperatures in 3 phases and water distribution for each recipe. It is designed and developed in Sweden by a team with vast experience from the coffee industry.

The Hipster is a game changer as it brings filter coffee to a new level. Precision of flow rate, temperature and extraction time are critical factors to reach the best possible extraction. In order to preserve the coffee's origin in flavour and fragrance, makes the demands high on these 3 parameters precision in order to recreate the same taste experience time and again.

The fresh water system and the recipe parameters makes a huge impact on the taste and a tiny impact on the environment as it consumes barely 7 watts when not brewing.

We hope that you will enjoy your new Hipster brewer.

With best wishes



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3TEMP/PLAE2TECH



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## 2. Safety information

### 2.1 Introduction

Save these instructions for future reference.

Information for the user: safety instructions



Caution!



Note!



Burn hazard!



Electric shock hazard!



Warning!



Protect your eyes.



### 2.2 This user manual

This user manual is an integral part of the appliance and must be kept in an accessible place under the working life of the appliance.

### 2.3 Intended use

This appliance is intended to be used in applications such as:

- Kitchen areas, shops.
  - Offices and other commercial working environments.
  - Hotels, motels.
  - Bed and breakfast environments.
- Switch off the appliance when NOT in use.
  - Do not use this appliance for anything other than intended use. Any maintenance other than cleaning should be performed by authorised person.
  - Do not install the machine in environments in which the temperature is 0 C or less.
  - Do not use outdoors.

## 2.4 Capacity of the machine.

For the optimal performance of the PULS these parameters shall not be exceeded:

Maximum permissible inlet water pressure : 800KPa (8Bar)

Minimum permissible inlet water pressure: 200KPa (2Bar)

Maximum working temperature: 40C

Minimum working temperature: 10 C

## 2.5 General safety instructions



**Warning!** In case of improper use the responsibility is on the user.

Read all the user instructions before using the machine. This guide contains important instructions for proper and safe use of the Hipster brewer. Always keep this manual close at hand for future reference. We reserve the right for any errors in text or images and any necessary changes made to technical data. In the event of technical problems or any questions. Please contact our support@3temp.com

- The appliance is only to be installed in locations where it can be overseen by trained personnel.
- The English language is used for the original instructions .
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Cleaning and user maintenance shall not be made by children without supervision.
- The instructions shall state that access to the service area should only be permitted to persons having knowledge and practical experience of the appliance, in particular as far as safety and hygiene are concerned.
- Indoor use.



### Burn hazard!

- This appliance dispense hot water from the brewing hat and may cause injury if not used correctly. The brew basket must be in place before a recipe is started.
- Do not move the brew basket while the coffee is being brewed.
- Do not touch hot surfaces with your hands; use the handles and buttons.



### Electric shock hazard!

- Avoid getting the coffee machine wet and do not spray liquids onto it. In the event of contact with liquid immediately switch off the power at the socket or main breaker and dry the appliance thoroughly.
- Never immerse the machine, plug or mains cable in water because there is a danger of electric shock.
- Never try to put out a fire or flames with water. Turn of the appliance and remove the plug from the socket, and smother the flames with a fire blanket or other appropriate cover.
- Do not operate any electrical appliance with a damaged cord or after the appliance has been damaged in any manner. If the mains cable is damaged it must be replaced by the customer service to avoid a hazard.
- Do not install the machine in environments in which the temperature is 0° C or less.
- Do not move the Hipster brewer whilst in operation.
- Do not use the Hipster brewer on a sink drain board.
- Do not place the Hipster brewer on or near a hot gas or electric burner, or where it could touch a heated oven.
- Keep the appliance and accessories clean. Follow the cleaning instructions provided in this manual.
- Only use original spare parts. The use of spare parts not approved by the manufacturer could lead to fires, electric shocks or personal injury.
- Do not place on top of any other appliance.
- Appliance must not be cleaned by a water jet.

## 2.6 Disposal



Do not dispose of the device in household waste! Recycle devices, accessories and packaging. Observe applicable national regulations.

EU only: In accordance with European Directive on waste electrical and electronic equipment and implementation in national law, used electric power tools must be collected separately and handed in for environmentally friendly recycling. By collecting and recycling waste, you help save natural resources, and make sure the product is disposed in an environmental friendly and healthy way.

## 3. Before first use

Remove all packaging materials attached to your Hipster 1GRP. Ensure that you have removed all parts and accessories before discarding the packaging.

Clean parts and accessories, filter, basket and thermos. Use warm water and a gentle dish washing liquid and rinse well. Wipe the outer housing and drip tray with a soft damp cloth and dry thoroughly.



**Note!** We recommend that you save the packaging for a possible return of goods.



**Danger!** Do not immerse power cord, power plug for appliance in water or any other liquid. Do not clean any of the parts or accessories in the dishwasher. Accept dish try. Important to clean the product properly.



**Important!** Ensure that you have removed all parts and accessories before discarding the packaging.

# 4. Product description Hipster Brewer

## 4,1 Description

Brewer Tube  
Water module

On/Off

Internal water connection

Foot panel

Adjustable feet

Touch controller

Brewer hat

Brew basket

Thermos 2,5 l

Level tube

Coffee tap

Drip tray insert

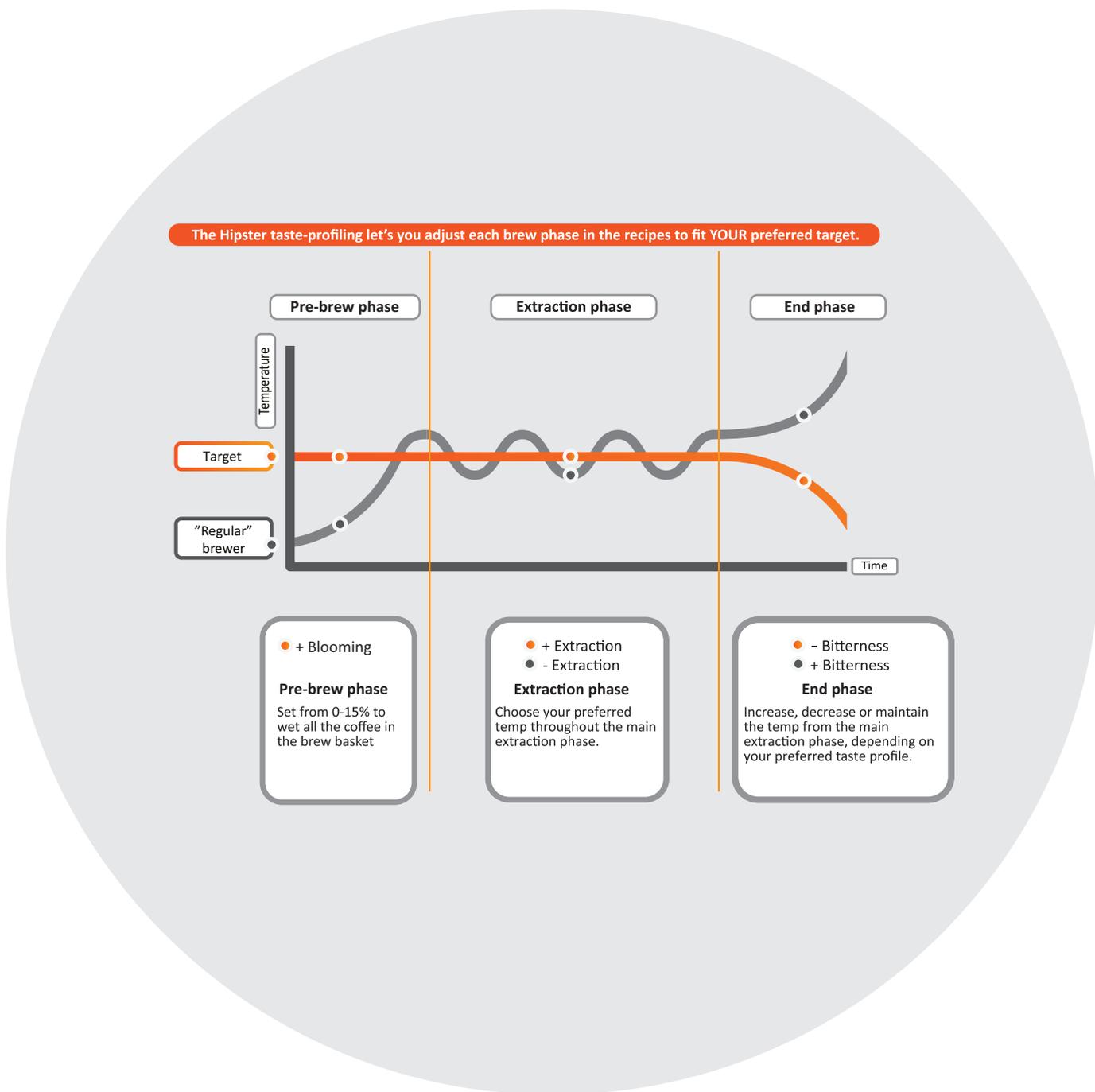
Drip tray



Thermos 3,8 l



## 4.2 The cycle of The Hipster taste-profiling

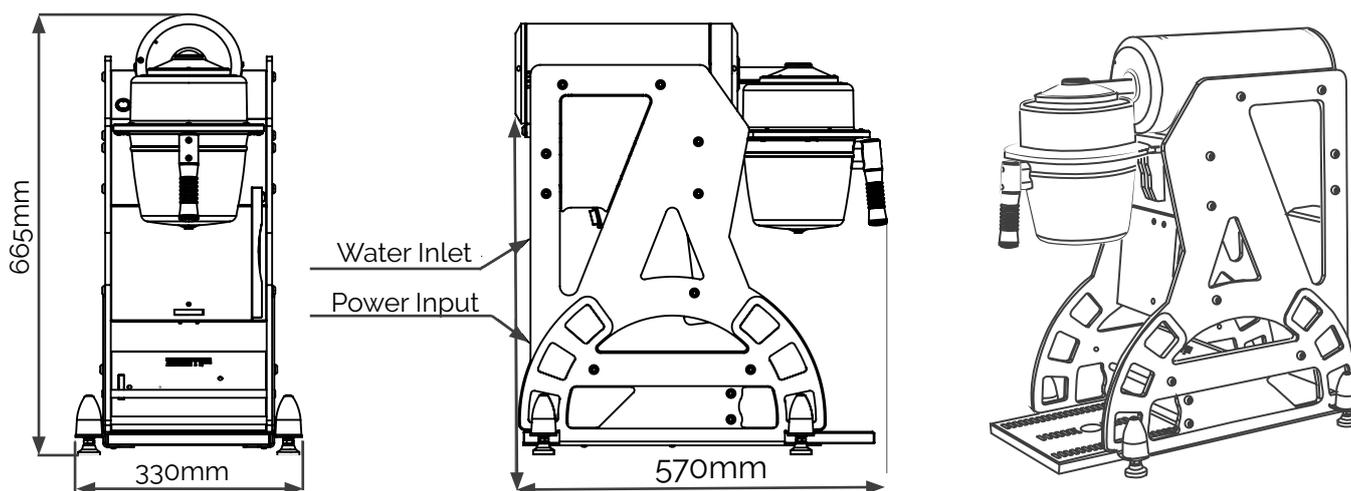


## 5. Technical data

### 5.1 HIPSTER1GRP

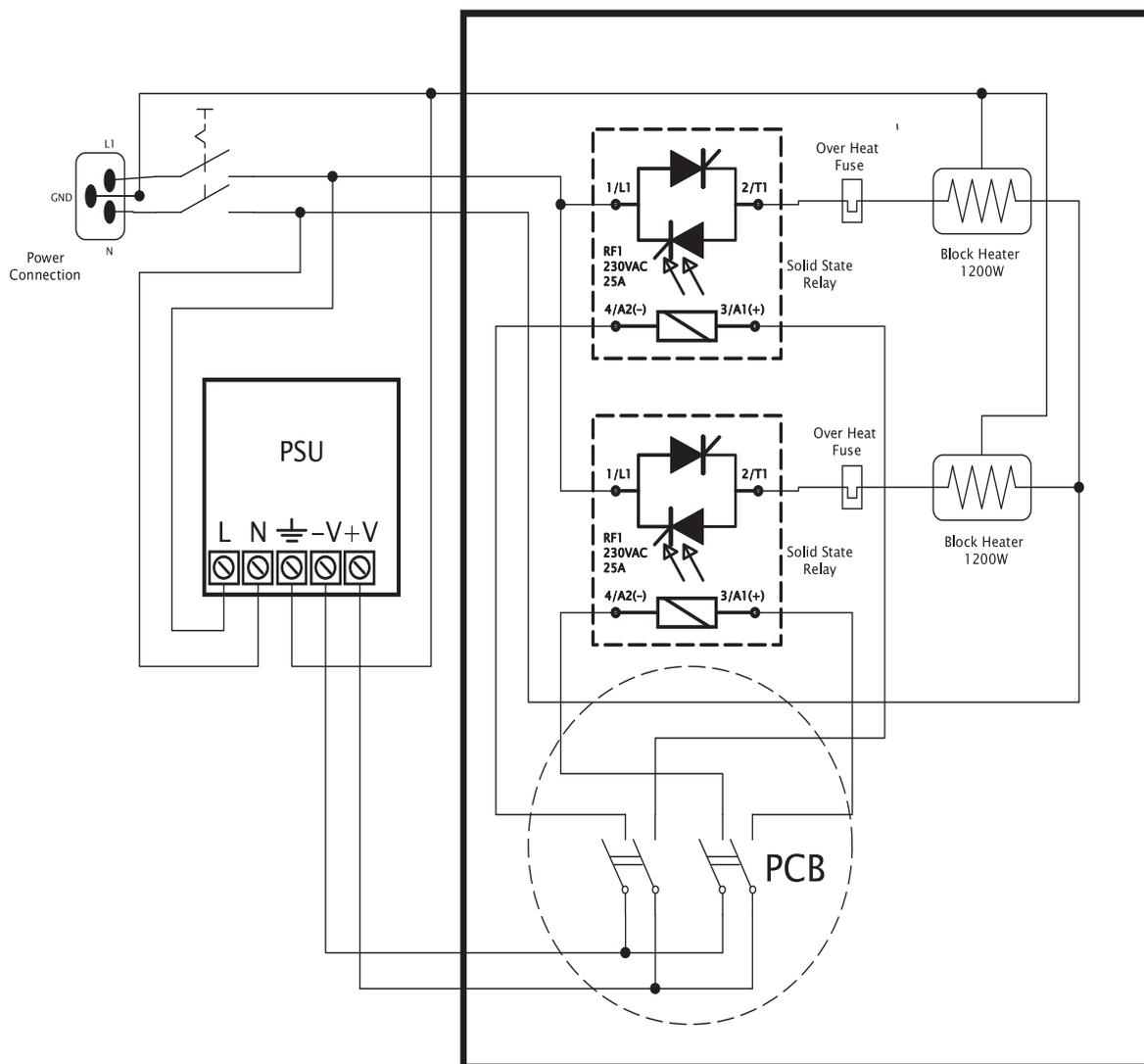
Including touch controller, router, cup stand and hario wire insert for single brew.  
The machine is placed on the counter. Adjustable feet for levelling.

Capacity: 1x3,8 lit 200 cups/h.  
Dimensions: W330mm/D570mm/H665mm.  
Weight: 28 kg.  
Max power hot: 230V 1x2400W.  
Max power cold: 1x38W.  
Max power idle: 7 W.



## 5.2 Wiring diagram TB Tube

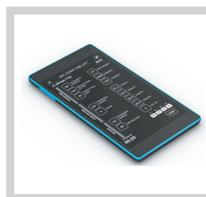
TUBE 220 - 240 VAC 2400W



## 6. Unpacking



Router



Touch controller



Drip tray



Drip tray insert



Adjustable feet x4



Foot panel x4



Brew basket plastic



Extension cords router



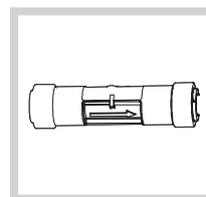
1x 25 Coffee filter 110/330



Inlet hose



RJ hub Extension adapter



Non-return valve



Thermos 2,5 Litres



## 7. Installation instructions

### 7.1 Description

Tools needed: ● Spirit-level  
● Adjustable spanner



### Hipster Brewer 1 GR



#### Warning! Nr 5. CAN cable to button

The black CAN-cable is for the button controller only. Do not connect to the router.

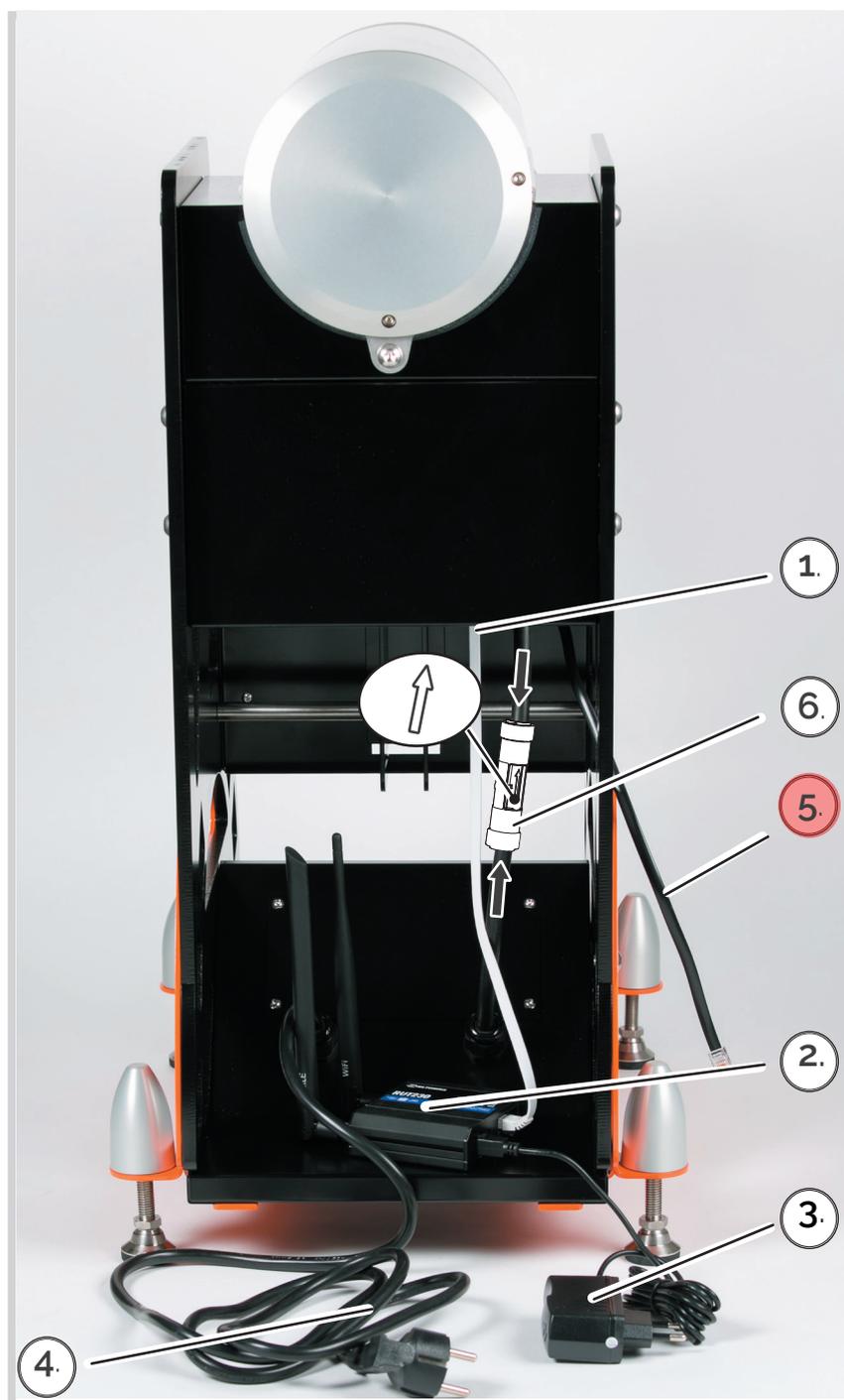
### HIPSTER 1GRP

1. RJ45 to LAN
2. Modem
3. Power unit modem
4. Power unit Hipster
5. CAN cable to button controller
6. Cold water in 3/4" with JG 8mm and Non-return valve



#### Important! Nr 6.

When fasten the non-return valve; make sure that the arrow is in the right direction. (toward the machine).



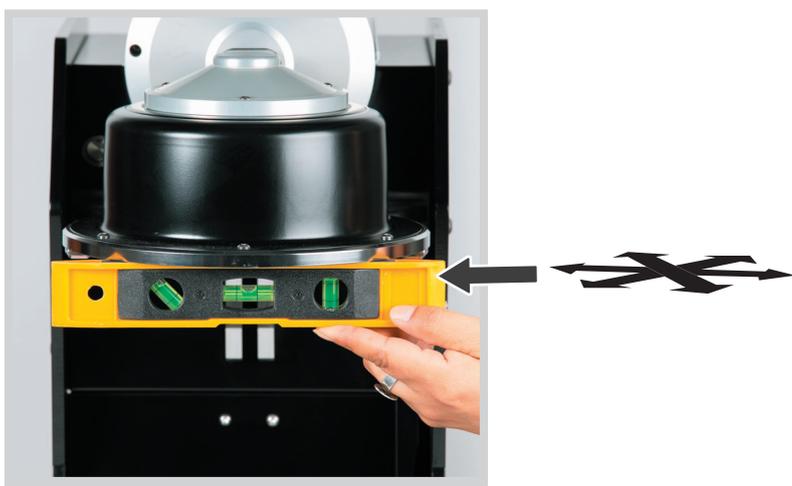
## 7.2 Adjust the feet



## 7.3 Adjust the brewer hat in level.



**Caution!** Make sure the brewer hat is in level, or it will not extract evenly in the filter basket. Use a spirit-level .



## 7.4 Connect the water filter system.



Note! See manual with the filter set.



## 7.5. Connect the network-cable. (RJ45) white cable. To the LAN-port of the router.



1. Start the router 1 minute before the coffee machine, to get an IP-address.
2. Start the machine. Press ON button.



3. A short beep sound means the brewer is on.
4. After 3-8 sec long beep means that the brewer have received an IP-address.
- 5, Start a run cold. 300-400 ml will be dispensed,



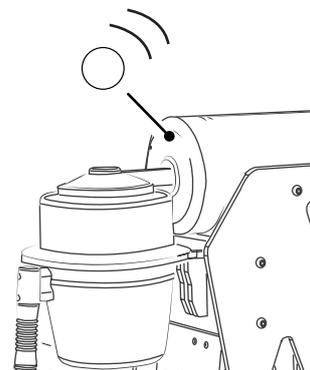
**Warning! Nr 6.** Very important! Otherwise the system might overheat.

6. Temperature calibration must always be done before brewing is started.  
( CAL 1 and CAL2)
7. Place a container that takes more than 2 litres under the filter basket.
8. Alternative 1. Push the menu-button in the upper left corner, choose Tools then Special Routines.  
  
Alternative 2. Using the button controller with display, push the lower right button, "**Setup**".
9. Run Calibrate 2. 2,0lit of hot water is dispensed.
10. Run Calibrate 1. 1,8lit of hot water is dispensed.
11. Now the Hipster 1GRP is installed. You are now ready to brew! See page 19.

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## 7.6 Machine status

State number	State name	Light
0.	Off	
1.	Startup	Flashing light
2.	Idle	Green
4.	Running	Blue
16.	Heater Error	Red slow flash
19.	Connector error	Red fast flash
20.	Water supply Error	Red fast flash



**Note!** For 3TEMP to be able to support you in the best possible way, please connect your Hipster to the internet via LAN, WLAN or GSM. Use tethering on the router and connect to your existing Wi-Fi.

- If you need support, please send us an email to [support@3temp.com](mailto:support@3temp.com) or call your nearest support.
- If you want to give us feedback on the product; please send us an email to [info@3temp.com](mailto:info@3temp.com)

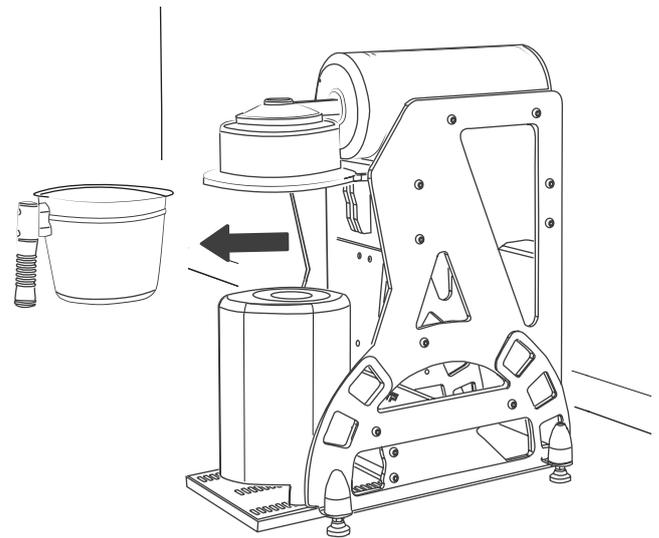
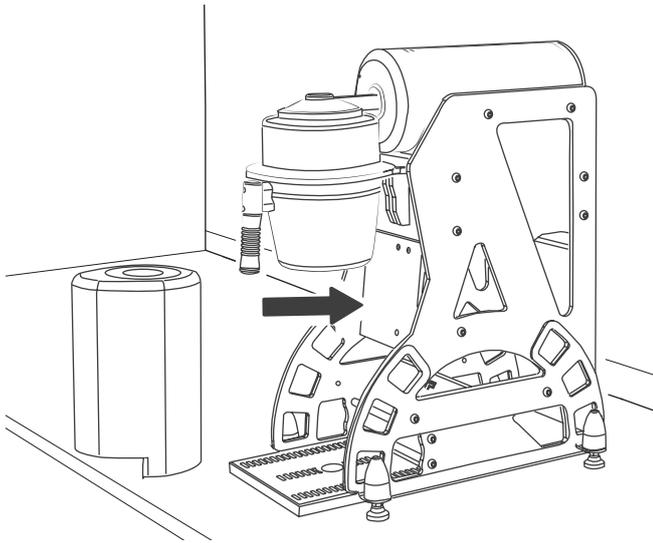
## 8. User instructions

### 8.1 Prepare a brew

1. Place the thermos under the brew basket.
2. Remove the brew basket from the brew hat.



**Danger!** Can cause serious burns. Do not remove the brew basket when lamp is blue and brewing.



3. Add filter to the brew basket.

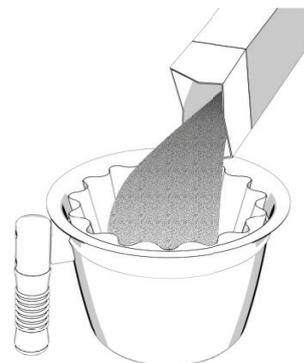
4. Add coffee into the filter.



**Note!** Make sure the filter fits correct. Use 3TEMP coffee filter paper.

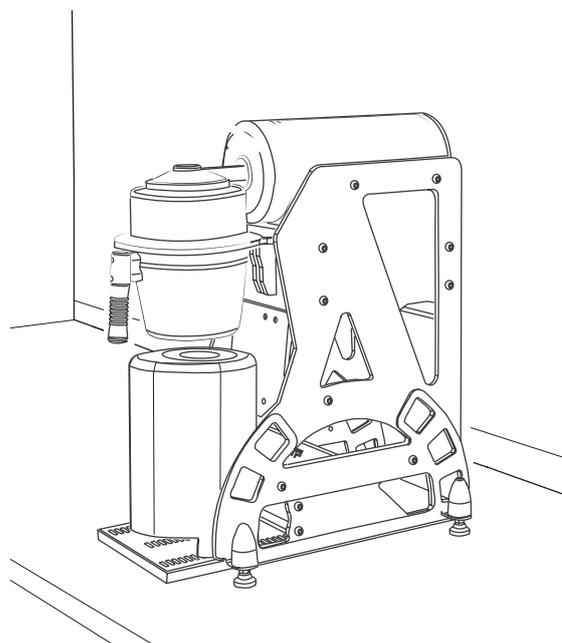
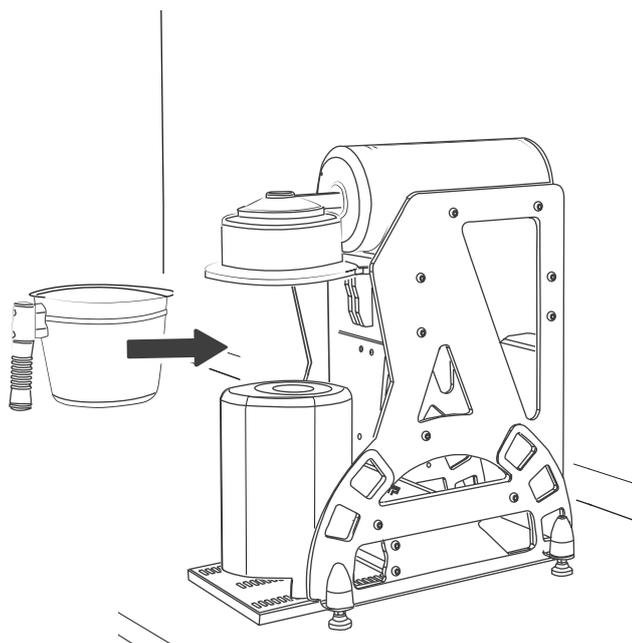


**Note!** Make sure the coffee is spread evenly and the surface is flat.



5. Reinstall the brew basket.

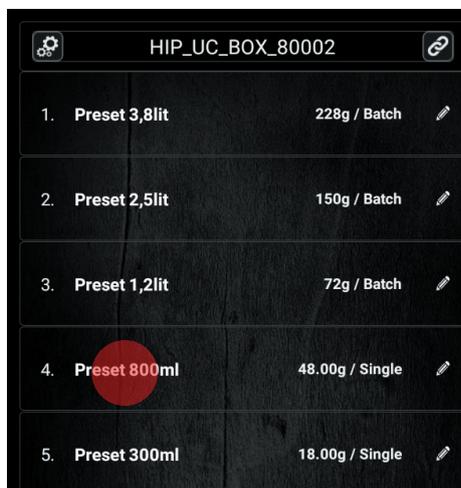
6. Ready to brew.



## 8.2 Select recipe

1. Select a recipe.

2. Adjust grams or millilitre. If needed.

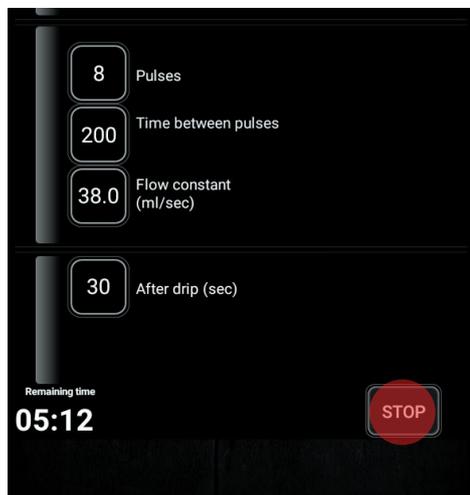
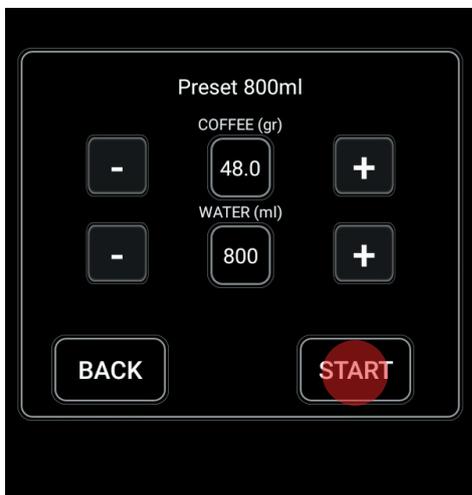


3. Press **Start** to brew.

4. Brewing in progress. Press **Stop** button to stop.

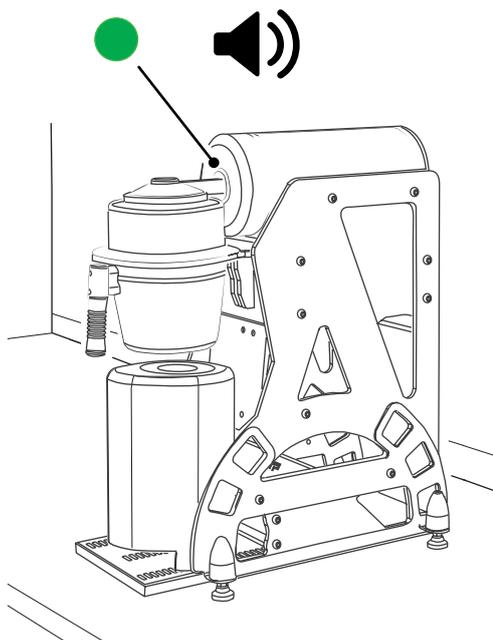
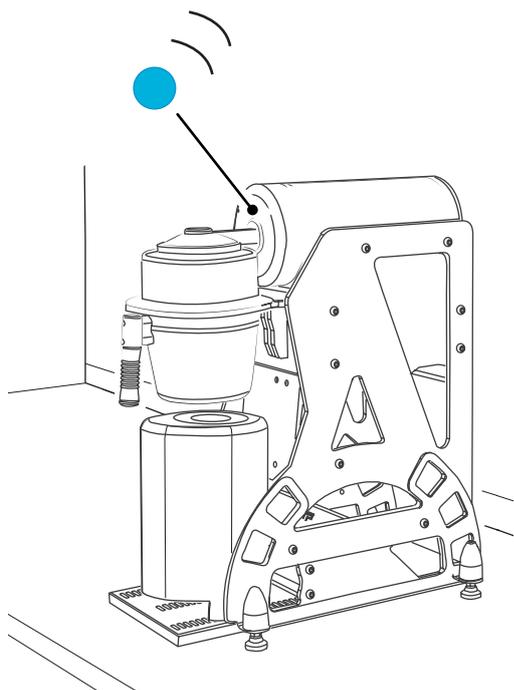


**Caution!** The metal parts of the brewer hat will be very hot.



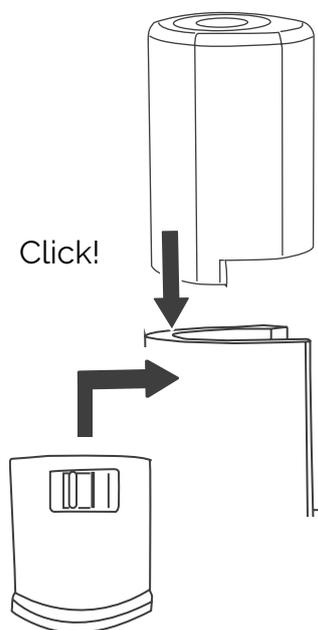
5. Brewing is in progress when the blue indicator is flashing.

6. When the brew is finished, the indicator light turns green and a beep is heard.

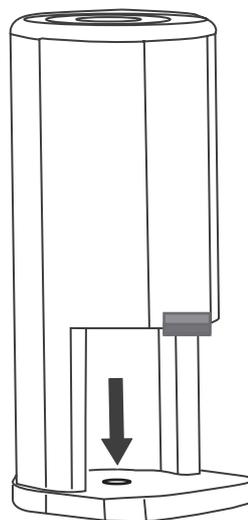


### 8.3 Thermos detachable serving base

1. Place the thermos and place it on the detachable serving base.



2. Place the cup on the white spot.



3. Press for coffee.

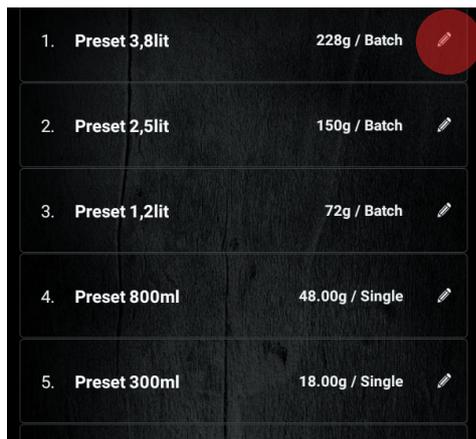


## 9. Recipe settings

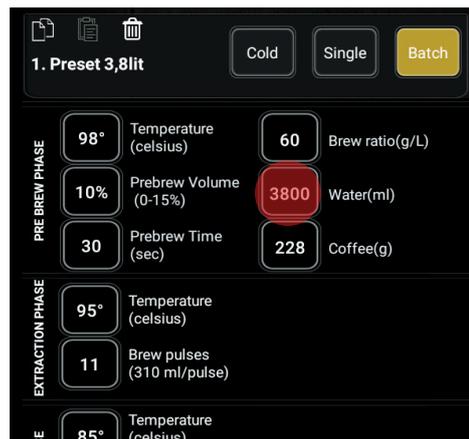
### 9.1 Set a recipe for batch or single brew.

**Note!** If you want to save the recipe, Press **SAVE** before start. If not, the recipe will go back to previous settings.

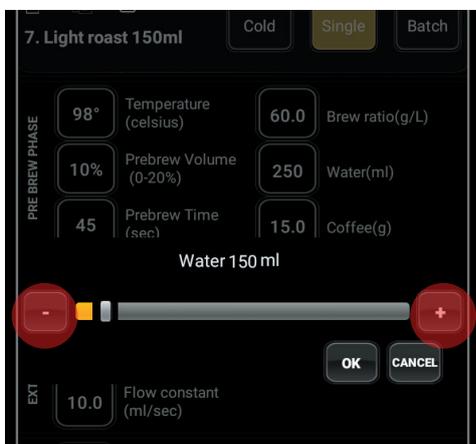
1. Press the **PEN**-symbol at the right.



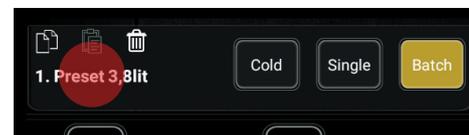
2. Select the parameter you want to change. Press.



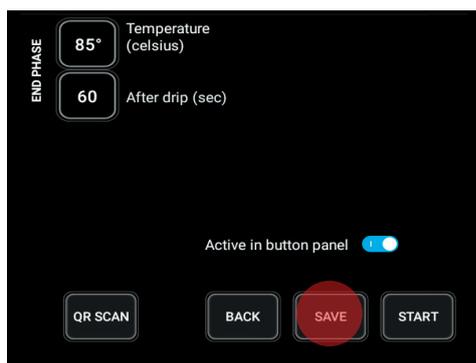
3. Adjust the amount.



4. Press to rename the recipe.

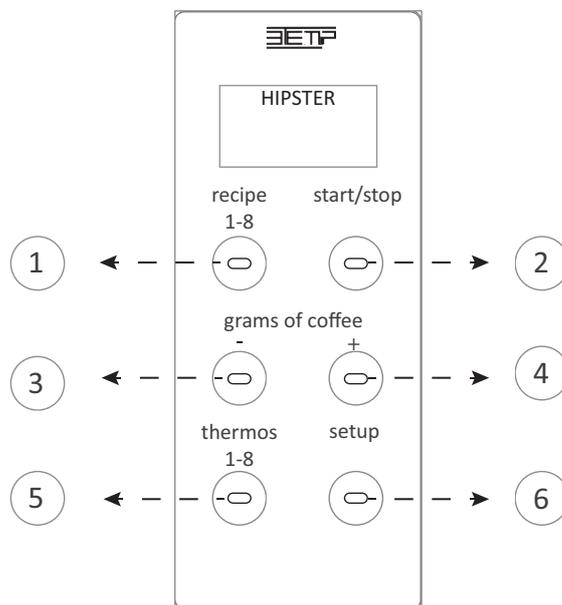


5. Press **SAVE** to keep the recipe.



## 10. Recipe settings with button controller.

### 10.1 Recipe settings



- 1 Button 1: Enter recipe editor by pushing and holding down the button until display shows "Edit Recipe"
- 2 Button 2: In mode "Edit Recipe" this button enables/disables the recipe. (Disabled recipe is still in the machine but does not show when pushing 1 "Recipe 1-8" in normal mode).
- 3 Button 3: Step Down/Back/Previous item (-) in every menu.
- 4 Button 4: Step Up/Forward/Next item (+) in every menu.
- 5 Button 5: Previous menu/Back/Cancel
- 6 Button 6: Next Menu/OK

## Example: How to “Edit a Recipe”

“slot” is the recipe number (1-8)

1. In idle mode enter “Programming mode” by pushing and holding button **1** until “Edit Recipe” shows in display.
2. Use buttons **3** or **4** to chosen recipe slot (1-8).
3. Press button **6** to edit selected recipe slot.
4. Select type of recipe by using **3** or **4**

### Available selections:

EMPTY	Empty slot/Delete recipe, create empty slot
BATCH/SINGLE/COLD BREW	Existing recipe in slot
NEW BATCH 1.0/60	Template Batch brew 1000 ml water 60 grams of coffee
NEW BATCH 2.0/120	Template Batch brew 2000 ml water 120 grams of coffee
NEW BATCH 2.5/150	Template Batch brew 2500 ml water 150 grams of coffee
NEW BATCH 3.5/210	Template Batch brew 3500 ml water 210 grams of coffee
NEW SINGLE 0.3/18	Template Single brew 300 ml water 18 grams of coffee
NEW SINGLE 0.5/30	Template Single brew 500 ml water 30 grams of coffee
NEW COLDB 1.0/85	Template Coldbrew 1000 ml water 85 grams of coffee
NEW COLDB 2.0/170	Template Coldbrew 2000 ml water 170 grams of coffee
NEW COLDB 2.5/213	Template Coldbrew 2500 ml water 213 grams of coffee
NEW COLDB 3.5/298	Template Coldbrew 3500 ml water 298 grams of coffee

5. Press **6** to enter selected recipe.
6. Use **3** or **4** to set the chosen values.
7. Press **6** to enter next recipe configuration.
8. Repeat step 6 and 7 until “Confirm Save” appears.
9. Confirm by pressing **6**
10. Menu is now back in “Edit recipe”. Select another slot by using repeating steps 2-9 or leave “Programming mode” by pressing **5**



**Note!** Button **5** always moves back to previous selection.

The recipe automatically get the following name:

“slotnumber”-“water amount”/“default grams”-“strength in grams/liter”

Name: 4-2500/213-55

Means following:

Slotnumber:	Number 4
Water amount:	2500 ml of water
Coffee:	213 grams of coffee
Strength:	55 grams coffee per liter water

## Delete recipe

"slot" is the recipe number (1-8).

1. Do step 1-3 in "Edit recipe" (page.27).
2. Select EMPTY by pressing **3** or **4**
3. Press **6** to enter "Confirm Delete".
4. Press **6** to confirm deletion of recipe.

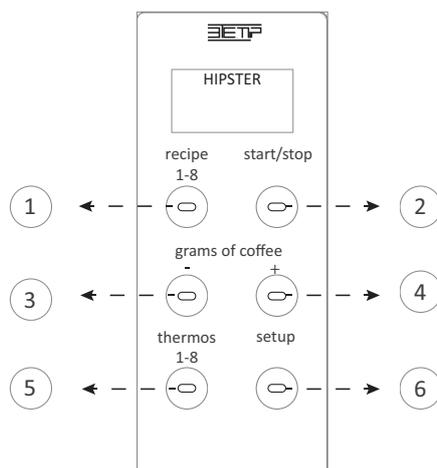
Button **5** always moves back to previous selection.

## Enable/Disable recipe

1. Do step 1-2 in "Edit recipe".
2. Press **2** to switch from one setting to another Enabled/Disabled status of slot.
3. Press **6** to enter "Confirm Enable/Disable".
4. Press **6** to confirm Enable/Disable slot.



**Note!** Button **5** always moves back to previous selection.



## 11. Care and maintenance after use.

### 11.1 Cleaning instructions

Always follow the cleaning instructions!



Clean parts, accessories, filter basket and thermos using warm water and a gentle dish washing liquid and rinse well. Wipe the outer housing and drip tray with a soft damp cloth and dry thoroughly.



**Caution!**

Protect your eyes.



**Danger!**

Disconnect the appliance from the power socket before assembly, disassembly and cleaning.



**Caution!**

Do not use rough abrasive materials or sharp object which can scratch the surface of the coffee machine. Use a soft cloth to clean the drip tray.



**Important!**

Keep the coffee machine clean.



**Caution!**

Do not use liquids other than water.



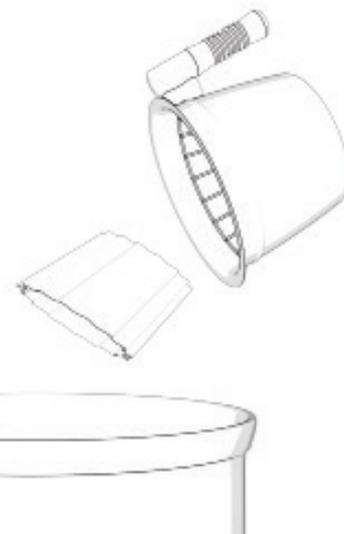
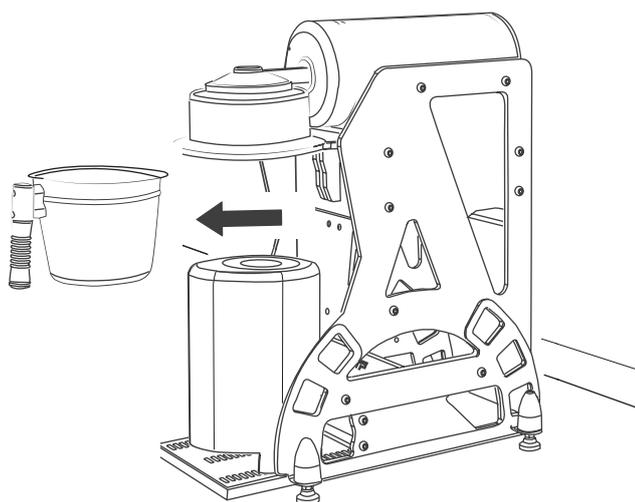
**Danger!**

Appliance must not be cleaned by a water jet.

## 11.2 Cleaning Thermos

1. Remove the brew basket from the brewer hat.

2. Clear any object free from the brew basket.



3. Make sure the thermos is empty.

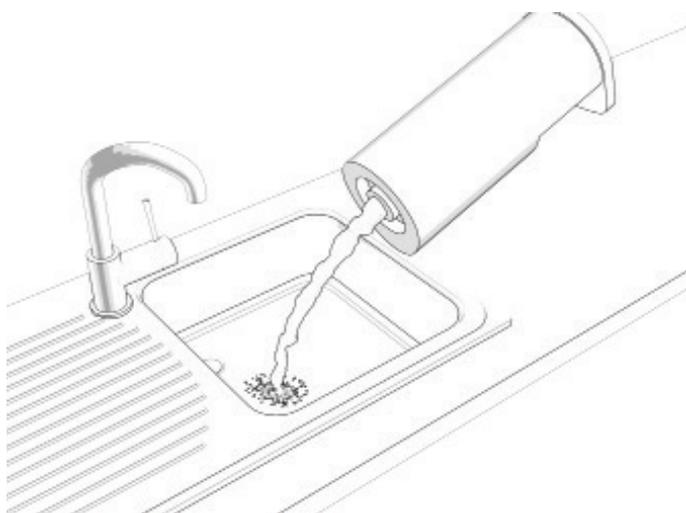
4. Cleaning Tablet  
(Part Nr :100204)



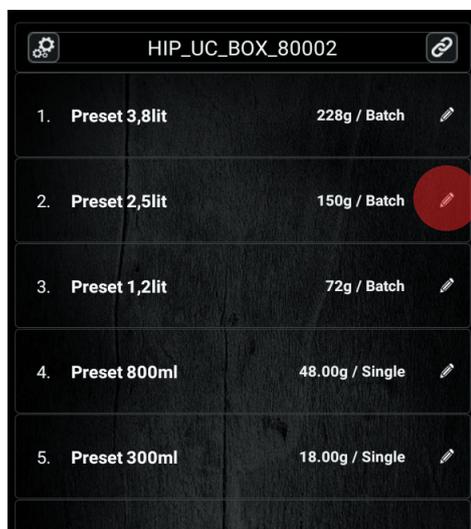
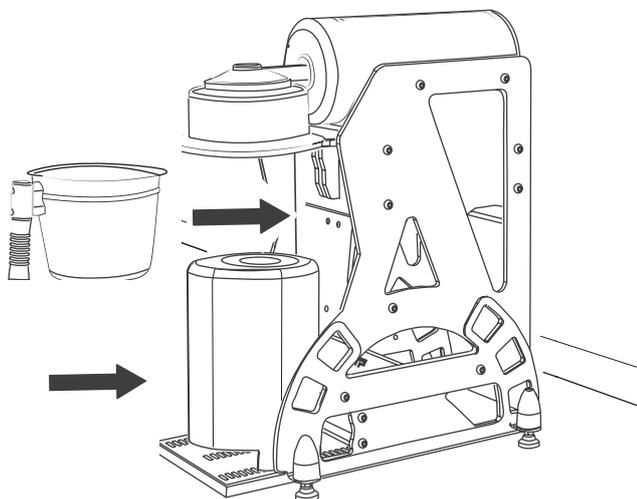
**Caution!** Protect your eyes.



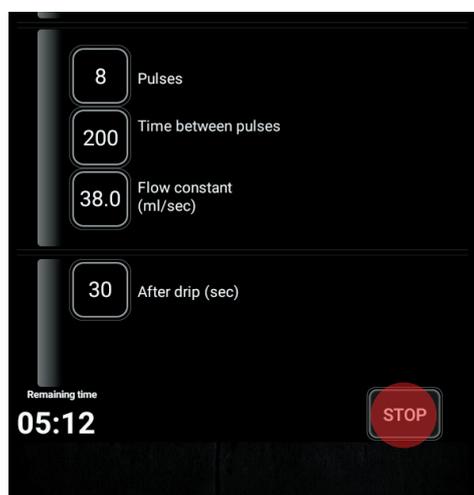
**Warning!** Keep away from children.



- 5. Reinstall the brew basket and the thermos.
- 6. Choose suitable recipe. 3TEMP recommend 2,5 lit.



- 7. Press Start.
- 8. Wait for the brew process to finish; Press **STOP** to interrupt the brewing process.

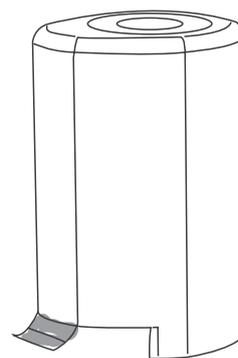
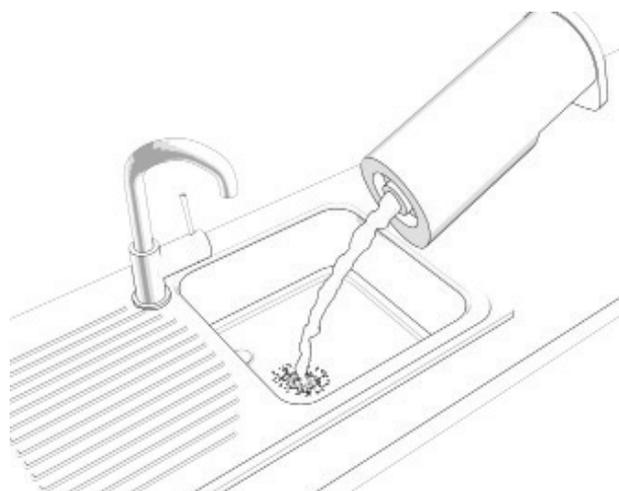


9. When finished. Clear the thermos out of cleaning fluid.

 **Warning!** Hot water.

 **Note!** For better result; let it stand for approx. 1 -2 hour in the thermos.

 Protect your eyes.



---

10. Clean it with a dish brush. Rinse out several times!

 **Caution!** Make sure that **No** cleaning fluid is left in the thermos. Rinse out properly.





## 12. Cleaning water strainer

1. Dissolve a cleaning tablet in hot water.



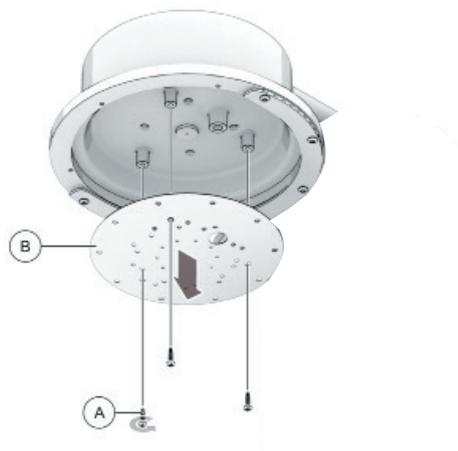
**Warning!** Hot water.



Protect your eyes.



2. Remove screws (A) and detach shower screen (B).



3. Clean water strainer using the dissolved cleaning solution prepared in step 1.



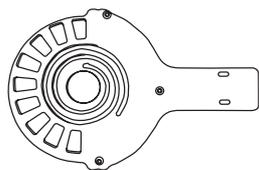
4. Reassemble shower screen.



**Caution!** Tighten all screws evenly and make sure water strainer is in level.



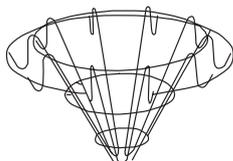
# 13. Single brew



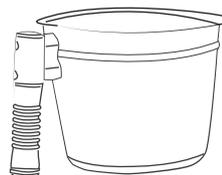
Cup holder



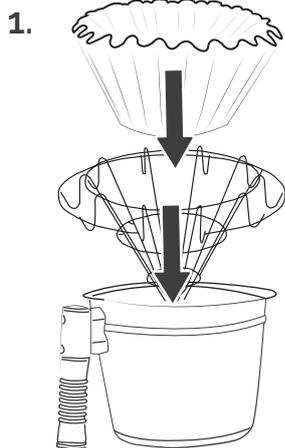
Coffee filter



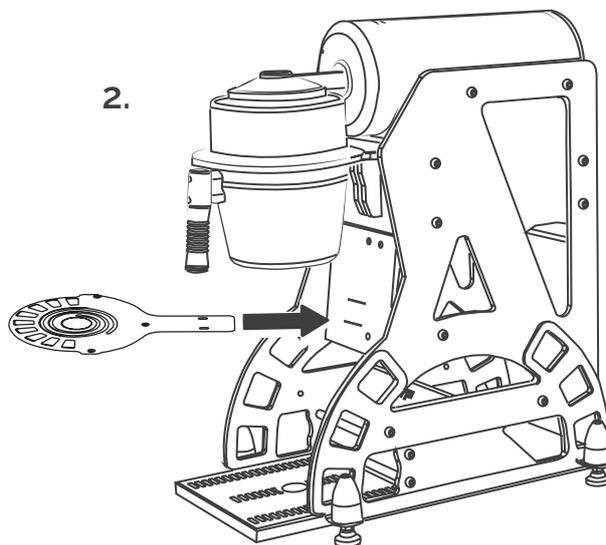
Hario wire insert



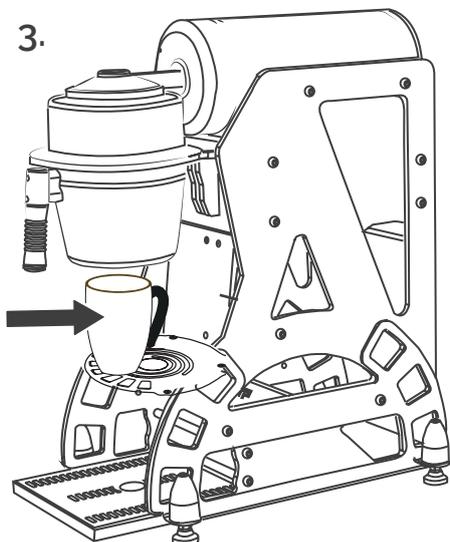
Brew basket



1.



2.



3.

4. Start a recipe for single brew.



**Note!** To set a recipe see page 24.

## 14. Spare parts

Adjustable foot	600523	
Brew basket steel	600537	
Brew basket plastic	600968	
Button controller	600917	
Brewer hat	600607	
500 Coffee filter 110/330	500277	
Cup holder	500101	
Drip tray	600719	
Drip tray insert	600720	
Extension adapter	600961	
Extension cord router rj45	600948	
Foot panel x 4	600524	
Inlet hose black	600941	
Thermos	550152	
Water block	600839	
Water filter best max V	500242	
Water filter installation kit	typ 1 500243	
	typ 2. 500249	
Wire insert	500913	
Wire insert for single brew	500953	
Wi-fi router and tablet	600919 230 3G	600920 UK 4G
	600920 240 4G	600920 US 4G
Non-return valve	550038	

## 15. Extra additions

### Cold brew

Extra addition; cold brew function.

The Hipster series brews a batch of cold brew like it does with regular coffee, but without the heat in only 18 minutes (2,5l).

Since there is no boiler with preheated water you can also brew with the cold water that comes into the brewer from your water mains.

To order the cold brew function; contact [support@3temp.com](mailto:support@3temp.com).



### Button controller

Button controller 6 buttons with display or 8 buttons without display.  
Run recipes and special functions.



Note! You can NOT adjust and create recipes with the Button controller.

To order the button controller; contact [support@3temp.com](mailto:support@3temp.com).

## 16. Declaration of conformity

This declaration of conformity is issued under the sole responsibility of the manufacturer  
 We declare under our sole responsibility that this product is in conformity with all relevant provisions of  
 the following directives including their amendments and complies with the following standards.  
 The product is in conformity with the following standards and/or other normative documents:

Manufacturer: PLAE2TECH AB

Brand: 3TEMP

Equipment Type: Professional Coffee Brewers for institutional catering

Object of declaration: Hipster series: Hipster 1GRP, Hipster 1GRP UC, Hipster PULS, Hipster KOBRA

Product Name: Hipster GRP1

Category: Specialty Coffee Recipe Brewer/Profile Brewer.

Safety; Standards to which Conformity is Declared:

IEC 60335-1:2016  
 IEC 60335-2-75:2012+A1:2015  
 EN 60335-1:2012  
 EN 60335-2-75:2004+A1:2005+A11:2006+  
 A2:2008+A12:2010  
 EN 62233:2008

UL 197 Commercial Cooking Appliance  
 E48744441190614153146  
 E4874431190614153101  
 MH618991190617174048

Health; Food Contact; COMMISSION REGULATION (EC) No 2023/2006;  
 on good manufacturing practice for materials and articles  
 intended to come into contact with food

Regulation  
 1935/2004/EC ; On materials and articles intended to come into constancy with food.

NSF/ANSI 372  
 NSF 4

Measured levels below Swedish heavy metal norm.  
 SLVFS 2001:30

Hipster Taste Quality: European Coffee Brewing Center (ECBC) approved 1.5-2.5 litres.



Anders Eriksson, CEO 3TEMP



## 17. Warranty

### Warranty

12 months for manufacturing defects– product and spare parts .  
Cover costs for defective parts

Warranty period valid according to purchase contract calculated from date of purchase.

### Scope of warranty

This warranty covers faults occurring during the warranty period, which have been notified to the reseller or verified by 3TEMP (warrantor) or a representative of the warrantor, and which concern design, manufacturing or material defects and consequential damages occurring on the product itself.

### Warranty limitations

This warranty applies on condition that the product is used in a normal fashion or under comparable circumstances for its intended purpose and that the instructions for use are followed.

This warranty does not cover faults caused by:

- Transport of the product.
- Careless use or overstraining of the product.
- Failure on the part of the user to follow instructions concerning installation, use, maintenance, care and handling.
- Incorrect installation or incorrect positioning of the product.
- Conditions that are not due to the warrantor, e.g. excessive voltage variations, lightning, fire and other accidents.
- Repair, maintenance or design changes made by an unauthorized party.
- Faults that do not impact operation, e.g. surface scratches.
- Parts that through handling or normal wear are exposed to greater than average hazard, e.g. lamps, glass, ceramic, paper and plastic parts, and filters and fuses are not covered by the warranty.
- Settings; information on use, care, handling, service or cleaning that are customarily described in the instructions for use; or works caused by the user neglecting to observe warning or installation instructions; or investigation of such are not covered by the warranty.
- The warrantor is responsible only for the operation if approved accessories are used.
- The warranty does not cover product failures caused by accessories/equipment from other manufacturers.

### General warranty limitations

The warrantor's responsibility is limited in accordance with these warranty terms and the warranty does not cover property damage or personal injury. Verbal promises made in addition to this warranty agreement are not binding for the warrantor.

Service terms during the warranty period

According to your agreement with your local distributor.

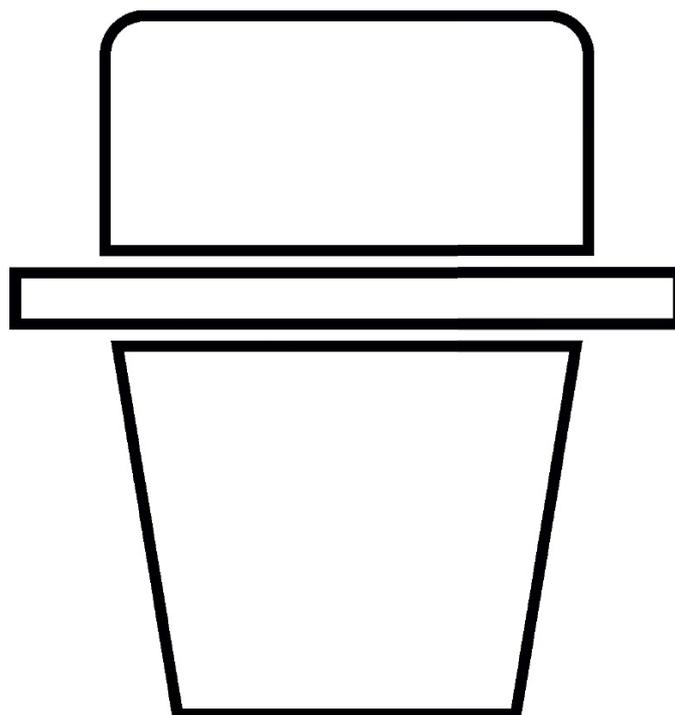
Rectification measures when fault is detected

When a fault is detected, the customer must notify this to the distributor. Specify what product this applies to (serial number are listed on the product label), and describe the fault and how it occurred as accurately as possible.

For a warranty repair to be performed, the customer must prove that the warranty is valid by presenting the receipt of purchase. After the warranty period has expired, warranty claims that have not been made in writing before the expiration of the warranty period will not be valid.



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*"The details create the big picture"*

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