

Ultrafine Coffee Tools Made in Italy

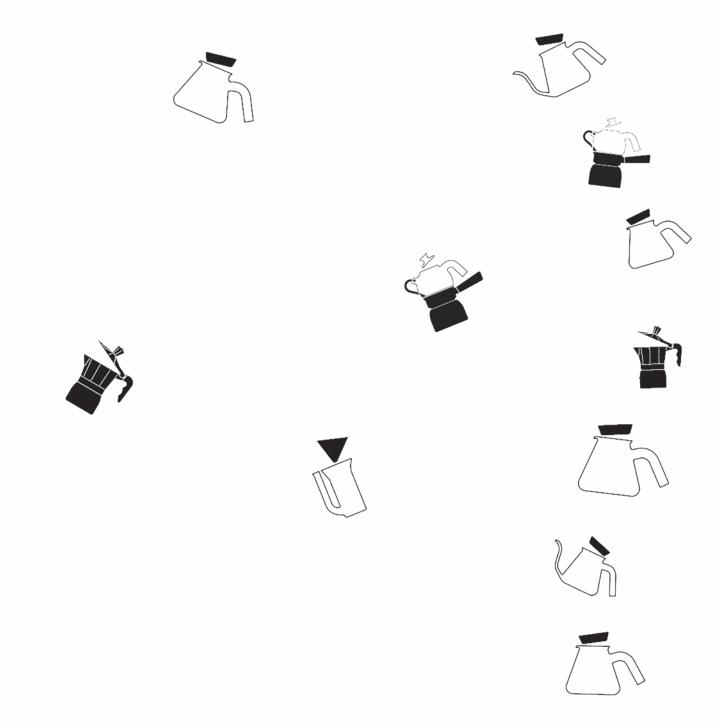


TABLE OF CONTENTS

| INTRODUCTION | | ESPRESSO | |
|---------------------------------|-------|--|----|
| | | FILTER BASKET | 16 |
| GLASSWARE | | FILTER BASKET NT | 18 |
| • SERVER | 6 | FILTER BASKET | |
| • CARAFE | 7 | SUPERFINE | 19 |
| BREVVING FILTERS | | ALL IN ONE | 20 |
| | | SHOWER SCREEN | 21 |
| • AEROPRESS FILTER | 9 | PUCK DIFFUSER SCREEN | 23 |
| CONE FILTER | 10 | | |
| DRIPPER | 11 | MOKA | |
| ACCESSORIES | | COMPETITION MOKA | |
| STATION INOX | 13 | FILTER | 25 |
| STATION BLACK | 13 | CLASSIC MOKA POT | 26 |
| • FLOWER V60 | 14-15 | INDUCTION MOKA POT | 27 |
| • FLOWER WAVE | 14-15 | • GLOBE MOKA POT | 28 |



SHOWROOM

The E&B Lab showroom is located in Torre d'Isola, the historical headquarter close to Pavia, easily accessible from Milan.

E&B Lab is the creative laboratory of IMS, based in Italy, where ideas are experimented, new products are designed and produced with an artisanal approach and care for details and materials.



Crafted in Italy

GLASSWARE

SLOW - GLASS - BLOWING



The E&B Lab's purpose in designing and developing new products is to distinguish them from the most common and standardized ones, with the ultimate aim to establish a direct connection with natural materials through the abilities of its craftsmanship.

This particular type of glass is light but strong, making the products resistant to thermal shocks.

GLASSWARE



SERVER

The borosilicate glass Server comes with a cork cap.

With an elegant and minimalistic design, the Server is studied to be a functional item to both make and serve coffee with the same tool. Compatible with most of the coffee drippers from the common brands, including:

- Stainless steel dripper
- Kalita wave
- Hario

TECHNICAL DETAILS

Material: Hand-blown Borosilicate glass — safe to 120

degrees.

Capacity: 800 ml

Dimension: h. 130 mm, Ø 130 mm



GLASSWARE



CARAFE

The borosilicate glass Carafe comes with two flower-shaped holders in stainless steel: the first one si compatible with V60 and Chemex paper filters, while the second one is for paper wave filters.

Our beautiful Carafe has a special

Our beautiful Carafe has a special shape inspired by the ones used in chemical laboratories, that makes it original and unique.

TECHNICAL DETAILS

Hand-blown Borosilicate glass Capacity: 560 ml Dimension: h. 205 mm, Ø 90 mm



E&B Lab has just designed and developed a new range of stainless steel filters that can replace paper-filters.



Compared to paper filters, the main benefit of using stainless steel filters is to avoid paper smells, letting the authentic coffee elements flow through the filter into the cup. In this way, you can appreciate all the qualities of the coffee and get a fuller cup.

The shape and the mesh were designed to ensure the perfect pour-over coffee. Moreover, all the E&B Lab filters are environmentally friendly.



AEROPRESS FILTER

The Stainless steel filters are designed for the Aeropress coffee maker with a filtration of 35, 150 or 200 micron according to the model. The main feature of our filters is to let the sweet flavor notes to emerge in best possible way.





D62FI2O

External diameter: 62 mm Thickness: 0.15 mm Hole diameter: Ø 0,20 mm Hole number: 16' 437 Total open area: 16%



D62SF15

External diameter: 62 mm Thickness: 0.10 mm Hole diameter: Ø 0,15 mm Hole number: 39' 780 Total open area: 28%



D63UF3.5

External diameter: 63 mm
Thickness: 0.30 mm - 0.90 mm
Filtration: Woven Wire Inox
Membrane
Double protective Inox ring



CONE FILTER

The Cone filter is studied to be used with the E&B Lab Carafe, but it also perfectly fits into V60 brewers, Chemex and other Carafe tools. Thanks to its 35 micron filtration power, it is possible to use the same recipe as paper filters.

TECHNICAL DETAILS

External diameter: 145 mm

Height: 95 mm Shape V60°

Filtration: Woven Wire Inox Membrane

Protective inox mesh





DRIPPER

The Dripper is our free-standing cone dripper, entirely made of stainless steel; it can be used as a stand-alone or positioned on top of servers, cups or coffee stations. Thanks to the particular shape of the dripper, coffee does not come into contact with other materials allowing a better control of the extraction and temperature.

TECHNICAL DETAILS

Superior diameter: 145 mm

Height: 95 mm Shape V60°

Filtration: Woven Wire Inox Membrane 3 supporting cylinder in A2 stainless steel

Lower support: Triangular shape



E&B Lab also created a stylish range of accessories to be used with our products, in order to offer smart and easy solutions.



We only use high quality materials combined with high technology, putting together the beauty and the functionality of products.

The idea is to expand the range of accessories by taking into account the needs of the baristas and their best ideas.

All the accessories are entirely Made in Italy.

Station Inox



Station Black

STATION INOX & STATION BLACK

The E&B LAB Station is designed for maximum versatility and can be used to extract coffee by Aeropress or by using a dripper.

It is available in two versions: the stainless steel one and the black finish one.

The Station is composed by a wood support with a practical grid to save drops. It can be used with any type of mug and server.



The E&B Lab flowers are designed to be used with the most common paper filters or any carafes including Chemex, Kinto and, of course, the E&B lab one.

The style of the Flower was studied to facilitate the introduction and extraction of the paper filter into the carafe.

It allows to see all the process of brewing.



E&B LAB FLOWERS



The characteristic long petal serves as a grip while the other ones are designed to support paper.
Unlike most filter media, Flower does not change the beverage temperature.



Flower Wave designed for the wave paper filter





Flower V60 designed for V60 and Chemex® paper filters





FILTER BASKET

From the expertise and the know-how of IMS, E&B Lab developed a wide range of innovative filters. Each filter is electro-polished with a cylindrical shape, and it is available in five heights.

The innovation is the Nanoquartz technology on all the surface of the filters.

Moreover, E&B Lab presents a new filter, the Superfine, for an higher filtration.

In this way, E&B Lab gives the baristas the opportunity to exalt all the hints of its coffee.



FILTER BASKET

The E&B Lab filter basket is inspired by the most widely used filters. it is available in five heights that have to be choosen according to the dose of coffee you use. The filter has a cylindrical profile with a perforated area of 49 mm and 715 holes.

| PRODUCT CODE | HEIGHT | CAPACITY |
|--------------|----------|----------|
| B702TFH20 | h. 20 mm | 12/14 gr |
| B702TFH22 | h. 22 mm | 14/16 gr |
| B702TFH24 | h. 24 mm | 16/18 gr |
| B702TFH26 | h. 26 mm | 18/20 gr |
| B702TFH28 | h. 28 mm | 20/22 gr |



FILTER BASKET - NT

The E&B LAB filter NT is the evolution of the E&B LAB filters. Compared to the standard filter, it has a Nanoquartz coating. The advantage of this technology is greater anti-adherence that facilitates the coffee cake removal from the filter.

In addition, this technology improves filter surface cleaning making it more antibacterial and easier to clean.

| PRODUCT CODE | HEIGHT | CAPACITY |
|--------------|----------|----------|
| B702TFH20NT | h. 20 mm | 12/14 gr |
| B702TFH22NT | h. 22 mm | 14/16 gr |
| B7O2TFH24NT | h. 24 mm | 16/18 gr |
| B702TFH26NT | h. 26 mm | 18/20 gr |
| B702TFH28NT | h. 28 mm | 20/22 gr |



FILTER BASKET SUPERFINE

The Superfine filter comes from the idea of creating a filter with a higher filtration power the standard ones. Usually the filtration is between 250 and 350 µm.

The superfine filter has a filtration of $170 \mu m$.

To achieve this performance, we combined a 170 µm membrane to IMS holing technology.

In this way, it is possible to obtain a cleaner cup emphasizing the acidic component of the coffee.

| PRODUCT CODE | HEIGHT | CAPACITY |
|--------------|----------|----------|
| B702TH24SF | h. 24 mm | 14/16 gr |
| B702TH26SF | h. 26 mm | 16/18 gr |
| B702TH28SF | h. 28 mm | 18/20 gr |

ALL IN ONE



The main characteristic of the ALL IN ONE filter is the ability to make different recipes using the same filter. It is necessary to have an espresso machine with pressure profiles to adapt the extraction according to your taste.

The ALL IN ONE filter can make espresso, brewing, infusion and

ESPRESSO

| PRODUCT CODE | HEIGHT | CAPACITY |
|--------------|----------|----------|
| B702TH22/ONE | h. 22 mm | 11/13 gr |
| B702TH25/ONE | h. 25 mm | 15/17 gr |
| B702TH28/ONE | h. 28 mm | 18/20 gr |

CAFÉ CRÈME

cafè crème extractions.

| PRODUCT CODE | HEIGHT | CAPACITY |
|--------------|----------|----------|
| B702TH22/ONE | h. 22 mm | 13 gr |
| B702TH25/ONE | h. 25 mm | 17 gr |
| B702TH28/ONE | h. 28 mm | 20 gr |

BREWING

| PRODUCT CODE | HEIGHT | CAPACITY |
|--------------|----------|----------|
| B702TH25/ONE | h. 25 mm | 11/13 gr |
| B702TH28/ONE | h. 28 mm | 13/15 gr |

The ALL IN ONE filter can be used also for CASCARA or THE infusion. Use 4 gr of cascara or 3 gr of leaf tea in the B702TH25/ONE filter to obtain around 200 ml of drink.

SHOWER SCREEN

With the new showers, E&B Lab has improved the most popular IMS competition showers.

To do so, E&B Lab combined the photo-etching and nanoquartz technology with the IMS know-how of over 70 years in the production of shower screens.

All of this has led to the creation of a range of a reinforced shower screens with a photo-etched membrane and Nanoquartz coating.

Thanks to the coating, the shower screen is hydro-repellent and easier to clean, but most of all, it creates a rain effect that flows on the coffee puck, avoiding the channelling and improving the coffee extraction.

The reinforcement guarantees the non-deformability of the shower even when the coffee is over-dosed, maintaining the flatness over time.







MA200RNT

Suitable for Marzocco, Slayer and Synesso models

Details:

EXTERNAL DIAMETER: 57,5 mm INTERNAL DIAMETER: 55,5 mm

WALL HEIGHT: 6,6 mm CENTRAL HOLE: 7 mm

SR200RNT

Suitable for Nuova Simonelli and Rancilio models

Details:

EXTERNAL DIAMETER: 57,5 mm INTERNAL DIAMETER: 55,5 mm

WALL HEIGHT: 4,4 mm CENTRAL HOLE: 6 mm

E61200RNT Suitable for E61 models

Details:

BODY DIAMETER: 56,5 mm BORDER DIAMETER: 60 mm WALL HEIGHT: 17 mm external

PUCK DIFFUSER SCREEN

The puck diffuser screen is studying to better distributed the water over the coffee pod, thanks to the new IMS technology that combines a hole area with a 150-micron filtering power photo-etched membrane. Thank to this, the screen can be easily clean and the coffee residues wash away.

Compatible with filter baskets for 58/58.4 mm tampers.



It can also be used with the E&B Lab ALL-IN-ONE filter to better distribute the water over the coffee puck for brewing and infusion extractions and get the best result.

E&B LAB after having created filters for most of the coffee extraction methods, it could not overlook the most popular & beloved technique by Italians: the Moka.

E&B LAB has just developed a new range of Moka pots and their competition filters thanks to our know-how in the filtering technology and the suggestions of the expert baristas.

In addition to developing the new filters, the project also includes the design and creations of the new E&B LAB MOKA POT.



All our Moka pots are 100% Made In Italy

COMPETITION MOKA FILTER

The idea of the Competition Moka filter has been created to enhance the coffee extraction of the Moka pot.

E&B Lab developed a filter with smaller holes (0.2 mm diameter) than the fewer and larger traditional ones ($\approx 0.8 \text{ mm diameter}$) that allows a perfect extraction by avoiding high pressured water that could damage the coffee cake.



A cleaner beverage is obtained thanks to the reduction of the fine particles in the cup, in this way the acidity is emphasised and the bitterness reduced.

TECHNICAL DETAILS

Components: Stainless steel filter & transparent silicone Gasket

Suitable: for the majority of Aluminum Moka Pots

Available: 1 cup - 2 cups - 3 cups - 6 cups

CLASSIC MOKA POT

E&B LAB Classic Moka Pot celebrates the traditional way to prepare coffee in an excellent italian style.

This unique coffee maker has improved the coffee extraction thanks to an higher quality of materials and the use of the innovative Competition Moka Filter.



TECHNICAL DETAILS

Coffee collector & Heating vessel: Aluminium

Gasket: Silicone

Filter: Stainless steel - photo-etched membrane with 200 µm filtring capacity



INDUCTION MOKA POT

This original shape of E&B LAB Induction Moka Pot are conceived to be used on all cooktops including the induction ones.

Available in: 1 cup, 3 cups & 6 cups



TECHNICAL DETAILS

Coffee Coffee collector & Heating vessel: Aluminium

Gasket: Silicone

Filter: Stainless steel integrated membrane with 200 µm filtring capacity

GLOBE MOKA POT

The Globe Moka Pot combines the exclusive design and the Italian know-how to create a revolutionary coffee maker with a modern glass server.



The Globe Moka pots are a stove coffee makers available for both gas and induction stoves.



TECHNICAL DETAILS

Coffee collector: Glass server Heating vessel: Aluminium

Gasket: Silicone

Filter: Stainless steel integrated membrane with 200 µm filtring capacity





ESPRESSO & BREWING L A B Catalogue

Info@eb-lab.coffee

