



# Welcome to AI Coffee

Your personalized brewing assistant — craft your perfect cup, learn your flavor profile, and enjoy coffee like never before.

Get Started

Please fill out this field.

## Welcome Back

Email

Password

Sign In

Don't have an account? [Sign up](#)

OR



Continue with Google

### Craft Your Perfect Cup

Serving Size: 

3 oz

7 oz

10 oz

Tell us what kind of coffee you want

How would you like your coffee?



Brew Coffee

Examples

Try one of these:

- Fruity espresso

Large cappuccino

Nutty pour-over

Strong dark roast

Smooth coffee

Ethiopian light roast

### Recent Brews

- Smooth coffee

Colombian Supremo•3 oz

Apr 24, 2025, 03:34 PM

Brew Again

Leave Feedback
- Fruity espresso

Ethiopian Yirgacheffe•3 oz

Apr 8, 2025, 04:52 PM

Brew Again

Leave Feedback
- Fruity espresso

Ethiopian Yirgacheffe•3 oz

Apr 8, 2025, 04:26 PM

Brew Again

Leave Feedback
- Fruity espresso

Ethiopian Yirgacheffe•3 oz

Apr 8, 2025, 04:02 PM

Brew Again

Leave Feedback
- Fruity espresso


Colombian Supremo•7 oz

Apr 8, 2025, 03:59 PM


Brew Again

Leave Feedback


### Featured Coffees

- 


Colombian Roast

Rich and bold
- 


Ethiopian Espresso

Fruity and aromatic
- 


Americano Blend

Smooth and balanced
- 

Kenyan AA

Bright acidity
- 

Sumatra Mandheling

Earthy and intense
- 

Brazilian Santos





Nutty and sweet

Beans Used

Colombian Supremo (Medium)  
chocolate, nutty — 18g

Brewing Process

Show Details

	Brew Time	Temperature
	243.6s	95 PWM
	Grinding	
	Bean Dispensing	
	Brewing	
	Extraction	

Technical Details

Hide Commands

G-3600  
D-5000  
S-B-29.5  
D-71980  
G-3600  
D-5000  
G-3000  
D-5000  
G-2500  
D-5000  
G-2000  
D-5000  
G-1250  
D-30000  
G-0  
R-3300  
D-3000  
H-100  
D-100  
P-207-3.5  
R-7500  
D-84000  
H-0  
R-0

Featured Coffees



Colombian Roast  
Rich and bold



Ethiopian Espresso  
Fruity and aromatic



Americano Blend  
Smooth and balanced



Kenyan AA  
Bright acidity



Sumatra Mandheling  
Earthy and intense



Brazilian Santos  
Nutty and sweet



Brewing Process

Hide Details

Brew Time

243.6s

Temperature

95 PWM



Grinding

Grinder: 3600 RPMG-3600

Wait: 5.0sD-5000

Wait: 72.0sD-71980

Grinder: 3600 RPMG-3600

Wait: 5.0sD-5000

Grinder: 3000 RPMG-3000

Wait: 5.0sD-5000

Grinder: 2500 RPMG-2500

Wait: 5.0sD-5000

Grinder: 2000 RPMG-2000

Wait: 5.0sD-5000

Grinder: 1250 RPMG-1250

Wait: 30.0sD-30000

Grinder OffG-0



Bean Dispensing

Hopper B: 29.5sS-B-29.5



Brewing

Drum: 3300 RPMR-3300

Wait: 3.0sD-3000

Heat: 94-96°C H-100

Wait: 0.1sD-100

Drum: 7500 RPMR-7500

Wait: 84.0sD-84000

Heat: 88-90°C H-0

Drum OffR-0



Extraction

Water: 207mL @ 3.5mL/s (Medium (7oz))

P-207-3.5

Command Reference:

G-XXXX: Grinder RPM

R-XXXX: Drum rotation

P-XXX-YY: Water pump

S-X-YY: Bean dispenser

H-XX: Heater power

D-XXXX: Delay (ms)

Featured Coffees



Colombian Roast

Rich and bold



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Earthy and intense



Brazilian Santos

Nutty and sweet

Nutty and sweet

# Machine Control Center

## Bean Slots Configuration

Slot A

Scan Bag

Bean Name (scan bag or enter manually)

Arabica

Medium Roast

Flavor notes (scan bag or enter manually)

Slot B

Scan Bag

Bean Name (scan bag or enter manually)

Arabica

Medium Roast

Flavor notes (scan bag or enter manually)

Slot C

Scan Bag

Bean Name (scan bag or enter manually)

Arabica

Medium Roast

Flavor notes (scan bag or enter manually)

Last updated: April 25, 2025 at 1:59 PM

### Grinder Maintenance

Run the grinder cleaning cycle to remove residual coffee particles and oils. This process will gradually increase the grinder speed from 1250 to 8000 RPM and then decrease back to 1250 RPM in 250 RPM increments.

Run Grinder Cleaning Cycle

### Drum Maintenance

Run the drum cleaning cycle to remove residual coffee oils and particles from the roasting drum. This process will execute a specialized cleaning sequence to ensure proper maintenance of your roaster.

Run Drum Cleaning Cycle

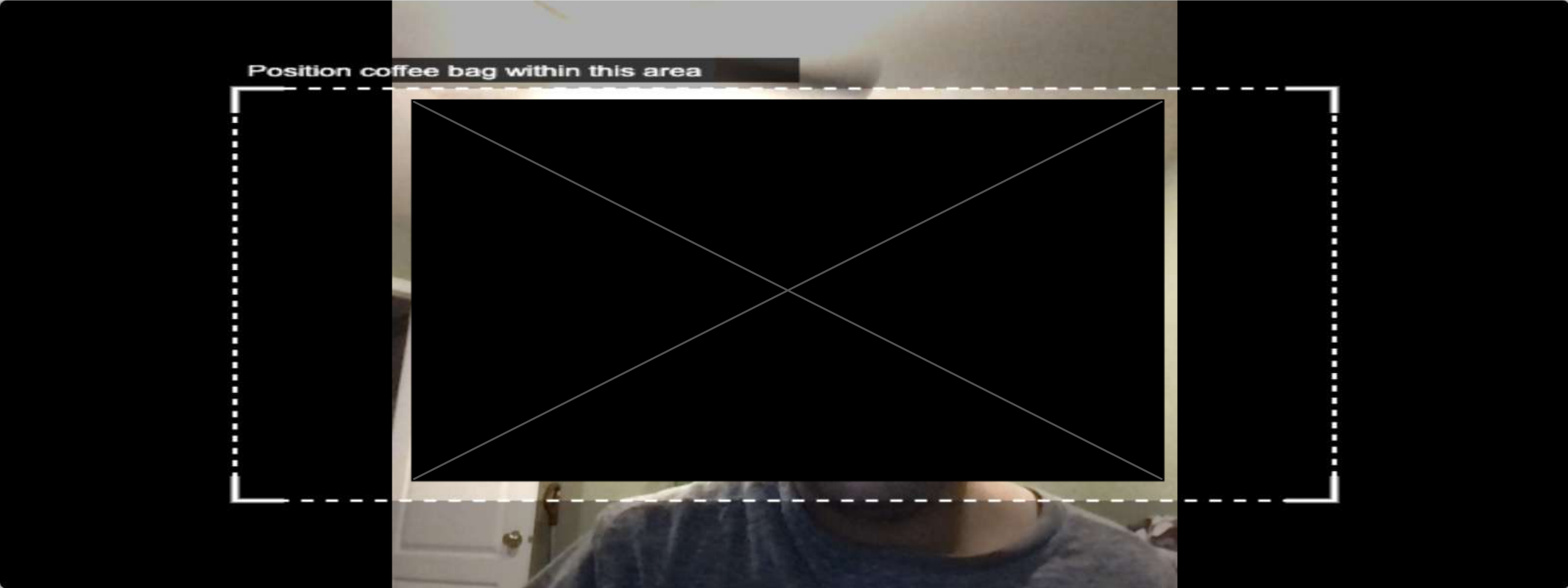


# Machine Control Center

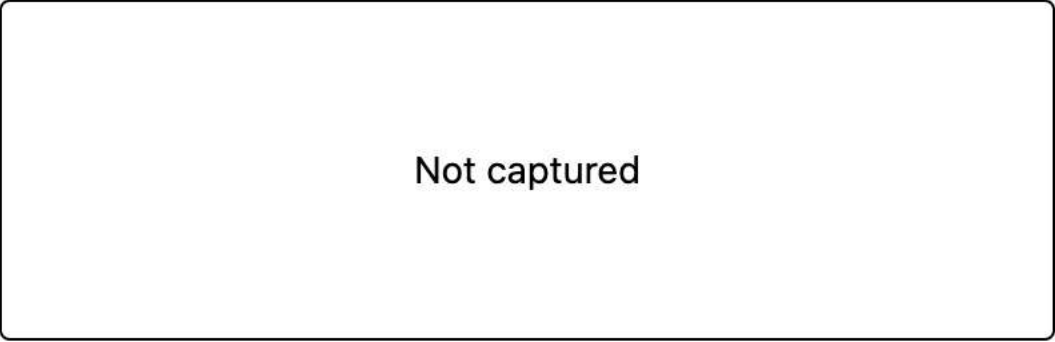
## Bean Slots Configuration

### Scan Coffee Bag for Slot 1

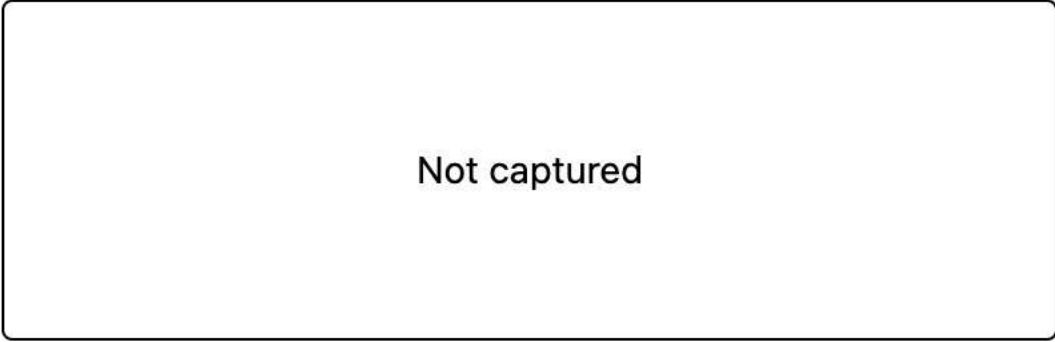
Position the front of the coffee bag within the guide and click 'Capture'



Front



Back



Capture front

Cancel

Position the coffee bag within the dashed rectangle for best results

Slot A

Scan Bag

Bean Name (scan bag or enter manually)

Arabica

Medium Roast

Flavor notes (scan bag or enter manually)

Slot B

Scan Bag

Bean Name (scan bag or enter manually)

Arabica

Medium Roast

Flavor notes (scan bag or enter manually)

Slot C

Scan Bag

Bean Name (scan bag or enter manually)

Arabica

Medium Roast

Flavor notes (scan bag or enter manually)



### Confirm Drum Cleaning

This will start a full drum cleaning cycle that takes approximately 5 minutes to complete. During this time:

- The drum will execute a preset cleaning sequence
- You will not be able to leave this page
- Ensure the drum is empty before starting
- **This process cannot be canceled once started**

**Are you sure you want to proceed?**

Cancel

Start Cleaning

### Confirm Grinder Cleaning

This will start a full grinder cleaning cycle that takes approximately 5 minutes to complete. During this time:

- The grinder will run at various speeds (1250-8000 RPM)
- You will not be able to leave this page
- No beans should be in the hopper
- **This process cannot be canceled once started**

**Are you sure you want to proceed?**

Cancel

Start Cleaning

## Your Profile

**Name:** Krish Shah

**Email:** 

**Created On:** March 21, 2025 at 04:50:51 PM

**Last Login:** June 8, 2025 at 12:33:44 AM

## Feedback

We'd love to hear your thoughts on how we can improve your coffee experience!

Submit Feedback

## Account Management

Delete My Account