

DXN ESPRESSO KETTLE

- Simplifying Your Life -

Make an easy morning cup of coffee, tea or herb drink, within the comfort of your home and office.



DXN reserves the right to update the shared recipes at any time without notice.



Recipe Menu

Zhi Cafe Classic

1

DXN Civattino Coffee

2

DXN Spica Tea

3

Lotus Leaf Tea

4

Chinese Hawthorn Wolfberry Tea

5

~ Note ~

- i. LIGHT MODE (Mode1)
- ii. MEDIUM MODE (Mode 2)
- iii. HEAVY MODE (Mode 3)



Zhi Cafe Classic

COOKING PORTION : 2 persons

INGREDIENTS :

Zhi Cafe Classic

2 sachets

COOKING METHOD :

1. Pour 400ml water into the kettle's fix drum.
2. Tear two (2) paper filter bags of Zhi Cafe Classic and pour the inner grounded coffee into the ingredients funnel.
3. Put back the filled funnel onto the fix drum.
4. Close the lid of the kettle and touch the **<Mode 1>**.
5. Enjoy your aroma coffee after beeping sound of ready mode.



DXN Civattino Coffee

COOKING PORTION : 2 persons

INGREDIENTS :

DXN Civattino Coffee 2 sachets (11g per sachet)

COOKING METHOD :

1. Pour 400ml water into the kettle's fix drum.
2. Tear two (2) sachets of DXN Civattino Coffee and pour the inner grounded coffee into the ingredients funnel.
3. Put back the filled funnel onto the fix drum.
4. Close the lid of the kettle and touch the **<Mode 2>**.
5. Enjoy your smooth and mild aroma coffee after beeping sound of ready mode.



With exclusive fermented technique for coffee bean preparations and mimic taste to Indonesia famous Civet coffee. It is a medium roasted coffee.



DXN Spica Tea

COOKING PORTION : 2 persons

INGREDIENTS :

DXN Spica Tea

2 sachets

COOKING METHOD :

1. Pour 400ml water into the kettle's fix drum.
2. Tear two (2) paper filter bags of DXN Spica Tea and pour the inner grounded ingredients into a filter clothes pouch before filling in the funnel.
3. Put back the filled funnel onto the fix drum.
4. Close the lid of the kettle and touch the **<Mode 3>**.
5. Enjoy the cooling teas after beeping sound of ready mode.



Lotus Leaf Tea

COOKING PORTION : 2 persons

INGREDIENTS :

Dried Lotus Leaf

5g

COOKING METHOD :

1. Pour 400ml water into the kettle's fix drum.
2. Wash the Dried Lotus Leaf before filling in the funnel.
3. Put back the filled funnel onto the fix drum.
4. Close the lid of the kettle and touch the **<Mode 3>**.
5. Enjoy the another kind of chinese teas after beeping sound of ready mode.



A calming decoction and a remedy that treats the stomach, spleen and liver, and it may also treat summer heat syndrome, burn excess fat, eliminate constipation and induce diuresis.



Chinese Hawthorn Wolfberry Tea

COOKING PORTION : 2 persons

INGREDIENTS :

Chinese Dried Hawthorn/ Dried Crataegus (山楂)	20 g
Wolfberry @ Goji berry	10 g

COOKING METHOD :

1. Pour 400ml water into the kettle's fix drum.
2. The above ingredients are cleaned before poured into the ingredient funnel.
3. Put back the filled funnel onto the fix drum.
4. Close the lid and turn on for brewing at **<Mode 3>**.
5. After brewed, pour the brewed Chinese Hawthorn Wolfberry Tea into a glass and serve the drink. You may add brown sugar at desired taste.



 A concoction tea that hold potential as a useful remedy in improving cardiovascular related disease and usually consumed for improving skin complexion.



Thank You

