

xbloom Studio

The ultimate machine
for specialty coffee.

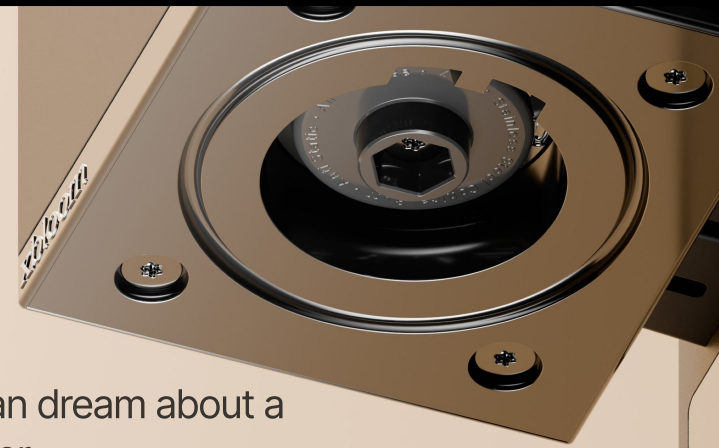
MSRP \$499



Highlights

An overview of the xBloom Studio

Grinder



Everything you can dream about a conical burr grinder.

Scale



Excellent Kitchen Companion.

Brewer



Kinematic spout / Instant heat.

Recipe I/O

Bloom 50ml 98°C

40% 3.3ml/s (●)

Volume 140 ml

Temperature 98 °C

Flow rate 3.3 ml/s Pausing 8 s

Center

Vibration before ON Vibration after OFF

Explore the recipe design space with the intuitive interface.

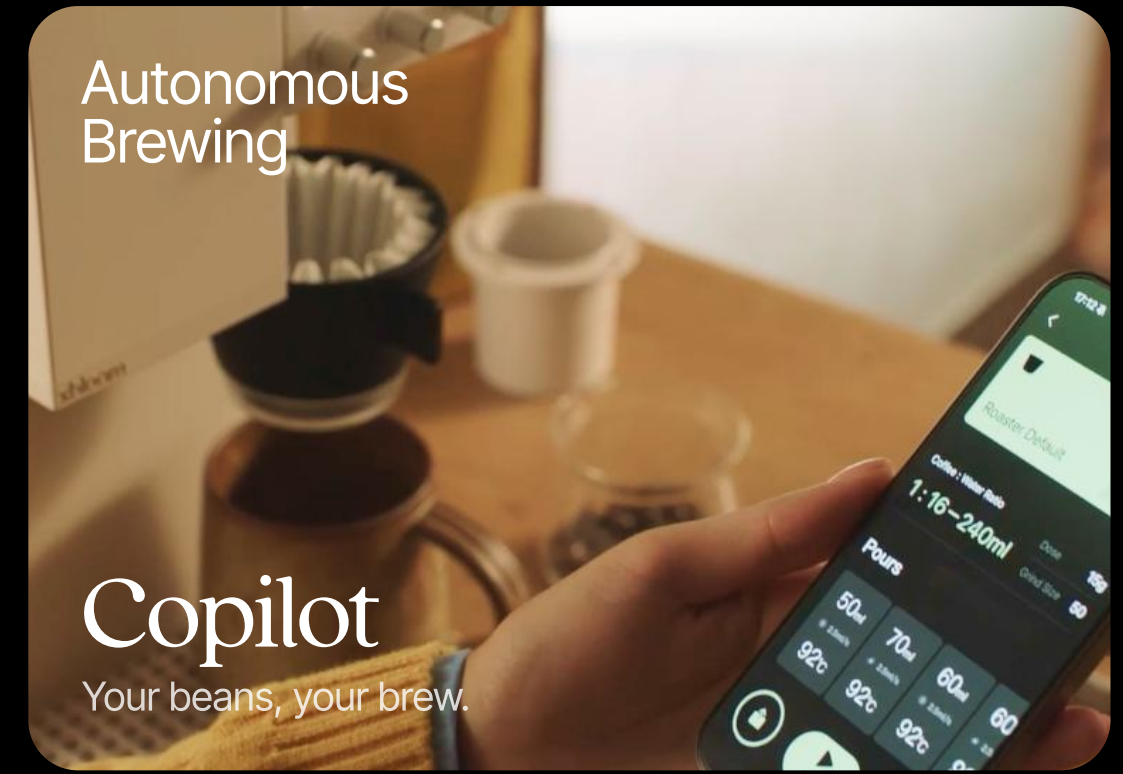
Autonomous Brewing



Autopilot

Experience the ultimate convenience powered by xPod.

Autonomous Brewing



Copilot

Your beans, your brew.

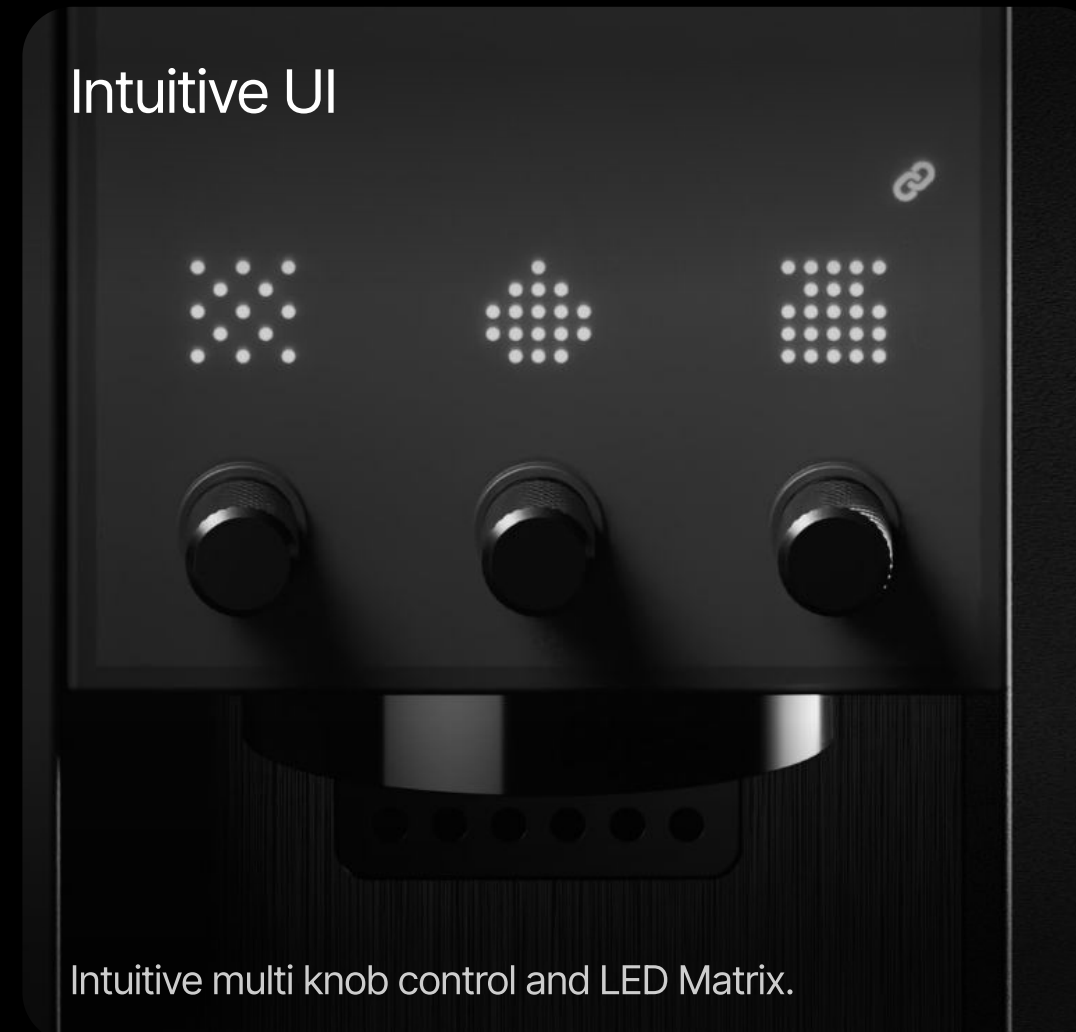
Autonomous Brewing



Freesolo

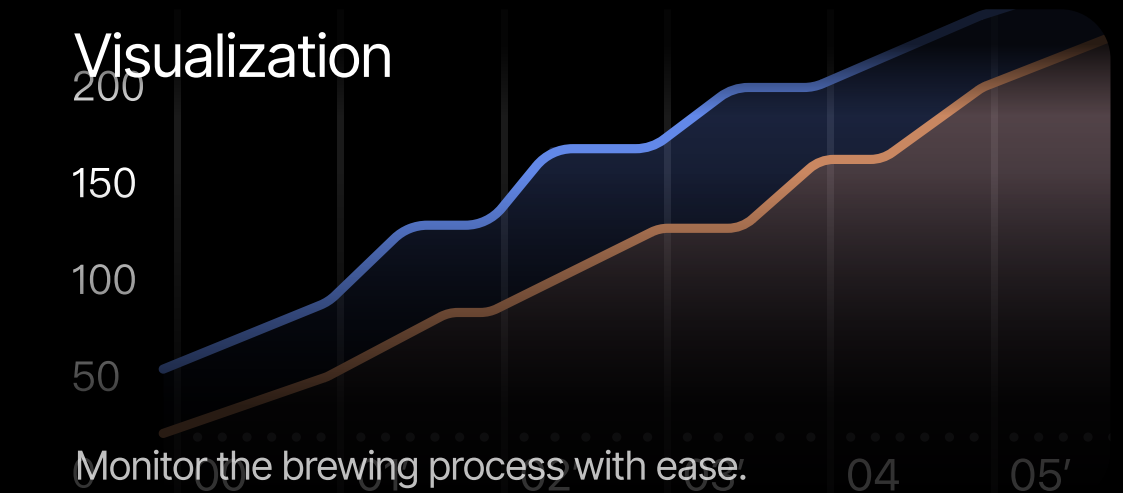
Unleash your inner barista.

Intuitive UI



Intuitive multi knob control and LED Matrix.

Visualization



xPod Library



Recipe Sharing and management.

Superior Craft Made to Last

xBloom is committed to create iconic home specialty coffee products to the highest standards of craft and design.





x bloom Studio



Autopilot

The ultimate convenience
powered by xPod.

Experience the ultimate convenience with xBloom's Autopilot Mode. Let the xPod, our meticulously crafted whole bean capsule, take you on a journey curated by expert roasters. Simply press a button, and enjoy a perfect cup of coffee every time. Effortless elegance in every sip.

Autopilot

The ultimate convenience
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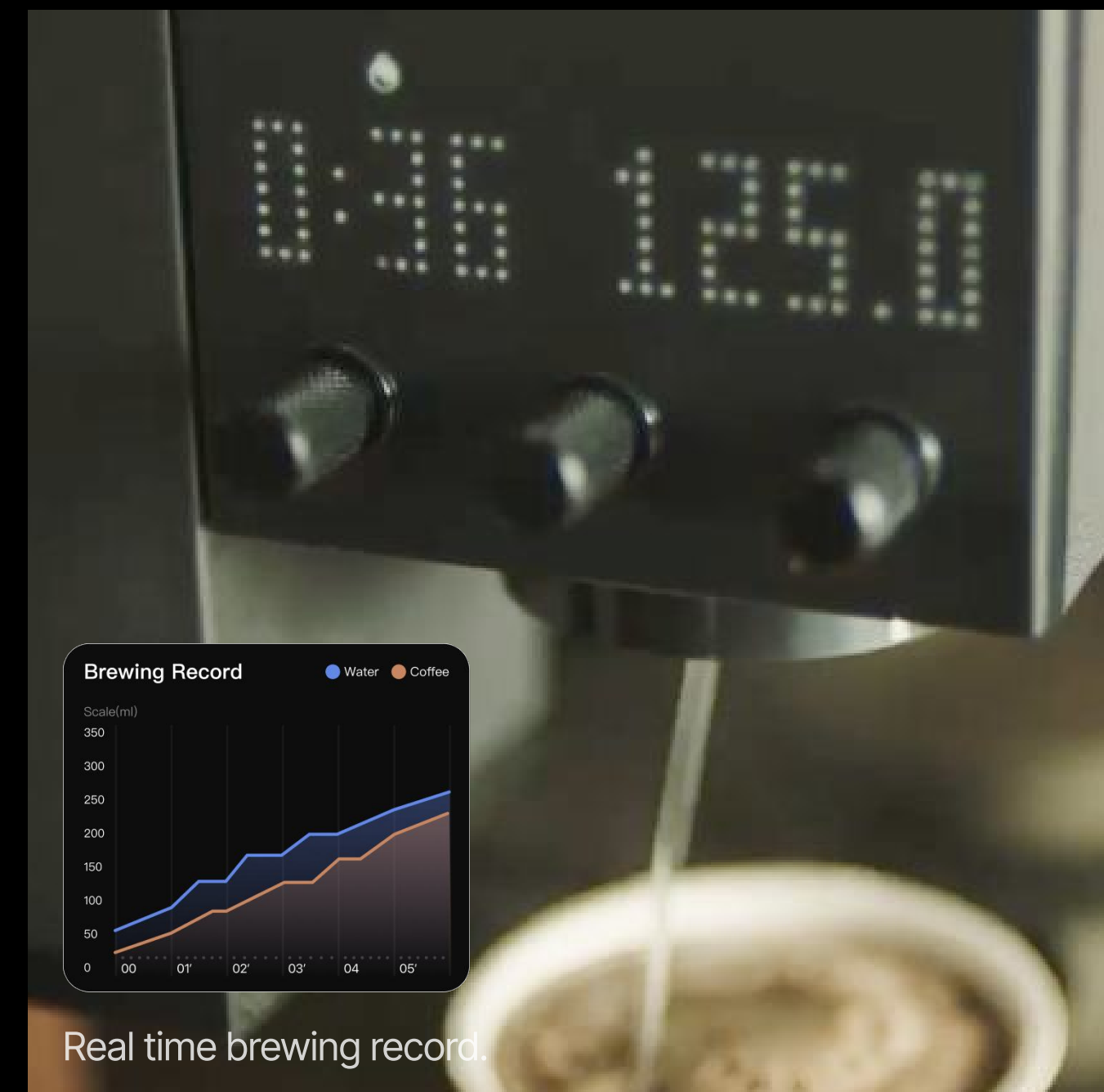
Scan, Start, Enjoy.

Scan the recipe card or xPod on the sensor pad to activate bean recognition. The machine automatically brings up the roaster's preset bean-specific brewing profile.



Scan, Start, Enjoy.

After pouring beans into the grinder, place the empty xPod on the dock and press the button to start the brewing process.



Scan, Start, Enjoy.

Let the machine take care of the rest. Sit back and enjoy the brew.

Autopilot

What contributes to the amazing tastes in the autopilot mode?



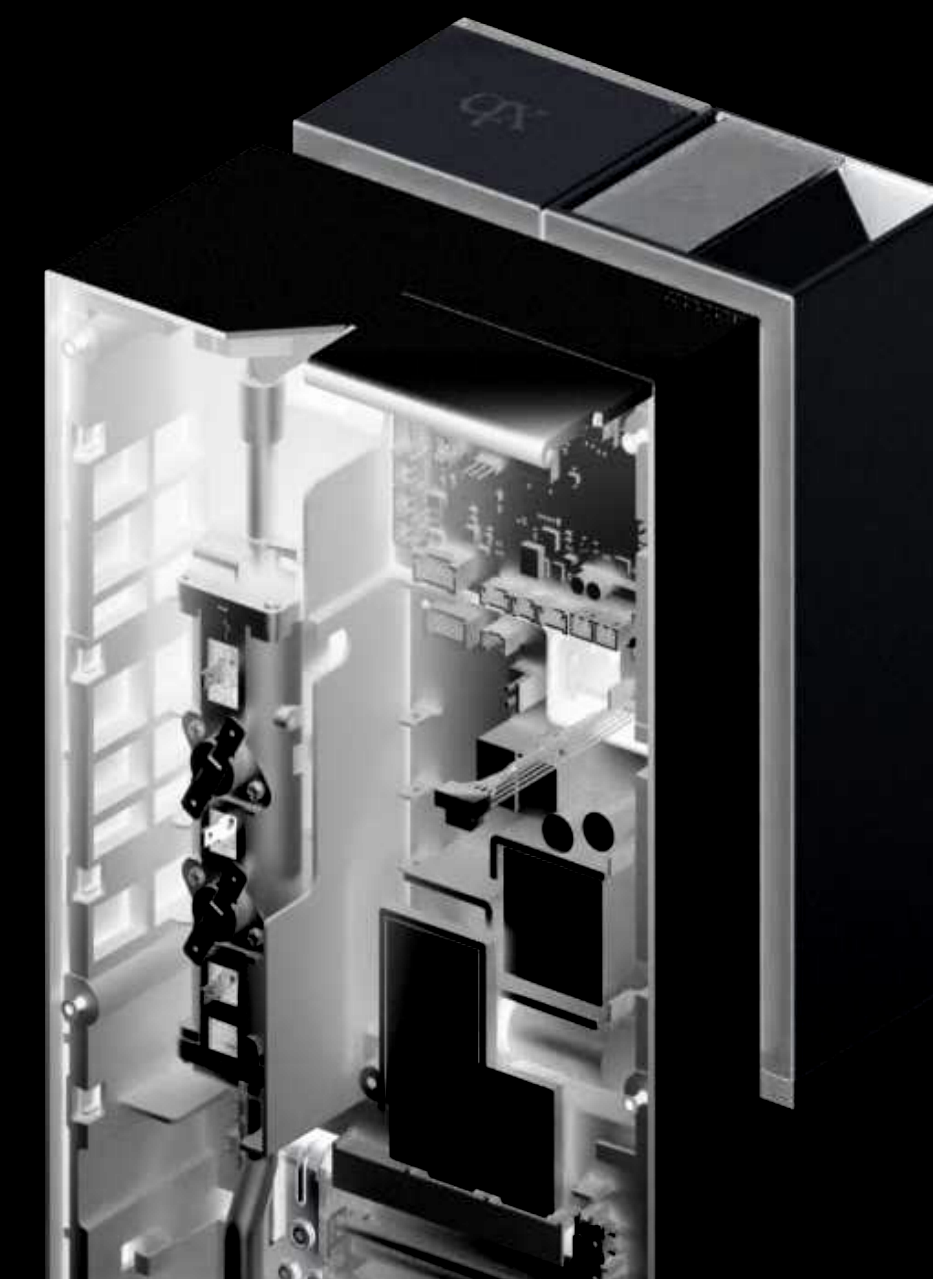
Professionally curated

xBloom is dedicated to finding the best coffee roasters in the world for our customers to savor. We consistently go out of our way to discover, source, and taste new coffee; and add the best to the xBloom marketplace.



Perfect Recipes

Each xPod arrives with a meticulously crafted brew electronic recipe card, personally dialed in by the bean's roaster on a sample machine.



Consistent Performance

The machine is engineered to consistently execute recipes with minimal margins of error, ensuring that each brew faithfully reproduces the intended flavor profile with precision and reliability.

Copilot

Your beans, your brew.

Take control of your coffee experience with xBloom's Copilot Mode. Use your favorite beans, tailor your own recipes through our intuitive app, and watch as the machine brings your unique blend to life. Your coffee, your way.

Omni Dripper 2

Reusable dripper, compatible with various paper filter and BPA free.

Hyperflow Base

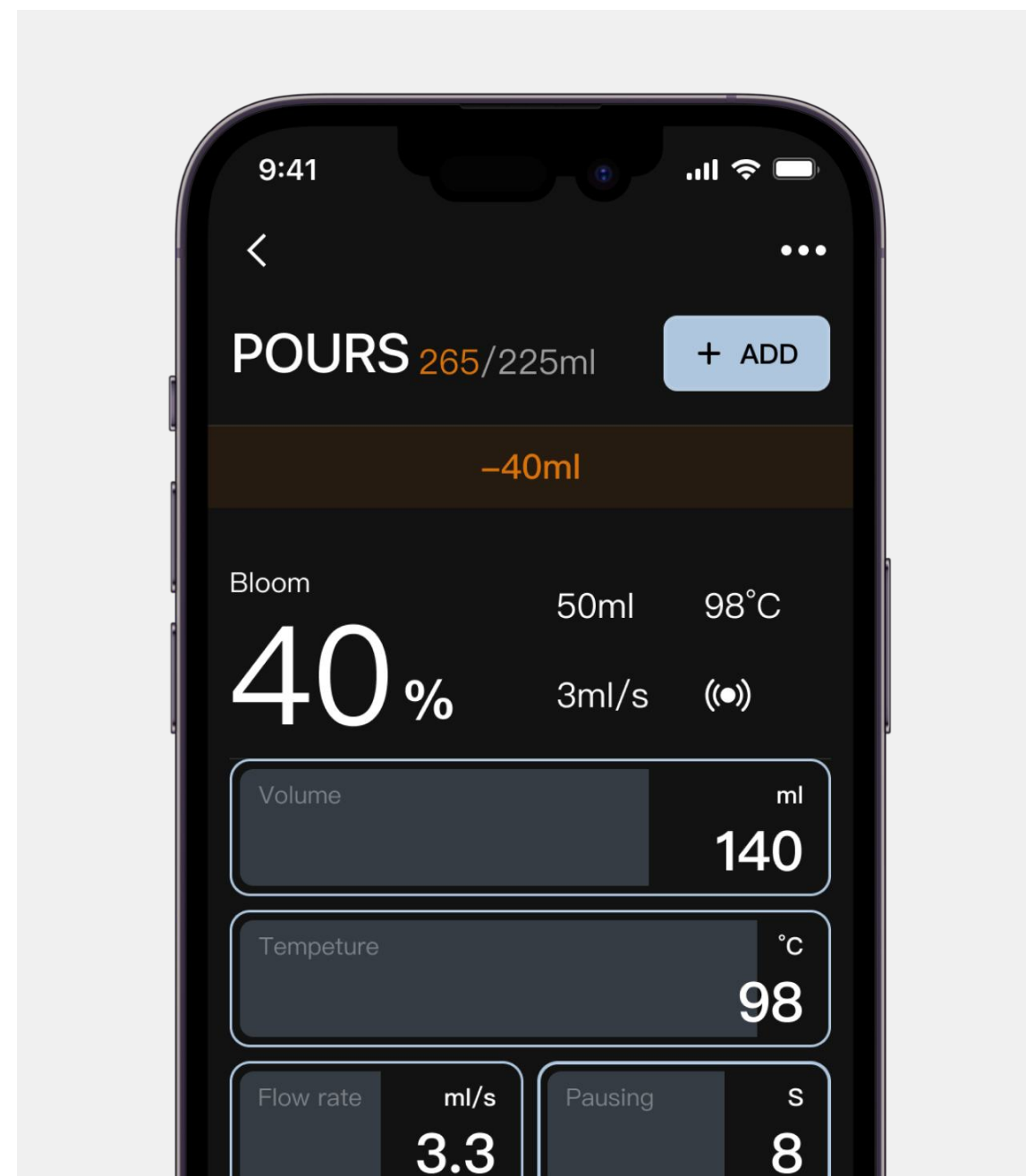
Swappable base design allowing coffee to drain at different speeds.



Copilot

Find your favorite beans, craft a recipe and brew with the machine.

Empower your taste buds with the freedom to explore and savor the richness of customization.



Step 1: Create your recipe

Create your own recipes in the App, save for later or share them with friends and community.



Step 2: Weigh your beans

Use the magnetic dosing cup to weigh 15-20 grams of coffee, and pour the beans into the grinder.



Step 3: Brew with Omni Dripper 2

Insert a paper filter into the Omni Dripper 2, attach the dripper to the machine, send your recipe and start brewing.

Freesolo

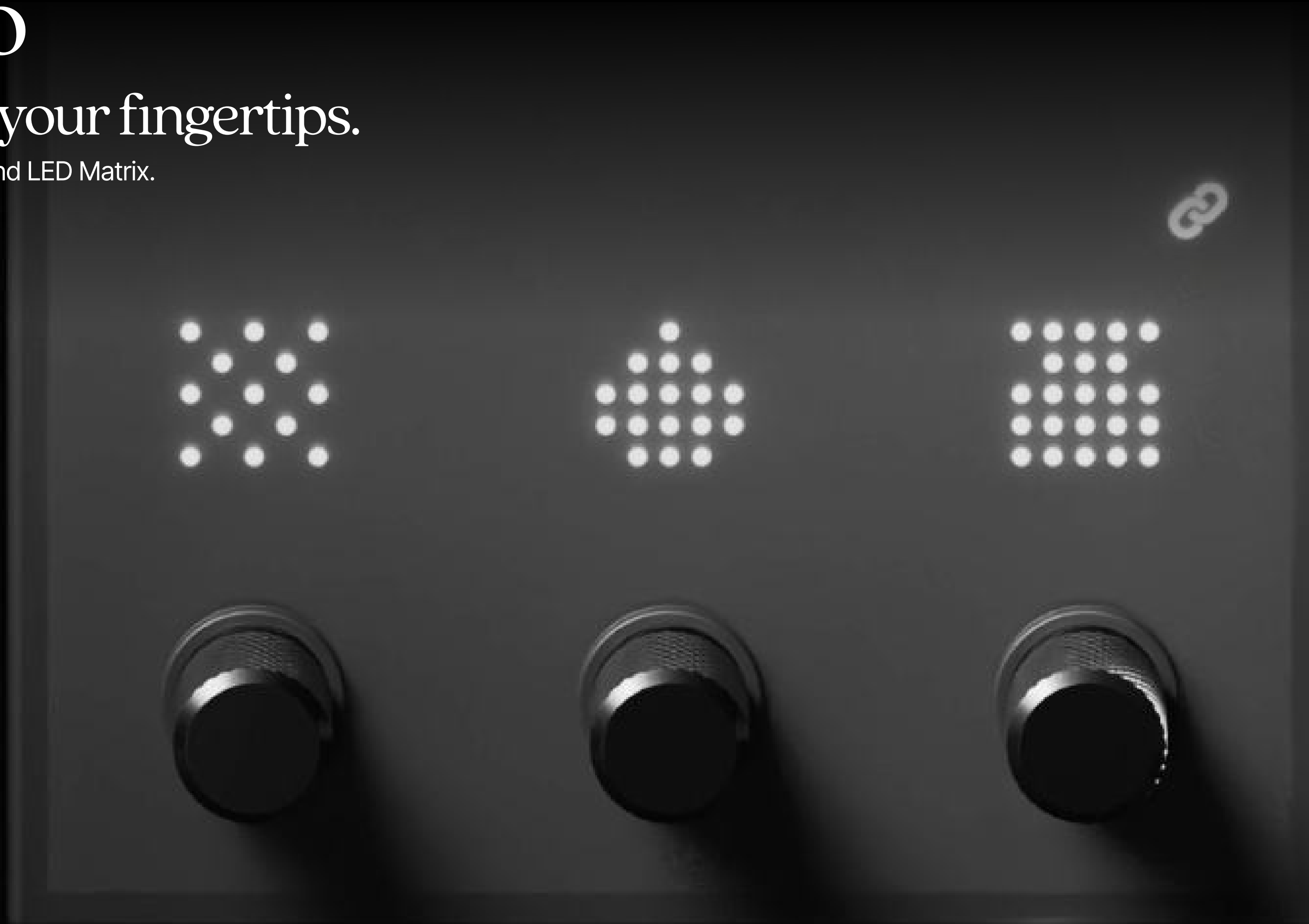
Unleash Your Inner Barista.

Embrace the art of pour-over rituals by utilizing our standalone grinder, brewer, and scale modules. From start to finish, relish in the hands-on satisfaction of creating a personalized brew. Elevate your coffee experience with the freedom to pour, brew, and savor, one ritual at a time.

Freesolo

Intuitive UI at your fingertips.

Intuitive multi-knob control and LED Matrix.



With the Studio brewer, users have the flexibility to make real-time adjustments on the fly, whether it's tweaking temperature, controlling pouring patterns, adjusting volume, or more.

Freesolo

When the sky's the limit.

Elevate your coffee experience with the freedom to pour, brew, and savor, one ritual at a time.



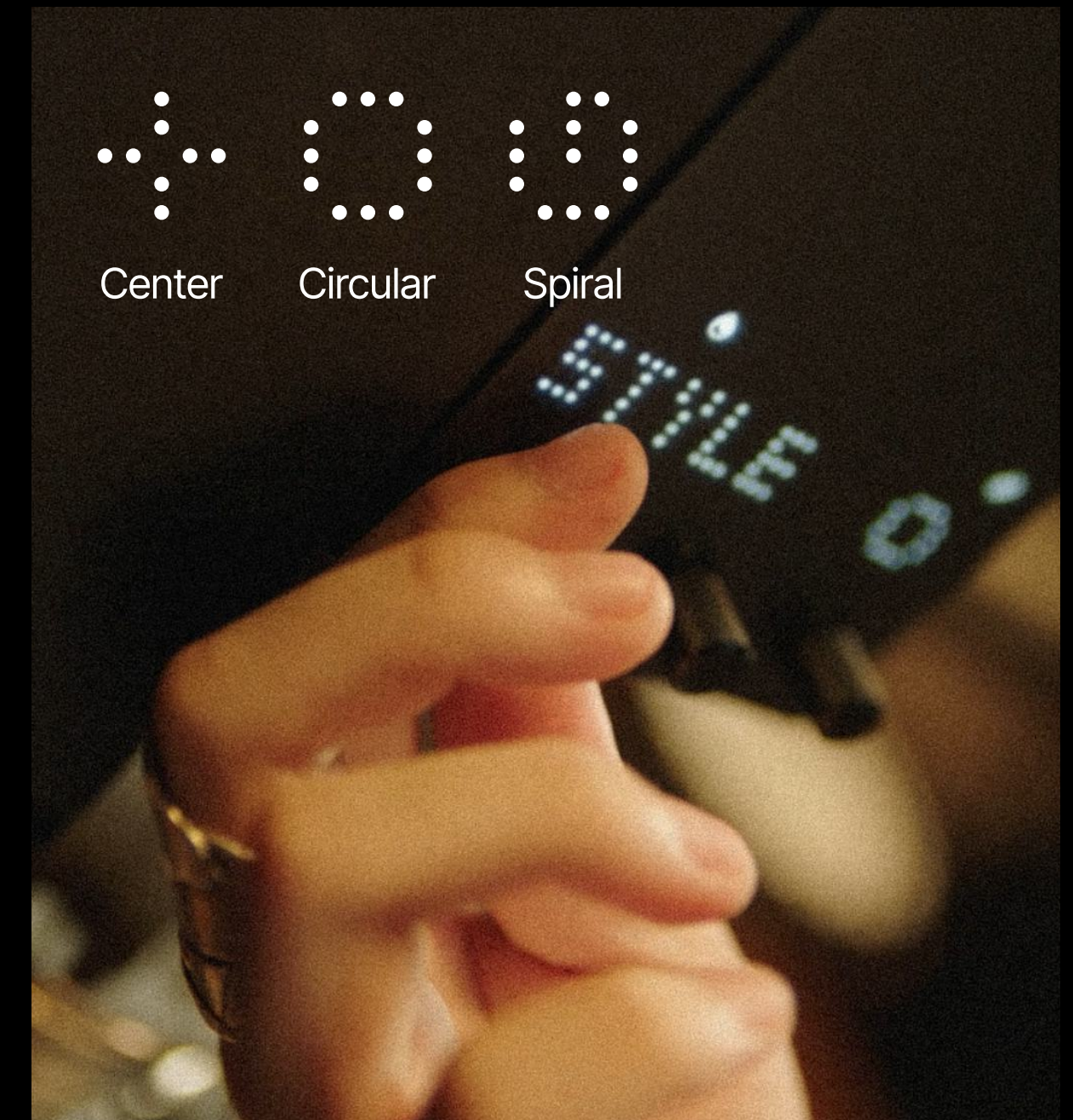
Mix. Match. Magic.

The standalone trio integrates with various coffee routines, effortlessly complementing other brewing methods such as French Press, V60, Chemex and more.



Grind & Catch

Say goodbye to messy countertops. Crafted to seamlessly fit a portafilter, this magnetic accessory ensures precision and convenience in every grind.



Brew like a real DJ

With the Studio brewer, users have the flexibility to make real-time adjustments on the fly, whether it's tweaking temperature, controlling pouring patterns, adjusting volume, or more.

All purpose grinder

From espresso to cold brew.

80 level grind size control.

80 level grind size adjustment, the grinder auto zooms in any grind size, from espresso to cold brew, with ease and precision.

48mm conical.

Electro-polished stainless steel conical burr.

RPM adjustment

Adjustable customized speed (60-120 revolutions per minute) to ensure optimal grind quality for different coffees.

Anti-static ionizer

It minimizes static cling, creating a mess-free and hassle-free grinding experience.

Sweeper

Near zero retention.

Magnetic dosing cup

Meet all your grinding needs with ease



Intelligent Brewer

Instant heat and kinematic spout

Plumbed-in & water tank

Whether from the built-in water tank or directly hooked to your water system with an external pipe, enjoy the flexibility to use it whenever and however you prefer.

Kinematic spout

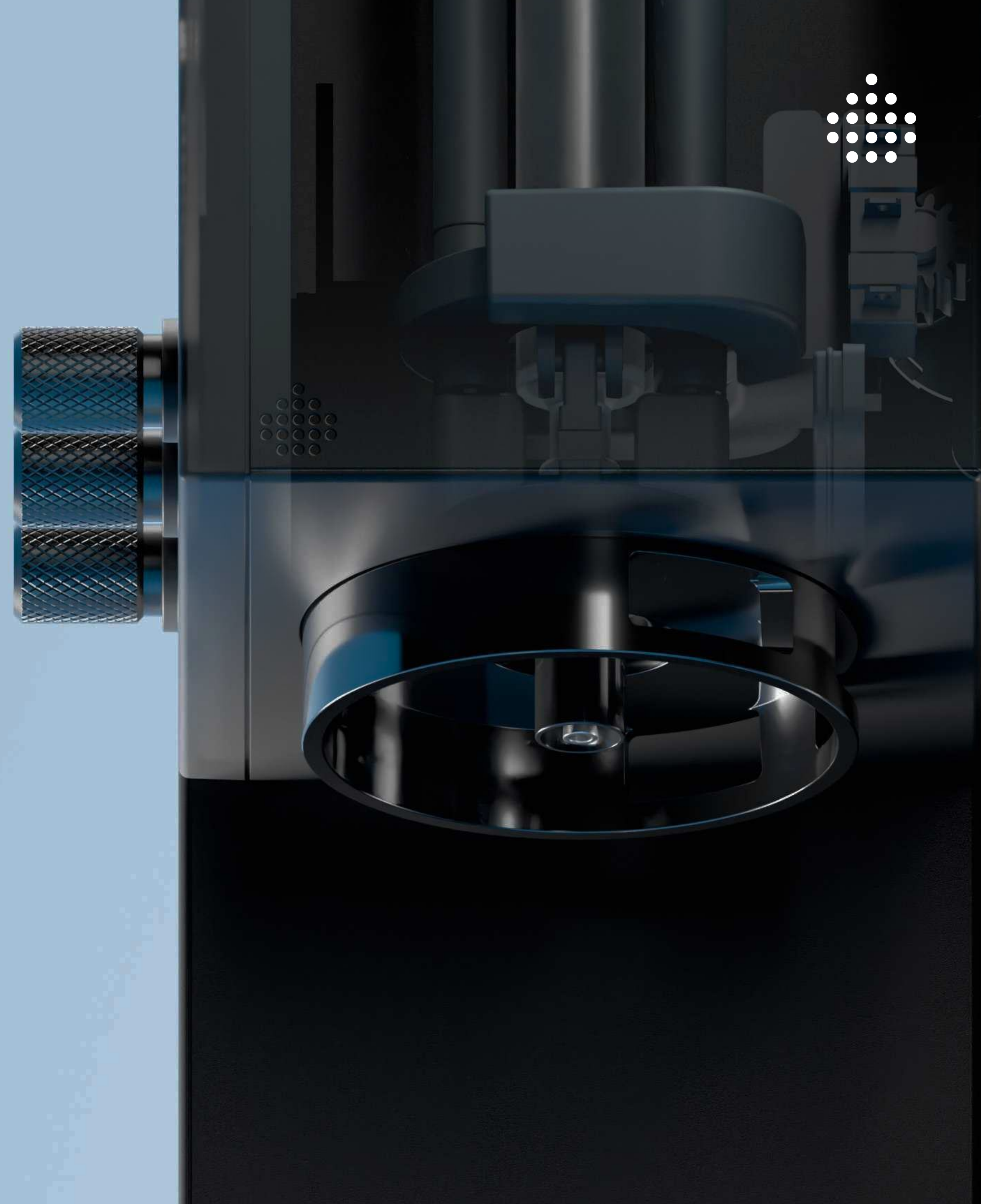
The patented kinematic spout ensures a consistent, directional flow onto the coffee bed. Utilize the knob to customize pouring patterns—choose from **center**, **spiral**, or **circular**—to achieve the best possible extraction.

Optimal energy efficiency

The instant heater feature ensures the brewer only heats up the exact amount of water required for each brew, minimizing energy consumption and maximizing efficiency.

Instant flow rate/temp adjustment

Flow rate 3-3.5 ml/s; from RT (room temperature) to BP (Boiling Point), precision controlled between 40 to 95 degree C.



High precision scale

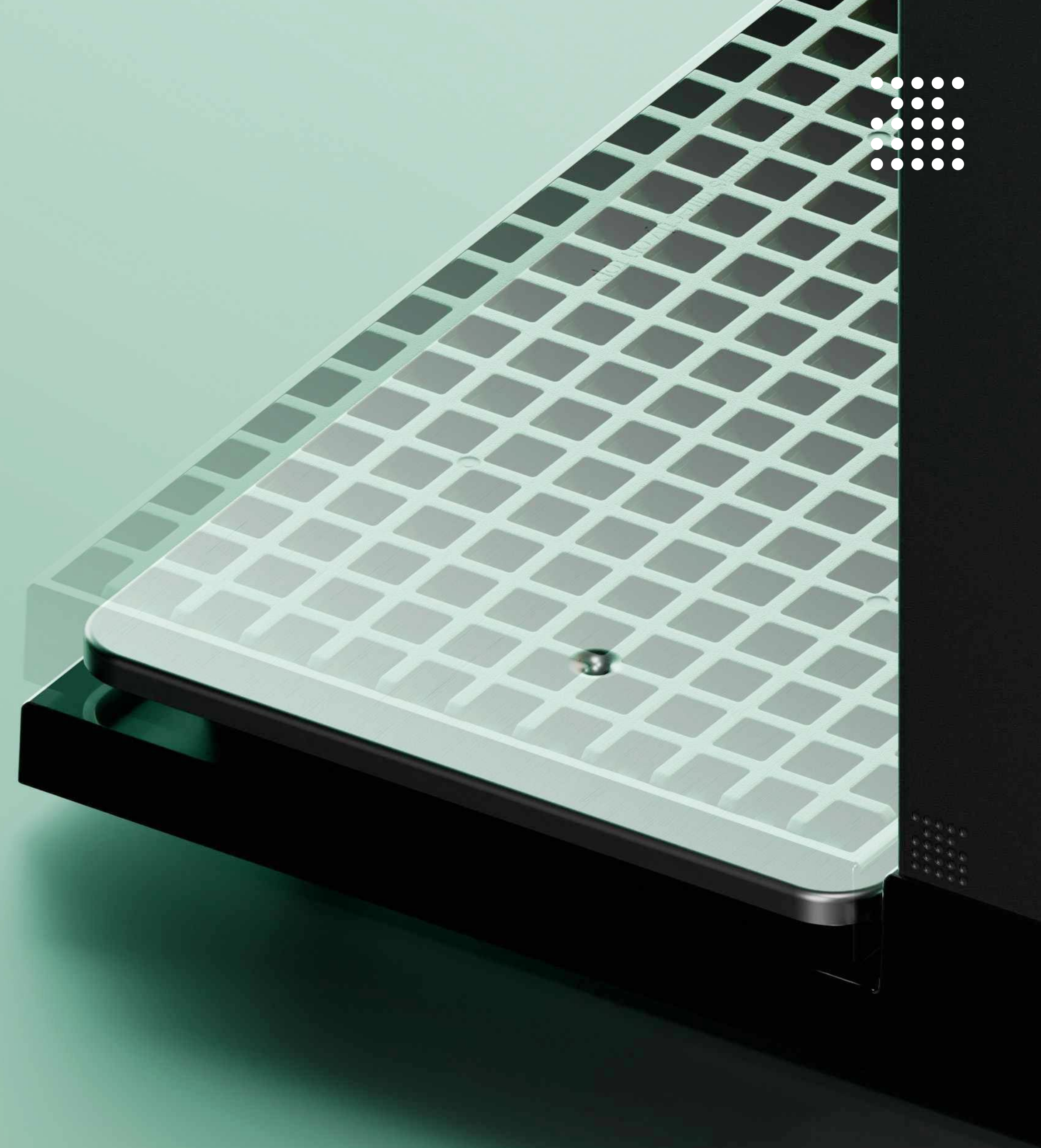
Excellent kitchen companion.

High precision

Accurate to within +/-0.1g, capable of measuring up to 2kg with precision.

Built-in drip tray

Removable and dishwasher safe.



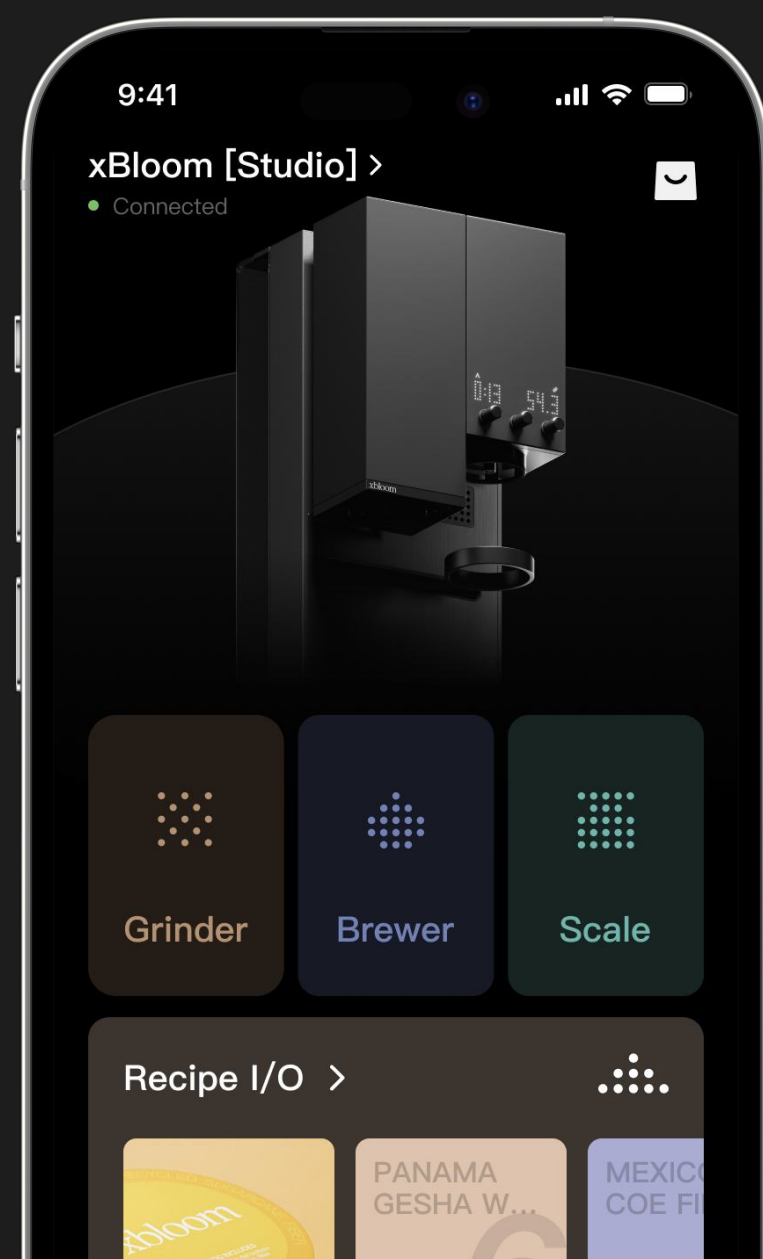
App

Perfecting your brew, every time.



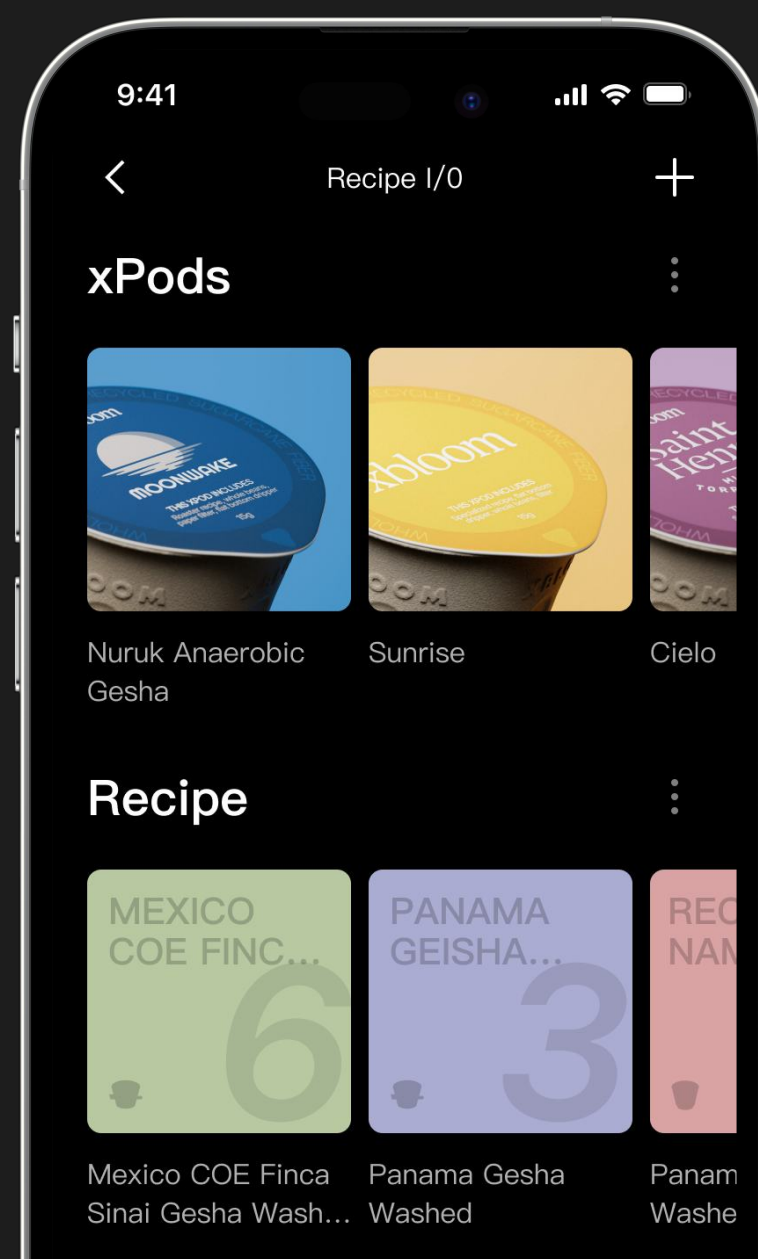
App

Superior connectivity and seamless control.



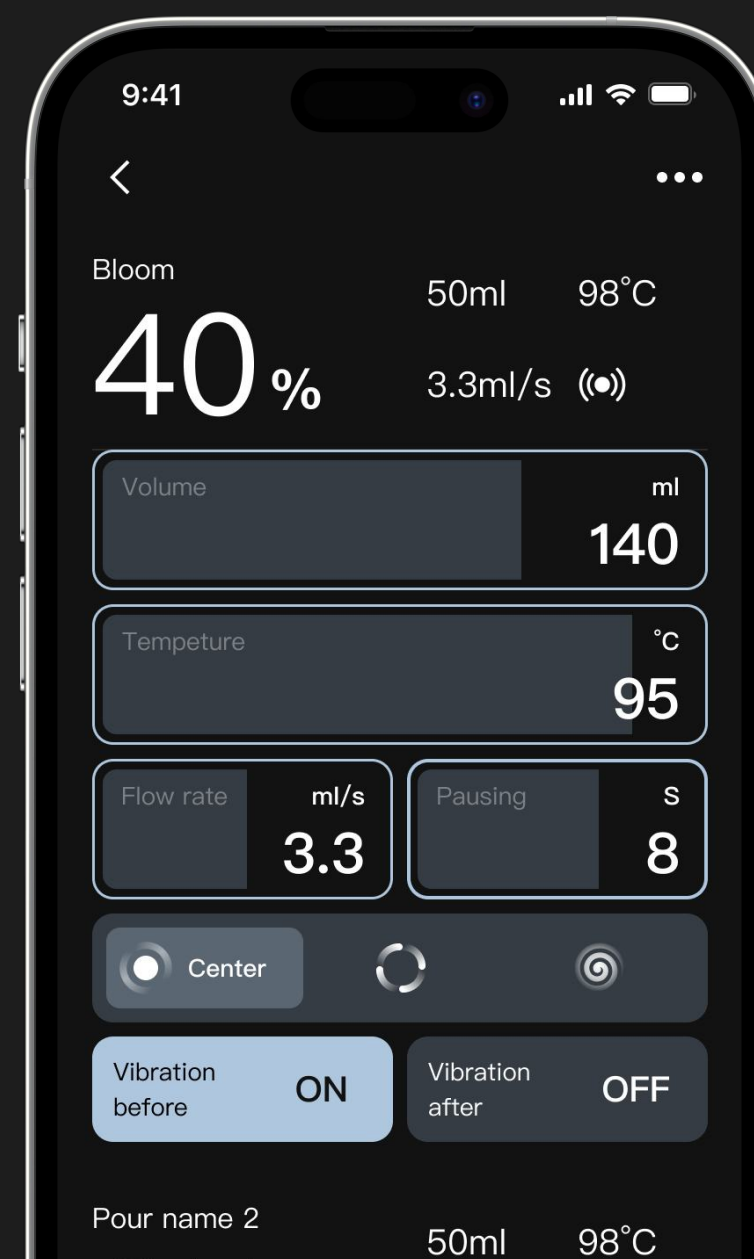
Redesigned for your coffee routines.

An app you would not want to brew without.



Recipe managing and sharing

For the first time, coffee lovers can effortlessly share and manage their favorite recipes, bringing joy and inspiration like never before.



Intuitive recipe editing interface.

xBloom pioneers a recipe design space that caters to both professionals and home users. Enable users to discover the ideal brewing recipes for their favorite coffee selections.



Visualize each brew

Use the visualization tool to pinpoint areas for improvement, allowing you to refine your coffee-making skills with precision.



Seamless UI/UX

The newly designed App featuring multitouch and haptic feedback for precise control and seamless interactions.

The ultimate machine for specialty coffee.

Launching April 29, 2024

