



During the 21st SCAA Show in Atlanta, Espresso, Inc. unveiled the mypressi TWIST™, a revolutionary new espresso maker that will change the way America drinks coffee. Using a unique pneumatic engine, the sleek perfectly-portable mypressi TWIST eliminates the coffee-line wait, the high price tag for quality machinery and the on-the-road “where am I going to get my coffee” quandary. The mypressi TWIST™ is expected to hit store shelves this fall and sell for approximately \$129 MSRP.

“The mypressi TWIST is the first portable, personal espresso maker to deliver superior espresso quality – anytime, anyplace. Our revolutionary patent-pending pneumatic delivery system provides the ideal espresso extraction pressure without manual pumping,” states Stephen O’Brien, Espresso, Inc. CEO and creator of the mypressi TWIST. “The TWIST has exceeded expectations by consistently delivering espresso with ideal aroma, flavor, color and crema; all from a small one-pound machine. This really is the first quality espresso machine that allows you to say, ‘I’ll take it to go’. I invite any coffee connoisseur or barista to put the mypressi TWIST to the test.”

Stylish, lightweight and effortless to use, the TWIST has no need for external power, making it an ideal portable companion for the creation of delicious espresso or espresso-based drinks.

Delivering superior power in a machine that is small and light enough to fit easily into a briefcase, backpack or handbag, the mypressi TWIST is notably different from other handheld machines on the market. The TWIST delivers a precise – and consistent – 135 psi (pounds per square inch), or just more than nine bars of pressure throughout the entire shot. This is the ideal pressure for perfect espresso extraction, ensuring the shot is at its peak in flavor, aroma and color.

Working equally well with fresh coffee grounds or ESE coffee pods (with optional adaptor) the mypressi TWIST uses small standardized gas cartridges—commonly used for whipped cream or soda water—and hot water to create its signature shot. A single cartridge produces approximately four double shots of espresso for just cents per shot, making the TWIST as cost effective as it is convenient.

To operate the mypressi TWIST, simply insert a cartridge into the pressure chamber, fill the basket with fresh ground coffee or a coffee pod, and fill the upper compartment with hot water. With a simple pull of the trigger the TWIST produces one or two shots of espresso perfection ready to be enjoyed alone, or as the base for any coffee beverage. The TWIST has an easy-to-clean design that is also dishwasher safe, ensuring even after months of use that there are no left over oils to oxidized or spoil subsequent shots.

The mypressi TWIST will be available fall 2009 at select retailers and is offered immediately for

presale at www.mypressi.com .