



COMPASS



The Compass is a stylish and specifically designed hands-free temperature sensor that allows you to focus on your coffee's changing flavours and notes to maximise its full potential.



WHY IS TEMPERATURE SO IMPORTANT?

Temperature varies the sensitivity of our taste and tactile receptors. High hot or high cold temperatures make our receptors less sensitive. There is a golden zone of temperature range where our receptors become most awake.

This golden zone and peak also vary between each receptor; our hot tactile receptors peak sensitivity at about 45 degrees celsius. Our sweetness receptors peak around 37 degrees, and salt sensitivity peaks closer to 32 degrees. These changes in sensitivity causes the same products taste to keep changing. You can use temperature as a guide to control or draw attention to certain aspects and moments in a coffee.



Coffee: Panama Elida Torre

COMPASS
Tasting Guide

Process: Washed

Best moments

55-52 °C

47-45 °C

37-32 °C

Flavour

Citrus zest, orange, lemongrass

Caramel, pear, floral

Grape and honey

Structure

Fresh and juicy

Creamy and smooth

Sweet and silky



CONTACTLESS

The Compass' infra-red temperature sensor allows for precise and accurate readings while remaining out of the way of the beverage and user.

ADJUSTABLE HEIGHT

With its adjustable height, the Compass will fit a variety of different sized cups. Perfect for mugs and cups designed for filters and espressos.



REMOVABLE TEMPERATURE SENSOR

As a fully contained unit, the temperature sensor can be fully removed from the stand, opening up the possibility for many different applications. It makes a perfect handheld temperature sensor.





ENHANCE YOUR COFFEE EXPERIENCE

Serving a cup of coffee alone limits the potential of what coffee can deliver. The Compass enhances the drinking experience of each coffee. The coffee should be the centre of attention, with the Compass allowing you to be guided through a tailor-made experience.

QUALITY CONTROL

Many critical decisions are made based upon taste. These decisions all affect your end outcome, so it's crucial to equip yourself with the ability to evaluate fairly. Monitoring temperature ensures your samples are evaluated under the same conditions. Compass's fast, one-second reaction time and hands off temperature reading allows easy monitoring across multiple samples.



nucleus

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