

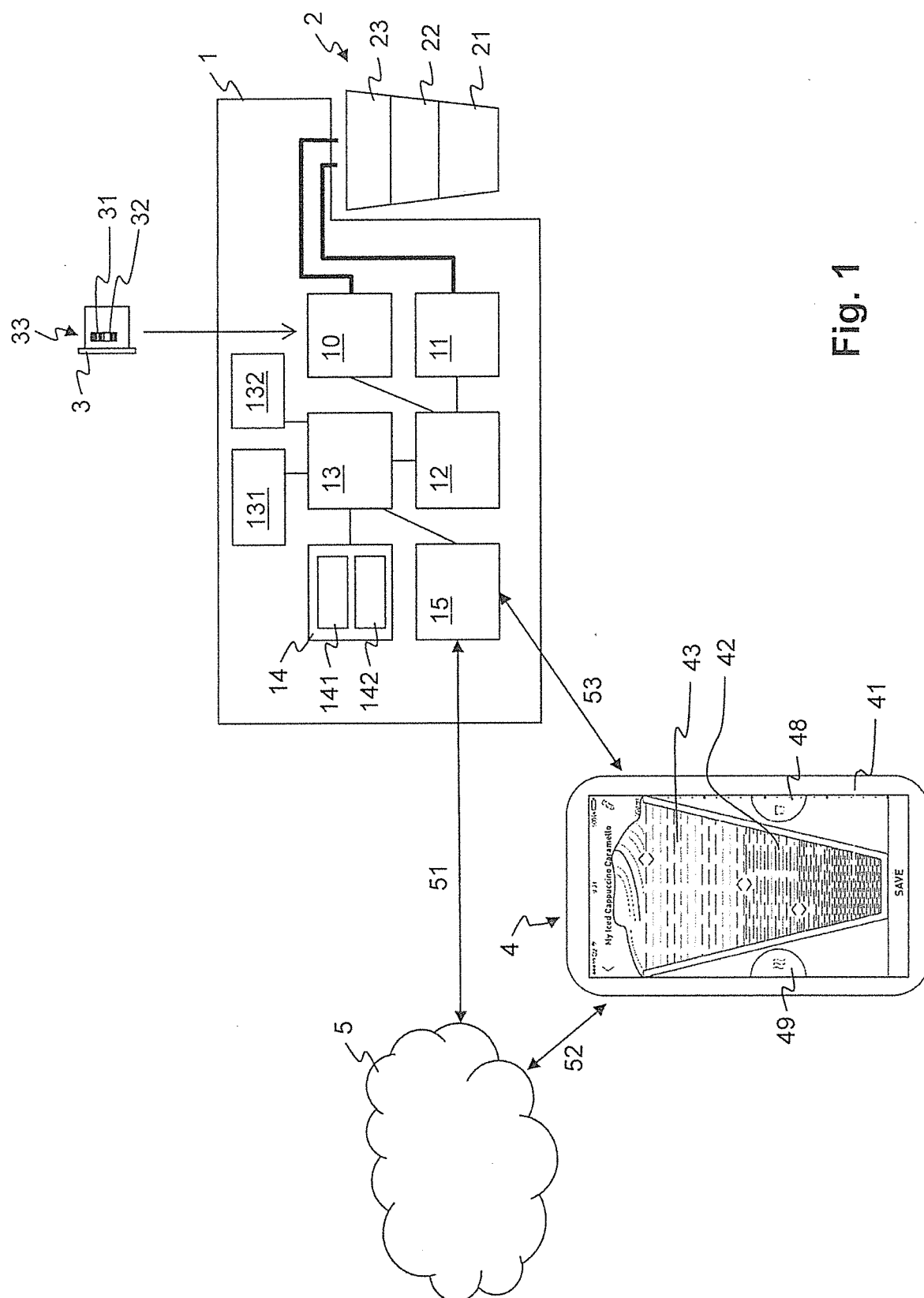


Fig. 1

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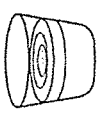
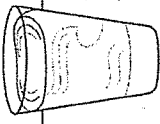
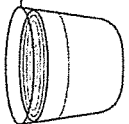
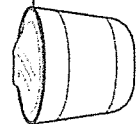
|                                                                                                                                                                             |                                                                                       |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|
| <p>•••••O2 9:31 100%</p> <p>&lt; Start with...</p>                                                                                                                          |                                                                                       |
| <p><i>Ristretto</i></p> <p>Ristretto is a short shot of espresso made with the normal amount of coffee but extracted with half the amount of water.</p>                     |    |
| <p><i>Iced Latte Macchiato Caramello</i></p> <p>Latte Macchiato differs significantly from caffè latte in that espresso is added to milk, rather than milk to espresso.</p> |    |
| <p><i>Café Crema</i></p> <p>Crema is the lovely layer of thickly effervescent foam that defines well-crafted espresso.</p>                                                  |    |
| <p><i>Cappuccino</i></p> <p>Cappuccino is an Italian coffee drink which is traditionally prepared with espresso, hot milk, and steamed-milk foam.</p>                       |  |

Fig. 2

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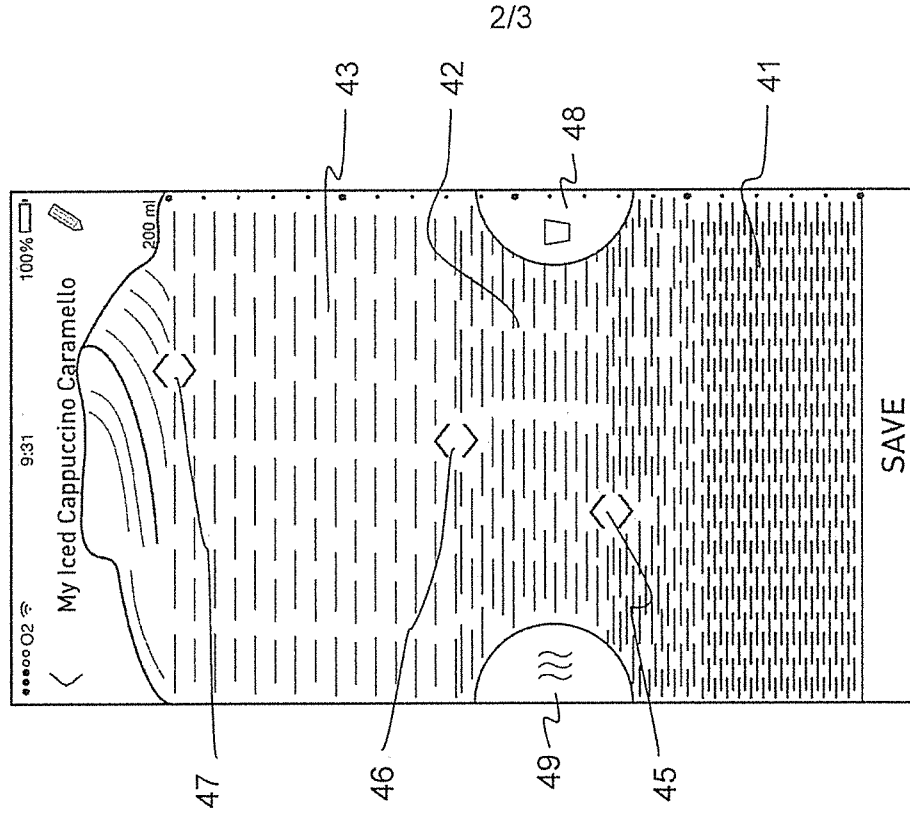


Fig. 3

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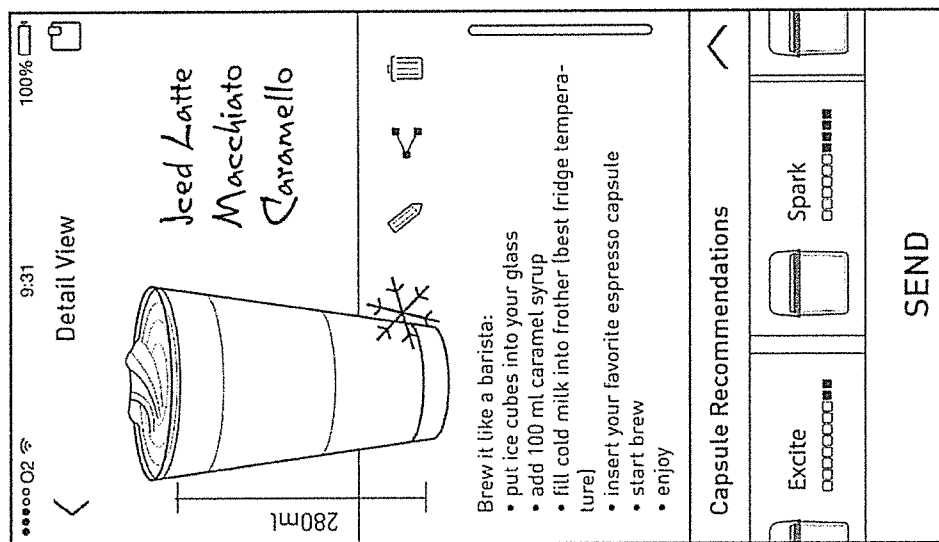


Fig. 4

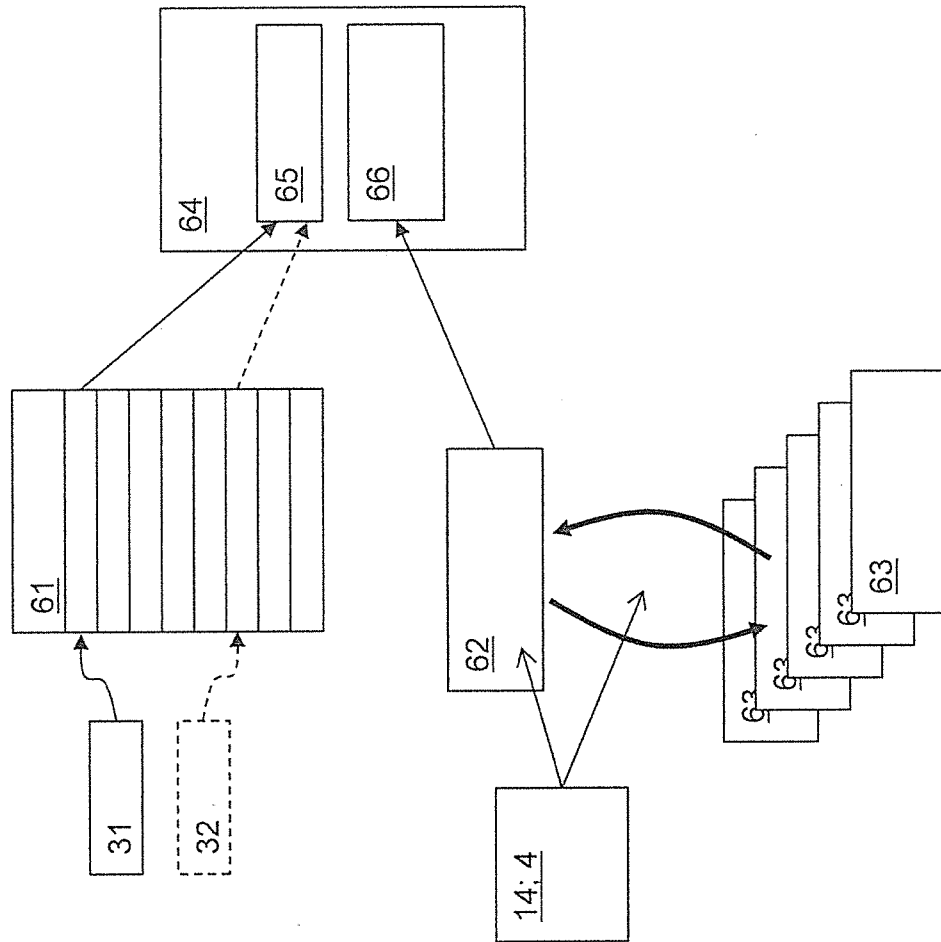


Fig. 5