TECHNI VORM

MOCCAMASTER



Gerard Clement Smit
Founder and Designer

Welcome to Moccamaster's ever-growing global family. Before you get brewing, we want to take a moment to thank you for choosing a Moccamaster. Your goal is our goal – perfect coffee in every cup! We hope this Electric Pour-Over Filter Drip Coffee Brewer meets all your expectations!

The Moccamaster's consistent brewing temperature is thanks to its heart - the unique copper boiling element, both powerful and energy efficient. The Moccamaster has been carefully designed with regards to longevity, recyclability and energy efficiency. Each brewer is handmade and individually tested at the Technivorm factory in the very heart of the Netherlands, so that you can confidently enjoy a lifetime of quality coffee.

We've evolved a lot since 1964, when Mr. Gerard Clement Smit first discovered there was a better and more consistent way to brew a great cup of coffee. One thing has remained constant throughout the years: a strong commitment to providing our customers with exceptional coffee and superior service.

Industry-Leading 5-Year Warranty

Recyclable, Repairable, Sustainable, Cleanable, BPA/BPS/BPF and Phthalate Free

RECYCLABLE · BPA FREE

Meets ECBC and SCA GOLDEN CUP Brewing Standards for 4T's:

CERTIFIED HOME BREWER · APPROVED European Coffee Brewing Centre

- **TEMPERATURE** Brews at 196° - 205°F Holds at 175° - 185°F
- **TURBULENCE** Creates perfect bloom and even extraction
- **TIME** Full carafe in 4 to 6 minutes
- **TOTAL DISSOLVED SOLIDS (TDS)** Solubles between 18 - 22%

The Moccamaster advanced brewing technique has earned certification from the Specialty Coffee Association (SCA) as well as the European Coffee Brewing Center (ECBC). The certifications are only awarded to products that have passed extensive quality control and laboratory testing.

moccamaster.com

Directions For Use

The steps below are general set up and use instructions for all Moccamaster coffee brewers. Please refer to the brewer guides on the opposite page for model-specific instructions. Before using your new coffee brewer for the first time, we recommend first running two brew cycles of plain water.

1. Ensure power switch is off.
2. Attach outlet arm to silicone gasket at the top of the cool water reservoir by pressing firmly; the fit should feel snug.
3. Fill cool water reservoir to the desired level, with fresh tap, filtered, or bottled water. Replace cool water reservoir lid.
4. Place paper filter in brew-basket. Refer to your brewer guide for correct filter type.
5. Add ground coffee. Refer to the Water-to-Coffee Ratio Section for the recommended formula.
6. Place brew-basket on bracket, and position outlet arm over center of brew-basket. Place the brew-basket lid over the basket (for manual-adjust brew-basket models, adjust slide to open position).
7. Ensure carafe is in position. For Cup-One, ensure mug is pressed against studs or nested in the mug tray.
8. Plug in to grounded outlet. Turn power switch to the "ON" position.
9. The brew process will begin quickly; water will be brought to a boil, rising through the brewer across the outlet arm and into the brew-basket. Refer to your brewer guide for brew times.

Now enjoy a perfect cup of coffee, brewed to industry standards, with your new Moccamaster!

Recommended Water-to-Coffee Ratio

The SCA-approved industry standard for the perfect cup is 2 tbsp. of ground coffee to every 6 oz. of water—or 55 grams of ground coffee per liter.



WATER VOLUME (note: European Cup size: 4oz)			MOCCAMASTER 2-TBSP. SCOOP	GRAMS
1.8L	15-Cup (Grand)	60 oz.	10 level scoops	99
1.25L	10-Cup	40 oz.	7 level scoops	69
1L	8-Cup	32 oz.	6 level scoops	55
3/4L	6-Cup	24 oz.	4 level scoops	41
1/2L	4-Cup	16 oz.	3 level scoops	28
0.3L	Cup-one	10 oz.	2 level scoops	17

Best Practices
for Best Results

Grind Size

For best results, we recommend a medium to medium-coarse grind. We suggest grinding your coffee either at the time of purchase, or at home with a Moccamaster high-quality grinder. Note that most pre-ground, bagged coffee tends to be too finely ground for ideal operation.

Filters

Check your brewer guide for replacement filter size. We recommend using oxygen-whitened filters and advise against using gold-mesh or other reusable filters, as they can cause inconsistent extraction times and are difficult to properly clean.

Water

If it tastes good to drink, it will make good coffee. We recommend fresh tap water, filtered, or bottled water. We do not recommend the use of reverse osmosis filtered water or distilled water, as it can damage the boiling element in the brewer.

What's In The Cup

For best results, we recommend brewing per the SCA-approved formula, but everyone's taste profile is unique. If your coffee is too strong, simply add hot water to your finished cup. If it's too weak, DO NOT add more coffee—instead, try changing your coffee roast profile or growing region.

A Note on Brewing at High Altitudes

Moccamaster's unique copper element brings water to a boil. At sea-level, the boiling temperature is 212°F. At higher elevations, the boiling temperature can be as low as 198°F, resulting in cooler brewing temperatures. Rest assured, the brewer is still making great coffee!

Minimum Brew Volume

We suggest brewing a minimum of 4 cups (16 oz.) in all 8- to 10-cup brewers.

REPLACEMENT PARTS

Replacement parts are available through many retailers, online at **www.moccamaster.com,** or through Customer Service at **855.662.2200.**

Cleaning & Maintenance

Basic Cleaning

Clean the brewer exterior regularly with a moist cloth, and wipe dry. Following each use, hand-wash the carafe and brew-basket with mild dishwashing detergent. Rinse thoroughly. Carafes are not dishwasher safe. Thermal carafe coffee oil stains may be removed either by placing a small amount of electric dishwasher detergent and water in carafe and allowing it to soak overnight or use Urnex® or Durgol® cleaning products (follow manufacturer directions).

Descaling Your Brewer

Descale your brewer with a descaling product every 100 cycles (easily remembered after every box of 100-count filters), or a minimum of every 3 months. We recommend the use of Urnex® or Durgol® descaling products (follow manufacturer directions).
Your coffee maker must be descaled regularly to maintain performance and warranty coverage. After descaling, be sure to brew 2 full reservoirs of water through the brewer to clear any remaining descaling product.

WHAT IS DESCALING?

When mineral scale builds up in the boiling element of your Moccamaster, it can slow, and even completely stop, flow of water and affect the brewing temperature and saturation time. If not descaled regularly, the coffee brewer can be permanently damaged.

Descaling products are designed to break down the lime scale and mineral buildup inside your brewer, ensuring consistent brewer functionality and great coffee.

NOTE: We **do not** recommend the use of vinegar for descaling, as it may not effectively descale your brewer and can be difficult to thoroughly rinse, leaving behind an odor that could affect future brews.

Extended Storage Guidelines and Anti-Frost Protection

If storing the brewer, or if leaving the unit unused for longer than 1 week:

- Turn brewer off and remove electrical plug from outlet.
- Remove outlet arm.
- Empty any remaining water within brewer by holding it upside down over the sink.
- Replace outlet arm before using the brewer again.



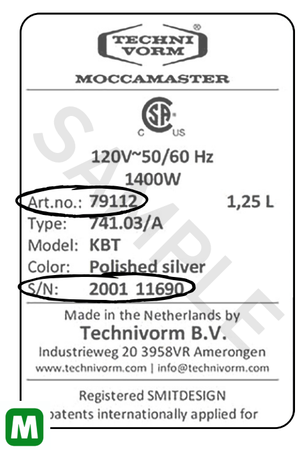
Do Not Return to Store!

FOR IMMEDIATE ASSISTANCE WITH ASSEMBLY, USE, OR TROUBLESHOOTING PLEASE CONTACT US!

Warranty Registration and Repair Requests

To register your brewer for faster service in the case of a warranty claim, please visit the following URL and complete required information:

US.MOCCAMASTER.COM/REGISTER-PRODUCT



For registration purposes and repair requests, Art. no. and Serial Number (S/N) information may be requested by Customer Service. The information can be located on product, as seen in the sample image to the left.

HOW TO CONTACT US

Email
info.us@moccamaster.com

Phone
855.662.2200

Find Help Online
us.moccamaster.com/support

Business Hours
Monday - Friday, 8AM-5PM CST

We look forward to hearing from you!

Warranty
5-Year Limited Warranty

This Moccamaster Brewer, excluding carafe and parts, is warrantied by Technivorm-Moccamaster USA to be free from defects in materials and workmanship existing at the time of manufacture and appearing within one of the following warranty periods:

Five (5) years from the date of purchase of a **NEW BREWER.**
One (1) year from the date of purchase of a **REFURBISHED BREWER.**

If brewer is proved defective upon inspection by Technivorm-Moccamaster USA, it will be repaired or replaced, at Technivorm-Moccamaster USA option, without charge to customer. If replacement product is provided, it will assume the remaining warranty of the original product, as described above.

This warranty does not apply to any defect arising from a buyer or user's misuse of the product, negligence, lack of descaling, failure to follow manufacturer's instructions, negligent handling, modification, alteration, or repair not authorized by Technivorm-Moccamaster USA. If you choose to have someone other than an authorized service center service your brewer, **THIS WARRANTY WILL AUTOMATICALLY BECOME NULL AND VOID.** Any liability is expressly limited to an amount equal to the purchase price paid, and all claims for special, incidental, or consequential damages are hereby excluded.

Unless otherwise specified, Technivorm-Moccamaster USA makes no other warranty of any kind, expressed or implied, as to the merchantability or fitness of any product for any particular purpose.

Technivorm-Moccamaster USA expressly disclaims all warranties and conditions not stated in the limited warranty. Technivorm-Moccamaster USA is not liable for any claim made by a third party or made by buyer or user for a third party.

This warranty gives you specific legal rights, and you may also have other legal rights, which vary from state to state. Some states do not allow the limitation or exclusion of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

If you believe your product is defective, return it to your point of purchase (within first 30 days) or contact Technivorm-Moccamaster USA Customer Service at info.us@moccamaster.com, or 855.662.2200.

KEEP ORIGINAL SALES RECEIPT OR INVOICE AS PROOF OF PURCHASE FOR WARRANTY PURPOSES.

For out-of-warranty product repair services vist moccamaster.com

Important Safeguards

When using electrical appliances, basic safety precautions should always be followed, including:

READ ALL INSTRUCTIONS

- Unwrap the coffee brewer with care, and remove all packaging materials. Keep packaging (plastic bags and cardboard) out of reach of children.
- Check to see if the voltage of the machine matches your main voltage. The machine must be plugged into a socket with safety grounding.
- Place the machine on a flat surface in a frost-free room.
- Do not touch hot surfaces. Use handles or knobs.
- Do not place cord, plugs, or brewer in water or other liquids.
- This machine is not fit for use by people (including children) with physical, mental, or sensory disabilities, or a lack of knowledge or experience, unless supervised or instructed on the use of this machine by a person who is held responsible for the aforementioned individual's safety.
- **Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning the appliance and before putting on or taking off parts.**
- Do not operate brewer with a damaged cord or plug, or if the brewer malfunctions or is damaged in any way. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- Using an accessory not recommended by the manufacturer may cause injury or fire.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, and do not let it touch hot surface.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- To disconnect, turn power control to "OFF" position, then remove plug from wall outlet.
- Do not use appliance for any purpose other than its intended use.
- Do not remove brew-basket or carafe while brewing.
- Do not pour any liquids other than water or recommended cleaning product into water reservoir.
- Always place all lids in the correct position, as shown in descriptive images. Scalding may occur if any of these parts are removed during brewing cycles.
- **WARNING:** Do not remove bottom panel of brewer; doing so will void warranty. No user-serviceable parts inside. Repair must be done by authorized personnel only.

GLASS CARAFE

- Glass carafe is designed for use with this appliance.
- Do not set a hot carafe on a cold surface.
- Never place carafe over open flame, hot range cook-top, or other heat source.
- Do not use a cracked carafe or a carafe with loose handles.
- Do not clean carafe with abrasive cleansers, steel wool pads, or similar materials.
- Never place carafe in an oven or a microwave.
- **NOT DISHWASHER SAFE.**

THERMAL CARAFE

- Do not use thermal carafe for storing dairy products or baby food, as these will curdle if kept hot for a longer period of time.
- Do not use for carbonated beverages.
- Do not transport carafe in a horizontal or upside-down position, as it can lead to leakage. Use special travel lid for transporting.
- **WARNING:** Do not drink directly from thermal carafe. Liquid from carafe may be very hot.
- Never place thermal carafe on a hot/warm cooking ring, gas cooker, or other heat source.
- Never place carafe in an oven or a microwave.
- Do not clean carafe with abrasive cleansers, steel wool pads, or similar materials.
- **NOT DISHWASHER SAFE.**

SAVE THESE INSTRUCTIONS

WARNING
RISK OF FIRE AND ELECTRICAL SHOCK
DO NOT OPEN

WARNING. TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE COVER, NO USER-SERVICEABLE PARTS INSIDE. REPAIRS SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY.

BEFORE YOU USE

Before using your new coffee brewer for the first time, or if the machine has not been used for some time, we recommend first rinsing the water receptacle. Fill the coffee brewer with cool water, and operate twice without any coffee.

POWER SUPPLY CORD

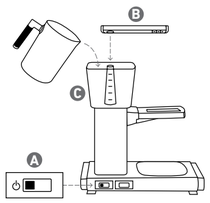
The short power supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. If an extension cord is used, the marked electrical rating of the extension cord must be at least as great as the rating of the coffee brewer. The extension cord must be a grounding type 3 cord. The extension cord should be arranged so it doesn't drape over the counter or tabletop where it can be pulled over by children or tripped over.

ENVIRONMENTAL RECOMMENDATIONS

Please discard the filter and coffee grounds by disposing of them in an organic waste container or compost heap. If not available, you may dispose of filters and grounds in normal household waste. For environmental concerns, please recycle responsibly.

KBGV Select

1.25L / 40 oz. / 10 cups



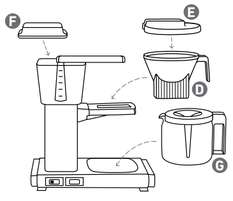
Step 1.

Set **Power Switch** to OFF **(A)**
Attach **9-Hole Outlet Arm (B)**
Fill **Cool Water Reservoir (C)** with fresh, cool water



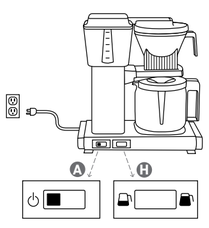
Step 2.

Place filter in **Brew-Basket (D)**
Rinse filter with water
Add coffee (refer to the formula under "Water-to-Coffee Ratio")



Step 3.

Place **Brew-Basket** in position **(D)**
Place **Brew-Basket Lid (E)**
Place **Cool Water Reservoir Lid (F)**
Slide **Glass Carafe (G)** onto hot plate



Step 4.

Set **Brew-Volume Selector Switch (H)**
to brew 4 to 6 cups
to brew 8 to 10 cups
Plug into grounded outlet and turn **Power Switch** to ON **(A)**

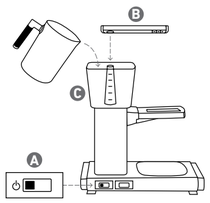
Pour yourself a great cup of coffee in about 4 to 6 minutes!

ATTENTION

- Auto-Off Power Switch will switch OFF after 100 minutes.
- Turn off power if carafe is emptied before 100 minutes.

KBG

1.25L / 40 oz. / 10 cups



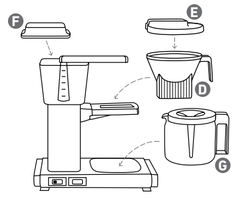
Step 1.

Set **Power Switch** to OFF **(A)**
Attach **9-Hole Outlet Arm (B)**
Fill **Cool Water Reservoir (C)** with fresh, cool water



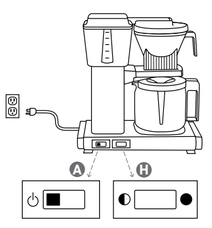
Step 2.

Place filter in **Brew-Basket (D)**
Rinse filter with water
Add coffee (refer to the formula under "Water-to-Coffee Ratio")



Step 3.

Place **Brew-Basket** in position **(D)**
Place **Brew-Basket Lid (E)**
Place **Cool Water Reservoir Lid (F)**
Slide **Glass Carafe (G)** onto hot plate



Step 4.

Set **Hot Plate Switch (H)**
Low, for a temp about 175°F
High, for a temp about 185°F
Plug into grounded outlet and turn **Power Switch** to ON **(A)**

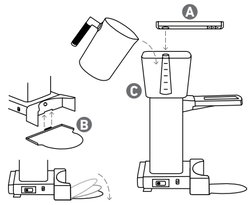
Pour yourself a great cup of coffee in about 4 to 6 minutes!

ATTENTION

- Auto-Off Power Switch will switch OFF after 100 minutes.
- Turn off power if carafe is emptied before 100 minutes.

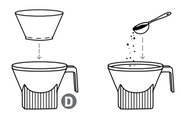
KBGT & CDGT

1.25L / 40 oz. / 10 cups



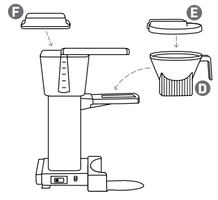
Step 1.

Attach **9-Hole Outlet Arm (A)**
Affix **Footplate** (required) **(B)**
Fill **Cool Water Reservoir (C)** with fresh, cool water



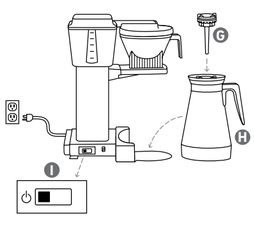
Step 2.

Place filter in **Brew-Basket (D)**
Rinse filter with water
Add coffee (refer to the formula under "Water-to-Coffee Ratio")



Step 3.

Place **Brew-Basket** in position **(D)**
Place **Brew-Basket Lid (E)**
Place **Cool Water Reservoir Lid (F)**



Step 4.

Screw **Brew-Thru Lid (G)** into **Thermal Carafe (H)**
Slide **Thermal Carafe (H)** into position, pressing it firmly against white button
Plug into grounded outlet, and turn **Power Switch** to ON **(I)**

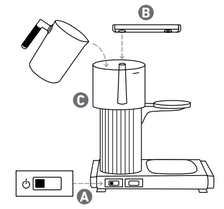
Pour yourself a great cup of coffee in about 4 to 6 minutes!

ATTENTION

- **Footplate is not an optional component**; it must be used for proper operation of the brewer.
- Light on power switch will remain illuminated after brewing is complete; however, the boiling element turns off as soon as the water reservoir is empty.
- If intending to hold coffee in carafe for longer than an hour, switch to the Travel Lid for best results.

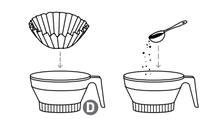
CD Grand

1.8L / 60 oz. / 15 cups



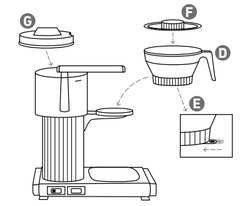
Step 1.

Set **Power Switch** to OFF **(A)**
Attach **Outlet Arm (B)**
Fill **Cool Water Reservoir (C)** with fresh, cool water



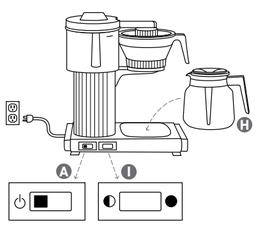
Step 2.

Place filter in **Brew-Basket (D)**
Rinse filter with water
Add coffee (refer to the formula under "Water-to-Coffee Ratio")



Step 3.

Carefully push in **Drip-Stop Tab (E)** on **Brew-Basket (D)** to ensure drip-stop is open
Place **Brew-Basket** in position **(D)**
Place **Brew-Basket Lid (F)**
Place **Cool Water Reservoir Lid (G)**



Step 4.

Slide **Glass Carafe (H)** onto hot plate
Set **Hot Plate Switch (I)**
Low, for a temp about 175°F
High, for a temp about 185°F
Plug into grounded outlet and turn **Power Switch** to ON **(A)**

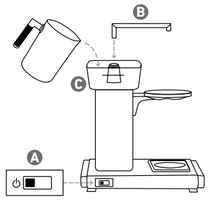
Pour yourself a great cup of coffee in about 8 minutes!

ATTENTION

- Auto-Off Power Switch will switch OFF after 100 minutes.
- Turn off power if carafe is emptied before 100 minutes.
- For the best coffee quality, always brew full carafes; partial pots will result in under-extracted coffee.
- Brew-basket features a manual drip-stop mechanism; press in to open the drip-stop, and pull out to close it.

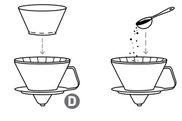
Cup-One

One 10 oz. cup



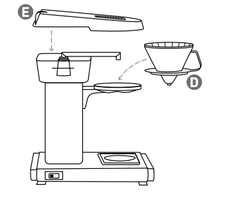
Step 1.

Set **Power Switch** to OFF **(A)**
Attach **Outlet Arm (B)**
Fill **Cool Water Reservoir (C)** with fresh, cool water



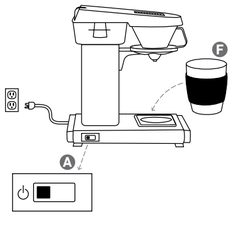
Step 2.

Place filter in **Brew-Basket (D)**
Rinse filter with water
Add coffee (refer to the formula under "Water-to-Coffee Ratio")



Step 3.

Place **Brew-Basket** in position **(D)**
Place **Cool Water Reservoir Lid (E)**



Step 4.

Place **Cup (F)** below Brew-Basket
Plug into grounded outlet and turn **Power Switch** to ON **(A)**

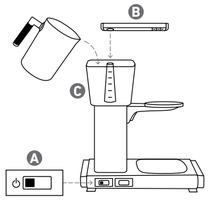
Enjoy a great cup of coffee in about 4 minutes!

ATTENTION

- Power switch will NOT illuminate if water is not present in the water reservoir.
- e only paper No. 1 cone filters in ew-basket.
- Clean brew-basket regularly using a mild detergent and cleaning tool that will pass through the drip hole (such as the one included with the brewer) to prevent over-extraction and overflow.

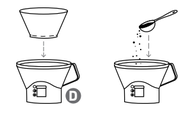
KB

1.25L / 40 oz. / 10 cups



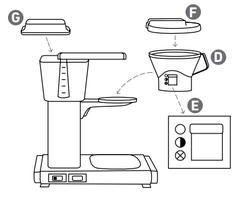
Step 1.

Set **Power Switch** to OFF **(A)**
Attach **9-Hole Outlet Arm (B)**
Fill **Cool Water Reservoir (C)** with fresh, cool water



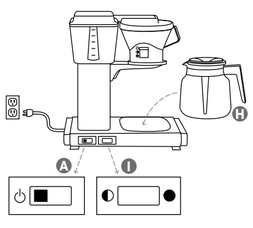
Step 2.

Place filter in **Brew-Basket (D)**
Rinse filter with water
Add coffee (refer to the formula under "Water-to-Coffee Ratio")



Step 3.

Set **Adjustable Drip-Stop (E)**
to brew 8 to 10 cups
to brew 4 to 6 cups
Place **Brew-Basket** in position **(D)**
Place **Brew-Basket Lid (F)**
Place **Cool Water Reservoir Lid (G)**



Step 4.

Slide **Glass Carafe (H)** onto hot plate
Set **Hot Plate Switch (I)**
Low for a temp about 175°F
High for a temp about 185°F
Plug into grounded outlet and turn **Power Switch** to ON **(A)**

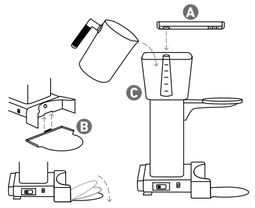
Pour yourself a great cup of coffee in about 4 to 6 minutes!

ATTENTION

- Auto-Off Power Switch will switch OFF after 100 minutes.
- Turn off power if carafe is emptied before 100 minutes.
- Always ensure Adjustable Drip-Stop is set to ● or ◐ before starting to brew.

KBT & KBTS

1.25L / 40 oz. / 10 cups & 1L / 32 oz. / 8 cups



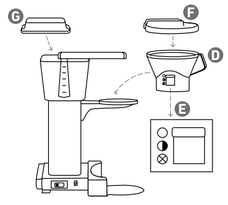
Step 1.

Attach **9-Hole Outlet Arm (A)**
Affix **Footplate** (optional) **(B)**
Fill **Cool Water Reservoir (C)** with fresh, cool water



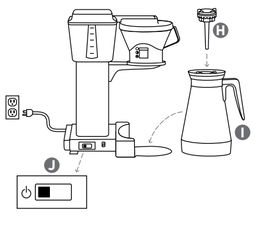
Step 2.

Place filter in **Brew-Basket (D)**
Rinse filter with water
Add coffee (refer to the formula under "Water-to-Coffee Ratio")



Step 3.

Set **Adjustable Drip-Stop (E)**
to brew 8 to 10 cups
to brew 4 to 6 cups
Place **Brew-Basket** in position **(D)**
Place **Brew-Basket Lid (F)**
Place **Cool Water Reservoir Lid (G)**



Step 4.

Screw **Brew-Thru Lid (H)** into **Thermal Carafe (I)**
Slide **Thermal Carafe (I)** into position, pressing it firmly against white button
Plug into grounded outlet and turn **Power Switch** to ON **(J)**

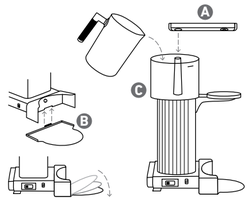
Pour yourself a great cup of coffee in about 4 to 6 minutes!

ATTENTION

- Light on power switch will remain illuminated after brewing is complete; however, the boiling element turns off as soon as the water reservoir is empty.
- If intending to hold coffee in carafe for longer than an hour, switch to the Travel Lid for best results.

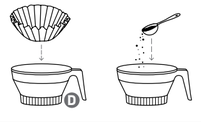
CDT Grand

1.8L / 60 oz. / 15 cups



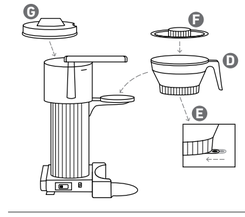
Step 1.

Attach **9-Hole Outlet Arm (A)**
Affix **Footplate** (optional) **(B)**
Fill **Cool Water Reservoir (C)** with fresh, cool water



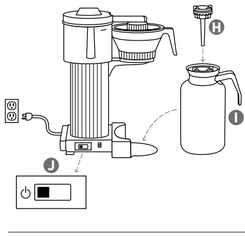
Step 2.

Place filter in **Brew-Basket (D)**
Rinse filter with water
Add coffee (refer to the formula under "Water-to-Coffee Ratio")



Step 3.

Carefully push in **Drip-Stop Tab (E)** on **Brew-Basket (D)** to ensure drip-stop is open
Place **Brew-Basket** in position **(D)**
Place **Brew-Basket Lid (F)**
Place **Cool Water Reservoir Lid (G)**



Step 4.

Screw **Brew-Thru Lid (H)** into **Thermal Carafe (I)**
Slide **Thermal Carafe (I)** into position, pressing it firmly against white button
Plug into grounded outlet and turn **Power Switch** to ON **(J)**

Pour yourself a great cup of coffee in about 8 minutes!

ATTENTION

- Auto-Off Power Switch will switch OFF after 100 Minutes.
- Power should be turned off if carafe is emptied before 100 minutes.
- For the best coffee quality, always brew full carafes; partial pots will result in under-extracted coffee.
- Brew-basket features a manual drip-stop mechanism; press in to open the drip-stop, and pull out to close it.
- If intending to hold coffee in carafe for longer than an hour, switch to the Travel Lid for best results.