

# Owner's Guide Coffee Maker



## GETTING TO KNOW YOUR 4-in-1 COFFEE STATION





12\*



1. Water reservoir
2. Water level window
3. Lighted On/Off (I/O) switch
4. Lid
5. Shower head
6. Permanent filter  
(part no. CM0700-01)
7. Brew basket, pour over compatible  
(part no. CM0750-02)
8. Spout
9. Duralife™ 5 cup Carafe with lid  
(part no. CM0700-03)
10. Adjustable stand  
(part no. CM0750S-04) stainless  
(part no. CM0750B-04) black
11. Base
12. Tritan™ Mug  
(part no. CM0755BZ-05)
13. Travel Mug  
(part no. CM0755B-05)

The parts supplied with the coffeemaker depend on which model was purchased. Product may vary slightly from what is illustrated.

## GETTING STARTED


This appliance is intended for household use only.

- Remove all packing material, any stickers, and the plastic band around the power plug.
- Remove all accessories and components.
- Go to [www.prodprotect.com/applica](http://www.prodprotect.com/applica) to register your product.
- Open lid
- Pour fresh cold water into water reservoir up to 5-cup mark.
- Place empty basket-style paper filter into removable brew basket.
- Place basket into filter basket holder.
- Uncoil power cord and plug into standard electrical outlet.
- Brew water through appliance without adding coffee grounds. This removes any dust or residue that may remain in the system during the manufacturing process.

- Discard the water from the carafe and paper filter from brew basket.
- Turn off the appliance; unplug and allow appliance to cool down.

## GENERAL BREWING INSTRUCTIONS

1. Open one-piece cover.
2. Pour fresh cold water up to desired level mark into water reservoir.

If brewing a single cup into a mug, fill to the  icon. This will produce 8 oz of coffee.

If brewing into a travel mug, fill to the  icon. This will produce 12 oz. of coffee.

3. Place permanent filter or paper filter into the brew basket.
4. Insert brew basket into top of coffeemaker.
5. Add desired amount of ground coffee.  
Not sure how much coffee to use?  
Begin by using 1 level tablespoon of medium grind coffee for each 5 oz. of coffee to be brewed. A full carafe holds 25 oz. of coffee.
6. Close lid securely.
7. By using or taking away the adjustable stand, arrange the receptacle of your choice so that its top is close to the spout.
8. Plug cord into standard electrical outlet.
9. Press on/off (I/O) switch button; blue light comes on and brewing begins.
10. Turn off coffeemaker when done brewing.
11. Unplug appliance when not in use.

## BREWING COFFEE INTO THE CARAFE

1. Place adjustable stand on the base.
2. Place empty carafe on the adjustable stand.
3. Brew coffee following the general brewing instructions.



## **BREWING COFFEE INTO A MUG**

1. By inserting the hooks on the stand into the concave wall above the base, adjust it so that it holds your coffee mug close to the spout.
2. Brew coffee following the general brewing instructions.



## **BREWING COFFEE INTO A TRAVEL MUG**

1. Remove the stand and put travel mug on the base.
2. Brew coffee following the general brewing instructions.



## **POUR OVER BREWING**

### **Why Pour Over?**

Take more control over your coffee brewing – you control the amount of coffee and rate of brewing. The slower the pour, the richer the flavor.

1. Pour cold water into a kettle or other container [not included] and bring to a boil. Once water reaches a boil, turn off and let sit for 30 seconds.
2. Place the pour over compatible brew basket on top of a mug of your choice or the carafe with its lid removed.
3. Place the permanent filter or a #2 paper filter inside brew basket Note: for best results, we recommend using this brew method with paper filters.
4. Rinse the filter and carafe by pouring your boiled water over the filter. This helps preheat the brew basket and carafe. Pour out the water from your carafe or mug.
5. Add desired amount of freshly ground coffee to the filter. About 2 tablespoons per serving is recommended for this brew method.
6. Starting at the center of your grounds, gently pour your boiled water onto your grounds (just enough to wet all of the coffee). Let rest for 30 seconds. This allows the coffee to Bloom before continuing.
7. Continue pouring slowly and gently over the grounds then resting for 30 seconds after each pour. Continue until you have your desired amount of coffee. The process should take about 2–3 minutes.

Experiment! Find the method that brews your perfect cup.



## CARE AND CLEANING

This product contains no user serviceable parts. Refer service to qualified service personnel.

### CLEANING

1. Be sure the unit is unplugged and cooled.
2. Open the one-piece cover, remove the brew basket (lift straight up).
3. Empty the permanent filter or discard the paper filter from the brew basket (if using).

4. Wash the permanent filter, brew basket, carafe, and carafe lid in the dishwasher, top-rack only, or handwash with warm water and dish soap.
5. To clean inside one-piece cover, open the cover and allow it to rest in the open position.
6. Wipe surfaces with a damp cloth, and close the cover.

### **CLEANING WITH VINEGAR (Descaling)**

Mineral deposits left by hard water can clog your coffeemaker. Cleaning with vinegar is recommended once a month. Your coffeemaker will not work properly if it is not descaled regularly.

1. Pour white vinegar into water reservoir up to 2-cup level on water window.
2. Add cold water up to 5-cup line.
3. Place a paper filter in the brew basket and close the cover.
4. Set empty carafe on adjustable stand.
5. Turn on coffeemaker and let half the cleaning solution brew into carafe (until water level goes down to around 3). Turn off coffeemaker and let it soak for at least 15 minutes to soften the deposits.
6. Turn on coffeemaker and brew remaining cleaning solution into carafe.
7. Turn off coffeemaker, empty carafe and discard soiled filter.
8. Fill reservoir with cold water to 5-cup line, replace empty carafe, then turn on coffeemaker for a complete brew cycle to flush out remaining cleaning solution. You may wish to repeat this step to eliminate any remaining vinegar smell/taste.
9. Wash the brew basket and carafe as instructed in CLEANING.

### **STORING**

Make sure that the appliance is thoroughly dry. Never wrap the cord tightly around the appliance; keep it loosely coiled.

#### **Warning**

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.