

BONJOUR®

Smart
BREWER



Care and Safety:

IMPORTANT! Failure to follow these instructions may result in personal injury including burns!

- Always use brewer on a stable, non-skid surface.
- Not for stovetop use.
- Keep away from open flame.
- Do not overfill brewer.
- Use caution when pouring hot liquids.
- Always place brewer on coaster when not dispensing.
- Before adding boiling water to brewer, ensure lid is turned to CLOSED position.
- Keep out of the reach of children.

Brewer is top rack dishwasher safe. In order to keep unit looking new, we recommend hand washing with warm water and a mild soap.

The filter piece may be removed periodically for thorough cleaning. Gently pull straight up on filter knob to remove. When finished cleaning, gently push filter back into place.

Quality Assurance:

Thank you for purchasing our product. We wish you years of enjoyment.

BonJour® is dedicated to producing a trusted brand of culinary products, which are manufactured and inspected to ensure the highest quality standards. Please let us know immediately if you find any defects when you open your new BonJour® product. All products found defective upon receipt will be replaced. To inquire about a replacement item, please call our Consumer Relations team at 1-800-2-BONJOUR or via our website at www.bonjourproducts.com.

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Manufactured for BonJour Division of
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1-800-2-BONJOUR (800-226-6568)

www.bonjourproducts.com

5-8-PU2286

INSTRUCTIONS FOR USE

How to Brew a Perfect Pot of Coffee or Tea:



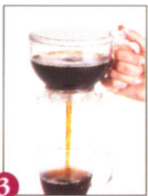
1

Add approximately 4 Tbs. coarsely ground coffee or 2 tsp. loose tea to brewer (adjust to taste).



2

Add boiling water to brewer, stir and close lid. Let brew approximately 4 minutes (adjust to taste).



3

Hold brewer above cup and turn lid clockwise to dispense.



4

When cup is full, turn counter-clockwise to stop dispensing. Enjoy!

Easy Dispensing:



Delicious coffee or tea with a simple turn of the lid!

Turn lid in the direction of the “Open” arrow to dispense, and in the direction of the “Close” arrow to stop dispensing.

Tea Brewing Times:

Like small changes to a favorite recipe, every individual has preferences when it comes to taste. Our suggestions for brewing times of popular tea varieties are listed here, however, experimenting with brewing times will help determine the flavor intensity that is just right for you.

English Breakfast Tea	4 to 6 minutes
Earl Grey Tea	4 to 6 minutes
Ceylon Tea	4 to 6 minutes
Apricot Tea	4 to 6 minutes
Cherry Vanilla Tea.	4 to 6 minutes
Chamomile Tea.	5 to 7 minutes
Jasmine Tea.	3 to 4 minutes
Peppermint Tea.	5 to 7 minutes