



COFFEE PERFECTION

Use and Care Instructions

Cautions. To avoid breakage and injury:

- Do not use carafe to boil liquids, or for cooking purposes.
- Never place the carafe on a gas or electric range, or in a conventional or microwave oven.
- Do not clean carafe with metal cleaning pads or abrasive cleaners.
- Replace carafe if it is cracked, scratched, chipped, heated while empty, or allowed to boil dry, or if carafe has a loose or weakened handle.
- Do not set hot carafe on cold or wet surfaces. Allow to cool before washing.
- Hot liquids may splash. Exercise care when pouring.
- Exercise care when handling carafe. Glass carafe will become extremely hot.
- Plastic parts are flammable when exposed to high heat.
- Filter cone may tip if carafe is bumped.

Brewing Instructions

1. Fold filter at seams and place into filter cone. Place filter cone onto carafe.
2. Use 2 tsp. of extra fine grind coffee for every 6 oz. (135 mL) of water.
3. Pour in enough fresh boiling water* to saturate the coffee. After 15 seconds, fill the cone with the rest of the water.
4. When all the water has filtered through, remove the cone filter, put on the heat-retaining lid and pour yourself the perfect cup of coffee.

*Use caution when pouring boiling water into filter cone. Use fresh cold water; never reheat brewed coffee. Coffee should only be kept on a warmer for 20 min. as the reheating process destroys flavour and aroma compounds.

Cleaning

- Hand wash with mild detergent, or in the top rack of the dishwasher. All parts are top-rack dishwasher safe.
- Do not use metal cleaning pads or abrasive cleansers.

To remove stubborn stains and hard water deposits:

1. Soak carafe overnight in a solution of 2 tbsp. automatic dishwasher detergent to 1 carafe of water.
2. Rinse carafe well.
3. Scrub with a wet sponge to remove any remaining stains.

Helpful Hints

- Melitta coffees use only high-grown Arabica coffee beans that are specially roasted, blended and ground to maximize the benefits of your Melitta Coffeemaker.
- For best results, use Melitta Flavour Pores® No. 4 Coffee Filters. Melitta Filter Paper filters out bitter oils and sediments leaving a better-tasting cup of coffee every time. Use a new filter for each carafe of coffee.

Important

For Household use only.

For questions or comments regarding your Melitta Coffeemaker, please call us at: **1-888-MELITTA** or visit us at www.melitta.com.

Please save these **USE AND CARE INSTRUCTIONS!**