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> Melitta 640616 Pour-Over Coffee Maker with Glass Carafe, 52 oz - Instruction Manual

Melitta 640616

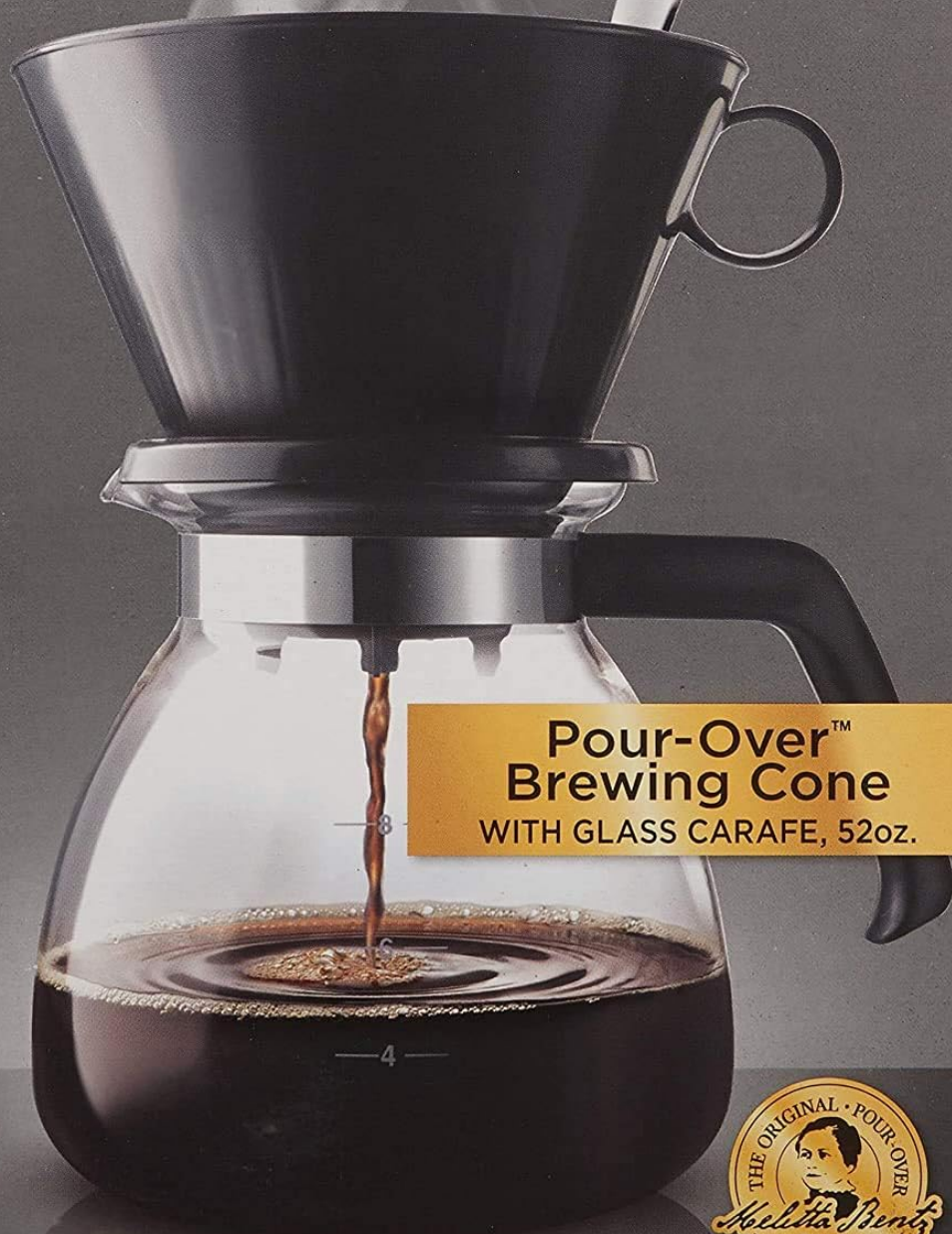
Melitta 640616 Pour-Over Coffee Maker with Glass Carafe, 52 OZ

Instruction Manual

INTRODUCTION

This manual provides instructions for the Melitta 640616 Pour-Over Coffee Maker with a 52 oz glass carafe. The pour-over method allows for precise control over the brewing process, resulting in a rich and flavorful cup of coffee. Please read these instructions carefully before first use and retain them for future reference.

POUR-OVER™ • COFFEEMAKER



**Pour-Over™
Brewing Cone**
WITH GLASS CARAFE, 52oz.



Image: The Melitta 640616 Pour-Over Coffee Maker, showing the black brewing cone atop the clear glass carafe, with coffee brewing into the carafe.

IMPORTANT SAFEGUARDS

When using this appliance, basic safety precautions should always be followed to reduce the risk of injury to persons, including the following:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.

- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- The use of accessory attachments not recommended by the appliance manufacturer may result in injury to persons.
- Do not use outdoors.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not use appliance for other than intended use.
- Always ensure the carafe is placed securely on a stable, heat-resistant surface before brewing.
- Handle the glass carafe with care. Avoid sudden temperature changes.

PACKAGE CONTENTS

The Melitta 640616 Pour-Over Coffee Maker package includes the following components:

- Glass Carafe (52 oz capacity)
- Plastic Brewing Cone (BPA Free)
- Lid for Carafe
- Coffee Scoop
- Start-up supply of Melitta #6 Cone Filters



Image: Disassembled components of the Melitta Pour-Over Coffee Maker, showing the glass carafe, black brewing cone, and lid.

SETUP

1. **Unpack Components:** Carefully remove all items from the packaging.
2. **Wash Components:** Before first use, wash the glass carafe, plastic brewing cone, and lid with warm, soapy water. Rinse thoroughly and dry. The plastic filter cone is top-rack dishwasher safe.
3. **Assemble:** Place the clean glass carafe on a flat, stable, heat-resistant surface. Position the plastic brewing cone securely on top of the carafe.

OPERATING INSTRUCTIONS: BREWING COFFEE

Follow these steps to brew coffee using your Melitta Pour-Over Coffee Maker:

1. **Prepare the Filter:** Place a Melitta #6 cone filter into the plastic brewing cone.
2. **Add Coffee Grounds:** Using the included scoop, add your desired amount of fresh, medium-ground coffee into the filter. A general guideline is 2 tablespoons of coffee per 6 ounces of water, but adjust to your personal preference.
3. **Heat Water:** Heat fresh water to just off the boil (approximately 200°F / 93°C).
4. **Pre-wet Grounds (Optional):** Slowly pour a small amount of hot water over the coffee grounds, just enough to saturate them. Allow the grounds to "bloom" for about 30 seconds. This helps release gases and enhances flavor extraction.
5. **Pour Water:** Continue to slowly pour the remaining hot water over the grounds in a circular motion, ensuring all grounds are evenly saturated. Pour steadily, allowing the coffee to drip into the carafe. The medium-size drip opening delivers a rich flavor and consistent flow.
6. **Monitor Fill Level:** The carafe has fill level indicators to help you see how much coffee you are brewing.
7. **Serve:** Once all the water has passed through the grounds, remove the brewing cone and discard the used filter and grounds. Place the lid on the carafe and serve your freshly brewed coffee.

Three Simple Steps to Handcrafted Coffee

Un café confectionné à la main en trois étapes faciles

1.

Place the Melitta® Pour-Over™ Coffeemaker on top of the glass carafe.

Placez l'infuseur à café Pour-Over^{MC} de Melitta® sur la carafe en verre.



2.

Insert Melitta® paper filter and scoop in fresh ground coffee to taste.

Insérez un filtre en papier de Melitta® et ajoutez-y la quantité désirée de café fraîchement moulu.



3.

Pour hot water into the cone (just off the boil), fully saturating all the grounds. Enjoy the pure flavor of handcrafted coffee.

Versez de l'eau chaude (fraîchement bouillie) dans le porte-filtre de façon à saturer entièrement le café moulu. Savourez les arômes purs du café confectionné à la main.



Image: A visual guide showing three steps: 1. Placing the brewing cone on the carafe, 2. Adding coffee grounds to the filter, and 3. Pouring hot water over the grounds.

MAINTENANCE AND CLEANING

Regular cleaning will ensure the longevity and optimal performance of your coffee maker.

- **Daily Cleaning:** After each use, discard the used coffee filter and grounds. Rinse the brewing cone and carafe with warm water.
- **Thorough Cleaning:** Wash the glass carafe, plastic brewing cone, and lid with warm, soapy water. A soft brush may be used for the carafe. Rinse all components thoroughly.
- **Dishwasher Safe:** The heavy-duty plastic filter cone is top-rack dishwasher safe. The glass carafe and lid can also be washed in the dishwasher.
- **Drying:** Allow all parts to air dry completely before reassembling or storing.
- **Stain Removal:** For coffee stains in the carafe, a mixture of baking soda and water or a specialized coffee cleaner can be used.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Coffee tastes weak or watery.	<ul style="list-style-type: none">◦ Not enough coffee grounds.◦ Water not hot enough.◦ Too fast pouring.◦ Coarse grind.	<ul style="list-style-type: none">◦ Increase coffee grounds.◦ Ensure water is just off boil.◦ Pour water more slowly.◦ Use a finer grind.
Coffee tastes too strong or bitter.	<ul style="list-style-type: none">◦ Too many coffee grounds.◦ Water too hot.◦ Too slow pouring (over-extraction).◦ Fine grind.	<ul style="list-style-type: none">◦ Reduce coffee grounds.◦ Allow water to cool slightly after boiling.◦ Pour water at a consistent, slightly faster rate.◦ Use a coarser grind.
Water drains too slowly.	<ul style="list-style-type: none">◦ Coffee grounds too fine.◦ Filter clogged.	<ul style="list-style-type: none">◦ Use a coarser grind.◦ Ensure filter is properly seated and not folded.

SPECIFICATIONS

- **Model:** Melitta 640616
- **Brand:** Melitta
- **Capacity:** 52 oz (approximately 10 cups)
- **Carafe Material:** Glass
- **Brewing Cone Material:** BPA-Free Plastic
- **Filter Type:** Melitta #6 Cone Filters
- **Operation Mode:** Manual
- **Product Dimensions:** 7"D x 7"W x 10"H

- **Item Weight:** 1.4 pounds

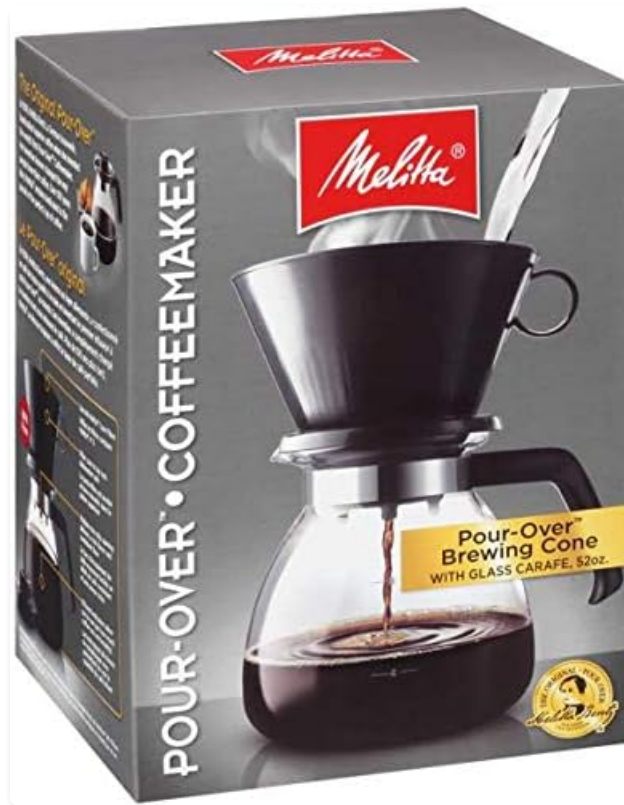


Image: Diagram showing the approximate height of the Melitta Pour-Over Coffee Maker as 9.7 inches.

WARRANTY AND SUPPORT

For warranty information or customer support, please refer to the official Melitta website or contact Melitta customer service directly. Keep your purchase receipt as proof of purchase.

Melitta Customer Service:

- Visit www.melitta.com for contact details and product information.