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Yama Glass YAMCDM25SBK

YAMA 25-CUP Cold Brew Coffee Maker Tower (Black)

INSTRUCTION MANUAL

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1. Product Overview

The Yama Cold Brew Coffee Maker Tower is designed for efficient cold brewing, producing a smooth and flavorful coffee concentrate. This system utilizes an ice-water reservoir and a slow-drip mechanism to extract coffee over several hours, resulting in a low-acid, full-bodied brew. It is constructed from hand-made, kiln-fired borosilicate glass and a sturdy wooden frame, suitable for both commercial and home use.



Figure 1: Fully assembled YAMA 25-CUP Cold Brew Coffee Maker Tower.

2. Setup Instructions

Follow these steps to set up your YAMA Cold Brew Coffee Maker Tower:

1. **Unpack Components:** Carefully remove all glass and wooden components from the packaging. Inspect for any damage.
2. **Assemble Frame:** Place the wooden base on a stable, level surface. Insert the four vertical wooden posts into the base. Secure the middle and top wooden platforms onto the posts.
3. **Position Glassware:** Place the collection carafe (bottom round flask) on the lowest platform. Position the coffee grounds chamber (middle cylindrical glass) on the middle platform. Place the ice/water

reservoir (top glass container with valve) on the top platform.

4. **Insert Filters:** Drop the ceramic filter into the bottom of the coffee grounds chamber. Place a paper filter on top of the ceramic filter.



Figure 2: Placing the ceramic filter and a paper filter into the coffee grounds chamber.

5. **Add Coffee Grounds:** Fill the coffee grounds chamber with your desired amount of medium to coarse ground coffee. A 10:1 water to coffee ratio is recommended.
6. **Place Top Filter:** Place another paper filter on top of the coffee grounds. This helps distribute water evenly.
7. **Add Ice and Water:** Fill the top ice/water reservoir with ice and water. The total volume of ice and water should equal the desired amount for your brew (e.g., 1000 ml for an 8-cup tower, scaled for 25-cup).



Figure 3: Adding ice and water to the top reservoir.

3. Operating Instructions

Once assembled and filled, begin the cold brewing process:

1. **Adjust Drip Rate:** Slowly open the valve on the bottom of the ice/water reservoir. Adjust the valve to achieve a drip rate of approximately one drip per second. This precise control ensures optimal extraction.



Figure 4: Adjusting the drip rate for optimal brewing.

2. **Brewing Process:** Allow the water to slowly drip through the coffee grounds and into the collection carafe. The brewing process typically takes 3-4 hours for a full batch.
3. **Collection:** Once all the water has dripped through, the cold brew concentrate is ready. Remove the collection carafe.
4. **Storage:** Store the cold brew concentrate in an airtight container in the refrigerator. It can typically be stored for up to two weeks.
5. **Serving:** Dilute the concentrate with water, milk, or ice to your preferred strength before serving.

Instructional Video: How to Use YAMA Cold Brew Drip Tower

Your browser does not support the video tag. Please update your browser to view this content.

Video 1: A detailed guide on setting up and operating the YAMA Cold Brew Drip Tower, demonstrating each step of the brewing process.

4. Cleaning and Maintenance

Regular cleaning ensures the longevity and optimal performance of your cold brew tower.

1. **Disassembly:** Carefully disassemble all glass components from the wooden frame.

2. **Glassware Cleaning:** All borosilicate glass components are dishwasher safe. For hand washing, use warm, soapy water and a soft brush to remove any coffee residue. Rinse thoroughly.
3. **Filter Cleaning:** The ceramic filter should be rinsed thoroughly after each use. Paper filters are disposable.
4. **Frame Cleaning:** Wipe the wooden frame with a damp cloth. Avoid harsh chemicals or abrasive cleaners that could damage the wood finish. Ensure the frame is completely dry before reassembly.
5. **Drip Valve:** Periodically check the drip valve for any blockages and clean as necessary to maintain consistent flow.

5. Troubleshooting

Problem	Possible Cause	Solution
Water not dripping or dripping too slowly	Drip valve closed or clogged; coffee grounds too fine or compacted.	Adjust drip valve to open wider. Check for blockages in the valve. Ensure coffee grounds are medium to coarse and not overly tamped.
Brew is too weak	Drip rate too fast; insufficient coffee grounds; coffee grounds too coarse.	Slow down the drip rate. Increase the amount of coffee grounds. Use a finer grind size (medium).
Brew is too strong/bitter	Drip rate too slow; too many coffee grounds; over-extraction.	Increase the drip rate slightly. Reduce the amount of coffee grounds. Ensure brewing time does not exceed recommended duration.
Water bypasses coffee grounds	Top paper filter missing or improperly placed; uneven coffee bed.	Ensure the top paper filter is correctly placed to cover all grounds. Gently level the coffee bed before brewing.

6. Product Specifications

Feature	Detail
Brand	Yama Glass
Model Name	Yama Cold Brew Coffee Maker With Ice Slow Drip Technology I
Item Model Number	YAMCDM25SBK
Color	Black
Coffee Maker Type	Cold Brew Coffee Maker
Special Feature	Manual, Permanent Filter
Operation Mode	Manual
Exterior Finish	Wood, Borosilicate glass
Included Components	Carafe, beaker, frame, filters
Product Dimensions	11.75 x 11.75 x 44.5 inches
Item Weight	27.9 pounds
Coffee Input Type	Medium to coarse ground coffee
UPC	799360078476

7. Customer Support

For any questions, concerns, or assistance with your YAMA Cold Brew Coffee Maker Tower, please contact customer support. Your satisfaction is important, and we are committed to resolving any issues you may encounter.

Please refer to your purchase documentation or the retailer's website for specific contact information.