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## Tchibo Family Classic Coffee 250g

# Tchibo Family Classic Coffee 250g (Pack of 6) Instruction Manual

Your guide to preparing and enjoying Tchibo Family Classic Coffee.

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## 1. PRODUCT OVERVIEW

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Tchibo Family Classic Coffee offers a rich and aromatic coffee experience. This product consists of six 250g packs of finely ground coffee, ideal for various brewing methods. Known for its balanced flavor and medium roast, it provides a consistent and enjoyable cup every time.



Image 1: Tchibo Family Classic Coffee 250g packaging. This image displays the front of the coffee package, highlighting the brand "Tchibo" and "Family Classic Coffee" with coffee beans illustration.

## 2. PREPARATION INSTRUCTIONS

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Tchibo Family Classic Coffee is a versatile ground coffee suitable for various brewing methods. For optimal flavor, always use fresh, cold water.

### 2.1. Drip Coffee Maker

1. **Measure Coffee:** For a standard drip coffee maker, use approximately 1-2 tablespoons of Tchibo Family Classic Coffee for every 6 ounces (180ml) of water. Adjust to your preferred strength.
2. **Add Water:** Fill the coffee maker's water reservoir with fresh, cold water according to the desired number of cups.
3. **Insert Filter:** Place a paper filter or permanent filter into the brew basket.
4. **Add Coffee:** Pour the measured ground coffee into the filter.
5. **Brew:** Close the coffee maker lid and start the brewing cycle.

6. **Serve:** Once brewing is complete, serve immediately for the best taste.

## 2.2. French Press

1. **Heat Water:** Heat water to just below boiling (around 200°F / 93°C).
2. **Add Coffee:** Add 1-2 tablespoons of Tchibo Family Classic Coffee per 6 ounces (180ml) of water to the French press.
3. **Pour Water:** Pour the hot water over the grounds, ensuring all grounds are saturated.
4. **Steep:** Stir gently and let steep for 4 minutes.
5. **Press:** Slowly press the plunger down.
6. **Serve:** Pour and enjoy. Do not leave coffee in the French press after brewing to avoid over-extraction.

## 2.3. Moka Pot

1. **Fill Base:** Fill the lower chamber with cold water up to the safety valve.
2. **Add Coffee:** Insert the filter basket and fill it loosely with Tchibo Family Classic Coffee. Do not tamp.
3. **Assemble:** Screw the top part firmly onto the base.
4. **Brew:** Place the Moka pot on a stovetop over medium heat. Remove from heat once coffee begins to gurgle and the upper chamber is full.
5. **Serve:** Serve immediately.

## 3. STORAGE

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To maintain the freshness and rich aroma of your Tchibo Family Classic Coffee, proper storage is essential.

- **Airtight Container:** Once opened, transfer the coffee to an opaque, airtight container.
- **Cool, Dark Place:** Store the container in a cool, dark place, away from direct sunlight, heat, and moisture.
- **Refrigeration:** For extended freshness, especially if you do not consume coffee quickly, consider storing the sealed package or airtight container in the refrigerator. This helps preserve the delicate flavors and aromas.
- **Avoid Freezing:** Freezing is generally not recommended for ground coffee as it can degrade flavor upon thawing.

## 4. PRODUCT SPECIFICATIONS

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Feature	Detail
Brand	Tchibo
Item Form	Ground Coffee
Flavor	Classic
Caffeine Content	Caffeinated
Coffee Roast Level	Medium Roast
Container Type	Box (containing vacuum-sealed packs)
Number of Items	6 packs
Specialty	Kosher Certified
Unit Count	52.91 Ounce (total for 6 packs)
Item Weight (per pack)	250 Grams (8.82 Ounce)
Package Dimensions	8.98 x 8.11 x 3.54 inches

## 5. TROUBLESHOOTING COMMON ISSUES

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- **Weak Coffee:**
  - Ensure you are using the correct coffee-to-water ratio. Increase the amount of coffee grounds for a stronger brew.
  - Check that your coffee maker is brewing at the optimal temperature.
- **Bitter Coffee:**
  - Reduce brewing time (especially for French press).
  - Ensure water temperature is not too high.
  - Clean your brewing equipment thoroughly to remove old coffee residue.
- **Stale Flavor:**
  - Verify that your coffee is stored in an airtight container in a cool, dark place.
  - Use coffee within a reasonable timeframe after opening.

## 6. MAINTENANCE OF BREWING EQUIPMENT

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Regular cleaning of your coffee brewing equipment is crucial for maintaining the quality and taste of your coffee.

- **Daily Cleaning:** After each use, rinse all removable parts (filter basket, carafe, plunger) with warm water and mild soap.
- **Deep Cleaning/Descaling:** Periodically descale your coffee maker to remove mineral buildup. Follow the manufacturer's instructions for your specific brewing device. This typically involves using a descaling solution or a vinegar-water mixture.
- **Drying:** Ensure all parts are thoroughly dry before reassembling or storing to prevent mold or mildew growth.

## 7. WARRANTY AND SUPPORT

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For specific product inquiries, quality concerns, or further assistance regarding Tchibo Family Classic Coffee, please refer

to the contact information provided on the product packaging or visit the official Tchibo website.  
Tchibo GmbH, Überseering 18, 22297 Hamburg, Germany. [www.tchibo.com](http://www.tchibo.com)

