

## Bodum 11571-01

# Bodum 34 oz Pour Over Coffee Maker Instruction Manual

Model: 11571-01

## INTRODUCTION

The Bodum Pour Over Coffee Maker is designed to provide a rich and flavorful coffee experience. This manual provides instructions for the proper setup, operation, and maintenance of your 34 oz pour-over coffee maker, featuring high-heat borosilicate glass and a reusable stainless steel filter.

## SAFETY INSTRUCTIONS

- Always handle the glass carafe with care. Borosilicate glass is durable but can break if dropped or subjected to sudden temperature changes.
- Use caution when handling hot water and hot coffee. The glass carafe will become hot during brewing.
- Ensure the coffee maker is placed on a stable, heat-resistant surface during use.
- Keep out of reach of children and pets.
- Do not place the cork sleeve in the dishwasher. Hand wash only.

## PARTS LIST

Your Bodum Pour Over Coffee Maker includes the following components:

- High-Heat Borosilicate Glass Carafe
- Reusable Stainless Steel Filter
- Cork Sleeve with Suede Cord
- Plastic Lid



*Image: All components of the Bodum Pour Over Coffee Maker, including the glass carafe, stainless steel filter, and cork band.*

## SETUP

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1. Unpack all components and wash them thoroughly before first use. The glass carafe, stainless steel filter, and plastic lid are dishwasher safe. The cork sleeve should be hand washed.
2. Place the cork sleeve around the neck of the glass carafe.
3. Insert the reusable stainless steel filter into the top opening of the carafe. Ensure it sits securely.



*Image: The Bodum Pour Over Coffee Maker fully assembled with the cork band and stainless steel filter in place.*

## OPERATING INSTRUCTIONS (HOW TO BREW)

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Follow these steps for optimal coffee brewing:

1. **Grind Coffee Beans:** For each cup (approximately 4 oz), add 1 Bodum® spoon (0.25 oz / 7g) of medium to fine ground coffee to the stainless steel filter. Adjust quantity to taste.
2. **Heat Water:** Heat fresh water to just below boiling (around 200°F / 93°C).
3. **First Pour (Bloom):** Slowly pour a small amount of hot water over the coffee grounds in a circular motion, just enough to saturate them. Allow the grounds to "bloom" for about 30 seconds. This releases trapped

gases and enhances flavor.

4. **Second Pour:** Continue pouring hot water slowly and evenly over the grounds in a circular motion, filling the filter up to its maximum capacity.
5. **Brewing:** Allow the water to pass through the coffee grounds and filter into the glass carafe. This process typically takes 3-4 minutes.
6. **Serve:** Once all the water has filtered through, remove the stainless steel filter. Place the plastic lid on the carafe to retain heat. Pour and enjoy your freshly brewed coffee.

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*Video: Official Bodum demonstration of the pour-over coffee brewing process. This video illustrates adding coffee grounds, pouring hot water in stages, and removing the filter before serving.*



*Image: Hot water being poured over coffee grounds in the stainless steel filter, initiating the brewing process.*

## MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and performance of your coffee maker.

- **Glass Carafe, Stainless Steel Filter, and Plastic Lid:** These components are dishwasher safe. For best results, rinse immediately after use to prevent coffee residue buildup.
- **Cork Sleeve:** The cork sleeve is **not** dishwasher safe. Hand wash with mild soap and water, then allow to air dry completely. Do not submerge the suede cord in water.
- **Deep Cleaning:** Periodically, you may want to soak the stainless steel filter in a solution of warm water and white vinegar to remove any mineral deposits or stubborn coffee oils.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Coffee brews too slowly.	Coffee grounds are too fine or filter is clogged.	Use a coarser grind. Clean the filter thoroughly.
Coffee brews too quickly.	Coffee grounds are too coarse.	Use a finer grind.
Coffee tastes weak.	Insufficient coffee grounds or water not hot enough.	Increase coffee quantity or ensure water is at optimal temperature (just below boiling).
Coffee tastes bitter.	Water too hot or over-extraction.	Allow water to cool slightly before pouring. Adjust grind size or pouring speed.

## SPECIFICATIONS

- **Brand:** Bodum
- **Model Name:** Pour Over
- **Model Number:** 11571-01
- **Capacity:** 1 Liters (34 oz)
- **Material:** High-Heat Borosilicate Glass, Stainless Steel, Plastic, Cork
- **Color:** Black
- **Product Dimensions:** 21"D x 9.88"W x 14.38"H
- **Item Weight:** 1.02 pounds
- **Operation Mode:** Manual
- **Coffee Input Type:** Ground
- **Dishwasher Safe:** Carafe, Filter, Lid (Cork sleeve is NOT dishwasher safe)

## WARRANTY AND SUPPORT

For warranty information or product support, please refer to the official Bodum website or contact their customer service directly. Keep your purchase receipt for warranty claims.

