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## Yama Glass YAMCDM25CBR

# YAMA 25-CUP Cold Brew Coffee Maker Tower Instruction Manual

Brand: Yama Glass | Model: YAMCDM25CBR

## INTRODUCTION

This manual provides comprehensive instructions for the assembly, operation, maintenance, and troubleshooting of your YAMA 25-CUP Cold Brew Coffee Maker Tower. Designed for both functionality and aesthetic appeal, this slow drip system produces exceptionally smooth and flavorful cold brew coffee. Please read this manual thoroughly before initial use to ensure optimal performance and longevity of your cold brew tower.

## COMPONENTS

The YAMA 25-CUP Cold Brew Coffee Maker Tower includes the following parts:

- Wooden Frame
- Top Water Reservoir (Beaker) with Lid
- Adjustable Drip Valve
- Coffee Chamber
- Glass Spiral Condenser
- Collection Carafe (Beaker)
- Ceramic Filter
- Coffee Scoop







Figure 1: Complete YAMA 25-CUP Cold Brew Coffee Maker Tower assembly.

## SETUP INSTRUCTIONS

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### Assembly

1. Carefully unbox all components and inspect for any damage.
2. Assemble the wooden frame according to the included diagrams (if any, not provided in data). Ensure all parts are securely fitted.
3. Place the collection carafe on the bottom shelf of the wooden frame.
4. Insert the glass spiral condenser into the designated opening on the middle shelf, ensuring it sits directly above the collection carafe.
5. Place the coffee chamber on the middle shelf, directly above the glass spiral condenser.
6. Place the top water reservoir on the top shelf, ensuring the drip valve aligns with the coffee chamber below.

### Preparing for Brewing

1. **Insert Filters:** Place the ceramic filter at the bottom of the coffee chamber. Then, place a paper filter on top of the ceramic filter. This helps in even water distribution and prevents fine grounds from clogging the system.

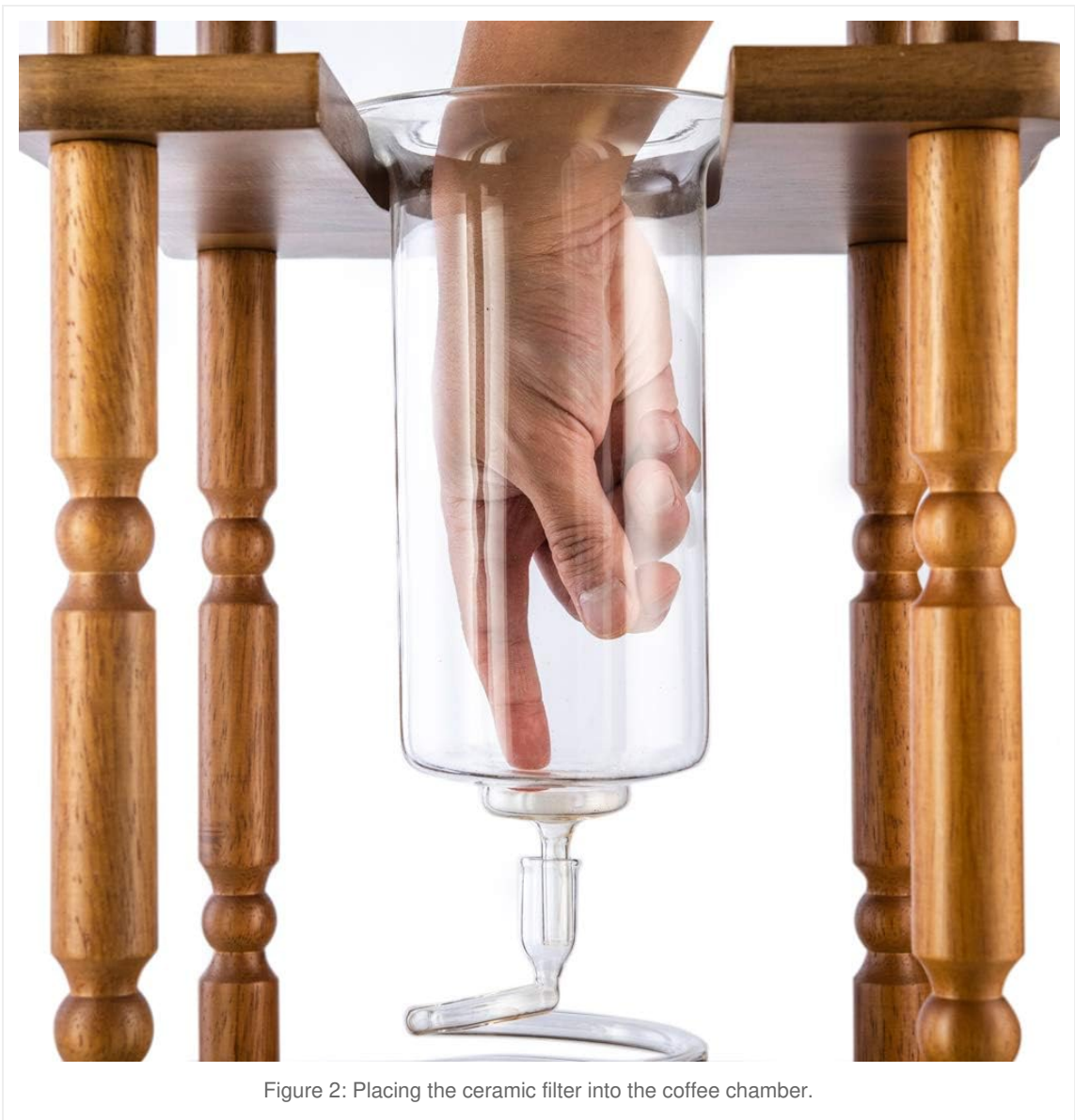


Figure 2: Placing the ceramic filter into the coffee chamber.

- 2. Add Coffee Grounds:** Using the provided scoop, add your desired amount of coarse-ground coffee to the coffee chamber. For optimal results, use a medium grind setting. A recommended water to coffee ratio is 10:1.



Figure 3: Adding coffee grounds to the coffee chamber.

3. **Top Filter:** Place another paper filter on top of the coffee grounds. This helps to distribute water evenly over the grounds, ensuring consistent extraction.
4. **Add Ice and Water:** Fill the top water reservoir with ice and cold water. The combination of ice and water should equal the desired total volume (e.g., 1000ml for an 8-cup tower, adjust proportionally for 25-cup).



Figure 4: The top water reservoir filled with ice and water.

5. **Adjust Drip Rate:** Turn the adjustable drip valve to set the water flow to approximately one drip per second. This slow drip rate is crucial for proper cold brew extraction.



Figure 5: Adjusting the drip valve to control water flow.

## Video Guide: How to Use

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Video 1: A step-by-step guide on how to set up and use the YAMA Cold Brew Drip Tower. This video demonstrates the process of adding filters, coffee grounds, ice, water, and adjusting the drip rate for optimal brewing.

## OPERATING INSTRUCTIONS

### Brewing Process

Once the setup is complete and the drip rate is adjusted, the cold brew process will begin. Water will slowly drip from the top reservoir, saturate the coffee grounds in the coffee chamber, and then extract the coffee concentrate as it passes through the glass spiral condenser into the collection carafe.

- **Brewing Time:** The cold brew process typically takes 3-4 hours for a full batch, depending on your desired strength and drip rate.
- **Monitoring:** Observe the drip rate and the color of the coffee concentrate collecting in the carafe. Adjust the drip valve if necessary to maintain a consistent flow.
- **Completion:** Once all the water has dripped through the coffee grounds, the brewing process is complete.

## Serving Your Cold Brew

The resulting liquid is a concentrated cold brew. It is recommended to dilute it before consumption.

- **Dilution:** Dilute the concentrate with 1-2 parts water, milk, or ice to taste.
- **Storage:** Store the cold brew concentrate in an airtight container in the refrigerator for up to two weeks.

## MAINTENANCE AND CLEANING

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Regular cleaning ensures the best taste and extends the life of your cold brew tower. The borosilicate glass components are non-porous and do not absorb odors or chemicals.

### After Each Use

1. **Disassemble:** Carefully disassemble all glass components from the wooden frame.
2. **Discard Grounds:** Remove and discard the used coffee grounds and paper filters from the coffee chamber.
3. **Rinse Glassware:** Rinse all glass components (water reservoir, coffee chamber, spiral condenser, collection carafe) with warm water to remove any coffee residue.
4. **Clean Drip Valve:** Ensure the drip valve is free of any coffee particles. You may use a small brush if necessary.
5. **Dry:** Allow all glass components to air dry completely before reassembling or storing.

### Periodic Deep Cleaning

For a more thorough cleaning, especially if you notice any staining or residue buildup:

- **Soak:** Soak glass components in a solution of warm water and a mild, non-abrasive detergent.
- **Brush:** Use a soft brush or sponge to gently scrub away any stubborn stains.
- **Rinse Thoroughly:** Rinse all components thoroughly with clean water to remove all soap residue.
- **Wooden Frame:** Wipe the wooden frame with a damp cloth. Avoid harsh chemicals or excessive moisture, which can damage the wood finish.

## TROUBLESHOOTING

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Problem	Possible Cause	Solution
Water not dripping or dripping too slowly	Drip valve closed or clogged; coffee grounds too fine or compacted.	Ensure drip valve is open and adjusted correctly. Use coarser grounds and avoid over-compacting them. Pre-wetting grounds can help prevent clogs.
Coffee concentrate 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 or use a slightly finer grind.
Coffee concentrate is too strong/bitter	Drip rate too slow; too many coffee grounds; over-extraction.	Increase the drip rate. Reduce the amount of coffee grounds or use a slightly coarser grind.
Uneven extraction of coffee grounds	Water not evenly distributed over grounds.	Ensure the top paper filter is properly placed to distribute water. Gently level the coffee grounds before brewing.

## SPECIFICATIONS

Feature	Detail
Brand	Yama Glass
Model Number	YAMCDM25CBR
Coffee Maker Type	Cold Brew Coffee Maker
Capacity	25-CUP
Operation Mode	Manual
Material	Borosilicate Glass, Wooden Frame
Color	Brown
Item Weight	26.2 pounds
Package Dimensions	20.39 x 16.77 x 15.28 inches
Recommended Use	Commercial or high-volume use
Coffee Filter Size	#6
Date First Available	October 15, 2018

## WARRANTY INFORMATION

Specific warranty details for the YAMA 25-CUP Cold Brew Coffee Maker Tower are not provided in the product data. For information regarding warranty coverage, terms, and conditions, please contact Yama Glass directly or refer to the product packaging.

## **CUSTOMER SUPPORT**

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For further assistance, technical support, or inquiries about your YAMA Cold Brew Coffee Maker Tower, please contact Yama Glass customer service. You can often find contact information on the manufacturer's official website or through their official store page.

Visit the [Yama Glass Store on Amazon](#) for more product information and support resources.