



[Manuals.plus](#) /

› [Rombouts](#) /

› Rombouts Italian One Cup Coffee Filters Instruction Manual

Rombouts B07QC2LVTS

Rombouts Italian One Cup Coffee Filters Instruction Manual

Model: B07QC2LVTS

INTRODUCTION

Thank you for choosing Rombouts Italian One Cup Coffee Filters. These filters are designed for convenient single-serve coffee brewing, providing a fresh cup every time. Made from natural plant-based paper and sugarcane fibers, they are 100% home compostable, offering an environmentally conscious way to enjoy your coffee.



Image: The product packaging for Rombouts Italian One Cup Coffee Filters, showing a filter placed over a coffee cup, with text highlighting "100% Home Compostable" and "Italian Style Dark Roast 5".

PRODUCT COMPONENTS

- Rombouts Italian One Cup Coffee Filters (10 filters per box, 8 boxes included for a total of 80 filters)
- Material: Natural plant-based paper and sugarcane fibers
- Shape: Basket



Image: A close-up view of a single Rombouts coffee filter, indicating its composition from natural plant-based paper and sugarcane fibers.

SETUP AND INSTALLATION

Follow these steps to prepare your Rombouts coffee filter for brewing:

1. **Open a filter pack:** Carefully remove one filter from its packaging.
2. **Place the filter in a coffee maker:** Position the filter securely over your coffee cup or a suitable pour-over brewing device. Ensure it sits stably and does not wobble.
3. **Add ground coffee to the filter:** Spoon your desired amount of ground coffee into the filter. For optimal results, use a medium grind suitable for pour-over methods. Adjust the quantity based on your preferred strength.



Image: A Rombouts coffee filter positioned on top of a white coffee mug, demonstrating the correct placement before adding coffee grounds and hot water.

OPERATING INSTRUCTIONS

Once the filter is set up with ground coffee, proceed with your preferred brewing method:

1. **Heat Water:** Heat fresh water to the ideal brewing temperature, typically between 195°F - 205°F (90°C - 96°C).
2. **Bloom the Coffee:** Slowly pour a small amount of hot water over the ground coffee, just enough to saturate it. Allow it to