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INTRODUCTION

Thank you for choosing the Barista Warrior Reusable Pour Over Filter and Gooseneck Kettle. This premium set is designed to elevate your coffee brewing experience, offering precision, sustainability, and exceptional flavor. This manual provides essential information for the proper setup, operation, and maintenance of your new coffee brewing tools.

PRODUCT COMPONENTS

Your Barista Warrior set includes the following components:

- **Reusable Metal Pour Over Filter:** Designed for compatibility with various pour-over coffee makers.
- **1.2-Liter Gooseneck Kettle:** Features an integrated thermometer for precise temperature control.



Image: The Barista Warrior Reusable Pour Over Filter and Gooseneck Kettle, shown in their respective product packaging.



Image: A detailed view of the Barista Warrior Gooseneck Kettle, highlighting its key features such as the integrated thermometer, gooseneck spout, and ergonomic handle.



Image: A close-up view of the Barista Warrior Reusable Pour Over Filter, showcasing its fine mesh and cone design.

SETUP AND FIRST USE

Before using your Barista Warrior pour-over set for the first time, please follow these steps:

1. Unpack all components from their packaging.
2. Wash the reusable metal pour-over filter with warm soapy water and rinse thoroughly. Ensure no residue remains.
3. Wash the gooseneck kettle with warm soapy water, rinse thoroughly, and dry.
4. Perform a test boil with the kettle by filling it with water, bringing it to a boil, and then discarding the water. This helps to clean the interior and remove any manufacturing residues.

OPERATING INSTRUCTIONS: BREWING POUR OVER COFFEE

Follow these steps to brew a perfect cup of pour-over coffee:

1. **Prepare the Filter:** Place the reusable metal filter into your compatible pour-over dripper or carafe (e.g., Chemex,

Hario V60).

2. **Grind Coffee:** Grind your coffee beans to a medium-fine consistency, suitable for pour-over brewing.
3. **Add Coffee Grounds:** Add the desired amount of coffee grounds to the filter. For best results, use a ratio of 1:15 to 1:17 (coffee to water).
4. **Heat Water:** Fill the Barista Warrior gooseneck kettle with fresh water. Place it on a stovetop (compatible with various types). Heat the water to the optimal brewing temperature of 195-205°F (90-96°C), using the integrated thermometer for precise control.



Image: The Barista Warrior Gooseneck Kettle featuring its integrated thermometer for accurate temperature monitoring during water heating.

5. **Bloom:** Once the water reaches the target temperature, remove the kettle from the heat. Slowly pour a small amount of hot water (about twice the weight of your coffee grounds) evenly over the grounds, just enough to saturate them. Allow the coffee to "bloom" for 30-45 seconds. This releases trapped gases and prepares the grounds for extraction.
6. **Pour:** Begin pouring the remaining hot water in a slow, steady, circular motion, starting from the center and moving outwards, then back to the center. Avoid pouring directly onto the filter walls. Maintain a consistent flow to ensure even extraction. The gooseneck spout provides precise control for this process.



Image: The Barista Warrior Gooseneck Kettle demonstrating its easy-pour spout, allowing for a perfect and controlled water flow during the pour-over process.



Image: A visual representation of the dual filtration system at work, ensuring no unwanted grit passes into the brewed coffee.

7. **Brew Time:** The total brewing time should typically be between 2.5 to 4 minutes, depending on your grind size and desired strength.
8. **Serve:** Once all the water has dripped through, remove the filter and serve your freshly brewed coffee.

COMPATIBILITY

The Barista Warrior Reusable Pour Over Filter is designed for versatile compatibility with popular coffee makers and drippers, including:

- Chemex (6, 8, 10 cup)
- Hario V60 02 and 03 drippers
- Most standard cone-shaped coffee drippers



Image: The Barista Warrior Reusable Pour Over Filter shown alongside various compatible pour-over coffee makers and drippers, illustrating its universal design.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your Barista Warrior products.

Reusable Filter Cleaning:

1. After each use, carefully discard all used coffee grounds.
2. Rinse the filter thoroughly under running warm water.
3. For a deeper clean, use a soft brush (like a toothbrush) and warm soapy water to gently scrub the mesh and remove any accumulated coffee oils or fine residues.
4. Ensure all mesh openings are clear to maintain optimal flow.

5. Allow the filter to air dry completely before storing.

Gooseneck Kettle Cleaning:

1. After each use, empty any remaining water from the kettle.
2. Wash the interior and exterior with warm soapy water and a soft sponge.
3. Rinse thoroughly with clean water and dry completely with a soft cloth to prevent water spots and mineral buildup.
4. For mineral buildup (limescale), fill the kettle with a mixture of equal parts white vinegar and water. Let it sit for 30-60 minutes (or longer for heavy buildup), then scrub with a non-abrasive sponge, rinse thoroughly multiple times, and boil clean water in it before use.



Image: The Barista Warrior Gooseneck Kettle, showcasing its robust, barista-quality build that is rust and leak-proof, ensuring durability and easy maintenance.

BENEFITS AND FEATURES

- **Eco-Friendly and Cost-Effective:** The reusable metal filter replaces up to 25,000 paper filters, significantly reducing waste and saving money over time.
- **Enhanced Coffee Flavor:** The metal cone filter allows natural oils and nutrients from coffee beans to pass through, resulting in a full-bodied, rich taste without the paper taste. The dual filtration system ensures a clean cup free of grounds and grit.
- **Precise Temperature Control:** The gooseneck kettle features an integrated thermometer for maintaining the optimal brewing temperature of 195-205°F.
- **Controlled Pouring:** The well-designed gooseneck spout ensures a smooth and steady water flow, crucial for perfecting your pour-over technique.
- **Durable Construction:** Both the filter and kettle are made from high-grade, food-safe materials, designed for long-lasting use.



Image: The Barista Warrior Reusable Pour Over Filter, highlighting its environmental benefits by replacing numerous paper filters and reducing waste.

TROUBLESHOOTING

If you encounter any issues, refer to the following common problems and solutions:

- **Coffee tastes weak/under-extracted:**

- Ensure water temperature is within 195-205°F (90-96°C).
- Try a finer coffee grind size.
- Ensure even saturation of grounds and a consistent pour rate.
- Extend brew time slightly.

- **Coffee tastes bitter/over-extracted:**

- Try a coarser coffee grind size.
- Ensure water temperature is not too hot.
- Reduce brew time.

- **Slow drip/clogged filter:**

- Coffee might be ground too fine. Adjust to a coarser grind.
- Ensure the filter is thoroughly cleaned after each use to prevent oil and fine particle buildup.

- **Grounds in coffee:**

- Ensure the filter is seated correctly and securely in the dripper or carafe.
- Inspect the filter for any damage to the mesh.

PRODUCT SPECIFICATIONS

Brand	Barista Warrior
Color	Black
Special Feature	Portable
Coffee Maker Type	Pour Over
Style	Reusable Pour Over Filter & Pour Over Kettle
Specific Uses For Product	Pour Over Coffee
Included Components	Reusable Filter, Gooseneck Kettle
Operation Mode	Manual
Unit Count	1.0 Count
ASIN	B0CPCSY1RQ
Date First Available	December 3, 2023

WARRANTY INFORMATION

Barista Warrior stands behind the quality of its products. We offer **lifetime warranty** on both the reusable pour-over filter and the gooseneck kettle. This warranty covers manufacturing defects and ensures that your products are free from material and workmanship flaws under normal use. For warranty claims or further details, please refer to the customer support section.

CUSTOMER SUPPORT

For further assistance, product inquiries, or warranty claims, please visit the [Barista Warrior store on Amazon](#) or contact our customer support team through the provided channels on our official website. Our dedicated team is ready to assist you.