

Melitta 64108

Melitta Pour-Over Coffee Brewer & Stainless Steel Carafe Set (Model 64108)

Instruction Manual

1. INTRODUCTION

Thank you for choosing the Melitta Pour-Over Coffee Brewer & Stainless Steel Carafe Set. This manual provides essential information for the proper setup, operation, and maintenance of your new coffee brewing system. Please read it thoroughly before first use and retain it for future reference.

2. SAFETY INFORMATION

Please observe the following safety precautions:

- Always handle hot water and hot coffee with care to prevent burns.
- Ensure the carafe is placed on a stable, heat-resistant surface during brewing.
- Keep out of reach of children.
- Do not place the plastic brewing cone directly on a heat source.
- Inspect all components for damage before each use. Do not use if any part is damaged.

3. PACKAGE CONTENTS

Your Melitta Pour-Over Coffee Brewer & Stainless Steel Carafe Set includes:

- 1x Stainless Steel Thermal Carafe (42 oz / 10-cup capacity)
- 1x Plastic Brewing Cone (BPA-free)
- 1x Plastic Top/Lid for Carafe
- Sample pack of Melitta #4 Cone Coffee Filters

Image: Melitta Pour-Over Coffee Brewer & Stainless Steel Carafe Set components.

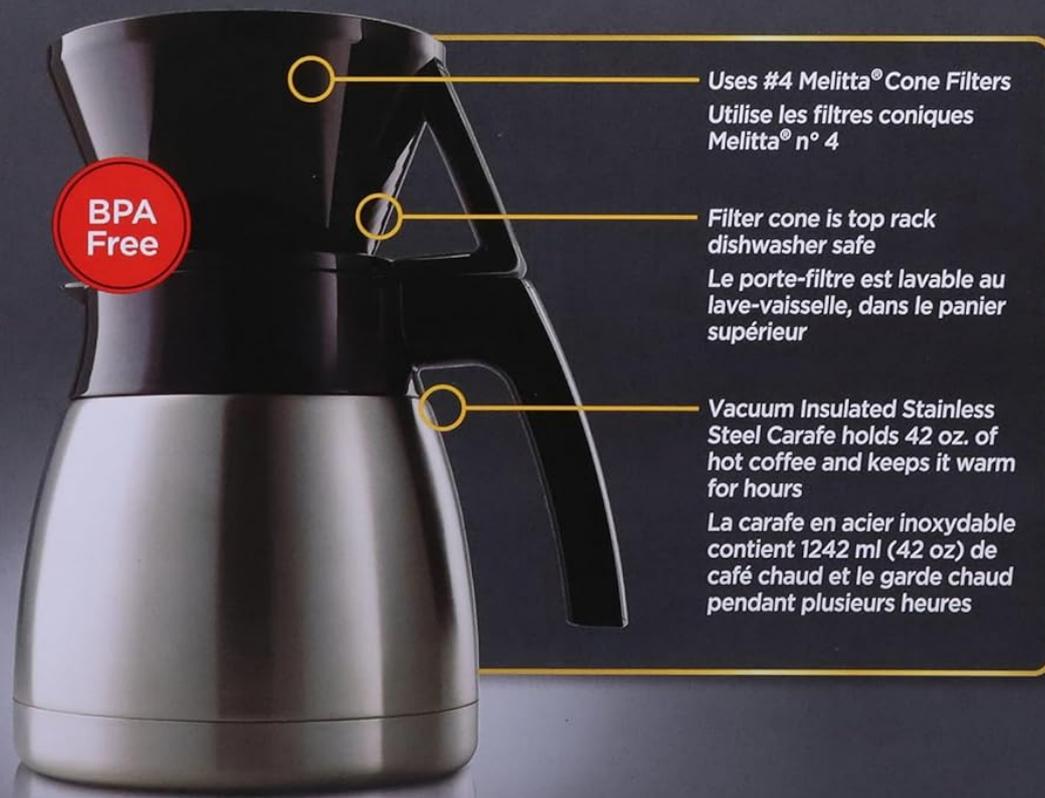
The Original Pour-Over™

In 1908, Melitta Bentz, a German homemaker, handcrafted superior coffee when she invented the world's first Pour-Over™ Coffeemaker. Her invention forever changed the way people brew their coffee. Over 100 years later, Melitta® remains dedicated to the pursuit of the perfect cup of coffee.



Le Pour-Over^{MC} original

En 1908, Melitta Bentz, une femme au foyer allemande, a confectionné un café de haute qualité à la main en inventant le premier infuseur à café Pour-Over^{MC} au monde. Son invention a complètement changé la manière dont nous infusions le café. Plus de 100 ans plus tard, Melitta® se dévoue toujours à offrir la tasse de café parfaite.



Uses #4 Melitta® Cone Filters
Utilise les filtres coniques
Melitta® n° 4

Filter cone is top rack
dishwasher safe
Le porte-filtre est lavable au
lave-vaisselle, dans le panier
supérieur

Vacuum Insulated Stainless
Steel Carafe holds 42 oz. of
hot coffee and keeps it warm
for hours
La carafe en acier inoxydable
contient 1242 ml (42 oz) de
café chaud et le garde chaud
pendant plusieurs heures

INCLUDES: Stainless Steel Carafe and Plastic Lid, Plastic Brewing Cone, & Sample Pack of Melitta® #4 Filters
COMPREND : une carafe en acier inoxydable avec couvercle en plastique, un porte-filtre conique en plastique et un paquet de filtres Melitta® n° 4

The image displays the Melitta Pour-Over Coffee Brewer and Stainless Steel Carafe Set, showing the stainless steel thermal carafe, the black plastic brewing cone, and a stack of Melitta #4 cone coffee filters. These are the primary components included in the set.

4. SETUP

Follow these steps to prepare your pour-over coffee brewer for use:

1. **Wash Components:** Before first use, wash the stainless steel carafe, plastic brewing cone, and plastic lid with warm, soapy water. Rinse thoroughly and dry.
2. **Assemble:** Place the plastic brewing cone securely on top of the stainless steel thermal carafe.
3. **Insert Filter:** Place one Melitta #4 cone coffee filter into the brewing cone. Ensure it fits snugly against the sides.

Image: Placing the brewing cone on the carafe.

Three Simple Steps to Handcrafted Coffee

Un café confectionné à la main en trois étapes faciles

1.

Place the Melitta® Pour-Over™ Coffeemaker on the Stainless Steel Carafe.

Placez l'infuseur à café Pour-Over^{MC} de Melitta® sur la carafe en acier inoxydable.



2.

Insert Melitta® paper filter and scoop in fresh ground coffee to taste.

Insérez un filtre en papier de Melitta® et ajoutez-y la quantité désirée de café fraîchement moulu.



3.

Pour hot water into the cone (just off the boil), fully saturating all the grounds. Enjoy the pure flavor of handcrafted coffee.

Versez de l'eau chaude (fraîchement bouillie) dans le porte-filtre de façon à saturer entièrement le café moulu. Savourez les arômes purs du café confectionné à la main.



This image illustrates the first step of the pour-over brewing process, where the black plastic brewing cone is correctly positioned on top of the stainless steel thermal carafe, ready for the coffee filter and grounds.

5. OPERATING INSTRUCTIONS

Brewing delicious pour-over coffee is a simple process:

1. **Add Coffee Grounds:** Add your desired amount of fresh, medium-coarse ground coffee to the filter. A general guideline is 2 tablespoons of coffee per 6 ounces of water, but adjust to your taste.
2. **Heat Water:** Heat fresh water to just off the boil (approximately 200-205°F or 93-96°C). Avoid boiling water directly as it can burn the coffee grounds.
3. **Pre-wet Grounds (Bloom):** Slowly pour a small amount of hot water over the coffee grounds, just enough to saturate them. Let it sit for 30 seconds to allow the coffee to