

## Safety and Use Guide

Please read this guide completely before using. Improper handling may result in product damage or an accident. Please keep this guide for future reference.

**Stagg Dripper and Tasting Glasses are compatible with the following :**



Top Rack Dishwasher

**Please do not use with the following:**



Microwave



Oven



Stove Top

## Important Safety Notes

- Check your set to ensure all products and pieces of products are accounted for and installed correctly. Do not use if parts are missing.
- Do not use any product if you see signs of cracking, chipping, denting, or any other abnormality.
- Keep pour-over set away from children while brewing.

## Use Instructions

### Preparation Before Use:

- Apply dish-washing detergent to a soft sponge. Wash all products thoroughly.

### Cleaning and Maintenance:

- Glasses and Dripper are all dishwasher safe.
- For handwashing products, use only dish washing detergent. Do not use chlorine, bleach, or other chemicals to clean products. Let air or towel dry thoroughly.
- Using a coarse sponge, brush, or other rough surface will scratch the finish of Dripper and the surface of the glassware. Use only a soft sponge.
- If any sign of corrosion is discovered in Dripper, apply some compounding polish on a soft sponge and rub inside product. Rinse thoroughly afterwards.

### Stagg Tasting Glass Use Guide:

- Please pay attention when setting on hard surfaces. Products will chip or crack if not set down with care.
- Glassware not microwave safe.
- Using a metal spoon in glassware may cause inner wall to break.
- Placing ice in glassware before liquid may cause inner wall to break.
- Do not use if there are any cracks or scratches, as glass may break unexpectedly.
- Do not overfill glass past 10 oz.
- Do not let children use glass products.

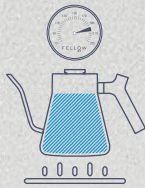
### Stagg Dripper Use Guide:

- Take care when removing gasket from dripper. Dripper has a sharp, functional edge to hold gasket in place.
- Although other filters will work with Stagg [x] Dripper, we recommend using Stagg [x] Pour-Over Filters with Stagg [x].
- Do not use Dripper to extract/steep/brew anything other than coffee.
- To dispose of filter, flip upside down into compost bin to let used filter and coffee fall out.
- When brewing with hot water, edges of Dripper may become hot. Please use with caution when handling. If Dripper feels too hot, use an oven mitt to handle.
- While brewing, the contents and Dripper will be hot. Use caution placing the Dripper on top of mugs or serving carafes as there is a risk of Dripper falling over and causing burn injury.

**To grab more filters and other coffee gear, head to:  
Fellowproducts.com**

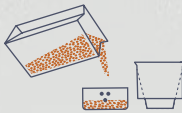
# Stagg [x] Pour-Over Set

## Pour-Over Perfected



### ① Water Temperature Is Critical

Fill Stagg Kettle to just below handle. Heat water until temperature reaches highlighted brew range (195 - 205 F) on thermometer.



### ② The Ratio Matters

For one serving, measure 20g (to the single dot on the ratio aid). Grind coffee to a medium coarseness.

servings	single	double
water	10 ounces	20 ounces
coffee	20 grams	40 grams



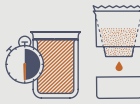
### ③ Prep The Dripper

Place filter in dripper. Pour hot water to fully wet filter and warm dripper. Empty Tasting Glass of water. Using the ratio aid funnel, dump your coffee grinds into the dripper and shake lightly to flatten coffee bed.



### ④ The Bloom Is Key

Start pouring at center of dripper, working your way out to the sides. Pour about 40 grams of water, or 2 times the amount of coffee you use. Wait 30 seconds for coffee to "bloom" and release CO2.



### ⑤ The Perfect Pour

Continue pouring evenly from the center of the dripper, outward in a circular path. Pouring should take an additional 2:30-3 minutes. Stop once the coffee level reaches 10 oz of coffee, or reaches the double-to-single wall connection line on Stagg Tasting Glass. Place dripper on ratio aid to catch drips.

Hello,

This is the beginning of a brew-tiful relationship.

Soon, you and I will be inseparable. We'll make coffee at work, at home, in the deli line waiting for sliced ham. Wherever, whenever - it's brew time. Together, we'll conquer any wanna-be barista standing in our way.

Looking forward to our 50th anniversary (in only 18,249 more days).

Love, Stagg [X]

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[Fellowproducts.com](http://Fellowproducts.com)