## **Cold Drip Coffee & Tea Maker** *6-8 cup*



Made in Taiwan

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## DIRECTIONS

- 1 Ensure the brass water drop valve is securely closed.
- 2 Add ice and water in the top beaker. The top beaker usually needs to be filled twice with ice and water.
- 3 Rinse the ceramic filter with water then place the filter in the bottom of the middle glass container.
- To the middle glass container, add the desired amount of coffee (a bit finer than a percolator grind), depending on the strength of coffee you prefer. Or you can add the tea of your choice.
- Cover the coffee or tea with a paper filter. Some users prefer to "pre-wet" the coffee. To do this, carefully pour the ½" to ¼" water on top of the paper filter and gently tip the sides of the middle beaker to move the water around the grounds. (It is recommended to rinse the tea leaves before adding them to the middle beaker).
- 6 Turn on the drop valve and let the water drip slowly. The average speed is around 35–40 drops per minute. You may need to adjust the drip speed every 2 to 3 hours. The 25 cup brewer is usually set to complete brewing in about 12 hours. The 8 cup in about 3 hours.
- 7 The water will drip slowly through the paper filter, coffee or tea, then through the ceramic filter and into the bottom carafe. When the process is completed you can thoroughly enjoy your iced tea or coffee.

## ADDITIONAL INFORMATION

- Please make sure the glassware and ceramic filter are washed before and after every use.
- > Please do not reuse the paper filter.
- > Ceramic filter can be reused.

COLD DRIP COFFEE & TEA MAKER 6-8 CUP





