



SMOOTHBREW COLD BREW COFFEE MAKER

Model: CB-375x



USER MANUAL

Your satisfaction is guaranteed. If you are not completely satisfied with our SmoothBrew Cold Brew Coffee Maker, please let us know. We're committed to making things right.

IMPORTANT SAFEGUARDS

- READ ALL INSTRUCTIONS.
- Only use the carafe included with this kit.
- CAUTION! When full, the carafe can be heavy! Use the handle to hold.
- The carafe is designed for cold brewing only. The carafe should never be heated or used to brew with high temperature liquids.
- DO NOT place the carafe on or near a hot gas or electric burner or in a heated oven.
- DO NOT place the carafe in a microwave oven.
- Do not use a cracked plastic carafe.
- Do not clean the carafe with harsh cleaners, steel wool pads, or other abrasive materials.
- Do not clean the carafe in the dishwasher.
- Suitable for cold coffee and tea brewing.

SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY



MEET YOUR SMOOTHBREW COLD BREW COFFEE MAKER



USING YOUR SMOOTHBREW COLD BREW COFFEE MAKER

BEFORE FIRST USE:

- 1 Using warm water and dish soap, wash all the parts to remove any factory or packaging residue.
- 2 Dry all parts thoroughly with a clean dishcloth or paper towel, or set aside to air dry.

ASSEMBLE/DISASSEMBLE:

Airtight Lid with Handle

To remove (on right arrow): Hold the Carafe and turn the Lid/Handle counter-clockwise.

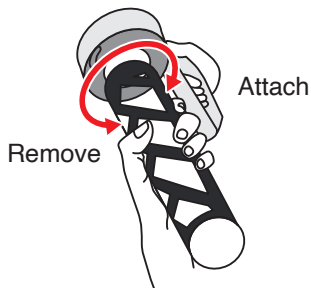
To attach (on left arrow): Turn the Lid/Handle clockwise until secure.



Mesh Filter / Infuser

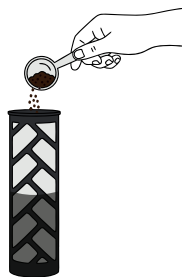
To remove: Turn the Mesh Filter counter-clockwise from the Lid/Handle.

To attach: Align the Filter tabs with the Lid/Handle slots, then turn clockwise to lock.

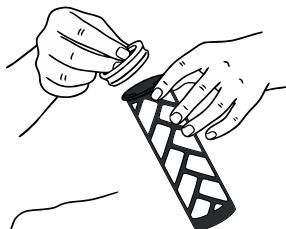


BREWING INSTRUCTIONS:

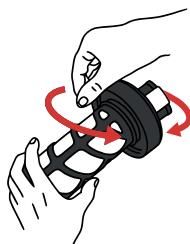
1 Remove the Silicone Cap from the top of the filter. Add up to 28 level tablespoons of your favorite **coarsely ground**, medium roast coffee into the Mesh filter/ infuser. Use a darker roast for more robust flavor.



2 Seal the filter with the Silicone Cap.



3 Attach the Filter to the Lid/Handle.



- 4** Pour 6–8 cups of cold, filtered water in the Carafe.



- 5** Insert filter into the carafe, and turn the Lid/Handle clockwise to secure.



- 6** Store in the refrigerator for 12–24 hours to cold brew.



- 7** Once brewed, pour your cup of cold brew coffee. Enjoy with milk, syrups, or favorite toppings. We recommend a 1:1 ratio of concentrate to milk/water over ice. For a stronger flavor add more concentrate.



NOTE: You may remove the filter with remaining grounds after the brewing period, according to your personal taste preference. Store your brewed coffee for up to 2 weeks in the refrigerator.

CLEANING AND CARE

! IMPORTANT: It is critical to clean the Cold Brew Coffee Maker thoroughly after each use to ensure taste is not impacted.

! IMPORTANT: DO NOT wash the Tritan Plastic Carafe in the dishwasher. Hand wash recommended. Do not wash with water with a temperature that exceeds 158°F / 70°C.

NOTE: The Lid, Handle, and Mesh filter/Infuser are dishwasher safe (TOP-RACK only). However, to ensure longevity, we recommend handwash only.

- Disassemble the Coffee Maker according to provided instructions.
- Shake out used coffee grounds from the Filter. Unscrew the Bottom Cover of the Filter and rinse under running water. For deep cleaning, soak in a 50/50 solution of water and white vinegar, then wash with soap and water.
- Wash remaining parts with warm, soapy water. Dry thoroughly. Ensure o-ring seal of the Lid/Handle is firmly in place before reassembling to prevent leakage.

COLD BREW TIPS

- We recommend using coarsely ground coffee for the smoothest and most delicious flavor extraction. Finely ground coffee can be used but depending on the grind, this may result in the release of fine particles in your brew. We encourage you to experiment with the grind level to discover what works best for you.
- Once prepared, the cold brew concentrate can be enjoyed by combining with a variety of ingredients from flavored syrups, milk, cream, ice cream, and mixers, to just ice or water (hot or cold).
- The SmoothBrew Maker can also be used to prepare cold-brewed tea. Use loose-leaf tea, or tea removed from tea bags to add to the Mesh Filter. Adjust the tea quantity and brew time according to your preference. Sugar-free tea can be stored in the refrigerator for up to 3–5 days.
- To prepare infused water, add your favorite chopped fruits to the Mesh Filter and allow them to infuse for 12–16 hours before serving. Store in the refrigerator for up to 3 days.

RECIPES

CINNAMON HONEY ICED LATTE

Ingredients:

FOR THE CINNAMON SYRUP:

- $\frac{3}{4}$ cup water
- $\frac{3}{4}$ cup honey
- 3 cinnamon sticks
- 1 $\frac{1}{2}$ teaspoons vanilla extract

FOR SERVING:

- Ice cubes
- Cold brew coffee concentrate
- Whole milk or half and half
- Sprinkle of ground cinnamon

Instructions:**TO MAKE THE CINNAMON SYRUP:**

Pour the water, honey, and cinnamon sticks into a small saucepan. Set the pan over medium-high heat and stir frequently, until the honey has completely dissolved. Let the mixture just come to a boil, then turn down the heat and let simmer for 5 minutes. Remove from the heat and then stir in the vanilla extract.

Let the mixture cool completely. Remove and discard the cinnamon sticks. Store the syrup in the refrigerator until ready to use.

TO SERVE:

Add the ice cubes to a serving glass. Pour in the cold brew coffee and add the desired amount of milk and honey cinnamon syrup. Mix to combine. Sprinkle the top with a little bit of cinnamon and serve immediately.

CONDENSED MILK COLD BREW**Instructions:**

- 1 cup cold brew coffee
- 1/4 – 1/2 cup milk
- 2 tablespoons tiramisu syrup
- Ice cubes
- White chocolate sauce

Instructions:

Drizzle white chocolate sauce inside of a large 16oz serving glass. Add the ice. Pour in 1 cup of cold brew. Add milk or cream to taste. Stir in 2 tbs of Tiramisu Syrup. Serve and enjoy!

COFFEE SMOOTHIE**Ingredients:**

- 1 cup cold brew coffee
- 3/4 cup non-fat frozen yogurt
- 1/2 cup ice cubes
- 1 1/2 teaspoon honey

Instructions:

Mix all ingredients in blender until smooth. Serve in a tall glass.



Your purchase comes with a 100% satisfaction guarantee from Müller

If you are not happy with the product for any reason, please contact us at ***support@muellerhome.us*** with your feedback or questions, and we will do our best to make things right for you!

For warranty details visit ***www.muellerhome.us***

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