

Müller

SMOOTHBREW COLD BREW COFFEE MAKER

Model: CB-375



USER MANUAL

Your satisfaction is guaranteed. If you are not completely satisfied with our SmoothBrew Cold Brew Coffee Maker, please let us know. We'll help make it work for you, or we'll refund your money.

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.
- 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

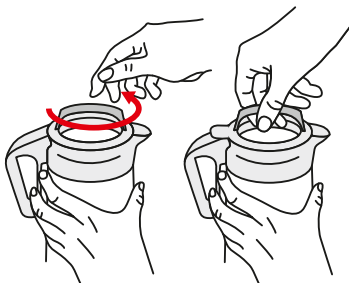
BEFORE FIRST USE:

- 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:

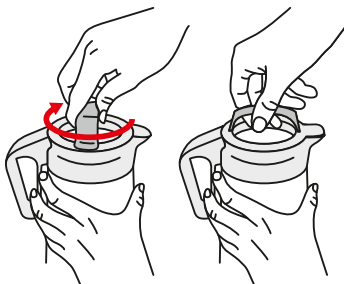
To remove the Lid:

Hold the Handle firmly and turn the lid 180° counterclockwise to remove it.



To attach the Lid:

Insert Lid by positioning the Spout cover tab at 90° to the right of the Spout. Rotate clockwise (270°) until the Spout cover tab is aligned with the Spout. The Lid should lock into place and be airtight.



To remove/attach the Handle:

Hold the Carafe firmly with one hand, then remove the Handle and the Lid by turning the handle counterclockwise. To attach – turn the handle clockwise until firmly secured.



To remove/attach the Mesh filter:

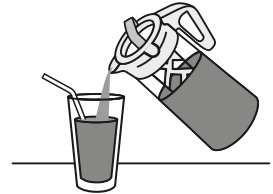
Detach the Mesh filter from the Handle by turning it counterclockwise.

To attach, align the tabs at the top of the Mesh filter with the open slots of the handle, then turn clockwise to lock in place.



BREWING INSTRUCTIONS:

- 1 Remove the Lid and according to your preference, add 15-20 tablespoons of your favorite coarsely ground, medium roast coffee into the Mesh filter/infuser.
- 2 Slowly pour 6-8 cups of cold, filtered water to the Carafe.
- 3 Firmly tighten the Lid, shake well, and store in the refrigerator for 12-16 hours to cold brew.
- 4 Once brewed, rotate the lid 90 degrees to pour your cup of cold brew coffee. Enjoy with milk, syrups, or favorite toppings.



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.

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

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

The taste of your coffee can be affected if the Carafe and the Mesh filter/Infuser are not thoroughly cleaned of all grounds, coffee oil residue, or dish soap between uses.

After each use, disassemble the Cold brew coffee maker per disassembling instructions, dispose of used coffee grounds from the Filter/Infuser, unscrew and remove the Filter/Infuser bottom cover, and wash all parts thoroughly with warm, soapy water. Rinse all parts well with cold water, and set aside to air dry or dry each part with a clean, dry, and soft kitchen towel.

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 marinate 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

Ingredients:

- 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 tbsp of Tiramisu Syrup. Serve and enjoy!

COFFEE SMOOTHIE

Ingredients:

- 1 cup cold brew coffee
- ¾ cup non-fat frozen yogurt
- ½ cup ice cubes
- 1½ teaspoon honey

Instructions:

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

Müller



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 or **888-632-9981** with your feedback or questions, and we will do our best to make things right for you!

Müller USA

168 Mason Way Unit #4A, City of Industry, CA 91746

Telephone: (888) 632-9981

E-mail: support@muellerhome.us

Web: www.muellerhome.us