

CONGRATULATIONS on purchasing the CAFETA® brewing aid!

Your Benefits at a Glance

- With the CAFETA®, your filter coffee **tastes like it was hand-brewed**—without the need for time-consuming pouring.
- With the CAFETA®, your filter coffee turns out perfectly—thanks to the **practical measuring lines**, you can dose the water precisely.
- You save valuable time with CAFETA® thanks to its **controlled brewing process and easy cleaning**.
- Enjoy filter coffee **without unwanted bitterness**, as the CAFETA® takes only up to 6 minutes for the brewing process.
- The CAFETA® is made entirely of stainless steel and will bring you **enjoyment for years** to come!



Important Safety Instructions



(1) Avoid scalding from hot water.

Place the CAFETA® in a location where it cannot be accidentally knocked over, such as on the countertop instead of the breakfast table.



Use the CAFETA® near the sink to easily pour out water in case of clogging or overflow.



For good stability, use a coffee pot and a coffee filter holder with a wide base. Narrow pots and wobbly or unstable filter holders should be placed in the sink.



At the beginning of the brewing process, pour water into the CAFETA® slowly to avoid splashing.



(2) Avoid **burns** from contact with hot metal.

There is a risk of burns from contact with the upper part of the CAFETA® during the brewing process.



During the brewing process, only touch the CAFETA® with both hands on the lower outer edge.



(3) Avoid **overflow** of the coffee filter.

- 💡 Pour water into the CAFETA® **only once** and no more than 1000 ml.
- 💡 Clean the CAFETA® to remove any dirt from the holes.
- 💡 Use less coffee grounds or a larger coffee filter holder.
- 💡 If necessary, replace your coffee filter holder with another model that has more holes or deeper grooves.

Before First Use

- (1) **Stick the included hook to a wall** as a space-saving hanging option for your CAFETA®.
 - I. Clean a suitable spot on the wall thoroughly from dust, dirt, and moisture—ideally between the sink and the kettle.
 - II. Remove the protective film and press the adhesive hook firmly against the cleaned area for 30 seconds. For optimal adhesion, please wait 24 hours before hanging the CAFETA® on the hook.
- (2) **Clean the CAFETA®** once before use by hand washing or in the dishwasher.

Instructions for Use

Place the coffee filter holder with the filter coffee on your coffee pot.



Position the CAFETA® approximately in the center of the coffee filter holder.



To center the CAFETA® on your coffee filter holder, you can align it with the holes on the bottom.



Slowly pour hot water in the desired amount into the CAFETA® in a steady, uninterrupted manner.



With the maximum fill level, the coffee will be ready in about 6 minutes.



Place the CAFETA® upright in the coffee filter holder to drain before hanging it back on the wall.



Once the water has completely passed through the coffee filter, you can enjoy your filter coffee as usual. 

Cleaning

The CAFETA® is made of stainless steel and can be cleaned both by hand and in the dishwasher.

In areas with particularly hard water, a descaling cleaner may occasionally be necessary to prevent clogging of the CAFETA®.

Maintenance

Do not clean calcified holes in the CAFETA® mechanically; instead, use a descaling agent or place it in the dishwasher.

Frequently Asked Questions

① *What is a brewing aid?*

A brewing aid makes it easier to brew hand-poured filter coffee.

You no longer need to spend time pouring water manually to make your coffee perfect. Additionally, you can precisely measure the water amount using the measuring lines.

② *Can I also use the CAFETA® for tea?*

Yes, you can also brew tea with the CAFETA®. Depending on the amount of water, the CAFETA® has a maximum brewing time of about 5 minutes, which is suitable for many types of tea and helps prevent the excessive release of pesticides and other harmful substances.

③ *How much coffee grounds should I use?*

For a mild coffee flavor, we recommend using about 1 slightly heaped tablespoon or 1 scoop of medium-ground coffee for every 200 ml of water. If you prefer a stronger taste, feel free to increase the amount of coffee grounds to your liking.

Useful Tips

- 💡 If you prefer a higher drinking temperature, you can use a warming plate or an insulated carafe during the brewing process.
- 💡 The brewing process with the CAFETA® has a different dynamic compared to hand-brewed coffee: try experimenting with different grind sizes and coffee amounts than you would normally use for hand brewing.
- 💡 Stir the freshly brewed coffee once, as layering can occur in the coffee pot during the brewing process.
- 💡 If you want to remove the wall hook, you can warm the adhesive with a hairdryer and twist the hook off to avoid damaging the wall and leaving any residue.



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