



KitchenAid®

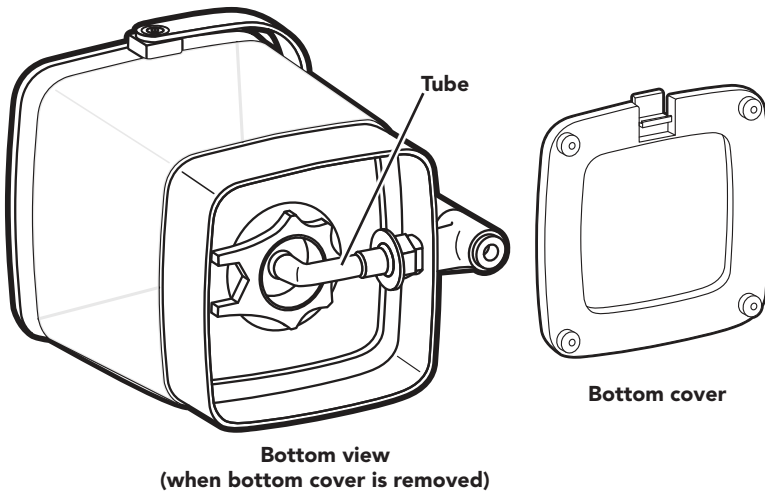
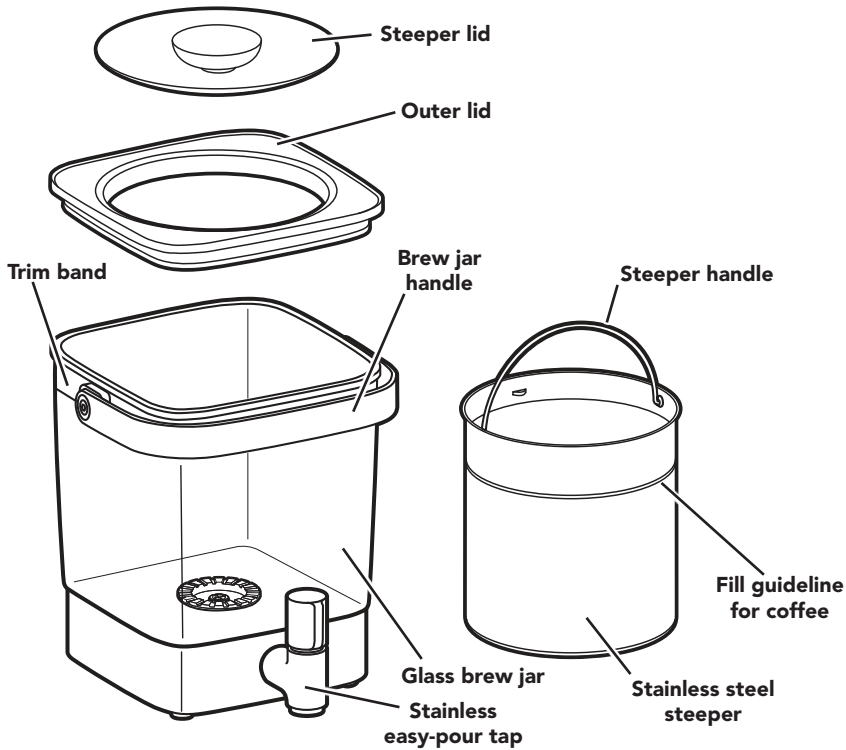
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PARTS AND FEATURES

PARTS AND ACCESSORIES





COFFEE MAKER SAFETY

IMPORTANT SAFEGUARDS

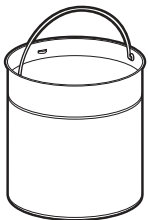
When using appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Close supervision is necessary when any appliance is used by or near children.
3. Do not operate any appliance after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service center for examination, repair, or adjustment.
4. Do not use near or on a hot gas or electric burner stove, or in a heated oven.
5. Do not use the appliance for other than intended use.
6. Do not use the Coffee Maker without lid properly closed.
7. Do not use the Coffee Maker with loose or weakened handle.
8. Do not clean the Coffee Maker with abrasive cleaners, steel wool, or other abrasive materials.
9. This product is designed for household use only.
10. Do not overfill the Coffee Maker.
11. Use only coarsely ground coffee.
12. Place the Coffee Maker on a nonslip surface.

SAVE THESE INSTRUCTIONS

INTRODUCTION TO COLD BREWING

COLD BREWED COFFEE AND TEA



The classic cold brew coffee brewing method uses coarsely ground coffee steeped in cold water over a period of 12-24 hours. This no-heat brew method produces a smooth, balanced flavor that's less bitter.

Cold brewed tea is steeped in cold water over a period of 4-12 hours. For tea, your package may have recommended brew times, but a general guideline is 4-6 hours for green and white teas, and 8-12 hours for black and oolong teas.

For best results, use coarsely ground coffee or loose-leaf tea leaves. If you have a kitchen scale, you can use the chart below to determine how much coffee or tea to use. Or, use the coffee fill guideline on the steeper (see at left) as a rough guide when making coffee.



COFFEE AND TEA CONCENTRATE DOSAGE GUIDE

Coffee	11.6 oz (330 g) Coarsely ground coffee	+	WATER	59 oz (1.75 L)
Tea	6 oz (175 g) Loose-leaf tea			

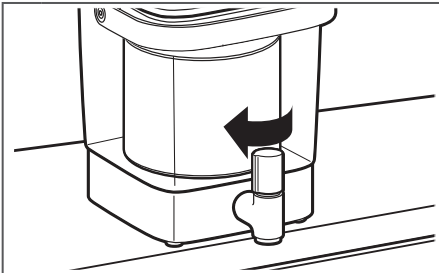
*Example of recommended coarsely ground coffee. If using the KitchenAid Burr Grinder, use settings 1-3.



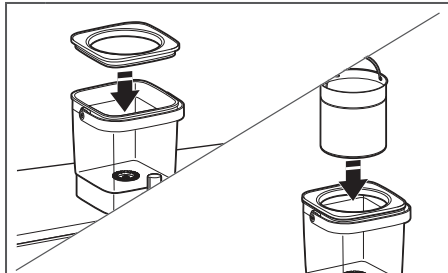
USING THE COLD BREW MAKER

BREWING

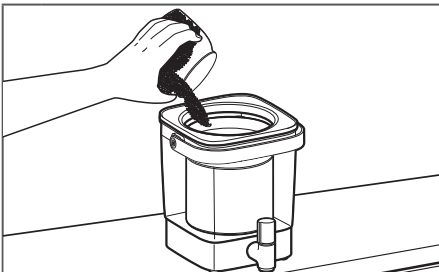
IMPORTANT: Before using the Cold Brew Maker, wash all parts by hand in warm, soapy water, making sure to rinse and drain the coffee tube before use. Dry thoroughly. To avoid damage, do not wash in the dishwasher.



- 1** Turn the tap to the LEFT to make sure that the tap is CLOSED.



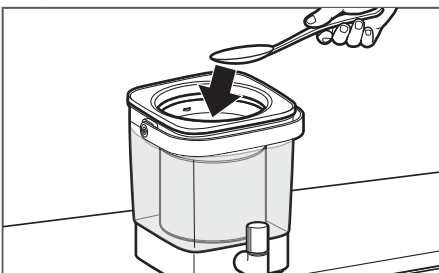
- 2** To assemble: Place the outer lid on the brew jar; insert the steeper. Make sure steeper handle is lying flat.



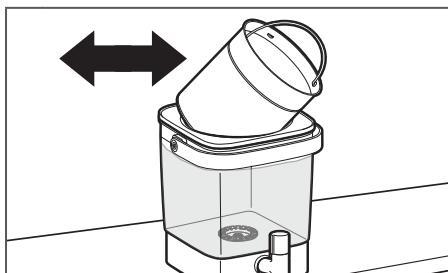
- 3** Scoop coffee or tea into the steeper. See the "Coffee and Tea Concentrate Dosage Guide" for the right amount of coffee or tea to add.



- 4** Pour 42 oz (1.25 L) of cold water over the grounds, using a circular motion. Pause to allow grounds to absorb water, then pour in an additional 17 oz (0.5 L) water.



- 5** Press down the grounds or tea leaves, making sure they are covered by the water. Put on the lid. Brew in the refrigerator or at room temperature. See "Introduction to Cold Brewing" for the recommended brew times.

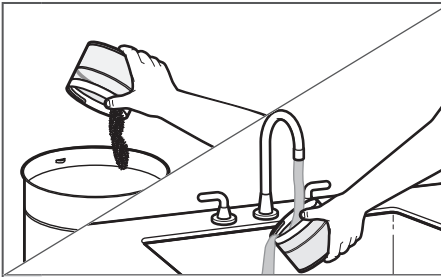


- 6** After brewing, remove lid; use the handle to lift the steeper and rest it at an angle on the brew jar. Allow to drain for 3 minutes, then change the angle and drain for another 2 minutes.

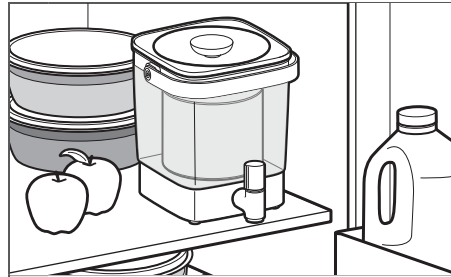




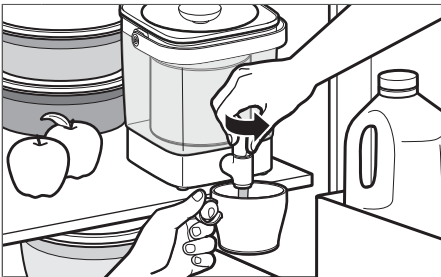
USING THE COLD BREW MAKER



- 7** Remove the steeper. Compost or discard the used grounds. Wash the steeper according to the "Care and cleaning" directions.



- 8** Replace the steeper lid on the brew jar and store the concentrate in the refrigerator.



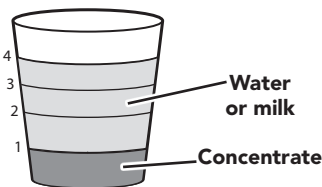
- 9** To dispense concentrate, turn the tap to the right.

FOR DETAILED INFORMATION ON THE COLD BREW MAKER

Visit kitchenaid.com/quickstart for additional Instructions with videos and tips on how to use your Cold Brew Coffee Maker.

MAKING COLD BREW DRINKS

COLD BREWED COFFEE



The KitchenAid® Cold Brew Coffee Maker makes up to 38 oz (1023 mL)* of coffee concentrate for 19 8-oz servings. To serve your cold brew beverage, we recommend using a 1:3 coffee to water/milk ratio. This means you add 1 part coffee concentrate to 3 parts water or milk.

*Servings may vary based on coffee type.

DRINK RECIPES FOR MAKING 8 OZ BEVERAGE

COFFEE CONCENTRATE	+	FOR HOT COFFEE: HOT WATER	FOR COLD COFFEE: COLD WATER OR MILK
2 oz or 1/4 cup (60 mL)		6 oz. or 3/4 cup (180 mL)	6 oz. or 3/4 cup (180 mL)

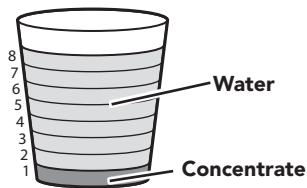
Adjust amount of coffee concentrate to achieve desired taste.





MAKING COLD BREW DRINKS

COLD BREWED TEA



The Cold Brew Coffee Maker makes approximately 40-43 oz [1182-1271 mL]* of tea concentrate. To serve your tea beverage, we recommend using a 1:7 tea to water ratio. This means you add 1 part tea concentrate to 7 parts water.

*Servings may vary based on tea type.

DRINK RECIPE FOR MAKING 8 OZ BEVERAGE

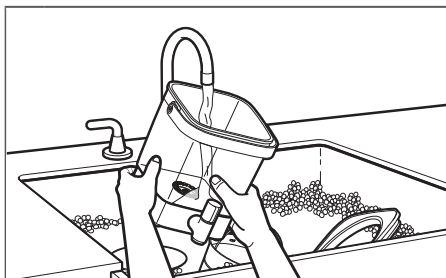
TEA CONCENTRATE	+	FOR HOT TEA: HOT WATER	FOR COLD TEA: COLD WATER
1 oz or 1/8 cup (30 mL)		7 oz. or 7/8 cup (210 mL)	7 oz. or 7/8 cup (210 mL)

Adjust amount of tea concentrate to achieve desired taste.

CARE AND CLEANING

CLEANING THE COLD BREW COFFEE MAKER

IMPORTANT: It is critical to thoroughly clean the Cold Brew Coffee Maker after each use. To avoid damage, do not wash in the dishwasher. The taste of your coffee can be impacted if the brew jar and steeper assembly is not thoroughly cleaned of all grounds, coffee oil residue, or soap after each use.



1

Clean all parts of the Cold Brew Coffee Maker by hand only. Rinse coffee residue from each part. Wash with warm, soapy water, then open the tap and run warm water through until tube and tap are empty. Dry each part with a dry, soft towel.

FOR DETAILS ON DEEP CLEANING THE COLD BREW COFFEE MAKER

Visit kitchenaid.com/quickstart for additional instructions with videos and tips on how to clean your Cold Brew Coffee Maker.

