

5KCM4212SX



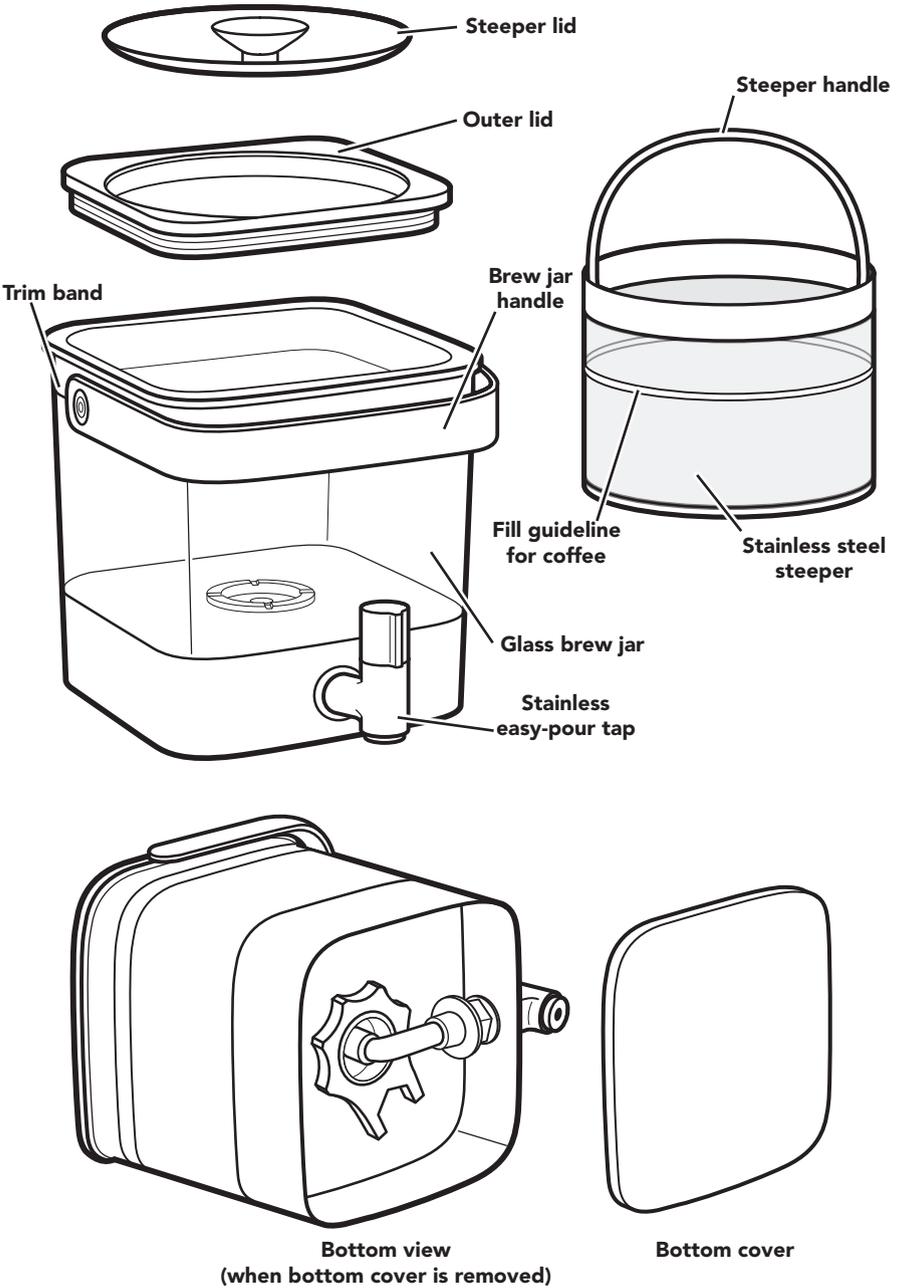
KitchenAid

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PARTS AND FEATURES

PARTS AND ACCESSORIES



COFFEE MAKER SAFETY

IMPORTANT SAFEGUARDS

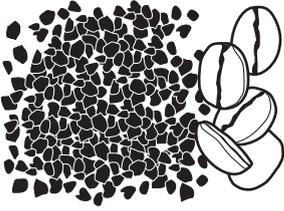
When using appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions. Misuse of appliance may result in personal injury.
2. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
3. Children should be supervised to ensure that they do not play with the appliance.
4. Do not operate any appliance after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorised service centre for examination, repair, or adjustment.
5. Do not use outdoors.
6. Do not use near or on a hot gas or electric burner stove, or in a heated oven.
7. Do not use the appliance for other than intended use.
8. Do not use the Coffee Maker without lid properly closed.
9. Do not use the Coffee Maker with loose or weakened handle.
10. Do not clean the Coffee Maker with abrasive cleaners, steel wool, or other abrasive materials.
11. This product is designed for indoor household use only. Not designed for commercial use.
12. Do not overfill the Coffee Maker.
13. Use only coarsely ground coffee.
14. Place the Coffee Maker on a nonslip surface.

SAVE THESE INSTRUCTIONS

INTRODUCTION TO COLD BREWING

COLD BREWED COFFEE

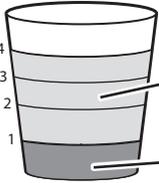


Example of recommended coarsely ground coffee.

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 flavour that's less bitter.

The KitchenAid Cold Brew Coffee Maker makes roughly 840 mL of coffee concentrate.

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.



Water
or milk

Concentrate

RECIPES USING COFFEE CONCENTRATE

60 mL coffee
concentrate

+

Cold coffee: 180 mL cold water or
milk, add ice/sweeteners to taste

Hot coffee: 180 mL hot water, add
milk/sweeteners to taste

Adjust amount of coffee concentrate to achieve desired taste.

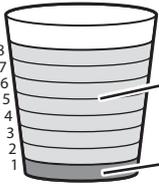
COLD BREWED TEA

The Cold Brew Coffee Maker can also be used to make tea concentrate (approximately 960-1020 mL). Cold brewed tea is steeped in cold water over a period of 6-12 hours.

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.

Enjoy your cold brew tea the way you like by mixing concentrate with ice, water, milk, or sweeteners.

TIP: The longer you steep and the more tea you use, the more bitter the tea will become.



Water

Concentrate

RECIPES USING TEA CONCENTRATE

30 mL tea
concentrate

+

Cold tea: 210 mL cold water, add ice/
sweeteners to taste

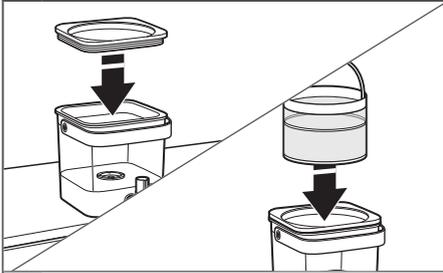
Hot tea: 210 mL hot water,
add milk/sweeteners to taste

Adjust amount of tea concentrate to achieve desired taste.

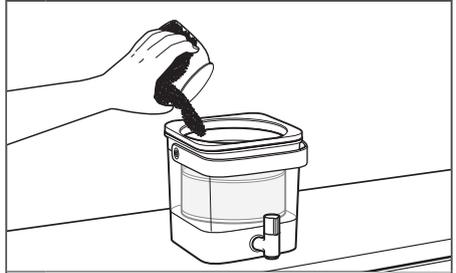
USING THE COFFEE MAKER

OPERATING THE COLD BREW COFFEE MAKER

IMPORTANT: Before using the Cold Brew Coffee 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** To assemble the Cold Brew Coffee Maker: Place the outer lid on the brew jar, then insert the steeper. Make sure steeper handle is lying flat.



- 2** Scoop 250 grams of coarsely ground coffee into the steeper. The grounds should come close to touching the fill guideline on the steeper.

NOTE: The height of your coffee grounds in relation to the fill guideline may vary depending on the roast of your coffee. 250 grams of a light roast may be below the line, while a dark roast may be above the line.

TIP: If making tea, scoop 120 grams of tea leaves into the steeper.



- 3** Make sure the brew jar tap is in the closed position.



- 4** Pour approximately 1 L of cold water over the grounds, using a circular motion and being sure to coat the grounds well. Pause for 1 minute to let the grounds bloom.

TIP: The part in the coffee brewing process when gases from the coffee are released as the water hits the grounds is called the “bloom,” because it causes the grounds to grow and rise.

USING THE COFFEE MAKER

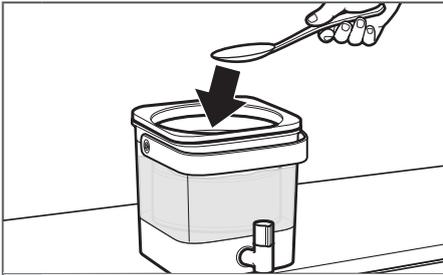


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After the coffee blooms, pour an additional 1/4 L of water over the grounds.

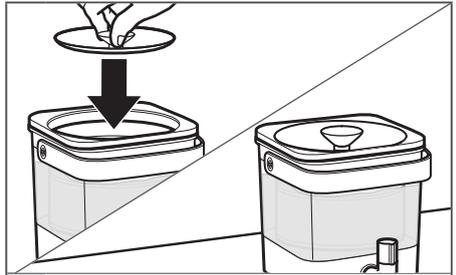


Once comfortable with the process, you can use the trim band as a visual pouring guide. At the first pour, fill the jar until the water level is about 2.5 cm below the trim band. Then, let the coffee bloom, and add water until the level is at the bottom of the trim band.



6

Use a spoon to press the grounds down into the water, ensuring all of the grounds are fully saturated. There should be no dry coffee grounds.

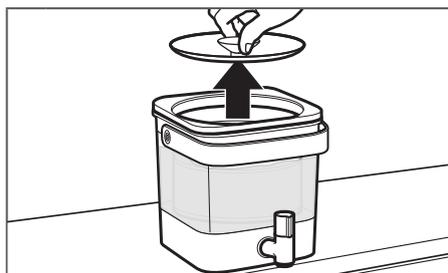


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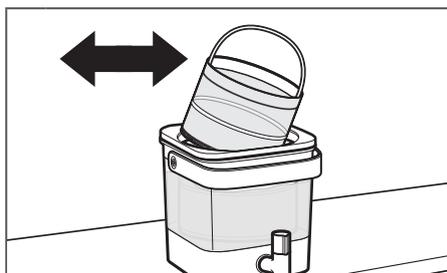
Place the lid on the steeper, and allow the coffee to brew for 12-24 hours. Brew either at room temperature or in the refrigerator.

USING THE COFFEE MAKER

PREPARING THE COLD BREW COFFEE



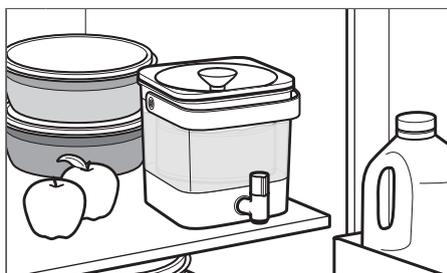
- 1** After brewing for 12-24 hours, take off the stepper lid.



- 2** Using the stepper handle, lift the stepper above the brew jar. Rest the stepper at an angle on the brew jar and allow to drain for 3 minutes, then change stepper rest angle and allow to drain for another 2 minutes.



- 3** Pull the stepper all the way out of the brew jar and compost or discard the used grounds. Wash the stepper according to the "Care and cleaning" directions.



- 4** Return the stepper lid to the brew jar, and store your coffee concentrate in the refrigerator.

NOTE: The coffee concentrate stays cold and fresh for up to 2 weeks in the refrigerator.

USING THE COFFEE MAKER



- 5** To dispense concentrate, turn the tap a quarter turn counter-clockwise.

NOTE: Because of its compact design, it fits neatly where you want on the refrigerator shelf or door.



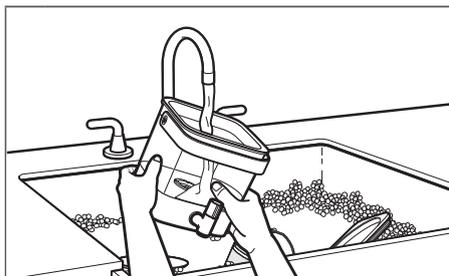
- 6** To serve your cold brew coffee, use 1 part coffee concentrate to 3 parts water or dairy/dairy-free milk of your choice. Add ice and sweeten to taste.

NOTE: Do not mix ingredients in the brew jar. Pour concentrate into a glass, then add water or milk.

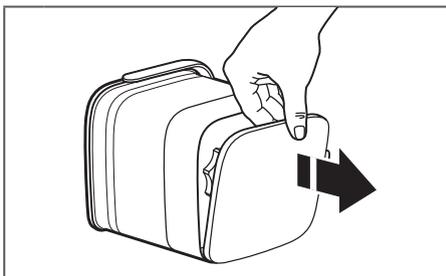
CARE AND CLEANING

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 are not thoroughly cleaned of all grounds, coffee oil residue, or soap after each use.

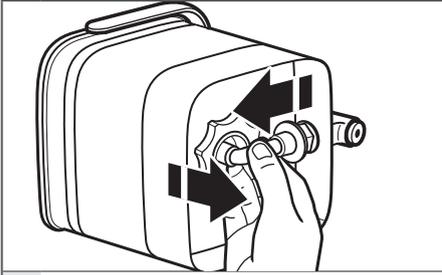


- 1** Clean all parts of the Cold Brew Coffee Maker by hand only. Rinse coffee residue from each part. Wash with warm, soapy water, then open the tap and run warm water through until tube and tap are empty. Dry each part with a dry, soft towel.

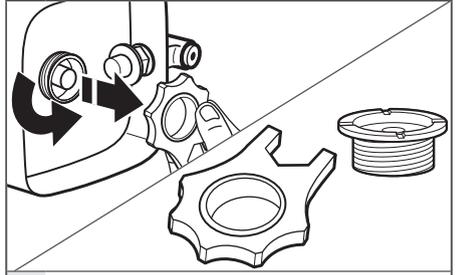


- 2** For occasional deeper cleaning: First, push the clasp to release the door located on the bottom of the brew jar.

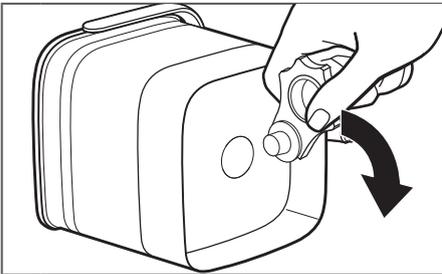
CARE AND CLEANING



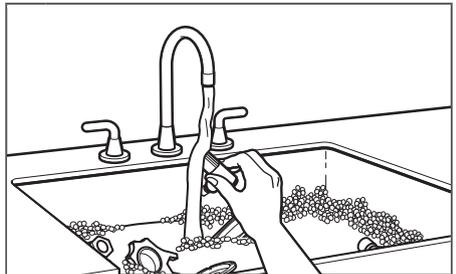
3 Next, gently loosen the hose nozzle from both ends to remove.



4 Then, twist the nut/wrench that holds the coffee drain in place and remove both of these parts.



5 Finally, using the nut/wrench as a tool, loosen the tap and remove.



6 Hand wash all parts in warm, soapy water. Dry all parts thoroughly and reassemble. Ensure coffee drain seal is in place when reassembling.

TROUBLESHOOTING

If your Cold Brew Coffee Maker should fail to operate as expected, please check the following:

- If coffee is too bold: Grind your coffee at a coarser grind level, and/or steep for less time. The Cold Brew Coffee Maker produces a coffee concentrate. To serve at the proper strength, dilute your coffee concentrate with water or any dairy/dairy-free milk of your choice.
- If coffee is too weak: Either grind your beans to a finer consistency, or brew for more time. Cold Brew coffee uses more coffee to brew than other methods. Make certain you use 250 grams of coffee to brew.

- If coffee tastes bitter or unpleasant after use: Taste can be impacted if the Cold Brew Coffee Maker isn't thoroughly cleaned. Make certain that all soap, grounds, and oily residue is thoroughly rinsed off of all parts after each use. See the "Care and cleaning" section for more information.

If the problem is not due to one of the above items, see the "Customer service" chapter in the "Warranty and service" section.

Do not return the Cold Brew Coffee Maker to the retailer, as they do not provide service.

WARRANTY AND SERVICE

KITCHENAID COFFEE MAKER WARRANTY

Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
Europe, Middle East and Africa: 5KCM4212SX Two years full warranty from date of purchase.	The replacement parts and repair labour costs to correct defects in materials or workmanship. Service must be provided by an Authorised KitchenAid Service Centre.	A. Repairs when Coffee Maker is used for operations other than normal household beverage preparation. B. Damage resulting from accident, alterations, misuse, abuse, or installation/operation not in accordance with local electrical codes.

KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INDIRECT DAMAGES.

CUSTOMER SERVICE

In U.K. and Ireland:

For any questions, or to find the nearest KitchenAid Authorised Service Centre, please find our contact details below.

NOTE: All service should be handled locally by an Authorised KitchenAid Service Centre.

Contact number for U.K. and Northern Ireland:

Tollfree number 0800 988 1266 (calls from mobile phones are charged standard network rate) or call 0194 260 5504

Contact number for Ireland:

Tollfree number +44 (0) 20 8616 5148

E-mail contact for U.K. and Ireland:

Go to www.kitchenaid.co.uk, and click on the link "Contact Us" at the bottom of the page.

Address for U.K. and Ireland:

KitchenAid Europa, Inc.
 PO BOX 19
 B-2018 ANTWERP 11
 BELGIUM

General hotline number:



00800 3810 4026

In other countries:

For all product related questions and after sales matters, please contact your dealer to obtain the name of the nearest Authorised KitchenAid Service/Customer Centre.

For more information, visit our website at:

www.KitchenAid.co.uk
www.KitchenAid.eu

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