



# POUR OVER COFFEE MAKER

Borosilicate glass cone and stainless steel filter

## USE INSTRUCTIONS

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# 1 Cup



# 1

Pre-pour the hot water into the stainless steel filter (paper filters are not required), to wash away any dust or oils, this will also warm up the pour over maker and your mug for a warmer end result. Discard the first pour of water after it has filtered through.

Place 2 tbsp regular ground drip coffee for 10 oz. of water (or to taste) inside filter and place in glass holder. Set Pour over coffee maker on top of any mug or decanter.



# 2

Make a divot in the center of the coffee and pour a small amount of hot water directly in the center to wet the grounds and pre-infuse the coffee. Wait 30 sec. for next pour.

Begin pouring in a circular motion for approx. 2½ minutes, using a start and stop method. Allow coffee to bloom but do not over fill the cone. Pour just enough water to cover the grounds and slow or stop pouring water to allow water level to lower.



# 3

When desired amount of coffee has brewed, stop pouring and let remaining water drip through the filter. Enjoy a delicious full bodied coffee brewed directly in your cup.