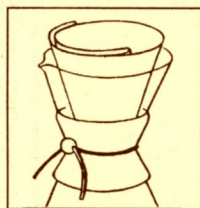


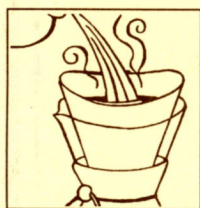
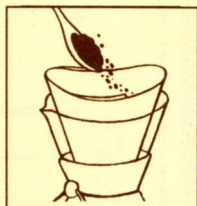
How to Make the Chemex Perfect Coffee:

Filter Drip Method

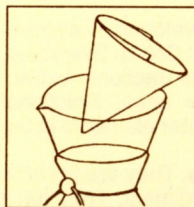


1. Open the Chemex-Bonded Coffee Filter into a cone. One side should have three layers. Place the cone in the top of your coffeemaker with the thick portion toward the pouring spout.

2. Using **Regular or Medium Grind** coffee only, put one rounded tablespoon of coffee per 5 oz. cup into the filter cone. If you prefer stronger coffee use more; there is never any bitterness in coffee brewed using the Chemex method.



3. When the water is boiling, remove it from the heat until it stops boiling vigorously. It should now be at about 200°F, a perfect brewing temperature. Pour a small amount of water over the coffee grounds, just enough to wet them without floating. This is important because it allows the grounds to "bloom," so the desirable coffee elements can be released.



4. After this first wetting simply pour more water, soaking the grounds each time, but keeping the water level well below the top of the coffeemaker. Once the desired amount of coffee is brewed, dispose of the spent grounds by lifting the filter out of the coffeemaker. And that's it.

You are now ready to enjoy a perfect cup of coffee!

Tea Brewing Instructions

Follow the instructions for brewing coffee. In place of coffee, measure in your favorite loose tea, one level teaspoon for each cup.

Important: Always use **regular or medium grind coffee with the Chemex-Bonded Coffee Filters**. Any other grind may affect the filtration rate. We recommend using spring water or purified water for making coffee. The quantity of brewed coffee can be measured in the Chemex® Coffeemaker by using the button and handle bottom as guides. Measurements are based on a standard 5 ounce cup.

	Button	Handle Bottom
Type CM-6A	3 cups	6 cups
Type CM-8A	4 cups	8 cups
Type CM-10A	5 cups	10 cups
Type CM-4	6 cups	12 cups

For economy: Chemex® brewed coffee can be stored in the refrigerator (cover with plastic wrap) and when re-heated will retain its flavor.

Caution: Do not place Coffeemaker directly on the stove. Always use wire grid under your Chemex® Coffeemaker. Use of a wire grid is not necessary for gas range or glass top range. Always use low temperature setting to keep the coffee warm (boiling destroys flavor).

The Chemex Coffeemaking System was developed by a chemist to achieve one result... Brew a Perfect Cup of Coffee Everytime.

The keystone of the Chemex method is the fractional extraction of only the desirable parts of the coffee bean. Fractional extraction at 200°F leaves the coffee fats and bitter elements in the coffee grounds, not in your cup.

Chemex-Bonded® filters make this possible. They are 20-30% heavier than other filters — and filter out all sediment. They have been specifically designed to give balanced performance when used with the Chemex Coffeemaker. The Chemex-Bonded® filter combines a very fine grain, required for holding back the coffee mud, with the right filtration speed (not too slow, not too fast) that promotes proper infusion. This produces the full-bodied flavorful coffee that is never bitter and has made Chemex the favorite of coffee connoisseurs for more than sixty years. The filter is guaranteed not to burst under the weight of the liquid during filtration, and not to break when lifting out the grounds. No other coffee filter is made to Chemex quality specifications.

* CARE INSTRUCTIONS *

Remove Handle Before Cleaning Coffeemaker

Treated with Care and Respect, this CHEMEX® Coffeemaker will give you a lifetime of service.



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