CAFÉ

Specialty Drip Coffee Maker



Quick Start Guide

Getting Started

Prepare

Plug the cord into a standard electrical outlet. Run a 10-cup brew with water only to rinse the product before use.

Remove the filter basket and install the included water filter. **Reinsert** the filter basket into the water reservoir and fill it with fresh water.

Scan to Order Filters

Customize

Select your Strength. Choose from **Hot** (Gold, Light, Medium, Bold) or **Over Ice** strength options (ICE).

Select your Brew Temperature. Brew temperature can be adjusted between 185°F - 205°F. For Gold strength brews, the brew temperature is not changeable.

Brew

Add Ground Coffee to the brew basket. Use 1 scoop (included) for every cup brewed.

Add Ice to carafe for Over Ice strength. Using a 1:1 coffee cups to ice ratio is recommended when adding ice.



10 Cups



5 Cups



3 Cups

Press Brew and rotate the knob to select brew size.
Press Brew again to confirm brew size and start brewing.

Connect

Scan the QR Code to download the SmartHQ™ App and set coffee to brew on your schedule, start remotely, and get the latest feature updates.

Scan to Connect (SmartHQ™)

Crafting Your Brew

Bean Type

Light Roast often has higher acidity with fruity or floral notes, and tends to retain its original complex flavor.

Medium Roast retains some fruity characteristics but offers a blend of sweetness, acidity, and a hint of roasted flavors.

Dark Roast can have a more intense flavor that includes bitterness or flavors that are chocolatey or nutty.

Grind Size: When purchasing pre-ground coffee or grinding it yourself, choose a medium coarseness for a well-rounded, balanced brew.

Coffee Filter

Reusable Gold-Tone Mesh (Included): Mesh filters have larger pore sizes allowing more oils and sediment to pass through, resulting in richer, fuller-bodied brew profiles but with potentially more sediment in your cup.

OR

Paper Coffee Filters: Paper filters have smaller pore sizes that trap more coffee oils and fine grounds, resulting in a cleaner, brighter cup of coffee, but with potentially less of the original bean flavors.

Brew Strength

Light	Medium	Gold	Bold	Ice
Light strength will produce a milder flavor with a tea-like mouth-feel.	Balanced with a moderate flavor and a milky mouth-feel.	Certified by the SCA for the highest brew quality. Flavors are balanced, complex, and consistent.	Intense flavor profile with hints of bitterness and a creamy mouth-feel.	Concentrated for hot brews over ice. Flavors are bright and aromatic.

Brew Temperature

200°F (Recommended)	185°F - 195°F	195°F - 205°F
Gold Strength	Darker Roasts	Lighter Roasts
The SCA certifies their gold cup at exactly 200°F for optimal extraction	Use lower temperatures to help extract the coffee's nutty and chocolatey qualities without bitterness.	Use higher temperatures to help extract the more delicate flavors of the original complex bean.

Why Temperature Matters: If water is too cold, it won't extract enough flavor from coffee grounds resulting in a weak or watery flavor. **If water is too hot**, it can over-extract coffee grounds, leading to a bitter or burnt taste.



If you have questions or need product support, speak with a CAFÉ appliance service representative by calling:

1-800-432-2737