

Please read this guide completely before using. Improper handling may result in product damage or an accident. Please keep this guide for future reference.

**Stagg Glassware compatible with the following :**



Top Rack Dishwasher

**Please do not use with the following:**



Microwave



Oven



Stove Top

## Important Safety Notes

- Check your glassware to ensure that all products and pieces of products are accounted for and installed correctly. Do not use if parts are missing.
- Do not use any glassware if you see signs of cracking, chipping, or any other abnormality.
- Keep glassware holding hot beverages away from children and pets.

## Use Instructions

### Preparation Before Use:

- Apply liquid dish soap to a soft sponge and wash thoroughly.

### Cleaning and Maintenance:

- Glassware is top rack dishwasher safe.
- For hand washing, use only liquid dish soap. Do not use chlorine, bleach, or other chemicals to clean glassware. Let air or towel dry thoroughly.
- Using a coarse sponge, brush, or other rough surface will scratch the surface of the glassware. Use only a soft sponge.

### Use Guide:

- Please pay attention when setting on hard surfaces. Products will chip or crack if not set down with care.
- Glassware is not microwave safe.
- Using a metal spoon may cause glass to break.
- Placing ice in before liquid may cause glass to break.
- Do not use if there are any cracks or scratches, as glass may break unexpectedly.
- Do not fill glassware past the following amount:
  - Stagg Double Wall Glass Carafe - past 20 oz
  - Stagg Tasting Glasses - past 10 oz
  - Mighty Small Glass Carafe - past 17 oz
- Do not let children use glass products.

# How To Evaluate Coffee



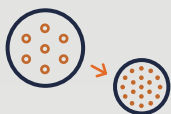
## Aroma

What do you smell? Look for a subtle bouquet of herbs, fruits, flowers, and other smells. Aroma can help you identify freshness and overall quality, and is a sneaky way to identify any defects or off-tastes in the bean.



## Acidity

Not to be confused with sourness, which can be a coffee defect, acidity is the brightness that gives coffee life! Look for sweet tartness and delicate crispness in many great coffees. In general, a dark roasted coffee will be less acidic.



## Body

Body, or mouthfeel, can be thought of as the weight of the coffee (to simplify, think skim milk vs. 2% vs. whole milk). Is the mouthfeel of your coffee light and silky, heavy and rich, or thin and lifeless?



## Flavor

Flavor attempts to identify specific tastes. Floral, fruit, tobacco, wine, nutty, cocoa, spice, and smoky are just a few of the many ways to describe coffee. What can you identify?



## Finish

What lingers after the coffee is consumed? Great coffees remain on the tongue even after the coffee has been consumed. Look for sweetness and pleasing flavors to endure.