

takeyusa.com
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Customer Service
customerservice@takeyusa.com
M-F 8a-4p PST

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96135.12.20

1-YEAR LIMITED WARRANTY

Takeya USA guarantees that the following products: pitcher body, lid, handle, filter and extender to be free from defects in materials and workmanship. The warranty does not cover damage resulting from misuse.

If you find the product to be defective Takeya USA will replace the damaged item free of charge. You may contact Takeya USA at:



customerservice@takeyusa.com



Mon - Fri 8.00a - 4.00p PST

This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

Takeya USA guarantees complete satisfaction with the Takeya Cold Brew Coffee Maker, or you may return it within 30 days of purchase with proof of purchase for a full refund less shipping fees (if applicable). Contact us at customerservice@takeyusa.com or visit takeyusa.com for more information.

TERMS & CONDITIONS

The customer must submit a request to Takeya USA Customer Service prior to returning the product. The customer is responsible for return postage (if applicable). Upon receipt of goods in the warehouse, a refund is issued within 7-10 business days.

The following will NOT be accepted for returns:

Products that have been damaged by misuse. Products purchased over 30 days from date of receipt. Any item without a receipt or order#.

CAFFÈ MACCHIATO

Makes 1 serving

1 ounce cold-brewed coffee concentrate

¼ cup cold milk (for foam)

PREP In a saucepan, heat coffee concentrate. While coffee is heating, fill another saucepan with ¼ cup cold milk. Whisk milk while heating, but do not let boil. Remove from heat, pour coffee concentrate into mug, top with foam, and serve.

CAFÉ FRANCAIS

Makes 4 servings

3 cups cold-brewed coffee concentrate

¼ cup powdered sugar

1 cup hot water

1 cup heavy cream

1 teaspoon vanilla

PREP Using an electric beater, beat cream until fluffy. Mix in sugar and continue beating until stiff peaks form. Split whipped cream between 4 mugs. Add vanilla and hot water to coffee concentrate and heat for 5 minutes. Remove from heat and pour over cream. Serve immediately.

TAKEYA®

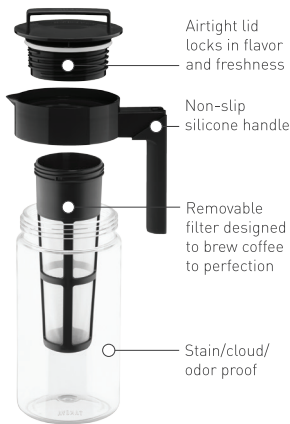
USER GUIDE

AND DELICIOUS RECIPES FOR
Takeya® Cold Brew Coffee Maker



FOR 1QT COLD BREW COFFEE MAKER

INCLUDED



BPA free



Dishwasher safe

USE + CARE

Cold Brew Coffee Maker

All components are dishwasher safe. We recommend washing all components with soap and warm water before initial use and after every use.

Ultra Fine Mesh Filter

Dispose coffee grounds. To remove remaining ground coffee in the filter, turn upside down and tap under running water. For deep cleaning, soak in a 50/50 solution of water and white vinegar, then clean with soap and water.

O-Rings

Check that the o-ring seal is properly placed on the lid and between handle assembly and body to prevent leakage.

◀◀ Align arrows on lid handle with spout to pour.

⚠ DO NOT fully tighten lid, shake or lay on its side when hot. DO NOT freeze or microwave.

Made in the USA.
Infuser/silicone responsibly made in China.

COLD BREW

Make, serve and store cold brew coffee in our patented 1 QT. Cold Brew Coffee Maker. Taste the difference of the cold brew process, and enjoy the naturally delicious and smooth flavors of coffee without the undesirable acidity. Our fine-mesh coffee filter keeps coffee grounds out of your coffee. Once brewed, the concentrated cold brew coffee can be kept fresh for up to two weeks in our airtight Cold Brew Coffee Maker and used for both hot and iced coffees.

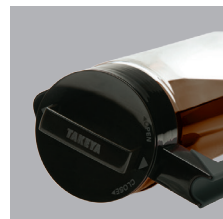
FEATURES



Coffee concentrate stays fresh with the airtight lid



Stores in fridge door



Leakproof, airtight lid, stores upright or on its side

COFFEE BREW INSTRUCTIONS



ADD COFFEE

Measure 1¼ cups (approx 106 grams) of your favorite coarsely ground coffee. Using a tablespoon, add the coffee to the filter, then twist into lid.



BREW

Fill the Takeya pitcher with 4½ cups cold, filtered water (almost full with ½ inch space left at the top). Lower the filter into the water, seal lid airtight, shake for 30 seconds to moisten the grounds, and store in the refrigerator for 12-24 hours to cold brew. Occasionally shake pitcher to moisten grinds. Remove filter when brewing is complete*, rinse interior of lid (which may have grinds from shaking), seal lid airtight and store cold brew coffee for up to two weeks. *for additional flavor, place the filter in a glass and allow the coffee to drain from the grounds for 45 minutes. Pour this additional concentrate (approx 1/4 cup) into the pitcher and shake to mix.

SERVE HOT OR COLD*

When ready to serve, twist the lid aligning the arrow on the handle with the pour spout for a steady pour.

Iced Coffee: Pour cold brew coffee concentrate over ice and dilute to taste with milk and/or water. We recommend a 1 to 1 ratio of concentrate to water/milk over ice. For a stronger flavor, mix ¾ coffee concentrate with ¼ milk/water over ice.

Hot Coffee: Heat coffee concentrate until warm, and mix 1 part concentrate with 1 part boiling water (add more to taste). If desired, add sweetener and milk of your choice.



CAFÉ AU LAIT

Makes 1 serving

2 ounces cold-brewed coffee concentrate

6 ounces milk

Sprinkle of cinnamon

PREP Heat coffee concentrate and milk in saucepan. Pour into mug and sprinkle with cinnamon before serving.

COFFEE SMOOTHIE

Makes 1 serving

3 ounces cold-brewed coffee concentrate

¾ cup non-fat frozen yogurt

½ cup ice cubes

1½ teaspoon honey

PREP Mix all ingredients in blender until smooth. Serve in a tall glass.

SPARKLING COFFEE

Makes 1 serving

1 cup cold-brewed coffee concentrate

3 ounces sparkling water

Ice

PREP Pour coffee concentrate over ice in a tall glass. Fill the remainder of the glass with mineral water. Stir and serve.