**1-YEAR LIMITED WARRANTY**

Takeya USA guarantees that the following product is 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:

Customer Service

custservices@takeyausa.com

For questions outside the USA, please visit our website at www.takeyausa.com or call 1-888-821-2467.

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

**CAFFÈ MACCHIATO**

**Masato Tsurumi**

1.0 fl oz cold-brewed coffee concentrate
1/4 cup cold milk (or Irish)

PREP: In a 12oz shot-glass, heat coffee concentrate. While coffee is heating, fill another shot-glass with 1/4 cup cold milk. While milk is white heating, add coffee and milk to shot-glass. Pour from shot-glass into mug, top with foam, and serve.

**CAFFÈ FRANCAIS**

**Masato Tsurumi**

5.0 fl oz cold-brewed coffee concentrate
1/4 cup powdered sugar
1.0 cup hot water

PREP: Using an electric beater, beat cream until fully stiff. Mix in sugar and continue beating until stiff peaks form. Slowly whisk cold brew between 6 mugs. Add coffee and hot water to coffee concentrate. Heat for 3 minutes. Remove from heat and pour over cream. Serve immediately.

**FAQ**

1. **Will my coffee maker become damaged?**
   - No, our coffee makers are designed to withstand the brewing process.
2. **Can I use the coffee maker with non-cold brew coffee?**
   - Yes, the coffee maker can be used with any type of coffee.
3. **How long does it take to make coffee?**
   - The brewing time varies depending on the amount of coffee and the desired strength.

**Contact Us**

For questions or support, visit our website or contact our customer service at custservices@takeyausa.com.
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.

Infuser

To remove ground coffee from the infuser turn spiral down and tap over 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 swing seal is properly placed on the lid and bottom handle assembly and body to prevent leakage.

FEATURES

Coffee concentrate stays fresh with the airtight lid.

Lampshade, airtight lid, storage upright or on its side.

COFFEE BREW INSTRUCTIONS

COFFEE BREW

Add 32 ounces of cold water or milk with Takeya pitcher. Fill 1/3 full with coffee infused into water.

SERVE HOT OR COLD*

Hot Coffee — If you prefer to drink coffee立即, add ice or cold water to cool coffee.

Serve iced coffee over ice in a glass or with a straw. Garnish with lemon, mint, or other favorite topping.

*Serve immediately or refrigerate coffee concentrate to keep fresh.

COFFEE SMOOTHIE

Make 1 serving

3 ounces cold brew coffee concentrate
8 ounces milk or almond milk

Sprinkle with cinnamon

SPARKLING COFFEE

Make 1 serving

1 cup cold brew coffee concentrate

3 ounces sparkling water

PREP 1 ounce blood orange

PREP 1 ounce blood orange in a glass with sparkling water.