

TAKEYA

takeyusa.com

Huntington Beach, CA 92648

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Customer Service

714.374.9900 x314

customerservice@takeyusa.com

M-F 9a-5p PST

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1-YEAR LIMITED WARRANTY

Takeya USA guarantees that the following products: pitcher body, lid, cap, handle, infuser, extender, fruit infuser, citrus juicer, and the infuser holder 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:



714.374.9900 x314



customerservice@takeyusa.com



Mon - Fri 9.00a - 5.00p 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 **714.374.9900 x314** and 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.

Infuser

To remove ground coffee from the infuser, 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

Taste the difference with Takeya's Cold Brew Coffee Maker. The traditional hot brewing process releases undesirable acids and oils, resulting in bitter flavor and acidity that is intolerable to many. With cold brewing, only the naturally delicious coffee flavors are extracted, leaving behind the bitter oils and fatty acids, creating a perfectly balanced, smooth extraction of concentrated coffee. Once brewed, concentrated coffee can be kept fresh in the Takeya airtight Cold Brew Coffee Maker for up to 2 weeks 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

Add 14-16 tablespoons of your favorite medium roast, coarsely ground coffee to the infuser, then twist into lid.



BREW

Add 32 ounces of cold, filtered water to the Takeya pitcher, fill 3/4 full, then lower infuser into water.

Seal lid airtight, shake well and store in refrigerator overnight or up to 36 hours to cold brew. Occasionally twist open and swirl infuser.

Remove infuser when brewing is complete. The result will be a brew of concentrated coffee.



SERVE HOT OR COLD*

Hot Coffee – mix 1 part coffee concentrate with 2 parts boiling water. If desired add sweetener and creamer of your choice.

Iced Coffee – simply pour coffee concentrate and water, milk or soy over ice.

*See details and recipes inside



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

3/4 cup non-fat frozen yogurt

1/2 cup ice cubes

1 1/2 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.