

**CONGRATULATIONS** on purchasing the CAFETA® brewing aid!

## Your Benefits at a Glance

- 👍 With the CAFETA®, your filter coffee **tastes like it was hand-brewed**—without the need for time-consuming pouring.
- 👍 With the CAFETA®, your filter coffee turns out perfectly—thanks to the **practical measuring lines**, you can dose the water precisely.
- 👍 You save valuable time with CAFETA® thanks to its **controlled brewing process and easy cleaning**.
- 👍 Enjoy filter coffee **without unwanted bitterness**, as the CAFETA® takes only up to 6 minutes for the brewing process.
- 👍 The CAFETA® is made entirely of stainless steel and will bring you **enjoyment for years** to come!



## Important Safety Instructions



- (1) Avoid **scalding** from hot water.

Place the CAFETA® in a location where it cannot be accidentally knocked over, such as on the countertop instead of the breakfast table.

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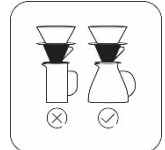
Use the CAFETA® near the sink to easily pour out water in case of clogging or overflow.

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For good stability, use a coffee pot and a coffee filter holder with a wide base. Narrow pots and wobbly or unstable filter holders should be placed in the sink.

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At the beginning of the brewing process, pour water into the CAFETA® slowly to avoid splashing.



(2) Avoid **burns** from contact with hot metal.

There is a risk of burns from contact with the upper part of the CAFETA® during the brewing process.

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During the brewing process, only touch the CAFETA® with both hands on the lower outer edge.



(3) Avoid **overflow** of the coffee filter.

- 💡 **Pour water into the CAFETA® only once** and no more than 1000 ml.
- 💡 Clean the CAFETA® to remove any dirt from the holes.
- 💡 Use less coffee grounds or a larger coffee filter holder.
- 💡 If necessary, replace your coffee filter holder with another model that has more holes or deeper grooves.

## Before First Use

- (1) **Stick the included hook to a wall** as a space-saving hanging option for your CAFETA®.
  - I. Clean a suitable spot on the wall thoroughly from dust, dirt, and moisture—ideally between the sink and the kettle.
  - II. Remove the protective film and press the adhesive hook firmly against the cleaned area for 30 seconds. For optimal adhesion, please wait 24 hours before hanging the CAFETA® on the hook.
- (2) **Clean the CAFETA®** once before use by hand washing or in the dishwasher.

## Instructions for Use

Place the coffee filter holder with the filter coffee on your coffee pot.

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Position the CAFETA® approximately in the center of the coffee filter holder.

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To center the CAFETA® on your coffee filter holder, you can align it with the holes on the bottom.

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Slowly pour hot water in the desired amount into the CAFETA® in a steady, uninterrupted manner.

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With the maximum fill level, the coffee will be ready in about 6 minutes.



Place the CAFETA® upright in the coffee filter holder to drain before hanging it back on the wall.

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Once the water has completely passed through the coffee filter, you can enjoy your filter coffee as usual. ☕

## Cleaning

The CAFETA® is made of stainless steel and can be cleaned both by hand and in the dishwasher.

In areas with particularly hard water, a descaling cleaner may occasionally be necessary to prevent clogging of the CAFETA®.

## Maintenance

Do not clean calcified holes in the CAFETA® mechanically; instead, use a descaling agent or place it in the dishwasher.

## Frequently Asked Questions

### ? *What is a brewing aid?*

A brewing aid makes it easier to brew hand-poured filter coffee.

You no longer need to spend time pouring water manually to make your coffee perfect. Additionally, you can precisely measure the water amount using the measuring lines.

### ? *Can I also use the CAFETA® for tea?*

Yes, you can also brew tea with the CAFETA®. Depending on the amount of water, the CAFETA® has a maximum brewing time of about 5 minutes, which is suitable for many types of tea and helps prevent the excessive release of pesticides and other harmful substances.

### ? *How much coffee grounds should I use?*

For a mild coffee flavor, we recommend using about 1 slightly heaped tablespoon or 1 scoop of medium-ground coffee for every 200 ml of water. If you prefer a stronger taste, feel free to increase the amount of coffee grounds to your liking.

## Useful Tips

- 💡 If you prefer a higher drinking temperature, you can use a warming plate or an insulated carafe during the brewing process.
- 💡 The brewing process with the CAFETA® has a different dynamic compared to hand-brewed coffee: try experimenting with different grind sizes and coffee amounts than you would normally use for hand brewing.
- 💡 Stir the freshly brewed coffee once, as layering can occur in the coffee pot during the brewing process.
- 💡 If you want to remove the wall hook, you can warm the adhesive with a hairdryer and twist the hook off to avoid damaging the wall and leaving any residue.





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*Please unfold*



 **cafeta**  
*tastes like hand-brewed*

