

Nick Munro



## Domus Cafetière

### **Safety instructions:**

Not for stove top use. Keep away from children, hot water is a hazard to small children.

Do not allow children to use this coffee maker.

Do not touch the hot metal surfaces.

### **Scald Hazard**

Excessive plunging force can cause scalding hot liquid to shoot out of the pot. Do not plunge with force.

### **Cleaning Instructions:**

Wash by hand with warm soapy water. Dry thoroughly with towel. Do not reassemble the products until all the parts are completely dry to avoid oxidation. Do not use steel wool or other abrasive products. For best results, use a non-abrasive metal polish with a dry microfibre cloth. Dishwasher safe.

| Cafetiere type   | Capacity  | Mugs |
|------------------|-----------|------|
| Domus Large      | 1 litre   | 3    |
| Domus Small      | 0.6 litre | 2    |
| Bistro Cafetiere | 0.6 litre | 2    |
| Fatso Pot        | 0.6 litre | 2    |
| Shorty Pot       | 0.6 litre | 2    |

Recommended coffee : water ratios

| Cafetiere type   | 28g coffee<br>400ml water | 45g coffee<br>650ml water |
|------------------|---------------------------|---------------------------|
| Domus Large      |                           | X                         |
| Domus Small      | X                         |                           |
| Bistro Cafetiere | X                         |                           |
| Fatso Pot        | X                         |                           |
| Shorty Pot       | X                         |                           |

## Instructions for use

1. Place the cafetiere on a dry, non-slip surface. Hold the handle firmly, then pull up from the top ball and pull the plunger straight up and out of the pot.

2. Pre-heat cafetiere by pouring boiling water into the cafetiere and leave for 1 minute. (Recommended but not essential).

3. Pour out the hot water and add coffee grounds medium coarse is preferred (i.e. Sand consistency) **WARNING:** fine grind can clog the filter and create high pressure. Then pour hot (not boiling) water into the pot.

4. Set a timer for 1 minute to let the coffee de-gas. After the minute is up stir three times with a spoon to push the crust down (try to be consistent).

5. Set the timer for another 3 minutes and let the coffee brew. After the 3 minutes are up, place the lid onto the cafetiere.

6. Lower plunger softly with minimal pressure and then your ready to pour. **WARNING:** Using excessive force can cause scalding liquid to shoot out of the pot.

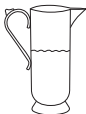
1.



2.



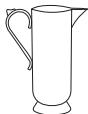
1 min



3.



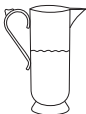
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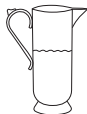
5.



1 min

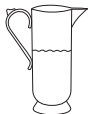


6.



7.

3 mins



8.



9.

