

KitchenAid®

KCM4212

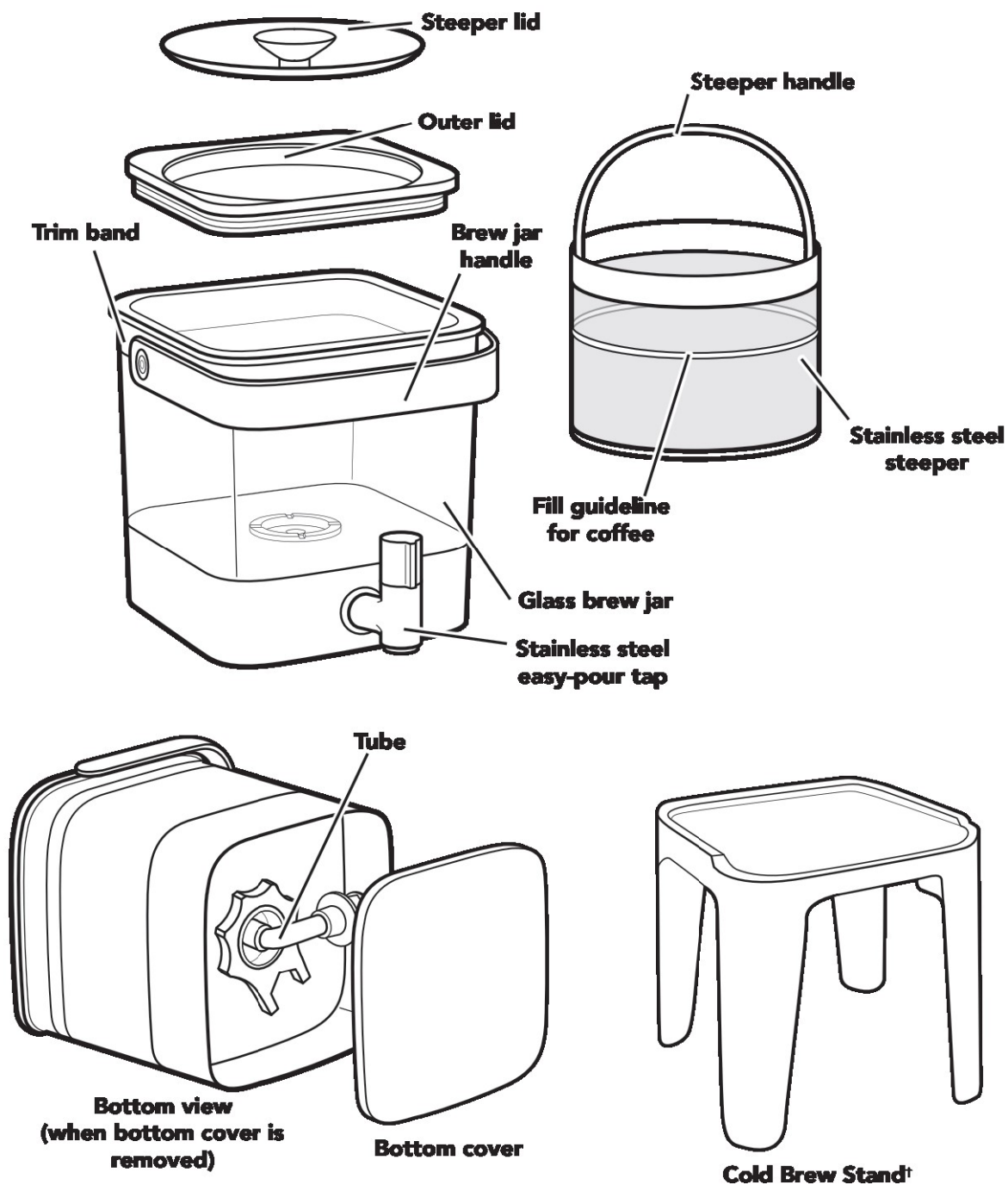
KCM4213

KCM4214



PARTS AND FEATURES

PARTS AND ACCESSORIES*



*Recipe book, included with model KCM4214, not shown here

†Available with select models

COFFEE MAKER SAFETY

IMPORTANT SAFEGUARDS

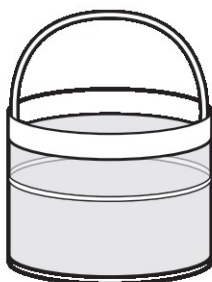
When using appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Close supervision is necessary when any appliance is used by or near children.
3. Do not operate any appliance after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service center for examination, repair, or adjustment.
4. Do not use outdoors.
5. Do not use near or on a hot gas or electric burner stove, or in a heated oven.
6. Do not use the appliance for other than intended use.
7. Do not use the Coffee Maker without lid properly closed.
8. Do not use the Coffee Maker with loose or weakened handle.
9. Do not clean the Coffee Maker with abrasive cleaners, steel wool, or other abrasive materials.
10. This product is designed for indoor household use only. Not designed for commercial use.
11. Do not overfill the Coffee Maker.
12. Use only coarsely ground coffee.
13. Place the Coffee Maker on a nonslip surface.

SAVE THESE INSTRUCTIONS

INTRODUCTION TO COLD BREWING

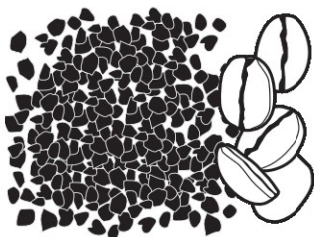
COLD BREWED COFFEE AND TEA



The classic cold brew coffee brewing method uses coarsely ground coffee steeped in cold water over a period of 12-24 hours. This no-heat brew method produces a smooth, balanced flavor that's less bitter.

Cold brewed tea is steeped in cold water over a period of 4-12 hours. For tea, your package may have recommended brew times, but a general guideline is 4-6 hours for green and white teas, and 8-12 hours for black and oolong teas.

For best results, use coarsely ground coffee or loose-leaf tea leaves. If you have a kitchen scale, you can use the chart below to determine how much coffee or tea to use. Or, use the coffee fill guideline on the steeper (see at left) as a rough guide when making coffee.



COFFEE AND TEA CONCENTRATE DOSAGE GUIDE

COFFEE	9 oz (250 g) Coarsely ground coffee	+	WATER	42 oz (1.25 L)
TEA	4 oz (120 g) Loose-leaf tea			

*Example of recommended coarsely ground coffee. If using the KitchenAid® Burr Grinder, use settings 1-3.