

BREW PROCESS INSTRUCTIONS

The Chemex coffeemaking system was developed by a chemist to achieve one result ... Brew A Perfect Cup of Coffee Everytime.

The keystone of the Chemex method is the fractional extraction of only the desirable parts of the coffee bean. Fractional extraction at 190-200 Fahrenheit leaves the coffee fats and bitter elements in the coffee grounds, not in your cup. Chemex-bonded filters and the proper brewing method make this possible.



Step One: □ Open the **Chemex-Bonded® Coffee Filter** into a cone. One side should have three layers. Place the cone in the top of your coffeemaker with the thick portion toward the pouring spout.

Step Two: □ Using Regular or Automatic Grind coffee only, put one rounded tablespoon of coffee per 5 oz. cup into the filter cone. If you prefer stronger coffee, use more; there is never any bitterness in coffee brewed using the Chemex® method.

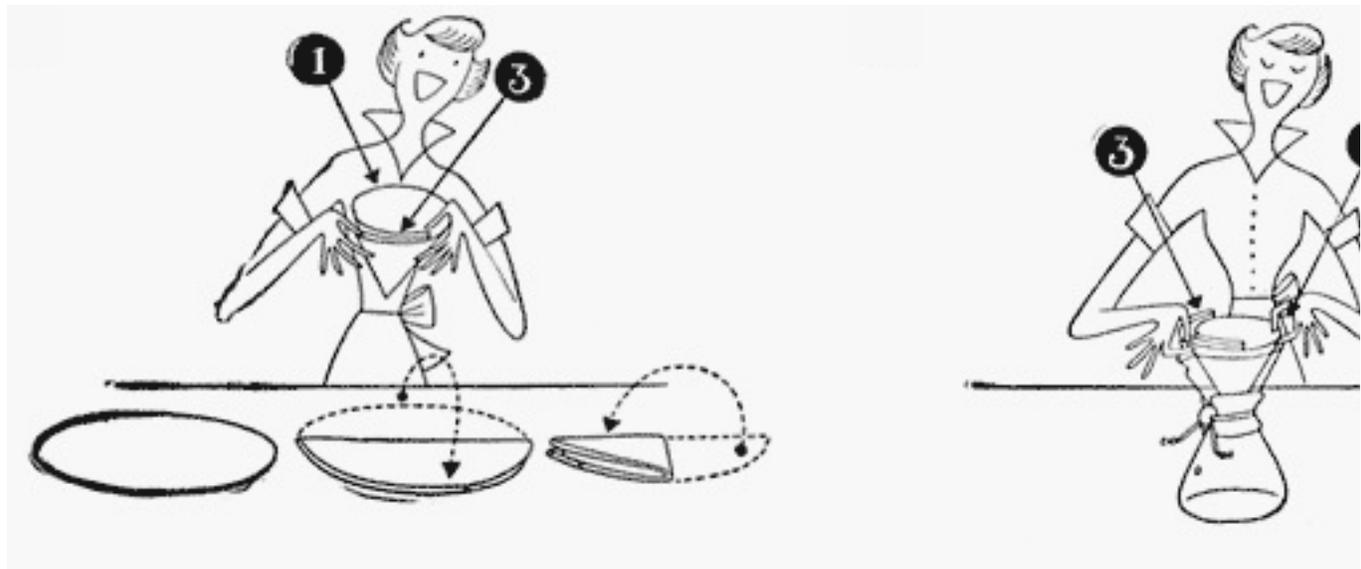
Step Three: □ When the water is boiling, remove it from the heat until it stops boiling vigorously. It should now be at about 200°F, a perfect brewing temperature. Pour a small amount of water over the coffee grounds, just enough

to wet them without floating. This is important because it allows the grounds to "bloom," so the desirable coffee elements can be released.

Step Four: After this first wetting simply pour more water, soaking the grounds each time, but keeping the water level well below the top of the coffeemaker. Once the desired amount of coffee is brewed, dispose of the spent grounds by lifting the filter out of the coffeemaker. And that's it! You are now ready to enjoy a perfect cup of coffee!

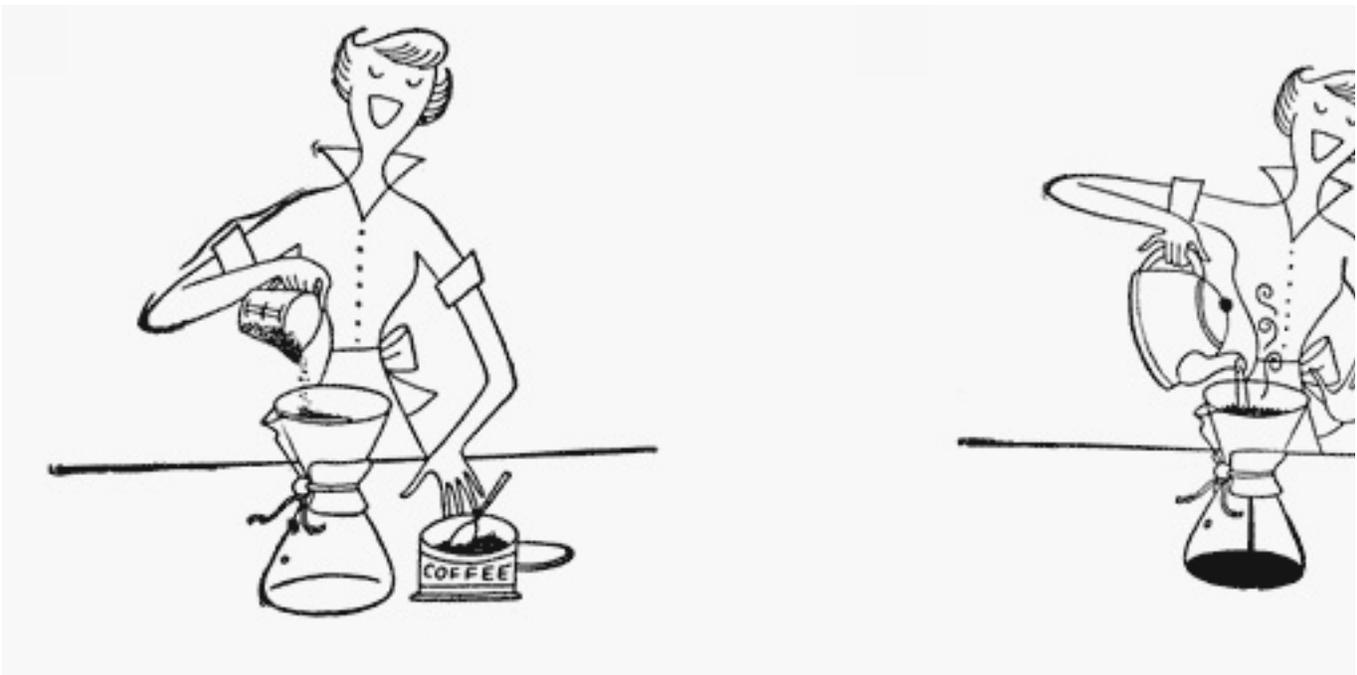
Important: Always use regular or medium grind with the Chemex Coffee Filters. Any other grind may affect the filtration rate. We recommend using spring water or purified water for making coffee. The quantity of brewed coffee can be measured in the Chemex Coffee Maker by using the button and handle bottom as guides. Measurements are based on a standard 5 ounce cup. The button marks the halfway point, and the bottom of the handle indicates full capacity.

TRADITIONAL FILTER FOLDING INSTRUCTIONS



Step One: Fold the Chemex filter in half. Then fold in half again, bringing the two corners together. Place your finger between the 3rd and 4th layer and open into a funnel.

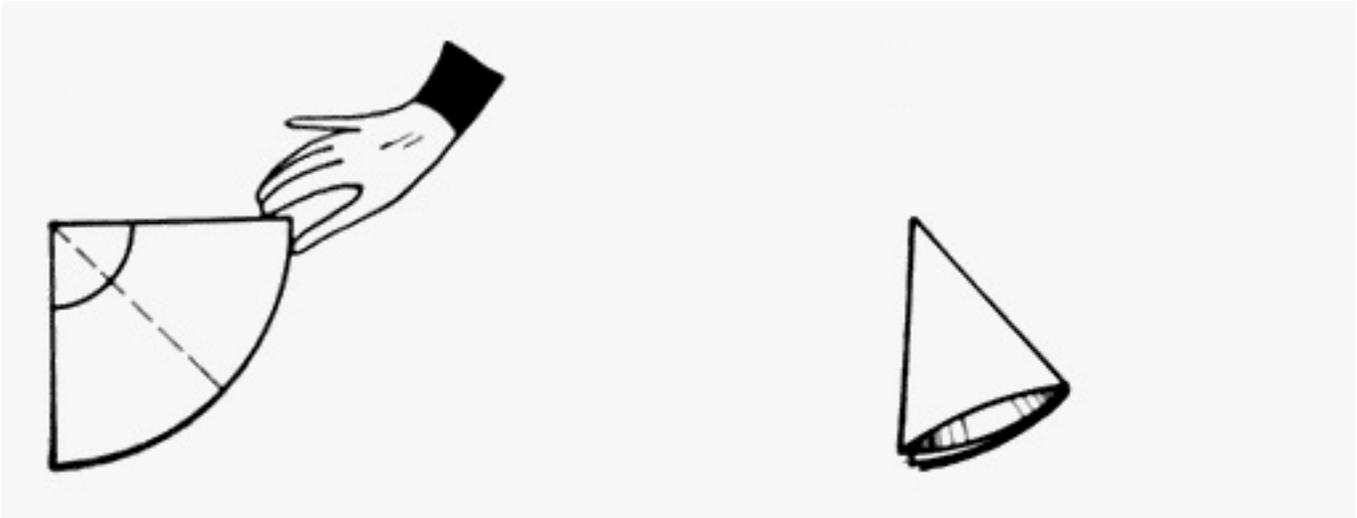
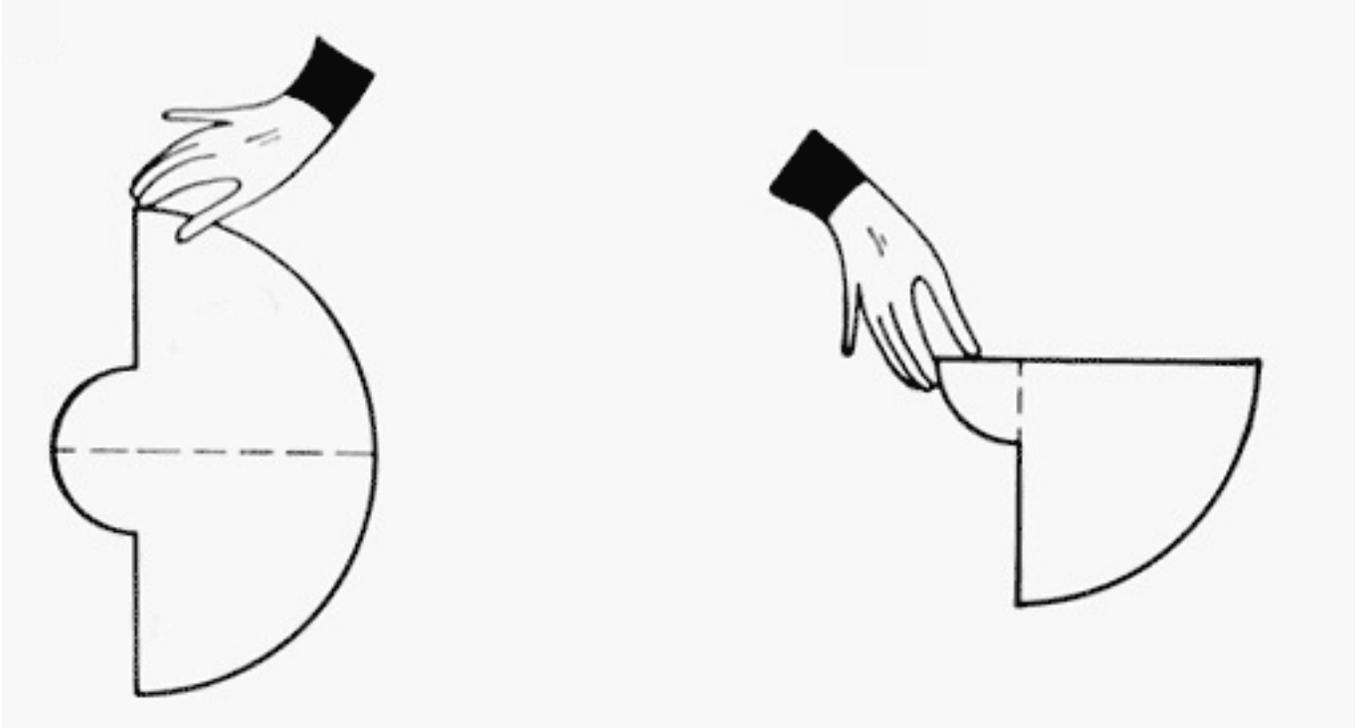
Step Two: Place the funnel in the top portion of the Chemex coffeemaker, with 3 layers on the groove side. The groove is an air vent (as well as the pouring spout) and allows air to escape from the lower portion of the coffeemaker, letting the coffee filter at the proper rate. Placing the filter as directed prevents vent clogging and facilitates filtration.



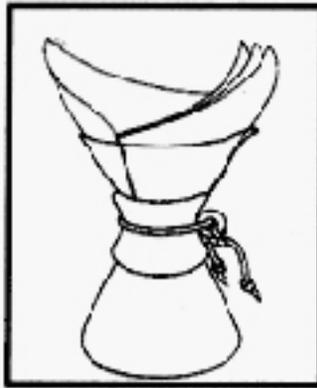
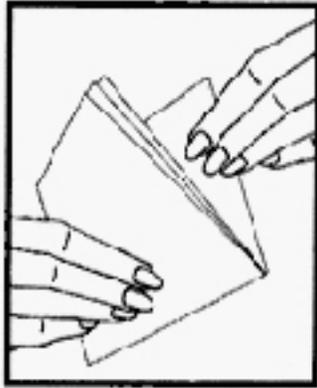
Step Three: □ Put coffee in the filter paper cone. Use one heaping tablespoon per cup of coffee (adjust to personal taste if needed after first brew).

Step Four: □ Refer to above **brew instructions** for remaining steps.

HALF MOON FILTER FOLDING INSTRUCTIONS



SQUARE FILTER FOLDING
INSTRUCTIONS



Step One: □ Place the funnel in the top portion of the Chemex coffeemaker, with 3 layers on the groove side. The groove is an air vent (as well as the pouring spout) and allows air to escape from the lower portion of the coffeemaker, letting the coffee filter at the proper rate. Placing the filter as directed prevents vent clogging and facilitates filtration.

Step Two: □ Refer to above [brew instructions](#) for remaining steps.