

FELLOW® Duo Coffee Steeper™

The process of brewing ridiculously good coffee is part chemistry class and part improv theatre. There are rules you should follow, but like improv, the rules only serve as guard rails to get you moving in the right direction.

Have fun and make Duo brew the best cup of coffee for you by experimenting with variables like brew time, coffee dosage and grind size.



To watch our detailed brewing tutorials, visit us at fellowproducts.com/brew

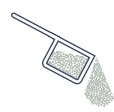
Important Safety Notes: Please take special care when screwing the glass carafe into the brew chamber to avoid glass breakage. Ensure your red gasket is inside the bottom of the top chamber, at the ceiling of the plastic threading. Make sure both parts are level to avoid cross-threading. When level, turn chamber gently until units lock. Do not keep turning past this point, for it may cause glass to break. If you hear any cracking while screwing the two units together, stop use immediately and check glass carafe to ensure no breakage or chipping has occurred. If it has, discard the glass carafe.

Duo and the coffee inside may be extremely hot. Use with caution.



Prep

Insert the brew chamber with the  icon facing the spout. Align the rail system of the brew chamber with the inner pegs of the stainless top chamber. Turn the "Twist to Release Ring" clockwise to align the **LOCKED ICON**  with the pour spout. Coffee will not drain into the glass carafe while Duo is in the locked position.

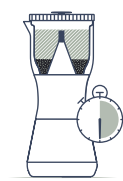


Load

Remove lid by pulling up on the lid knob. Fill the brew chamber with 45 grams, roughly 7-9 tablespoons, of medium-coarse ground coffee.



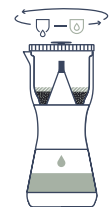
Heat water to 195 – 205°F. If your kettle doesn't have a thermometer, heat water to just before boiling or bring to a boil and let sit for 30 seconds.




Brew

Add hot water to the brew chamber. Give a quick stir with a spoon to help with the extraction. Replace lid.

Duo uses an immersion brew method. We recommend steeping for 4 minutes after you add hot water. Adjust the steep time up or down depending on your preferred strength.



Twist

Holding the middle silicone grip with one hand, turn the Twist to Release Ring counterclockwise with the other hand to align the **RELEASE ICON**  with the pour spout. This will release the coffee into the glass carafe.



Pour

Duo is ready to serve. Use the bottom silicone bootie for additional support if needed.



Cleaning

Before first use and after every use, clean each part thoroughly by washing in warm, soapy water. Rinse and dry thoroughly to prevent build up or clogging. Duo is top-rack dishwasher safe.

Anatomy

