

Cover Back



Nice Choice. With thousands of cooking shows under our belts and countless products and recipes tested, we know how to create great stuff for the kitchen. Your instincts were right. This one's a keeper. For ideas and inspiration, watch Food Network and visit us at FoodNetwork.com.

Shop [kohls.com/foodnetwork](http://kohls.com/foodnetwork) for more great products.

CoverFront







## 12-cup programmable coffeemaker

instruction and recipe booklet

STYLE #18013

Diecut  
Score Line

	
Retail Information Services	
Customer: KOHLS	
Item Number: KOH-10002-FN	
Engineering Number: 469830	
Oracle Part Number: 2-109206-002-02	
PA: Ivan Cheng - HK	Date: 11.15.10
PA: Ken-NS	Date: 120310
PA:	Date:
PA:	Date:
Received From: OFE	
File Name: KOHLS-10002-FN_111510v2N.indd	
File Format: Adobe InDesign CS4	
File Location: Art-In / K / KOHLS / KOHLS-10002-FN_111510v1H	
Size: 11.44 x 8.125" ( Single Page size: 5.72 x 8.125" )	
Hanghole: /	
Colors:	
	4CP
	Pantone 381 C
	Pantone 390 C
Remark:	
Tag ID: _____	
Approval: _____	

All recipes contained herein are provided courtesy  
of Television Food Network G.P. and shall not be  
reprinted, copied or redistributed without the prior  
written consent of Television Food Network, G.P.  
© 2010 Television Food Network G.P.  
All rights reserved.

Food Network and the Food Network logo are service marks  
or trademarks of Television Food Network, G.P.  
© 2010 Television Food Network, G.P. All rights reserved.  
Distributed by Kohl's Department Stores, Menomonee Falls, WI 53051  
Made in China • RN #73277

## sour cream-pecan coffee cake

*Crumbs:*

- 1 cup granulated sugar
- 2/3 cup packed light brown sugar
- 2 cup pecans, toasted and chopped
- 1/2 cup all-purpose flour
- 2 tablespoons pure vanilla extract
- 2 teaspoons ground cinnamon
- 4 tablespoon unsalted butter, melted

*Cake:*

- 2 1/2 cups all-purpose flour
- 1 teaspoon baking soda
- 3/4 teaspoon salt
- 1 1/4 cups sour cream
- 1 tablespoon pure vanilla extract
- 12 tablespoons unsalted butter, softened
- 1 1/4 cups granulated sugar
- 3 large eggs, room temperature



Heat oven to 350°F. Line bottom of a 9" square cake pan with parchment paper; butter paper and sides of pan.

*Crumbs:*

Combine sugars, pecans, flour, pure vanilla and cinnamon in a small bowl. Add butter and stir to make moist, coarse crumbs. Set aside.

*Cake:*

1. Sift flour, baking soda and salt into a medium bowl. Mix sour cream with vanilla in a small bowl. Beat butter and sugar in a large bowl with an electric mixer on medium speed until light, about 5 minutes. Add eggs 1 at a time, beating well after each addition. Add flour mixture in 3 parts, alternating with sour cream mixture in 2 parts, beginning and ending with the flour.
2. Spread 2/3 of the batter in the prepared pan and sprinkle 1/2 the crumbs over the top. Spoon the remaining batter in mounds on top, then spread it out evenly. Sprinkle the rest of the crumbs over cake and bake until the top is brown and a toothpick inserted in the center comes out clean, about 1 hour. If the top gets dark, cover with foil and continue to cook until the inside is cooked through. Cool cake in pan on a rack for 20 minutes, then turn it out of the pan, invert and cool.

Makes 1 (9-inch) cake, 8 servings.

## table of contents

- Important Safeguards ..... 3
- Other Consumer Safety Information ..... 5
- Parts & Features ..... 7
- Assembly & Use ..... 12
- Care & Cleaning ..... 18
- Warranty & Customer Service..... 20
- A Note from Food Network ..... 21
- Recipes ..... 22
- Notes ..... 25

## tiramisu rapido

- 1/4 cup coffee liqueur
- 1/4 cup very strong coffee
- 6 tablespoons confectioners' sugar
- 8 ladyfingers, crisp Italian style preferred
- 8 ounces mascarpone cheese
- 1/2 cup heavy cream
- 2 teaspoons ground chocolate or sweetened cocoa



1. Whisk coffee liqueur, coffee, and 2 tablespoons confectioners' sugar in a glass measuring cup. Pour about 1/3 cup of mixture over ladyfingers in a shallow bowl, then toss until moistened; set aside.
2. Gently beat with a handheld mixer the remaining espresso mixture and the 4 tablespoons confectioners' sugar into the mascarpone until smooth. Take care not to overbeat or it gets grainy. Using the same beaters (no need to clean them), beat cream to soft peaks, then fold it into mascarpone mixture.
3. Crumble half the soaked ladyfingers into four parfait or wine glasses. Spoon 1/4 cup mascarpone mixture on top; press and spread gently with the back of the spoon to fill the spaces between the ladyfingers. Repeat with remaining ladyfingers and mascarpone.
4. Sprinkle 1/2 teaspoon ground chocolate on top, cover with plastic wrap, and refrigerate for at least 1 hour before serving.

Makes 4 servings.

## espresso frappe

- 1 cup strong coffee
- 1 pint vanilla ice cream (2 cups)
- 4 cups ice
- Pinch ground cloves
- Pinch ground cinnamon

*Garnish:*

- Whipped cream
- Caramel sauce
- Chopped chocolate covered espresso beans
- Cocoa powder

1. Put all the ingredients in a blender and pulse just until the ice breaks up into tiny pieces, small enough to drink with a straw.
2. Divide frappe among glasses. Garnish with whipped cream, caramel, cocoa powder or chopped chocolate covered espresso beans as desired. Serve immediately.

Makes 4 to 6 servings.



# recipes

## quick & easy chocolate cake

1 stick unsalted butter  
 ½ cup freshly brewed coffee  
 ¼ cup unsweetened Dutch-process cocoa  
 1 cup all-purpose flour  
 1 cup granulated sugar  
 ¼ teaspoon baking powder  
 ¼ teaspoon fine salt  
 ¼ teaspoon baking soda  
 ¼ cup sour cream  
 1 large egg, room temperature  
 ½ teaspoon pure vanilla extract  
 Confectioners' sugar for dusting

1. Preheat oven to 350°F. Butter 9-inch round cake pan, line bottom with a round of parchment paper, then lightly butter paper.
2. Put butter, coffee, and cocoa in a microwave-safe bowl, cover with plastic wrap, and microwave on HIGH until butter melts, about 2 minutes. Whisk to combine.
3. Meanwhile, whisk flour, granulated sugar, baking powder, salt, and baking soda in a large bowl. Beat sour cream with egg and vanilla in a small bowl. Whisk hot cocoa mixture into dry ingredients. Stir in sour cream mixture just to combine; don't overmix. Scrape batter into pan and bake until a toothpick inserted into cake comes out clean, about 35 minutes. Cool cake on a rack for 15 minutes, then unmold, turn it upright, and cool completely. Dust with confectioners' sugar and serve.

Makes 6 servings.

## vietnamese-style iced coffee

1 cup sweetened condensed milk  
 4 cups strong brewed New Orleans coffee  
 (coffee with chicory)  
 Well-chilled ice cubes

Briskly stir the sweetened condensed milk into the chilled coffee until blended. Fill 4 tall glasses with ice and pour in the coffee mixture.

Makes 4 servings.

*Cook's Note: Avoid diluted iced coffee by freezing some extra coffee into cubes.*



## IMPORTANT SAFEGUARDS

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

1. READ ALL INSTRUCTIONS CAREFULLY.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical hazards, do not immerse cord, plug, or the appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Bring it to a qualified technician for examination, repair or electrical or mechanical adjustment.
7. The use of accessories or attachments not recommended by the manufacturer may result in fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Always fill water reservoir first then plug cord into the wall outlet.
12. To interrupt the brewing cycle at any time, turn the BREW/ON/OFF dial to OFF. Remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Extreme caution must be used when moving an appliance containing hot liquids.
15. Always use the carafe with the lid closed before serving any hot coffee.
16. Scalding may occur if the coffee maker lid is removed during the brewing cycle.

17. The carafe is designed for use with this appliance. It must never be used on a range top.
18. Do not place the carafe on a wet or cold surface or in a microwave oven.
19. Do not use the carafe if it is cracked or has a loose or weakened handle.
20. Do not clean the carafe or the warming plate with cleansers, steel wool pads or other abrasive material.

**ADDITIONAL IMPORTANT SAFEGUARDS**

WARNING: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property.

1. All users of this appliance must read and understand this owner's manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC grounded 3-prong electrical outlet only.
3. Use water only in this appliance! Do not put any other liquids or food products in this appliance. Do not mix or add anything to the water placed in this appliance, except as instructed in the Care & Cleaning Instructions to clean the appliance.
4. DO NOT attempt to move an appliance containing hot liquids. Allow appliance to cool completely before moving.
5. Keep appliance at least 4 inches away from walls or other objects during operation. Do not place any objects on top of appliance while it is operating. Place the appliance on a surface that is resistant to heat.

**SAVE THESE INSTRUCTIONS.  
FOR HOUSEHOLD USE ONLY.**



This coffee maker was designed for cooks, by cooks. We took all the features we loved from all the coffee makers we've used over the years and put them together to make this one. We love it, and we hope you will too.

Here's how to get the most out of your coffee maker:

- Freshness matters: buy just as much coffee as you need for a week from a place that has brisk turnover. If you've got a choice between whole beans or preground, buy whole beans. Store them room-temp in something airtight and grind them in a coffee grinder when you need them.
- One tablespoon of whole beans is equivalent to a tablespoon of ground.
- If you like your coffee dark and heavy (like at the coffee chains), go with a dark roast like French, Italian, or espresso. For mellow, full flavor go with light-roast.
- A regular cup of dark- or light-roast coffee has a little more caffeine than an espresso shot.

How to Make Coffee			
Cups	Cold Water	Mellow Brew	Strong Brew
2	1 1/4 cups	2 tablespoons ground coffee*	1/4 cup ground coffee*
4	2 1/2 cups	1/4 cup ground coffee*	1/2 cup ground coffee*
8	5 cups	1/2 cup ground coffee*	3/4 cup ground coffee*

\*The spoon included with your coffeemaker (pictured on page 8) measures 1 tablespoon.

The recipes on the next few pages should put you well on the way to coffeemaker success.

For ideas and inspiration, watch Food Network and visit us at [FoodNetwork.com](http://FoodNetwork.com).

## warranty & customer service

**What does your warranty cover?** Any defect in material or workmanship.

**For how long after the original purchase?** Two years.

**What will we do?** Provide you with a new one.

**How do you make a warranty claim?**

- Save your receipt.
- Properly pack your unit. We recommend using the original carton and packing materials.
- Return the product to your nearest Kohl's store or call Customer Assistance at 1-877-342-4337 (1-877-34-CHEFS).

**What is not covered by your warranty?**

- Parts subject to wear, including, without limitation, glass parts, glass containers, cutter/strainer, blades, seals, gaskets, clutches, motor brushes, and/or agitators, etc.
- Commercial use or any other use not found in printed directions.
- Damage from misuse, abuse, or neglect, including failure to clean product regularly in accordance with manufacturer's instructions.

**How does state law relate to this warranty?**

- This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.
- This warranty is in lieu of any other warranty or condition, whether express or implied, written or oral, including, without limitation, any statutory warranty or condition of merchantability or fitness for a particular purpose.
- Kohl's, Food Network and the product manufacturer expressly disclaim all responsibility for special, incidental and consequential damages or losses caused by use of this appliance. Any liability is expressly limited to an amount equal to the purchase price paid whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, or otherwise. Some states or provinces do not allow this exclusion or limitation of incidental or consequential losses so the foregoing disclaimer may not apply to you.

If you have a claim under this warranty, please call our Customer Assistance number. For faster service, please have the model, type and series numbers ready for the operator to assist you. These numbers can be found on the bottom of your appliance.

## other consumer safety information

### Plasticizer Warning

**CAUTION:** To prevent Plasticizers from migrating to the finish of the countertop or tabletop or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the countertop or tabletop. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

### Electric Power

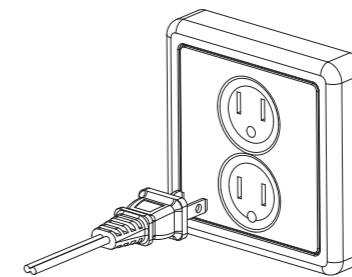
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

### Short Power Supply Cord Information

The provided short power-supply cord (or detachable power-supply cord) should be used to reduce the risk resulting from entanglement or tripping over a longer cord. Do not use an extension cord with this product.

### Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.



**Carafe Safety Precautions**

1. Do not use a cracked carafe having a loose or weakened handle.
2. This carafe is designed to be used only on the warming plate of your coffee maker. Do not use in a conventional oven.
3. To avoid breakage, handle carafe with care. Avoid impact. Glass will break as a result of impact. Use care when filling with water to avoid hitting faucet.
4. Do not place hot carafe on cool or wet surface. Allow to cool before washing or adding liquids.
5. Do not set empty carafe on a hot heating surface. Do not clean with steel wool pads, abrasive cleanser or any other materials that may scratch.
6. Do not bump, scratch or boil dry.
7. Discard carafe if it is cracked, scratched or heated while empty for an extended period of time.

**FCC Warning:**

WARNING: Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

*Note: This equipment has been tested and found to comply with the limits of a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:*

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

5. BREW SOLUTION UNTIL CARAFE IS HALF FULL. Turn the ON/OFF/BREW dial to OFF. When liquid stops dripping from the filter holder into the glass carafe, remove the glass carafe and allow liquid to cool in the glass carafe for 10 minutes. Pour cooled liquid back into the water reservoir.
6. Return the glass carafe to the warming plate.
7. Turn the BREW/ON/OFF dial to BREW; turn the CLOCK/PROGRAM/AUTO ON dial to PROGRAM. Repeat procedure, allowing all the cleaning solution to empty into the glass carafe. After dripping has stopped, discard contents of glass carafe.
8. After allowing coffee maker to cool for 10 minutes, brew a glass carafe full of cold water (12 cups).
9. At the end of the brew cycle, turn the BREW/ON/OFF dial to OFF. Discard water in the glass carafe. Rinse the reusable gold tone filter basket. Wash the glass carafe and removable filter holder in hot, sudsy water. Dry and replace disassembled parts. Make sure that the reusable gold tone filter basket is properly in place with handle folded down and lid closed.
10. When coffee maker has cooled, wipe exterior with a dry cloth.

**Storing Instructions**

1. Unplug unit and allow to cool.
2. Store in its box or in a cool, dry place.
3. Never store unit while it is still plugged in.
4. Never wrap cord tightly around the appliance. Do not put any stress on the cord where it enters the appliance as it may cause the cord to fray and break.

**Dishwasher-safe Parts**

- Carafe
- Scoop — top rack
- Removable filter holder — top rack
- Reusable nylon filter basket — top rack



## Care & Cleaning

This appliance requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

1. Always make sure coffee maker is unplugged and warming plate is cool before attempting to clean.
2. After daily use, remove the reusable gold tone filter basket and discard the used coffee grounds. Wash the removable filter holder and glass carafe in hot, sudsy water. If necessary, scrub the inside of the carafe lid with a soaped kitchen brush.
3. **WARNING:** To avoid breakage, handle carafe with care. Avoid impact. Glass will break as a result of impact. Use care when filling with water to avoid hitting faucet.
4. Wipe the exterior with a damp cloth to remove superficial stains. For stubborn stains, use a nylon or plastic pad with a non-abrasive cleanser. Do not use metal scouring pads or abrasive cleansers.
5. Dry and replace disassembled parts. Replace the permanent coffee filter basket and the removable filter basket holder with the handles folded down.
6. Make sure both lids are in the closed position.

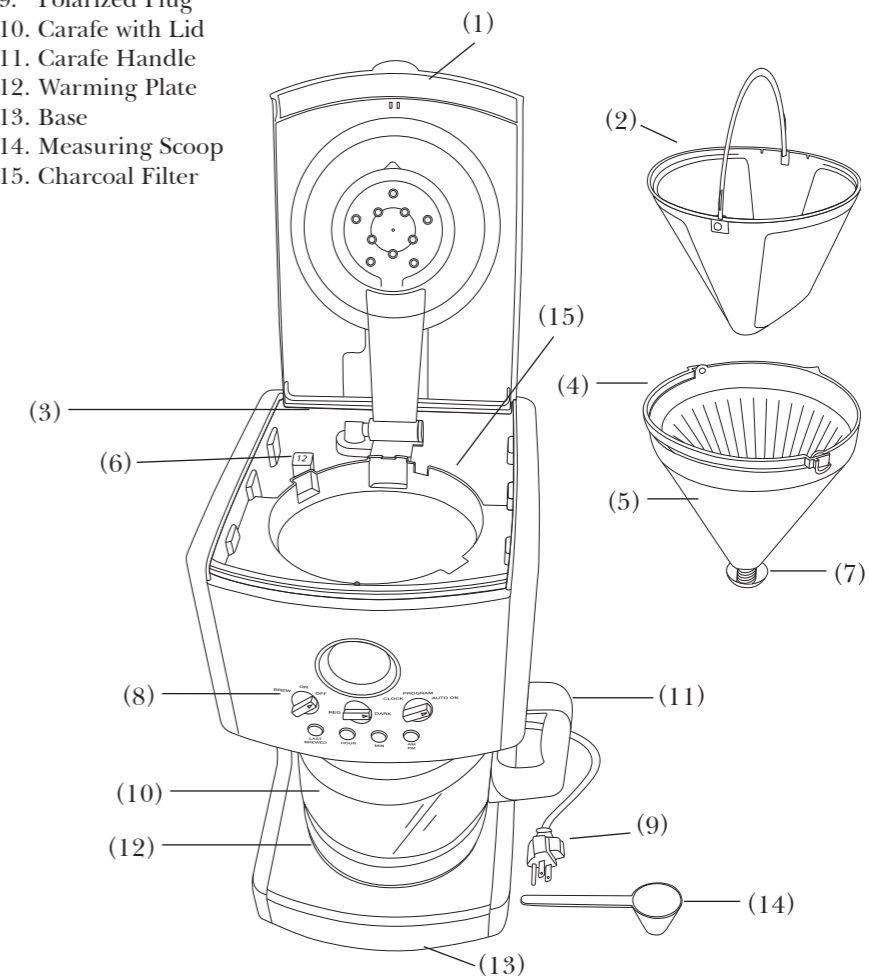
### Descaling

Special cleaning of your coffee maker is recommended at least once a month, depending on frequency of use and quality of water used in the unit. If water in your area is especially hard, the following cleaning procedure should be performed every two weeks, since minerals in water can detract from the flavor of the coffee and possibly lengthen brew time.

1. Fill the carafe with one part white vinegar to three parts cold water. Pour into the water reservoir.
2. Place the reusable gold tone filter basket into the removable filter holder and close the coffee maker lid.
3. Place the empty glass carafe on the warming plate.
4. Turn the BREW/ON/OFF dial to BREW; turn the CLOCK/PROGRAM/AUTO ON dial to PROGRAM. The coffee maker will begin to brew the solution. During cleaning, more steam will occur than during normal brewing.

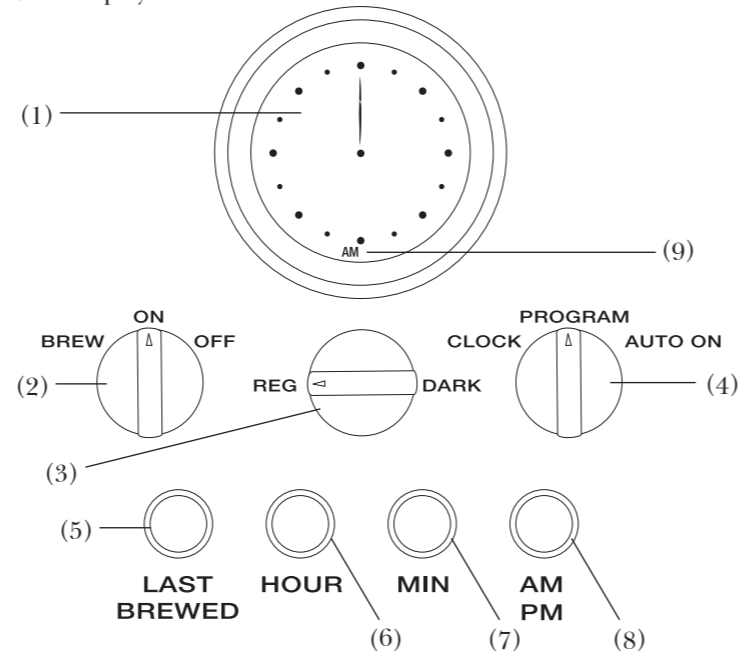
## Parts & Features

1. Coffee Maker Lid
2. Reusable Gold Tone Coffee Filter Basket
3. Water Reservoir
4. Filter Holder Handle
5. Removable Filter Holder
6. Water Level Indicator
7. Automatic Drip Stop Flow Valve
8. Control Panel
9. Polarized Plug
10. Carafe with Lid
11. Carafe Handle
12. Warming Plate
13. Base
14. Measuring Scoop
15. Charcoal Filter



**Control Panel**

1. Backlighted Clock
2. BREW/ON/OFF Dial
3. BREW STRENGTH REG OR DARK
4. CLOCK/PROGRAM/AUTO ON Dial
5. LAST BREWED
6. HOUR Button
7. MIN Button
8. AM/PM Button
9. AM/PM Display



**Control Panel**

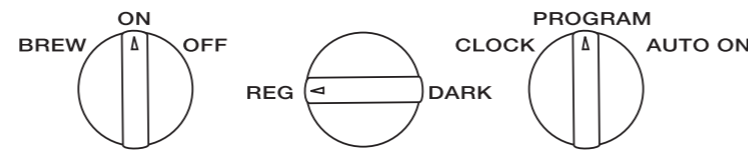
1. **Backlighted Clock:** Displays analog in digital 24-hour clock with AM/PM. Remains illuminated when brewing or in KEEP WARM mode. If no action is taken backlight will turn off after 30 seconds.
2. **BREW/ON/OFF Dial:** Turn to ON to set AUTO ON. Turn to OFF to stop coffee maker at any time. Turn to BREW to begin brewing coffee immediately.

**Brewing Coffee Using the AUTO ON Feature**

1. With the AUTO time set, the coffee maker is now ready to brew at a future time.  
  
**WARNING:** Make sure the coffee maker is set up to brew coffee; the water reservoir must be filled at least to the 1-cup level, and fresh ground coffee should be added to the reusable gold tone filter basket.
2. When the preset time is reached, the backlighted clock will illuminate and the coffee maker will begin brewing coffee.
3. Upon completion of the brew cycle, the coffee maker will beep 6 times; and the coffee maker will then advance to a 2-hour KEEP WARM mode. The backlighted clock will remain illuminated until the KEEP WARM mode has ended.
4. To cancel the preset AUTO start time, turn the BREW/ON/OFF dial to OFF.
5. To change the preset AUTO start time, with the BREW/ON/OFF dial turned to ON; turn the CLOCK/PROGRAM/AUTO ON dial to PROGRAM. Then reset.
6. To reactivate the preset AUTO feature, turn the CLOCK/PROGRAM/AUTO ON dial back to AUTO ON.
7. After approximately 2 cups of coffee have been brewed, the carafe may be slowly removed and the coffee will stop dripping.
8. The flow valve is located on the bottom of the filter holder and is activated when the carafe is removed. The design makes it possible for you to remove the carafe and pour a cup of coffee before the entire carafe is brewed.
9. **IMPORTANT:** When replacing the removable filter holder, the flow valve must be properly inserted into the front hole of the machine, so that it can be seen as it sits on the top of the carafe lid. (See part #7 in parts & features on page 6.)
10. When using this feature, make sure that the carafe is replaced under the filter holder within 30 seconds to prevent overflow.

### Setting the AUTO ON Start Time

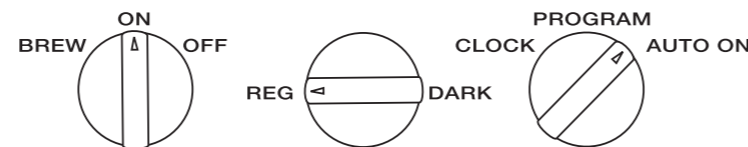
1. Turn the BREW/ON/OFF dial to ON; turn the CLOCK/PROGRAM/AUTO ON dial to PROGRAM. The backlighted clock will illuminate to indicate that you are in the AUTO time setting mode.



2. Press the HOUR button, then the MIN button to set the AUTO future start time. Hold the HOUR or MIN buttons to fast advance, or quickly press and release the buttons to advance one minute at a time. Note: Press the AM/PM button to change to PM.

*Note: If no buttons are pressed after 30 seconds the backlight on the clock will turn off. As long as the dial is set to PROGRAM, the time may be changed.*

3. When the proper time appears on the backlighted clock, turn the CLOCK/PROGRAM/AUTO ON dial to AUTO ON. The current time will then be displayed.



*Note: The backlighted clock will remain illuminated until the programmed start time is reached and coffee maker begins brewing.*

*Note: To check the future AUTO time set, turn the CLOCK/PROGRAM/AUTO ON dial to PROGRAM. Then turn the dial back to AUTO ON to resume brewing at the AUTO ON start time.*

3. **REG/DARK Button:** Turn dial to desired strength of coffee.
4. **CLOCK/PROGRAM/AUTO ON Dial:** Turn to CLOCK to set the clock's current time. Turn to PROGRAM to begin brewing coffee immediately. Turn to AUTO ON to set the AUTO future brewing time.
5. **LAST BREWED Button:** To see when the last brew was made, press the last brewed button. The clock display will show the time since brewed and will stay on for approximately 5 seconds before going back to displaying regular time. The last brew feature functions for up to 2 hours before the unit auto shuts off.
6. **HOUR Button:** Advances the HOUR. Press to adjust time in hours for clock display and AUTO brew programming.
7. **MIN Button:** Advances the MINUTES. Press to adjust time in minutes for clock display and AUTO brew programming.
8. **AM/PM Button:** Use when setting the clock and when programming the coffee maker for AUTO ON feature.
9. **Digital clock display and AUTO brew programming:** Hold button to fast advance.

### Coffee Yield

12-Cup coffee maker: 12 (5-oz.) cups

*Note: A 5-oz. cup is the American industry standard and is used by most coffee maker manufacturers. To fill your favorite over-sized mug, fill coffee maker reservoir with enough water for 3 to 4 cups (15 to 20 ounces).*

**WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE THE BOTTOM COVER. NO USER-SERVICEABLE PARTS INSIDE. REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY.**

### Reusable Gold Tone Filter Basket

The reusable gold tone filter basket takes the place of disposable paper filters. Simply place the reusable gold tone filter basket into the removable filter holder. Unfold and use handle to lift basket of used coffee grounds up and out of the coffee maker; fold handle down to close water reservoir lid.

**Charcoal Filter**

A charcoal filter is a water filter used to help remove limescale and chlorine impurities to improve the taste of the coffee.

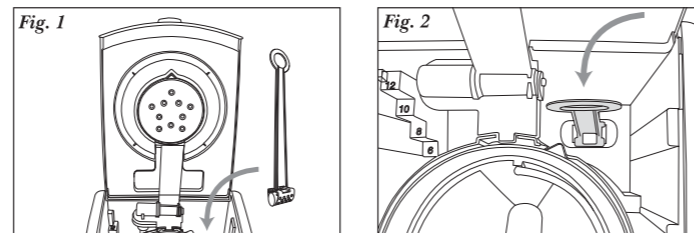
*The charcoal filter is optional. It does not need to be used in order to operate the coffee maker.*

**Before First Use**

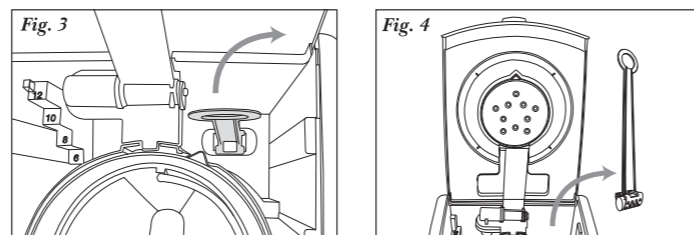
1. Slide the charcoal filter into the water filter holder.
2. Lower the water filter holder inside the coffee maker (see Figures 1 & 2).

**NOTE:** When using the charcoal filter brew coffee maker 2-3 cycles before use. It is common to see charcoal particles with the initial 2-3 brew cycles.

**Replacing the Charcoal Filter**



1. Raise the water filter holder from the coffee maker.
2. Slide out the charcoal filter from the water filter holder and dispose of it (see Figures 3 & 4).
3. Replace the charcoal filter after 60 cycles or after 2 months of daily use.



For Customer Assistance, call: 1-877-342-4337.

**Brewing a Second Cup of Coffee**

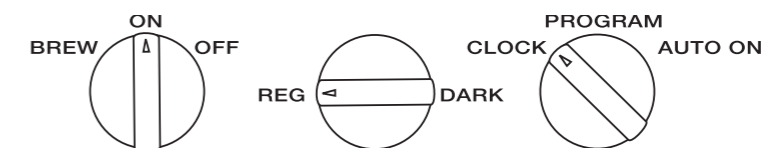
1. Turn the BREW/ON/OFF dial to OFF. It is recommended that the coffee maker should be OFF and allowed to cool for 10 minutes between cycles.
2. CAUTION: Failure to allow coffee maker to cool could cause hot steam and spray when the water is added to the water reservoir. The hot steam can cause severe burns.
3. While the unit is OFF, dispose of used coffee grounds, rinse the reusable gold tone filter basket, glass carafe and removable filter holder in cool, clean water.
4. Replace the cleaned reusable gold tone filter basket and removable filter holder.
5. Repeat steps for brewing coffee.

**Setting the Current Time**

1. Plug the coffee maker into a 120V AC outlet. The backlighted clock will illuminate and display 12:00 AM until a new time is set. (See control panel diagram under parts and features on page 7.)

*Note: You do not need to set the current time if you are not using the AUTO feature.*

2. Turn the BREW/ON/OFF dial to ON; turn the CLOCK/PROGRAM/AUTO ON dial to CLOCK. The backlighted clock will illuminate to indicate that you are in the time-setting mode.



3. Press the HOUR button to set the hours, then press the MIN button to set the minutes. Hold the HOUR or MIN buttons to fast advance, or quickly press and release the buttons to advance one minute at a time. Note: Press the AM/PM button to change to PM.

*Note: If no buttons are pressed after 30 seconds the backlight on the clock will turn off.*

**CAUTION:** This coffee maker becomes hot during brewing. Avoid contacting heated unit during use.

15. Upon completion of the brew cycle, the coffee maker will beep 6 times; the backlighted clock will remain illuminated. Wait about one minute until the brew dripping from the filter holder into the glass carafe has stopped. Carafe lid should be lowered in place to facilitate safe serving and help keep coffee at proper serving temperature.

*Note: As a safety feature, if the coffee maker is turned to BREW without any water in the water reservoir, the coffee maker will beep 6 times and turn itself OFF.*

16. Return glass carafe to the warming plate after serving. The warming plate will automatically cycle to maintain ideal serving temperature for up to 2 hours as long as the coffee maker is ON. At the end of the 2-hour KEEP WARM mode, the backlighted clock and the coffee maker will turn OFF.

17. To brew another carafe of coffee, turn unit OFF and wait 10 minutes to allow heating element to cool.

**IMPORTANT:** If unit is not allowed to cool before immediate repeated use, a spray of steam could be released when fresh water is added to the water reservoir, creating a risk of burns.

#### Automatic Drip Stop Feature

1. After approximately 2 cups of coffee have been brewed, the carafe may be slowly removed and the coffee will stop dripping.
2. The flow valve is located on the bottom of the filter holder and is activated when the carafe is removed. The design makes it possible for you to remove the carafe and pour a cup of coffee before the entire pot is brewed.
3. **IMPORTANT:** When replacing the filter holder, the flow valve must be properly inserted into the front hole of the machine, so that it can be seen as it sits on the top of the carafe lid.
4. When using this feature, make sure that the carafe is replaced under the filter holder within 30 seconds to prevent overflow.

#### Hints for Great-Tasting Coffee

- A clean coffee maker is essential for making great tasting coffee. Regular cleaning, as described in the CARE & CLEANING and DESCALING sections of this owner's manual is highly recommended.
- Always use fresh, cold water in your coffee maker.
- Finer grinds, such as drip and ADC coffee, promote fuller extraction and provide rich, full-bodied coffee. Regular grind will require slightly more coffee per cup to provide the strength of a finer grind.
- Store coffee in a cool, dry place. Once coffee has been opened, keep it tightly sealed in the refrigerator to maintain freshness.
- For optimum coffee, buy whole beans and grind them finely just before brewing.
- Do not re-use coffee grounds since this will greatly impair coffee flavor.
- Reheating coffee is not recommended. Coffee is at its peak flavor immediately after brewing.
- Small oil droplets on the surface of brewed, black coffee is due to the extraction of oil from the coffee grounds. Oiliness may occur more frequently if heavily roasted coffees are used. Over-extraction may also cause oiliness, indicating a need to clean your coffee maker.

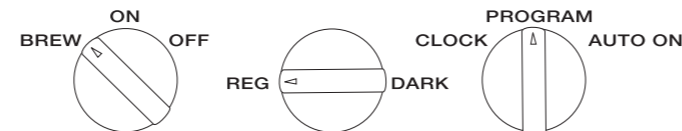
## assembly & use

**CAUTION:** To protect against electrical shock, do not immerse the coffee maker or allow power cord to come into contact with water or other liquids.

1. Remove all packing material and labels from the inside and outside of the coffee maker. Place the unit on a flat, clean surface. Unused cord may be stored inside the hidden cord storage compartment in the back of the unit to keep countertop neat.
2. Before preparing coffee, thoroughly clean the glass carafe and lid, coffee scoop, reusable gold tone filter basket, and removable filter holder in hot, sudsy water. Rinse and dry. Replace disassembled parts. (See care & cleaning for a detailed description.)
3. Clean the inside of the coffee maker by brewing two full carafes of tap water (see BREWING COFFEE INSTRUCTIONS following). Do not add ground coffee or reusable gold tone filter basket for this initial cleaning.

*Note: At the end of the first cycle, turn the BREW/ON/OFF dial to OFF and allow 10 minutes for the unit to cool.*

4. Brew a second carafe of fresh water. Turn the BREW/ON/OFF dial to BREW; turn the CLOCK/PROGRAM/AUTO ON dial to PROGRAM. The backlit clock will illuminate and the coffee maker will begin to operate.



5. Be sure the coffee maker is OFF, the BREW/ON/OFF dial is turned to OFF, and no lights are illuminated.
6. Fill the carafe with cool, fresh water required to brew the desired number of 5-ounce cups (1 to 12).

*Note: Use at least 1 cup of water, and DO NOT FILL ABOVE THE 12-CUP MARK.*

*Note: The amount of brewed coffee will always be less than the amount of water placed into coffee maker, since about 10% is absorbed by coffee grounds and the filter.*

7. Using the front tab, lift to open the coffee maker lid and pour water into the water reservoir at the back of the unit. The stepped water level indicator can be easily viewed from the inside of the unit.
8. Center the empty glass carafe on the warming plate. Check to make sure the automatic drip stop flow valve is visibly sitting on top of the carafe lid.
9. Place the reusable gold tone filter basket into the removable filter holder. Measure one heaping scoop of drip or regular grind coffee for each cup of coffee desired. For stronger or milder coffee, adjust amount of coffee to suit your taste.

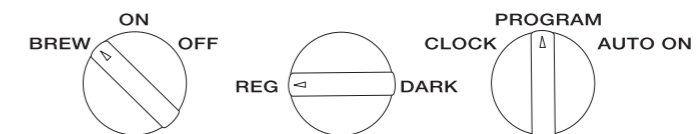
*Note: We recommend using coffee ground specifically for automatic drip coffeemakers.*

10. Close the coffee maker lid.

11. Plug coffee maker into a 120V AC electrical wall outlet.

*Note: You do not need to set the current time if you are not using the AUTO feature.*

12. Turn the BREW/ON/OFF dial to BREW; turn the CLOCK/PROGRAM/AUTO ON dial to PROGRAM. The backlit clock will illuminate and the coffee maker will begin brewing.



*Note: To interrupt the brewing process at any time, turn the ON/OFF/BREW dial to OFF. The coffee maker and all lights will turn OFF.*

13. This coffee maker is equipped with Automatic Drip Stop feature. If you wish to serve a cup of coffee before brew cycle is completed, simply remove the glass carafe from the warming plate. Dripping will automatically cease. Return the glass carafe to its position on warming plate within 30 seconds; dripping will resume.
14. **WARNING:** To prevent overflow, make sure that the carafe is replaced under the filter basket within 30 seconds.