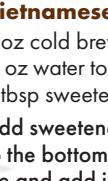
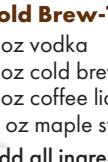


**One Rapid Brewer, endless versatility**

  
**Americano**  
Dilute your hot concentrate with hot water to your taste. We recommend a 1:3 ratio for an Americano-style drink, if you are looking for a milder cup, try a 1:4 ratio instead.

  
**Vietnamese-Style Cold Brew**  
2 oz cold brew concentrate  
½ oz water to dilute concentrate  
2 tbsp sweetened condensed milk  
Add sweetened condensed milk to the bottom of a glass. Top with ice and add in your cold brew concentrate and water. Stir to combine all ingredients.

  
**Cold Brew-Tini**  
2 oz vodka  
1 oz cold brew concentrate  
1 oz coffee liqueur  
½ oz maple syrup  
Add all ingredients to a cocktail shaker with ice. Shake vigorously until the shaker sides feel cold (about 20 seconds). Serve in a chilled martini glass.

  
**Affogato**  
2 scoops of vanilla gelato  
½ oz cold brew concentrate  
Add gelato scoops to your choice of dessert glass, pour cold brew concentrate.

**Craving more?**  
  
[rapidbrewer.com](http://rapidbrewer.com)

**Troubleshooting**

Problem	Reason	Solution
Water chamber empties before it's time to pump	• Grind size too coarse • Waited too long to pump • Not tamped enough or tamped too lightly	• Use a finer grind size • Pump at recommended time (2 minutes for hot brew, 5 minutes for cold brew) • Tamp with more pressure
Flavor is weak	• Grind size too coarse • Not enough coffee • Pumped too early • Added too much water or milk when diluting	• Use a finer grind size • Add up to 20g of finely ground coffee for hot brew, and 40g of finely ground coffee for cold brew • Pump at recommended time (2 minutes for hot brew, 5 minutes for cold brew) • Adjust dilution ratio, add less water or milk
Flavor is bitter	• Waited too long to pump	• Pump at recommended time (2 minutes for hot brew, 5 minutes for cold brew)
Coffee doesn't flow into carafe while pumping	• Coffee is ground too fine • Not enough pressure in water chamber	• Use a coarser coffee grind size • Firmly attach coffee basket to water chamber using the alignment markers as a guide to tighten
Difficult to pump	• Coffee is ground too fine	• Use a coarser coffee grind size

**Cleaning & Care**  
Disassemble all parts from water chamber. Place used coffee grounds in the trash or compost bin. Rinse coffee basket under running water to remove excess coffee grounds. Rinse water chamber under running water if needed. Hand wash tamper. Water chamber, coffee basket and carafe are top-rack dishwasher safe.

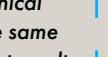
**Caution: Do not submerge pump. Wipe clean only.**

**WARNING:** Caffeine NOT RECOMMENDED for kids and adults with caffeine sensitivities.



**Important Tips Before Brewing**

**For best results, use finely ground coffee.**  
When grinding at home, set grinder to the fine setting (grind 2 or 3). Grind sizes are based on the OXO Conical Burr Grinder. Not all grinders have the same grind settings; adjust as needed for best results.

Coffee Bean Grind Size			
Extra Fine Espresso	Fine Rapid Brewer	Medium Pour Over	Coarse Drip Coffee
			

**Tamp coffee.**  
Using the tamper, firmly and evenly press the coffee down. Coffee should be level to the fill line in the coffee basket.

**4 Reassemble**  
Screw the coffee basket onto the bottom of the water chamber using the alignment markers as a guide to tighten. Place the combined coffee basket and water chamber on top of the carafe.

**5 Add Water**  
**For cold concentrate:** Add cold room temperature water to the water fill line in the water chamber (5.6 oz / 160 mL). Secure the pump tightly to the top of the water chamber. **Wait 5 minutes.**  
**For hot concentrate:** Add hot water (up to 212°F) to the water fill line in the water chamber (5.6 oz / 160 mL). Secure the pump tightly to the top of the water chamber. **Wait 2 minutes.**

**Note:** Find your ideal brew. Experiment with grind setting and tamp pressure to get the best flavor from your preferred coffee beans. Always place Rapid Brewer on a flat surface when brewing.

\*Tritan™ Renew is made from 50% recycled content certified through a mass balance allocation process.

**How to Brew Hot & Cold Coffee Concentrate**

**1 Prepare Rapid Brewer**  
Remove pump and coffee basket from the water chamber. After waiting 5 minutes, push down and twist the locking handle a quarter turn to unlock the pump. Press down gently and slowly few times, until coffee concentrate has finished dripping into the carafe. Pump it east 4 to 5 times.

**2 Add Coffee Grounds**  
— **For cold concentrate:** Add ½ cup / 40 g of finely ground coffee to the second fill line in the coffee basket.  
— **For hot concentrate:** Add ¼ cup / 20 g of finely ground coffee to the first fill line in the coffee basket.

**3 Tamp Coffee**  
Using the tamper, firmly and evenly press the coffee down, then remove tamper.

**6 Pump Coffee Concentrate**  
After waiting 5 minutes, push down and twist the locking handle a quarter turn to unlock the pump. Press down gently and slowly few times, until coffee concentrate has finished dripping into the carafe. Pump it east 4 to 5 times.

**7 Enjoy Your Brew!**  
Remove the carafe and pour hot or cold brew concentrate into desired cup. Dilute coffee concentrate with hot or cold water or milk. We recommend 1:2 or 1:3 ratio of coffee concentrate to water or milk. For example, 2 oz of concentrate diluted with 4-6 oz of water or milk.

