



BRAZEN[®] PLUS QuickStart

Congratulations! You are now a proud owner of a Brazen Plus coffee maker! Brewing coffee can be as simple as hitting Start daily or adjust the Brazen's unique settings to your preferences and coffees. Here are some quick tips to help you brew the best cup of coffee just the way you like it.
(Refer to User's Manual, page 4 for more detailed set up instructions)



CALIBRATION

Plug in the brewer, fill water reservoir to the calibration line, push Mode button until gets to Calibration, enter elevation, and hit **Start**.

(Note: it is recommended to enter your height above sea level because elevation can affect the heated water's temperature. If unsure, visit <http://www.gpsies.com> and enter your address.)



PRE-SOAK TIME

Allow your coffee to bloom prior to brewing. **45 seconds** is a good start; with fresher coffees a longer pre-soak time is recommended.

NOTE:

- All your settings except the Clock will remain even if unplugged.
- Don't grind the coffee too fine as this can over-extract the coffee. Coarse/Drip grind consistency recommended.

* Specialty Coffee Association of America



BREW TEMPERATURE

A starting point is **202°F** but don't be afraid to experiment based on coffees, roast profile, and your taste buds.



SET THE CLOCK

Scroll through AM to PM as needed for Hour, hit **SET** to switch to Minutes. Needed if you are going to **Wake to Brew**.



COFFEE-TO- WATER RATIO

The SCAA* recommends **two tablespoons** of coffee for each **six ounces** of water for Gold Cup brewing. Brewing a full pot would be 13 level tablespoons and fill to 1.2L water line.

(Refer to the grid in User's Manual, Page 8, for a coffee/water ratio grid.)



PAPER OR PERMANENT

This is personal preference. Please don't put a paper filter inside the permanent filter because this can cause the water to back up and overflow. The paper filter required is a basket style, 8-10 cup size.