

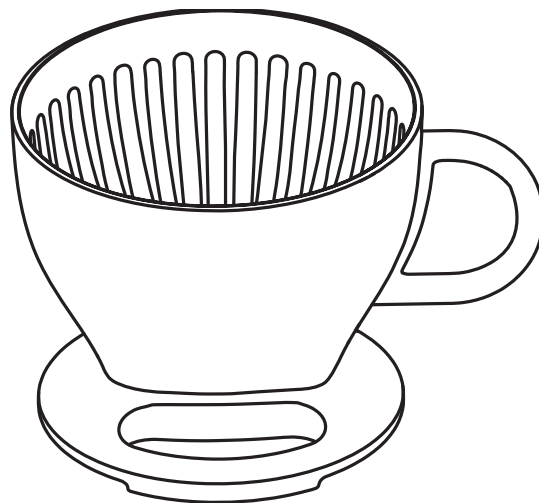
# TROUBLESHOOTING

**Dualit.**  
*Café*

POSSIBLE CAUSE(S)	SOLUTION(S)
<b>My coffee is not hot enough.</b>	Preheat the cups by pouring in boiled water, then pour away after 5 seconds.
<b>My coffee is too hot/tastes burnt.</b>	Allow kettle to cool for longer after boiling.
<b>My coffee has coffee grinds in it.</b>	Do not overfill. Never fill above the Coffee Filter Paper Rim. Ensure you have selected the correct filter paper size for the number of cups you are making.
<b>Flow is too quick producing weak/acidic coffee.</b>	Use a finer grind or more coffee.
<b>Flow is too slow producing bitter coffee.</b>	Use a coarser grind or less coffee.

## Drip Through Coffee Filter

Instruction Manual



**Dualit.** *Café*

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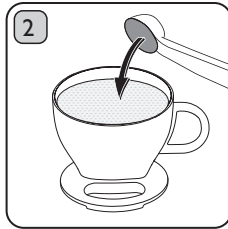
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# USING YOUR DRIP THROUGH COFFEE FILTER

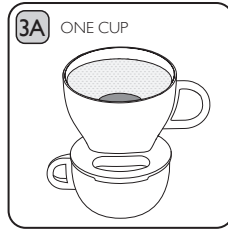
Your Drip Through Coffee Filter can make either a single cup or two cups of coffee. For a two cups always use a No. 4 filter paper, for a single you can use either a No. 4 or a No. 2 filter paper.



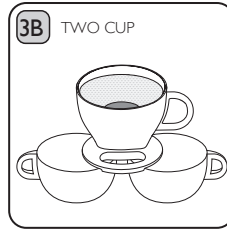
Place a filter paper inside your Drip Through Coffee Filter, size dependant on the number of drinks you are making. Fold the filter paper at the seam so that it can spread out and lay flat against the Drip Through Coffee Filter walls.



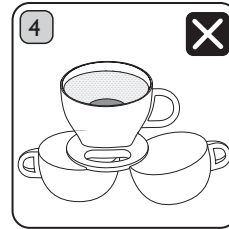
Add 7–15g per cup of medium-fine grind coffee depending on taste. If using the Dualit Handheld Grinder, we recommend using Grind Setting 10. The grind texture should resemble table salt/fine sugar. If using shop bought, look for coffee suitable for "All Coffee Machines", "French Press" or "Filter Coffee".



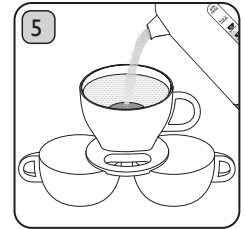
If making one cup, position the Drip Through Coffee Filter on top of the cup.



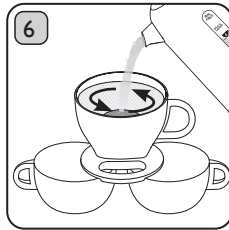
If making two cups, position the Drip Through Coffee Filter over two cups, sat side by side. **Ensure the handle is positioned directly over one of the cups, this will ensure that the 2 outlet holes direct the coffee into your cups.**



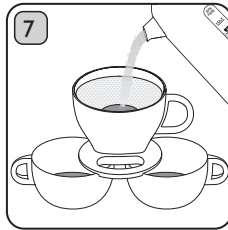
**Caution: Make sure the Drip Through Coffee Filter is level and secure. Risk of scalding. Keep away from edge of work surface and out of reach of small children.**



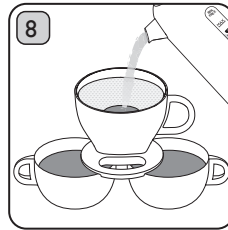
To pre-infuse, pour a small amount of fresh, just off the boil water over the coffee. If your kettle has temperature control, set it to 93°C. Tip: If you like your coffee to be hot, prewarm your cup.



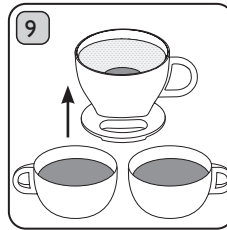
Wait a few seconds, then in a circular motion slowly pour the hot water over the coffee, making sure to cover all the grounds. The grounds will bloom; allow this to settle before adding more water. Never fill above the Filter Paper Fill Line, otherwise coffee grinds will end up in your drink.



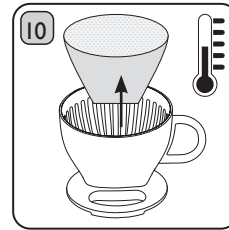
Continue to slowly add more water roughly 50ml at a time, allowing the water to pass through the coffee before adding more.



Keep an eye on the fill level of the cups and stop pouring when they are about  $\frac{3}{4}$  full / 250ml per cup. The entire pouring process should take between 2-3 minutes.



Remove the Drip Through Coffee Filter from your cups. You may find using a saucer useful to catch any drips.



Allow to cool before removing and disposing of your filter paper and coffee. Where possible, put your coffee grinds in a compost bin or domestic food waste recycling.