

KitchenAid®

COLD BREW COFFEE MAKER KCM4212ASX

TRAINING MANUAL



KitchenAid® COLD BREW COFFEE MAKER

EASY TO BREW, ALWAYS ON TAP In 3 simple steps; grind, steep and enjoy!

RICH AND SMOOTH TASTE Brews a low-acid, flavourful concentrate. A bold, full-bodied, smooth and balanced flavour profile.

BREW YOUR COFFEE, TEA OR COCKTAIL ANYTIME WITHOUT HASSLE makes up to 14 servings of concentrate with a rich and smooth taste, versus the acidic, bitter and slightly sweet flavour of iced coffee.

ENDURING DESIGN MODERN, COMPACT DESIGN WITH SMALL FOOTPRINT Fits on the refrigerator shelf.

EASY-POUR TAP Serve straight from the fridge.

EASY TO CLEAN GLASS AND STAINLESS STEEL To help preserve taste and stay fresh for up to 2 weeks.

CARRY HANDLE Allows you to take the Cold Brew Coffee Maker on the go to enjoy anywhere.

REUSEABLE STAINLESS STEEL STEEPER BASKET Allows you to brew the beverage of your choice and is labeled with fill level indicators to take the guess work out of the brewing process.

2 YEAR LIMITED WARRANTY

Specifications and Dimensions

Product	
Steeper Capacity	250g coffee 120g tea 1.25L
Height	17.5cm
Width	17.8cm
Depth	20.3cm
Net Weight	2.5kg
Product Carton	
Height	26.2cm
Width	25cm
Depth	20.3cm
Shipping Weight	2.9kg

Specifications subject to change without notice



STAINLESS STEEL
KCM4212SX

STANDARD INCLUSIONS



GLASS AND STAINLESS
STEEL BODY
WITH HANDLE



REUSABLE
STAINLESS
STEEL STEEPER



BRUSHED
STAINLESS
STEEL LID



OUTERLID

The KitchenAid Craft Coffee Collection



SIPHON COFFEE BREWER

BODY



MEDIUM

FLAVOUR
PROFILE



COMPLEX

GRIND SIZE



MEDIUM COARSE



COLD BREW
COFFEE MAKER

BODY



MEDIUM

FLAVOUR
PROFILE



RICH, SMOOTH

GRIND SIZE



COARSE



PRECISION PRESS

BODY



FULL

FLAVOUR
PROFILE



BOLD, RICH

GRIND SIZE



COARSE



ESPRESSO MAKER

BODY



FULL

FLAVOUR
PROFILE



CONCENTRATED

GRIND SIZE



FINE

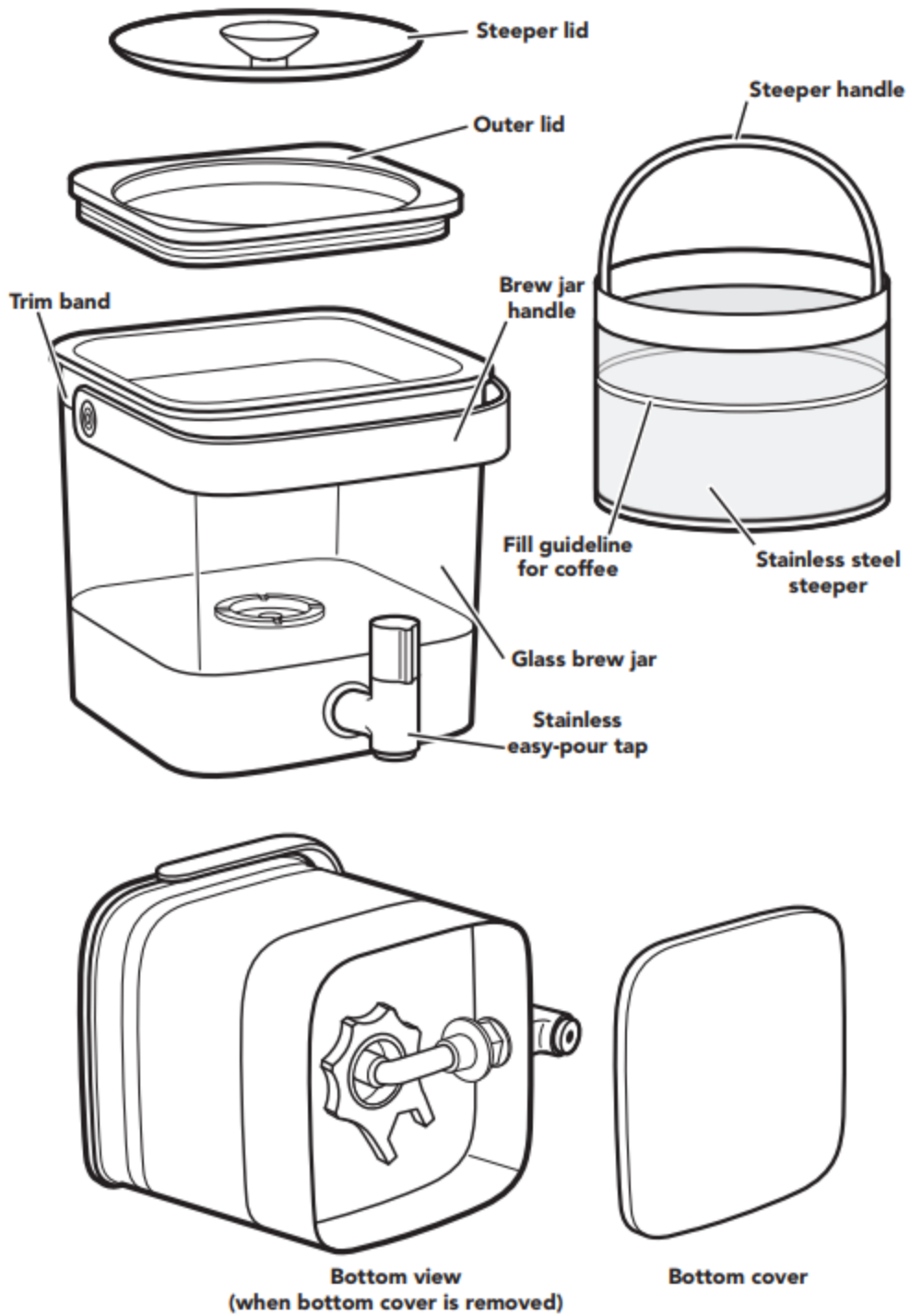


SPICE & COFFEE
GRINDER



BURR COFFEE
GRINDER

ANATOMY OF THE COLD BREW



INTRODUCTION TO COLD BREWING

COLD BREWED COFFEE

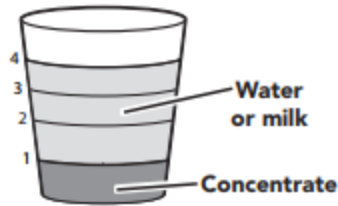


Example of recommended coarsely ground coffee.

The classic cold brew coffee brewing method uses coarsely ground coffee steeped in cold water over a period of 12-24 hours. This no-heat brew method produces a smooth, balanced flavour that's less bitter.

The KitchenAid Cold Brew Coffee Maker makes roughly 840 mL of coffee concentrate.

To serve your cold brew beverage, we recommend using a 1:3 coffee to water/milk ratio. This means you add 1 part coffee concentrate to 3 parts water or milk.



RECIPES USING COFFEE CONCENTRATE		
60 mL coffee concentrate	+	Cold coffee: 180 mL cold water or milk, add ice/sweeteners to taste
		Hot coffee: 180 mL hot water, add milk/sweeteners to taste

Adjust amount of coffee concentrate to achieve desired taste.

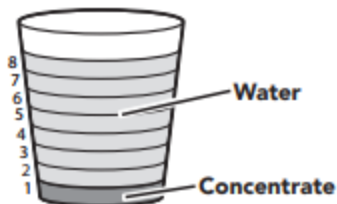
COLD BREWED TEA

The Cold Brew Coffee Maker can also be used to make tea concentrate (approximately 960-1020 mL). Cold brewed tea is steeped in cold water over a period of 6-12 hours.

To serve your tea beverage, we recommend using a 1:7 tea to water ratio. This means you add 1 part tea concentrate to 7 parts water.

Enjoy your cold brew tea the way you like by mixing concentrate with ice, water, milk, or sweeteners.

TIP: The longer you steep and the more tea you use, the more bitter the tea will become.



RECIPES USING TEA CONCENTRATE		
30 mL tea concentrate	+	Cold tea: 210 mL cold water, add ice/sweeteners to taste
		Hot tea: 210 mL hot water, add milk/sweeteners to taste

Adjust amount of tea concentrate to achieve desired taste.

The chemistry

When you mix coffee grounds with water, chemical reactions take place that pull solubles from the grounds, giving the resulting liquid its quintessential "coffee" taste and smell.

Coffee solubles dissolve best between 92-96 degrees, so coffee brewed with hot water has a more full-bodied, flavorful taste profile than cold brew. Hot water also pulls the soluble chemicals out of the grounds quickly, and makes them more volatile. This means that they evaporate into the air more easily and waft into your nose, giving off that sweet-smelling aroma.

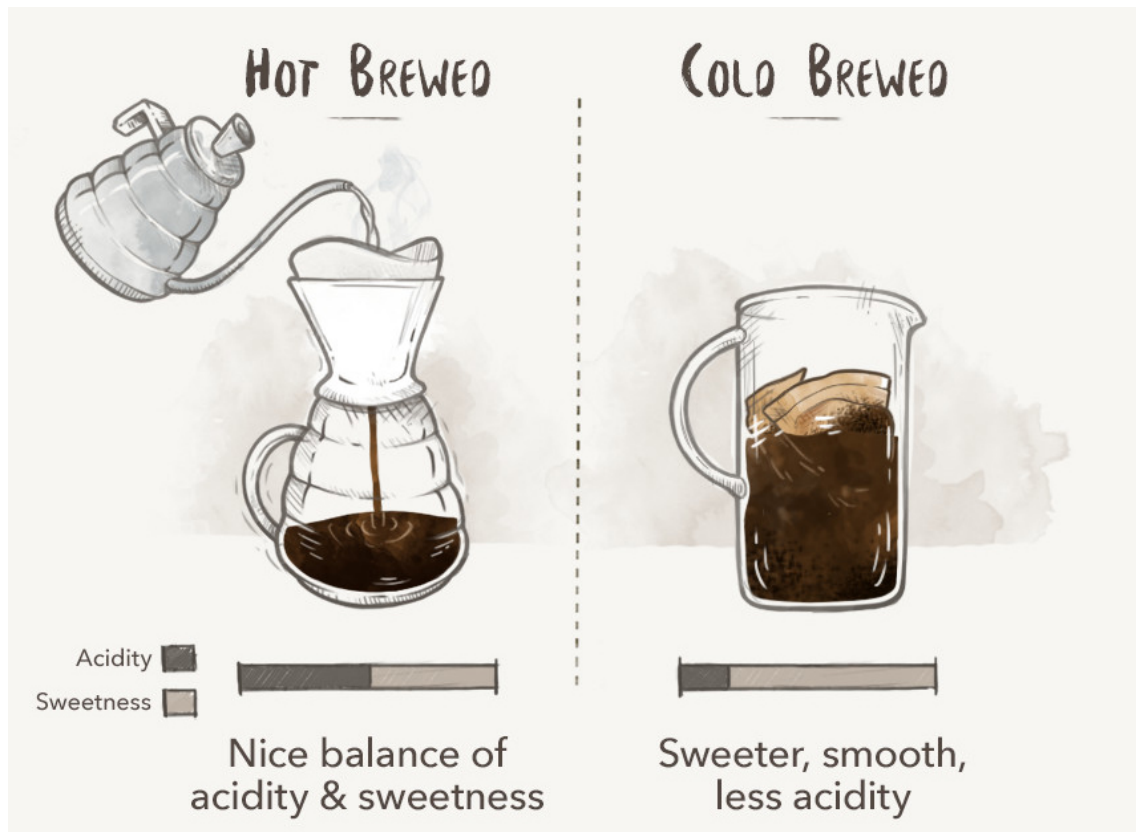
But increased solubility isn't always a good thing. Boiling water causes coffee's chemical compounds to degrade and oxidize — kind of like how iron becomes rusty when it's exposed to too much oxygen — giving the coffee a sour and bitter taste.

Oxidation and degradation still happen when you brew your coffee cold, but it happens much more slowly. This is why cold brew almost never tastes acidic or bitter. It also stays fresh longer than hot-brewed coffee, lasting 2 week in the refrigerator. Hot coffee usually goes stale after a day at the most.

But, since the water temperature of cold brew is below the optimal temperature to drag out those flavorful oily, acidic solubles, it has to sit for longer to create a strong brew. Baristas also add about twice as many grounds to cold brew as they do to conventional brew, which helps to boost the concentration of solubles in the final product.

While cold brew may be more palatable to some, it doesn't smell as fragrant as drip coffee, since cold and room temperature liquid doesn't volatilize the aromatic compounds. This gives cold brew a duller smell when compared with hot coffee.

Because cold brew takes much more time and more coffee grounds to make, it's often more expensive to buy than traditional brew methods, and this is why the KitchenAid Cold Brew Coffee Maker is a great option in the kitchen.



The precise brewing method

From the grinder to the brewer, the tools you choose to brew your coffee has a significant effect on the flavor and texture of your cup of coffee.

All KitchenAid Coffee Makers have been engineered for precise performance to deliver café quality coffee at home.

Water Temperature : The correct water temperature allows the grinds to awaken and reveal their flavor.

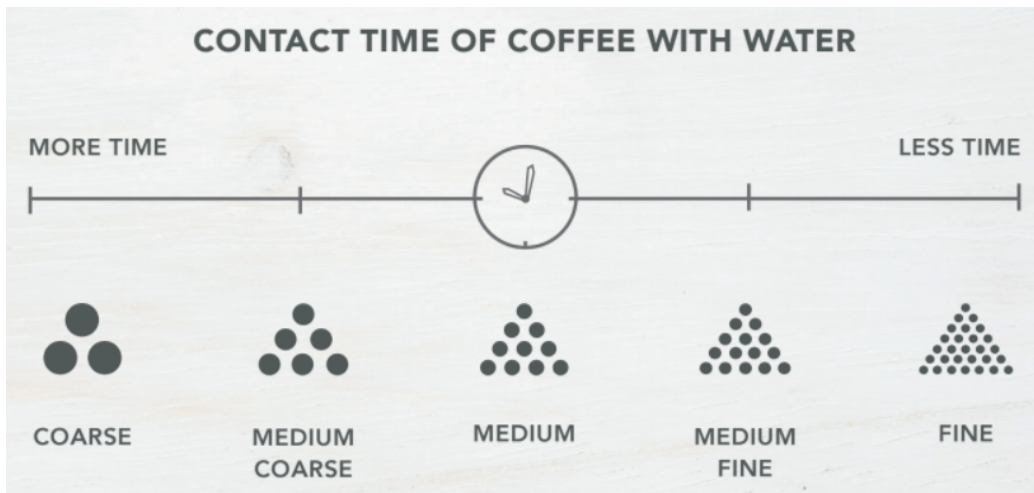
Optimal Brewing Time : The proper brew time is essential to ensuring the roast, grind, and temperature extract properly.

Great Tasting Coffee : What you put in determines what you get out. By using quality beans and a great brewer, you can easily enjoy a delicious cafe quality cup of coffee at home.

The Grind

As with any coffee brewing method, it is the grind that makes the brew.

To find appropriate grind for your brewing method, think about brew time. A rule of thumb: finer grounds mean shorter brewing times. Espresso machines brew quickly, so a fine grind is best. Precision Press require a coarse grind.



The Bean

Every cup of coffee starts with a single bean ready to be transformed into a delicious cup of coffee. Environmental factors such as soil, sun, and water combined with the picking, drying, and roasting methods are all key elements in determining the final flavor and quality of the brewed coffee.

The Roast

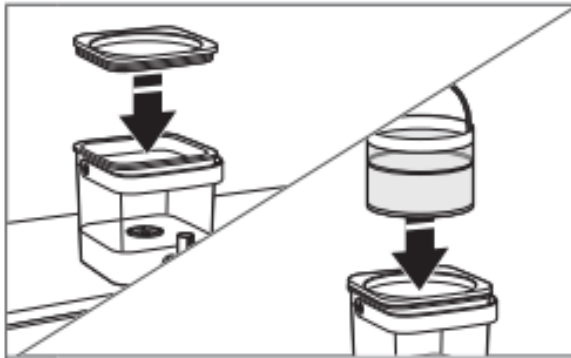
The roasting process releases the bean's natural oils, giving the coffee an aroma and flavor unique to its region or origin. From light to dark, the type of roast influences how your cup of coffee will taste.

Light to Medium Roast : Fruity, nutty and caramelized aromas.

Dark Roast : Earthy, smoky and spicy aromas.

USING THE COLD BREW COFFEE MAKER

IMPORTANT: Before using the Cold Brew Coffee Maker, wash all parts by hand in warm, soapy water, making sure to rinse and drain the coffee tube before use. Dry thoroughly. To avoid damage, do not wash in the dishwasher.



- 1** To assemble the Cold Brew Coffee Maker: Place the outer lid on the brew jar, then insert the steeper. Make sure steeper handle is lying flat.



- 2** Scoop 250 grams of coarsely ground coffee into the steeper. The grounds should come close to touching the fill guideline on the steeper.

NOTE: The height of your coffee grounds in relation to the fill guideline may vary depending on the roast of your coffee. 250 grams of a light roast may be below the line, while a dark roast may be above the line.

TIP: If making tea, scoop 120 grams of tea leaves into the steeper.



- 3** Make sure the brew jar tap is in the closed position.

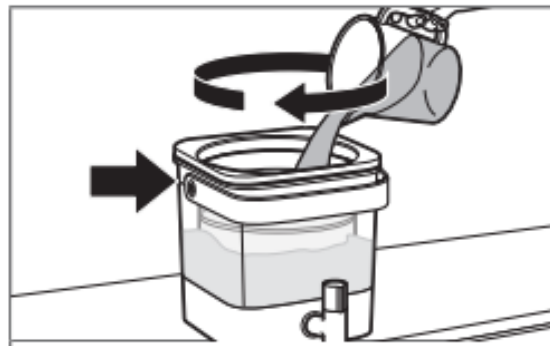


- 4** Pour approximately 1 L of cold water over the grounds, using a circular motion and being sure to coat the grounds well. Pause for 1 minute to let the grounds bloom.

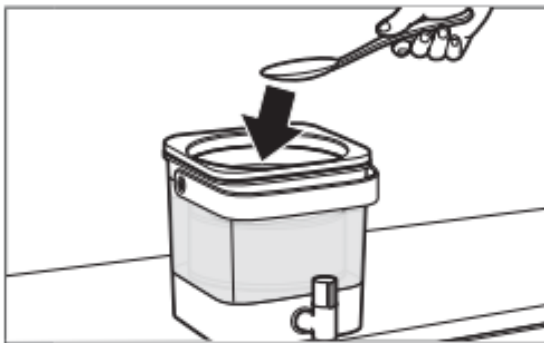
TIP: The part in the coffee brewing process when gases from the coffee are released as the water hits the grounds is called the “bloom,” because it causes the grounds to grow and rise.



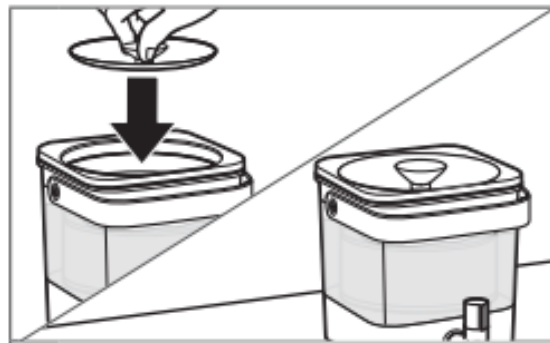
5 After the coffee blooms, pour an additional 1/4 L of water over the grounds.



Once comfortable with the process, you can use the trim band as a visual pouring guide. At the first pour, fill the jar until the water level is about 2.5 cm below the trim band. Then, let the coffee bloom, and add water until the level is at the bottom of the trim band.

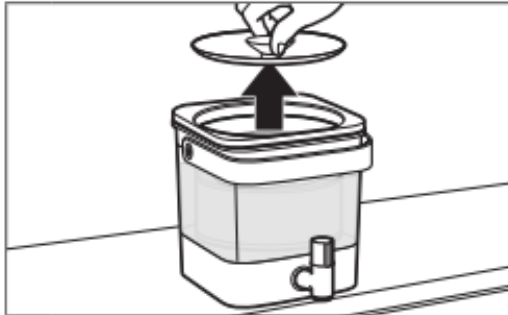


6 Use a spoon to press the grounds down into the water, ensuring all of the grounds are fully saturated. There should be no dry coffee grounds.

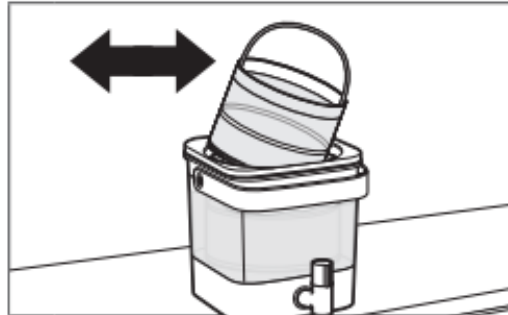


7 Place the lid on the steeper, and allow the coffee to brew for 12-24 hours. Brew either at room temperature or in the refrigerator.

PREPARING THE COLD BREW COFFEE



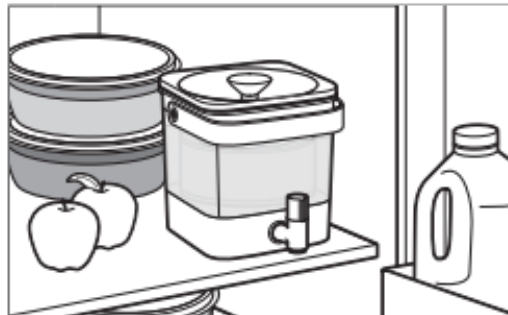
1 After brewing for 12-24 hours, take off the steeper lid.



2 Using the steeper handle, lift the steeper above the brew jar. Rest the steeper at an angle on the brew jar and allow to drain for 3 minutes, then change steeper rest angle and allow to drain for another 2 minutes.



3 Pull the steeper all the way out of the brew jar and compost or discard the used grounds. Wash the steeper according to the "Care and cleaning" directions.



4 Return the steeper lid to the brew jar, and store your coffee concentrate in the refrigerator.



5 To dispense concentrate, turn the tap a quarter turn counter-clockwise.



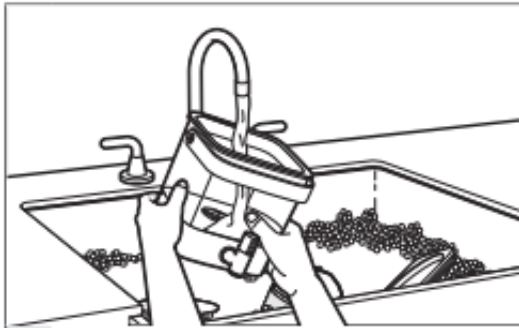
6 To serve your cold brew coffee, use 1 part coffee concentrate to 3 parts water or dairy/dairy-free milk of your choice. Add ice and sweeten to taste.

NOTE:

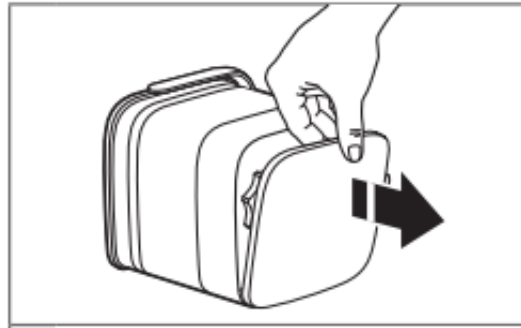
- The coffee concentrate stays cold and fresh for up to 2 weeks in the refrigerator.
- Because of its compact design, it fits neatly where you want on the refrigerator shelf or door.
- Do not mix ingredients in the brew jar. Pour concentrate into a glass, then add water or milk.

CLEANING THE COLD BREW COFFEE MAKER

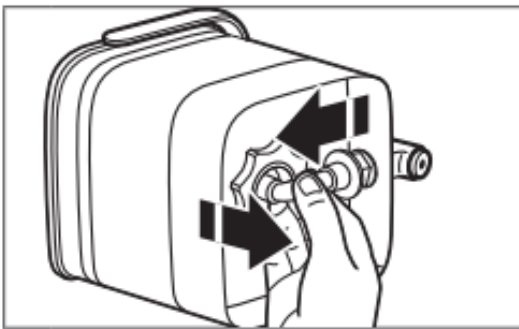
IMPORTANT: It is critical to thoroughly clean the Cold Brew Coffee Maker after each use. To avoid damage, do not wash in the dishwasher. The taste of your coffee can be impacted if the brew jar and steeper assembly are not thoroughly cleaned of all grounds, coffee oil residue, or soap after each use.



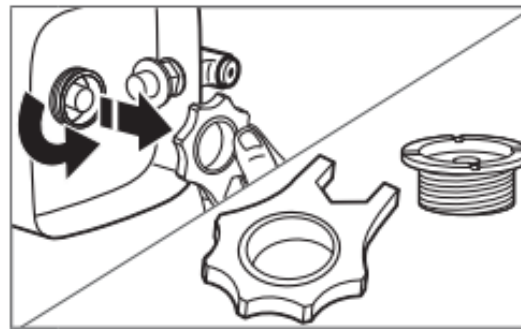
- 1** Clean all parts of the Cold Brew Coffee Maker by hand only. Rinse coffee residue from each part. Wash with warm, soapy water, then open the tap and run warm water through until tube and tap are empty. Dry each part with a dry, soft towel.



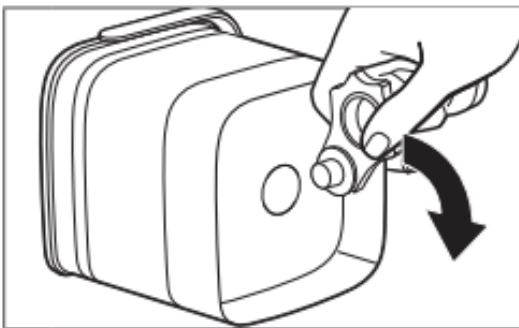
- 2** For occasional deeper cleaning: First, push the clasp to release the door located on the bottom of the brew jar.



- 3** Next, gently loosen the hose nozzle from both ends to remove.



- 4** Then, twist the nut/wrench that holds the coffee drain in place and remove both of these parts.



- 5** Finally, using the nut/wrench as a tool, loosen the tap and remove.



- 6** Hand wash all parts in warm, soapy water. Dry all parts thoroughly and reassemble. Ensure coffee drain seal is in place when reassembling.

TROUBLESHOOTING

If your Cold Brew Coffee Maker should fail to operate as expected, please check the following:

- **If coffee is too bold:** Grind your coffee at a coarser grind level, and/or steep for less time. The Cold Brew Coffee Maker produces a coffee concentrate. To serve at the proper strength, dilute your coffee concentrate with water or any dairy/dairy-free milk of your choice.
- **If coffee is too weak:** Either grind your beans to a finer consistency, or brew for more time. Cold Brew coffee uses more coffee to brew than other methods. Make certain you use 250 grams of coffee to brew.
- **If coffee tastes bitter or unpleasant after use:** Taste can be impacted if the Cold Brew Coffee Maker isn't thoroughly cleaned. Make certain that all soap, grounds, and oily residue is thoroughly rinsed off of all parts after each use.