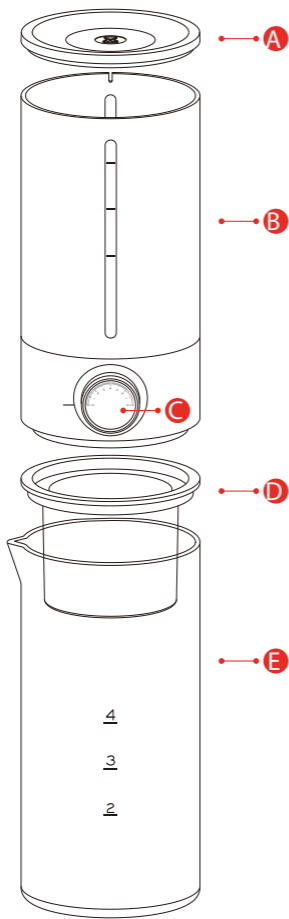
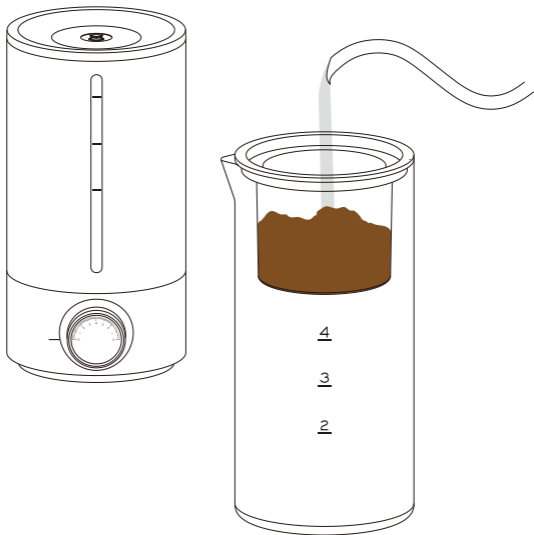


冰滴咖啡壶使用说明书

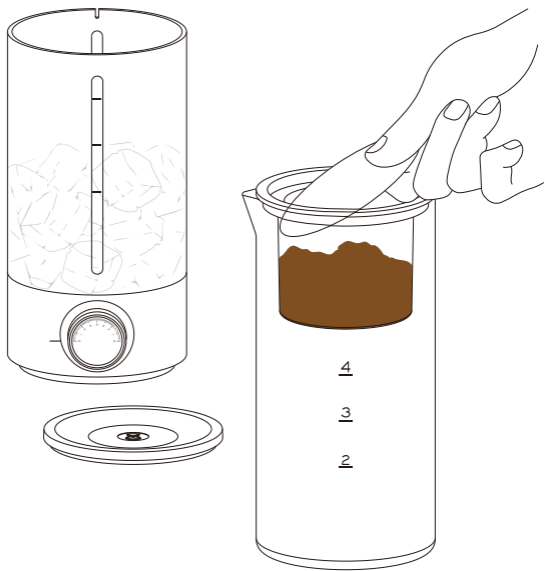


- A** 壶盖
- B** 壶身
- C** 调节按钮
- D** 粉桶
- E** 下壶

如何做一杯美妙的冰滴咖啡

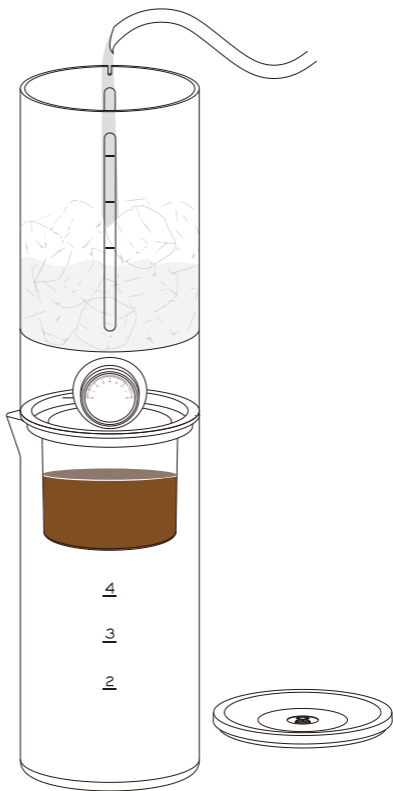


1. 分离壶身与下壶，分别置于平整桌面。
2. 将研磨好的咖啡粉倒入粉桶。（建议中度研磨，类似砂糖颗粒）
3. 先倒入部分冷水，均匀浸泡咖啡粉。

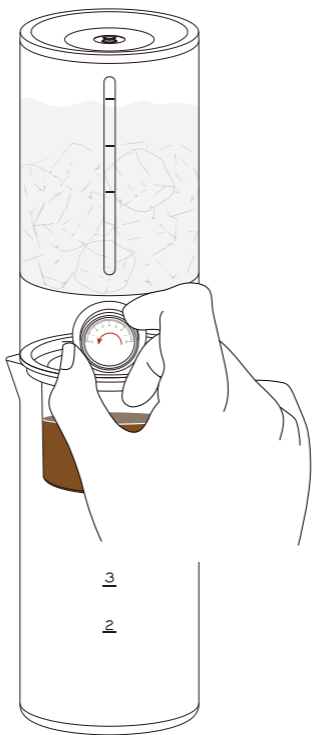


4. 可在粉层上盖一片滤纸，使得水滴浸润更加均匀。

5. 取下壶盖，把冰块放入壶身。



6. 将装有冰块的壶身放置于下壶上，再次注入冷水。

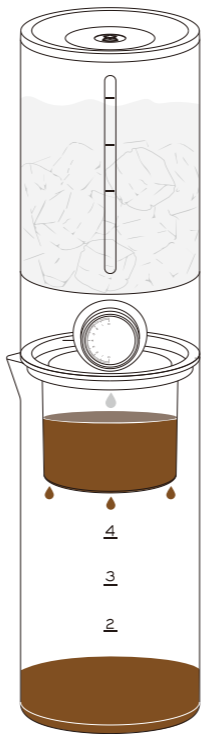


滴滤速度的调节

0: 关闭滴滤功能

1-4: 由慢到快

7. 盖上壶盖，向左旋转，开启滴滤功能，调整所需要的滴滤速度。



萃取参考:

4 400ml

3 300ml

2 200ml

8. 静静等待美妙的冰滴咖啡。萃取一壶冰滴需要2-4个小时，
滴滴冰水酿出无酸涩焦苦的咖啡纯真之味。



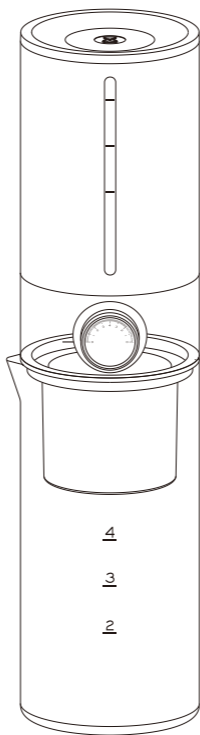
滴滤结束了吗？

享用一杯用时光酝酿出来的精华吧！

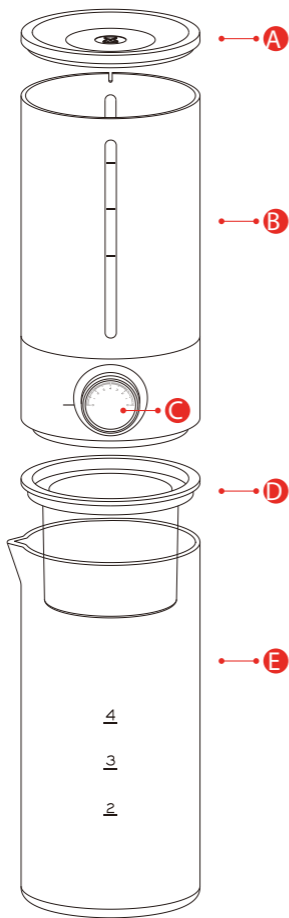
想要更冰爽的感受，可以加冰块饮用。



微信扫码观看操作视频



Ice Drip Coffee Maker
User Manual



A Top

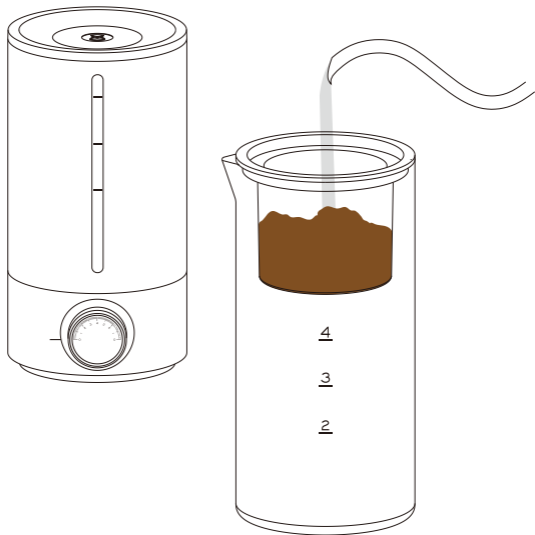
B Body

C Switch

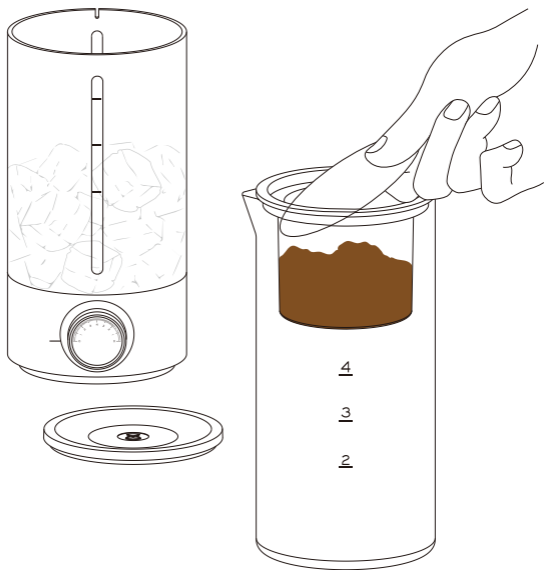
D Container

E Bottom

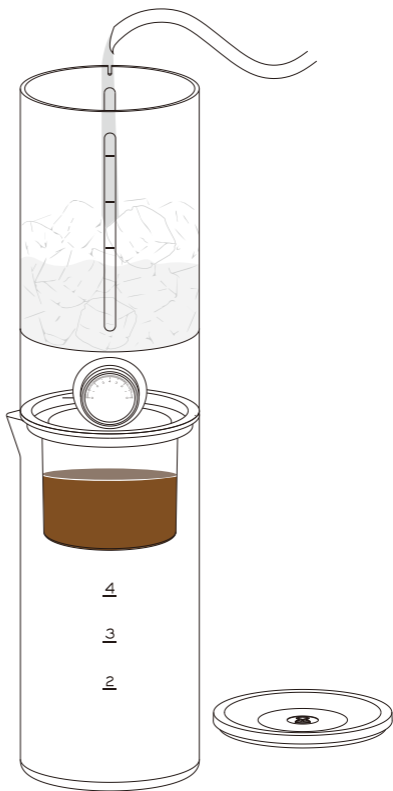
How to make a cup of amazing ice drip coffee



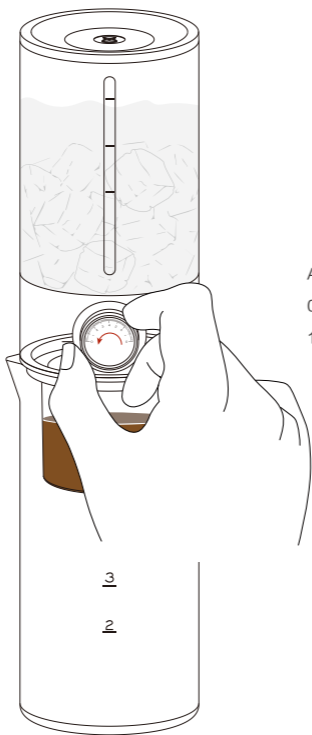
1. Remove the Body and the Top part. Place them on the table.
2. Add ground coffee to the container. (recommend medium size as sugar)
3. Pour some water enough to saturate ground coffee evenly.



4. Put a paper filter on ground coffee to saturate more evenly.
5. Remove the Top and put some ice in the Body.



6. Put the Body with ice on the top of the Bottom and add some cold water.



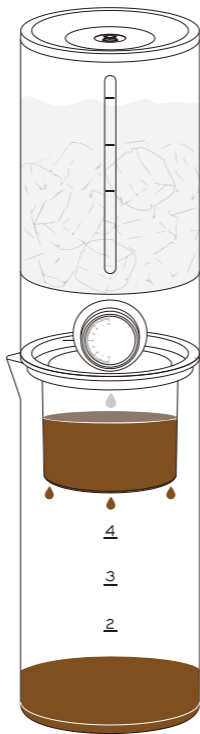
Adjust the drip speed

0: Stop dripping

1-4: Slow to fast

7. Cover the Top and turn the switch to the left.

Set the drop speed you need.



Extraction reference:

4 400ml

3 300ml

2 200ml

8. Wait till it is over. It takes 2-4 hrs for a brew.

Drops of iced water extracts balanced pure flavours without sour or bitterness.



Is dripping finished?

Enjoy a cup of coffee extracted by TIMEMORE.

Want icer feeling? Add some ice please.



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