

THE TRUTH:

- · Coffee oils stick to whatever they touch.
- · Coffee oils cannot be removed with soap and water.
- · Rancid coffee oils ruin the flavor of coffee.

THE SOLUTION:

- Daily cleaning of your brew basket and all airpots/brewing containers.
- · Wiping the area above the brew basket.

SERVING EXCELLENT COFFEE:

- Coffee should only be served after brewing cycle is 100% complete.
- Hold fresh coffee for no longer than 2 hours as oxidation causes acidic and bitter favors to increase. If there is too much waste, brew smaller batch sizes.