

Elements

Pour-Over Style
Coffee Brewer

- **Superior Water Heater** ensures ideal brewing temperature
- **Pre-Infusion Mode** releases the unique flavors of your coffee
- **Advanced Decalcification Sensor**
- **Programmable Timer**
- **Double-Walled Stainless Steel Thermal Carafe**

2-year limited warranty

Item# MT01003US

HOUSEHOLD USE ONLY

Technical Data:

Rated voltage: AC 120 V, 60 Hz

Rated power input: 1465 W

MotifCoffee.com

Part # 56019-01

IMPORTANT SAFEGUARDS

This appliance is for household use only. When using electrical appliances, basic safety precautions should always be followed to avoid fires, electric shocks, burns, or other injuries and damage. Read these operating and safety instructions carefully. Call our toll-free customer service number for information on examination, repair, and adjustments; do not attempt to repair the appliance yourself.

Read all instructions.

- Do not touch hot surfaces - use the handles or knobs.
- Do not immerse cord, plugs or the appliance in water or other liquids.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- If children are present while the appliance is in use, keep them a safe distance away.
- Do not operate the appliance if its cord, plug, or various parts have been damaged.
- The use of accessory attachments is not recommended by the appliance manufacturer and may result in fire, electrical shock or personal injury.
- Do not use outdoors or in damp areas.
- Do not let the cord hang over the edge of a table or counter.
- Do not place appliance on or near a hot electric or gas burner, or in a heated oven.
- To disconnect the appliance, first turn the power switch off, then remove plug from the wall outlet.
- Do not use this appliance for anything other than its intended use.
- Place the appliance on a flat level surface.
- Do not attempt to operate the appliance without putting water in the tank. Only fresh, cold water should be used in the tank. Do not use hot water.
- Never remove the carafe or filter basket during brewing cycle.
- Do not use a carafe with a loose or damaged handle.

- Never lay the thermal carafe on its side when it is full, even if the lid is firmly attached.
- Never pour from the carafe without pressing the lever on the carafe lid.
- Do not clean carafe with abrasive cleansers, steel wool pads, or other abrasive material.
- Do not remove the bottom cover from the appliance. There are no user-serviceable parts inside.
- The carafe is designed for use with this appliance. It must never be used on a range top.
- Make sure that the voltage in your home corresponds with the voltage indicated on the bottom of the appliance.
- Do not attempt to operate the appliance if it only works intermittently, or stops working altogether.

SAVE THESE INSTRUCTIONS!

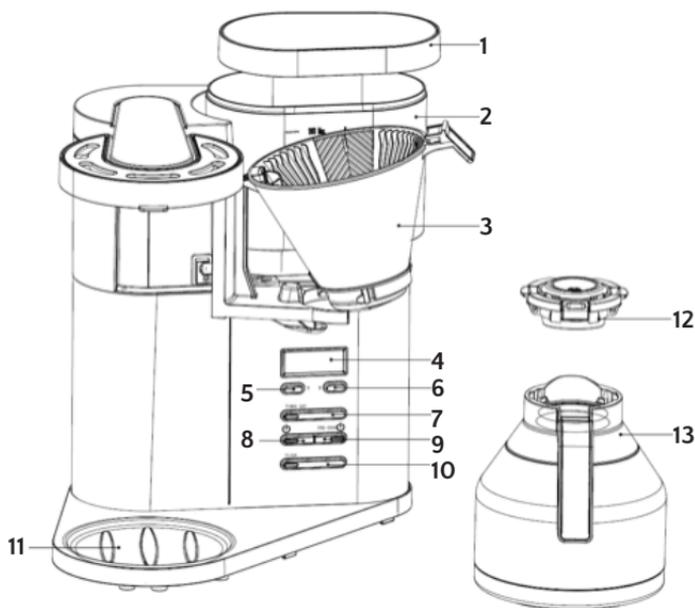
EXTENSION CORDS

A short power-supply cord is provided to reduce the risk of tangling and tripping. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised. If a detachable power-supply cord or extension cord is used:

- The electrical rating of the extension cord should be appropriate for the electrical rating of the appliance.
- The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be tripped over, snagged, or pulled on, especially if children are present.

POLARIZED PLUG

This appliance has a polarized plug, which means that one blade is wider than the other. To reduce the risk of electric shock, this plug is designed to fit into a polarized outlet only one way. If plug does not fully fit into the outlet, reverse it. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug.



- | | |
|--|---|
| 1. Water tank lid | 9. ON/OFF switch with Pre-Soak (Pre-Infusion), auto shut off after brew cycle is finished |
| 2. Water tank | |
| 3. Filter basket | |
| 4. Display | |
| 5. H(hours) button | |
| 6. M(minutes) button | |
| 7. TIMER SET button | |
| 8. ON/OFF switch, auto shut off after brew cycle is finished | 10. Clean button (Decalcification) (Red LED) |
| | 11. Non-stick carafe plate |
| | 12. Stainless steel thermal carafe lid |
| | 13. Stainless steel thermal carafe |

Technical Data

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Thank You

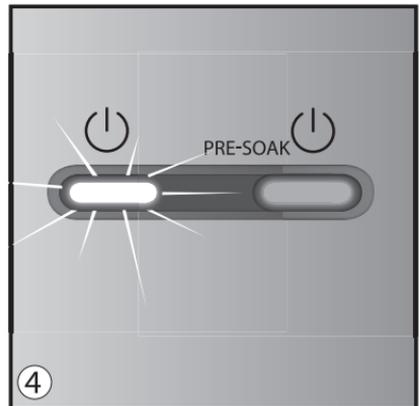
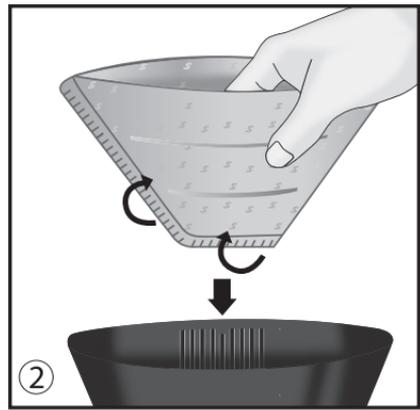
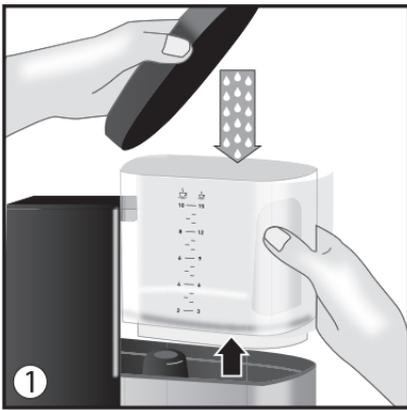
Thank you for selecting the Motif Elements Pour-Over Style Coffee Brewer. It has been designed to help you elevate your home experience. PLEASE READ ALL INSTRUCTIONS to assure operational excellence.

Limited Warranty:

2 year limited warranty from the date of original purchase.

1. This warranty extends only to the original retail purchaser or gift recipient. Keep the original sales receipt, as proof of purchase is required to make a warranty claim.
2. Defects that occur due to improper connection, improper handling or repair attempts by non-authorized persons are not covered by the warranty. The same applies for failure to comply with the use of consumables (e.g. cleaning and decalcifying agents) that do not correspond to the original specifications.
3. This device was designed and built for household use only. It is not suited for other uses.
4. Warranty does not cover damages that are not the responsibility of the manufacturer. This is valid especially for claims arising from improper use (e.g. operation with insufficient current or improper voltage).

Please call 800-782-6671 for warranty claims.



Operations:

Before your first use:

1. Remove packaging materials, labels, and stickers from the coffee brewer.
2. Wash filter basket and stainless steel thermal carafe with a mild dish detergent.
3. Read the BREWING INSTRUCTIONS section.
4. Clean the brewer by filling the water reservoir with fresh, filtered, cold water to the MAX line.
5. Set 24 hour clock to correct time by pressing the H (hour) and M (minute) buttons.

6. Turn on the brewer and allow the water to run through a brew cycle.
7. Let the brewer cool down for 5 minutes before repeating the process at least 2 more times before brewing coffee.

Brewing Instructions:

1. Swivel filter basket to right and remove it from the holder.
2. Remove the detachable water reservoir by holding the recessed grip and pulling straight up.
3. Remove the water reservoir lid and fill with the required volume of fresh, filtered, cold water to the desired batch size. Do not fill above the MAX line. (Fig.1)
4. Close the water reservoir by replacing the lid and insert it back into the appliance. Please ensure that you replace the reservoir upright into the appliance. The guide rails on the appliance (left of the reservoir) will help you with this.
5. Fold over the seamed edges of a # 4 paper filter and place in the filter basket. Scoop the ground coffee into the paper filter. (Fig.2)
6. Put the filter basket back into its holder. First hang the eyelet of the filter on top of the swivel arm. Next, press the round base into the clip. An audible click tells you it is inserted properly.
7. Swivel the filter basket to left to lock in place. Place the stainless steel thermal carafe with lid attached onto carafe plate. (Fig.3)
8. Set 24 hour clock to correct time by pressing the H (hour) and M (minute) buttons.
9. Press the ON/OFF button. The ON/Off button will illuminate in green indicating the machine is operating. (Fig.4)
10. When the audible alarm sounds the brew process is complete. Sometimes the filter basket may need a few more seconds to fully drain before removing carafe.
11. To pour coffee from the carafe, depress the lever on the carafe lid.

Optional Pre-Soak (Pre-Infusion):

When using freshly roasted coffee (30-40 days old) Pre-infusion mode helps eliminate any remaining CO2 gasses that can affect taste.

1. Press pre-soak ON/OFF button.
2. The pre-soak ON/OFF button will illuminate in blue, indicating the pre-soak mode is operating.
3. When the audible alarm sounds the brew process is complete. Filter basket may need a few more seconds to fully drain before removing carafe.
4. To pour coffee from the carafe, depress the lever on carafe lid.

Convenient Timer Feature:

This allows you to set a time at which brewing will automatically begin.

1. Prepare the appliance as described in brewing Instructions but without pressing the ON/OFF button.
2. To set the desired start time hold down the TIMER SET button and press the H and M buttons repeatedly to set the desired start time. The first time you program it, the display will show 00:00.
3. After letting go of the TIMER button, the current time will show after two seconds. The chosen start time is saved until you set a different time or remove the appliance from the power source.
4. By briefly pressing the TIMER SET button again, the timer feature is activated for the next brewing process.
5. To show this, the TIMER SET illuminates in white.
6. By pressing the TIMER SET button again, the timer feature can be deactivated at any time. The white LED goes off.
7. To brew coffee before the programmed start time press the ON/OFF button. This will deactivate the timer.

Descaling:

In hard water areas, scaling from limestone content in the water may build up in your brewer. Scaling can lead to extended preparation time and possible damage to your Motif Elements coffee brewer.

We recommend using a good quality biodegradable and phosphate-free coffee machine descaler when your brewer's CLEAN button illuminates.

TO DESCALE:

The CLEAN button will illuminate in red when descaling is recommended.

1. Fill the water reservoir according to the descaler manufacturer's instructions.
2. Press the CLEAN button. The light will illuminate in red and begin flashing.
3. The descaling process is finished when all descaler water is brewed out.
4. When the reservoir is emptied and the descaling process is complete, the red light will turn off.
5. Following the completed descaling process, brew two more times with fresh, clean water.

Note: If you live in an area with above average limestone content, you may have to descale more frequently. Indications that descaling is needed include unusual noises or longer than normal brew times.

Brew Your Best™ Coffee Tips:

At Motif, we're committed to designing brewing equipment that brings out the best in coffee, while providing you with the educational insight to create a memorable coffee experience every day.

From the decades of experience we've gathered in the Specialty Coffee Community, combined with learnings from some of our important partners like the Specialty Coffee Association (www.sca.coffee), we've identified a few key best practices and elements to focus on.

Along with these best practices here are some key variables we've determined for brewing amazing coffee with your Elements coffee brewer.

Coffee and Water Amount/Weight

The most important thing to remember here is to brew to your preferences. We all have unique taste, and we encourage you to embrace and enjoy your coffee exactly the way you like. If you always use the same ratio of water to coffee grounds, the flavor of your coffee will be more consistent. Of course, you can explore with more or less coffee, but it's always good to start with a base recipe. If available, using a scale to weigh your coffee is the best way to stay consistent. We also recommend brewing in 6 or 8 cup batches.

Our recommendation for the Elements brewer:

Batch Size	Water Volume	Coffee Weight	Coffee Scoops (ground)
6-Cup batch	1000ml	55 grams	12 tbsp.
8-Cup batch	1300ml	65 grams	16 tbsp.

Coffee Quality, Freshness, and Grind

The moment freshly roasted coffee departs from the roasting facility, the quality clock starts ticking. There are many components to consider when it comes to choosing a coffee to brew at home and using the information from the coffee bags found in grocery stores or your local coffee shops is a great place to start. Flavor descriptions, roast profiles, origin information and friendly baristas are all great resources in selecting coffees that you prefer. Many roasters will even include a "roasted on" or "use by" date on their bags. We recommend using coffee roasted in the last 30 days for the best flavor.

Grinding coffee significantly speeds up the time in which coffee starts to lose its flavor, that's why grinding your coffee immediately before brewing makes a big difference. Once coffee is ground the air begins to attack essential oils and other volatile flavor components. It's only a matter of hours before most of the ground coffee's aroma has evaporated. For your Elements brewer we recommend using coffee that is ground to a medium/coarse setting, similar to coarse ground salt.

Your brewer also includes an optional pre-infusion feature. This is a great tool to help balance very fresh coffee. We've included instructions on activating the pre-infusion feature in this manual. Lastly, try not to store coffee in a freezer. We recommend an air-tight container or sealed bag, tucked away in a dark cabinet.

Brewing Water Temperature:

The coffee industry's standard for brewing water temperature is 197.6°F–204.8°F (92°C–96°C). The Elements coffee brewer is engineered to heat the water to precisely this range.

We highly recommend using filtered water whenever possible. An average cup of coffee is over 98% water, so it's important to use something filtered to get the best profile. Water also tends to be "hard", and using filtered water doesn't produce as much mineral scale buildup in your brewer.

Brewing time should be about 6 minutes for 8 cups of coffee. This will allow proper water to coffee contact time for an optimum extraction.

Cleaning and Maintenance:

This manual includes some great guides for maintaining your brewer over time to achieve consistent performance and tasty beverages. The brewer contains no internal user serviceable parts, and it's best to leave servicing and repairs to the experts at CustomerSupport@MotifCoffee.com

Proper care will ensure years of service from this coffee brewer. Aside from keeping the brewer clean and descaling when necessary, there is no user maintenance required.

CAUTION: Always unplug the coffee brewer before cleaning.

This appliance contains no internal user serviceable parts. Leave servicing and repairs to qualified personnel.

Use a soft damp cloth to clean the housing and showerhead.

The filter basket and stainless steel thermal carafe may be cleaned on the top rack of the dishwasher.

We recommend periodically running a good quality biodegradable and phosphate-free coffee machine cleaning powder through your brewer.

ADDITIONAL INSTRUCTIONS FOR THERMAL CARAFE:

The stainless steel-lined carafe is manufactured to the highest standards, and will last for many years if handled properly. For cleaning, we recommend using a good quality biodegradable and phosphate-free coffee machine cleaning powder, which is especially effective for removing stubborn stains such as lime or coffee residue.

If coffee is left in the carafe for too long, the stainless liner will become discolored.

Do not use scrubbing pads or a hard bristled brushes. They will damage the stainless steel liner.

Do not use the carafe as a vessel for ice cubes, carbonated drinks, milk products, or baby food.

If the carafe sustains a heavy impact, it may be damaged. Check for cracks or damage before using, especially if there are signs of leakage.

For maximum heat retention, we recommend rinsing the carafe with hot water shortly before the brew is started.