Warranty 5-Year Limited Warranty

If brewer is proved defective upon inspection by Technivorm-Moccamaster USA, it will be repaired or replaced, at Technivorm-Moccamaster USA option, without charge to customer. If replacement product is provided, it will assume the remaining warranty of the original product, whichever period is shorter.

Warranty gives you specific legal rights, and you may have other legal rights, which vary from state to state. Some states do not allow the limitation or exclusion of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

Do not let cord hang over edge of table or counter. If this appliance is left unused for longer than 1 week:

1. Turn brewer off and remove electrical plug from outlet.
2. Remove outlet arm.
3. Empty any remaining water within brewer and make sure it is dry before putting it down over the sink.
4. Replace outlet arm before using the brewer again.

Do not use electrical appliances, basic safety precautions should always be followed, including:

READ ALL INSTRUCTIONS

1. Unplug the coffee brewer with care, and remove all packaging materials.
2. Keep packaging (plastic bags and cardboard) out of reach of children.
3. Check to see if the voltage of the machine matches your mains voltage. The machine must be plugged into a double-pole, 15- or 20-amp, 120-volt, 60-cycle electrical receptacle. Fill the coffee brewer with water and coffee to the correct position, as shown in descriptive images. Scalding may occur if any of these parts are removed during brewing cycles.
4. Do not pour any liquids other than water or recommended cleaning product (no water reservoir is provided for this appliance). Do not remove brew-basket or carafe while brewing.
5. Do not place coffee or carafe over open flame, hot baking element, or in direct sunlight. This machine is not for use by children, people with physical, mental, or sensory disabilities, or who lack knowledge or experience, unless supervised by a person who is held responsible for the aforementioned individual's safety.

Glass Carafe

Glass carafes are designed for use with the Moccamaster coffee brewer. Do not heat carafe on a hot plate;

1. Never place carafe in an oven or microwave.
2. Never use one carafe with abrasive cleaners, steel wool pads, or similar material.
3. Never place carafe in an oven or microwave.

We suggest brewing a minimum of 4 cups (16 oz.) in all but 6-cup brewers. Please refer to the brewer guides on the opposite page for BREWING STANDARDS.

For the perfect cup is 2 tbsp. of ground coffee to every 6 oz. of water—55 oz. of ground coffee per liter. For best results, we recommend a medium to medium-coarse grind. We recommend using oxygen-whitened filters and advise against using gold-mesh or copper filters.

Before using your new coffee brewer for the first time, or if the machine has not been used for some time, we recommend first rinsing the water receptacle. Fill the coffee brewer with warm water and let it sit for 15 minutes.

For best results, we recommend a medium to medium-coarse grind. We recommend using oxygen-whitened filters and advise against using gold-mesh or copper filters, as they can cause inconsistent extraction times and are difficult to properly clean.

Water

If brewer is proved defective, it will make good coffee. We recommend fresh tap water, filtered, or bottled water. We do not recommend the use of reverse osmosis filtered water or distilled water, as it can damage the boiling element in the brewer.

What's In The Cup

A Note on Brewing at High Altitudes

Moccamaster’s unique copper element brings water to a boil at sea level, but the boiling temperature in 2,500 feet is 2°F lower. At higher elevations, the boiling temperature can be as low as 198°F, resulting in cooler brewing temperatures. Rest assured, the brewer is still making great coffee!

Minimum Brew Volume

We suggest brewing a minimum of 4 cups (16 oz.) in all but 6- to 10-cup brewers.

REPLACEMENT PARTS

Replacement parts are available through many retailers, online at www.moccamaster.com, or through Customer Service at 888.652.2280.

Before using your new coffee brewer for the first time, or if the machine has not been used for some time, we recommend first rinsing the water receptacle. Fill the coffee brewer with warm water and let it sit for 15 minutes.

Thermal Carafe

Do not use thermal carafe for storing dairy products or baby food, as these will curdle if heated for a longer period of time.

Do not use for commercial beverages.

Do not store carafe in a freezer, as this can lead to breakage. Use special travel lid for transporting.

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**KBGV Select** 1.25L / 40 oz / 10 cups

**KB** 1.25L / 40 oz / 10 cups

**KBGT & CDGT** 1.25L / 40 oz / 10 cups

**CD Grand** 1.1L / 60 oz / 15 cups

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**Step 1.** Set Power Switch to OFF (A)

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**Step 1.** Set Power Switch to OFF (A)

**Step 2.** Attach 9-Hole Outlet Arm (A)

**Step 2.** Attach 9-Hole Outlet Arm (B)

**Step 2.** Attach 9-Hole Outlet Arm (A)

**Step 2.** Place filter in Brew-Basket (B)

**Step 2.** Place filter in Brew-Basket (D)

**Step 2.** Place filter in Brew-Basket (B)

**Step 2.** Place filter in Brew-Basket (D)

**Step 3.** Place Brew-Basket in position (B)

**Step 3.** Place Brew-Basket in position (B)

**Step 3.** Place Brew-Basket in position (B)

**Step 3.** Place Brew-Basket in position (B)

**Step 4.** Set Hot Plate Switch (H)

**Step 4.** Set Hot Plate Switch (H)

**Step 4.** Set Hot Plate Switch (H)

**Step 4.** Set Hot Plate Switch (H)

**Step 4.** Screw Brew-Thru Lid (H) into Thermal Carafe (I)

**Step 5.** Screw Brew-Thru Lid (H) into Thermal Carafe (I)

**Step 5.** Screw Brew-Thru Lid (H) into Thermal Carafe (I)

**Step 5.** Screw Brew-Thru Lid (H) into Thermal Carafe (I)

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**Cup-One**

**KB**

**KBT & KBTS**

**CDT Grand**

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**Step 1.** Set Power Switch to OFF (A)

**Step 1.** Set Power Switch to OFF (A)

**Step 1.** Set Power Switch to OFF (A)

**Step 1.** Set Power Switch to OFF (A)

**Step 2.** Attach 9-Hole Outlet Arm (A)

**Step 2.** Set Power Switch to OFF (A)

**Step 2.** Attach 9-Hole Outlet Arm (B)

**Step 2.** Attach 9-Hole Outlet Arm (A)

**Step 3.** Place Cool Water Reservoir Lid (F)

**Step 3.** Place Cool Water Reservoir (C)

**Step 3.** Place Cool Water Reservoir Lid (F)

**Step 3.** Place Cool Water Reservoir (C)

**Step 4.** Screw Brew-Thru Lid (H) into Thermal Carafe (I)

**Step 4.** Screw Brew-Thru Lid (H) into Thermal Carafe (I)

**Step 4.** Screw Brew-Thru Lid (H) into Thermal Carafe (I)

**Step 4.** Screw Brew-Thru Lid (H) into Thermal Carafe (I)

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**ATTENTION**

- Power Switch will remain OFF after 100 minutes.
- Turn off power if carafe is emptied before 100 minutes.

**ATTENTION**

- Auto-Off Power Switch will switch OFF after 100 minutes.
- Turn off power if carafe is emptied before 100 minutes.

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**ATTENTION**

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- Turn off power if carafe is emptied before 100 minutes.

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**-gay cup of coffee in about 4 to 6 minutes!**

**Pour yourself a great cup of coffee in about 4 to 6 minutes!**

**Pour yourself a great cup of coffee in about 4 to 6 minutes!**

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**Enjoy a great cup of coffee in about 4 to 6 minutes!**