Read this manual thoroughly before using and save it for future reference.

Model: CG9129-GS

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www.gourmia.com
The Steelstone Group
Brooklyn, NY

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Welcome to the Exciting World of Vacuum Coffee Brewing from Gourmia

Congratulations on your purchase of the Siphon Coffee Brewer from Gourmia, exclusively designed for the discerning coffee lover!

If you are one of those individuals who cherishes a velvety smooth fresh brewed cup of coffee – with that “pick-me-up” aroma when you walk into the room - you’ve made the right choice.

With your new Gourmia Siphon Coffee Brewer preparing fresh ground coffee, and exceeding the expectations of your most demanding coffee connoisseurs, is only moments away. Siphon Coffee Brewing is not just a feast for the pallette but also a delight for the eyes, as you watch the elegant and exciting process of vacuum brewing unfold right before your eyes! We’re confident that you’ll find your new compact Siphon Coffee Brewer easy and fun to use, with the end results being a fresh smooth even full-bodied coffee experience that your and your whole family are sure to love over and over again!

The pages of this manual offer full and comprehensive instructions to guide you through the functions and features of the Gourmia Coffee Grinder. Inside this guide you will also find information on its modes of operation, complete step-by-step instructions for the operation, assembly, cleaning, and maintenance of your appliance.

Please read all safety instructions thoroughly to ensure safe usage at all times.

Thank you for your purchase! We sincerely hope you will enjoy this as well as all the many innovative products brought to you by our family at Gourmia.
SAFETY GUIDE

- Incorrect operation and improper use can damage the appliance and cause injury.
- The appliance must be used only for its intended purpose. No responsibility can be taken for any possible damage caused by incorrect use or improper handling.
- Before plugging in the appliance, check that the current and power match those given on the rating plate.
- Do not put the appliance or the plug in water or any other liquid. This could cause a fatal electric shock, if the appliance or plug should accidentally become wet, unplug the appliance immediately and have it checked by an electrician before using it again.
- Do not place any kind of object into the inside of the appliance.
- Do not use the appliance with wet hands, on a damp floor or when the appliance itself is wet.
- Do not touch the plug with wet or damp hands.
- Check the cable and the plug regularly for any possible damage. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid the hazard.
- Do not use the appliance if it was dropped or otherwise damaged or if the cable or plug are damaged. In case of damage, take the appliance to an electrical repair shop for examination and repair if necessary.
- Never attempt to open the appliance or repair the appliance yourself. This could cause an electric shock.
- Do not allow the cable to hang over sharp edges and keep it far away from hot objects and open flames.
- Remove the plug from the socket only by holding the plug.
- Make sure the cable or extension cable cannot inadvertently be pulled or cause anyone to trip when in use.
- If an extension cord is used it must be suited to the power consumption of the appliance, otherwise overheating of the extension cord or plug may occur.
- Stand the appliance on a firm, level and heatproof surface away from open flames (e.g. gas oven) and out of the reach of children.
- This appliance is neither suitable for commercial use nor for use in the outdoors.
- The appliance must not be immersed in water.
- Always remove the plug from the socket when the appliance is not in use and each time before it is cleaned.
- As long as the appliance is connected to the mains socket, a small amount of current continue to flow to the appliance even when it's not in use.
- If the machine is overfilled, boiling water may spill out.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

SPECIAL SAFETY INFORMATION

Use the machine only with the base supplied, and do not use the base for any other purposes.

- Do not overfill the kettle.

If you do so, there is a danger that scalding water could boil over.

- The machine is for heating water only, and is not to be used for any other liquid.

- CAUTION! Danger of burns! The machine becomes very hot during use. Hold it by the handle only.

- Allow the water to cool down in a safe place out of the reach of children and disabled people.
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KNOW YOUR SIPHON COFFEE BREWER

YOUR NEW GOURMIA SIPHON COFFEE BREWER
A NEW & SLEEK INTERPRETATION OF AN OLD ARTFORM

A “vacuum” coffee maker brews coffee using two chambers where vapor pressure and vacuum produce coffee. This type of coffee maker is also known as vac pot, siphon or syphon coffee maker, and was invented in the 1830s. These devices have since been used for more than a century in many parts of the world. While vacuum coffee makers generally were excessively complex for everyday use, they were prized for producing an exceptionally clear brew, and were quite popular until the middle of the twentieth century.

Our new and innovative Siphon Coffee Brewer combines all the quality and excitement of its predecessors in a clean and practical modern design.

Simply fill the carafe with your desired amount of water, add your favorite ground coffee into the brew unit, and let the Gourmia Siphon Coffee Brewer do all the work!
KNOW YOUR SIPHON COFFEE BREWER

Upper Tank COVER

Pyrex Glass UPPER TANK

SEAL

Coffee FILTER

SPRING

HOOK

CHAIN

Electronic BASE

CONTROLS & DISPLAYS

Pyrex Glass CARAFE
ASSEMBLING THE SIPHON COFFEE BREWER

UNDERSTANDING THE SIPHON COFFEE BREWING PROCESS

The Gourmia Siphon Coffee Brewer is a vacuum coffee maker which operates as a siphon, where heating and cooling the lower vessel changes the vapor pressure of water in the lower, first pushing the water up into the upper tank, then allowing the water to fall back down into the lower vessel (carafe). The principle of a vacuum coffee maker is to heat water in the lower vessel (A) of the brewer until expansion forces the contents through a narrow tube (B) into the upper tank containing coffee grounds (as water temperature increases, dense liquid water increasingly converts to less dense water vapor gas, which takes up more space and increases pressure); when the water reaches and exceeds the boiling point (so the vapor pressure equals and then exceeds atmospheric pressure).
(C) pressure), the (water vapor) pressure in the lower vessel exceeds the pressure in the upper tank and water is pushed up the siphon tube. During brewing, a small amount of water and sufficient water vapor remain in the lower vessel (D) and are kept hot enough so the pressure will support the column of water in the siphon. When enough time has elapsed that the coffee has finished brewing, (E) the heat is removed and the pressure in the bottom vessel drops, so the force of gravity push the water down (F) into the lower vessel, through a strainer and away from the grounds, (G) ending brewing. The upper tank is then removed and the coffee is now (H) ready to be served from the lower chamber (carafe).
MAKING YOUR COFFEE

1. Place unit on a secure and sturdy platform. Pour water in to the Carafe (hot and plug unit into a power base.

2. Make sure the filter is placed securely in the upper tank (see previous page).

3. Place the upper Tank onto the Carafe securely and pour in your choice of ground coffee. (See chart on opposite page for recommended amount).

4. As you plug the power base into an electrical outlet, the LCD will begin flashing 000 several times.

5. When the flashing stops, press the power button two times the LCD will display “00” on the left side. The heater will begin working and LCD will display a flashing dash moving around the display, indicating the heater is on. About two minutes later, the water will rise up through the siphon tube into the upper tank.

AUTO FUNCTION MODE

6. After all of the water settles into the to upper tank, press the function button to choose auto function. The LCD will begin to count down from 60 (seconds) as the brewing processes takes place.

7. At the end of 60 seconds the unit will automatically turn off. As pressure inside the Carafe is released and the water cools down, the coffee will spill down into the Carafe.

8. Carefully remove the upper tank from the Carafe by slowly twisting and pulling the upper tank.

BEWARE: The Tank may be very hot - use padded gloves or towel.

9. Your freshly brewed coffee is now ready to be served. Enjoy!

MANUAL FUNCTION MODE

6. After all of the water settles into the upper tank, press the function button to choose auto function. The LCD will display 01 and begin counting upward as the brewing processes takes place.

7. When you feel the coffee is at its optimum, press the power button to turn off the machine. As pressure inside the Carafe is released and the water cools down, the coffee will spill down into the Carafe.

8. Carefully remove the upper tank from the Carafe by slowly twisting and pulling the upper tank.

BEWARE: The Tank may be very hot - use padded gloves or towel.

9. Your freshly brewed coffee is now ready to be served. Enjoy!
**CLEANING & MAINTENENCE**

- Always remove the plug from power socket before cleaning the base. Allow the appliance cool down completely before cleaning.
- Clean the outside of the appliance and the base with a soft damp cloth, do not use scouring materials.
- Dry the appliance thoroughly before plugging into a power source again.
- Descale the appliance regularly. Use detergent, which can be obtained from specialist shops, and follow the instructions given.
- To store the appliance; wind the cord in the cord compartment on the underside of the base.

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**WARRANTY & SERVICE**

This Limited Warranty is for one full year from the date of purchase. It is applicable to the original purchaser only and is not transferable to a third party user.

Repair or replacement of defective parts is solely at the seller’s discretion. In the event that repair isn’t possible, the seller will replace the product/part.

If product repair/replacement won’t suffice, the seller has the option of refunding the cash value of the product or component returned.

Product defects not covered under the Warranty provisions include normal wear and damage incurred from use or accidental negligence, misuse of instruction specifications or repair by unauthorized parties.

The manufacturing company is not liable for any incidental or consequential damages incurred by such circumstances.
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QUESTIONS OR COMMENTS
VISIT US @ GOURMIA.COM
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