

What type of coffee should I use?

The Scoop® Coffeemaker was made for simple ground coffee, so prepacked pods or capsules are not needed.

Does the coarseness of the grind affect brewing?

Yes. The size of the grind determines how quickly water passes through coffee in the filter during brewing. The finer the grind, the longer it takes for the water to go through. Follow these tips to brew your perfect cup:

- Use the BOLD setting for finely ground, decaf, flavored, and premium-brand coffees such as Starbucks® and Dunkin' Donuts®.
- Choose the BOLD setting when you want a stronger cup of coffee. Water will pass through the coffee at a slower rate, allowing more contact time and better flavor extraction.
- Use the REGULAR setting for a standard automatic-drip coffee.

How much coffee should I use for brewing?

- Each scoop filter has 2 fill lines. The 8-oz. cup size is marked on the stainless steel part of the scoop. The 14-oz. cup size is marked by the MAX line where the stainless steel meets the black plastic on the scoop.
- More is not better — overfilling the scoop filter does not allow room for brewing. Water can overflow and pour out the overflow screen at the base of the handle, dispensing weak coffee into your cup.
- No packing please — packing grounds into the scoop filter forms a firm surface that won't let water pass through. You might end up with light brown water in your cup!

How do I adjust the coffeemaker to my cup or travel mug?

Before brewing, adjust the L-shaped cup rest to make sure that your cup is as close to the dispensing nozzle as possible.

- For a standard cup, flip the cup rest over to form a shelf and secure it into place.
- For a travel mug, fit the cup rest against the coffeemaker and place your mug on top of the drip tray.



What else should I know about coffee?

- All coffee is made from Arabica beans, robusta beans, or a combination of both. Arabica beans are slightly more expensive but tend to produce better-tasting coffee.
- Exposure to oxygen, moisture, heat, and light can make coffee stale. Ground coffee gets stale faster than whole beans.
- For the best results, look for coffee beans that were recently roasted and grind them every time you make a cup of coffee.
- Use coffee within a week of grinding it.




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How can I make sure my coffee always tastes fresh?

A clean coffeemaker is one of the secrets to great-tasting coffee.

- The Scoop® Coffeemaker should be cleaned internally once a month (once a week for areas with hard water). Pour ½ cup plain white vinegar and ½ cup cold water into the reservoir. Brew. Then run 2-3 cycles of cold tap water before making coffee.
- To clean the filter parts, discard the coffee grounds and wash the scoop filter with soapy water after each use. Don't forget to rinse the secondary filter, too. Fine grounds can dry in this and prevent coffee from flowing through properly.
- The scoop filter, the secondary filter, the filter well, and the cup rest are all dishwasher safe.



*With The Scoop®
Single-Serve Coffeemaker,
you choose the brand, flavor,
and strength of coffee you
prefer, so you can customize
each cup to your taste.*

How hot does The Scoop® Coffeemaker brew?

The Scoop® Coffeemaker has a higher brewing temperature than the leading competitor. In 90 seconds or less, you'll have a piping hot cup of coffee.

- To ensure that your coffee stays hot, warm your cup or travel mug before brewing. Fill the cup with hot water and let it stand for a few minutes. Pour out the water and it's ready for coffee.

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The inside
Scoop
to your
perfect cup
of coffee