

**CHEMEX® Bonded Filters**  
With a unique cone shape and thicker weight paper, our CHEMEX® Bonded Filters are the key to achieving pure flavor, ensuring uniform extraction and removing all undesirable sediment particles, oils, fats, and bitter elements.

**Unfolded Circles**  
Oxygen cleansed; 100 per pack.  
Fits all coffeemakers except CM-1, CM-1C, CM-1GH  
● FP-1

**Unfolded Half Moon**  
Oxygen cleansed; 100 per pack.  
ONLY FOR USE with CM-1, CM-1C, CM-1GH  
FP-2

**Pre-Folded Circles**  
Oxygen cleansed; 100 per pack.  
Fits all coffeemakers except CM-1, CM-1C, CM-1GH  
FC-100

**Pre-Folded Squares**  
Oxygen cleansed; 100 per pack.  
Fits all coffeemakers except CM-1, CM-1C, CM-1GH  
FS-100

**Pre-Folded Squares (Natural)**  
Untreated; 100 per pack.  
Fits all coffeemakers except CM-1, CM-1C, CM-1GH  
● FSU-100



Don't forget your CHEMEX® accessories.  
[www.chemexcoffeemaker.com](http://www.chemexcoffeemaker.com)

# CHEMEX®

Pure Design. Pure Flavor.™

## Instructional Brochure

**Handblown Water Kettle**  
Form and function are married together in this eye-catching, yet efficient kettle with silicone rubber ball steam stopper.  
⊗ CTKG: 2 qt.

**Handblown Cream & Sugar Set**  
Featuring the iconic hourglass shape, this stackable set is an elegant way to serve cream and sugar while keeping it fresh.  
⊗ CCS2-V

**Mug**  
This sturdy mug is a continuation of the CHEMEX design.  
⊗ CCM-1: 10 oz.

**Glass Coffeemaker Cover**  
Keeps coffee at the proper strength by preventing evaporation.  
⊗ CMC: Fits all coffeemakers

**CHEMEX® Coffeemaker**  
The signature hourglass carafe of CHEMEX® brings rich beauty and flavor to your home, and is available in a variety of sizes and styles.

**Classic Series Coffeemaker**  
Carafes include our famous polished wood collar with leather tie.

⊗ CM-1C: 3 Cup (15 oz.)  
CM-6A: 6 Cup (30 oz.)  
CM-8A: 8 Cup (40 oz.)  
CM-10A: 10 Cup (50 oz.)

**Glass Handle Series Coffeemaker**  
Carafes are paired with a graceful, yet sturdy handle.

⊗ CM-1GH: 3 Cup (15 oz.)  
CM-6GH: 6 Cup (30 oz.)  
CM-8GH: 8 Cup (40 oz.)  
⊗ CM-10GH: 10 Cup (50 oz.)

**Handblown Series Coffeemaker**  
These works of art are legend, and can be found in the permanent collection of the Museum of Modern Art, the Smithsonian, and the Philadelphia Museum of Art.

CM-1: 3 Cup (15 oz.)  
CM-2: 5 Cup (25 oz.)  
CM-3: 8 Cup (40 oz.)  
⊗ CM-4: 13 Cup (65 oz.)



# CHEMEX®

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**We promise it's the best cup you've ever had, every time you have it**

Love is one part chemistry, one part intuition. So it's no surprise that CHEMEX® blends astute science with fine art to deliver a rich, pure coffee you just can't live without.

From its timeless design to its patented brewing process, CHEMEX® ensures the best coffee experience imaginable, each and every time. The CHEMEX® Bonded Filter extracts fats, bitter elements and sediment, while the pure glass of the carafe preserves the rich taste – **Pure Design, Pure Flavor™**.

## Brewing 101 with CHEMEX®

Like all good things, full flavor takes time—and your own special touch. The CHEMEX® Coffeemaker delivers only the elements essential to rich coffee flavor, so that your personal taste and approach shine through.



### Step 1: Get into the grind

Select your favorite whole bean coffee you want to enjoy and grind it to medium coarse ground.

Optional Tip: We suggest using a burr grinder because it delivers a more consistent particle size, allowing for a more even extraction and fuller bodied cup of coffee.



### Step 2: Filter up

Open a CHEMEX® Bonded Coffee Filter into a cone shape so that one side of the cone has three layers, and place it into the top of the CHEMEX® brewer. The thick (three-layer) portion should cover the pouring spout.

Optional Tip: Dampen the filter with warm water to rinse and preheat the brewer. Once the water has drained through the filter completely, pour it out of the brewer while keeping the filter sealed against the coffeemaker wall.



### Step 3: The scoop

Put one rounded tablespoon of ground coffee for every 5 oz. cup into the filter cone. Feel free to use more if you prefer it stronger; our CHEMEX® brewing process eliminates bitterness.

Tip: On all brewers except the pint size model, the “button” indicates the carafe is half filled and the bottom of the wooden collar/spout indicates it's full. On the pint size brewer, the button is the full marker.



### Step 4: Let it bloom

Once you have brought the appropriate amount of water to a boil, remove it from the heat and allow it to stop boiling vigorously. Pour a small amount of water over the coffee grounds to wet them, and wait for about 30 seconds for them to “bloom”, releasing the most desirable coffee elements from the grounds.

Optional Tip: Perfect brewing temperature is about 200°F.



### Step 5: First pour

After the grounds bloom, slowly pour the brewing water over the grounds while keeping the water level well below the top of the CHEMEX® (quarter inch or more).



### Step 6: Brew on

Slowly pour the remaining water over the grounds, using a circular or back-and-forth motion as you pour to ensure an even soaking of the grounds.



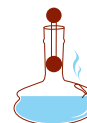
### Step 7: Toss the filter

Once the desired amount of coffee is brewed, lift the filter with spent grounds out of the brewer and discard.



### Step 8: Enjoy the perfect cup

Pour your freshly made coffee into your CHEMEX® mug and indulge in the flavor.



### A Perfect Pairing

The blending of art and science doesn't end with the CHEMEX® coffeemaker. Our CHEMEX® 2-Quart Water Kettle achieves the perfect brewing temperature with functional elegance. Made from heavy-walled heat-resistant glass, our flat-bottomed kettle will ensure a delightful boiling and brewing process. The unique silicone stopper keeps the brewed water at peak temperature while venting steam, so the neck stays cool to the touch for safe handling.



Warning: Do not place the CHEMEX® Water Kettle directly on an electric coil stove top. For use with an electric coil stove top we recommend using our CHEMEX® stainless steel wire grid (TKG) between the kettle and the coils to prevent breakage and personal harm.



### Stay warm

In order to keep your coffee warm you may place the CHEMEX® directly on either a glass stove top or gas flame both at low heat. If you have an electric coil stove top, you must utilize the CHEMEX® stainless steel wire grid (TKG) in between the CHEMEX® and the coils to prevent breakage. Be sure that there is a small amount of liquid in the carafe before placing it on a warm heating element.



### Keep it clean

A carefully cleaned and handled CHEMEX® brewer will give you a lifetime of service. Remove the wooden handle and continue to hand wash with warm soap and water, or place the coffeemaker securely in the dishwasher.

### There's more to know about CHEMEX®

Those who love coffee, love CHEMEX®. But purity in design and flavor are just a small part of the bigger story.

Designed in 1941, by chemist and inventor Peter Schlumbohm, the CHEMEX® Coffeemaker's design has remained unchanged to this day. Why mess with perfection?

Showcased for its beauty and ingenuity, the iconic CHEMEX® Coffeemaker is in the permanent collection of many prestigious museums, including the Museum of Modern Art, the Smithsonian, and the Philadelphia Museum of Art. CHEMEX® has also been recognized by the Illinois Institute of Technology as one of the 100 top-designed products of the modern era.

Check out more retro fun facts and our full CHEMEX® product line at [www.chemexcoffeemaker.com](http://www.chemexcoffeemaker.com)