Eureka!

INSTRUCTIONS | Camp Café (2572191)

PREPARE

For best results, use freshly roasted coffee with a medium grind.



- Altitude tip: At 5,000
- feet, water boils at 202°F!!!



Bring water to a boil (212°F) and let rest for roughly 30 seconds for ideal brew temperature of 195-205°F.

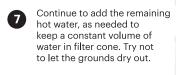


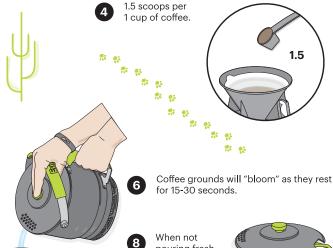
BREW

Place #4 filter (sold separately) into filter cone.



Slowly pour water "over grounds" until all grounds are wetted.





pouring fresh coffee, place lid on carafe with opening over handles

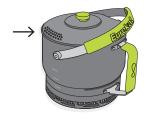


1.5

Mastering your perfect pour can take some practice. Experiment with different coffee, grind size, water temperature, and pour rates to match your taste.

STRAINING

Align strainer between spout and handle braket.



Hold handles and lid as shown. Tip boil kettle.

CONTENTS

Boiling kettle and strainer lid Coffee carafe Filter cone Coffee scoop (#4 filters sold separately)

QUESTIONS?

Johnson Outdoors Gear, Inc. USA: 1-800-572-8822 www.eurekacamping.com

Johnson Outdoors Canada Canada: 1-800-263-6390 www.eurekatentscanada.com

SAFETY AND CARE

· Use of the Camp Café outside of these guidelines may void the Eureka! product warranty.

WARNING

- Use outdoors in a well-ventilated area.
- · During use, handles may become hot.
- Heating an empy boil pot may cause overheating, resulting in product damage and/or injury
- Using on burners with greater than 12,000 BTU/h output may cause overheating resulting in product damage and/or injury
- · Maximum safe fill level for boil pot is 2.5L.
- · Not intended for boiling oil.
- Do not use metal utensils. Do not use dishwasher or abrasive compounds to clean. Camp Café is NOT diswasher safe. Wash only by hand with soapy water.

WARRANTY

This product is covered by a one year limited warranty. For more details please visit the website or contact customer service.