

1 Fill Percolator with Water

Add water to your pot before inserting the basket assembly. Do not fill past the pouring holes behind the spout.

This will ensure your coffee does not boil out through the spout or come into contact with the grounds more than required.



Place brew basket on the perk stem, and then place a filter in the bottom of the basket.

The filter is not required, but will keep the grounds out of the coffee and minimize the amount of coffee bean oil in your final pot. The oil may improve the flavor, but also adds cholesterol.



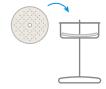
Scoop grounds into the basket, being careful not to pour any grounds down the stem.

If you are grinding your own beans, use a coarse setting. As a guideline, start with 1 tablespoon for every cup of water, and then adjust to taste.

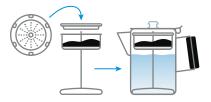
4 Add Basket Assembly

Place the metal basket lid on top of the basket, and then place the perk assembly into the pot.









5 Add Heat

Turn your stove on low to medium heat and place the percolator on the heating element. Lower heat creates the optimal extraction temperature.



6 Monitor Percolation

You will see the water begin to perk through the globe (the glass knob on top). Allow the coffee to perk for 4-7 minutes, or to your desired strength.



7 Enjoy Your Coffee!

When pouring the coffee, place your thumb under the cover hinge, and apply pressure upward to ensure the lid stays shut, which will prevent any grounds from pouring into your cup.

You may wish to let the pot cool before handling, or use an insulated pad or oven mit.





See our instructional brewing video on YouTube:

youtu.be/GldAEY1nTVI

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