



coffeetime™
Brew System

Instructions & Recipe Book





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Welcome



Welcome to your new Ronco Coffeetime™ Brew System. This simple process of cold brewing will allow you to make quality coffeehouse speciality drinks at the fraction of the cost. It has all the ease you would expect from the brand that specializes in “Set and Forget It” timesavers for the kitchen.

Coffeetime™ Brew System creates a concentrate that allows you to add hot or cold water directly to the cup, much like instant coffee or tea, with all the full-bodied flavor of a fresh brew. The concentrate is essential for making your favorite coffeehouse blended drinks, and we have included several tasty recipes.

You can make your favorite guilty pleasure healthier, and just as refreshing, as you would expect from your favorite neighborhood coffeehouse. Cold brewing also has the health benefit of 65% less acid, which helps reduce heartburn for those with sensitive stomachs.

Coffeetime™ Brew System is the missing link for making those amazing speciality drinks at home. To maximize the rich and bold flavor of blended coffee drinks, we recommend using espresso grounds to make an Ice Blended Mocha (see recipe on page 12). How strong you make it is based on your personal preference. **It's all about your desired taste!**

At Ronco our goal is to improve the quality of your life. The Coffeetime™ Brew System was carefully designed to make everyday more enjoyable and convenient for you, and to bring the coffeehouse experience home. It is also perfect for your daily cup of joe at the office, or an afternoon speciality drink.

Brewing Instructions

Easy as 1-2-3...



Firmly insert plug into drain hole under the pot. Select one Cold Filter Pad to place inside pot with tab side up for easy removal.



Plug Cold Filter Pads

1) Fill



To cold brew coffee concentrate – fill an 8-12 cup basket paper coffee filter* with 8 oz. of regular grind coffee in paper filter.

To cold brew tea concentrate – fill an 8-12 cup basket paper coffee filter* with 6 oz. loose tea leaves.

*Paper coffee filters are not included.



Slowly pour 48 oz. of cold water into Brew Pot in a circular motion to make sure all grounds get wet and there are no dry pockets. DO NOT STIR. Cover with lid and let steep for 8 to 12 hours. (This makes one carafe of coffee or tea concentrate.)

2) Brew



Remove lid from carafe. Align the Brew Pot spout over the opening of the carafe, and pull the plug. Firmly place the pot spout into the carafe opening and within minutes you have fresh coffee or tea concentrate. Store concentrate in your refrigerator up to 2 weeks.

3) Serve



When ready to serve, pour concentrate directly into a cup or blender to make your own specialty coffee or tea drinks. Refer to our Coffeetime™ Brew System Instructions and Recipe Guide for hot, iced or blended coffee and tea drink recipes.

Cleaning & Maintenance

The Ronco Coffeetime™ Brew System is easy to clean and maintain.

Cleaning Brew Pot:

- 1) Remove lid.
- 2) Throw away coffee grounds or tea leaves into trash. Wipe the inside of the brew pot with a disposal paper towel to remove any remaining grounds.
- 3) Pull up on the filter pad tab and remove from pot.
- 4) Rinse the pot, lid, filter and plug thoroughly with warm soapy and water.
- 5) Dry.

Cleaning Carafe:

- 1) Rinse carafe, lid and pad with warm soapy and water.
- 2) Dry.

Maintenance:

Once the brew pot and carafe have been cleaned and dried, fit plug into bottom of pot. Place the carafe upside down in brew pot with the two filter pads. Store with lid on pot in a clean and dry area.

Concentrate Guide

The Ronco Coffeetime™ Brew System is designed to hold 48 oz. (6 cups) of cold water and up to 12 oz. of coffee grounds or loose leaf tea. The coffee or tea concentrate can be refrigerated and stored up to six weeks in the carafe resulting in taste that is strong but smooth flavor without the sharp edges and acid.

Guide to Coffee Strength

For mild to regular coffees, we recommend adding an ounce or two more coffee grounds to the “Fill” step. This will increase the concentrate flavor when serving.

Mild Coffee	1 part coffee concentrate	2 parts water
Bold Coffee	1 part coffee concentrate	1 part water
Strong Coffee	1 part coffee concentrate	1/2 part water

For coffee drinks, we recommend adjusting the strength with hot or cold water, milk or cream. Sweeten to taste with sugar or coffee syrups.

Guide to Tea Strength

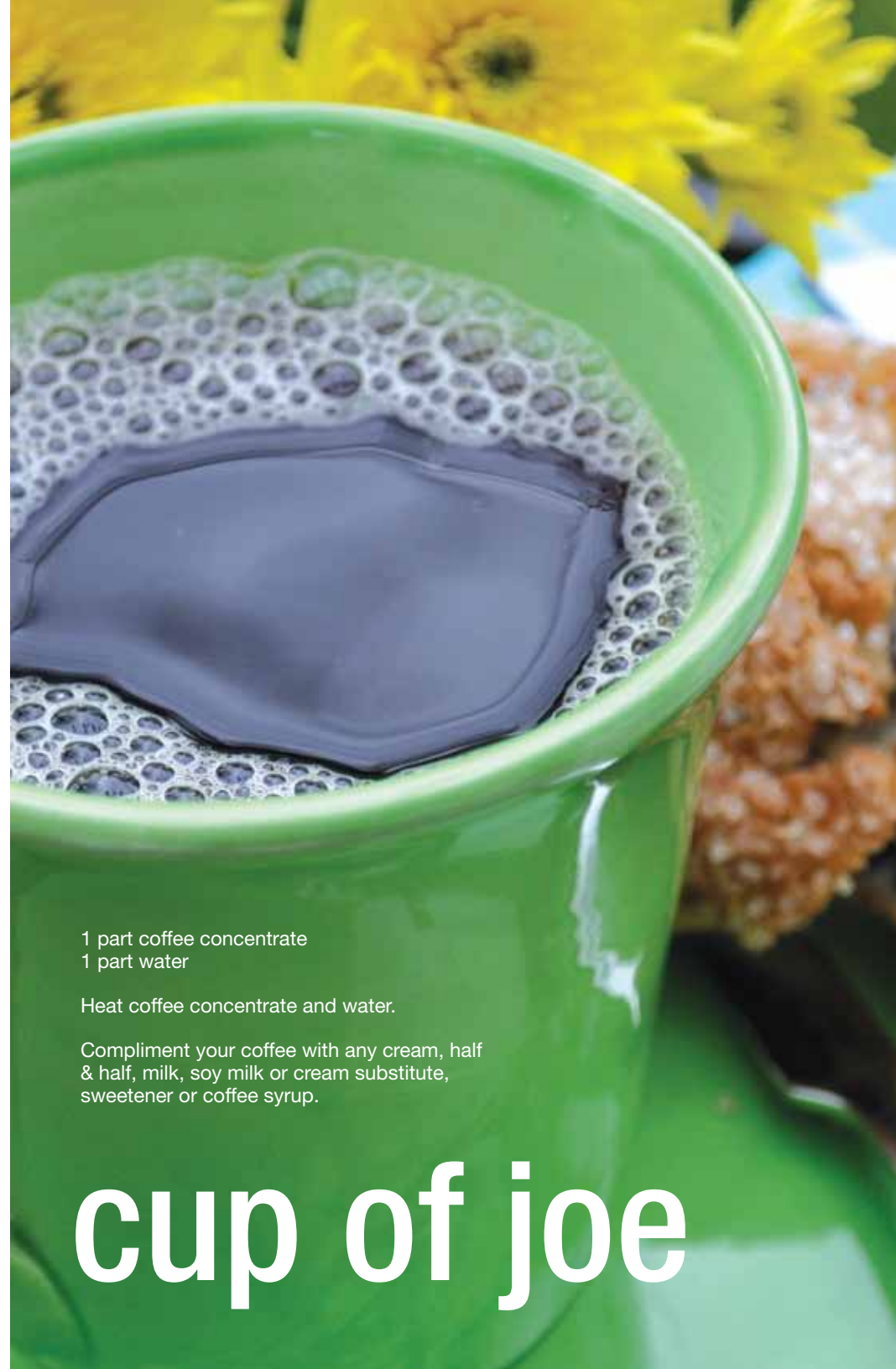
Mild Tea	1 part tea concentrate	2 parts water
Regular Tea	1 parts tea concentrate	1 part water
Strong Tea	1 parts tea concentrate	1/2 part water

For tea drinks, we recommend adjusting the strength with hot or cold water, milk or cream. Sweeten to taste.

Flavor Syrup

Flavor syrup can be added to any drink, including regular coffee, frappuccinos, iced tea and tea lattes. Depending on taste, try adding 1 tsp of flavored syrup to any recipe to enhance the flavor. Some common syrups are vanilla, hazelnut, Irish creme, almond, mint, raspberry, caramel, toffee nut and gingerbread.

*All recommendations may be adjusted to individual taste – coffee concentrate, milk, creamer and sweetener – and are based on one average sized coffee mug.



1 part coffee concentrate
1 part water

Heat coffee concentrate and water.

Compliment your coffee with any cream, half & half, milk, soy milk or cream substitute, sweetener or coffee syrup.

cup of joe



Coffee Mocha

1 part coffee concentrate
1 part milk or 1/4 part creamer
1/2 part chocolate syrup
chocolate shavings

Heat coffee concentrate and milk or cream in mug. Add chocolate syrup. Garnish with whip topping and chocolate shavings.

Cocoa Coffee

1 part coffee concentrate
1 part water or milk
1 packet hot chocolate mix

Heat coffee concentrate and water in mug. Add cocoa packet and stir until cocoa has dissolved.

Chocolate Cappuccino

1 part espresso concentrate
1 part frothed non-fat chocolate milk
1 tsp vanilla syrup
chocolate whipped cream
chocolate sprinkles

Separately, heat espresso concentrate and milk. Mix vanilla syrup into espresso and then add frothed chocolate milk. Top with chocolate whipped cream and chocolate sprinkles on top.

chocolate



lattes

Lattes

Traditional lattes, substitute 1 part water for 1 part non-fat frothed milk. Sweeten to taste.

To enhance the flavor of your coffee concentrate, substitute milk with 1/4 to 1/2 part flavored liquid creamer to taste. Here are a few suggestions:

Coconut Macaroon Coffee with White Chocolate Coconut Liquid Creamer
Caramel Drizzle Coffee with Vanilla Caramel Liquid Creamer
Crème Brulee Coffee with Amaretto Liquid Creamer
French Roast Coffee with French Vanilla Liquid Creamer

Caramel Vanilla Latte

1 part coffee concentrate (Caramel Drizzle Coffee or Espresso for a stronger taste)
1 part non-fat frothed milk
2 tsp vanilla flavoring
1 tsp packed dark brown sugar
caramel syrup

Separately, heat the coffee concentrate and milk. Stir in brown sugar and vanilla to coffee, then add frothed milk. Top with whipped cream or foam from frothed milk. Drizzle caramel syrup on top and garnish with cinnamon.

Fall Harvest

1 part espresso concentrate
1 part milk
1/4 part pumpkin liquid creamer
1 tsp of ground cinnamon
vanilla extract to taste

Heat milk and creamer, then stir in cinnamon and vanilla. Put mixture in a blender, and blend for 15-20 seconds until thick and foamy. Pour into tall mug with warmed espresso concentrate. Top with pumpkin pie spice or ground nutmeg.

Peppermint Mocha Latte

1 part espresso concentrate
1/2 part non-fat frothed milk
1/4 part Peppermint Mocha Liquid Creamer
1 Tbsp chocolate syrup
sugar to taste
whipped cream
peppermint sticks
(optional tsp of mint flavor syrup)

Separately, heat the espresso concentrate and milk. Mix liquid creamer, chocolate syrup and sugar to warmed espresso. Froth milk and add to drink. Top with whipped cream or foam from frothed milk, and broken peppermint sticks.

Amaretto Cinnamon Twist

1 part Crème Brulee coffee concentrate
1/2 part Amaretto Liquid Creamer
whipped cream
dash of ground cinnamon

Heat coffee concentrate and creamer. Add whipped cream to the top with a pinch of cinnamon.

Toffee Nut Latte

1 part espresso concentrate
1 part non-fat frothed milk
1 tsp toffee nut flavor syrup
whipped cream
crunchy toffee sprinkles

Separately, heat the espresso concentrate and milk. Froth milk and add to espresso with toffee nut syrup. Serve with whipped cream and crunchy toffee sprinkles on top.



holiday

Ice Blended Mocha (serves two)

1 cup espresso concentrate
1 cup crushed ice
1/3 cup milk
2 Tbsp chocolate syrup
3 Tbsp sugar
whipped cream

Add crushed ice, espresso concentrate, milk, chocolate syrup and sugar to blender. Blend for 15-20 seconds. Divide into two glass. Top with whipped cream and drizzle with chocolate syrup.

Varieties:

Substitute chocolate for caramel syrup.
Eliminate syrup for regular ice blended mocha.
Add peppermint syrup for a hint of mint.



blended



ice tea

1 part tea concentrate
2 parts water
2 parts cubed ice

Combine ice, water and tea concentrate in large pitcher. Pour into glasses and garnish with lemon, lime or orange rings.

Varieties:

Sweet Tea - for every 2 parts water, add 1 part sugar (adjust for sweetness).
Green Tea - add fresh sliced lemons and black berries to bottom of pitcher.
Black Tea - add fresh sliced peaches to bottom of pitcher.
Mint Tea - add mint leaves in tea.



hot tea

1 part tea concentrate
1 part water

Heat tea concentrate and water.

Compliment your tea with milk, honey, sweetener or lemon.

tea lattes

Traditional lattes, substitute 1 part water for 1 part non-fat frothed milk. Sweeten to taste. Top with cinnamon, nutmeg or pumpkin spice.

Green Tea Cappuccino

1 part green tea concentrate
1/2 part milk
1 tsp honey
cinnamon or ground tea leaves

Heat tea concentrate, milk and honey until honey is dissolved. Pour mixture into frother, and plunge gently to create a light froth on top of milk. Pour into mug and lightly sprinkle with cinnamon or ground tea leaves on top.

Ground tea leaves – finely grind 1/4 tsp tea leaves into a fine powder.

Chai Tea Latte

1 part chai tea concentrate
1/2 part non-fat frothed milk
cinnamon

Separately, heat the tea concentrate and milk. Stir in sweeteners, then add frothed milk. Top with foam or whipped cream, and a dash of cinnamon.

Six Month Limited Warranty

Six Month Limited Warranty Ronco Acquisition Corporation, warrants to the owner of this product that it is free from defects in material and workmanship for a period of six months from date of purchase providing the Owner Registration Card has been completed and returned to Ronco Acquisition Corporation, within thirty (30) days from the original purchase date.

The manufacturer's obligation will be limited to repairing or replacing any part of the product which is defective. Such warranty will not apply to defects resulting from tamper, cosmetic damage, acts of God, accidental breakage, abuse, negligence, neglect or misuse. If you must return the product for reasons of malfunction within the six-month warranty period, the following action and steps are required: Remit U.S. Dollars:

1. The machine must be clean and packaged securely to protect from damage or breakage in shipment.
2. Call Customer Service 800-486-1806 to obtain a return authorization number, return address and shipping costs. If all lines are busy, please contact us on the web at www.Ronco.com. Ronco Acquisition Corporation, will repair or replace your Rotisserie unit and return it to you prepaid.

DO NOT SEND PRODUCT TO P.O. BOX. NO RETURNS WILL BE ACCEPTED WITHOUT PRIOR AUTHORIZATION.

Even if not required, the rights in this warranty are granted to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. Return of Owner Registration Card is not a condition precedent to warranty coverage.

Ronco Acquisition Corporation, will not be held liable for any special, incidental, or consequential damage, resulting from possession, use or loss of use of this product either directly or indirectly.



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