

Makes Amazing Blended Coffee Drinks - In Just 3 Minutes

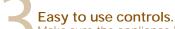
IMPORTANT: Prior to first use, wash your café frappe blending jar, lid and filter basket with a mild detergent and rinse thoroughly.

It's Quick & Easy!

Just add coffee and water. Lift brew basket lid up and put a 4

cup paper filter into the brew basket along with ground coffee/espresso.

Then add cold water into reservoir up to water level marking (approx. 1/2 cup)



Make sure the appliance is plugged in. Now press the POWER button. The red light will glow indicating that the appliance is now ready to begin the 3 minute Frappe cycle.

Press the FRAPPE button to start the automatic cycle.

The green light will glow indicating that it is brewing. When brewing cycle is complete - the green light will flash for 10 seconds in preparation for the beginning of the blending cycle. When the automatic blending cycle is complete, the green light will turn off.

NOTE: If additional blending is desired, press and hold the BLEND button for the desired amount of time.

Now add ingredients to the blending jar.

Remove the blending jar from its base and add 2 cups of ice (Do not fill past max ice line) and ingredients.

Secure the blending jar lid back on to the jar by rotating into locked position.

Secure the blending jar back onto the base by aligning the lock symbols on the bottom of the pitcher and top of the base.



MR. COSFFEE*

Recipe: Classic Mocha Frappe

Coffee and water In brewer:

- 3 tablespoons ground dark roast coffee or espresso
- 1/2 cup water

Place ingredients in jar in this order:

- 2 cups ice cubes (14 to 17 each)
- 2 tablespoons sugar
- 3 tablespoons chocolate syrup

1/4 cup milk

Makes 1 large or 2 medium servings

