

# Instructions for Using the Yama Coffee Siphons



Drop the washable, reusable cloth covered filter into the funnel (glass infusion chamber) with the chain hanging down into the glass tube.

Pull the chain down until you can hook it to the bottom of the siphon tube.



Stand the funnel onto its holder. Add one heaping measure of ground coffee per "cup".

Fill the bottom carafe with fresh, cool water up to the maximum capacity mark (5 or 8 "cup").



Place the funnel onto the bottom carafe and gently twist to fit the rubber stopper and tube into the opening.

Place on stove, low to medium heat.

**Note:** If using an electric stove, you must use the wire trivet between the carafe and the burner.



As the water boils, it will be siphoned to the top funnel chamber, where it will infuse with the coffee grounds.

You may now stir the mixture a bit.

It is normal for a little water to remain in the bottom carafe.



Let brew about 60 seconds, then remove the coffeemaker from the heat source.

The coffee will then filter back down into the carafe, leaving the grounds at the top.



Gently rock the funnel back and forth to loosen it from the carafe, lift off and stand it onto its holder.

Pour and enjoy the coffee!