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7

20 times

9

10

SUS Travel Mug is compatible with the coffee chamber

COLD BREW

① Orange light: 5 minutes brewing

450 ml water
30g coffee (1:15)

Coffee powder size suggestion: Delicate

300 ml water
30g coffee (1:10)

② Green light: 8 minutes brewing

450 ml water
30g coffee (1:15)

Coffee powder size suggestion: Balance

300 ml water
30g coffee (1:10)

③ Blue light: 12 minutes brewing

450 ml water
30g coffee (1:15)

Coffee powder size suggestion: Robust

300 ml water
30g coffee (1:10)

④ White light: Personalized brewing

Coffee powder size and powder to water ratio are based on customer's own choice

Personalized mode

White light option means you can brew immediately

HOT BREW

Usage Precautions: Do not use with boiling water. Max recommended temperature: 90°C. Keep out of reach of children while in use.

① White light: Personalized brewing

Coffee powder size and powder to water ratio are based on customer's own choice

Personalized mode

White light option means you can brew immediately

30s

TIPS: For hot coffee, soak coffee powder for 30 seconds with hot water before extracting with Personalized mode.

	✓	✗	✗	✗	✗
	✓	✓	✓	✓	✓
	✓	✓	✓	✓	✓
	✓	✓	✓	✓	✓
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	✓	✓	✓	✓	✓
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	✓	✗	✗	✗	✗
	✓	✓	✓	✓	✓
	✓	✓	✓	✓	✓

Warnings & Important Notes

1. Do not immerse the pump unit in water. Wipe with a damp cloth only.
2. Do not immerse the pump in water or allow water to enter the pump.
3. Keep out of reach of children. Adult supervision is required during use.
4. Do not place the device on hot or wet surfaces. Indoor use only.

Electrical Safety

1. Keep hands dry when operating.
2. Never allow water to enter the pump or battery compartment.

Hot Water Use

1. Do not use boiling water. Max temperature: 90°C
2. Hot water may produce steam or droplets from the vacuum pump — handle with care.
3. For best results, pre-soak coffee grounds for 30 seconds before vacuum extraction.

Adjusting Your Brew

1. Customize taste by adjusting:
2. Coffee amount – More powder = stronger brew
3. Grind size – Finer grind = richer flavor
4. Water temperature – Hotter water = fuller extraction
5. Brew time – Longer soak = deeper taste

Experiment to find your perfect cup.

Low Battery Indicator

When the battery is low, the "Start" button will flash red rapidly. Please replace the batteries immediately.
During vacuuming, the vacuum sealer will firmly adhere to the vacuum lid and automatically release once the vacuuming process is complete.

Notes:

1. Please replace all batteries simultaneously.
2. Do not mix new and old batteries.
3. Do not mix rechargeable and non-rechargeable batteries.
4. Do not mix batteries of different grades or brands.

VACBREW

VC10004

VC10001

MC22700

VC30000

VC20000

VC40000

VACBREW RECIPES

1ST COLD BREW

Medium to dark roast Brazilian (natural process) coffee beans
Grind size: medium coarseness
1:8 coffee to water ratio (45g of coffee, 360ml of water)
12 mins brew time

Step 1: Add 45g of coffee grounds to the brewing chamber
Step 2: Pour 360ml of cold water
Step 3: Stir 30 times
Step 4: Close the lid, place vacuum pump on top, select 12 mins brew time
Step 5: Your cold brew will be ready in 12 mins.

COLD BREW LATTE

Prepare your 1st glass of COLD BREW

Step 1: Fill the glass with a few ices' cubes
Step 2: Pour the cold brew 2/3 full
Step 3: Pour whole milk to fill the cup
Step 4: Add a spoon of maple syrup/honey for extra sweetness
Step 5: Gently stir the drink before drinking

SALTED CARAMEL CREAM COLD BREW

Prepare your 1st glass of COLD BREW

Step 1: Add the heavy cream, whole milk, caramel syrup, and sea salt to a container.
Step 2: Froth the salted cold foam with a handheld milk frother for 5-15 seconds. Set aside.
Step 3: Pour 1 tablespoon of caramel syrup into a tall glass.
Step 4: Pour in the cold brew coffee. Stir to combine.
Step 5: Top with ice.
Step 6: Top with the salted caramel cold foam. Enjoy!

YUZU COLD BREW

Prepare your 1st glass of COLD BREW

Step 1: Fill the glass with a few ices' cubes
Step 2: add 2 teaspoons of yuzu, mix it with 50ml of water (alternatively add 50ml of yuzu juice)
Step 3: Pour cold brew to fill the cup
Step 4: Gently stir the drink before drinking

User Manual

About the Cold Brew System