

## Hamilton Beach® Single Serve Grind and Brew Coffee Maker

### Good Thinking. Features:

**Grind and Brew Fresh Coffee Every Day** – The key to great-tasting coffee is using freshly ground beans. With the Single Serve Grind and Brew Coffee Maker, you can grind your favorite coffee beans and brew immediately.

**Freshly Ground Coffee for a Single Serving** – Brew up to 16 ounces of fresh coffee with the Single Serve Grind and Brew Coffee Maker. Just fill the bean chamber and press the Grind/Brew button. The coffeemaker will automatically grind the beans and dispense the grounds into the brew basket. No scooping required!

#### More Features –

- You can also brew with pre-ground coffee. Just press the Brew button to bypass the grinding process.
- Automatic rinse feature cleans the bean hopper, eliminating clogging.
- Adjustable cup rest to fit a standard mug or travel mug.
- 2 coffee streams allow you brew into 2 cups at the same time.



#### Product Name/MSRP

Hamilton Beach® Single Serve Grind and Brew Coffee Maker  
(Model 49989) MSRP: \$99.99

**Availability:** Now

**Toll-Free Number and Website:** 800-851-8900; [hamiltonbeach.com](http://hamiltonbeach.com)

#### Media Contact

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#### Press Room

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### From our kitchen

#### Making Great-Tasting Coffee: Beans vs. Grounds



- Four things reduce coffee’s freshness: oxygen, moisture, heat, and light. Because less of its surface area is exposed to air, whole bean coffee typically stays fresh longer than ground coffee. Grinding your coffee beans every time you brew can preserve freshness.
- The most common types of coffee are Arabica and Robusta. Arabica is more expensive and is considered better tasting. However, most coffees are a blend of both coffee varieties because Robusta adds depth of flavor and improves the crema on espresso.
- Taste two or three types of coffee at a time to find what appeals to you most. As you experiment, compare each coffee in terms of aroma, body, and acidity. The aroma of coffee will give you the first sense of how it will taste. Body is the weight or thickness of the coffee on your tongue. Acidity is the “tangy quality” of the coffee.
- To get the best results, look for coffee beans that were recently roasted and grind them every time you make a cup of coffee.
- When in doubt about freshness, look for a “use by” date on the package or follow the online recommendations of your favorite coffee brand.

*Tips from the Hamilton Beach Test Kitchen.*