

PowerXL™
GRIND & GO

**FAVORITE
COFFEE
HOUSE
RECIPES**



Freshly Brewed Coffee Drinks

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QUICK START GUIDE

See owner's manual for complete instructions and important safety information before using this product.

IMPORTANT: Unpack all parts from the box and remove any clear or blue protective film on the components. Wash with warm, soapy water before first use (only select accessories are dishwasher safe).



STEP 1

Open the Water Reservoir's lid and pour in water, using the water level indicator on the Water Reservoir to measure the water according to the number of cups desired.



STEP 2

Insert the Filter Basket in the Carafe and add coffee beans. Overfilling the Carafe might jam the grinder. Add 2 tbsp. of coffee beans (1 scoop) for every 8 oz of water. More coffee beans can be added for a stronger flavor. Be sure not to exceed the maximum of 5 tbsp.



STEP 3

Press the Grind button. The Grind Button will illuminate and the coffee beans will be ground. The grinder will automatically stop when the beans are ground. Then, the appliance will begin to brew coffee.



STEP 4

When the appliance is done brewing coffee, three beeps will sound and the appliance will power off.

Red Eye COFFEE



Ingredients

MAKES 1 CUP

6 oz water

2 tbsp. Sumatran
coffee beans

1 tbsp. French roast coffee
beans

Directions

1. Pour the water into the Water Reservoir.
2. Place the Filter Basket in the Carafe and add the coffee beans.
3. Attach the Grinder Blade to the top of the Carafe. Lock the Carafe into the coffee maker.
4. Press the Power Button and then the Grind Button to grind and then brew your coffee.

Crème Brûlée CAPPUCCINO

Ingredients MAKES 1 CUP

6 oz water

3 tbsp. Italian dark roast
coffee beans

$\frac{3}{4}$ cup skim milk

1 tbsp. butterscotch syrup

Directions

1. Pour the water into the Water Reservoir.
2. Place the Filter Basket in the Carafe and add the coffee beans.
3. Attach the Grinder Blade to the top of the Carafe. Lock the Carafe into the coffee maker.
4. Press the Power Button and then the Grind Button to grind and then brew your coffee.
5. Froth the milk: Warm the milk. Use a frother to mix the milk for 10–15 seconds to make a foam. Spoon the milk onto your coffee and top with the syrup.



S'mores CAPPUCCINO



Ingredients

MAKES 1 CUP

6 oz water	1 tbsp. marshmallow cream
3 tbsp. Italian dark roast coffee beans	$\frac{3}{4}$ cup skim milk
1 tbsp. dark chocolate chips	10 mini marshmallows
	1 tsp. graham cracker crumbs

Directions

1. Pour the water into the Water Reservoir.
2. Place the Filter Basket in the Carafe and add the coffee beans.
3. Attach the Grinder Blade to the top of the Carafe. Lock the Carafe into the coffee maker.
4. Add the chocolate chips to the cup into which the coffee will be brewed. The hot coffee will melt the chocolate chips.
5. Press the Power Button and then the Grind Button to grind and then brew your coffee.
6. Stir in the marshmallow cream.
7. Froth the milk: Warm the milk. Use a frother to mix the milk for 10–15 seconds to make a foam. Spoon the milk onto your coffee and top with the marshmallows and graham cracker crumbs.

Coconut Almond LATTE

Ingredients

MAKES 1 CUP

6 oz water	½ tbsp. almond syrup
3 tbsp. Italian dark roast coffee beans	1 tbsp. coconut syrup
1 tbsp. chocolate chips	¾ cup skim milk
	1 tsp. shaved fresh coconut, toasted

Directions

1. Pour the water into the Water Reservoir.
2. Place the Filter Basket in the Carafe and add the coffee beans.
3. Attach the Grinder Blade to the top of the Carafe. Lock the Carafe into the coffee maker.
4. Add the chocolate chips to the cup into which the coffee will be brewed. The hot coffee will melt the chocolate chips.
5. Press the Power Button and then the Grind Button to grind and then brew your coffee.
6. Stir in the syrups.
7. Froth the milk: Warm the milk. Use a frother to mix the milk for 10–15 seconds to make a foam. Spoon the milk onto your coffee and top with the coconut.



Salted Caramel LATTE



Ingredients

MAKES 1 CUP

6 oz water	1 ½ tbsp. caramel syrup
3 tbsp. Italian dark roast coffee beans	¼ tsp. pink salt
	¾ cup milk

Directions

1. Pour the water into the Water Reservoir.
2. Place the Filter Basket in the Carafe and add the coffee beans.
3. Attach the Grinder Blade to the top of the Carafe. Lock the Carafe into the coffee maker.
4. Press the Power Button and then the Grind Button to grind and then brew your coffee.
5. Stir in the syrup and salt.
6. Froth the milk: Warm the milk. Use a frother to mix the milk for 10-15 seconds to make a foam. Spoon the milk onto your coffee.

—◆— *Cookies & Cream* —◆— COFFEE

Ingredients

MAKES 1 CUP

6 oz water	2 tsp. chocolate syrup
3 tbsp. Sumatran coffee beans	whipped cream, for serving
¾ cup skim milk	1 chocolate & cream cookie, crushed
1 ½ tsp. vanilla syrup	

Directions

1. Pour the water into the Water Reservoir.
2. Place the Filter Basket in the Carafe and add the coffee beans.
3. Attach the Grinder Blade to the top of the Carafe. Lock the Carafe into the coffee maker.
4. Press the Power Button and then the Grind Button to grind and then brew your coffee.
5. Stir in the milk and syrups.
6. Top with the whipped cream and then the cookie pieces.



Red Velvet LATTE



Ingredients

MAKES 1 CUP

6 oz water	1 tsp. raspberry syrup
2 tbsp. Colombian roast coffee beans	$\frac{3}{4}$ cup skim milk
1 tbsp. chocolate chips	1 tbsp. crushed red velvet cookies

Directions

1. Pour the water into the Water Reservoir.
2. Place the Filter Basket in the Carafe and add the coffee beans.
3. Attach the Grinder Blade to the top of the Carafe. Lock the Carafe into the coffee maker.
4. Add the chocolate chips to the cup into which the coffee will be brewed. The hot coffee will melt the chocolate chips.
5. Press the Power Button and then the Grind Button to grind and then brew your coffee.
6. Stir in the syrup.
7. Froth the milk: Warm the milk. Use a frother to mix the milk for 10–15 seconds to make a foam. Spoon the milk onto your coffee and top with the cookie pieces.

Mint Chip ICED COFFEE

Ingredients

MAKES 1 CUP

- | | |
|-------------------------------|------------------------------|
| 6 oz water | 1 tbsp. chocolate mint syrup |
| 3 tbsp. Sumatran coffee beans | ¼ cup half and half |
| 1 tbsp. dark chocolate chips | |

Directions

1. Pour the water into the Water Reservoir.
2. Place the Filter Basket in the Carafe and add the coffee beans.
3. Attach the Grinder Blade to the top of the Carafe. Lock the Carafe into the coffee maker.
4. Press the Power Button and then the Grind Button to grind and then brew your coffee.
5. Add the chocolate chips to the coffee and stir.
6. Stir in the syrup. Chill the coffee for 20 minutes in the refrigerator.
7. Pour the coffee over ice and stir in the half and half.



Vanilla ICED COFFEE



Ingredients

MAKES 1 CUP

8 oz water	1 tbsp. vanilla syrup
3 tbsp. Sumatran coffee beans	½ tsp. vanilla extract
	3 tbsp. half and half

Directions

1. Pour the water into the Water Reservoir.
2. Place the Filter Basket in the Carafe and add the coffee beans.
3. Attach the Grinder Blade to the top of the Carafe. Lock the Carafe into the coffee maker.
4. Press the Power Button and then the Grind Button to grind and then brew your coffee.
5. Stir in the syrup. Chill the coffee for 20 minutes in the refrigerator.
6. Pour the coffee over ice and stir in the vanilla extract and half and half.

◆ *Frozen Strawberry Cheesecake* ◆

COFFEE

Ingredients SERVES 2

8 oz water	1/2 cup heavy cream
2 tbsp. coffee beans	1/2 cup ice
3/4 cup frozen strawberries	whipped cream
2 tbsp. cheesecake syrup	

Directions

1. Pour the water into the Water Reservoir.
2. Place the Filter Basket in the Carafe and add the coffee beans.
3. Attach the Grinder Blade to the top of the Carafe. Lock the Carafe into the coffee maker.
4. Press the Power Button and then the Grind Button to grind and then brew your coffee.
5. Add the coffee, strawberries, syrup, heavy cream, and ice to the blender and blend until creamy.
6. Top with the whipped cream.



White Chocolate ICED COFFEE



Ingredients

- 8 oz water
- 3 tbsp. coffee beans
- 1 tbsp. white chocolate syrup
- 2 tbsp. half and half

Directions

1. Pour the water into the Water Reservoir.
2. Place the Filter Basket in the Carafe and add the coffee beans.
3. Attach the Grinder Blade to the top of the Carafe. Lock the Carafe into the coffee maker.
4. Press the Power Button and then the Grind Button to grind and then brew your coffee.
5. Chill the coffee for 20 minutes in the refrigerator.
6. Pour half of the coffee over ice, top with the syrup and half and half, pour the rest of the coffee into the glass, and stir slightly.

Cinnamon Bun COFFEE

Ingredients

8 oz water	1 tsp. brown sugar
2 tbsp. Sumatran coffee beans	1 tsp. vanilla syrup
½ tsp. cinnamon	1 tsp. pecan syrup
2 tbsp. half and half	

Directions

1. Pour the water into the Water Reservoir.
2. Place the Filter Basket in the Carafe and add the coffee beans and cinnamon.
3. Attach the Grinder Blade to the top of the Carafe. Lock the Carafe into the coffee maker.
4. Press the Power Button and then the Grind Button to grind and then brew your coffee.
5. Stir in the half and half, brown sugar, and syrups.





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and everything PowerXL,
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with your smartphone or tablet:



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