

## Easy Access Coffeemaker

Innovation, Taste and Convenience



**Product Name/MSRP**

Hamilton Beach® Easy Access Coffeemaker; \$49.99  
(Model 46201)

**Availability**

July 2010

**Toll-Free Number and Web Site**

800-851-8900; [www.hamiltonbeach.com](http://www.hamiltonbeach.com)

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**Press Room**

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Images of Hamilton Beach® products on-line at  
[www.hbps-imagebank.com](http://www.hbps-imagebank.com)



**Good Thinking® Features**

**Smart Design For Easier Filling** – Front access brew basket makes this coffee maker easy to use and a breeze to load with your favorite coffee.

**Customize Your Coffee** - Easy-to-use controls let you pick your favorite brew strength and keep your coffee warm. You can also program it to make "wake up" coffee.

**Removable Water Reservoir** – Take the reservoir right to the sink to fill up - no messy pouring water from the carafe. The swivel base makes this coffee maker easy to slide out from under the cabinet.

**Modern Design** – With its sleek glass carafe and stainless steel finish, this coffee maker looks sharp on the kitchen counter.

**Perfect for a Big Party** – 12-cup capacity means plenty of coffee for your guests.

### Café de Olla (Spiced Coffee)

**Ingredients**

16 tablespoons dark roast coffee  
Coffee filter  
Water – to 10-cup line  
2 cinnamon sticks, broken in half  
6 whole cloves  
3 Star Anise  
6 tablespoons dark brown sugar  
Cream, optional

**Directions**

1. Pour water into water tank.
2. Place filter and coffee in filter basket.
3. Place cinnamon sticks, cloves and Star Anise in top of coffee.
4. Brew.
5. Place 1 tablespoon dark brown sugar in each mug.
6. Dispense coffee into mug and stir. Add cream if desired.

**Yields:** Six 8 oz servings.

*Recipe from the Hamilton Beach Brands Test Kitchen*