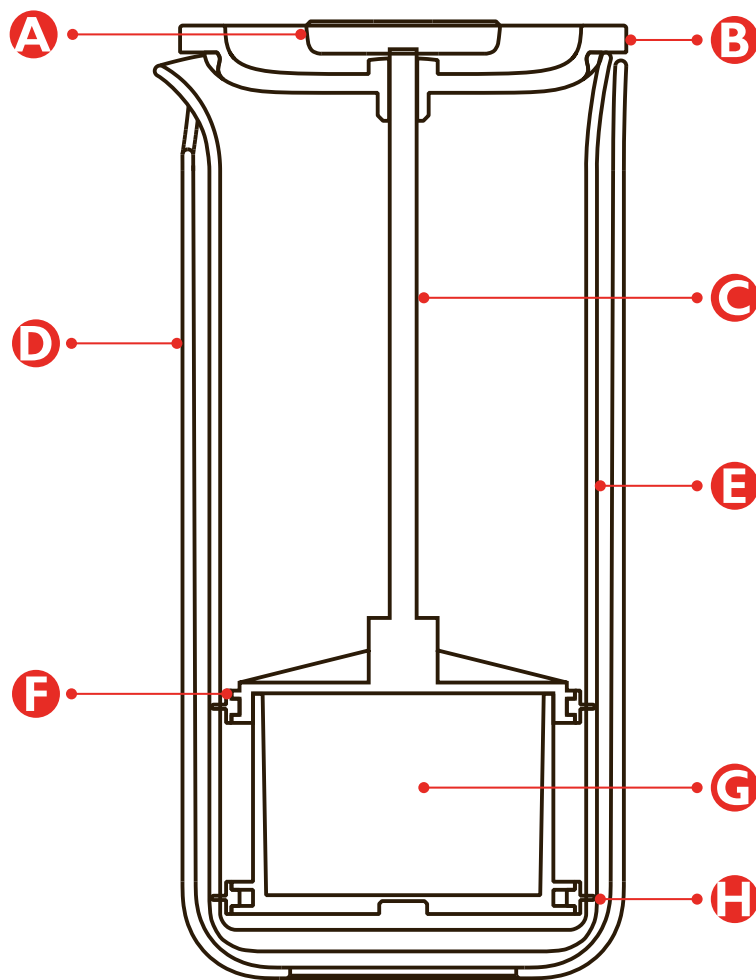


# French Press User Manual

## Product Structure Diagram



**A** Knob

**B** Plunger

**C** Cover

**D** Insulation Shell

**E** Borosilicate Glass

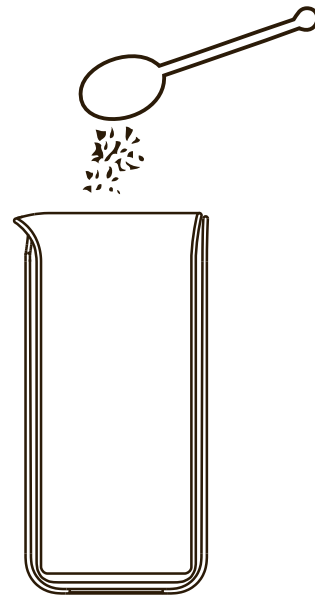
**F** Filter Mesh

**G** Grounds Container (optional)

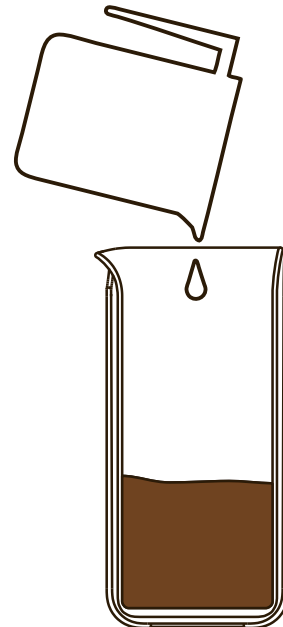
**H** PP Ring (optional)

## How to make coffee with French Press

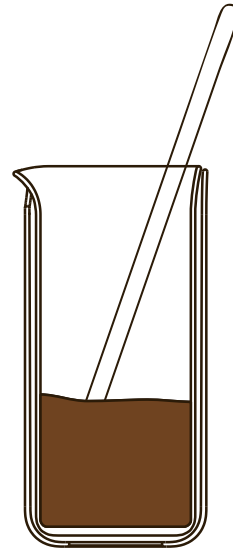
- 01 Take out the cover and prewarm the Glass body with hot water. Add 12g–15g/portion of coarsely ground coffee inside.



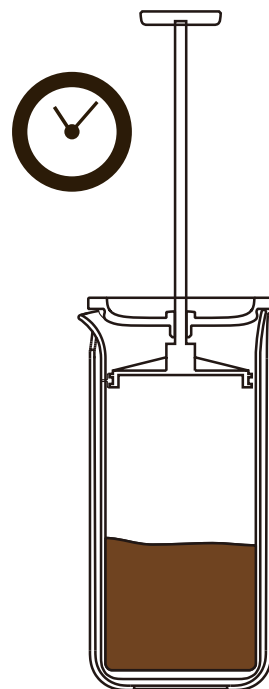
- 02 Slowly pour around 92°C hot water (150ml–180ml/person) into the French Press.



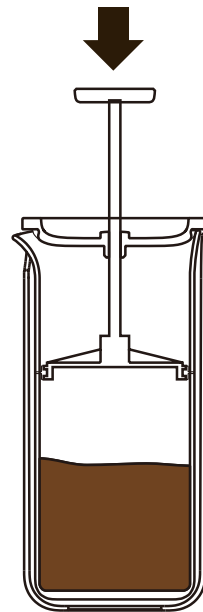
- 03 Stir water and coffee ground with a stick to mix them fully.



- 04 Put the cover inside and wait for 3 min before you press the plunger. The time depends on the amount of ground coffee.



- 05 Slowly press the plunger evenly. Please be noted this step is crucial.



- 06 Now you can pour coffee to a pre-warmed cup and drink with sugar or milk if you want.



## Note

1. The French Press' coarseness should be in a coarse grind like sugar.

It is easy to cause an excessive extraction with a fine grind.

2. Due to French Press' characteristics, it can not block 100% of the coffee ground completely. If necessary, you can use paper filter or other ways to make cleaner coffee with French Press.



自己做咖啡 • 找泰摩