

# AeroPress



**Recipe**  
The AeroPress Brew



**Prep & Clean Up**  
Less than 2 Minutes



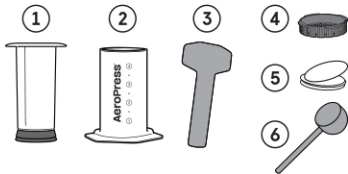
Scan for demo videos & more!



Please read these instructions carefully before you use your device for the first time. Retain these user instructions for future reference.

## What's Included with Your AeroPress Clear / Original

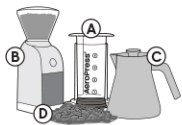
- ① Plunger
- ② Chamber
- ③ Stirrer
- ④ Filter Cap
- ⑤ Paper Filters
- ⑥ Scoop



## I Own a Grinder

### What You'll Need

- ① AeroPress
- ② Grinder
- ③ Kettle
- ④ Coffee Beans



**Coffee Grind Size: Medium Fine**

### Instructions



1. Heat water to 185°F (85°C) using your kettle. *If you don't have a temperature control kettle, use boiling water.*



2. Pull Plunger ① to separate entirely from Chamber ②.



3. Insert Paper Filter ⑤ into Filter Cap ④ and twist Filter Cap onto Chamber.



4. Stand Chamber on sturdy mug and add 1 heaping Scoop ⑥ or 16-18 grams of medium-fine ground coffee. (e.g. Baratza® Encore™ setting of 11-13)



5. Shake gently to level coffee. Pour water up to the #4 marked on side of Chamber. *You will hear some coffee drip through into the mug. This is a normal part of the process.*



6. Stir ③ gently for about 5 seconds. Then **quickly insert Plunger** about ½ inch into Chamber to create a vacuum to stop drip through. Wait 30 seconds.



7. Press down on the Plunger, applying gentle constant pressure (do not push too hard). Press until you hear the hissing sound begin and end, an indication the last bit of brew has passed through the coffee bed and your coffee is ready.



8. Remove Filter Cap. Position coffee press over sink or garbage bin and push Plunger the rest of the way through Chamber until you hear the pop as the coffee bed "puck" pops out.



9. Discard Paper Filter and rinse Filter Cap and coffee press. Clean with lukewarm water, gentle soap, and a gentle cloth every week to preserve the life of your AeroPress Clear / Original.

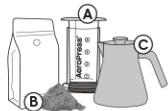


10. Enjoy the uniquely smooth, rich, full-bodied flavor of an AeroPress 3 in 1 Brew.

# I Don't Own a Grinder

## What You'll Need

- (A) AeroPress Clear / Original
- (B) Pre-Ground Coffee
- (C) Kettle



6. Stir ③ gently for about 3 seconds. Then **quickly insert Plunger** about ½ inch into Chamber to create a vacuum to stop drip through. Wait 60 seconds.



7. Press down on the Plunger, applying gentle constant pressure (do not push too hard). Press until you hear the hissing sound begin and end, an indication the last bit of brew has passed through the coffee bed and your coffee is ready.



8. Remove Filter Cap. Position coffee press over sink or garbage bin and push Plunger the rest of the way through Chamber until you hear the pop as the coffee bed "puck" pops out.



9. Discard Paper Filter and rinse Filter Cap and coffee press. Clean with lukewarm water, gentle soap, and a gentle cloth every week to preserve the life of your AeroPress Clear / Original.



10. Enjoy the uniquely smooth, rich, full-bodied flavor of an AeroPress 3 in 1 Brew.

**Cleaning** Clean with lukewarm water, gentle soap, and a gentle cloth every week to preserve the life of your AeroPress Clear / Original.

**Storing** After enjoying, store your AeroPress Clear / Original in an AeroPress Organizer!



## ⚠ SAFETY WARNINGS

**Be careful, hot liquids can cause serious burns.**

**Be sure mug is resting on a flat, non-slippery surface before pressing.**

**Hold your mug and AeroPress Chamber securely with one hand while pressing the Plunger vertically down with your other hand.**

**Never press if the seal is loose in Chamber.** Hot water can shoot around the seal and burn you. If your seal is worn, go to [aeropress.com](http://aeropress.com) to order a replacement seal.

**Never press hard.** It can result in breakage & spills.

**Inverted brewing method:** Some people brew with their AeroPress coffee maker upside down, which has been referred to as the "inverted method". We strongly discourage using this method as it can cause the coffee maker to be less stable and prone to mishaps that expose the user to potential burns from hot liquid.

**Standard Warranty:** AeroPress coffee makers carry a 1 year warranty against defects in materials and workmanship from date of purchase from an authorized retailer. Please keep your receipt.

**Extended Warranty:** Go to [aeropress.com](http://aeropress.com) to register your product and extend your warranty.

## Instructions



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2. Pull Plunger ① to separate entirely from Chamber ②.



3. Insert Paper Filter ⑤ into Filter Cap ④ and twist Filter Cap onto Chamber.



4. Stand Chamber on sturdy mug and add 1 heaping Scoop ⑥ or 16-18 grams store-bought, medium ground coffee.



5. Shake gently to level coffee. Pour water up to the #4 marked on side of Chamber. *You will hear some coffee drip through into the mug. This is a normal part of the process.*