



Café du Château



French Coffee Press

Safety Precautions

- **WASH THOROUGHLY BEFORE 1st USE**
- **CAUTION-** Use caution while handling all parts of the French press. There are sharp edges that need to be handled with care. The edges of the stainless steel housing are very sharp! Be sure to inspect glass carafe for chips, cracks or other sharp edges before use.
- **KEEP OUT OF REACH FROM CHILDREN AND INFANTS**
- **NOT FOR USE ON STOVETOP-** Do not place on heated surface
- **DO NOT MICROWAVE ANY OF THE METAL PIECES. GLASS CARAFE IS MICROWAVE SAFE. USE OVEN MITTS TO REMOVE GLASS CARAFE FROM MICROWAVE. GLASS GETS VERY HOT!**
- **ALWAYS PLACE ON FLAT, NON-SLIP SURFACE**
- **DURING USE, PUSH PLUNGER SLOWLY TO AVOID HOT LIQUID FROM SPEWING UPWARDS**
- **DISHWASHER SAFE**
- **USE COARSE GROUND COFFEE/TEA.** Finely ground coffee may clog filter and create additional pressure

Cleaning Instructions:

Disassembly: Remove the top/plunger assembly. Taking apart the assembly is not necessary. If you want to do a deeper clean of the filters, see the section below "Screen Filter Replacement" for instructions on how to remove the filters. Remove the glass carafe from the stainless-steel housing by holding the stainless-steel housing with 1 hand and firmly twist and pull up on the glass with the other hand until it slides out.

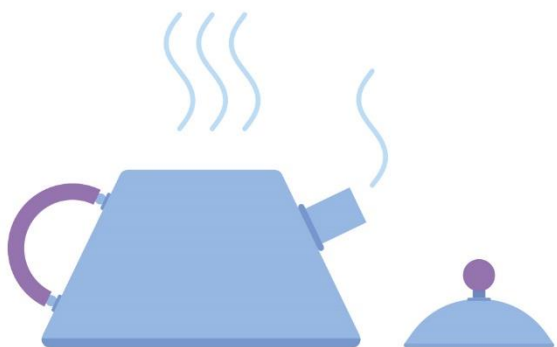
There should be 3 main parts to clean: 1) Plunger assembly 2) Glass Carafe 3) Stainless-Steel Housing.

Wash all parts with dishwashing soap and warm water. AVOID cleaning stainless steel housing with brushes or steel wool as it will cause scratches and will dull the finish.

Screen Filter Replacement:

Unscrew the knob that is on top of the lid. Remove the lid and unscrew the small metal clasp that is located directly above the stainless steel spring filter. Slide the stainless steel spring filter and the 2 screen filters off of the rod.

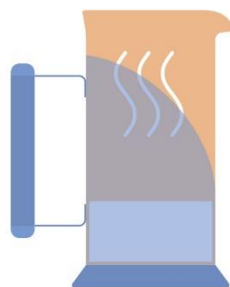
How to Prepare the Perfect Brew



- BRING WATER TO A BOIL AND LET SIT FOR 30 SECONDS, SHOULD BE 205 °F

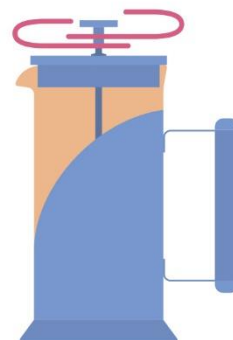


CLEAN THE FRENCH PRESS



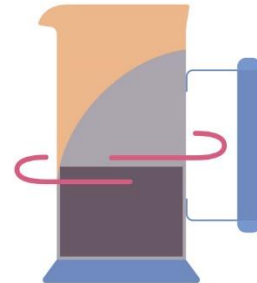
- FILL FRENCH PRESS 1/4 FULL WITH HOT WATER, PRESS PLUNGER DOWN

- SWIRL HOT WATER INSIDE FRENCH PRESS FOR 10 SECONDS
- PULL PLUNGER UP, REMOVE LID
- DISCARD RINSE WATER

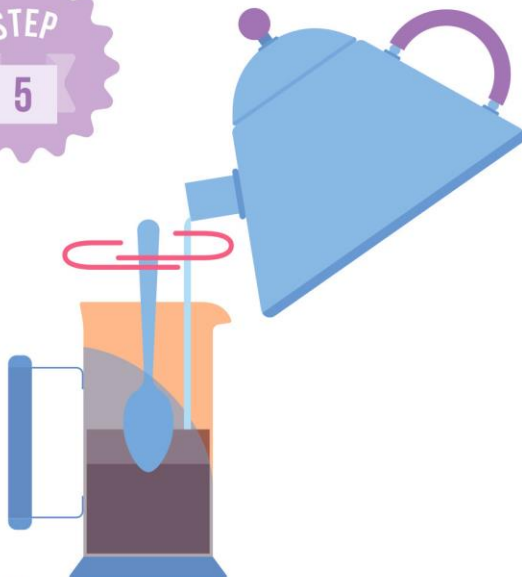




- USE 2 TABLESPOONS (10.6g) OF COARSE GROUND COFFEE BEANS PER 6OZ OF WATER. FOR A WEAKER BREW USE ABOUT 1.5TBSP PER 6OZ WATER. FOR A STRONGER BREW, USE 2.5TBSP PER 6OZ WATER.
- FOR EXAMPLE: IF YOU WANT TO MAKE 3 6OZ CUPS OF COFFEE, YOU WOULD NEED TO MEASURE OUT 6TBSP OF COARSE COFFEE GROUNDS AND 18OZ OF HOT WATER



- POUR GROUND COFFEE INTO FRENCH PRESS
- GENTLY SHAKE BACK AND FORTH TO SETTLE GROUNDS



- POUR $\frac{1}{2}$ OF HOT WATER EVENLY OVER GROUNDS AND STIR GENTLY FOR 5 SECONDS TO MIX GROUNDS EVENLY.
- POUR REMAINING HOT WATER IN FRENCH PRESS
- PLACE LID ON FRENCH PRESS WITH PLUNGER PULLED UP AND LET STEEP FOR ABOUT 3 MIN



- SLOWLY PRESS PLUNGER ALL THE WAY DOWN
- USE ONE HAND TO HOLD THE HANDLE AND THE OTHER HAND TO HOLD TOP OF THE PLUNGER TO PREVENT THE GLASS CARAFE FROM SLIPPING OUT OF THE STAINLESS STEEL HOUSING
- POUR INTO MUG IMMEDIATELY. IF COFFEE SITS FOR TOO LONG IN FRENCH PRESS IT BECOMES BITTER

All materials are food safe and surpass U.S. F.D.A. and European Commission standards

Contact us directly before contacting Amazon for all customer service needs!

- **FASTER AND MORE KNOWLEDGEABLE SERVICE:** Email one of our French Coffee Press experts
- **HASSLE-FREE RETURNS:** If your unit is defective or broken, we will ship you out a new one **ABSOLUTELY FREE**. You don't even need to send your old unit back to Amazon!

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