



Café du Château®



French Press

User Manual and Brewing Guide

Safety Precautions

- 1** Note the carafe is fully removable from the stainless-steel housing. Wash thoroughly before use.
- 2** Inspect glass carafe thoroughly for scratches, cracks or chips. Do not use if any are found on glass carafe.
- 3** Inspect the plunger, filters, and all other components for any frayed or scrap metal. Do not use French press if any frayed or scrap metal is found.
- 4** CAUTION! EXTREMELY HOT WATER. Use extreme caution when handling all parts of the French press; boiling/hot water is used to brew coffee and can burn.
 - While pouring, hold French press with 2 hands: one hand on the handle and the other hand by the round knob on the top of the plunger. See illustration in Step 6 for details.
- 5** CAUTION - use caution while handling all parts of the French press, including the filters. 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.
- 6** Keep out of reach from children and infants.
- 7** Not for use on stovetop. Do not place on heated surface.
- 8** 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!
- 9** Always place on a dry, flat, non-slip surface.
- 10** During use, lower plunger slowly to avoid hot liquid from flowing upwards. Turn spout away from you when lowering plunger.
- 11** Use coarse ground coffee/tea. Finely ground coffee may clog filter and create additional pressure.
- 12** Do not overfill. Leave space of at least one inch between the top of the hot liquid and the bottom of the lid.

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

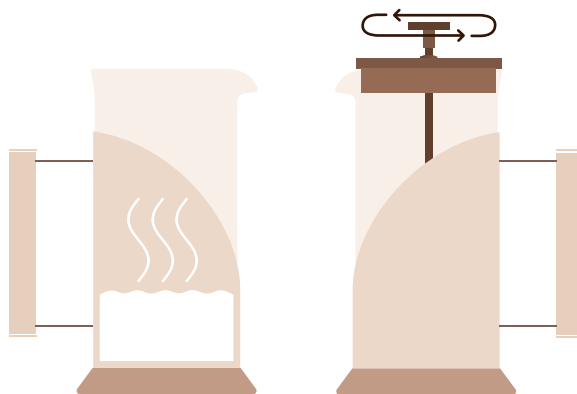
Wash all parts with dishwashing soap and warm water. Avoid cleaning stainless-steel housing with brushes or steel wool as it will cause scratches and will dull the finish.

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 the rod carefully, avoiding contact with the sharp edges of the filters.

Brewing Guide



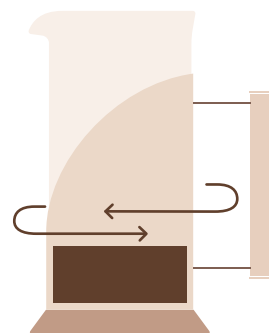
- 1 Bring water to a boil (205 degrees), and let it sit for 30 seconds before pouring water into the carafe. Please use caution as water is extremely hot.



- 2 Clean the French press: fill French press $\frac{1}{4}$ full with hot water, then press the plunger down. Swirl the hot water inside the French press for 10 seconds, pull the plunger up, remove the lid, and discard the rinse water.



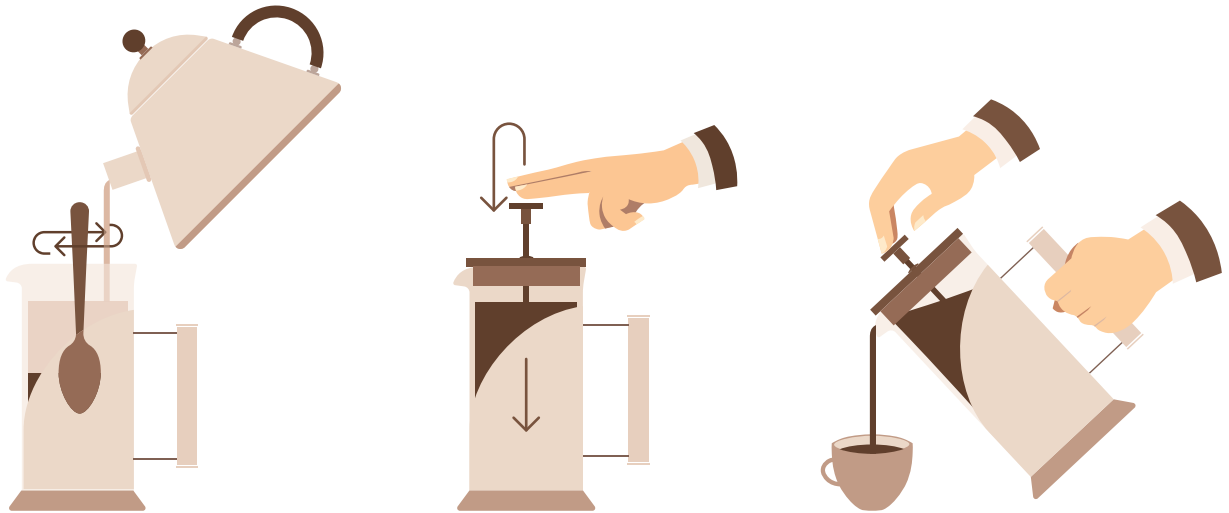
- 3 Use 2 tablespoons (10.6 g) of coarse ground coffee beans per 6 oz of water. For a weaker brew use about 1.5 tbsp per 6 oz of water. For a stronger brew, use 2.5 tbsp per 6 oz of water. For example: if you want to make 3 6 oz cups of coffee, you would need to measure out 6 tbsp of coarse coffee grounds and 18 oz of hot water.



- 4 Pour ground coffee into French press. Gently shake back and forth to settle grounds.

5 Pour ½ of your hot water evenly over grounds and stir gently for about 5 seconds to mix grounds evenly. Pour the remaining amount of your hot water into the French press. Do not overfill! Leave at least 1 inch space between the glass carafe and the bottom of the lid. Place lid on French press with plunger pulled up and let it steep for about 3 minutes.

6 Slowly press plunger down, to avoid hot liquid from flowing upwards, turn spout away from you when lowering plunger.



Important: while pouring, ensure the lid is on. Use one hand to hold the handle and the other hand to gently press the top of the plunger to prevent the glass carafe from slipping out of the stainless-steel housing. See illustrations above for details. Pour into mug immediately. If coffee sits for too long in the French press it becomes bitter.

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



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