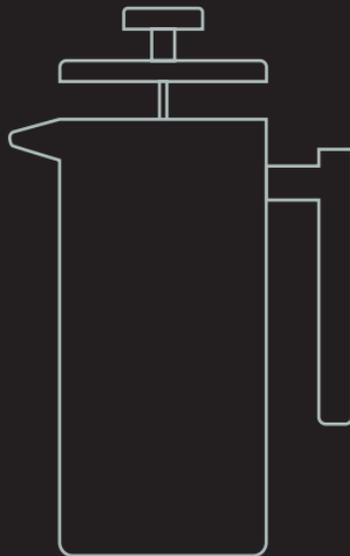


DRINK BETTER COFFEE

CoffeeGator.com



FRENCH
PRESS



Coffee Gator

Instructions

The Coffee Gator French press guarantees coffee bursting at the seams with flavour. Expect a robust, full-bodied 'mouthfeel' (and jealous friends). She's tough, but be nice to her and she'll look after your tastebuds.

Water

Water just below boiling makes the best coffee. Get it as close to 96°C (205°F) as possible (by the way, we also sell a kettle that makes that easy).

Coffee

The French press method works best with medium to coarse-ground coffee. We recommend the water-to-coffee ratio below. But that's just us - have a play and see what suits you.

 = 1 scoop/2 tablespoons coffee/
10.5g to 180ml water

 = 2 scoops/4 tablespoons coffee/
21g to 350ml water

 = 4 scoops/8 tablespoons coffee/
42.5g to 710ml water

Making your brew

- 1 Fill press/mugs with hot water to warm before use. Discard
- 2 Spoon ground coffee into press
- 3 Slowly pour hot (not boiling) water into the press
- 4 Stir, place on lid (but don't push plunger)
- 5 **Leave for 4 minutes to steep**
- 6 Spoon foam from the surface and replace lid
- 7 **Leave for another 5 minutes to steep**
- 8 Steadily push plunger
- 9 Pour slowly into cup
- 10 Enjoy a delicious cup of coffee

If you find your coffee silty, try using a coarser grind and avoid pouring the last few drops of your brew. Alternatively, try pouring the coffee **without** pressing the plunger at all. Just take care the lid doesn't fall off.

Caution

- Wash thoroughly before first use
- Keep out of the reach of children
- Do not apply strong pressure to the filter mesh
- Not recommended for dishwasher use
- Avoid contact with direct heat

For any further questions please email
hello@coffeegator.com