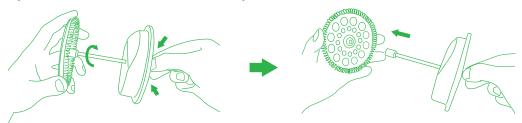


- This product is not for stove top use
- Place on a dry, heat proof, non-slip, flat and stable surface when using
- Handle with care when filled with hot liquid, outside walls may be too hot to touch
- When filling, leave a minimum of 1" space between the water and the spout
- Do not use excessive force when pressing as this can cause scalding liquid to shoot
- Use coarse ground coffee as using fine grind coffee can cause high pressure when plunging
- Turn the spout away from you and turn the lid to close off the spout when pressing
- Lower the plunger slowly. Do not press with force if the plunger does not go down, instead remove and wash the plunger, stir the coffee, and slowly press again
- Do not use if cracks are found on the carafe
- Do not handle filter screens by the edges or frayed areas
- Do not allow children to use this coffee maker and keep children away while using

{ DISASSEMBLING PLUNGER }



Hold the plunger as positioned above with the top cap pressed against your palm. Firmly grip the plunger pole and unscrew the filter section to disassemble.

{ RECOMMENDATIONS }

- 1) Use coarse coffee grinds
- 2) Use about 1/2 cup of coffee grounds for 4 cups of water
- 3) Water must be minimum 90deg-100deg Celsius when brewing
- 4) Use 4 cups of water to yield about 3-4 servings
- 5) Pour the brewed coffee into a separate container to avoid continuous brewing
- 6) Experiment with the coffee grind and brew time to find your perfect coffee taste!

{ DIRECTIONS }



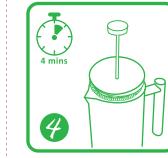
Fill the carafe with boiling water to preheat



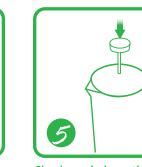
Empty carafe and then add coffee grounds



Fill the carafe with hot



Add the lid with plunger extended up and let it sit for about 4 minutes





Slowly push down the plunger Pour and enjoy your freshly to the bottom CAUTION: Pressing down too quickly may cause hot liquid to leak out from the top



BACK

FRONT