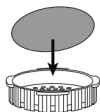


HOT and COLD BREWING WITH THE AEROPRESS® GO™



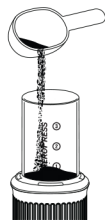
1
Push plunger out of chamber.



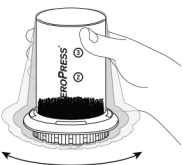
2
Put filter in filter cap.



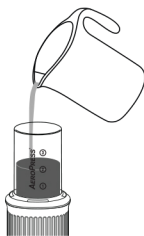
3
Twist filter cap onto chamber.



4
Stand chamber on the mug and put one rounded scoop of fine drip grind coffee in chamber.



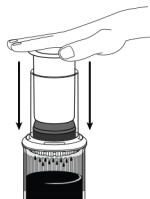
5
Shake to level coffee.



6
Add water up to ② on the chamber, 175°F (80°C) water for hot brewing or room temperature water for cold brew.



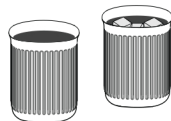
7
Stir about 10 seconds for hot brewing or 1 minute (briskly) for cold brew.



8
Insert plunger and press gently, pausing when you feel resistance, until plunger reaches grounds.



9
Remove filter cap, push plunger to eject used coffee and rinse seal.



10
Espresso style: Drink as is.
American coffee: Add water to make an 8 oz. (237 ml) coffee.
Latte: Add milk to make an 8 oz. (237 ml) latte.
Cold brew: Add room temperature or ice water to make an 8 oz. (237 ml) cold brew.

SAFETY NOTICES

Be careful, hot liquids can cause serious burns.

Hold your mug and AeroPress chamber securely with one hand while pressing the plunger vertically down with your other hand. Ask others to stand back.

Never press if the seal is loose in the chamber. Hot water can shoot around the seal and burn you. Your seal is worn. Go to aeropress.com to order a replacement seal.

Never press into a fragile or narrow base cup. Use a sturdy mug.

Never press hard. It can result in breakage and spills.

Warranty: *The AeroPress Go coffee maker is warranted against defects in materials and workmanship for one year from date of purchase from an authorized retailer. Please keep your receipt.*

www.aeropress.com



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