

# HOT AND COLD BREWING WITH THE AEROPRESS® ORIGINAL



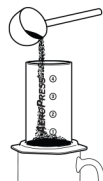
**1**  
Push plunger out of chamber.



**2**  
Put filter in filter cap.



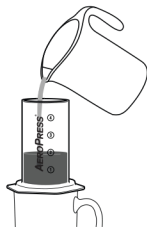
**3**  
Twist filter cap onto chamber.



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



**5**  
Shake to level coffee.



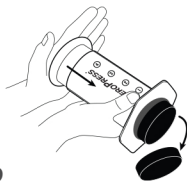
**6**  
Add water up to **2** on the chamber, **175°F (80°C) water for hot brewing** or **room temperature water for cold brew**.



**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](http://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.

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**Warranty:** The AeroPress 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](http://www.aeropress.com)



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