

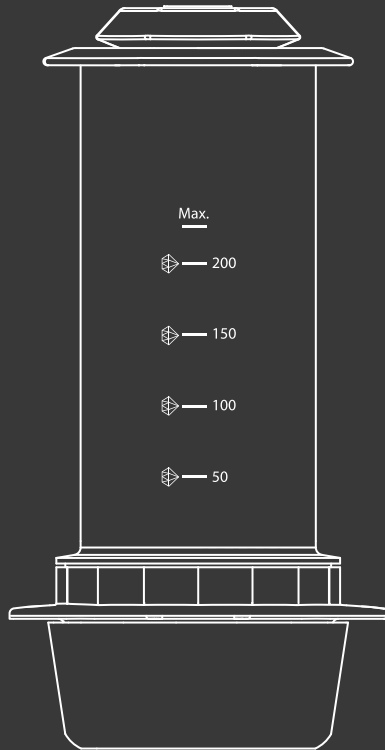


We design the grind way of life.



Coffeeology Press

Instruction manual



Product Overview:



A	Plunger	G	Silicone cover
B	Silicone ring	H	Mesh filter
C	Brewing chamber	I	Adjustable cap
D	Silicone valve	J	Travel Bag
E	Coffee ground container		
F	Coffee mug		

Tips:

Before first use

1. Remove all packing materials of the Coffeology Press and other accessories.
2. Thoroughly wash the Coffeology Press and all parts by hand in hot, sudsy water before making coffee. Dry after rinsing.

Cleaning

1. Take out the adjustable cap.
2. Remove the mesh filter.
3. Push the plunger to dispense the coffee puck of spent grounds into the rubbish bin.
4. Rinse all the parts with water.

Maintenance

1. Please dry all the parts before storage.
2. Please keep Coffeology Press in a dry and clean place and avoid direct sunshine as sunshine may accelerate the aging of silicone and plastic.

Product Instructions:



Preheat (Optional)

Preheating the Press with hot water does TWO purposes:

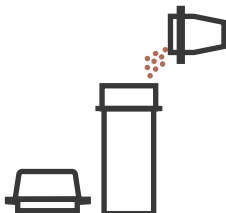
- Maintains its temperature while brewing and give you better-tasting coffee.
- Aids in the attachment of the filter to the top. Simply pour hot water onto the mesh filter and the filter cap to keep them warm.

Caution: Beware of hot water while pouring!



Assemble

- Take out plunger from the brewing chamber. Place the brewing chamber upside-down on a table or counter-top.



Add coffee grounds

- Pour max. 25g coffee ground into the coffee ground container.

Note: We recommend the coffee grind size into medium-fine.

Product Instructions:





Place Mesh Filter & Fasten the Distinctive Cap

- Place the mesh filter into the brewing chamber. Fasten the adjustable cap, ensuring it locks into the grooves tightly.



Intensity

- Select “BOLD” or “MILD” coffee flavors and intensity you like by sliding the valve cap.
-  “MILD”: A lighter body, smoother taste in the coffee.
-  “BOLD”: A more intense flavour and aroma, a richer body in the coffee.



Pouring Water

- Flip over the Coffeology Press onto your cup and start pouring hot or cold water into the brewing chamber. Fill to the line markings shown (200ml /serve)

Note: Ideal brew temperature is 89C - 93C for hot brew and 4C - 8C for cold brew

Product Instructions:



Start brewing

- Press the plunger to brew the coffee and create your brewing recipe.

Hot brew

1. Add 200ml of hot water to brewing chamber.
2. Press down 50ml water and wait 30 sec for blooming.
3. Gently press down the remaining water with your own pace.

Cold brew

1. Add 200ml of cold water to brewing chamber.
2. Press down 50ml water and wait 3 min for blooming.
3. Gently press down the remaining water with your own pace.

- Please visit our website for the brewing recipe of Coffeology Press.



Finish brewing

- Once finishing brewing, serve and enjoy!

Troubleshooting:

Difficult to press down the plunger

- Please check if the silicone ring at the bottom part of the plunger has been twisted or not. If yes, please take out the plunger and replace the silicone ring properly.

Leaking

- Please check if the adjustable cap has been tightly locked or not.

Silicone valve comes out

1. Put the silicone valve inside the plunger.
2. Set the silicone valve inside the plunger properly by hand. (Please hold until the silicone valve is fixed properly.)
3. Use a stick to press down the edge of silicone valve slightly. Make sure the silicone valve has been fixed properly.

Specification:

Brand:	Palico
Color:	Black, Transparent Gray
Material:	Silicone, Plastic
Product Weight:	0.6 lb / 0.28kg
Product Dimension:	100 x 91 x 200 mm
Coffee Ground Container Capacity:	max. 25g
Brewing chamber Capacity:	max. 250ml
Country of Origin:	China
Item model number:	FCG2103