

Contents

Introduction.....	1
Filter information.....	2
Before you make your coffee.....	3
French Press instructions.....	4

Procizion French Press

Thank you for purchasing the Procizion French Press! We have put together this guide which will help you brew the best cup of coffee with your French Press, since knowing all of the moving parts will be essential in creating the best cup of coffee.



French Press Filtration System: If you take a look at the image below you will see that there are 3 mesh filters. Whenever you wish, you can choose to change the amount of filters in your French Press however we feel that 3 is the optimal choice. With the triple mesh filter screens you will taste the true flavor you learned to love without any grounds.



How to clean your filters:

- As you may know your Procizion French Press is dishwasher safe, we recommend that you place them in the top part of your dishwasher for best results.
- With one hand you rotate the knob from the rod of the plunger in one direction and with the other hand you rotate simultaneously the round plate section from the bottom of the plunger in the opposite direction.
- You will notice it breaks up into multiple parts (if you get confused on how to reassemble the item please refer to the image below) that can be cleaned separately.
- You can either hand wash these items or put the disassembled plunger pieces into a dishwasher. We believe the top part of the dishwasher is the best place to put these to keep them from moving around too much during the wash cycles.
- After washing the French Press we highly recommend you to dry it with a towel
- Another way to clean your French Press:

- Fill the French Press halfway with plain white distilled vinegar and top it off with hot water. The vinegar will naturally break up residual coffee smells while offering antibacterial cleaning power.
- Place the lid and plunger into the French Press and plunge, just like you're making coffee.
- Let the mixture sit for about 10 minutes then pour out the water mixture, and gently wash the French Press with some soap then dry it off with a towel.

Some helpful tips:

- Warm up your French Press with hot water from your faucet for about 10 seconds then pour it out. Scoop your coarse coffee grounds into the French Press then proceed to pour the hot water into the French Press. (We recommend the temperature of the water to be around 195 degrees for optimal temperature)
- Use coarse coffee grounds because fine grounds can clog the filter and potentially seeping through and ruining your cup of coffee.



- Measure out the amount of coffee you would like to make, the general ratio is 1 tbsp. per 4 oz. cup.

French Press Size	3-Cup	4-Cup	8-Cup
Coffee	17 grams (2-3 tbsp)	27 grams (4-5 tbsp)	54 grams (8-10 tbsp)
Water	8oz-12oz, plus additional for pre-heating	16oz-20oz, plus additional for pre-heating	32oz-40oz, plus additional for pre-heating

- Use a clock or timer to time the amount of time you are letting the coffee brew, the average wait time is about 4 minutes but this can differ with individuals depending on how strong or light you would like your coffee. The longer it brews the stronger it is and conversely the shorter the brew time the lighter it will be.
- If you are not going to drink the coffee immediately, don't leave it in the French press! It will continue to sit on the grounds and get bitter instead pour the coffee into a thermos of some sort to keep it hot.
- Do not plunge with too much force, using excessive force can cause scalding liquid to shoot out of the pot. Lowering the plunger slowly with minimal pressure will produce the best results.
- Do not use metal spoons within the French Press, hard metal clinking on glass will produce micro fractures over time and cause the French Press to crack when you have hot water in the carafe so ticking with wooden spoons will be best!

French Press instructions:

- 1) Remove the lid and plunger. Use two tablespoons of coffee for each eight ounces of water. Do not pour boiling water into the pot. Once the water is boiled please wait about 30-60 seconds (190-200 degrees) before pouring into the carafe.
- 2) Start slowly adding hot water (190-200 degrees) into the pot. Some of the coffee will float so you can gently stir the water at this point and the grinds will sink.
- 3) The screen should be raised against the bottom of the lid then place the lid on the French Press.
- 4) After 4 minutes you will need to start the plunge, hold the lid with one hand and carefully push the plunger down, the screen will push the grinds to the bottom. (If the filter screen is tilted and grinds are escaping that means you may be pushing too fast just remove it and rinse then re-plunge)
- 5) Pour and then enjoy! If you are not going to drink the coffee immediately, don't leave it in the French press! It will continue to sit on the grounds and get bitter instead pour the coffee into a thermos of some sort to keep it hot.



Four minutes will produce a robust brew. If you want to tweak your French press as you learn its nuances, you may find that different roasts of coffee do better with slightly longer or shorter steeping times

Once again we want to thank you for your purchase, we at Procizion care about our customers and we are always available to answer any questions you may have for us. If you have any suggestions you'd like to make we would love to hear those as well! So please don't hesitate to contact us at anytime because we want to make sure your experience with the Procizion family is nothing less than perfect!

To contact us simply send us an email at support@procizion.com or contact us directly through Amazon.