



**Café du Château**



French Press

# Safety Precautions

- **CAUTION! EXTREMELY HOT WATER. - USE EXTREME CAUTION WHEN HANDLING ALL PARTS OF THE FRENCH PRESS; BOILING/HOT WATER IS USED TO BREW COFFEE AND CAN BURN.**
  - WHILE POURING, HOLD FRENCH PRESS WITH 2 HANDS: ONE HAND ON THE HANDLE AND THE OTHER HAND BY THE ROUND KNOB ON THE TOP OF THE PLUNGER. SEE ILLUSTRATION in STEP 6 FOR DETAILS
- **WASH THOROUGHLY BEFORE FIRST USE.**
- **DO NOT USE IF CRACKS OR CHIPS ARE FOUND ON GLASS CARAFE.**
- **CAUTION-** Use caution while handling all parts of the French press, including the filters. There are sharp edges that need to be handled with care. The edges of the stainless-steel housing are very sharp! Be sure to inspect glass carafe for chips, cracks or other sharp edges before use.
- **KEEP OUT OF REACH FROM CHILDREN AND INFANTS.**
- **NOT FOR USE ON STOVETOP-** Do not place on heated surface.
- **DO NOT MICROWAVE ANY OF THE METAL PIECES. GLASS CARAFE IS MICROWAVE SAFE. USE OVEN MITTS TO REMOVE GLASS CARAFE FROM MICROWAVE. GLASS GETS VERY HOT!**
- **ALWAYS PLACE ON DRY, FLAT, NON-SLIP SURFACE.**
- **DURING USE, LOWER PLUNGER SLOWLY TO AVOID HOT LIQUID FROM FLOWING UPWARDS.** Turn spout way from you when lowering plunger.
- **USE COARSE GROUND COFFEE/TEA.** Finely ground coffee may clog filter and create additional pressure.
- **DO NOT OVERFILL.** Leave space of at least one inch between the top of the hot liquid and the bottom of the lid.

# Cleaning Instructions:

Disassembly: Remove the top/plunger assembly. Taking apart the assembly is not necessary. If you want to do a deeper clean of the filters, see the section below “Screen Filter Replacement” for instructions on how to remove the filters. Remove the glass carafe from the stainless-steel housing by holding the stainless-steel housing with 1 hand and firmly twist and pull up on the glass with the other hand until it slides out.

There should be 3 main parts to clean: 1) Plunger assembly 2) Glass Carafe 3) Stainless-Steel Housing.

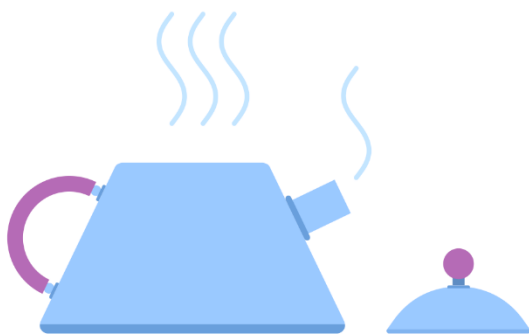
Wash all parts with dishwashing soap and warm water. AVOID cleaning stainless steel housing with brushes or steel wool as it will cause scratches and will dull the finish.

Screen Filter Replacement:

Unscrew the knob that is on top of the lid. Remove the lid and unscrew the small metal clasp that is located directly above the stainless steel spring filter. Slide the stainless steel spring filter and the 2 screen filters off the rod carefully, avoiding contact with the filters’ sharp edges.

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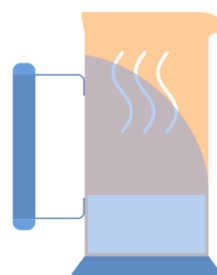
## The Perfect French Coffee Recipe:



- BRING WATER TO A BOIL (205 DEGREES), AND LET IT SIT FOR 30 SECONDS BEFORE POURING WATER INTO THE CARAFE
- PLEASE USE CAUTION AS WATER IS EXTREMELY HOT

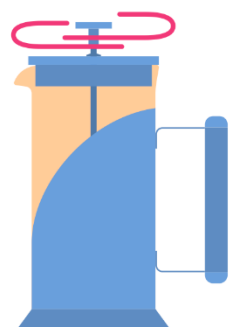


### CLEAN THE FRENCH PRESS



- FILL FRENCH PRESS 1/4 FULL WITH HOT WATER, PRESS PLUNGER DOWN

- SWIRL HOT WATER INSIDE FRENCH PRESS FOR 10 SECONDS
- PULL PLUNGER UP, REMOVE LID
- DISCARD RINSE WATER

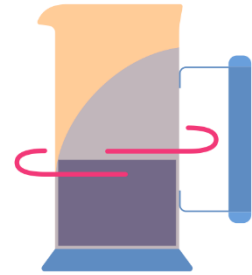


STEP  
3



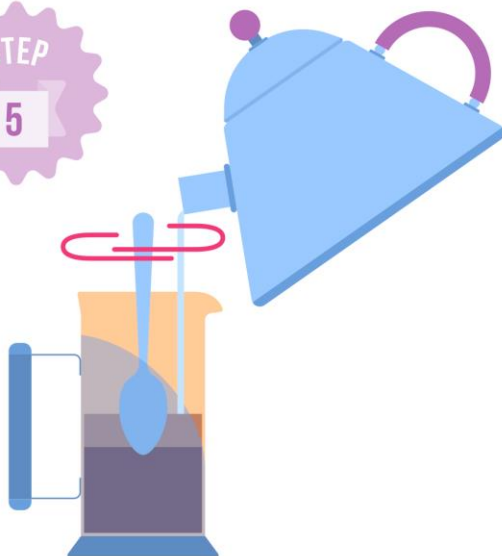
- USE 2 TABLESPOONS (10.6G) OF COARSE GROUND COFFEE BEANS PER 6OZ OF WATER. FOR A WEAKER BREW USE ABOUT 1.5TBSP PER 6OZ WATER. FOR A STRONGER BREW, USE 2.5TBSP PER 6OZ WATER.
- FOR EXAMPLE: IF YOU WANT TO MAKE 3 6OZ CUPS OF COFFEE, YOU WOULD NEED TO MEASURE OUT 6TBSP OF COARSE COFFEE GROUNDS AND 18OZ OF HOT WATER

STEP  
4



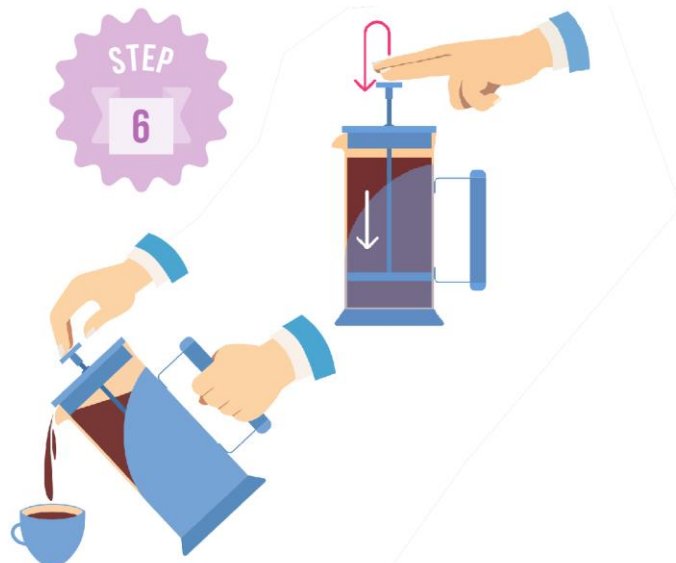
- POUR GROUND COFFEE INTO FRENCH PRESS
- GENTLY SHAKE BACK AND FORTH TO SETTLE GROUNDS

STEP  
5



- POUR  $\frac{1}{2}$  OF YOUR HOT WATER EVENLY OVER GROUNDS AND STIR GENTLY FOR ABOUT 5 SECONDS TO MIX GROUNDS EVENLY
- POUR THE REMAINING AMOUNT OF YOUR HOT WATER INTO THE FRENCH PRESS. DO NOT OVERFILL! LEAVE AT LEAST A 1IN SPACE BETWEEN THE GLASS CARAFE AND THE BOTTOM OF THE LID
- PLACE LID ON FRENCH PRESS WITH PLUNGER PULLED UP AND LET STEEP FOR ABOUT 3 MIN

STEP  
6



- SLOWLY PRESS PLUNGER DOWN, TO AVOID HOT LIQUID FROM FLOWING UPWARDS, TURN SPOUT AWAY FROM YOU WHEN LOWERING PLUNGER
- **IMPORTANT:** TO POUR, ENSURE LID IS ON, USE ONE HAND TO HOLD THE HANDLE AND THE OTHER HAND TO GENTLY PRESS TOP OF THE PLUNGER TO PREVENT THE GLASS CARAFE FROM SLIPPING OUT OF THE STAINLESS-STEEL HOUSING
- POUR INTO MUG IMMEDIATELY. IF COFFEE SITS FOR TOO LONG IN FRENCH PRESS IT BECOMES BITTER

All materials are food safe and surpass U.S. F.D.A. and European Commission standards

# CE CERTIFIED

**Contact us directly before contacting Amazon for all customer service needs!**

- **FASTER AND MORE KNOWLEDGEABLE SERVICE:** Email one of our French Coffee experts
- **HASSLE-FREE RETURNS:** If your unit is defective or broken, we will ship you a new one **ABSOLUTELY FREE**. You don't even need to send your old unit back to Amazon!

Get in touch with one of our customer service experts right now!

**Email:** [support@upperechelonproducts.com](mailto:support@upperechelonproducts.com)



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