

French Press Handling Instructions

1. Place the coffee press on a dry surface. With one hand you hold the handle of the press, with the other hand you grab the plunger knob and pull the plunger completely out of the press.



2. Rinse the stainless steel pot with warm water to improve heat retention results.

3. Please fill per 4 fl. oz. cup one rounded tablespoon or one full coffee scoop with coarse ground coffee into the press. **ONLY USE COARSE GROUND COFFEE**; fine grind will clog the filter.



4. Pour **hot, but not boiling** water, into the pot (ideal would be 200° F). Don't overfill. Leave one inch clear of the top.



5. Replace the lid and plunger with the plunger sitting directly under the lid. Press the plunger down approximately one inch and let the coffee **brew for four minutes**.

6. Deliver the press to the table along with the appropriate **Coffee Origin Card** if available. Hold the handle of the press and slowly push the stem as far as possible straight down. Serve the coffee while explaining the coffee's taste characteristics.



Caution: Excessive force pressing the stem can cause scalding hot coffee to shoot out of the press

French Press Cleaning Instructions

The Frieling French Press is a durable stainless steel construction and **all parts are dishwasher safe**.

1. If you used a timer, take it off the stem. Don't get the timer wet.
2. Remove the plunger assembly from the press, loosen the mesh/spiral plate/cross and rinse under water or put into the dishwasher (clean after each use).
3. Rinse the stainless steel vessel or put it into the dishwasher.
4. If hand washed, wipe vessel with soft cloth.

