



# FRENCH PRESS

## Coffee Maker



# INSTRUCTION MANUAL

## **Mueller French Press Coffee Maker**

The Mueller French Press guarantees full coffee flavor. Expect a robust, full-bodied 'mouthfeel'. This vacuum-insulated and double-filtered French Press keeps your coffee hot for a full hour longer than a regular glass press.

## **French Press Brewing**

With Mueller French Press coffee maker, the grounds are directly soaked in a hot water. This makes it a method of immersion brewing, wherein the coffee grounds are submerged for a few minutes in the hot water, rather than a few short seconds as seen in drip methods.

## **French Press Flavor**

One of the advantages of Mueller French Press Coffee Maker is that it has a more robust flavor to it. If you like your coffee strong and full of flavor, this may be a game changer for you.

## **French Press Control**

With a Mueller French Press, you control both the grind size and the length of steeping time. This means you control your coffee's strength and overall flavor, thereby bringing you closer to tasting the "true" flavor of the beans themselves.

## **French Press History**

The French press that we know and love today was actually patented in Italy in 1929, although a slightly different design was patented in France way back in 1852.

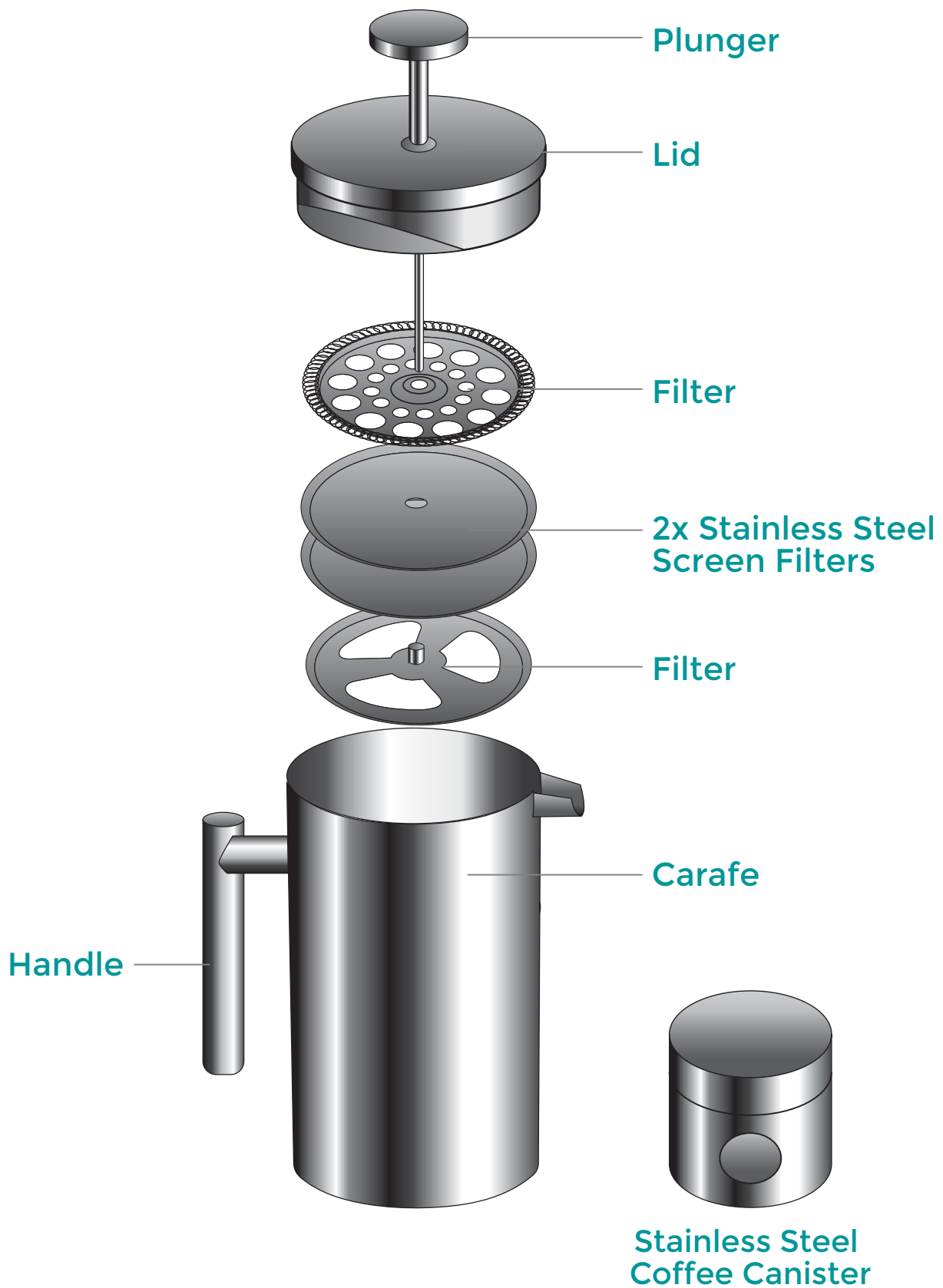
## **Water**

Water just below boiling makes the best coffee. Get it as close to 96°C (205°F) as possible. Use the Mueller Kettle to boil the water.

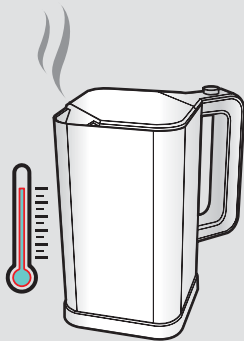
## **Coffee**

The Mueller French Press method works best with medium to coarse-ground coffee. We recommend you to find your own ratio, according to the table below.

# French Press Parts



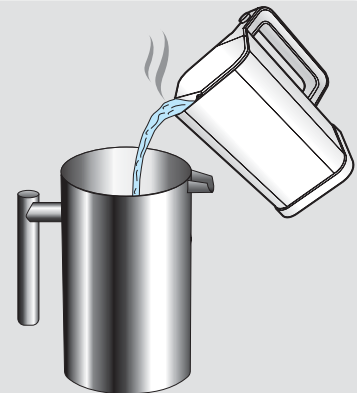
# How to Make French Press Coffee



**1** Heat water to a temperature of 195 to 205°F



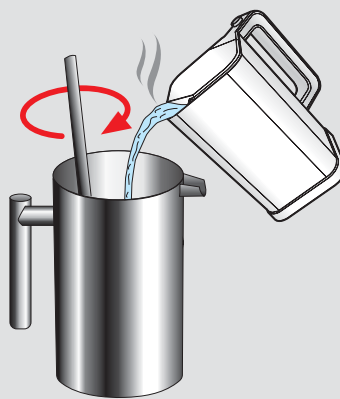
**2** Measure out the coffee grounds and grind them coarsely



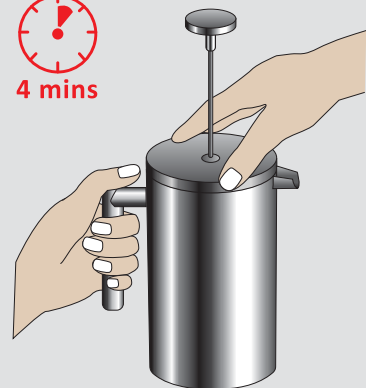
**3** Fill the carafe with boiling water to preheat



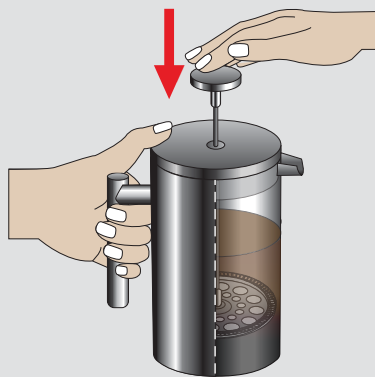
**4** Dry out the carafe and add coffee grounds



**5** Fill the carafe with hot water and stir



**6** Add the lid with plunger extended up and let it sit for about 4 minutes



**7** Slowly push down the plunger to the bottom  
**CAUTION:** Pressing down too quickly may cause hot liquid to leak out from the top



**8** Pour and enjoy your freshly brewed French Press coffee

## How to Make French Press Coffee

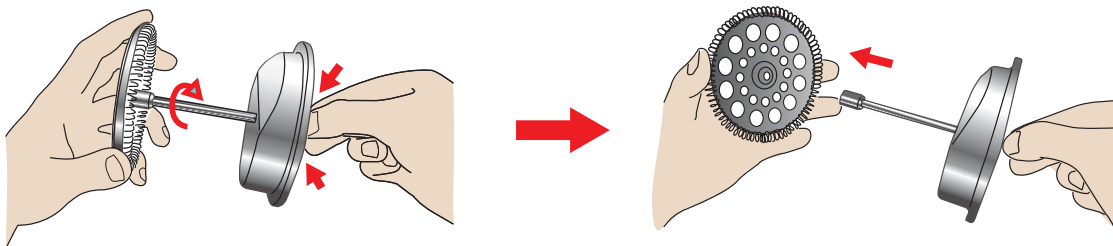
It's easy to brew coffee in a Mueller French Press Coffee Maker, but it takes a little bit of practice to brew the perfect cup. If you're new to this method, you'll want to learn how to grind coffee beans first. Freshly ground beans make the best coffee, regardless of the brewing method you're using. For that, you can use **Mueller Manual Coffee Grinder** or **Mueller Carerra Electric Coffee Grinder**.



- Make sure your plunger and the carafe are **clean**. Rinse them with hot water, and use soap if needed. Coffee sediments will impart a bad taste to your coffee.
- **Fill the carafe with hot water before brewing;** It heats up the French Press before you actually make the coffee and it will help to maintain the brewing temperature during steeping. It will also prevent shock and keep your coffee hot a little longer.
- In the meantime, **grind your favorite coffee beans** with a good quality burr grinder. The grind size should be coarse for a clear cup and warm the water, **195-205°F**. Measure out water and check temperature. Refer to the table below to get your coffee to water ratio for French Press coffee.
- **Place pot on a dry, flat, non-slip surface.** Hold handle firmly, then **pull the plunger** unit straight up and out of the pot.
- **Measure out your coffee grounds.** Refer to the table below to get your coffee to water ratio for French Press coffee.
- **Pour a small amount of water onto the grounds** (just enough to cover them) to prepare them. The water should only be slightly over the soaked-through grounds. Think of it as roughly a **1:1** ratio of grounds and water, creating a muddy looking slosh.
- **Stir and wait for 30 seconds.**

- **Pour in the remaining water, filling up the beaker.** When filling, leave minimum 1" of space between the water and the spout.
- **Stir once more.** Refer to the table below to get your coffee to water ratio for French Press coffee.  
**CAUTION: Use only coarse ground coffee.** Fine grind can clog the filter and create high pressure. Place coffee maker on a heat proof, non-slip surface.
- **Place the plunger unit on top of the carafe and wait.** Close the lid. **Do not press down.** Let the coffee brew for at least **4 minutes**. We recommend **decanting** your coffee before serving because the longer your coffee is in a carafe with the coffee grounds, the more flavor will be pulled out.
- **Once enough time has passed, slowly press the plunger down.** Hold the carafe handle firmly with the spout turned away from you, then using just the weight of your hand, **apply slight pressure on top of the knob to lower the plunger straight down into the pot.** Lowering the plunger slowly with minimal pressure produces best results. If the filter clogs or it becomes difficult to push down the plunger you should remove the plunger from the pot, stir the brew and then slowly plunge again.
- If there is too much resistance when you plunge, then your grounds are too fine. Not enough resistance and they are too coarse. You may need to go back and grind your beans again to get a better cup of coffee!  
**WARNING: Using excessive force can cause scalding liquid to shoot out of the pot.**
- Unscrew the filter assembly and **clean the plunger unit after each use.** All parts are **dishwasher safe**.

## DISASSEMBLING PLUNGER



Hold the plunger as positioned above with the top cap pressed against your palm. Firmly grip the plunger pole and unscrew the filter section to disassemble.

FRENCH PRESS STANDARD SIZE	GROUND COFFEE (grams)	WATER (ounces)	STRENGTH
3 Cup Press (12 oz.)	14.4	10	Mild
3 Cup Press (12 oz.)	16	10	Stronger
3 Cup Press (12 oz.)	17.6	10	Strongest
4 Cup Press (17 oz.)	21.6	15	Mild
4 Cup Press (17 oz.)	24	15	Stronger
4 Cup Press (17 oz.)	26.4	15	Strongest
6 Cup Press (24 oz.)	36.9	22	Mild
6 Cup Press (24 oz.)	41	22	Stronger
6 Cup Press (24 oz.)	45.1	22	Strongest
8 Cup Press (34 oz.)	46.8	32	Mild
8 Cup Press (34 oz.)	52	32	Stronger
8 Cup Press (34 oz.)	57.2	32	Strongest

## SAFETY INSTRUCTIONS

- This product is not for stove top use.
- Place on a dry, heat proof, non-slip, flat and stable surface when using.
- Handle with care when filled with hot liquid, outside walls may be too hot to touch.
- Do not use excessive force when pressing as this can cause scalding liquid to shoot out of the carafe.
- Use coarse ground coffee as using fine grind coffee can cause high pressure.
- Wash thoroughly before first use.
- Keep out of the reach of children.
- Hot water is a hazard to small children!
- Do not apply strong pressure to the screen filters.

## About Mueller French Press Coffee Maker

Mueller French Press Capacity: **1L/34 oz**

Material: **100% Stainless Steel** French Press

**Double-walled and vacuum sealed construction**

Double wall thickness: **0.125"**

**Multi-screen filter system**

Dimension: **4.3" \* 8.25"**

Weight: **1.7 lbs**



### **2-Year Limited Warranty**

This product is warranted to be free from defects in material and workmanship under normal use and service for 2 years from the date of original purchase with receipt. The manufacturer's obligation shall be limited to repairing or replacing, any part of the product that is defective. Such warranty shall not apply to damages resulting from accidents, abuse or misuse.



### **Your purchase comes with a 100% satisfaction guarantee from Müller**

*If you are not happy with the product for any reason, please contact us at [support@muellerdirect.com](mailto:support@muellerdirect.com) or at **888-632-9981** with your feedback or questions, and we will do our best to make things right for you!*



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