

**SECURA®**

# FRENCH PRESS COFFEE MAKER



**Model:SFP-17DS**   **Model:SFP-17DSC**   17-Ounce / 500ML Stainless Steel 304

**Model:SFP-34DS**   **Model:SFP-34DST**   34-Ounce / 1000ML Stainless Steel 304

**Model:SFP-34DSC**   34-Ounce / 1000ML Stainless Steel 304

**Model:SFP-50DSC**   **Model:SFP-50DS-A**   50-Ounce / 1500ML Stainless Steel 304

**Model:SFP-12DS**   12-Ounce / 350ML Stainless Steel 304



# Welcome to the Secura Family!

Congratulations on being the proud owner of your new Secura product. We believe in manufacturing only the highest quality kitchen, home and personal care products for our customers. We are a U.S.-based manufacturer and all our products meet strict standards for manufacturing, safety and performance.

We also believe in providing the best customer service and support in the industry. That is why we offer a 2-year warranty on this product that ensures your satisfaction - so you can enjoy it for years to come.

If you have any questions or need assistance, please email [CustomerCare@thesecura.com](mailto:CustomerCare@thesecura.com). For fastest response, please include product name and model #, proof of original purchase, complete contact information, and detailed information about the issue, including pictures when applicable.

Your feedback and suggestions are also important to us, so please email them to us at [CustomerCare@thesecura.com](mailto:CustomerCare@thesecura.com).

The Secura Team

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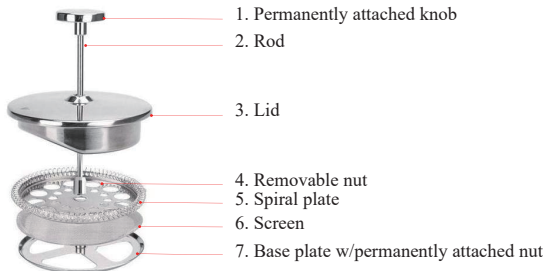
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## Important Safeguards

- Place the French press on a flat, non-slip surface. Not for stovetop use.
- Do not use the French press if scratched, cracked or damaged in any way.
- Do not apply excessive force to plunge as it may cause hot liquid to eject from the top of the pot.
- Take care when handling hot liquid.

If you can push the plunger down with almost no resistance, the ground coffee is too coarse. If it takes a lot of effort to press the plunger, the ground coffee is too fine.

## Secura French Press Assembly - Parts





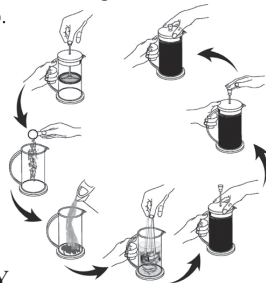
## FRENCH PRESS COFFEE MAKER

### Operation

1. Pull plunger from the pot.
2. Preheat the French press by pouring boiling hot water into the pot (optional). This will keep the temperature consistent throughout the brewing process. Discard the water.
3. Add 1 rounded tablespoon of fresh coarse ground coffee per 4 ounce cup. Fine grinds will clog the screen. Refer to the next section for more information about grind size.
4. Pour hot (not boiling) water into the pot. Always leave a minimum of one inch / 25 mm space at the top of the pot.
5. Gently stir the coffee and water with a spoon for a few seconds to ensure all of the ground coffee are wet.
6. Replace the plunger and turn the ▲ away from the spout (if applicable).
7. Allow the grounds to steep for at least four minutes. DO NOT plunge.
8. After steeping is complete, gently push the plunger down.

**Note:** To avoid ground coffee clogging the screen and coming back into your coffee, the plunger will not go all the way down to the grounds. The grounds stay at the bottom and the strained coffee stays above the screen, ready to pour.

9. Align the ▲ to the spout and pour the coffee.



**PRODUCT IMAGE SHOWN IS FOR ILLUSTRATION PURPOSE ONLY. PRODUCT MAY VARY.**

## How to select the right grind size? - Coffee grind size and brew method

GRIND SIZE	BREW METHOD
Extra Coarse	Cold Brewing, Cowboy Coffee
Coarse	French Press, Percolator, Coffee Tasting
Medium-coarse	Clever Dripper, Cafe Solo Brewer
Medium	Flat Bottom Drip Machines, Siphon and Vacuum Brewing
Medium-fine	Cone Shaped Pour Over
Fine	Espresso, Moka Pot
Extra Fine	Turkish Coffee

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### Helpful Tips

- There is a symbol (▲) on top of the spout opening. Align the ▲ to the spout before pouring coffee for better flow. Turn the ▲ away from the spout for superior thermal retention.
- The double wall insulation keeps coffee hot MUCH longer than glass. If the coffee sits for too long in the French press it will turn bitter, so the best solution is to make the exact amount of coffee you are going to drink or pour the coffee immediately into your mug.
- If you can push the plunger down with almost no resistance, the ground coffee is too coarse. If it takes a lot of effort to press the plunger, the ground coffee is too fine.
- If the filters become clogged, remove the plunger, stir the coffee and plunge again.

## Care and Cleaning

- Wash all parts after each use.
- For a thorough clean, turn the screen clockwise to separate it from the plunger. Wash the lid, plunger, screen and the pot in warm soapy water.
- All parts are dishwasher safe.
- Dry each part thoroughly after cleaning.
- Attach the screen to the plunger by turning it counterclockwise. Turn the Removable Nut on the plunger clockwise to secure the screen so that it lowers and presses against the filter structure. This step is very important to ensure that the unit performs correctly. If your filter structure is loose, this step may have been missed.

## WARNING:

- Never use abrasive materials or harsh chemicals to clean the French press.
- Do not use "rinse and hold" dishwasher cycle.
- Dry completely after use to avoid rust.

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### How to Select the Right Grind Size?

The range of grind size typically runs from extra coarse to extra fine. Which one you choose depends on your brew method. Read the following chart to choose the ideal grind size for your brew method.

GRIND SIZE	BREW METHOD
Extra Coarse	Cold Brewing, Cowboy Coffee
Coarse	French Press, Percolator, Coffee Tasting
Medium-coarse	Clever Dripper, Cafe Solo Brewer
Medium	Flat Bottom Drip Machines, Siphon and Vacuum Brewing
Medium-fine	Cone Shaped Pour Over
Fine	Espresso, Moka Pot
Extra Fine	Turkish Coffee



1. Extra Coarse



2. Coarse



3. Medium-coarse



4. Medium



5. Medium-fine



6. Fine



7. Extra Fine

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### Why is Grind Size Important?

There are three main factors to consider when choosing the right grind size for your coffee: **surface area, extraction rate and contact time.**

- The finer the grind, the larger the surface area.
- The larger the surface area, the higher the extraction rate.
- The higher the extraction rate, the less contact time.

If you use a brew method with a short contact time, the grind should be finer. In an immersion brewer like a French press, the grind should be coarser than other most brew methods because the coffee is steeped in hot water and contact time is much longer.

If the contact time is too long or the grind is too fine, the coffee will over-extract and turn bitter. If the contact time is too short or the grind is too coarse, the coffee will turn out weak.

# SECURA®

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Lake Forest, California  
Designed in California

For the fastest processing of a warranty claim, the owner should e-mail CustomerCare@thesecura.com and include the product name and model #, proof of original purchase, complete contact information, and detailed information about the issue, including pictures when applicable.

All information current at time of printing.

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