

Extra Features

This French Press is double-wall insulated so that your coffee will stay hot about four times longer than in a glass vessel.

In the mood for tea? Fill this French Press with loose tea, set the plunger on top, and steep to your liking.

You may also want to use the pitcher, without the plunger/lid assembly, to serve cold milk, juice, water, etc. Thanks to the double-wall insulation, cold beverages will stay cold longer.

Accessories & Parts

The frieling French Press is a high quality product. We want you to enjoy it for years to come.

Visit us at www.frieling.com to view accessories: Creamer, Sugar Bowl, Coffee Scoop and Stirrer, parts or components (screens, cross, plunger assembly, etc.).

You may also call us at **800.827.2582** or **803.548.2000**. We will be glad to refer you to a retailer near you.



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French Press USER MANUAL



Mirror Finish | Brushed Finish

Congratulations on your French press! It is a superior quality coffee maker, crafted of high quality 18/10 stainless steel.

Before first use:

Rinse all components under hot tap water (you may use regular dishwashing detergent) and towel dry. Do not use abrasives. Clean with a soft cloth only. To enjoy freshly brewed coffee of exceptional aroma, please follow the steps outlined below.

Instructions for Use:



1. Place French Press on a dry, non-slip surface. While holding the handle, pull the knob up to remove the plunger unit with lid from the pot. (Optional: to keep your coffee hot even longer, preheat the pot by filling it with hot water and letting it stand for a few minutes. Discard water before proceeding to step 2)



2. Fill the pot with medium-ground coffee (never use fine ground, which may clog the filter). We recommend 1 tablespoon of coffee per 4 ounces of water.



- 3a. Pour hot (not boiling) water into the pot. Do not fill past the bottom of the spout.



- 3b. Stir with our Coffee Scoop and Stirrer or a spoon.



Place the plunger unit on top, leaving the plunger in the raised position (do not press down yet). Let the coffee steep for 4 minutes.



With the spout turned away from you and others, hold the pot by the handle, and push the knob straight down - do so slowly and with minimal pressure. This lowers the filter to the bottom, capturing coffee grounds beneath the filter. In the event it is too difficult to push down, remove the plunger, stir, replace plunger, and press down again.

WARNING: Excessive force or pushing down too fast can cause scalding liquid to shoot out of the pot!



Serve and Enjoy!

After Use:

Discard coffee grounds and rinse all components under hot tap water (you may use regular dishwashing detergent) and towel dry. Do not use abrasives. Clean with a soft cloth only. The frieling French Presses are constructed of durable 10/18 stainless steel. All presses with a stainless exterior are dishwasher safe (no disassembly necessary), including all components. The black and copper finish presses are hand-wash only.

Safety Precautions:

Never use on stovetop or in microwave. Keep away from children. Hot water may scald! Do not apply excessive pressure when plunging. Take your time, press slowly and lightly. Point spout away from people while plunging as hot water could shoot out of the spout.