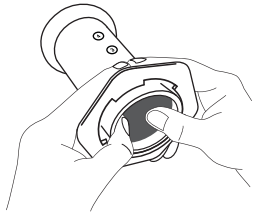
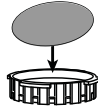


BREWING WITH THE AEROPRESS®



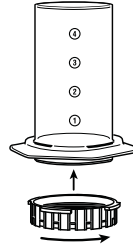
1

Push plunger out of chamber.



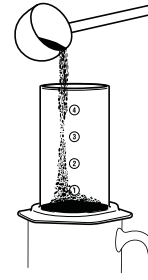
2

Put filter in filter cap.



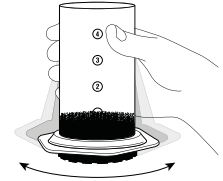
3

Twist filter cap onto chamber.



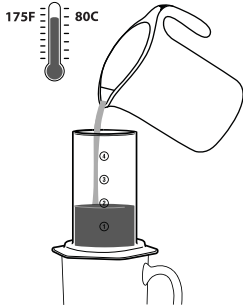
4

Stand chamber on sturdy mug and put one rounded scoop of fine drip grind coffee in chamber.



5

Shake to level coffee.



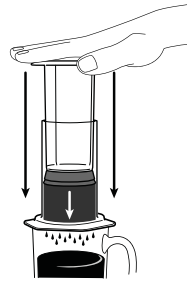
6

Add 175F (80C) hot water up to the (2) on chamber.



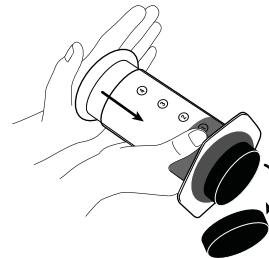
7

Stir about 10 seconds.



8

Insert plunger and press gently for 20-40 seconds, pausing when you feel resistance, until plunger reaches grounds.



9

Remove filter cap, push plunger to eject used coffee and rinse seal.

10

Espresso style:
Drink as is.

American coffee:
Add hot water to mug to total 8 oz. (235 ml).

Latte: Fill chamber with water up to the (1) in step 6 and add hot milk to mug after step 9 to make an 8 oz. (235ml) latte.

See reverse for brewing tips, warranty information and safety notices.

ORDER REPLACEMENT PARTS at: WWW.AEROPRESS.COM

BREWING TIPS

Cleaning: Always eject the used coffee right after brewing and store your AeroPress with the seal pushed all the way through. This keeps the seal free of compression for longer seal life.

Water Drip Through: It is normal for a minor amount of liquid to drip through prior to pressing. If a lot of liquid runs through prematurely, remember to shake to level the grounds and pour the water slowly. If an excess amount still runs through prematurely, use a finer grind of coffee.

Hard to Press: Press more gently, and pause once you feel the air pressure “pushing” back. Then continue pressing once the pressure eases up. If you press hard, it will compress the coffee and block the flow. Taking longer? If you press gently and it is still taking too long, use a slightly coarser grind.

Reusing Filters: Many people reuse filters. Prior to ejecting the used coffee, peel off the filter, rinse it, and put it in the filter cap for its next use.

Water Temperature: We recommend 175°F (80°C) brewing water.

Grind Variations: Use fine drip or espresso grind. Espresso grind takes longer to press and requires patience for multiple scoops but makes a slightly richer brew.

Entertaining: Press multiple shots of espresso style coffee prior to the arrival of guests. Then after dinner you can quickly fill requests for Americanos, lattes, cappuccinos, etc.

Washing: You can put it in the top shelf of your dishwasher, but there is no need. The chamber is wiped clean with each pressing. Just brush or wipe the seal under running water. If your chamber ever gets sticky wash it with vinegar. We recommend occasionally removing the seal from the end of the plunger for a good washing inside and out with warm water and dish soap.

SAFETY NOTICES

Be careful, hot liquids can cause serious burns.

Hold your mug and AeroPress chamber securely with one hand while pressing the plunger vertically down with your other hand. Ask others to stand back.

Never press if the seal is loose in the chamber. Hot water can shoot around the seal and burn you. Your seal is worn. Go to aeropress.com to order a replacement seal.

Never press into a fragile or narrow cup. Use a sturdy mug.

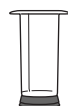
Never press hard. It can result in breakage and spills.

The inverted brewing method: Many people brew with the AeroPress upside down during steeping. We recommend against using this method. It is less stable and therefore prone to tipping over and exposing the user to hot liquid.

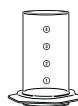
Warranty: *The AeroPress coffee maker is warranted against defects in materials and workmanship for one year from date of purchase from an authorized retailer. Please keep your receipt.*

HOW TO BREW 1-3 CUPS OF AMERICAN COFFEE

# of Mugs of American Coffee	Amount of Coffee	Water to # on Chamber	To Serve
1	1 rounded scoop espresso grind	(1)	Top off mug with hot water to total 8 oz beverage.
2	3 level scoops fine drip grind	(3)	Divide between 2 mugs; add hot water to total 8 oz each.
3	4.5 level scoops fine drip grind	(4)	Divide between 3 mugs; add hot water to total 8 oz each.



Plunger



Chamber



Filter cap



Paper filter



Scoop



Stirrer



Funnel

THE PARTS

THESE INSTRUCTIONS ARE AVAILABLE IN 10 LANGUAGES*
ON WWW.AEROPRESS.COM

* Chinese, English, French, German, Italian, Japanese, Korean, Portuguese, Spanish, Turkish