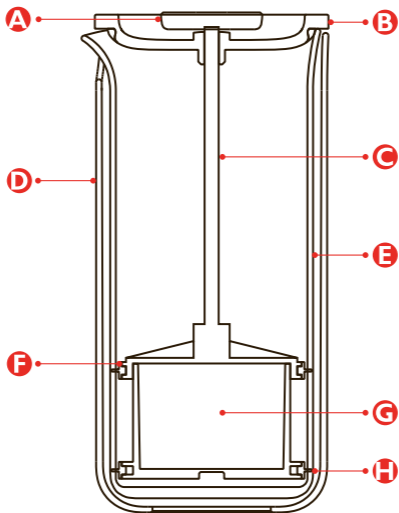


法式滤压壶使用说明书

## 产品部件介绍



**A** 手柄拉杆

**B** 壶盖

**C** 压杆

**D** 隔热外壳

**E** 耐热玻璃

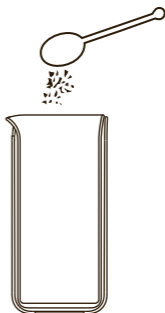
**F** 滤网

**G** 粉仓（选配）

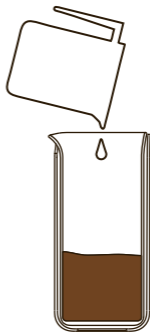
**H** 防水圈（选配）

## 如何做一杯法压咖啡

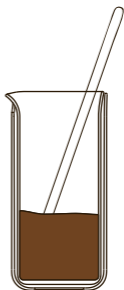
- 01 取下法压壶的盖子与压杆，温热好法压壶及咖啡杯，加入中度研磨的咖啡粉，倒入壶中（12g-15g/人）。



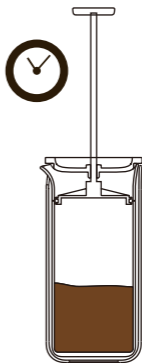
- 02 将接近92°C的水缓缓冲入法压壶中（水量约为150ml-180ml/人）。



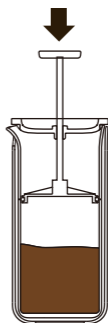
- 03 用木棒均匀地搅拌，以便壶中的咖啡粉与水充分融合，让夹杂在其中的咖啡油脂浮至最上层。



- 04 盖上盖子，但不要压下压杆，静置3分钟（具体可根据实际咖啡粉量而定），让咖啡粉充分萃取。



- 05 缓缓地压下压杆，压的时候一定要缓慢、均匀，这个步骤非常重要。



- 06 把咖啡倒入温过的咖啡杯中，可根据个人口味加入适量牛奶或糖。

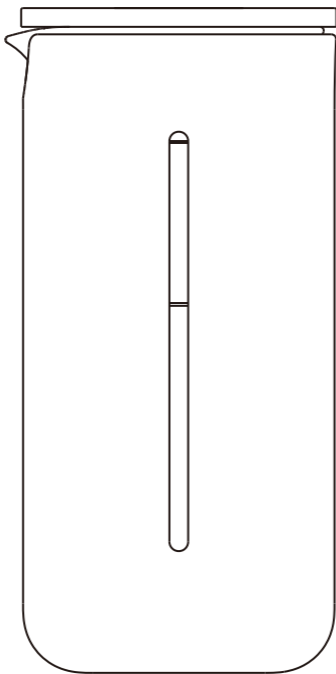


## 使用法压壶煮咖啡的注意事项

1. 咖啡粉的研磨需要偏粗，如砂糖颗粒。如果研磨过细，咖啡容易浑浊及过度萃取。
2. 本产品特性决定无法彻底过滤细粉，如有需要可尝试搭配使用滤纸等手段获得更加纯净的咖啡。

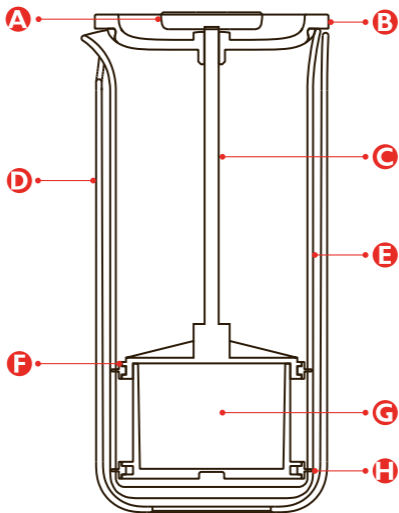


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French Press User Manual

## Product Structure Diagram



**A** Knob

**B** Plunger

**C** Cover

**D** Insulation Shell

**E** Borosilicate Glass

**F** Filter Mesh

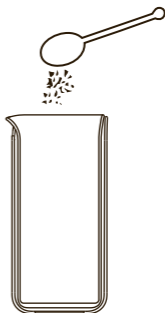
**G** Grounds Container (optional)

**H** PP Ring (optional)



## How to make coffee with French Press

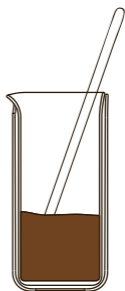
- 01 Take out the cover and prewarm the Glass body with hot water. Add 12g–15g/portion of coarsely ground coffee inside.



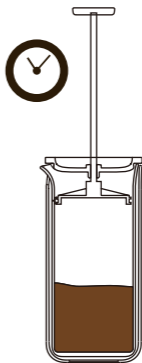
- 02 Slowly pour around 92°C hot water (150ml–180ml/person) into the French Press.



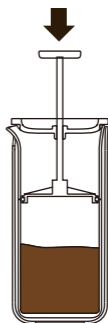
- 03 Stir water and coffee ground with a stick to mix them fully.



- 04 Put the cover inside and wait for 3 min before you press the plunger. The time depends on the amount of ground coffee.



- 05 Slowly press the plunger evenly. Please be noted this step is crucial.



- 06 Now you can pour coffee to a pre-warmed cup and drink with sugar or milk if you want.



## Note

1. The French Press' coarseness should be in a coarse grind like sugar.

It is easy to cause an excessive extraction with a fine grind.

2. Due to French Press' characteristics, it can not block 100% of the coffee ground completely. If necessary, you can use paper filter or other ways to make cleaner coffee with French Press.



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