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› Bodum Chambord French Press Coffee Maker 34oz Model 1928-16 Instruction Manual

Bodum 1928-16

Bodum Chambord French Press Coffee Maker 34oz Instruction Manual

Model: 1928-16

INTRODUCTION

This manual provides instructions for the safe and effective use of your Bodum Chambord French Press Coffee Maker. The Chambord French press system is designed to brew a rich, full-bodied coffee by allowing coffee grounds to steep completely in hot water.



Image: The Bodum Chambord French Press Coffee Maker, showcasing its polished stainless steel frame, black handle, and borosilicate glass carafe, filled with freshly brewed coffee.

IMPORTANT SAFETY INSTRUCTIONS

- Wash all components in warm, soapy water before first use and dry thoroughly.
- This product is not for stovetop use. Do not place the French press directly on a heat source.
- Exercise caution when handling hot liquids. The glass carafe will become hot during use.
- Ensure the lid is properly positioned to close the spout before pressing to prevent splashes.
- Keep out of reach of children.
- Inspect the glass carafe for cracks or chips before each use. Do not use if damaged.

PRODUCT COMPONENTS

The Bodum Chambord French Press consists of the following main parts:



Borosilicate Glass Carafe: The main vessel for brewing coffee, made from heat-resistant glass.



Stainless Steel Filter Screen: Designed to separate coffee grounds from the brewed coffee.



Plunger Assembly: Includes the lid, plunger rod, and filter screen, used to press the coffee.

Frame and Handle: The polished stainless steel frame holds the carafe, and the polypropylene handle provides a comfortable grip.

SETUP

1. Unpack all components and ensure they are clean.
2. Place the glass carafe securely within the stainless steel frame.
3. Ensure the plunger assembly is fully extended and the filter screen is properly attached to the rod.

OPERATING INSTRUCTIONS: BREWING COFFEE

1. Step 1: Add Coarsely Ground Coffee

Remove the plunger unit. For each 4 oz (1.25 dl) cup, add one rounded tablespoon or one Bodum scoop of coarsely ground coffee to the carafe. Use fresh, coarse grounds for optimal flavor and to prevent filter clogging.



Image: A hand adding coarsely ground coffee into the clear glass carafe of the French press.

2. **Step 2: Add Hot Water**

Pour hot water (ideally between 92-96°C / 195-205°F) into the carafe. Leave at least 1 inch (2.5 cm) of space at the top. Stir gently with a plastic or wooden spoon.



Image: Hot water being poured from a gooseneck kettle into the French press carafe, mixing with coffee grounds.

3. **Step 3: Steep the Coffee**

Place the plunger unit on top of the pot. Turn the lid to close the spout opening. Do not press down yet. Allow the coffee to brew for 4 minutes.

4. **Step 4: Press the Plunger**

Slowly and steadily press the plunger down. Apply only gentle pressure. If the plunger resists, remove it, stir the coffee, and press again slowly. Do not force the plunger down, as this can cause hot liquid to spray out.



Image: A hand gently pressing the plunger down into the French press, separating the coffee grounds from the brewed coffee.

5. Step 5: Serve and Enjoy

Once the plunger is at the bottom, your coffee is ready to serve. Turn the lid to open the spout and pour immediately. Do not let brewed coffee sit in the French press for extended periods, as it can become bitter.

MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your French press.

- After each use, discard coffee grounds and rinse the carafe and plunger assembly with warm water.
- Disassemble the plunger unit by unscrewing the filter screen from the rod. Wash all parts with warm, soapy water.
- The glass carafe is easy-to-clean. All parts are generally dishwasher safe, but hand washing is recommended for the frame and lid to preserve their finish.
- Ensure all components are thoroughly dry before reassembling or storing.

TROUBLESHOOTING

Problem: Plunger is difficult to press down.

Solution: The coffee grounds might be too fine. Use a coarser grind. Also, ensure you are pressing slowly and steadily without excessive force. If resistance is met, lift the plunger slightly, stir, and try again.

Problem: Coffee tastes weak or watery.

Solution: Ensure you are using enough coffee grounds (one rounded tablespoon per 4 oz cup). Check water temperature (should be 195-205°F). Increase steeping time (up to 5 minutes) if desired.

Problem: Sediment in coffee cup.

Solution: This is normal for French press coffee, but excessive sediment may indicate grounds are too fine or the filter screen is damaged. Ensure the filter screen is properly assembled and not bent. Use a coarser grind.

Problem: Glass carafe is cracked or chipped.

Solution: Discontinue use immediately. Replacement carafes are available from Bodum or authorized retailers. Do not attempt to use a damaged carafe.

SPECIFICATIONS

Brand	Bodum
Model Name	Chambord French Press Coffee Maker
Model Number	1928-16
Capacity	34 oz (1.0 L)
Color	Polished
Materials	Borosilicate Glass, Stainless Steel, Polypropylene
Product Dimensions	4.2"D x 5.5"W x 9"H
Item Weight	1.32 pounds
Operation Mode	Manual

WARRANTY AND SUPPORT

For warranty information, replacement parts, or customer support, please visit the official Bodum website or contact their customer service department. Keep your purchase receipt as proof of purchase.

You can find more information and contact details on the [Bodum Store on Amazon](#).