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OVENTE FGC34T

OVENTE French Press Coffee Maker FGC34T Instruction Manual

Model: FGC34T

INTRODUCTION

This manual provides detailed instructions for the safe and efficient use of your OVENTE French Press Coffee Maker, model FGC34T. Please read this guide thoroughly before operation and retain it for future reference.

STAINLESS STEEL

For increased durability to withstand high temperatures

BOROSILICATE GLASS

Carafe is heat-resistant and dishwasher-safe



Image: Two OVENTE French Presses, one filled with coffee and the other with tea, showcasing the product's construction from stainless steel and heat-resistant borosilicate glass.

IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using your OVENTE French Press Coffee Maker. Retain this manual for future reference.

- **Caution:** Contents may be extremely hot after heating. Always handle with care to prevent burns.
- Do not place the French press directly on a stovetop or any heating element.
- Ensure the glass carafe is free of cracks or chips before use. Discontinue use if damaged.
- Keep out of reach of children.
- Use only coarse ground coffee for French press brewing to prevent filter clogging and excessive pressure.

PRODUCT COMPONENTS

The OVENTE French Press Coffee Maker FGC34T consists of several key parts:

- **Borosilicate Glass Carafe:** Heat-resistant and durable glass container.
- **Stainless Steel Frame:** Provides support and protection for the glass carafe.
- **Cool-Touch Handle:** Ergonomically designed for safe and comfortable pouring.
- **Plunger Assembly:** Includes a lid, plunger rod, and a 4-level filtration system (metal mesh filter, spring disk, metal cross plate, and final mesh screen).
- **Tea Infuser (Interchangeable):** A separate stainless steel basket for brewing loose leaf tea.
- **Measuring Scoop:** For accurate measurement of coffee grounds or tea leaves.

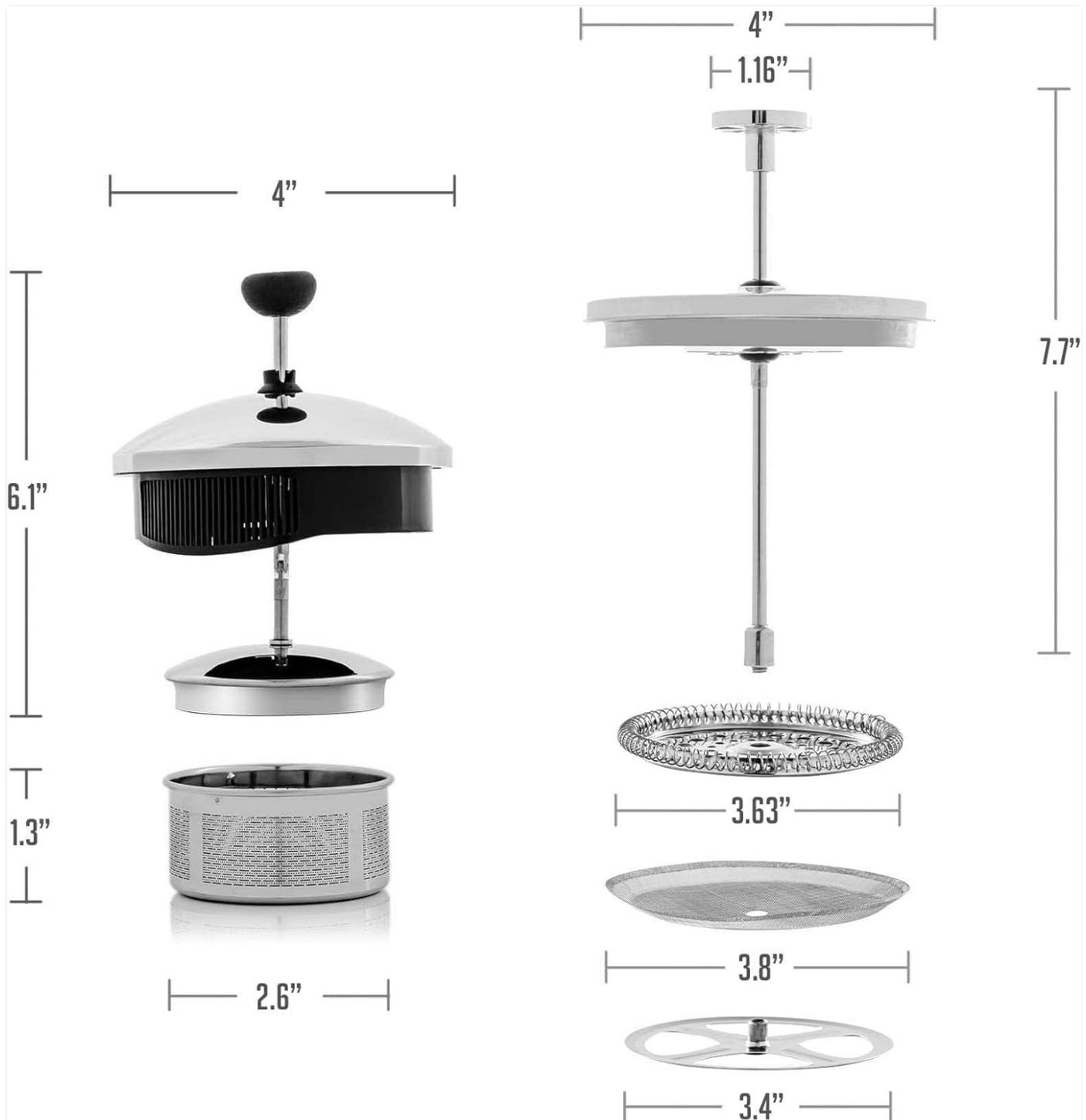


Image: Exploded view showing the individual components of the OVENTE French Press, including the glass carafe, stainless steel frame, plunger assembly with its multiple filter layers, and the tea infuser. Key dimensions are also indicated.

SETUP AND FIRST USE

1. **Unpack:** Carefully remove all components from the packaging.
2. **Inspect:** Check the glass carafe for any signs of damage (cracks or chips).
3. **Wash:** Before first use, wash all parts (carafe, plunger, tea infuser, scoop) with warm soapy water. Rinse thoroughly and dry. The glass carafe and plunger assembly are dishwasher safe.
4. **Assemble:** Place the glass carafe into the stainless steel frame. Ensure the handle is securely positioned.

OPERATING INSTRUCTIONS

Brewing Coffee



Image: A visual guide demonstrating the six steps for brewing coffee: preheating the carafe, adding coarse coffee grounds, pouring hot water, stirring the mixture, placing the lid and pressing the plunger, and finally serving the coffee.

1. **Preheat:** Pour a small amount of hot water into the glass carafe, swirl it around, then discard. This helps maintain the coffee's temperature.
2. **Add Coffee:** For a 34oz French press, add approximately 6-8 tablespoons (or 30-40 grams) of coarse ground

coffee. Adjust to your preferred strength.

3. **Add Hot Water:** Pour hot water (ideally between 195-205°F / 90-96°C) over the coffee grounds. Ensure all grounds are saturated.
4. **Stir:** Gently stir the coffee and water with a non-metallic spoon to ensure even saturation.
5. **Steep:** Place the plunger assembly on top of the carafe, but do not press down yet. Let the coffee steep for 4 minutes.
6. **Press:** Slowly and steadily press the plunger down. Do not force it. If it's too hard to press, the grind might be too fine. If it's too easy, the grind might be too coarse.
7. **Serve:** Pour the freshly brewed coffee immediately to prevent over-extraction.

Brewing Tea



Put tea leaves or bags in the infuser



Add hot water into the carafe



Secure the infuser with the plunger



Push the plunger slowly



Allow the tea to steep



Once finished, lift and bend the plunger

Image: A visual guide demonstrating the six steps for brewing tea: placing tea leaves in the infuser, adding hot water to the carafe, securing the infuser with the plunger, slowly pushing the plunger down, allowing the tea to steep, and finally lifting the plunger to stop steeping.

1. **Prepare Infuser:** Place your desired amount of loose leaf tea into the stainless steel tea infuser basket.

2. **Add Hot Water:** Pour hot water into the glass carafe.
3. **Insert Infuser:** Secure the tea infuser with the plunger assembly and lower it into the hot water.
4. **Steep:** Allow the tea to steep for the recommended time based on the tea type (e.g., 2-3 minutes for green tea, 3-5 minutes for black tea).
5. **Lift Plunger:** Once steeping is complete, lift the plunger to remove the tea leaves from the water. The design allows the tea leaves to release their full flavor without particles passing through.
6. **Serve:** Pour and enjoy your freshly brewed tea.

Making Cold Brew Coffee

1. **Add Coffee:** Add coarse ground coffee to the carafe. A common ratio is 1 part coffee to 4 parts water.
2. **Add Cold Water:** Pour cold, filtered water over the coffee grounds.
3. **Stir:** Gently stir to ensure all grounds are saturated.
4. **Steep:** Place the lid on the carafe (without pressing the plunger) and refrigerate for 12-24 hours.
5. **Press:** Slowly press the plunger down to separate the coffee concentrate from the grounds.
6. **Serve:** Dilute the cold brew concentrate with water or milk to your preference and serve over ice.

MAINTENANCE AND CLEANING

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

- **After Each Use:** Discard used coffee grounds or tea leaves. Rinse all components under warm running water.
- **Hand Washing:** Wash the glass carafe, plunger assembly, and tea infuser with warm soapy water using a soft sponge or brush. Rinse thoroughly to remove all soap residue.
- **Dishwasher Safe:** The glass carafe and plunger assembly are dishwasher safe for convenient cleaning. Place them on the top rack.
- **Drying:** Allow all parts to air dry completely or dry with a soft cloth before reassembling or storing.
- **Deep Cleaning:** Periodically disassemble the plunger's filter system to clean between the mesh screens and plates to prevent residue buildup.



Image: A hand pouring coffee from the OVENTE French Press, demonstrating the ease of use and the cool-touch handle. This image also shows a cup of coffee and scattered coffee beans.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Plunger is difficult to press down.	Coffee grounds are too fine, or too much coffee was used.	Use coarser ground coffee. Reduce the amount of coffee grounds. Ensure the filter is clean.
Coffee/Tea is weak or watery.	Not enough coffee/tea, water not hot enough, or insufficient steeping time.	Increase coffee/tea amount. Use water at the correct temperature (195-205°F for coffee). Increase steeping time.
Sediment in coffee/tea.	Coffee grounds are too fine, or filter assembly is not properly secured.	Use coarser ground coffee. Ensure the plunger's filter system is tightly assembled and seated correctly.

Problem	Possible Cause	Solution
Glass carafe appears cloudy.	Mineral buildup from water.	Clean with a mixture of white vinegar and water, then rinse thoroughly.

SPECIFICATIONS

- **Model:** FGC34T
- **Capacity:** 34 Ounce (approximately 1 Liter)
- **Material:** Heat-Resistant Borosilicate Glass, Stainless Steel
- **Filter System:** 4-Level Filtration
- **Product Dimensions:** 6" (Depth) x 4.1" (Width) x 7.2" (Height)
- **Item Weight:** 1.5 pounds
- **Dishwasher Safe:** Yes (Carafe and Plunger Assembly)
- **Included Components:** French Press, Tea Infuser, Measuring Scoop, User Manual



Image: Side view of the OVENTE French Press with key dimensions labeled: 6 inches depth, 4.1 inches width, and 7.2 inches height, providing a clear understanding of its size.

WARRANTY AND SUPPORT

OVENTE provides a **1-year warranty** from the original purchase date, covering defects in material and workmanship under normal use and conditions.

For customer service and support, please refer to the contact information provided on the OVENTE website or the included warranty card. OVENTE offers US-based customer service.



Image: A split image of the OVENTE French Press, with one side containing brewed tea and the other brewed coffee, visually representing its dual functionality. A "Premium 1 Year Warranty" badge is prominently displayed, indicating product assurance.

PRODUCT OVERVIEW VIDEO

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Video: An official OVENTE product video showcasing the features and versatility of the FGC Series French Press. The video demonstrates its use for both coffee and tea, highlights the 4-level filtration system, and illustrates the ease of cleaning.

VERSATILE USE CASES

The OVENTE French Press is designed for more than just coffee. Its versatile design allows for various beverage preparations:

- **Coffee:** Classic French press coffee, cold brew.
- **Tea:** Loose leaf tea, iced tea.

- **Fruit Infused Water:** Create refreshing fruit-infused beverages.
- **Other Uses:** Can also be used for frothing milk or making herbal infusions.

MULTIFUNCTIONAL

Perfect for loose leaf teas, fresh-pressed juice, fruit-infused water, and more!



Image: Three OVENTE French Presses displayed side-by-side, illustrating their multifunctional capabilities for brewing coffee, steeping tea, and preparing fruit-infused water.

