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Cafe Du Chateau French Press

Cafe Du Chateau Stainless Steel French Press Coffee Maker 34 oz - Instruction Manual

Model: French Press

Introduction

Welcome to the Cafe Du Chateau French Press Coffee Maker instruction manual. This manual provides essential information for the safe and efficient use of your new French press. Please read all instructions carefully before first use and retain this manual for future reference.

Product Features

- **Quality Brew with 4-Level Filtration:** Features a 4-level stainless steel filtration system designed to keep grounds out while allowing natural oils to pass through, resulting in a smooth, rich, and aromatic beverage.
- **Easy to Use Manual Press:** Simple operation requires only coffee grounds and hot water. No electricity, cords, or pods needed, making it portable for home, office, or camping.
- **Durable and Stylish Design:** Constructed from borosilicate glass with a reinforced plastic frame and sturdy handle. The clear body allows observation of the brewing process.
- **Versatile Coffee & Tea Brewer:** Functions as a coffee press, tea pot for loose leaf blends, herbal teas, and infusions. Lightweight and portable.
- **Easy to Clean Components:** Designed with removable parts for convenience. The 4-level stainless steel filter system rinses clean quickly, and the glass carafe is dishwasher safe.

Components Overview

Your Cafe Du Chateau French Press consists of the following main components:

- **Glass Carafe:** Made from thick, sturdy borosilicate glass, designed to withstand temperatures from 5°F to 300°F.
- **Stainless Steel Housing and Handle:** Provides durability and a stylish aesthetic, protecting the glass carafe.
- **Plunger Assembly:** Includes the lid, plunger rod, spiral plate, two fine mesh filters, and a cross plate for effective 4-level filtration.



Image: Detailed view of the 4-level filtration system, showing the spiral plate, two fine mesh filters, and cross plate.



Image: The French press showcasing its premium borosilicate glass and stainless steel construction.

Setup

1. **Unpack:** Carefully remove all components from the packaging.
2. **Inspect:** Check all parts for any signs of damage.
3. **Initial Cleaning:** Before first use, wash all parts (glass carafe, plunger assembly) with warm, soapy water. Rinse thoroughly and dry. The glass carafe is dishwasher safe.
4. **Assemble Plunger:** Ensure the spiral plate, two mesh filters, and cross plate are securely assembled onto the plunger rod. The plunger assembly is designed for easy disassembly for cleaning and reassembly.

Operating Instructions

Brewing Coffee

1. **Step 1: Add Coarse Ground Coffee.** For a 34 oz French press, typically use 5-7 tablespoons (25-35g) of coarse ground coffee. Adjust to your preferred strength.



Image: Step 1 - Adding coarse ground coffee into the glass carafe.

2. **Step 2: Pour Hot Water.** Heat water to approximately 200°F (93°C), just off the boil. Pour hot water over the coffee grounds, ensuring all grounds are saturated.



Image: Step 2 - Pouring hot water into the French press with coffee grounds.

3. **Step 3: Steep.** Place the lid with the plunger assembly on top of the carafe, but do not press down yet. Let the coffee steep for 3-4 minutes.



Image: Step 3 - The French press with the lid in place, allowing the coffee to steep.

4. **Step 4: Press and Serve.** Slowly and steadily press the plunger down until it reaches the bottom. Pour the freshly brewed coffee into your cup and enjoy.



Image: Step 4 - Pressing the plunger and pouring the brewed coffee into cups.

Brewing Loose Leaf Tea

1. **Add Tea Leaves:** Place your desired amount of loose leaf tea into the carafe.
2. **Pour Hot Water:** Pour hot water (at the appropriate temperature for your tea type) over the tea leaves.
3. **Steep:** Place the lid with the plunger assembly on top, but do not press down. Allow the tea to steep for the recommended time.
4. **Press and Serve:** Slowly press the plunger down to separate the leaves from the brewed tea. Pour and enjoy.

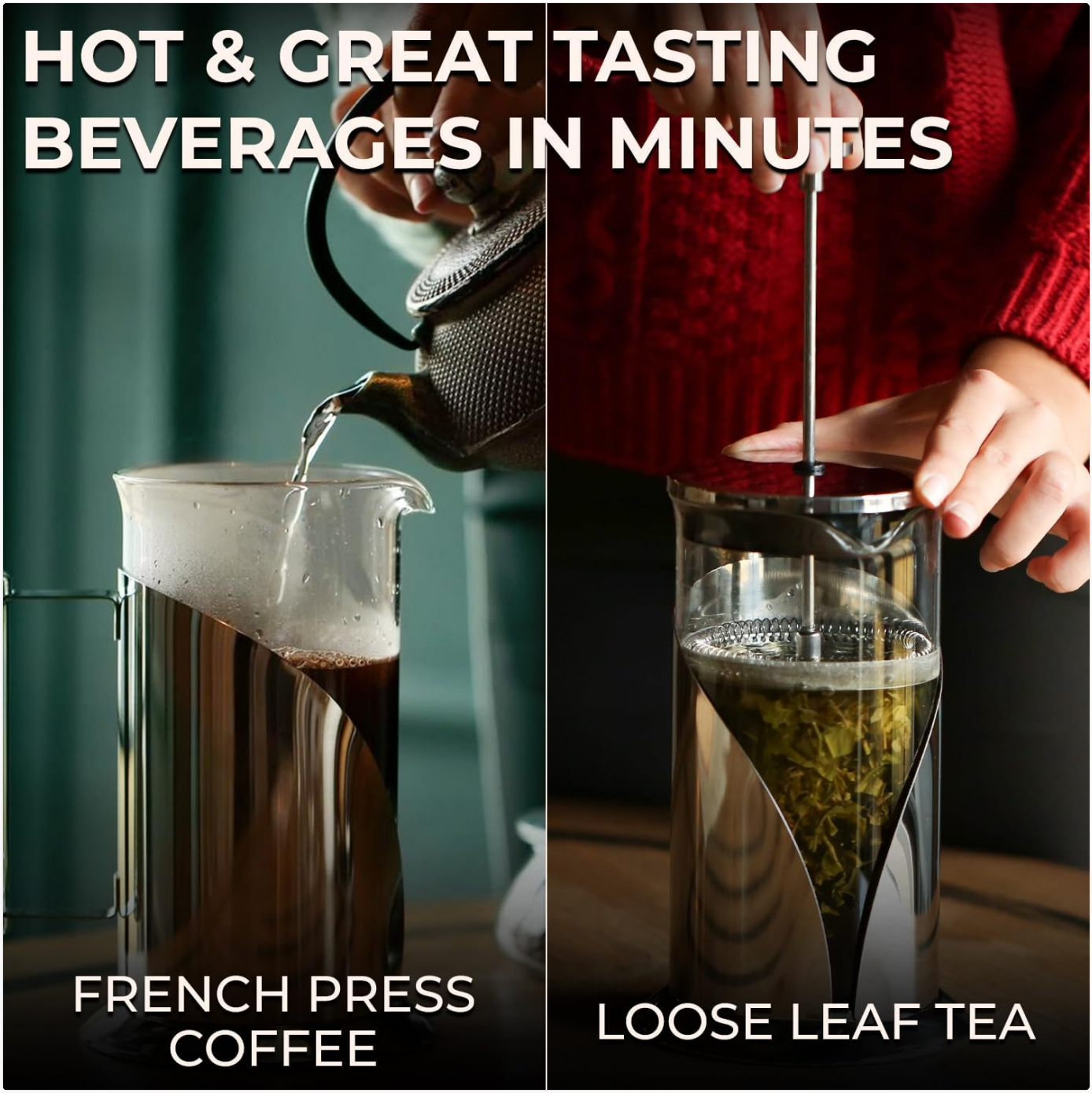


Image: The French press demonstrating its versatility for brewing both coffee and loose leaf tea.

Official Product Videos

Video: A detailed guide on how to use the French press for brewing coffee.

Video: An overview of the Cafe Du Chateau French Press Coffee Maker, highlighting its features and ease of use.

Video: Demonstrating the 4-level filtration system for a bolder, richer coffee.

Maintenance and Cleaning

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

1. **Empty Grounds/Leaves:** After brewing, carefully remove the plunger assembly. Dispose of used coffee grounds or tea leaves. Avoid washing large quantities down the drain to prevent clogs.
2. **Disassemble Plunger:** Unscrew the plunger components (spiral plate, mesh filters, cross plate) for thorough

cleaning.

3. **Wash All Parts:** Wash the glass carafe and all plunger components with warm, soapy water. A soft brush may be used to clean the mesh filters.
4. **Dishwasher Safe:** The glass carafe is dishwasher safe. Hand wash the plunger assembly to preserve its components.
5. **Rinse and Dry:** Rinse all parts thoroughly with clean water. Allow all components to air dry completely before reassembling or storing to prevent mold or odors.



Image: Demonstrating the ease of cleaning the glass carafe.



Image: Illustrating the easy-to-clean design with removable filters and dishwasher-safe carafe.

Troubleshooting

- **Grounds in Coffee:** Ensure you are using coarse ground coffee. Fine grounds can pass through the mesh filters. Also, check that the mesh filters are properly assembled and not damaged.
- **Weak Coffee:** Increase the amount of coffee grounds, use a finer grind (but still coarse enough for French press), or extend the steeping time. Ensure water temperature is optimal (around 200°F/93°C).
- **Plunger Difficult to Press:** If the plunger is hard to push down, the coffee grounds might be too fine, or you might be pressing too quickly. Use coarser grounds and press slowly and steadily.
- **Glass Carafe Cracks:** Avoid sudden temperature changes (e.g., pouring cold water into a hot carafe). Always allow the carafe to cool before cleaning with cold water.

Specifications

Specification	Detail
Brand	Cafe Du Chateau
Model Name	French Press Coffee Maker
Capacity	34 oz (approximately 4 x 8 oz cups)
Material	Borosilicate Glass, Stainless Steel
Color	A. Silver
Product Dimensions	8.66"D x 4.84"W x 6.5"H
Item Weight	1.8 Pounds
Special Features	Lightweight, Portable, Thermal (Borosilicate Glass)
Operation Mode	Manual
Dishwasher Safe	Yes (Carafe only, hand wash plunger assembly)
BPA Free	Yes

Warranty and Support

Cafe Du Chateau offers a **lifetime guarantee** on this French Press Coffee Maker. For any questions, concerns, or warranty claims, please contact Cafe Du Chateau customer support through their official website or the retailer where the product was purchased.

For additional information and support, visit the Cafe Du Chateau Store on Amazon.

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