

Mueller Austria ST59

Mueller French Press Coffee Maker Instruction Manual

MODEL: ST59

Brand: Mueller Austria

Product Overview

The Mueller French Press Coffee Maker is designed to provide a superior brewing experience, delivering rich and full-bodied coffee or tea. Its robust construction and advanced filtration system ensure a clean and flavorful beverage every time.

- **Exceptional Flavor Control:** Allows users to control grind size and steeping time for a customized bold and flavorful coffee.
- **Elegant and Durable Design:** Features a heavy-duty stainless steel frame and Trumax borosilicate glass for long-lasting, rust-free use and a stylish appearance. The stainless steel frame also aids in heat retention.
- **Fuller and Thicker Taste:** A 310 food-grade rated stainless steel plunger with mesh filters extracts essential coffee oils, contributing to a richer body and taste without grounds.
- **Superior 4-Layer Filtration System:** Traps smaller grounds effectively, producing a clean cup of coffee while preserving natural flavors.
- **European Engineered:** Designed for quality and functionality, backed by a total satisfaction promise.



Image: The Mueller French Press Coffee Maker, showcasing its main components including the borosilicate glass carafe, stainless steel frame, and the multi-layered filter system.

Setup

Before first use, please follow these steps to prepare your French Press:

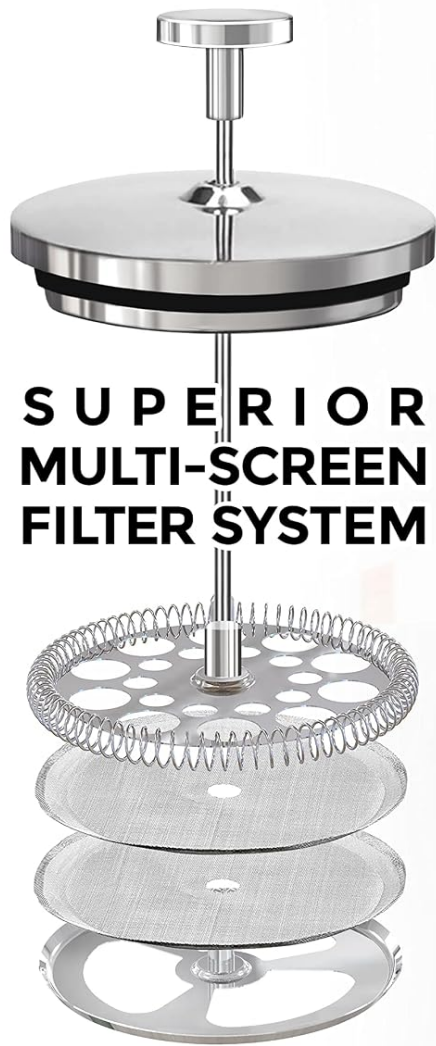
1. **Unpack:** Carefully remove all components from the packaging. Inspect for any damage.
2. **Initial Cleaning:** Wash the glass carafe, plunger, and all filter components with warm, soapy water. Rinse thoroughly and dry.
3. **Assemble Filter:** Ensure the 4-layer stainless steel filter system is correctly assembled onto the plunger rod. The video demonstrates the two main filter discs and how they attach.
4. **Insert Plunger:** Place the assembled plunger and lid into the top of the glass carafe. Do not press down yet.

**LARGE
CAPACITY
34oz / 1L**

8 x 4oz



Image: The Mueller French Press highlighting its large 34oz capacity, suitable for brewing multiple cups.



**SUPERIOR
MULTI-SCREEN
FILTER SYSTEM**



4 LAYER STAINLESS STEEL FILTERS

NO GROUNDS IN YOUR COFFEE GUARANTEED

Image: A detailed view of the Mueller French Press's superior 4-layer stainless steel filter system, designed to prevent grounds from entering your coffee.

Operating Instructions

Follow these steps to brew a perfect cup of coffee or tea with your Mueller French Press:

1. **Add Grounds/Leaves:** Add your desired amount of coarsely ground coffee or loose-leaf tea to the bottom of the carafe. A general guideline is 1-2 tablespoons of coffee per 6 ounces of water, but adjust to your taste.
2. **Pour Hot Water:** Heat water to just below boiling (around 200°F / 93°C). Pour the hot water evenly over the coffee grounds or tea leaves, ensuring they are fully saturated.
3. **Stir:** Gently stir the mixture with a non-abrasive spoon to ensure all grounds or leaves are wet.
4. **Steep:** Place the lid with the plunger on top of the carafe, but do not press down. Allow the coffee to steep for 3-4 minutes for optimal flavor extraction. For tea, follow recommended steeping times for your specific tea type.
5. **Press:** Slowly and steadily press the plunger straight down. Apply even pressure until the plunger reaches the

bottom of the carafe. Do not force the plunger down.

6. **Serve:** Pour your freshly brewed coffee or tea into your cup and enjoy.



ENJOY PERFECTLY BREWED COFFEE AND TEA

Image: A couple enjoying perfectly brewed coffee and tea, demonstrating the versatility of the French Press.



FULL COFFEE FLAVOR

Robust & Full-bodied "Mouthful" Aroma

Image: A person savoring the robust and full-bodied aroma of coffee brewed with the Mueller French Press.

Maintenance & Cleaning

Regular cleaning will ensure the longevity and optimal performance of your Mueller French Press. The unit is dishwasher safe for convenience.

1. **Empty Grounds:** After brewing, carefully remove the plunger and discard the used coffee grounds or tea leaves.
2. **Disassemble Plunger:** Twist the components of the plunger to separate the filter discs and rod. This allows for thorough cleaning of each part.
3. **Wash:** Wash the glass carafe, plunger, and all filter components with warm, soapy water. For a deeper clean, use a soft brush to remove any residue from the mesh filters.
4. **Rinse:** Rinse all parts thoroughly under running water to remove all soap residue.
5. **Dry:** Allow all components to air dry completely before reassembling or storing.
6. **Dishwasher Safe:** All components of the Mueller French Press are dishwasher safe for easy cleaning.



✓ **SAFE
& EASY
TO USE**

Image: A user demonstrating the safe and easy handling of the Mueller French Press, which extends to its cleaning process.



**THICK BOROSILICATE
GLASS**



STAINLESS STEEL



BPA FREE



Image: Key material features of the Mueller French Press, including thick borosilicate glass, stainless steel components, and BPA-free construction, all contributing to easy maintenance.

Troubleshooting

Problem	Possible Cause	Solution
Coffee tastes weak or watery	Insufficient coffee grounds; water not hot enough; too short steeping time.	Increase coffee grounds; use water just off boil; extend steeping time to 4 minutes.
Coffee tastes too strong or bitter	Too many coffee grounds; water too hot; too long steeping time.	Reduce coffee grounds; allow water to cool slightly; shorten steeping time.

Problem	Possible Cause	Solution
Grounds in coffee	Coffee grounds too fine; filter not properly assembled; plunger pressed too quickly.	Use coarser grind coffee; ensure all 4 filter layers are correctly assembled and tightened; press plunger slowly and steadily.
Plunger is difficult to press down	Coffee grounds too fine; too much coffee; filter clogged.	Use coarser grind; reduce amount of coffee; clean filter thoroughly.

Specifications

- **Brand:** Mueller Austria
- **Model Name:** ST59
- **Color:** Stainless Steel
- **Product Dimensions:** 4.13"D x 6.5"W x 8.4"H
- **Item Weight:** 1.98 pounds
- **Coffee Maker Type:** French Press
- **Filter Type:** Reusable, 4-Layer Stainless Steel
- **Recommended Uses For Product:** Brewing coffee, tea
- **Operation Mode:** Manual
- **Material:** Trumax Borosilicate Glass, 310 Food-Grade Stainless Steel
- **Special Feature:** Manual operation, Durable design, Superior filtration
- **Date First Available:** August 26, 2020

Warranty & Support

Mueller Austria stands behind the quality of its products. The Mueller French Press Coffee Maker is covered by our total satisfaction promise. For any questions, concerns, or support needs, please refer to the contact information provided with your product packaging or visit the official Mueller Austria website for customer service details.

Important Safety Information:

- Keep out of the reach of children.
- Use as directed.

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ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question