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QUQIYSO Copper-34

QUQIYSO French Press Coffee Maker User Manual

Model: Copper-34

Brand: QUQIYSO

PRODUCT OVERVIEW

The QUQIYSO French Press Coffee Maker is designed for ease of use and superior coffee filtration. It features a durable borosilicate glass carafe and a 4-layer stainless steel filter system to ensure a clean, rich brew. This manual provides instructions for setup, operation, maintenance, and troubleshooting to help you get the most out of your French press.



Image: The QUQIYSO French Press Coffee Maker, showcasing its main components including the carafe, plunger, and multi-layer filter system.

SETUP

Before first use, disassemble all removable parts and wash them thoroughly. The glass beaker, filter, and plunger are dishwasher safe. The lid should be hand washed with a non-abrasive sponge and mild dish soap to prevent scratching or dulling the finish.

1. **Unpack:** Carefully remove all components from the packaging.
2. **Inspect:** Check for any damage during transit. If any parts are damaged, do not use the product and contact customer support.
3. **Clean:** Wash the glass carafe, plunger, and filter screens with warm, soapy water. Rinse thoroughly.
4. **Assemble:** Reassemble the plunger and filter system. Ensure the filter screens are securely attached to the plunger rod. Insert the plunger assembly into the lid.



Image: The French press shown alongside its retail packaging, indicating the product as it appears when unboxed.

OPERATING INSTRUCTIONS

Follow these steps to brew a perfect cup of coffee with your QUQIYSO French Press:

- Step 1: Add Coffee Grounds.** Put 2 rounded tablespoons of coarse-ground coffee into the carafe for every 8 ounces (240ml) of water. Adjust to taste.
- Step 2: Add Hot Water.** Heat water to just below boiling (around 200°F / 93°C). Pour the hot water into the carafe, ensuring all grounds are saturated. Leave a minimum of 1 inch of space at the top.
- Step 3: Stir.** Gently stir the coffee and water with a plastic or wooden spoon. Avoid metal spoons to prevent scratching the glass.
- Step 4: Steep.** Place the plunger unit on top of the pot. Turn the lid to close off the pour spout opening. Do not press down yet. Allow the coffee to steep for 4 minutes for a rich flavor.
- Step 5: Press.** Slowly and steadily press the plunger down. This separates the coffee grounds from the brewed coffee.
- Step 6: Serve.** Pour the freshly brewed coffee into your cup and enjoy. Do not let brewed coffee sit in the French press for extended periods as it can become bitter.



Image: A visual guide illustrating the five key steps to brewing coffee using the French press, from adding grounds to pressing the plunger.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your French press and ensure optimal performance.

- **Daily Cleaning:** After each use, discard coffee grounds. The glass beaker, filter, and plunger are dishwasher safe.
- **Lid Cleaning:** The lid should be hand washed with a non-abrasive sponge and a mild dish soap. Be careful to avoid rough scrubbers and brushes as these can scratch and dull the finish.
- **Deep Cleaning:** Periodically, disassemble the filter and plunger completely to clean any trapped coffee oils or residue. A soft brush can be used for hard-to-reach areas.
- **Drying:** Ensure all parts are completely dry before reassembling and storing to prevent odors or mildew.



Image: The French press carafe and filter components placed in a dishwasher rack, illustrating their dishwasher-safe nature.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Coffee tastes weak or watery.	Insufficient coffee grounds, water not hot enough, or too short steeping time.	Increase coffee grounds, ensure water is near boiling (200°F / 93°C), or extend steeping time to 5 minutes.
Coffee tastes bitter.	Over-extraction due to too long steeping time or water too hot.	Reduce steeping time (3-4 minutes), ensure water is not boiling, or use slightly coarser grounds.
Grounds in coffee.	Coffee grounds too fine, or filter not properly seated.	Use coarser coffee grounds. Ensure the 4-layer filter system is correctly assembled and securely pressed against the carafe walls.
Plunger is difficult to press.	Coffee grounds too fine, or too much coffee.	Use coarser coffee grounds. Reduce the amount of coffee used. Ensure the filter is clean and free of blockages.

SPECIFICATIONS

- **Brand:** QUQIYSO
- **Model Name:** Copper-34
- **Color:** Copper
- **Capacity:** 34oz (approximately 1000ml)
- **Product Dimensions:** 3.74"D x 5.86"W x 7.48"H
- **Item Weight:** 1.7 pounds
- **Material:** Borosilicate Glass, 304 Stainless Steel
- **Filter Type:** Reusable 4-layer stainless steel filter
- **Operation Mode:** Manual
- **Included Components:** French Press Coffee Maker x 1; Filter x 2; User Manual x 1
- **Special Features:** Heat Resistant Durable Borosilicate Glass, Triangle Tripod Designed for Stability



Image: Technical drawing showing the dimensions of the French press: 3.74 inches depth, 5.86 inches width, and 7.48 inches height.



Image: An exploded and cutaway view highlighting the key materials and design features: thickened borosilicate glass, chrome-plated stainless steel frame, and the advanced 4-level filtration system.

WARRANTY AND SUPPORT

Warranty Information: This product typically comes with a manufacturer's warranty. Please refer to the warranty card included in your product packaging or visit the official QUQIYSO website for detailed warranty terms and conditions. The product description mentions a "2 Year Free Replacement" which suggests a warranty period.

Customer Support: For any questions, concerns, or technical assistance regarding your QUQIYSO French Press Coffee Maker, please contact QUQIYSO customer support. Contact information can usually be found on the product packaging, the official brand website, or through your point of purchase.

