

## Farberware RM812127010035

# Farberware French Press Coffee Maker Instruction Manual

Model: RM812127010035

## PRODUCT OVERVIEW

The Farberware French Press Coffee Maker is designed for brewing rich and flavorful coffee, tea, or espresso. It features durable construction and user-friendly design for an optimal brewing experience.

- **Crafted with Borosilicate Glass:** Minimizes heat loss and offers resistance to fractures.
- **Fortified Stainless Steel Construction:** Provides durability and a sleek aesthetic.
- **BPA-Free Materials:** Ensures safe brewing.
- **8-Cup Capacity:** Ideal for multiple servings.
- **Dishwasher Safe:** Simplifies cleaning.



Image: The Farberware French Press Coffee Maker in stainless steel, showcasing its elegant design and included measuring spoon.



BPA FREE



MADE OF  
BOROSILICATE GLASS



INCLUDES  
MEASURING SPOON



DISHWASHER  
SAFE



Image: Visual representation of the French press's key features, including its BPA-free materials, borosilicate glass construction, included measuring spoon, and dishwasher-safe design.

## SETUP

1. **Unpack:** Carefully remove all components from the packaging. Ensure you have the glass carafe, stainless steel frame, plunger with filter, and measuring spoon.
2. **Initial Cleaning:** Before first use, wash all parts of the French press with warm, soapy water. Rinse thoroughly and dry completely. The glass carafe and plunger assembly are dishwasher safe for convenience.
3. **Assembly:** Place the glass carafe securely into the stainless steel frame. The plunger assembly is pre-assembled and ready for use.

## OPERATING INSTRUCTIONS

Follow these simple steps to brew your perfect cup of coffee or tea:

1. **Add Coffee Grounds or Tea Leaves:** For coffee, use coarse-ground coffee. A general guideline is 1-2 tablespoons of coffee per 6 ounces of water, adjusting to your taste. For tea, follow your preferred loose leaf

tea instructions.

2. **Add 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 (Optional):** Gently stir the mixture to ensure all grounds or leaves are wet.
4. **Steep:** Place the lid with the plunger pulled up on top of the carafe. Allow coffee to steep for 4-5 minutes. For tea, follow recommended steeping times.
5. **Press Down:** Slowly and steadily press the plunger straight down. Do not force it. The filter should separate the brewed liquid from the solids.
6. **Pour and Enjoy:** Once the plunger reaches the bottom, your beverage is ready to pour and enjoy.

## FOUR EASY STEPS



Image: A visual guide demonstrating the four simple steps for brewing coffee with the French press: adding coffee, adding hot water, pressing the plunger, and pouring the finished coffee.

Your browser does not support the video tag.

Video: An official Farberware video demonstrating the process of using the French press coffee maker, from adding ingredients to pouring the final brew.

## Maintenance and Cleaning

Proper care will extend the life of your French press and ensure consistent performance.

- **After Each Use:**
  - a. Carefully remove the plunger assembly.
  - b. Discard used coffee grounds or tea leaves.
  - c. Rinse the carafe and plunger assembly under warm running water to remove any residue.

- **Deep Cleaning:**

The Farberware French Press is dishwasher safe. For thorough cleaning, you can place the glass carafe and plunger assembly on the top rack of your dishwasher. Ensure no small parts are loose that could fall through the rack.

Alternatively, hand wash with warm, soapy water and a soft sponge or brush. Pay attention to the filter mesh to ensure no grounds are trapped.

- **Drying and Storage:** Ensure all parts are completely dry before reassembling and storing to prevent water spots or mineral buildup. Store in a dry place.

## Troubleshooting

If you encounter any issues with your French press, refer to the common problems and solutions below:

Problem	Possible Cause	Solution
Coffee tastes weak or watery.	Insufficient coffee grounds, water not hot enough, too short steeping time, or coffee ground too coarse.	Increase coffee amount, use hotter water (just below boiling), extend steeping time (up to 5 minutes), or use a slightly finer coarse grind.
Coffee tastes bitter or over-extracted.	Too many coffee grounds, water too hot, too long steeping time, or coffee ground too fine.	Reduce coffee amount, use slightly cooler water, shorten steeping time, or use a coarser grind.
Gritty coffee.	Coffee grounds too fine, or filter not properly seated.	Use a coarser grind specifically for French press. Ensure the filter mesh is clean and securely attached to the plunger.
Plunger is difficult to press down.	Coffee grounds too fine, or filter clogged.	Use a coarser grind. Clean the filter thoroughly to remove trapped grounds. Do not force the plunger; if resistance is too high, lift slightly and try again.
Glass carafe separates from metal holder or breaks.	Improper handling, accidental impact, or glass not fully secured.	Always handle with care. Ensure the glass carafe is fully seated and stable within the stainless steel frame before use or cleaning. Avoid sudden temperature changes.

## Specifications

Feature	Detail
Brand	Farberware
Model Number	RM812127010035

Feature	Detail
Color	Stainless Steel
Coffee Maker Type	French Press
Filter Type	Reusable
Included Components	Filter, Measuring Spoon
Operation Mode	Manual
Unit Count	8.0 Count (8-cup capacity)
UPC	812127010035
Package Dimensions	11.42 x 7.76 x 5.94 inches
Item Weight	1.74 pounds
Material	Borosilicate Glass, Stainless Steel, BPA-Free Plastic

# 8 CUP FRENCH PRESS



Image: A diagram illustrating the approximate dimensions of the 8-cup French Press, showing its height and width.

## WARRANTY AND SUPPORT

Farberware products are manufactured to high-quality standards. For any questions regarding your French Press Coffee Maker, including warranty information or technical support, please contact Farberware customer service directly.

Please refer to the official Farberware website or the product packaging for the most up-to-date contact information and warranty details.

