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AeroPress AeroPress Clear

AeroPress Clear Coffee Press User Manual

Model: AeroPress Clear

1. Introduction

The AeroPress Clear Coffee Press is an innovative coffee maker designed to produce rich, smooth, and grit-free coffee. Its unique 3-in-1 brewing technology combines the best aspects of French press, pour-over, and espresso-style methods, offering versatility and exceptional flavor. Made from durable, shatterproof Tritan, this compact and lightweight device is perfect for both daily home use and travel.



Image: The AeroPress Clear Coffee Press shown assembled and brewing coffee into a mug, alongside its scoop and stirrer.

2. COMPONENTS

Your AeroPress Clear Coffee Press package includes the following essential components:

- AeroPress Clear Chamber: The main brewing cylinder with measurement markings.
- AeroPress Clear Plunger: Used to press coffee through the filter.
- Filter Cap: Holds the paper micro-filter in place.
- Stirrer: For mixing coffee grounds and water.
- Coffee Scoop: For precise measurement of coffee grounds.
- Paper Micro-filters: Disposable filters for a clean, grit-free brew.



Image: A close-up view of the AeroPress filter cap with a paper micro-filter, highlighting the micro-filtration component.

3. SETUP

Before your first use, wash all components with warm, soapy water and rinse thoroughly. The AeroPress Clear is ready for use directly out of the box after cleaning.

4. OPERATING INSTRUCTIONS

The AeroPress Clear utilizes a unique 3-in-1 brew technology involving immersion, air pressure, and micro-filtration to produce a superior coffee experience. Follow these general steps for brewing:

- 1. **Prepare the Filter:** Place one paper micro-filter into the filter cap. Twist the filter cap onto the bottom of the AeroPress chamber.
- 2. **Add Coffee Grounds:** Place the AeroPress chamber directly over your mug. Add your desired amount of finely ground coffee. For a standard brew, use one scoop (approximately 15g) per serving.

- 3. **Add Hot Water:** Heat water to approximately 195-200°F (90-93°C). Pour hot water into the chamber over the coffee grounds. Fill to the desired level (e.g., up to the '1' or '2' mark for concentrated brew, or higher for a larger cup).
- 4. Stir: Gently stir the coffee and water mixture for about 10 seconds using the provided stirrer.
- 5. **Press:** Insert the plunger into the top of the chamber. Press down slowly and steadily until the plunger reaches the coffee grounds. This process typically takes about 20-30 seconds. The air pressure extracts the purest flavors while the micro-filter prevents grit.
- 6. **Serve:** Remove the AeroPress from your mug. You now have a concentrated coffee that can be enjoyed as an espresso-style shot, or diluted with hot water for an Americano, or with milk for a latte.



Image: An illustrative diagram demonstrating the three key principles of AeroPress brewing: air pressure, fast immersion, and micro-filtration.



Image: A person demonstrating the pressing action of the AeroPress, pushing the plunger down to extract coffee into a mug.

5. MAINTENANCE & CLEANING

Cleaning your AeroPress Clear is quick and easy, ensuring longevity and consistent coffee quality.

- After Brewing: Unscrew the filter cap. Push the plunger completely through the chamber to eject the compressed coffee puck and used filter directly into a waste bin. The coffee puck is compact and easy to dispose of.
- Rinsing: Rinse the plunger and chamber under running water. A quick rinse is often sufficient.
- Dishwasher Safe: All AeroPress Clear components are safe for the top rack of your dishwasher.

Easy to Use & Clean Up

No more messy grounds, no more bitterness or acidity

Simply rinse or pop in the top rack of the dishwasher.



Image: A person demonstrating the easy cleaning process of the AeroPress by pushing the plunger to eject the used coffee grounds.

6. TROUBLESHOOTING

If you encounter any issues with your AeroPress Clear, consider the following common solutions:

- Coffee Tastes Bitter:
 - · Grind Size: Ensure your coffee grounds are not too fine, which can lead to over-extraction.
 - Water Temperature: Water that is too hot can cause bitterness. Aim for 195-200°F (90-93°C).
 - Steep Time: Reduce the immersion time before pressing.
- Coffee Tastes Weak/Watery:
 - **Grind Size:** Grounds may be too coarse, leading to under-extraction.
 - Coffee-to-Water Ratio: Increase the amount of coffee grounds used.
 - Pressing Speed: Ensure a steady, consistent press.
- Difficulty Pressing:
 - **Grind Size:** Grounds may be too fine, creating excessive resistance.
 - Lubrication: Ensure the rubber seal on the plunger is clean and slightly damp.
- Coffee Leaks Before Pressing (Standard Method):
 - Grind Size: Very fine grinds can allow water to drip through quickly.
 - Inverted Method: Consider using the inverted brewing method to prevent premature dripping.

7. Specifications

Brand	AeroPress
Model Name	AeroPress Clear Coffee Maker
Color	Clear
Product Dimensions	4.2"D x 4.2"W x 5.25"H
Item Weight	11.6 ounces
Material	Shatterproof Tritan
Filter Type	Paper
Operation Mode	Manual
UPC	085276081984

8. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the official AeroPress website or contact AeroPress, Inc. directly. Keep your purchase receipt as proof of purchase.

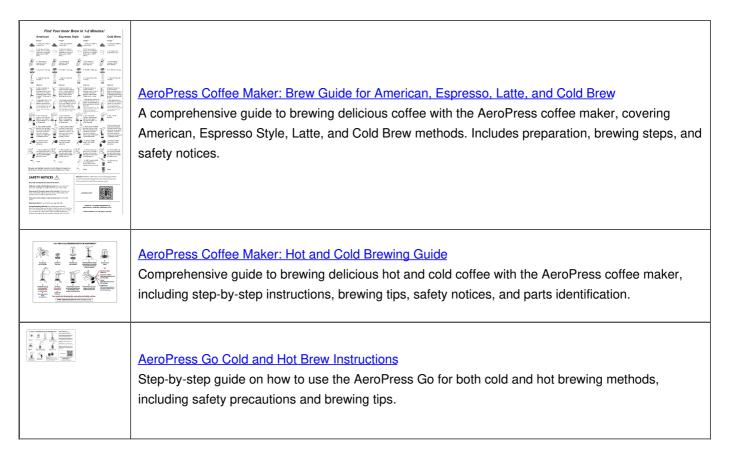
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AeroPress Brewing Guide: Find Your Inner Brew in 1-2 Minutes

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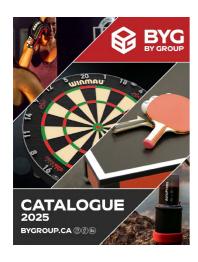


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