

Klausberg KB-7676

Klausberg French Press Coffee and Tea Infuser

Model: KB-7676

1. IMPORTANT SAFEGUARDS

Please read all instructions carefully before using your Klausberg French Press. Failure to follow these instructions may result in injury or damage to the product.

- Always handle with care, especially when the carafe contains hot liquids. The glass carafe is fragile and can break if dropped or subjected to sudden temperature changes.
- Do not use on a stovetop or in a microwave. This product is designed for manual brewing only.
- Keep out of reach of children. Hot liquids can cause severe burns.
- Ensure the lid and plunger assembly are securely in place before pressing.
- Do not overfill the carafe. Leave adequate space for the plunger.
- Use only coarse ground coffee for brewing to prevent clogging the filter and making pressing difficult.
- Do not force the plunger down. If resistance is met, lift the plunger slightly and press again gently.

2. PRODUCT OVERVIEW

The Klausberg French Press is designed for brewing coffee, tea, and frothing milk. It features a durable borosilicate glass carafe, a stainless steel filter, and a robust plastic frame.



Image: Klausberg French Press Coffee and Tea Infuser, showing its matte black finish and geometric design.

Components:

- **Plunger with Filter:** Stainless steel mesh filter attached to a rod with a knob for pressing.
- **Lid:** Fits over the carafe, with an opening for the plunger rod.
- **Glass Carafe:** Made of borosilicate glass, resistant to thermal shock.
- **Frame with Handle:** Octagonal matte black plastic frame that holds the glass carafe and provides a comfortable handle.

3. SPECIFICATIONS

Capacity	350 ml (approximately 3 cups)
Material	Borosilicate Glass, Stainless Steel (filter), Plastic (frame/handle)
Dimensions	Ø7.2 cm (diameter) x 16.5 cm (height)
Color	Matte Black
Dishwasher Safe	Yes



Image: Dimensions of the Klausberg French Press, showing height, width, and depth measurements.

4. SETUP

4.1 Unpacking and Initial Cleaning

1. Carefully remove all components from the packaging.
2. Wash the glass carafe, plunger, and lid thoroughly with warm, soapy water before first use. Rinse well and dry.

4.2 Assembly

1. Place the clean glass carafe securely into the matte black plastic frame. Ensure it sits firmly.
2. The plunger assembly is typically pre-assembled. If disassembled for cleaning, ensure the mesh filter is flat against the spiral plate and secured by the screw.
3. The lid should fit snugly on top of the carafe, with the plunger rod passing through the center opening of the lid.

5. OPERATING INSTRUCTIONS

5.1 Brewing Coffee

1. **Preheat (Optional):** Pour a small amount of hot water into the carafe to preheat it, then discard the water. This helps maintain the brewing temperature.
2. **Add Coffee Grounds:** For 350 ml capacity, use approximately 2-3 tablespoons (15-20g) of *coarse* ground coffee. Adjust to your taste. Using fine grounds can clog the filter and make pressing difficult.



Image: A spoon adding coarse coffee grounds into the glass carafe of the French Press.

3. **Add Hot Water:** Heat fresh water to just off the boil (around 90-96°C or 195-205°F). Pour the hot water evenly over the coffee grounds, ensuring all grounds are saturated. Fill to about 2.5 cm (1 inch) below the spout.



Image: Hot water being poured into the French Press, mixing with coffee grounds.

4. **Stir (Optional):** Gently stir the coffee and water with a non-abrasive spoon to ensure all grounds are wet.
5. **Steep:** Place the lid with the plunger on top of the carafe, but do not press down yet. Let the coffee steep for 4 minutes for a rich flavor. Adjust steeping time for desired strength.
6. **Press:** Hold the handle firmly and slowly press the plunger straight down. Apply steady, even pressure. It should take about 20-30 seconds to press completely. Do not force the plunger.



Image: A hand pressing the plunger down into the French Press, separating the coffee grounds from the brewed coffee.

7. **Serve:** Pour the freshly brewed coffee immediately to prevent over-extraction and bitterness.

5.2 Brewing Tea

1. **Add Tea:** Place loose leaf tea or tea bags into the carafe. Use approximately 1 teaspoon of loose leaf tea per cup (250ml), or adjust to taste.
2. **Add Hot Water:** Pour hot water over the tea. The ideal water temperature varies by tea type (e.g., green tea: 70-80°C, black tea: 95-100°C).
3. **Steep:** Place the lid with the plunger on top, but do not press. Steep for the recommended time for your tea type (e.g., 2-3 minutes for green tea, 3-5 minutes for black tea).
4. **Press:** Slowly press the plunger down to separate the tea leaves from the brewed tea.
5. **Serve:** Pour and enjoy.

5.3 Frothing Milk

The French Press can also be used to create frothed milk for lattes and cappuccinos.

1. **Heat Milk:** Heat milk (dairy or non-dairy) in a separate pot or microwave until hot but not boiling (around 60-65°C or 140-150°F).

2. **Pour Milk:** Pour the heated milk into the clean French Press carafe. Do not fill more than halfway to allow space for frothing.
3. **Pump Plunger:** Place the lid with the plunger on the carafe. Rapidly pump the plunger up and down, keeping the filter submerged just below the surface of the milk. Continue for 30-60 seconds until the milk is frothed to your desired consistency.
4. **Serve:** Pour the frothed milk into your coffee or tea.

6. MAINTENANCE AND CLEANING

Regular cleaning will ensure the longevity and optimal performance of your French Press.

6.1 After Each Use

1. Discard any remaining coffee grounds or tea leaves.
2. Rinse the carafe, plunger, and lid with warm water.
3. For a quick clean, you can wash the components with warm, soapy water and rinse thoroughly.

6.2 Deep Cleaning (Recommended Weekly)

1. **Disassemble:** Carefully unscrew the plunger assembly to separate the mesh filter from the rod and spiral plate.
2. **Wash:** Wash all parts (glass carafe, plastic frame, lid, and disassembled plunger components) with warm, soapy water. Use a soft brush or sponge to remove any coffee oils or residue from the mesh filter.
3. **Dishwasher Safe:** All components of the Klausberg French Press are dishwasher safe. Place them on the top rack for best results.
4. **Rinse and Dry:** Rinse all parts thoroughly to remove soap residue. Allow them to air dry completely or dry with a clean cloth before reassembling and storing.

6.3 Storage

Store the clean and dry French Press in a safe place where it won't be easily knocked over, preferably in a cabinet or on a stable shelf.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Coffee tastes weak	Not enough coffee grounds; Water not hot enough; Insufficient steeping time	Increase coffee amount; Use hotter water (just off boil); Increase steeping time (up to 5 minutes)
Coffee tastes bitter	Over-extraction (too long steeping); Water too hot; Coffee ground too fine	Reduce steeping time; Use slightly cooler water; Use coarser coffee grounds
Gritty coffee	Coffee ground too fine; Filter not properly seated or damaged	Use coarser coffee grounds; Check filter for damage and ensure it's flat and securely attached

Plunger is difficult to press	Coffee ground too fine; Too much coffee; Filter clogged	Use coarser coffee grounds; Reduce coffee amount; Clean filter thoroughly
Plunger presses too easily	Coffee ground too coarse; Not enough coffee	Use slightly finer coffee grounds; Increase coffee amount

8. WARRANTY AND SUPPORT

Specific warranty information for the Klausberg French Press KB-7676 is not provided in this manual. For details regarding warranty coverage, returns, or technical support, please refer to the product packaging or contact the retailer or manufacturer directly.

When contacting support, please have your product model number (KB-7676) and purchase information readily available.