

VEVOR P1001-12

VEVOR 51oz Stainless Steel French Press Coffee Maker

Model: P1001-12 | Brand: VEVOR

INTRODUCTION

Thank you for choosing the VEVOR 51oz Stainless Steel French Press Coffee Maker. This manual provides essential information for the safe and efficient use, maintenance, and troubleshooting of your new appliance. Please read these instructions thoroughly before first use and retain them for future reference.

SAFETY INSTRUCTIONS







- **Hot Liquids:** Always handle with care when filled with hot liquids. The exterior remains cool due to double-wall insulation, but the contents are hot.
- **Placement:** Place the French press on a stable, flat, heat-resistant surface during use.
- **Plunger Operation:** Always press the plunger down slowly and steadily. Forcing the plunger can cause hot liquid to spray out.
- **Children:** Keep out of reach of children.
- **Damage:** Do not use if any part of the French press is damaged.
- **Intended Use:** This product is designed for brewing coffee, tea, cold brew, and frothing milk. Do not use for other purposes.

PRODUCT OVERVIEW

The VEVOR French Press features a durable, double-wall insulated stainless steel construction and a precision filtration system for a smooth brewing experience.

Premium Stainless Steel French Press Coffee Maker

Start your day with fresh coffee

-  Rustproof
-  Thermal Insulation
-  Fine Filtration
-  Anti-Drip Spout
-  Easy to Clean
-  Large Capacity

51 oz / 1.5L

Image: Cross-section view illustrating the double-wall vacuum insulation of the French press, highlighting the inner 304 stainless steel, vacuum layer, and outer 201 stainless steel for heat retention.

Components:

- Stainless Steel Carafe (51oz / 1.5L capacity)
- Plunger with Filter Assembly (includes 304 stainless steel spiral plate, mesh filter, and cross plate)
- Lid



Image: Detailed view of the fine filtration system, showing the individual components: 304 stainless steel spiral plate, cross plate, and mesh filter, designed to prevent grounds from entering your beverage.

SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Initial Cleaning:** Before first use, wash all parts (carafe, plunger, filter) with warm, soapy water. Rinse thoroughly and dry.
3. **Assemble Plunger:** Ensure the mesh filter, cross plate, and spiral plate are securely assembled onto the plunger rod.

OPERATING INSTRUCTIONS

Brewing Coffee:

1. **Add Coffee Grounds:** Place coarse ground coffee into the bottom of the carafe. A general ratio is 1-2 tablespoons of coffee per 6 ounces of water, adjust to taste.
2. **Add Hot Water:** Heat water to approximately 200°F (93°C), just below boiling. Pour hot water over the coffee grounds, ensuring all grounds are saturated.
3. **Stir (Optional):** Gently stir the coffee and water mixture to ensure even saturation.
4. **Steep:** Place the lid with the plunger pulled up on top of the carafe. Let the coffee steep for 4 minutes (adjust for desired strength).
5. **Press:** Slowly and steadily press the plunger down until it reaches the bottom. Do not force the plunger.
6. **Serve:** Pour the freshly brewed coffee into your cup. Do not let coffee sit in the press for extended periods after brewing, as it can become bitter.

Brewing Tea:

1. **Add Tea Leaves:** Place loose leaf tea into the bottom of the carafe.
2. **Add Hot Water:** Pour hot water over the tea leaves.
3. **Steep:** Place the lid with the plunger pulled up on top of the carafe. Let the tea steep for the recommended time for your specific tea type.
4. **Press:** Slowly and steadily press the plunger down until it reaches the bottom.
5. **Serve:** Pour the brewed tea into your cup.

Making Cold Brew:

1. **Add Coarse Grounds:** Place coarse ground coffee into the bottom of the carafe.
2. **Add Cold Water:** Pour cold, filtered water over the coffee grounds.
3. **Stir:** Gently stir to ensure all grounds are saturated.
4. **Refrigerate:** Place the lid with the plunger pulled up on top of the carafe. Refrigerate for 12-24 hours.
5. **Press:** Slowly and steadily press the plunger down until it reaches the bottom.
6. **Serve:** Serve cold brew concentrate over ice, diluted with water or milk to taste.

Frothing Milk:

1. **Heat Milk:** Heat milk (dairy or non-dairy) to your desired temperature, typically around 150°F (65°C). Do not boil.
2. **Add Milk:** Pour the heated milk into the French press carafe, filling it no more than one-third full.
3. **Pump Plunger:** Place the lid and plunger assembly on the carafe. Rapidly pump the plunger up and down for 30-60 seconds until the milk is frothed to your desired consistency.
4. **Serve:** Pour frothed milk into your beverage.



Image: A visual guide demonstrating the four easy steps to brew coffee using the French press: adding coffee, pouring hot water, steeping, and pressing the plunger.

Modern Style, Fits Any Space



Image: Examples of the French press's versatile applications, including brewing coffee, tea, cold brew, and frothing milk.

MAINTENANCE & CLEANING

Regular cleaning ensures optimal performance and longevity of your French press. All parts are dishwasher-safe for convenience.

Cleaning Steps:

1. **Discard Grounds:** After use, carefully remove the plunger and discard any remaining coffee grounds or tea leaves.
2. **Disassemble Filter:** Twist off the filter assembly from the plunger rod for thorough cleaning.
3. **Wash:** Wash all parts (carafe, lid, and disassembled filter components) with warm, soapy water. Use a soft brush if necessary to remove any residue from the mesh filter.
4. **Rinse:** Rinse all parts thoroughly under running water.
5. **Dry:** Dry all components completely before reassembling and storing to prevent water spots or mineral buildup.

Dishwasher Safe: The carafe, filter, and plunger are designed to be fully dishwasher-safe, making cleanup quick and effortless.



Image: A visual guide demonstrating the cleaning process, including twisting off the filter, rinsing filter parts, and the overall ease of cleaning the stainless steel components.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Coffee grounds in cup	Coffee grind too fine; Plunger not fully sealed; Filter damaged.	Use coarse grind coffee; Ensure plunger is properly assembled and pressed slowly; Inspect filter for damage and replace if necessary.
Coffee not hot enough	Water not hot enough; Carafe not preheated; Extended steeping time.	Ensure water is at optimal brewing temperature (200°F/93°C); Pre-warm the carafe with hot water before adding ingredients; Reduce steeping time if preferred.
Plunger difficult to press	Coffee grind too fine; Too much coffee; Plunger not aligned.	Use coarse grind coffee; Reduce amount of coffee grounds; Ensure plunger is centered and press slowly and evenly. Never force the plunger.

SPECIFICATIONS

9.65 in / 245 mm

7.48 in / 190 mm

1 x Fine Stainless Steel Mesh Filter

Item Model Number: **P1001-12** Color: **Silver**

Operation Mode: **Manual** Capacity: **51 oz / 1.5L**

Special Feature: **Portable**

Net Weight: **2.2 lbs / 1 kg**

Product Dimensions: **7.48 × 4.53 × 9.65 inch / 190 × 115 × 245 mm**

Accessories: **1x User Manual , 1x Fine Stainless Steel Mesh Filter**

Image: Product dimensions and key specifications of the VEVOR French Press, including its height, width, capacity, and included accessories.

Feature	Detail
Brand	VEVOR
Model Name	French Press Coffee Maker
Model Number	P1001-12
Capacity	51 oz / 1.5 L
Material	Food-grade 304 Stainless Steel (inner), 201 Stainless Steel (outer)
Insulation	Double-Wall Vacuum Insulated
Color	Silver
Product Dimensions	7.48"D x 4.52"W x 9.64"H (190 x 115 x 245 mm)
Item Weight	2.2 Pounds (1 kg)
Operation Mode	Manual
Dishwasher Safe	Yes
Included Components	1 x French Press Coffee Maker, 1 x Stainless Steel Mesh Filter, 1 x User Manual

WARRANTY & SUPPORT

VEVOR products are designed for durability and performance. For warranty information, technical support, or any questions regarding your French press, please refer to the warranty card included with your purchase or visit the official VEVOR website. Our customer service team is available to assist you.