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## INKBIRDPLUS INKBIRDPLUS French Press Coffee Maker

# INKBIRDPLUS 1000ML French Press Coffee & Tea Maker

Instruction Manual

## INTRODUCTION

Thank you for choosing the INKBIRDPLUS French Press Coffee & Tea Maker. This manual provides essential information for the safe and effective use of your new appliance. Please read these instructions thoroughly before first use and retain them for future reference.

## SAFETY INFORMATION

- Always handle the French press with care, especially when it contains hot liquids.
- The borosilicate glass carafe is heat-resistant but can break if subjected to sudden, extreme temperature changes or impact. Avoid dropping or striking the glass.
- Do not use the French press on a stovetop or direct heat source. It is designed for pouring hot water into the carafe.
- Keep out of reach of children when in use or when containing hot liquids.
- Ensure the lid and plunger assembly are securely in place before pressing.
- Do not overfill the carafe. Leave adequate space to prevent overflow when inserting the plunger.
- Use coarse ground coffee to prevent excessive pressure buildup during plunging, which can cause hot liquid to spray out.

# Double Scale Line

Make better tasting coffee



The INKBIRDPLUS French Press features high borosilicate glass, resistant to temperatures from -20°C to 130°C. It is not suitable for stovetop use.

## PRODUCT COMPONENTS

Your INKBIRDPLUS French Press consists of the following parts:

- **Borosilicate Glass Carafe:** The main vessel for brewing.
- **Stainless Steel Frame with Handle:** Provides protection and a comfortable grip.
- **Lid with Plunger Rod:** The top cover and the rod for pressing.
- **4-Stage Filtration System:** Attached to the plunger rod, includes a spiral plate, two fine mesh filters, and a cross plate.

# DISHWASHER SAFE

## Easy to clean



Detailed view of the 4-level filtration system, including the BPA-free food-grade material lid, spiral plate, two fine mesh filters, and cross plate.

## SETUP AND FIRST USE

1. **Unpack:** Carefully remove all components from the packaging.
2. **Inspect:** Check all parts for any signs of damage. Do not use if any part is damaged.
3. **Clean:** Before first use, wash all parts (carafe, lid, plunger assembly) with warm, soapy water. Rinse thoroughly and dry.
4. **Assemble:** Ensure the 4-stage filtration system is securely attached to the plunger rod and the lid. The spring-loaded disc should sit snugly against the glass wall when inserted.

## OPERATING INSTRUCTIONS

### Brewing Hot Coffee or Tea

1. **Preheat (Optional):** Pour a small amount of hot water into the glass carafe and swirl it around, then discard. This helps maintain the beverage temperature.
2. **Add Grounds/Leaves:** Add your desired amount of coarse ground coffee or loose-leaf tea to the

bottom of the carafe. A common ratio for coffee is 1-2 tablespoons per 6 ounces (180ml) of water.

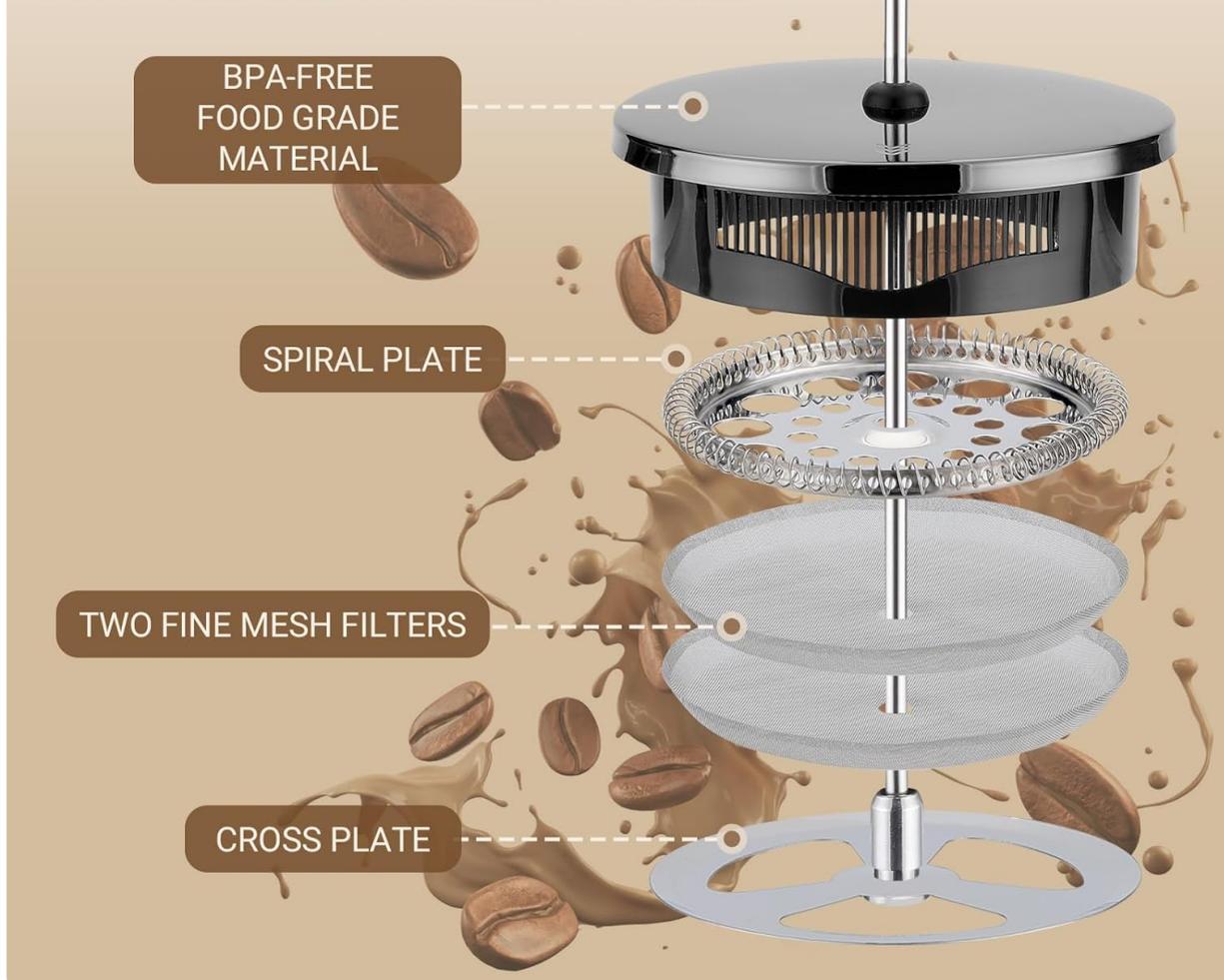
3. **Add Hot Water:** Pour hot water (ideally 90-96°C or 195-205°F for coffee) over the grounds/leaves. Ensure all grounds/leaves are saturated. Do not fill past the 'MAX' line.
4. **Stir (Optional):** Gently stir the mixture with a non-metal spoon to ensure even saturation.
5. **Place Lid:** Place the lid with the plunger assembly on top of the carafe. Do not press the plunger down yet. Turn the lid to close the pour spout to retain heat.
6. **Steep:** Allow the coffee or tea to steep for 3-5 minutes (adjust to your preference).
7. **Press:** Slowly and steadily press the plunger straight down. Apply gentle, even pressure. Do not force the plunger down quickly, as this can cause hot liquid to spray out.
8. **Serve:** Once the plunger is fully depressed, pour your freshly brewed coffee or tea into a mug.

## **Making Cold Brew**

1. **Add Grounds:** Add coarse ground coffee to the carafe. A higher coffee-to-water ratio is typically used for cold brew (e.g., 1 part coffee to 4-8 parts water).
2. **Add Cold Water:** Pour cold, filtered water over the grounds, ensuring they are fully saturated.
3. **Steep:** Place the lid with the plunger on top (do not press down). Refrigerate for 12-24 hours.
4. **Press:** Slowly and steadily press the plunger down.
5. **Serve:** Pour the cold brew concentrate. Dilute with water or milk and ice to taste.

# 4-LEVEL FILTRATION SYSTEM

NO MORE UNWANTED GROUNDS OR MUDDY COFFEE



Visual guide for brewing: Step 1: Add coarse ground coffee. Step 2: Pour hot water over grounds. Step 3: Place lid and let steep for 3 minutes. Step 4: Press plunger down, pour, and enjoy.



Another visual representation of the brewing steps: (1) Add coffee, (2) Add water, (3) Brew for 4 minutes, (4) Press the plunger.

## MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your French press.

- **After Each Use:** Discard used grounds/leaves. Rinse the carafe and plunger assembly with warm water.
- **Disassembly for Cleaning:** The plunger rod, filter screens, and lid can be fully disassembled for thorough cleaning. Unscrew the components to separate them.
- **Hand Washing:** Wash all parts with warm, soapy water using a soft sponge or brush. Pay special attention to the mesh filters to remove any trapped particles. Rinse thoroughly.
- **Dishwasher Safe:** All components of the INKBIRDPLUS French Press are dishwasher safe for convenience. Place them on the top rack of your dishwasher.
- **Drying:** Allow all parts to air dry completely before reassembling and storing.

**STAINLESS STEEL**  
-ELECTROPLATING PROCESS

**MAKE WITH HIGH BOROSILCATE GLASS**  
-WITH STANDS EXTREME TEMPERATURE CHANGES

**4 LEVEL 304 STAINLESS STEEL FILTARTION STSTEM**

**80 MESH FILTER**  
-NO UNWANTED GROUNDS OR MUDDY COFFEE

The INKBIRDPLUS French Press is dishwasher safe for easy cleaning.



Confirmation that the French press is dishwasher safe and easy to clean.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Coffee tastes weak	Not enough coffee grounds; water not hot enough; insufficient steeping time.	Increase coffee grounds; use hotter water (90-96°C); extend steeping time.
Coffee tastes bitter	Over-extraction (too long steeping); water too hot; coffee grounds too fine.	Reduce steeping time; use slightly cooler water; use coarser grounds.
Grounds in coffee	Coffee grounds too fine; filter assembly not tight; damaged filter mesh.	Use coarser grounds; ensure filter assembly is screwed on tightly; inspect and replace damaged mesh if necessary.
Plunger is hard to press	Coffee grounds too fine; too much coffee; plunger not aligned.	Use coarser grounds; reduce coffee quantity; ensure plunger is centered and pressed slowly.
Plunger presses too easily	Coffee grounds too coarse; not enough coffee.	Use slightly finer grounds; increase coffee quantity.

## SPECIFICATIONS

Feature	Detail
Brand	INKBIRDPLUS
Model Number	INKBIRDPLUS French Press Coffee Maker
Capacity	1000 ML (1 Litre)
Materials	Borosilicate Glass, 304 Stainless Steel
Filtration System	4-Stage (Two fine mesh filters, spiral plate, cross plate)

Feature	Detail
Temperature Resistance	-20°C to 130°C
Dishwasher Safe	Yes
Dimensions	14D x 12.8W x 22.8H Centimeters
Item Weight	535 Grams
Color	Gunmetal (Gray)



Product dimensions for the French Press Coffee Maker.

# MAKE YOUR MORNINGS BETTER WITH CAFE DU CHATEAU

## WORK



## CAMPING



## TRAVELING



## HOME



The carafe features double scale lines for precise measurements in both ounces (oz) and milliliters (ml).

## WARRANTY AND SUPPORT

For any questions, concerns, or support regarding your INKBIRDPLUS French Press Coffee & Tea Maker, please contact INKBIRDPLUS customer service. Refer to your purchase documentation for specific warranty details and contact information.