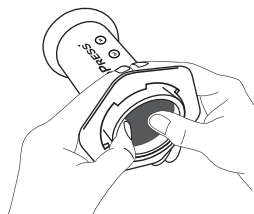
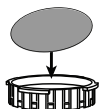


HOT AND COLD BREWING WITH THE AEROPRESS®



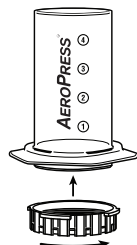
1

Push plunger out of chamber.



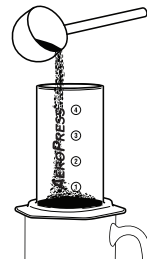
2

Put filter in filter cap.



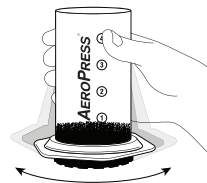
3

Twist filter cap onto chamber.



4

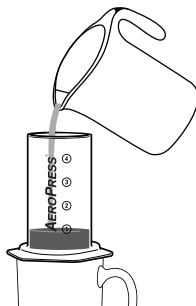
Stand chamber on sturdy mug and put one rounded scoop of fine drip grind coffee in chamber.



5

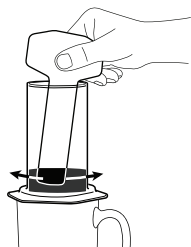
Shake to level coffee.

10



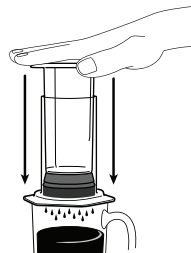
6

Add water up to ① on the chamber, **175°F (80°C) water for hot brewing** or **room temperature water for cold brew.**



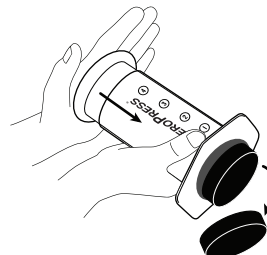
7

Stir about **10 seconds for hot brewing** or **1 minute for cold brew.**



8

Insert plunger and press gently, pausing when you feel resistance, until plunger reaches grounds.



9

Remove filter cap, push plunger to eject used coffee and rinse seal.

Espresso style:
Drink as is.

American coffee:
Add water to make an 8 oz. (237 ml) coffee.

Latte:
Add milk to make an 8 oz. (237 ml) latte.

Cold brew:
Add room temperature or ice water to make an 8 oz. (237 ml) cold brew.

See reverse for brewing tips, warranty and safety notices.

Order replacement parts at www.aeropress.com

BREWING TIPS

Cleaning: Always eject the used coffee grounds right after brewing and store your AeroPress with the seal pushed all the way through. This keeps the seal free of compression for longer seal life.

Water Drip Through: It is normal for a minor amount of liquid to drip through prior to pressing. If a lot of liquid runs through prematurely, remember to shake to level the grounds and pour the water slowly. If an excess amount still runs through prematurely, use a finer grind of coffee.

Hard to Press: Press more gently and pause once you feel the air pressure “pushing” back. Then continue pressing once the pressure eases up. If you press hard, it will compress the coffee and block the flow. Taking longer? If you press gently and it is still taking too long, use a slightly coarser grind.

Water Temperature: A panel of tasters overwhelmingly preferred coffee brewed with 175°F (80°C) water for hot brewing. You can also brew with room temperature water if you stir for a minute.

SAFETY NOTICES



Be careful, hot liquids can cause serious burns.

Hold your mug and AeroPress chamber securely with one hand while pressing the plunger vertically down with your other hand. Ask others to stand back.

Never press if the seal is loose in the chamber. Hot water can shoot around the seal and burn you. Your seal is worn. Go to aeropress.com to order a replacement seal.

Never press into a fragile or narrow base cup. Use a sturdy mug.

Never press hard. It can result in breakage and spills.

The inverted brewing method: Some people brew with the AeroPress upside down during steeping. We recommend against using this method. It is less stable and therefore prone to tipping over and exposing the user to hot liquid.

Warranty: The AeroPress coffee maker is warranted against defects in materials and workmanship for one year from date of purchase from an authorized retailer. Please keep your receipt.

Grind Variations: Use fine drip or espresso grind. Espresso grind takes longer to press and requires patience for multiple scoops but makes a slightly richer brew.

Entertaining: Press multiple shots of espresso style coffee prior to the arrival of guests. Then later you can quickly fill requests for Americanos, lattes, cappuccinos, etc.

Washing: You can put it in the top shelf of your dishwasher, but there is no need. The chamber is wiped clean with each pressing. Just brush or wipe the seal under running water. If your chamber ever gets sticky, wash it with vinegar. We recommend occasionally removing the seal from the end of the plunger for a good washing inside and out with warm water and dish soap.

HOW TO BREW UP TO 3 SERVINGS

Brew espresso strength concentrate:

Put a rounded scoop of fine drip grind coffee in the AeroPress for each serving.

Use the concentrate:

For espresso: Drink it straight.

For latte: Add milk to bring the total serving to 8 oz. (237 ml) for each scoop pressed. Enjoy the latte cold or heat it in a microwave oven.

For American coffee: Add hot water to bring the total serving to 8 oz. (237 ml) for each scoop pressed.

For cold brew: Add room temperature water or ice water to bring the total serving to 8 oz. (237 ml) for each scoop pressed.

Espresso, latte or American coffee:

For up to 3 servings, fill with 175°F (80°C) water to the number on chamber that equals the number of scoops and stir for 10 seconds.

Cold Brew:

For up to 3 servings, fill with room temperature water to the number on chamber that equals the number of scoops and stir for 1 minute.

You can also add concentrate to a wide range of refreshing drinks.

Press gently.



Plunger



Chamber



Filter Cap



Paper Filter



Scoop



Stirrer



Funnel

THE PARTS

THESE INSTRUCTIONS ARE AVAILABLE IN 10 LANGUAGES*
ON [WWW.AEROPRESS.COM](https://www.aeropress.com)

* Chinese, English, French, German, Italian, Japanese, Korean, Portuguese, Spanish, Turkish