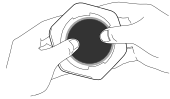
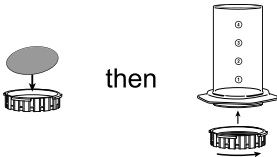


# GETTING STARTED with your AeroPress® Coffee Maker

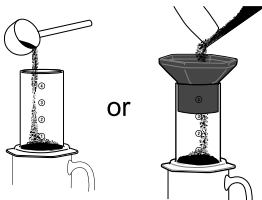
Push plunger out of chamber.



Put a filter in the cap and twist the cap onto the chamber.



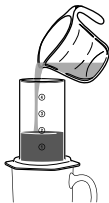
Stand chamber on a sturdy mug and put 1 scoop of fine drip grind coffee in chamber.



Give chamber a shake to level the bed of coffee.



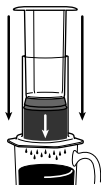
Add 175°F (80°C) hot water to ② on the chamber.



Stir 10 seconds.



Insert plunger and press gently for 20 to 60 seconds.



# RECIPES

Start with 1 heaping scoop of espresso grind or 1.5 level scoops of fine drip grind. Later, you can use more coffee if you want a richer brew. You can also double or triple the amount of coffee *and* water to press two or three servings at one time. Use fine drip grind whenever pressing more than one serving.

Use 175°F (80°C) brewing water for best flavor. For very light roasts, also try 185°F (85°C) water.

**American coffee:** Fill chamber with water to (2). Stir 10 seconds. Press gently. Then add hot water to cup for a total of 8 ounces (225 mL) of coffee.

**Latte:** Fill the chamber with water to (1) or (1.5). Stir 10 seconds, press gently, and then add milk to make 8 ounces (225 mL) total beverage.

**Cappuccino:** Fill the chamber with water to (1) or (1.5). Stir 10 seconds, press gently, and then add milk equal to the amount of pressed coffee.

*If you wish, top your latte or cappuccino with foamed milk.*

# CLEANUP AND STORAGE

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



**Important:** Always eject the used coffee right after brewing (yes, before enjoying your cup) and store your AeroPress with the plunger pushed all the way in. This keeps the seal free of compression for long life.

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

**Water Temperature:** All of our tasters agreed that 175°F (80°C) brewing water gives the best flavor for medium and dark roasts. However for very light roasts, some people like 185°F (85°C) water.

### Getting the right water temperature:

**Microwave:** Experiment to find the right time for your desired amount of water.

**Kettle:** Poke a dial thermometer in the spout of your kettle. Begin to pay attention when the kettle starts ticking and turn it off about 5 degrees below the target temperature.

Some people boil the water, then let it cool. **But it takes 17 minutes for a small kettle of water to cool from boiling to 175°F (80°C).**

**Instant Hot Water:** If this is in your kitchen it's probably close to 175°F already. Test it and adjust if necessary.

**Hard to Press:** Try pressing more *gently* and allowing more time. If you press hard, it will compress the puck of coffee and block the flow -- taking longer. If you press gently and it is taking too long, try a slightly coarser grind.

**Why not push more water through my coffee?** You can, but it will taste more bitter than our recommended method of pressing espresso and adding water.

**Entertaining with the AeroPress®:** Press some espresso prior to arrival of guests. Then after dinner you can quickly fill requests for Americanos, Lattes, Cappuccinos, etc.

**Caffeine:** An independent lab tested AeroPress brewed coffee and reported that the caffeine level is similar to drip coffee.

**Acidity:** AeroPress brew has one fifth the acid level of drip brew and one ninth the acid level of French press brew. It's easier on your tummy.

**Reusing Filters:** Many users rinse their filters and re-use them. After rinsing, put the wet filter in the cap and twist the cap on to the chamber to hold the filter flat and ready for your next pressing.

**Replacement Parts** can be ordered from Aerobie, Inc. at 1-650-493-3050.

**Dishwasher:** You can in the top shelf but there is no need. The chamber is wiped clean each pressing. Just brush or wipe the rubber seal under the running tap.

**AeroPress Safety:** 

**Never press with a loose rubber seal.** Hot water can shoot up and scald. Call to order a replacement seal.

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

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

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

AeroPress is a registered trademark of Aerobie, Inc., Palo Alto, California, U.S.A.

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