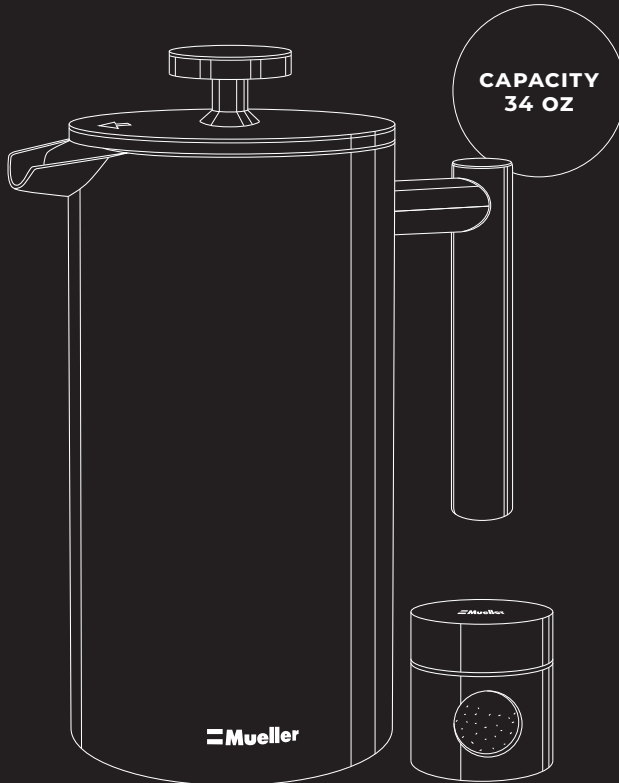


MANUAL — MLR010008N

Mueller

FRENCH PRESS

STAINLESS STEEL COFFEE MAKER



■ SAFETY INSTRUCTIONS

Before using the appliance, the basic precautions below should always be followed:

- Read all instructions and save them for future reference.
- Place the French Press on a dry, heat proof, non-slip, flat, and stable surface when using.
- This French Press is intended for household use only. Do not use it for any purpose other than its intended use. Any other use may invalidate the warranty and might be dangerous.
- Do not use the French Press if it is damaged.
- This French Press is not intended for use by any individual (including children) with reduced physical, sensory, or mental capabilities, or lack of experience or knowledge, without proper supervision or instruction from an adult or individual responsible for their safety and care.
- Children should be supervised to ensure that they do not play with the French Press. Hot water is a hazard to small children.
- Do not fill the Carafe beyond the maximum level indication.
- Use caution when filling the French Press with hot liquid and hold the Handle outside walls may be too hot to touch.
- If the French Press is overfilled, hot water may be ejected and can cause scalding.
- SCALD HAZARD. Excessive pressure to the Plunger may cause hot liquid to shoot out of Carafe Screen Filters.
- Do not wash the French Press or its parts in a dishwasher; wash it by hand with mild soap and water.
- Use coarse ground coffee.
- The French Press and its parts are dishwasher safe. You can also wash by hand with mild soap and water.

▲ WARNING

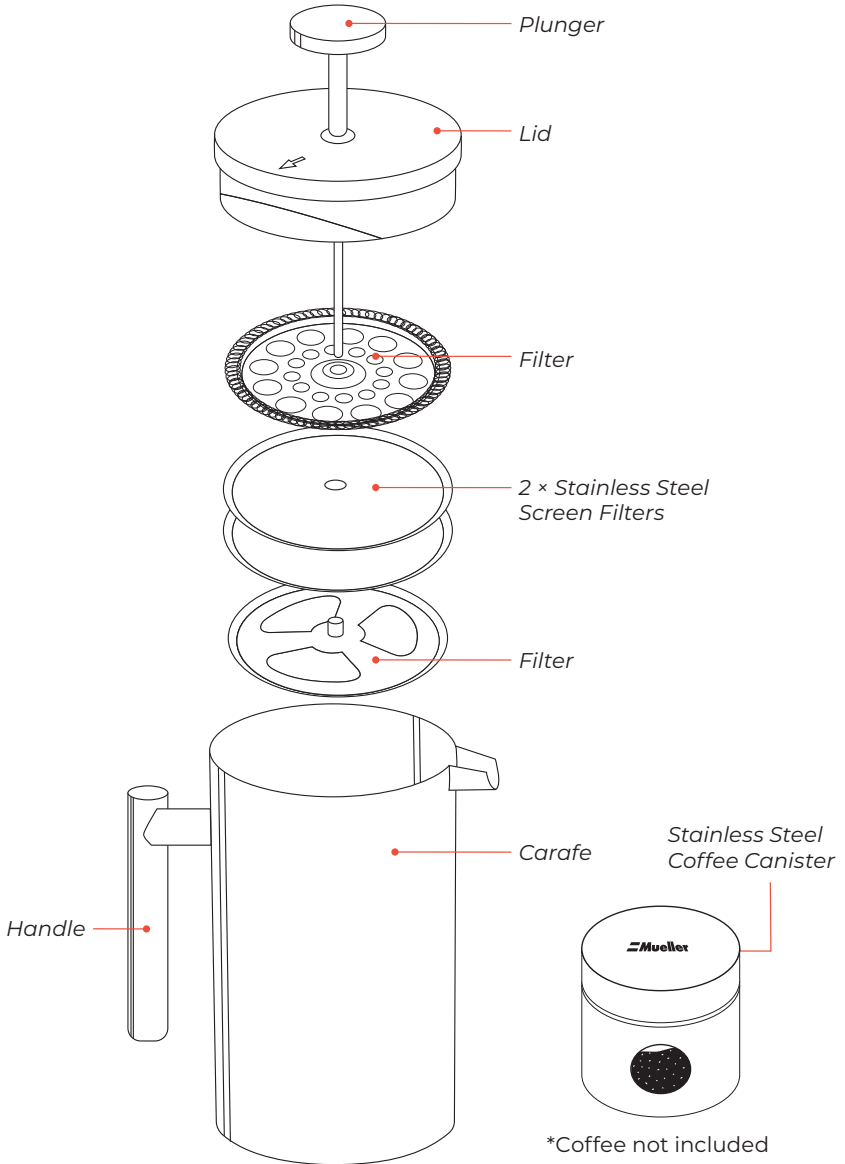
Plunger should descend smoothly with appropriate grind size. If excessive resistance is encountered, stop pressing down and adjust grind size. DO NOT FORCE PLUNGER DOWN.

■ BEFORE FIRST USE



Thoroughly wash French Press and its parts before first use. Securely assemble the filters onto the Plunger. Firmly grip the Plunger pole and screw on the filters to securely assemble the Plunger prior to making coffee.

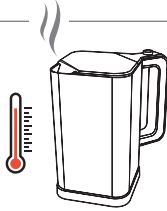
■ PARTS AND FEATURES



■ HOW TO MAKE FRENCH PRESS COFFEE

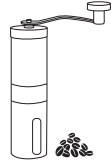
■ STEP 1

Heat water to about 195°F (90.5°C) to 205°F (96°C).



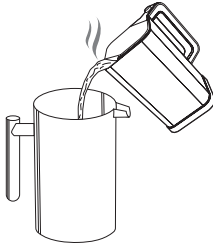
■ STEP 2

Measure out the coffee grounds and grind them coarsely with your grinder. See chart on ► Page 7.



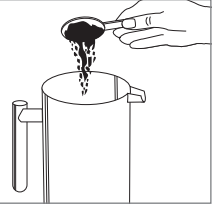
■ STEP 3

Fill the Carafe with boiling water to preheat it, then close the Lid. Leave the hot water in the Carafe for couple of minutes then pour out the water.



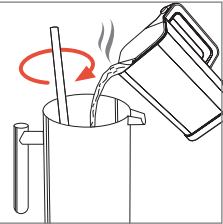
■ STEP 4

Add coffee grounds.



■ STEP 5

Fill the Carafe with hot water and stir.



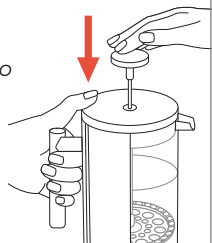
■ STEP 6

Add the Lid with Plunger extended up. Do not push down yet. Wait for 4 minutes.



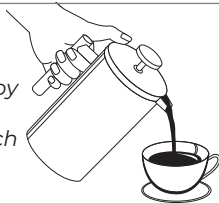
■ STEP 7

Rotate the Lid to close the spout, then slowly push down the Plunger to the bottom.



■ STEP 8

Pour and enjoy your freshly brewed French Press coffee.



▲ CAUTION

To avoid scalding from the hot water, close the spout by rotating the Lid in ► Step 7. Also, press down the Plunger slightly and slowly after 4 minutes of coffee steep time.

■ COFFEE BREWING BEST PRACTICES

- It's easy to brew coffee in our Mueller French Press Coffee Maker. Refer to the chart on ► **Page 7** to adjust your water to coffee ratio. Experiment to find the mild, stronger, and strongest coffee brew that best suits your preferences.
- If there is too much resistance when you plunge, your grounds are too fine. Not enough resistance means the grounds are too coarse. You may need to grind your beans differently for a better cup of coffee.
- Mueller offers several coffee grinding products, from professional burr grinders to compact spice/coffee grinders to handheld grinders, if you do not already have a reliable grinder.
- Make sure your Plunger and the Carafe are clean whenever you make a new batch of coffee. Lingering coffee sediment can change the taste of your coffee.
- Always hold the Carafe Handle firmly when slowly pushing down or removing the Plunger.
- When filling the Carafe, leave a minimum of 1 in of space between the water and the spout.
- We recommend decanting your coffee before serving it. The longer your coffee sits in the Carafe with the grounds, the more flavor will be extracted.
- When pouring, hold the Carafe Handle firmly with the spout turned away from you (see ► **Step 8**).

▲ CAUTION

Use only coarse ground coffee. Fine grind can clog the Filter and create high pressure. Place French Press on a heat proof, non-slip surface.

Brew Like a Barista (an Alternate ► **Step 5**)

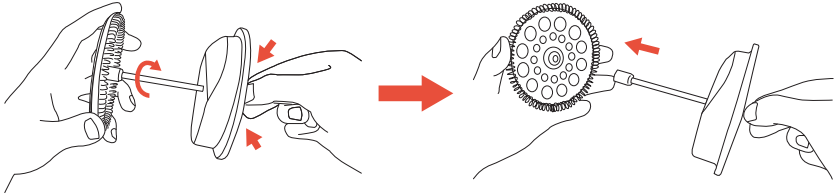
- Pour a small amount of hot water onto the grounds (a 1:1 ratio of water to grounds), barely over the grounds.
- Stir and wait for 30 seconds.
- Pour in the remaining hot water to fill the Carafe (up to 1 in from the spout).
- Stir again.

▲ WARNING

Using excessive force can cause scalding liquid to shoot out of the pot.

■ DISASSEMBLING PLUNGER

Hold the Plunger as shown below with the top cap pressed against your palm. Firmly grip the Plunger pole and unscrew the Filter section to disassemble.



■ COFFEE BREWING TIPS & FAQs

Our Mueller French Press Coffee Maker keeps your coffee hot a full hour longer than a regular glass press. Expect a robust, full-bodied mouthful from this vacuum-insulated and double-filtered French Press.

Freshly ground coffee beans make the best cup of coffee. Be sure to use medium to coarse-ground coffee. Since you control the length of steeping time – and the coffee ground grind size – you can control the strength of your coffee. Want it stronger? Steep it longer.

How Can I Control the Coffee Flavor?

With a French Press, you control the coffee ground size and the steep time. Adjusting these things will change the coffee strength and overall flavor. Experiment to find what's right for you. See chart on ► **Page 7** for details.

What Is Immersion Brewing?

Using immersion brewing, our Mueller French Press Coffee Maker soaks the grounds in hot water for a few minutes, rather than a few seconds like a drip coffee maker. This produces a more full-bodied and robust flavor for a stronger coffee.

What About Water Temperature?

When brewing coffee, you want the water temperature to be just under the boiling point or as close to 205°F (96°C) as possible.

Why Preheat?

Preheating the Carafe with hot water helps the French Press maintain the brewing temperature during steeping. It also prevents shock and keeps your coffee hot a little longer.

Is It Dishwasher Safe?

Clean the Plunger unit after each use. It is not necessary to disassemble the Filter, Lid and Plunger. All parts are dishwasher safe.

French Press Standard Size	Ground Coffee	Ground Coffee	Water	Strength
ounces	grams	Level Teaspoon	ounces	
3 Cup Press (12 oz)	14.4	4.8	10	Mild
3 Cup Press (12 oz)	16	5.3	10	Stronger
3 Cup Press (12 oz)	17.6	5.8	10	Strongest
4 Cup Press (17 oz)	21.6	7.2	15	Mild
4 Cup Press (17 oz)	24	8	15	Stronger
4 Cup Press (17 oz)	26.4	8.8	15	Strongest
6 Cup Press (24 oz)	36.9	12.3	22	Mild
6 Cup Press (24 oz)	41	13.6	22	Stronger
6 Cup Press (24 oz)	45.1	15	22	Strongest
8 Cup Press (34 oz)	46.8	15.6	32	Mild
8 Cup Press (34 oz)	52	17.3	32	Stronger
8 Cup Press (34 oz)	57.2	19	32	Strongest

*Everyone has different preferences regarding the perfect cup of coffee. Please use this chart as a guideline, then adjust the ingredients to suit your tastes until you find what works best for you.

■ 1-YEAR LIMITED WARRANTY

This product is warranted to be free from defects in material and workmanship under normal use and service for one year from the date of the original purchase with the receipt. The manufacturer's obligation shall be limited to repairing or replacing any part of the product that is defective. Such warranty shall not apply to damages resulting from accidents, abuse, or misuse.

■ SPECIFICATIONS

Model Number	Capacity	Dimension	Weight
MU-SSHYPRESS	34 oz (1 L)	4.17 × 7.05 × 8.25 in (10.6 × 17.9 × 21 cm)	1.7 lb (770 g)

Material

100% Stainless Steel French Press
Double-walled, heat insulated and
safe to touch

Features

Multi-Screen Filter System

☰Mueller

FRENCH PRESS

STAINLESS STEEL COFFEE MAKER

SKU: MLR010008N

MADE IN CHINA

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