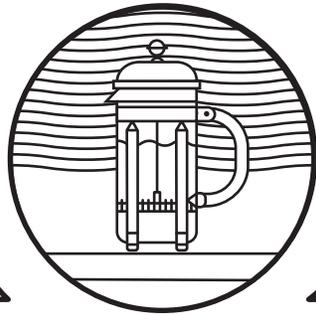


MESSENGER
COFFEE CO KC MO USA



FRENCH PRESS

BREW MANUAL



SUPPLIES



32 OZ FRENCH PRESS



KETTLE



SCALE



TIMER

56 G COFFEE
COARSE-GROUND
COFFEE

40 OZ FILTERED WATER
JUST OFF THE BOIL
OR 200-205°

STEPS

- 01** — PRE-HEAT FRENCH PRESS AND PLUNGER WITH HOT WATER. DRAIN.
- 02** — ADD 56 GRAMS OF COFFEE TO FRENCH PRESS.
- 03** — ADD HOT WATER ON TOP OF COFFEE AND FILL TO JUST BELOW THE SPOUT.
- 04** — PLACE PLUNGER ON TOP, USING THE MESH SCREEN TO PUSH THE COFFEE GROUNDS JUST BELOW THE SURFACE FOR FULL SATURATION.
- 05** — START TIMER.
- 06** — AFTER 4 MINUTES, PRESS THE COFFEE SLOWLY TO THE BOTTOM.
- 07** — IF COFFEE IS HARD TO PRESS OR IF THE FLAVOR IS TOO EARTHY, TRY ADJUSTING THE GRIND SETTING COARSER. IF COFFEE LACKS FLAVOR OR IS TOO ACIDIC, TRY ADJUSTING THE GRIND SETTING FINER.

FRENCH PRESS
FIG

03



MESSENGER
COFFEE CO



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