

Morgenheld



Your  
**French-press**

600 ml / 1000 ml

[morgenheld.com](http://morgenheld.com)

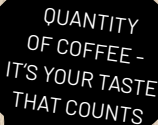
# GIVE AROMA THE PUSH

## 1. PREPARATIONS

**Before use:** thoroughly rinse your French Press with hot water to clean and preheat it.

water: 600 / 1000 ml will be 3 / 5 cups

coffee: 40 g coffee powder, equals to approx. four heaped tablespoons (about 65 g coffee ground per litre)



QUANTITY  
OF COFFEE -  
IT'S YOUR TASTE  
THAT COUNTS

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### TIP 1

It is best to freshly grind the beans, because pre-ground coffee loses its aroma and intensity. Our hand coffee grinder is ideal for this ;)

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### TIP 2

Coarseness of grind: rather coarse, that is in numbers 7 to 10 (scale 1 = fine to 10 = coarse). Coffee that is ground too finely clogs the sieve and turns bitter quickly.

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### TIP 3

Fill the French Press completely with water (leave a 2 cm rim), this is the only way to press the coffee properly and to sieve any coffee powder residues correctly.

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## 2. FILL

You are ready to go: remove the sieve and pour the prepared coffee powder into the empty French Press.





### 3. BOIL WATER



Boil the water and let it cool down to 94 °C for a few minutes to prevent your coffee from „burning“ and getting bitter.

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#### TIP 4 AS A BASIC PRINCIPLE:

Darker roasts = Lower temperatures (~89 °C)

Lighter roasts = Higher temperatures (96 °C)

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Pour hot water over the powder until it is covered and leave it for 30 seconds (= „Blooming“). This allows the coffee to develop better.

Then pour in the remaining water up to the mark. Stir again, so that everything mixes well. Now you can put the lid back on (do not press the plunger yet!) to keep the temperature and leave to infuse for 4 minutes.

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#### TIP 5

for a mild flavour: infuse for approx. 3 minutes

for a rather strong flavour: infuse for approx. 5 minutes

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### 4. PRESS

Stir again and **slowly** and **evenly** press down the sieve.  
Zack! Pour the coffee and enjoy a heroic cup of coffee.

CAUTION:  
DANGER OF  
BURNING

If you want to enjoy the coffee later, be sure to pour it in another cup, to prevent it from becoming bitter.

**Caution:** If the press plunger is pressed down too quickly, overpressure can develop, and a gush of hot coffee may spurt out of the opening.

## CLEANING

It is best to disassemble your French Press completely after each use to get all the coffee residue out from between the sieves. You can easily unscrew the plunger: just turn it!

Handwashing with hot water is very gentle on the material. You can also put all the parts in the dishwasher without any problems.

## GOOD TO KNOW

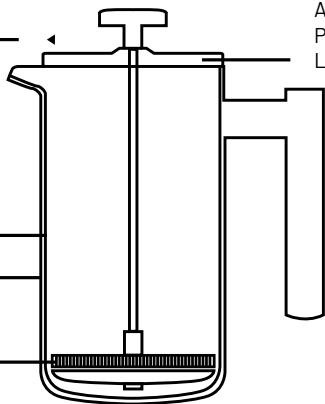
People often associate the French Press with bitter coffee. This is a misconception! A common mistake is the use of commercially pre-ground coffee. The powder is usually ground too finely for the French Press. It is therefore worth grinding the espresso beans yourself. That way the coffee is fresh, aromatic and ground to the right degree of fineness.



**ARROW**  
The marking on the lid  
shows the opening on the  
aroma protection lid.

AROMA  
PROTECTION  
LID

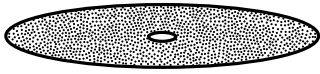
DOUBLE WALL  
BRUSHED  
STAINLESS STEEL  
FILTER



WASHER



FINE  
FILTER SIEVE



WASHER



that's how  
it works





From the  
**spare parts  
stock** ✨ ✨

**Use our spare parts!**

Thanks for caring about sustainability as much as we do. You can get your Morgenheld back in action anytime with a spare part.

**Just send us an email  
or order through the shop.**

**Got worries or something  
on your mind?**

Just drop us a line at [info@morgenheld.com](mailto:info@morgenheld.com) -  
we'll jump in and help like true heroes!  
Cheers, Stephanie from Morgenheld

**YOU  
ARE OUR  
SUPERPOWER**



**Give us a quick rating -  
we'd love your feedback!**

If you leave us a review on amazon or Google - even just one word -  
you won't just be our favorite coffee buddy, you'll be a true hero for coffee  
lovers everywhere! 🦱 🦱

Your feedback helps others find their way to super coffee and Morgenheld  
products - and helps us shine alongside the big brands. ✨

That way, we can keep bringing you Morgenheld power,  
caffeine kicks, and our coffee-fueled superpowers every day. 💪 🦱

Thanks, legend! 🙌

**YOUR HERO'S JOURNEY STARTS NOW. LET'S GO!**



Morgenheld

OUR PRODUCT  
WORLD!



YOUR  
COFFEE  
KICK

**GOOD MORNING,  
WORLD!**  
With us, every day becomes  
a little hero's journey.



**THANK YOU**

...for your order! We would like to give you a few tips on how to have a heroic Morgenheld coffee experience! We love it!



## **RAN OUT OF BEANS?**

**WOHOO!!, SNOOZE!, BÄÄMM!!, CREAMY!, LOVE! and ZACK!**

Our Morgenheld Coffee is available in six heroically hot flavours, from relaxed and mild to powerful and and fiery. Just try them out and enjoy!

Supplies and other coffee accessories are available in our shop.

# INSTRUCTION MANUAL FRENCH PRESS



Morgenheld



[morgenheld.com](http://morgenheld.com)

Share  
your  
Morgenheld  
adventures on  
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tag us!

