

CUSTOMER SERVICES

If you are having difficulty using your product and require support, please contact hello@domu.co.uk

DISPOSAL INFORMATION

Please recycle where facilities exist. Check with your local authority for recycling advice.

WARRANTY

To register your product and find out if you qualify for a free extended warranty, go to:

www.VonShef.com/warranty

Please retain a proof of purchase receipt or statement as proof of the purchase date.

The warranty only applies if the product is used solely in the manner indicated in this Manual and all instructions have been followed accurately. Any abuse of the product or the manner in which it is used will invalidate the warranty.

Returned goods will not be accepted unless re-packaged in its original packaging and accompanied by a relevant and completed returns form. This does not affect your statutory rights.

No rights are given under this warranty to a person acquiring this appliance second-hand or for commercial or communal use.

COPYRIGHT

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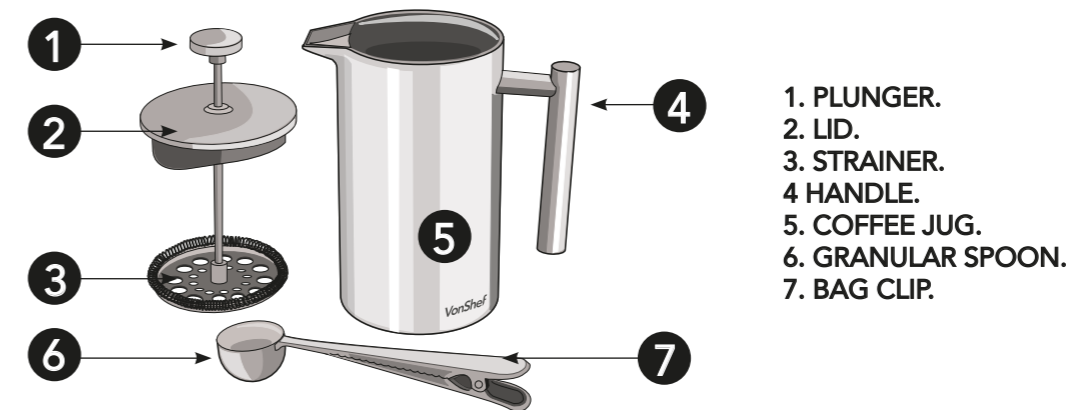
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Thank you for purchasing the 3, 6, 8, 12 Cup Cafetière.

VonShef® is a registered trademark of DOMU Brands Ltd
Made in China for DOMU Brands Ltd Unit 30, Stakehill Industrial Estate, Middleton,
Manchester M24 2RW. EU Representative - DOMU Brands B.V Hofplein 20, 3032 AC,
Rotterdam.

3,6,8,12 CUP CAFETIÈRE WITH MEASURING SPOON/BAG CLIP

- User Guide



VonShef.com



! WARNINGS & PRECAUTIONS !

PLEASE READ ALL INSTRUCTIONS CAREFULLY AND RETAIN FOR FUTURE REFERENCE.
FAILURE TO FOLLOW THESE INSTRUCTIONS WILL INVALIDATE ANY GUARANTEE.

Only use the Cafetière for its intended purpose and within the parameters specified in this User Guide.

BEFORE FIRST USE.

Always check the product for damage before use. **DO NOT** use if damaged.

Hand-wash the Cafetière and dry thoroughly.

NOTE: The Cafetière can be placed upside down on the top shelf of a dishwasher for convenience. However, to preserve the finish, it is recommended to hand-wash for best results.

CAUTION: Only clean with non-abrasive cleaners.

Ensure all parts are securely attached before using the appliance.

GENERAL PRECAUTIONS.

This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.

DO NOT allow to be used as a toy. Close attention is necessary when used near children. Always keep out of reach.

Always place the Cafetière on a dry, stable surface. **DO NOT** place the Cafetière on wet surfaces.

This product is **NOT** suitable for use on stove tops or in microwaves.

DO NOT use this product to store, cool or heat milk or baby products.

Only use coarse to medium ground coffee.

DO NOT use excessive force on the Plunger. If the plunger does not easily push, this may indicate a blockage. Lift slightly and try again. Excessive force can cause scalding liquid to spurt out of the Cafetière.

Avoid contact with the steam that is generated during the brewing process as this presents a risk of scalding.

Brewed coffee and grounds may be very hot, handle with care.

To prevent scalding, always pour contents into a cup. **DO NOT** drink directly from the Cafetière.

Allow the product to cool before cleaning or disassembling.

DO NOT use any accessories other than those recommended by DOMU Brands as this can lead to scalding injuries.

USAGE

1. Using a table spoon, add the coffee grounds to the **COFFEE JUG**. For best results, use a coarse grind, the size of the coffee grounds should be similar to the size of tea leaves. A coarse grind is most commonly used when preparing coffee in a Cafetière as it infuses with the water better. **DO NOT** use a medium or fine grind. If the grind is too fine, this can block the filter and result in overflowing.

2. Heat the water, in a stove-top or electric Kettle to boiling, then take off the heat for around **1 minute** to cool. **DO NOT** use boiling water as this scorches the coffee grounds and affects the taste. For best results, the water temperature should be **90.5°C/195°F**.

3. Add around 30ml/1fl oz of hot water to the coffee grounds and let this sit. This will allow the grounds to 'bloom'. Fresh coffee grounds produce gas when they come into contact with hot water. Allowing this gas to release prevents pressure from building inside the French Press that may cause the coffee to overflow when plunging. **CAUTION:** Do not overfill.

4. After the coffee has been allowed to sit for 30 seconds, add the rest of the hot water to the Cafetière. Pour slowly, and to ensure you wet all of the grounds, stir with a the **GRANULAR SPOON**.

5. Place the **PLUNGER** and **LID** on top of the **COFFEE JUG** and allow the coffee to rest for 2-4 minutes. Different roasts of coffee will do better with slightly longer or shorter resting times.

6. Gently, and steadily push the **PLUNGER** down. **DO NOT** push too hard or fast as this may cause the coffee to overflow.

7. Pour the coffee immediately into a suitable cup and enjoy.



CLEANING & MAINTENANCE

CAUTION: Always allow the Cafetière to cool completely before cleaning.

- As soon as possible after use, the coffee grounds should be removed from the Cafetière. Remove the **PLUNGER**, **LID** and **STRAINER** and clean using warm soapy water. Dry thoroughly.

CAUTION: Avoid using abrasive cleaners such as scouring pads or wire wool as these will damage the stainless steel finish.

TIP: It is recommended that the **STRAINER** be dismantled and soaked overnight in hot water to remove built-up oils.

- Wash the **COFFEE JUG** (Cafetière) in warm soapy water using a cloth. For stubborn coffee grounds that may have stained the interior, leave the **COFFEE JUG** to soak for several minutes before scrubbing clean.

NOTE: The Cafetière can be placed upside down on the top shelf of a dishwasher for convenience. However, to preserve the finish, it is recommended to hand-wash for best results.

TIP: Vinegar can also be applied to clean and break down oily residue. Apply a small amount to a cloth and rub the affected area in circular motions.

- Dry thoroughly using a soft cloth before storing. For best results dry immediately after cleaning. Do not air dry.

RECIPE NOTES

- We recommend using one tablespoon per cup or one scoop if provided with the **GRANULAR SPOON**. So, if using a 4 cup Cafetière, use 4 tablespoons/scoops. Don't be afraid to experiment here though as you may like your coffee a little weaker or stronger.
- Warm the Cafetière first. If you have time, rinse the Cafetière with boiling water before use to warm it. This will keep the coffee warmer for longer.
- Use a carafe or flask. If you are not going to drink all the coffee immediately, empty it into a thermal carafe or flask. Allowing the coffee to sit in the coffee grounds will cause it to get bitter.