

Pressfilter coffee makers

The Alessi press filter coffee makers have been designed for those people who like to prepare their coffee using the method that is now particularly common in Northern Europe and America. The press filter coffee maker, or hand-pressed filter coffee maker, was first conceived in Italy in 1920's. It makes coffee that has a very particular flavour and smoothness, different not only from the espresso machine and the percolator, but also from the Melitta system with paper filters, or even the Neapolitan coffee pot. The main advantage of the press filter coffee maker is the fact that any amount of ground coffee and water can be used, giving as weak or as strong a coffee as desired. The Alessi press filter coffee maker are ideal for making coffee, but also for making tea or herbal infusions. For best results, we recommend using your press filter coffee maker for one kind of beverage only, so that any residual flavour of coffee or herbal teas do not spoil the taste of another beverage.

PLEASE NOTE

When referring to a cup of coffee made by the press filter coffee maker method, the intended cup is a large cup or mug (around 10 cl), not the small demitasse cup (around 5 cl).

Instructions for use

BEFORE USE

Before using your press filter coffee maker for the first time, we recommend washing it carefully using a non-abrasive washing-up liquid.

DURING USE

Remove the lid and the filter. Warm the glass jug by rinsing with very warm water. Add the coffee to the jug - best results are obtained with coffee that is not ground too finely. The normal amount of coffee used is one heaped tablespoon per cup of coffee, but of course your own taste and judgement will be the best guide to the precise quantity. Onto the ground coffee, pour as much water as required for the desired number of cups. The maximum amount of water is indicated on the glass jug. Stir well with a spoon.

Put the lid on the press filter coffee maker and leave the coffee to stand for 3-5 minutes.

Make sure that the filter remains in the "up" position and that it does not touch the froth that forms on the surface.

The longer the coffee stands, the stronger it will become.

Press the filter down slowly but firmly. The coffee is filtered immediately and is ready to drink.

CLEANING

Rinse the various parts of the press filter coffee maker under running water and dry thoroughly. So as not to spoil the taste of your coffee, detergents are best avoided. The heat-resistant glass jug is dishwasher-safe.

We recommend taking the filter section apart every so often for thorough cleaning, particularly if the press filter coffee maker has not been used for some time. Unscrew the filter section by turning it clockwise on the rod. Separate the three parts that make up the filter section, and rinse them under running water. Dry thoroughly and be sure to re-assemble the filter correctly. (Fig. 1)

SPARE PARTS

In case of loss, wear or breakage, the following spare parts can be ordered from your usual Alessi supplier quoting the code number.

Heat-resistant glass jug for 3 cup press filter coffee maker: code 35740

Heat-resistant glass jug for 8 cup press filter coffee maker: code 35741

Upper filter holder with spring for 3 cup press filter coffee maker: code 9094/3 FI/S

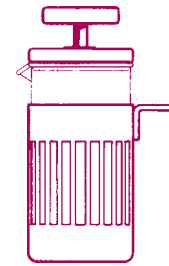
Upper filter holder with spring for 8 cup press filter coffee maker: code 9094/8 FI/S

Mesh filter for 3 cup press filter coffee maker: code 9094/3 RETE

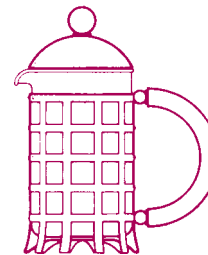
Mesh filter for 8 cup press filter coffee maker: code 9094/8 RETE

Lower filter holder for 3 cup press filter coffee maker: code 9094/3 FI/I

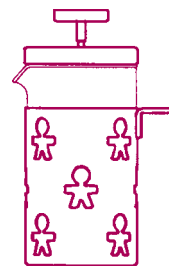
Lower filter holder for 8 cup press filter coffee maker: code 9094/8 FI/I



9094
design Aldo Rossi, 1985



MGPF
design Michael Graves, 1989



KK19
design King-Kong, 1994



Figura 1

ALESSI

28882 Crusinallo (VB) Italia
tel. 0323 868611 fax 0323 641605
www.alessi.com