

**brim**<sup>®</sup>  
since 1961

**8 Cup French Press** { Instruction Manual



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# IMPORTANT SAFEGUARDS

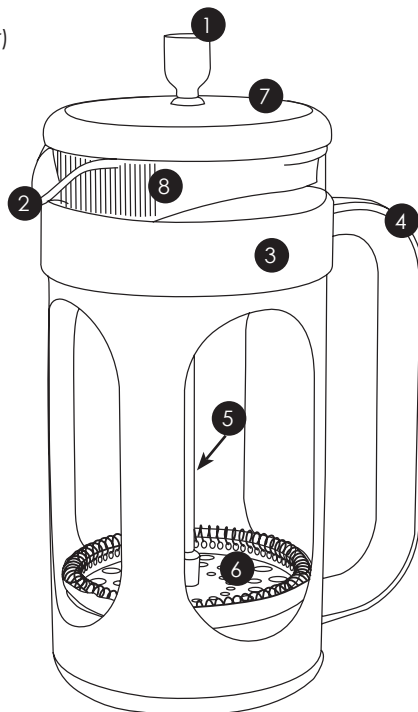
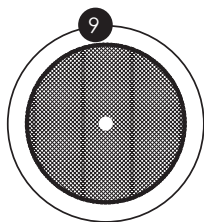
1. **Read all instructions before using.**
2. Not for stove top use.
3. Check glass beaker for scratches, cracks or chips. Do not use a pot which is scratched, chipped or cracked a loose or weakened handle.
4. **SCALD HAZARD:** Excessive plunging force can cause scalding hot liquid to shoot out of pot. Do not plunge with force.
5. Use only coarse ground coffee.
6. Keep children away while using. Hot water is a hazard to small children!
7. The French Press 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 use of the appliance by a person responsible for their safety.
8. Stand the appliance on a table or flat surface.
9. Do not place appliance on or near a hot gas or electric burner or in a heated oven.
10. Do not use this appliance for other than its intended use.

## SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

# Getting to Know Your brim 8 Cup French Press

Product may vary slightly from illustration

1. Lid Knob (to push down plunger)
2. Pouring Spout
3. Silicone Grip
4. Cool Touch Handle
5. Plunger Rod
6. Filter Assembly
7. Lid
8. Lid Filter
9. Extra Replacement Filter

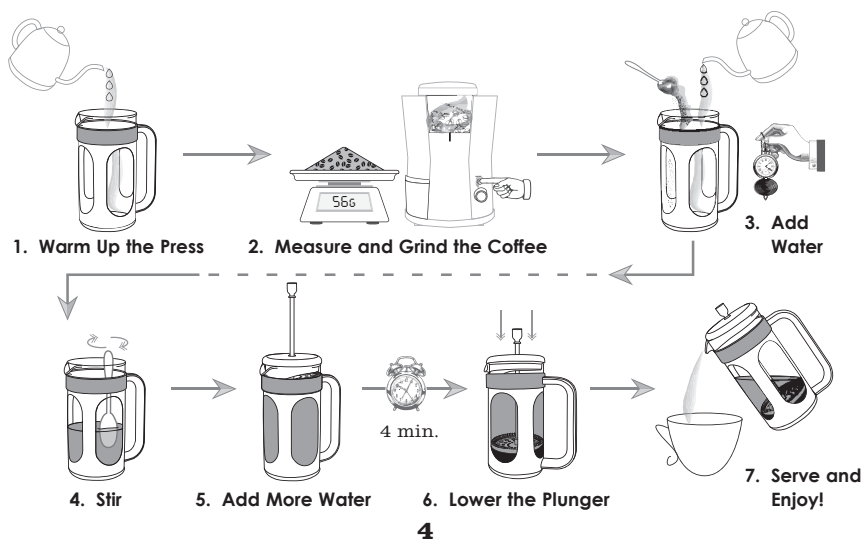


## Before Using for the First Time

1. Remove all packing material and labels from the inside and outside of the French Press and other accessories.
2. Before preparing coffee, thoroughly clean the French Press and all parts by hand in hot, sudsy water. Rinse and dry.

## Practice the art of French Press Brewing

Sometimes the right answer is also the simplest. Classically designed with a modern twist, the **brim** 8 Cup French Press features a durable Borosilicate Glass large capacity carafe with a 3 part stainless steel plunger and a premium mesh filter to retain all the subtle flavors of your coffee beans. Brew up to 8 cups of excellent coffee in just 4 minutes. With no absorption from a paper filter, pressed coffee extracts the perfect amount of aromatic oils and acids for maximum flavor. Press on.



## Using your French Press

- 1. Warm up the press:** Warm up the empty French Press by rinsing it with very hot water. This helps maintain the temperature while brewing for best extraction.
- 2. Measure and grind the coffee:** Measure out 56g (about 8 tablespoons) of coffee and grind it coarse (should be the same consistency as breadcrumbs).  
**CAUTION:** Use only coarse ground coffee. A fine grind can clog the filter and create high pressure. Make sure to place the **brim** French Press on a heat proof, non-slip surface.
- 3. Add water:** Now that the **brim** French Press is warmed up, discard the hot water, and dry the inside with a soft cloth then add the coffee into the empty press. Start a count-up timer as soon as you add hot water. Fill up the carafe halfway, saturating all the grounds, making sure that there are no dry spots.  
**NOTE:** Hot water temperature for brewing coffee should be around 197.6°F – 204.8°F (92°C - 96°C). Using boiling water can affect the taste of the coffee.
- 4. Stir:** At 1:00, use a wooden or plastic spoon or spatula to break the top layer, giving it a good stir.  
**CAUTION:** Metal spoons can scratch or chip the glass beaker and cause breakage.
- 5. Add more water:** Fill the carafe almost all the way to the top with water, but leave a minimum of 2.5 cm, 1 inch of space at the top. Put the lid on and allow the coffee to brew without pressing it down.
- 6. Lower the plunger:** At around 4:00 hold the carafe handle firmly with the spout turned away from you, then using just the weight of your hand apply slight pressure on top of the knob to lower the plunger straight down into the pot. Lowering the plunger slowly with minimal pressure produces best results. If the filter clogs or it becomes difficult to push down the plunger you should remove the plunger from the pot, stir the brew and then slowly plunge again.  
**WARNING:** Using excessive force can cause scalding liquid to shoot out of the pot.
- 7. Serve and enjoy:** Serve it up. Pour coffee into a carafe immediately or serve in mugs right away to avoid over extraction. If the coffee sits on the grounds too long, it continues to extract and will become bitter.

## Hints for Great Tasting Coffee

- Use coffee ground specifically for a French Press. Don't use fine ground coffee as it will clog the filter.
- Periodically check the filter assembly. Over time, the mesh filter may need to be replaced.
- Never use the pot without water.
- Never use other contents besides coffee, such as: teas, cacao powder or instant coffee as it will clog the filter plate.
- If the water heat is too high, coffee may have a burnt taste. Getting the optimum temperature for brewing may take some trial and error.
- Store coffee beans or grounds in airtight container, away from sunlight.
- Use freshly roasted coffee.
- Grind your coffee fresh, within 15 minutes of brewing.
- Use filtered water for best coffee flavor.

📖 For more great hints and tips visit [www.brim.coffee](http://www.brim.coffee)

## Care & Cleaning Instructions

1. To clean the French Press first remove the lid and filter assembly rod.
2. Add a little water to the grounds, give it a good swirl, and empty into the trash or compost bin.
3. Unscrew the filter assembly and clean the plunger unit after each use.
4. All parts are dishwasher safe.



## Replacing the Filter

1. Once you notice it's time to replace your filter simply remove the plunger from the carafe.
2. Unscrew the filter assembly from the base of the plunger rod by turning counter clockwise.
3. Take apart the filter assembly, it will come apart into 3 pieces. Remove, and dispose of the mesh filter.
4. Put the new filter in place where the old filter was and screw the rod back to the filter assembly by turning clockwise.

## Storing Instructions

1. Store the French Press in a safe, dry place, or in its box.

☛ Perfect the art of coffee tasting.

For tips on how to use the **brim** tasting wheel visit [www.brim.coffee](http://www.brim.coffee)

Coffee Origin/Name: \_\_\_\_\_

Roaster: \_\_\_\_\_ Roast Date \_\_\_\_\_

Variety: \_\_\_\_\_

Price: \_\_\_\_\_ Brew Date: \_\_\_\_\_

Notes: \_\_\_\_\_

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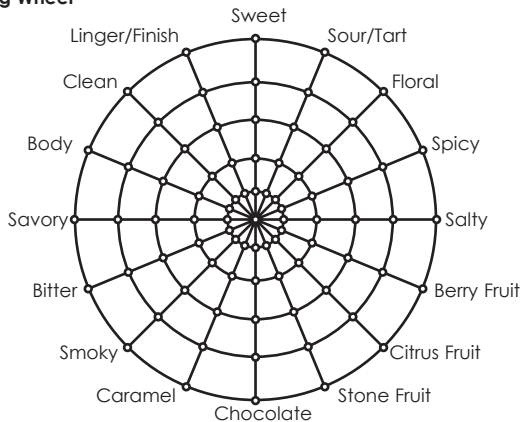
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### Tasting Wheel



### Rating



**brim**

Coffee Origin/Name: \_\_\_\_\_

Roaster: \_\_\_\_\_ Roast Date \_\_\_\_\_

Variety: \_\_\_\_\_

Price: \_\_\_\_\_ Brew Date: \_\_\_\_\_

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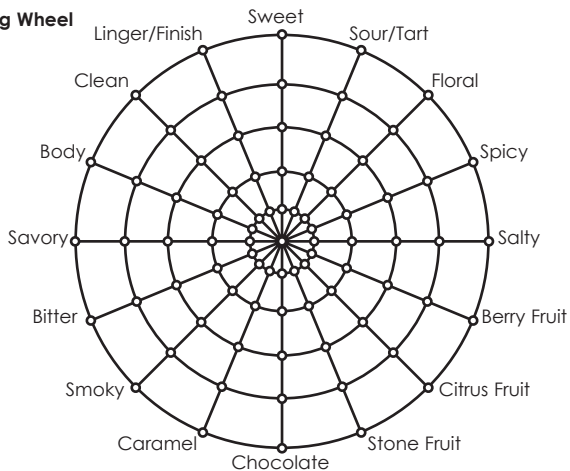
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**Tasting Wheel**



**Rating**



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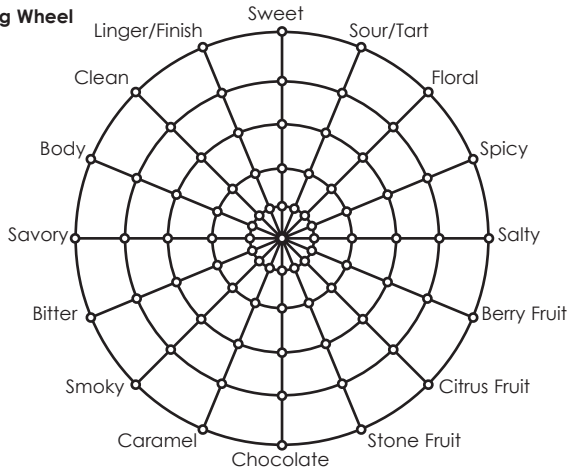
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**Tasting Wheel**



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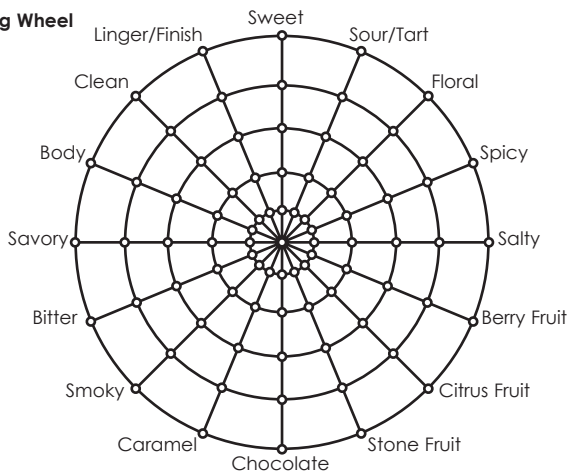
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**Tasting Wheel**



**Rating**



**brim**

Coffee Origin/Name: \_\_\_\_\_

Roaster: \_\_\_\_\_ Roast Date \_\_\_\_\_

Variety: \_\_\_\_\_

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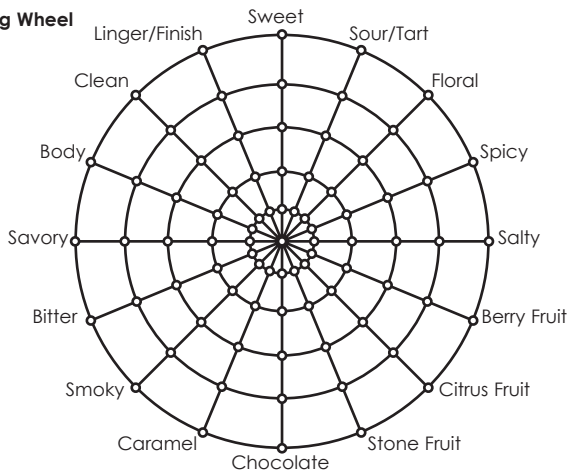
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**Tasting Wheel**



**Rating**



**brim**



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