



Getting the most from your ESPRO® PRESS

PLEASE READ MANUAL BEFORE USING

This manual contains important safety and operating instructions.

HAVING TROUBLE?

Before you return to the store, please contact Espro directly with your concerns & questions.

We can help:

www.espro.ca/espro-press

info@espro.ca

Espro Inc, 169-3381 Cambie St.
Vancouver, BC, Canada, V5Z 4R3

SAFETY



HOT

Hot contents and knob. Allow poured beverage to cool before drinking.



BURNS

Pressing too fast, or with more than 15 lbs of force, can cause burns. Keep face away from top of press.



DO NOT PLACE ON STOVE

CARE AND CLEANING



SAFE

Top rack dishwasher safe.



CLEAN GENTLY

Unscrew filter from press. Separate filters. Clean gently with bottle brush or sponge. Assemble filters while wet.



DO NOT POKE

Do not poke or pierce filters.



Replacement filters available at
www.espro.ca/espro-press

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HOW TO MAKE GREAT COFFEE WITH YOUR ESPRO® PRESS



PREHEAT press with a hot water rinse.

GRIND the coffee medium-coarse. For best taste, use fresh roasted coffee and grind just prior to use.

MEASURE ground coffee into empty press:

(1 tablespoon ≈ 5 g coffee)

BOIL water. Cool a few minutes before pouring. Ideal temperature is 93-96 °C (200-205 °F).

POUR water over grounds to selected fill-line. Stir if desired.

COVER without pressing. Wait 4 minutes.

PRESS slowly. It should take 15-45 seconds to press down.

POUR & ENJOY!

There is so much more to explore!

For detailed instructions, coffee-making ratios and technical how-to videos see: www.espro.ca/espro-press

GREAT COFFEE IS JUST THE BEGINNING

Cold brew. Cold brew coffee is refreshing and perfect for summer! Using the recipe guide below, pour the coffee and cold water into the press and stir. Wait about 12 hours, stir again, wait 2 hours, and press (the filter will not go all the way to the bottom). Enjoy! The vacuum insulation keeps it cold for serving. Store in fridge, drink within 2 days.

Small Press:	25-30 g coffee	300 mL water
Medium Press:	50-60 g coffee	600 mL water
Large Press:	85-100 g coffee	1000 mL water

Loose leaf tea. Boil water. Rinse press with hot water to preheat. Add 1 teaspoon of tea per 250 mL hot water. Pour water over leaves to selected fill-line. Stir if desired. Cover without pressing. Wait 1-2 minutes, to taste. Press slowly. It should take 15-45 seconds to press down. Pour and enjoy!

Tonic water in a Large ESPRO® PRESS. (Credit: Jacob Grier) Preheat press. Into the press, mix 3 tablespoons cinchona bark, zest of 1 grapefruit and 1 lime, 6 tablespoons citric acid, juice from 1 grapefruit and 1 lime, 1 teaspoon each of brown mustard and dill seeds. Pour 4 cups (1000 mL) water onto mixture. Cover without pressing for 20 minutes. Press with a joggling up-down motion until all the way down (bark and juice pulp may offer significant resistance - use caution to not press too hard). Pour out, and add 3 cups sugar to make syrup. Store.

Vanilla extract Use 4-8 bean pods for every 250 mL of vodka. Split pods and scrape seeds from pod. Mince the pods. Mix seeds and pods with vodka in an air-tight bottle. Shake occasionally, and store for 4-12 weeks to infuse. Transfer to your ESPRO® PRESS and press to strain.

...and many more uses all of you are inventing as we speak (www.espro.ca)!