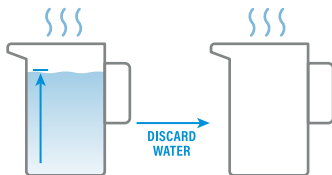


MAKING COFFEE

IN YOUR BOULDER
CAMPING FRENCH PRESS

1 Warm the French Press

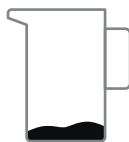
Fill with hot water until the French Press is warm, then discard this water.



2 Add Coffee Grounds

Add 1-2 Tbsp coarsely ground coffee beans per 8 oz of water. Adjust amount of grounds to taste.

If you find too much fine sediment in your cup after brewing, try a coarser grind (with larger particles).



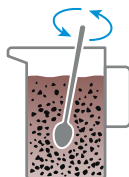
3 Add Boiling Water

Fill with 8 oz of water per 1-2 Tbsp of grounds. Do not fill completely; leave room for the plunger assembly.



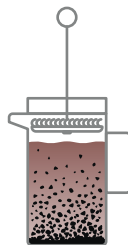
4 Stir

Wait for 30 seconds after pouring water, then stir gently.



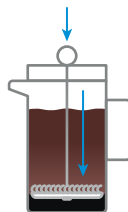
5 Steep for 4 Minutes

Place plunger assembly onto the French Press to retain warmth, but do not press the plunger yet!



6 Press Plunger

Slowly and steadily press the plunger downward to compress and filter the grounds from the coffee.



7 Enjoy Your Coffee!

Before pouring, be sure that the spout is lined up with the openings in the lid, so that the coffee can pour through properly.



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- ▶ Yosemite Camping Blend Whole Bean Coffee + 20% More Caffeine