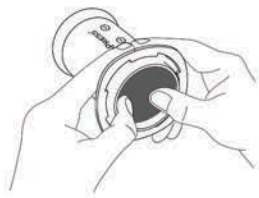


HOT AND COLD BREWING WITH THE AEROPRESS® GO™



1
Push plunger
out of chamber.



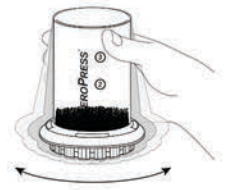
2
Put filter in
filter cap.



3
Twist filter cap
onto chamber.



4
Stand chamber on the
mug and put one rounded
scoop of fine drip grind
coffee in chamber.



5
Shake to level
coffee.

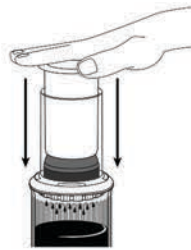
10



6
Add water up to **①**
on the chamber,
175°F (80°C) water
for hot brewing
or
room temperature
water
for cold brew.



7
Stir about
10 seconds for
hot brewing
or
1 minute for
cold brew.



8
Insert plunger and press
gently, pausing when you
feel resistance, until
plunger reaches grounds.



9
Remove filter cap, push
plunger to eject used
coffee and rinse seal.

Espresso style:
Drink as is.

American coffee:
Add water to make an 8 oz.
(237 ml) coffee (about half
of mug).

Latte:
Add milk to make an 8 oz.
(237 ml) latte (about half
of mug).

Cold brew:
Add room temperature or
ice water to make an 8 oz.
(237 ml) cold brew (about
half of mug).

See reverse for brewing tips, warranty and safety notices.

Order replacement parts at www.aeropress.com

BREWING TIPS

Cleaning: Always eject the used coffee right after brewing and store your AeroPress Go with the seal pushed all the way through. This keeps the seal free of compression for longer seal life.

Water Drip Through: It is normal for a minor amount of liquid to drip through prior to pressing. If a lot of liquid runs through prematurely, remember to shake to level the grounds and pour the water slowly. If an excess amount still runs through prematurely, use a finer grind of coffee.

Hard to Press: Press more gently, and pause once you feel the air pressure "pushing" back. Then continue pressing once the pressure eases up. If you press hard, it will compress the coffee and block the flow. Taking longer? If you press gently and it is still taking too long, use a slightly coarser grind.

Water Temperature: A panel of tasters overwhelmingly preferred coffee brewed with 175°F (80°C) water for hot brewing. You can also brew with room temperature tap water if you stir for a minute.

Grind Variations: Use fine drip or espresso grind. Espresso grind takes longer to press and requires patience for multiple scoops but makes a slightly richer brew.

Entertaining: Press multiple shots of espresso style coffee prior to the arrival of guests. Then later you can quickly fill requests for Americanos, lattes, cappuccinos, etc.

Washing: You can put it in the top shelf of your dishwasher, but there is no need. The chamber is wiped clean with each pressing. Just brush or wipe the seal under running water. If your chamber ever gets sticky, wash it with vinegar. We recommend occasionally removing the seal from the end of the plunger for a good washing inside and out with warm water and dish soap.

SAFETY NOTICES



Be careful, hot liquids can cause serious burns.

Hold your mug and AeroPress Go chamber securely with one hand while pressing the plunger vertically down with your other hand. Ask others to stand back.

Never press if the seal is loose in the chamber. Hot water can shoot around the seal and burn you. Your seal is worn. Go to aeropress.com to order a replacement seal.

Never press into a fragile or narrow base cup. Use a sturdy mug.

Never press hard. It can result in breakage and spills.

The inverted brewing method: Many people brew with the AeroPress Go upside down during steeping. We recommend against using this method. It is less stable and therefore prone to tipping over and exposing the user to hot liquid.

Warranty: The AeroPress Go coffee maker is warranted against defects in materials and workmanship for one year from date of purchase from an authorized retailer. Please keep your receipt.

HOW TO BREW UP TO 3 SERVINGS

Brew espresso strength concentrate:

Put a rounded scoop of fine drip grind coffee in the AeroPress Go for each serving.

Espresso, latte or American coffee:

For up to 3 servings, fill with 175°F (80°C) water to the number on chamber that equals the number of scoops and stir for 10 seconds.

Cold Brew:

For up to 3 servings, fill with room temperature water to the number on chamber that equals the number of scoops and stir for 1 minute.

Press gently.

Use the concentrate:

For espresso: Drink it straight.

For latte: Add milk to bring the total serving to 8 oz. (237 ml) for each scoop pressed. Enjoy the latte cold or heat it in a microwave oven.

For American coffee: Add water to bring the total serving to 8 oz. (237 ml) for each scoop pressed.

For cold brew: Add water or ice water to bring the total serving to 8 oz. (237 ml) for each scoop pressed.

Note: The mug holds 15 oz. (444 ml) or almost two 8 oz. (237 ml) servings. You can also add concentrate to a wide range of refreshing drinks.

THE PARTS



Plunger



Chamber



Filter Cap



Stirrer



Scoop



Paper Filter



Filter Holder



Mug



Lid

THESE INSTRUCTIONS ARE AVAILABLE IN 10 LANGUAGES*
ON WWW.AEROPRESS.COM

* Chinese, English, French, German, Italian, Japanese, Korean, Portuguese, Spanish, Turkish