

# GET BREWING



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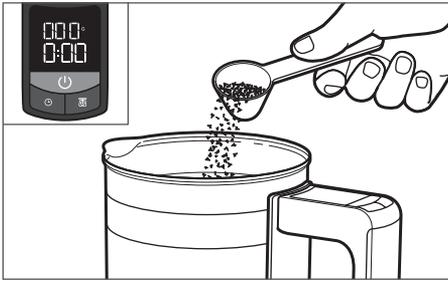


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# GET STARTED

## QUICK START GUIDE

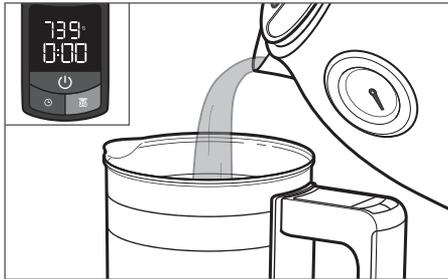
In a few easy steps you'll be on your way to enjoying something delicious!  
For complete instructions and videos, go online to [KitchenAid.com.au](http://KitchenAid.com.au) or [KitchenAid.co.nz](http://KitchenAid.co.nz).



Cups	Water oz. (weight)	Water grams	Coffee grams	Approx. # of level scoops
2	10	296	18	2
3	15	444	28	3
4	20	591	37	4
5	25	739	46	5

**1.** Press the POWER button to turn on the Precision Press Coffee Maker. The LCD display will read --- for a few moments before changing to 0 G and 0:00 minutes when it is ready to use.

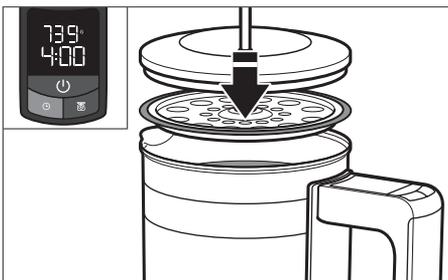
**2.** Scoop coarsely ground coffee into the carafe. The scale will weigh the coffee automatically. To switch from grams to ounces, press and hold the SCALE button for 3 seconds.



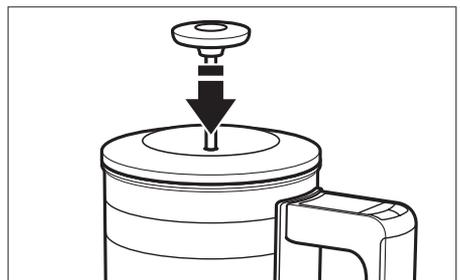
**3.** Press the SCALE button to tare your measurement. To ensure scale accuracy, slowly pour hot water (91-96°C) into the carafe. Fill according to your desired number of cups, the scale will automatically measure the water to help you get the right amount. Do not fill past the MAX fill line.



**4.** Press the TIMER button. Gently stir the coffee back and forth to "break the crust."



**5.** Place the lid on the carafe. Do not press the plunger. Allow the coffee to steep. A good starting point for steep time is 4 minutes. Steep for more or less time according to taste.



**6.** Slowly (10-15 seconds) and evenly press the plunger down to separate the grounds from the brewed coffee. When pressing the plunger down, ensure it is vertically positioned for a cleaner brew. Immediately pour your coffee, and enjoy!

**NOTE:** The scale measurement will increase with time and temperature. This is normal.

**TIP:** For best pour, slightly lift the plunger handle before serving.