

How to brew STEP 4

How to brew STEP 1

Instruction Manual

After reading it, store it in a safe place for future reference. Thank you for purchasing this HARIO product.
Please be sure to read this instruction manual thoroughly in order to use this product correctly. For Microense Use Do not use in an over,

A CAUTION Do not expose to open flames,

40 V60 Paper Filters 02W VCF-02W MADE IN HOLLAND Materials Guide

AS resin MADE IN JAPAN
Heat resistance temperature: 90°

Silicone rubber MADE IN JAPAN Heat resistance temperature 180°C

roof glass MADE IN GERMANY esistance temperature difference : 120°C



Measuring spoon/ Handle (including the band) Polypropylene MADE IN JAPAN Heat resistance temperature 140°C

Precautions of microwave oven use

A Liquid may boil rapidly, causing the liquid to suddenly be removing from the microwave. expelled from the container (known as the bumping face away from the product when

- Wipe off any water droplets from the outside of the product before placing in the microwave. Do not heat when empty or with very little inside.
- ult the instruction manual of your microwave before use.
- Consult the Instruction
 To heat effectively, place the server in the center of the microwave or on
- the center of the second of the realing in a microwave. Use oven gloves to hold the server or handle when carrying. Do not place directly onto items that are not heat resistant such as a vinyl table-doth. Always

Precautions for Use

A Glass is fragile and may break. Handle it appropriately ⚠ Do not heat using anything other than a microwave oven during normal use and cleaning.

- Do not allow children to use this product. Do not use near children, and store out of reach of children.
- Wash the product before using for the first time.
- Do not strike or scrape the inside of the glass container with a metal spoon Do not use the product if it is cracked, broken, or heavily scratched as it may break unexpectedly.
- Do not touch the glass container with a wet cloth or place on a wet surface when hot, as doing so may damage the product due to sudden temperature Doing so may damage the product
- In the unlikely event the product becomes damaged, please handle any
- Follow local rules on garbage disposal when disposing of this product

Product care

- ⚠ Use a soft sponge and neutral detergent to clean this
- ⚠ Do not use cleansers or sponges that contain abrasives. as doing so may scratch the

Ground coffee beans become stale earlier than whole

beans. Bring back whole bean coffee to your home and grind them just before you brew your coffee.

It helps you enjoy a fresher taste

- If the glass is particularly dirty, use a household bleach thoroughly. Rinse read the handling precautions of the diluted household bleach. Be sure to
- This product is dishwasher safe. Be sure with your dishwasher before use. to read the instruction manual provided thoroughly with water after bleaching.



Choosing your favorite material

For a journey to your favorite coffee flavor

V60 Glass dripper



VDG-02W/R/B Cups 1-4

V60 Ceramic drippe



VDC-01/02W/R Cups 1-2/1-4

center, and extends the contact time between water and depth to the coffee layer, directing the flow of water to the Why the cone shape? The cone shaped dripper adds V60 - Recognized throughout the world. ground coffee.

V60 CRAFT COFFEE MAKER



you through which you can experience the We have a range of products lined up for world of craft coffee

> For your next pack of V60 papers filter, please use following item numbers. V60 Paper filters



VCF-02-M Sheets:40/100 Paper filters (brown

VCF-02-W Sheets 40/100 Paper filters (white

to create a deliciously tasty brew with V60 drippe Natural brown or oxygen bleached white V60 paper filters are specially designed

Brewing with freshly ground coffee beans.

Having better control on speed of water flow

Grinder

Kettle











MSCS-2DTB Coffee ground 100g

MSS-1DTB Coffee ground:24g



VKB-120MB





VKB-120HSV 800mL



VKA-35-TB 350mL

flow creates a lighter tasting coffee while a slower wate our drip kettle's slim spout design makes controlling When preparing yourself a delicious cup of coffee, the flow of hot water easy. A taster speed of water flow creates a richer coffee experience.

Grinder Upgrade & Scale

If you want to control your brew a bit further





EMS-18

VST/VSTN-2000B

extraction quantity and extraction time are essentia The V60 drip scale and the EMS-1B will help you On top of that, a consistent grind size will further help you controlling the flavor of your coffee. In order to brew delicious coffee,

Find and try our recipes on the web to discover your favorite coffee taste