

WATER DRIPPER CLEAR



For hot drink



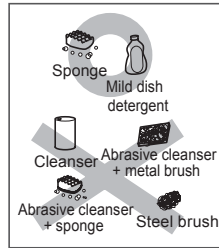
Do not expose to direct flames

Handling Care of glass

- ⚠ Do not expose to direct flames.
- ⚠ Handle the glassware with the utmost care.
- ⚠ Do not let children use it. Do not put it on the place where it is used by children, and children hand reaches.
- Do not use the product if you find a crack, chip or scratch in the glassware. Continued use of a defective product could lead to fire or injury.
- Do not use a metal spoon inside the glass bowl. It may cause breakage.
- Be careful when handling chipped or broken glass parts.
- Never grab the lid to carry the pot. Glass may slip through and the pot may drop.

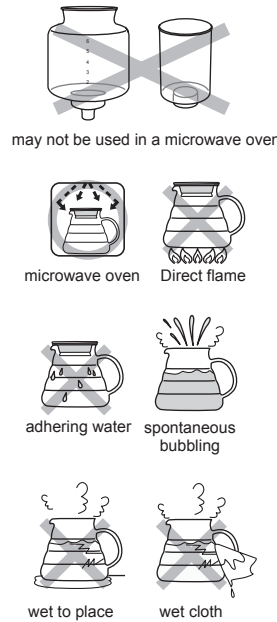
Product Care

- ⚠ Use a soft sponge and mild dish detergent for cleaning.
- ⚠ Do not use sponges with abrasives or metals scouring pads attached. Cleaning using such sponges may cause damage. Do not use abrasive cleansers. This may damage or scratch the surface of the glassware.
- Diluted household bleach may be used for cleaning tough stains on glass. When using household bleach always follow the instructions properly. Please wash the glass thoroughly after bleaching.
- The glass parts may be washed in a dishwasher. Please follow the instructions of dishwasher properly.



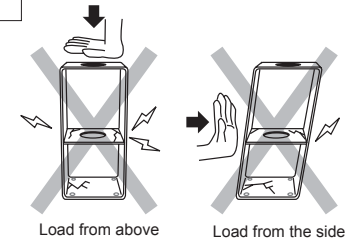
Caution in using the pot at microwave oven

- ⚠ The pot and the lid of this pot may be used in a microwave oven. Other parts may not be used in a microwave oven.
- ⚠ Do not use the heating appliance except the microwave oven.
- ⚠ Do not use heating equipment other than a microwave oven. Such use may cause sudden boiling and cause hot liquid to splatter violently. (spontaneous bubbling). Do not pull your face close to the pot when taking it out of a microwave oven.
- Use the pot to reheat coffee, tea and other beverages in a microwave oven.
- Please wipe off any water on the outside of the pot before putting it in a microwave oven.
- Place the pot at the center of the turntable with the lid on for efficient heating.
- Do not heat the pot with only a small amount of liquid or empty.
- The pot will get very hot after heating it in a microwave oven. Use a potholder or kitchen mitten and hold the body or handle to carry the pot. Please take care not to place the pot on vinyl table cloth or other nonheat resistant material. Use a pot mat or similar when placing the pot on a table or a counter top.
- Please avoid wiping the pot with wet cloth or to place it on a wet surface while it is still hot since such practice may cause the pot to be damaged due to sudden drop in temperature.

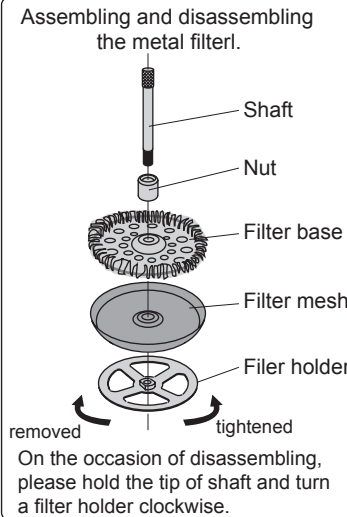
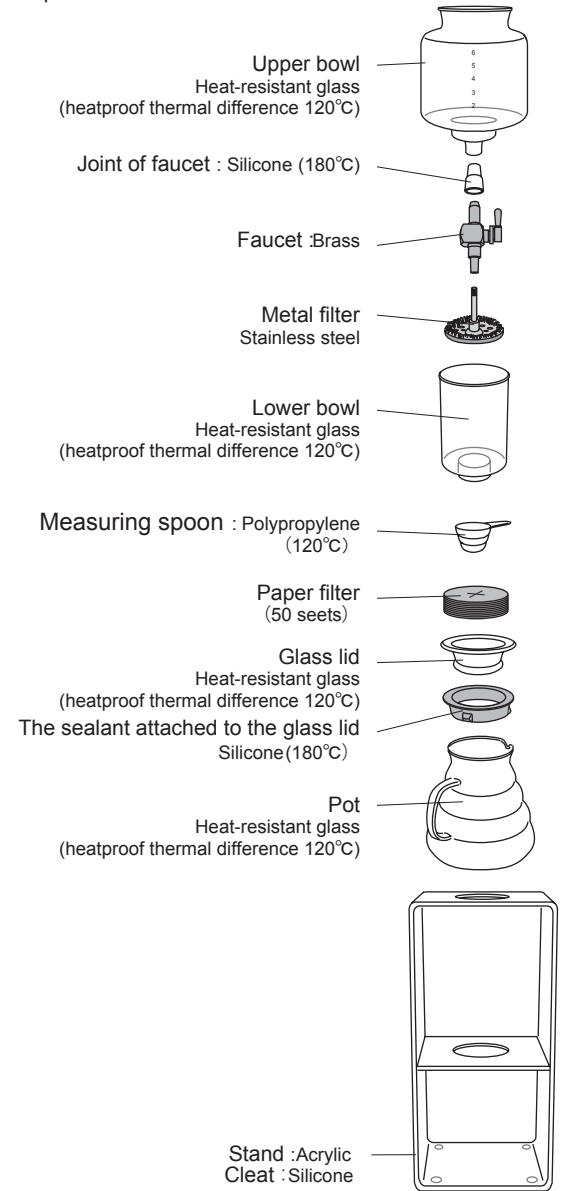


Taking care of the product - parts not made of glass

- Never place heavy items other than attachments for the stand on the stand. Never drop or apply impact to the stand. This may damage the stand.
- The stand and the faucet may not be washed in a dishwasher/dryer. When soiled, use a well wringed wet cloth to clean and wipe dry with a dry cloth.
- The glass sealant, measuring spoon, faucet joint and metal filter may be washed using a dishwasher/dryer. Please follow the instructions of the dishwasher/dryer.
- Always take off or place the lid by placing the pot on a table.



The guidance of material



How to make

1. Set the metal filter.

Set the metal filter in the powder holding bowl.

※Please refer to the diagram on the right for assembling/disassembling the metal filter.

※Push in the metal filter all the way and let it set in a vertical position.

2. Place coffee powder in the powder bowl.

Level spoon full of coffee powder (about 12 g) is the proper amount of coffee powder for one cup of coffee. The bowl can hold coffee powder sufficient to make 2 to 6 cups.

Roast: Use deep roasted coffee for ice coffee.

Grinding: Fine grind. Use freshly ground coffee.

3. Moisten coffee powder.

Pour water while stirring to moisten coffee powder evenly. Taking several steps to moisten coffee powder will result in excellent extraction.

Failure to moisten coffee powder may prevent water from permeating properly and result in a weak extraction. This is particularly true when extracting a small amount (2 to 3 cups). Please ensure to mix thoroughly.

※Small amount of coffee may drip out from the bottom of the powder holding bowl while performing this task. Perform this task in a sink or similar location.

4. Place a paper filter

Flatten the moistened coffee powder and place the paper filter on top.

Use a small amount of water to moisten the paper filter.

Placing the paper filter on top ensures that water will be evenly distributed over the coffee powder.

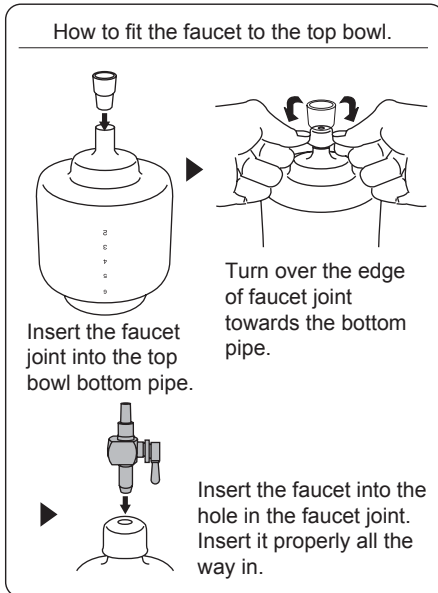
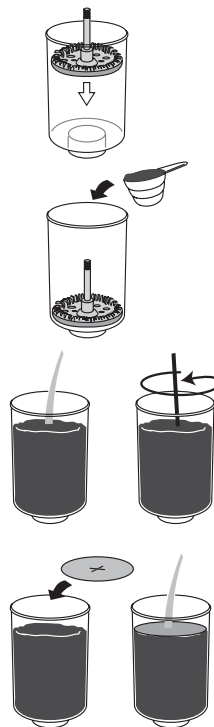
Place the paper filter as evenly as possible and moisten the paper.

When making 2 to 4 cups, the shaft will protrude above the coffee powder. Align the cross cut in the paper filter to the shaft and let the shaft pierce through the cross cut.

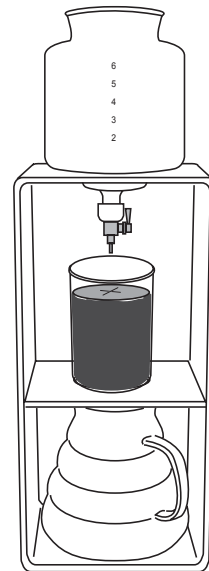
5. Place the pot, powder holding bowl and top bowl on the stand in this order.

Fit the metal faucet to the top bowl before placing the bowl on the stand.

(Please refer to the diagram below)



※To remove the faucet, pull the metal faucet straight out from the faucet joint.



6. Verify that the faucet is set to closed position and pour water into the top bowl.

Add water sufficient for the number of cups you wish to extract using the graduated scale (about 140 ml for each graduation).

Place the lid on.

※Please use this product only on a flat surface. Using the product on an unstable surface may cause it to topple over or to malfunction.

7. Open the faucet

Adjust the dripping rate to about 1 to 1.5 drip per second by turning the faucet.

Dripping rate will gradually drop due to the internal pressure of the top bowl. Please adjust the dripping rate to your liking.

It is recommended to adjust for a slightly fast initial dripping rate at the beginning.

⚠ If it stops dripping in the middle

If it stops dripping in the middle of extraction process, open the faucet a little more or take off the lid and dripping should resume. It is recommended that you set a slightly faster initial dripping rate the next time.

8. Water extracted coffee will be ready in 3 to 5 hours.

Give the coffee in the pot a slight stir before drinking it. Extracted coffee can be stored in a refrigerator in the pot with its lid on. Water extracted coffee contains less fat. This is little chance of quality degradation due to oxidation and it will not become murky over time. It is possible to preserve it for about 3 days. (Refrigeration required)

Try the following combinations and adjust to your liking.

<Strong taste >

Coffee powder : Lot

Milling : Fine

Amount of water : Few

Dripping speed : Slow

<Light taste >

Coffee powder : Few

Milling : medium

Amount of water : Many

Dripping speed : Fast

※If extracted coffee is too weak, this may be due to insufficient initial moistening of the coffee powder.

Please ensure to give adequate mixing of coffee powder in procedure described in item 3 hereinabove.

※Some coffee may splash onto the acrylic stand as extracted coffee drips down into the pot. Wipe it clean with a soft cloth after drip extraction is completed.

※When removing the pot, gently pull the pot out. You may hit the powder bowl set above the pot if you attempt to pull out the pot quickly and cause some damage.

9. The lid may be placed on the pot for storage in a refrigerator or to re-heat in a microwave oven. The glass lid can be used as the pot lid.

※Please read "Caution for use in a microwave oven" when using it in a microwave oven.

Caution in using pot

- The sealant attached to the glass lid may be detached. Attach the sealant to the glass lid with the side with the stopper facing away from the glass lid.
- Avoid placing the stopper towards the pour spout when placing the glass lid on the pot. If the protruding portion of the sealant is at the pour spout, it may become difficult to pour the content out or cause the beverage to overflow.
- Always keep a hand on the lid when pouring out the beverage. If you have a tea bag or some other thing inside the pot, it may bump against the lid when pouring out the beverage and cause the lid to fall off.
- There is a slight difference between graduating scale and actual volume. Please use the graduating scale as a guideline.
- Do not use the pot to freeze the beverage and let a hot beverage cool down before storing it in a refrigerator.

