

# How to make “MIZUDASHI” cold brewed coffee

Filter-in Coffee bottle (FIC-70)



1 Put 55 grams of ground coffee in the strainer.



2 Set the strainer to the upper part.



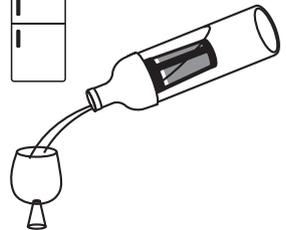
3 Set the spout with the strainer attached to the glass bottle and pour in water gently.



4 Put the stopper on, shake it gently and allow the coffee ground and water to mix.



5 Set the stopper into the spout and let the coffee brew in the refrigerator for 8 hours.



Enjoy!



A mild rich flavor with no bitterness.

## Special features



A strainer fixed to the silicon spout



The coffee ground won't clog the spout.



Able to brew 5 cups at a time

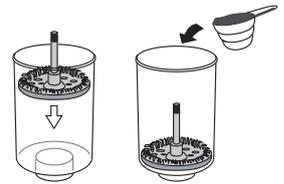
**HARIO**

# How to make Water dripped coffee

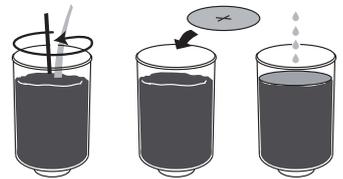
Water Dripper Clear (WDC-6)



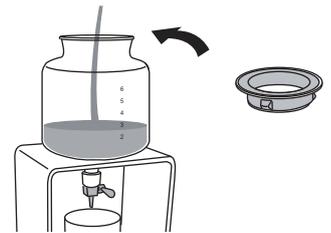
**1** Set the metal filter and place coffee ground in the powder holding bowl.



**2** Slowly drip the water to assure all the coffee is completely wet and place the paper filter on top.

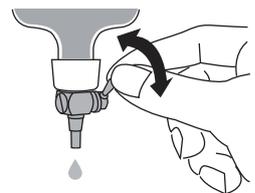


**3** Place the pot, powder holding bowl and top bowl on the stand.



**4** Add water sufficient for the number of cups into the top bowl.

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



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

Enjoy!



A light coffee rich in flavor with no bitterness.

## Special features



Ornamental and functional design



The dripping rate allows to adjust coffee taste.



Able to brew 6 cups at a time

## How to make Iced tea

Tea Dripper LARGO Stand Set (TDR-8006T)



1 Put the tea leaves in the Tea Dripper Largo.



2 Boil water and pour gently.

\*Suitable water temperature is 95°C



3 Put the lid on and brew. While brewing, set the ice in the Iced Tea Pitcher.



4 After brewing, turn the switch on and extract all at once.



5 Put the ice (other than the amount specified) in the glass and pour in the iced tea gently.



Enjoy!



Keeps in all the extracted flavors.

### Special features



Heatproof dripper for tea



Press the switch to extract the tea.



Easy to keep the ice in when pouring.