

Brew for Specialty

Hand Brewing Equipment

HARIO

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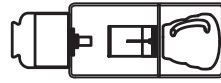
COFFEE Hand Brewing Equipment

As coffee beans have unique characteristics, coffee brewing equipment also has distinct qualities. Different combinations of the type and roast of the coffee bean, the grind, the equipment and brewing method can be used to create a variety of flavors.



COLD BREW

Slow Drip



Slow drip cold brew reduces bitterness and makes a light coffee rich in flavor.

Immersion



Cold brew makes a light coffee without a bitter after taste.

HOT BREW

Pour Over

V60



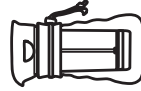
Makes mild coffee. Strength can be easily adjusted.

Cloth



Taste the natural acidity, bitterness and richness of the coffee bean.

Press



Extracts coffee oil for enjoying the natural flavors of the coffee bean.

Immersion

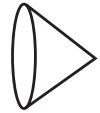
Syphon



Makes a clean coffee with no sediment, while maintaining pronounced flavors.

ACCESSORY

Paper



Server



Grinder



Kettle



Canister



Scale



Thermometer



Stand



Glass

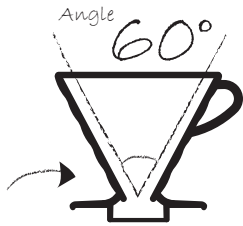


Milk Frother



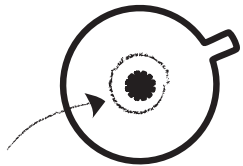
Why V60?

1
Cone
Shape



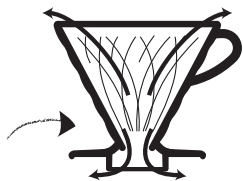
The cone adds depth to the coffee layer.

2
Large
Single
Hole



The big hole can change coffee taste with speeds of water flow.

3
Spiral
Ribs



Spiral ribs for maximum coffee expansion.



Good accessibility

easy to understand,
easy to replicate

If a customer really enjoys the cup we made at the store, they can purchase the same equipment as well as the same coffee and make it at home if they wanted to. Plus, it's an easy system to understand.



Manual control

With the brew bar, we can control the rate of extraction by how fast or slow we pour, and are able to adjust on the fly. The brew bar also brings the focus back to the coffee instead of the technology of the brew method.



Individual brew

Each cup is an individual creation prepared by the barista. Not only that, but it helped eliminate a barrier between the person working the brew bar and the customer.



**VD-01/02/03
T/W/R**

Cups:1-2/1-4/1-6
Plastic
Color: ○ ○ ●



**VDC-01/02
W/R**

Cups:1-2/1-4
Ceramic
Color: ○ ●



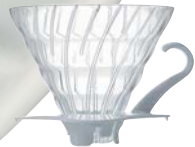
**VDM-02
HSV/BC/CP**

Cups:1-4
Stainless
Color: ● ● ●



VDP-02CP

Cups:1-4
Copper



**VDG-01/02/03
W/R/B**

Cups:1-2/1-4/1-6
Glass
Color: ○ ● ●



VDGN-01/02B

Cups:1-2/1-4
Glass



Olive
wood

VDG-01/02-OV

Cups:1-2/1-4
Glass



VCF-W

Size:01/02/03
Paper filter (White)



VCF-M

Size:01/02/03
Paper filter (Brown)



VPS-100W

Size:01/02-100sheets
Ceramic



XGS-36/60/80TB

360/600/800ml
12/20/27oz



XVD-36/60/80B

360/600/800ml
12/20/27oz



VCS-01/02/03B

450/700/1,000ml
15/24/34oz



Olive
wood

VCWN-40/60-OV

400/600ml
14/20oz



VWS-50T

500ml
17oz



VWD-5

500ml
17oz
Cups:1-4



VDD-02B

700ml
24oz
Cups:1-4



VDS-3012W/R

360ml 12oz
Cups:1-2
Color: ○ ●



VGS-3512-TC/CO/PU

360ml 12oz
Cups:1-2
Color: ● ● ●

HOT BREW



V60

ACCESSORY



Paper



Server



HOT BREW



Cloth



Press



DPW-1/3

240/480ml
8/16oz
Cups:1-2/3-4



Olive wood

DPW-1/3-OV

240/480ml
8/16oz
Cups:1-2/3-4



Olive wood

CPSW-2/4-OV

300/600ml
10/20oz
Cups:2/4



Olive wood

DGC-40-OV

400ml
14oz
Cups:3



DA-1SV

120ml
4oz
Cups:1



MCA-3

360ml
12oz
Cups:3



TCA-2/3/5

240/360/600ml
8/12/20oz
Cups:2/3/5



NXA-5

600ml
20oz
Cups:5



SCA-5

600ml
20oz
Cups:5



HOT BREW



Syphon

COLD BREW



Slow Drip



PTN-5BZ

600ml
20oz
Cups:5



WDC-6

780ml
26oz
Cups:2-6



WDW-6

780ml
26oz
Cups:2-6



WDW-20

2,000ml
67oz
Cups:20



WDM-3

3,000ml
100oz
Cups:30



**FIG-70
-MC/CBR**

650ml
22oz
Cups:5
Color: ● ●



**MCPN-7/14
R/CBR**

600/1,000ml
20/34oz
Cups:5/8
Color: ● ●



CBS-10HSV

1,000ml
34oz
Cups:8



CBC-10SV

1,000ml
34oz
Cups:8



VIG-02T

700ml
24oz
Cups:2-4



VIC-02B

700ml
24oz
Cups:2-4

COLD BREW

HOT BREW



Immersion



Rapid Cooling



ACCESSORY



MXR-2TB
Coffee grounds:40g



MSS-1B
Coffee grounds:24g
Cups:2



MSCS-2TB
Coffee grounds:100g



CMHN-4
Coffee grounds:120g



MM-2
Coffee grounds:24g



MCS-1
Coffee grounds:10g



CM-502C
Coffee grounds:40g



MCD-2
Coffee grounds:35g



MCW-2-OV
Coffee grounds:30g



EVCG-8B
Coffee grounds:240g



ACCESSORY



Kettle



Canister



VKBN-90CP

700ml
24oz



VKB-100/120HSV

600/800ml
20/27oz



EVKB-80U-HSV (For the United States)
EVKB-80E-HSV (For Europe)

150-800ml
5-27oz



SCN-200/400/700T

200/400/700ml
7/13/23oz



MCN-200/300 R/B

Coffee grounds:200/300g
800/1,000ml 27/34oz
Color: ● ●

ACCESSORY



Scale



Timer Scale



VST-2000B

MIN-MAX weight: 2-2,000g
MAX count up time: 99minutes 59seconds



VSTM-2000HSV



M-12SV/CP

Coffee grounds: 12g
Stainless/Copper

ACCESSORY



VTM-1B (Display in Celsius)
VTM-1B-U (Display in Fahrenheit)
Size:W83 D107 H140

COMPATIBLE PRODUCTS



VKB-100HSV



VKB-120HSV



EVKB-80HSV

ACCESSORY



Stand



VSA-1SV/B/GD

Size:W120 D136 H168

Color: ● ● ●



VSA-1006-SV

Size:W120 D150 H220



Olive wood

VSS-1-OV

Size:W145 D160 H230



VSS-1206-OV

Size:W156 D160 H248



VSS-1T

Size:W132 D140 H180



VAS-1

Size:W195 D140 H215



VAS-8006-G

Size:W190 D155 H250



VAS-8006-HSV

Size:W190 D155 H250



ACCESSORY



Milk Frother



Glass



LS-70-OW/PC

70ml 2.5oz
Color: ○ ●



CZ-1



CQT-45

100ml 3.5oz



SGS-80/140

80/140ml
2.5/4.5oz



VCG-10/15

300/450ml
10/15oz



VUW-35HSV/B

350ml 12oz
Color: ● ●





FIRST WAVE

1930's to 1960's

Long distance distribution of roasted coffee became feasible with the development of vacuum packaging, which led to bulk production and mass consumption of coffee. Large corporations, such as Folgers and General Foods, expanded their sales worldwide. At the time, cheap price was of primary concern, so taste and quality took the backseat. Because of this increase in availability, coffee consumption spread among homes and offices worldwide.



SECOND WAVE

1960's to 1990's.

Some of the coffee roasters, who no longer could tolerate the marketing by large corporation in which taste or quality had to take the backseat, became independent and started to market their own business. "Specialty coffee" gradually gained recognition among coffee lovers with discerned taste, which ensued to a global boom of coffee consumption as culminated in the global operation of Starbucks Coffee.



THIRD WAVE

1990's to now.

New generation of specialty coffee: coffee progressed to the next stage like wine.

Coffee is no longer a bulk produced item. Rather, coffee is blossoming as being a refined article of taste. Coffee has evolved to meet the refined demands of a matured market.



- 1 from SEED to CUP**
 Transparent distribution and traceability improve the quality of coffee.
- 2 Flavor of global standard**
 Specialty coffee is evaluated by its flavors and recognized as a global standard.
- 3 Single Origin**
 Enjoy the full flavor of single origin coffee.
- 4 Brewing methods and tools**
 Choose the best brewing method and tool for your best coffee.

<p>Clean Cup</p> <ul style="list-style-type: none"> + purity clarity - dirty earthy moldy 	<p>Balance</p> <ul style="list-style-type: none"> + harmony equilibrium stable-consistent from hot to cold - hollow excessive aggressive, inconsistent change 	<p>Acidity</p> <ul style="list-style-type: none"> + lively, crisp refined firm - sharp, dull hard thin
<p>Mouthfeel</p> <ul style="list-style-type: none"> + creamy buttery round smooth - astringent , rough waterly, gritty 	<p>CUP OF EXCELLENCE </p>	<p>Flavor</p> <ul style="list-style-type: none"> + fruity smoky floral spicy - vegetal, grassy woody, peas
<p>Aftertaste</p> <ul style="list-style-type: none"> + sweet clean disappearing pleasantly lingering - bitter harsh dirty, metallic 	<p>Sweetness</p> <ul style="list-style-type: none"> + ripened honey caramel - green undeveloped closed 	<p>Overall</p> <ul style="list-style-type: none"> + complexity dimension uniformity richness - simplistic, boring do not like

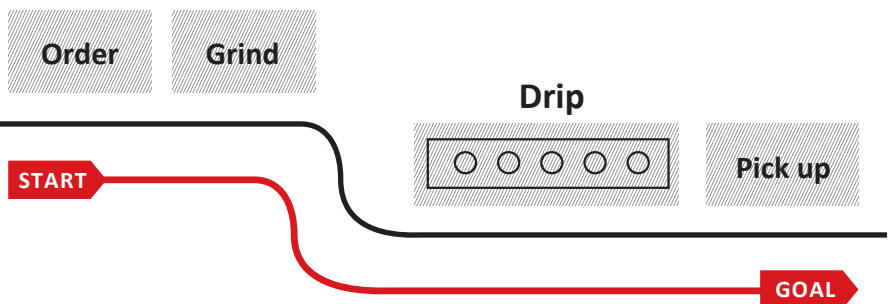
V60 Coffee Bar



V60 Coffee Bar Flow

V60 Coffee Bar Map

- 1 Best Brewing system**
Best brewing system for single origin coffee.
- 2 Simple Operation**
Efficient and simple brewing operation for Baristas at peak time.
- 3 Demonstration of making coffee**
Attractive demonstration in front of customers eliminates a barrier between the Barista and the consumer.
- 4 Reasonable equipment**
V60 dripper is one of the most reasonable investments in brew bar equipment





Germany



The origin of paper filters.



Australia



Host of the 2013 World Barista Championship.



Finland



Has the highest annual consumption of coffee per person.



the USA



The heart of third wave coffee.



Norway



Produced the world's first barista champion.



South Korea



The coffee industry is booming and called the "coffee bubble."



Brazil



World's largest producer of coffee.



England



The origin of siphon coffee.



Japan



The country where HARIO equipment originated and continues to grow.



HARIO products are used in over **70** countries and regions.

U.S.A.

Canada

Brazil

Costa Rica

Colombia

El Salvador

Australia

New Zealand

South Korea

China

Taiwan

Indonesia

Singapore

Thailand

U.K.

Ireland

Holland

Germany

Austria

Russia

France

Norway

Sweden

Finland

Denmark

South Africa and more..

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