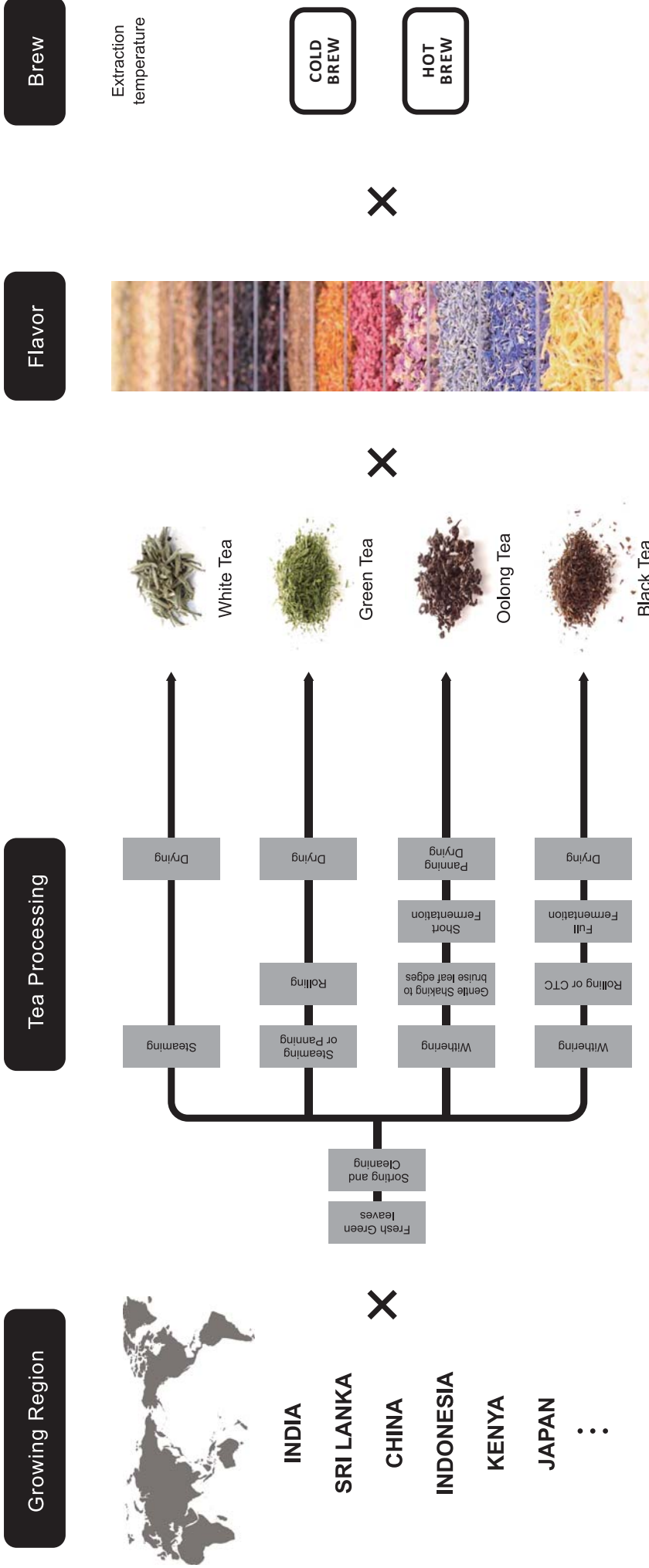


# Brew for Specialty

Hand Brewing Equipment

**HARIO**

# Specialty Tea



# Brew for Specialty

Hand Brewing Equipment

## HARIO

## TEA Hand Brewing Equipment

Every tea possesses its own unique characteristics based on its place of origin and the type of tea used. A myriad of different flavors can be enjoyed by varying the tools and methods used for extraction.



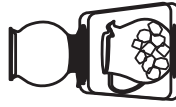
COLD BREW

Immersion



By using cold water for extraction, a tea keeps in all the low in bitterness and severity with a gentle aftertaste can be achieved.

Rapid Cooling (for iced tea)

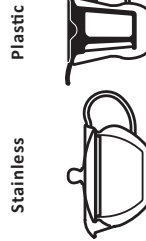


Rapidly cooling brewed tea keeps in all the desired flavors. A soak dripper enables one to select the desired brewing time by pressing a switch of the dripper.

Soak Dripper



Strainer



A large tea strainer allows tea leaves to expand easily, and can be used for small servings.

Filter



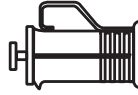
A tea strainer located at the spout, which gives maximum space for the tea leaves to move.

Pull-up



A tea strainer attached to the lid enables one to control tea strength.

Press



Extraction can be halted by lowering the plunger, making it easier to adjust tea strength.

HOT BREW

Immersion

The basic method of submerging the tea leaves in hot water.

ACCESSORY

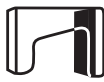
Kettle



Scale



Stand



Thermometer

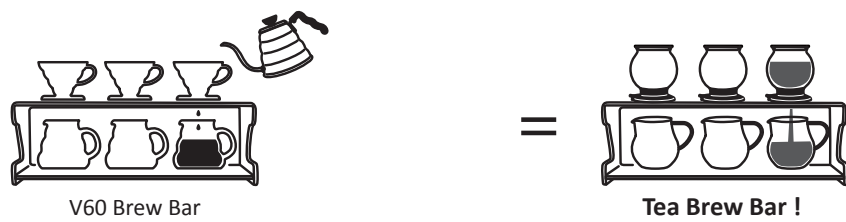
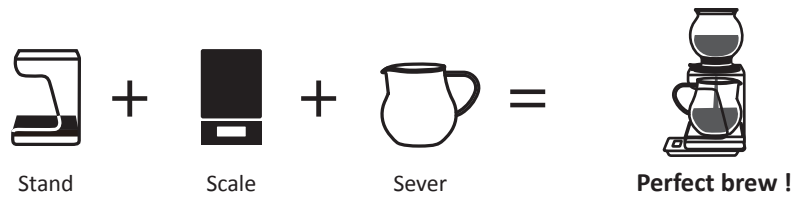


Warmer

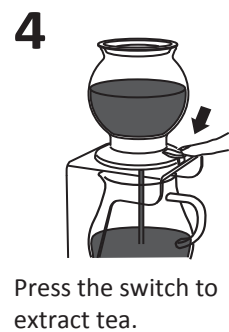


Glass





## How to make





## Brew by pressing a switch

Select the desired brewing time for the dripper.

## Round form

Perfect shape for watching tea leaves jumping.

## Heatproof glass

Enjoy the various colors of tea through the heatproof glass.

HOT BREW



Soak Dripper



Rapid Cooling

ACCESSORY



Stand



Scale



Thermometer



### TDR-80B

800ml  
27oz



### VSS-1T

Size:W132 D140 H180



### VST-2000B

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



Timer Scale



### VTM-1B (Display in Celsius)

### VTM-1B-U (Display in Fahrenheit)

Size:W83 D107 H140



### DSC-1T/TB

Size:W170 D134 H160  
Color: ○ ●



### TDR-8006T

800ml  
27oz





# What is “MIZUDASHI” ?

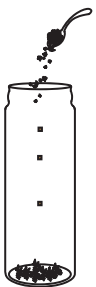
It is a new way to enjoy tea made with cold water. Tea brewed with cold water has a mild rich flavor and no bitterness.

“MIZUDASHI” tea is the preparation of tea using cold water from the start, instead of hot water. Tea leaves contain tannin which can cause bitterness, as well as theanine, an amino acid that provides an overall umami (savory) and sweet complexity. If tea is brewed at a high temperature, tannin and caffeine will dissolve into the water and can make the tea taste slightly bitter. However, if tea is prepared at a low temperature slowly, they will hardly dissolve into the water, and theanine, an amino acid, can be accentuated. This is why tea prepared with cold water is rarely bitter, and embodies a mild yet rich flavor, the inherent nature of tea leaves.



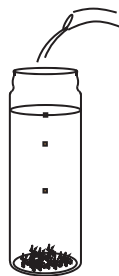
## How to make

1



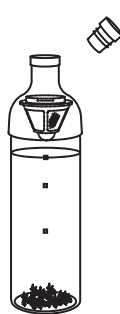
Place tea leaves into the glass bottle.

2



Fill the glass bottle with water up to the top measurement marking.

3



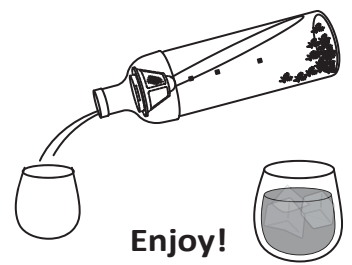
Place the removable top with filter onto the glass bottle.

4



Allow the tea to infuse in the refrigerator for 3~6 hours.

5



Enjoy!

Remove the cap and pour into a glass.

COLD BREW



Immersion



**FIB-30-OG/R**

300ml  
10oz

Color: ● ●

**FIB-75-OG/R**

750ml  
25oz

Color: ● ●

**MDM-7DG**

700ml  
24oz

**MD-10DG**

1,000ml  
34oz

**MDH-10DG**

1,000ml  
34oz



**CHN-30/45/70T**

300/450/700ml  
10/15/24oz



**CHJMN-30/45/70T**

300/450/700ml  
10/15/24oz



**CHJKN-45T**

450ml  
15oz



**HU-1**

170ml  
6oz



**DWT-50HSV**

500ml  
17oz



**TPC-45/70HSV**

450/700ml  
15/24oz



**CHEN-36/70T**

360/700ml  
12/24oz





**OTM-1NW/B**

200ml 7oz  
Color: ○ ●



**HDT-M-OG/R**

200ml 7oz  
Color: ● ●



HOT BREW



Filter  
(Glass)



Filter  
(Stainless)

ACCESSORY



Warmer



**TDG-2/4**

500/800ml  
17/27oz



**JP-2/4**

500/800ml  
17/27oz



**TWN-S / TW-M**



**QSM-1**

180ml  
6oz



**QSA-1SV**

220ml  
8oz



Hot Brew



**JTS-35-OG/R**

350ml 12oz

Cups:1-2

Color: ● ●

HOT BREW



Pull-up



**PTM-35-OW/R**

350ml 12oz

Cups:2

Color: ○ ●



Olive wood

**TEO-45/70-OV**

450/700ml

15/24oz



**CHAN-2/4SV**

300/600ml

10/20oz

Cups:2/4



HOT BREW



Press



**THJ-2/4SV**  
300/600ml  
10/20oz  
Cups:2/4



**THX-2/4SV**  
300/600ml  
10/20oz  
Cups:2/4



**THA-2/4SV**  
300/600ml  
10/20oz  
Cups:2/4



**THE-2SVG**  
300ml  
10oz  
Cups:2



Olive wood

**THW-2/4-OV**  
300/600ml  
10/20oz  
Cups:2/4

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