HARIO V60-02W

Hario V60 Ceramic Coffee Dripper Instruction Manual

Model: V60-02W | Brand: HARIO

Product Overview

The Hario V60 Ceramic Coffee Dripper is a classic pour-over brewing device designed to produce a consistently excellent cup of coffee. Its unique cone shape and spiral ridges facilitate optimal water flow and coffee ground contact, enhancing flavor extraction. Crafted from durable Japanese ceramic, it offers superior heat retention, crucial for a stable brewing temperature.



Figure 1: Front view of the Hario V60 Ceramic Coffee Dripper.

Key Features

- **Classic Ceramic Design:** Specially designed to produce an evenly brewed cup of coffee. Durable Japanese ceramic retains heat to help ensure stable temperature throughout the brewing cycle. Minimalist look to suit any kitchen design or style.
- **Pour Over Excellence:** Specialty cone shape and unique spiral ridges allow for deeper layering of the coffee grounds, producing a deep, rich umami flavor.
- **Pour Control:** The V60 features a single large hole, improving pour flow and providing users the ultimate freedom—pour water quickly for a light flavor or slower for a rich, deep taste. Better accentuates coffees with floral or fruit flavor notes.
- **Traditional Meets Modern:** Our ceramic drippers are made from Arita-yaki, a traditional style of Japanese ceramics with a rich 400-year history. Each Hario pour over dripper is handmade by a local craftsperson in Japan.
- **Easy Maintenance:** Dishwasher safe for convenient cleaning.

Setup

1. **Prepare Your Workspace:** Ensure a clean, stable surface for brewing. Gather your Hario V60 dripper, V60 paper filters (cone-shaped), fresh coffee beans, a coffee grinder, a kettle with a gooseneck spout (recommended for pour control), and your serving vessel (mug or carafe).
2. **Insert Filter:** Place a V60 paper filter into the ceramic dripper.
3. **Pre-wet Filter:** Place the dripper with the filter on top of your serving vessel. Heat water to approximately 195-205°F (90-96°C). Pour a small amount of hot water over the filter to rinse it and pre-heat the dripper and vessel. Discard the rinse water.
4. **Grind Coffee:** Grind your coffee beans to a medium-fine consistency, similar to table salt. The grind size is crucial for optimal extraction.
5. **Add Coffee Grounds:** Transfer the freshly ground coffee into the pre-wet filter, gently shaking to level the bed of grounds.

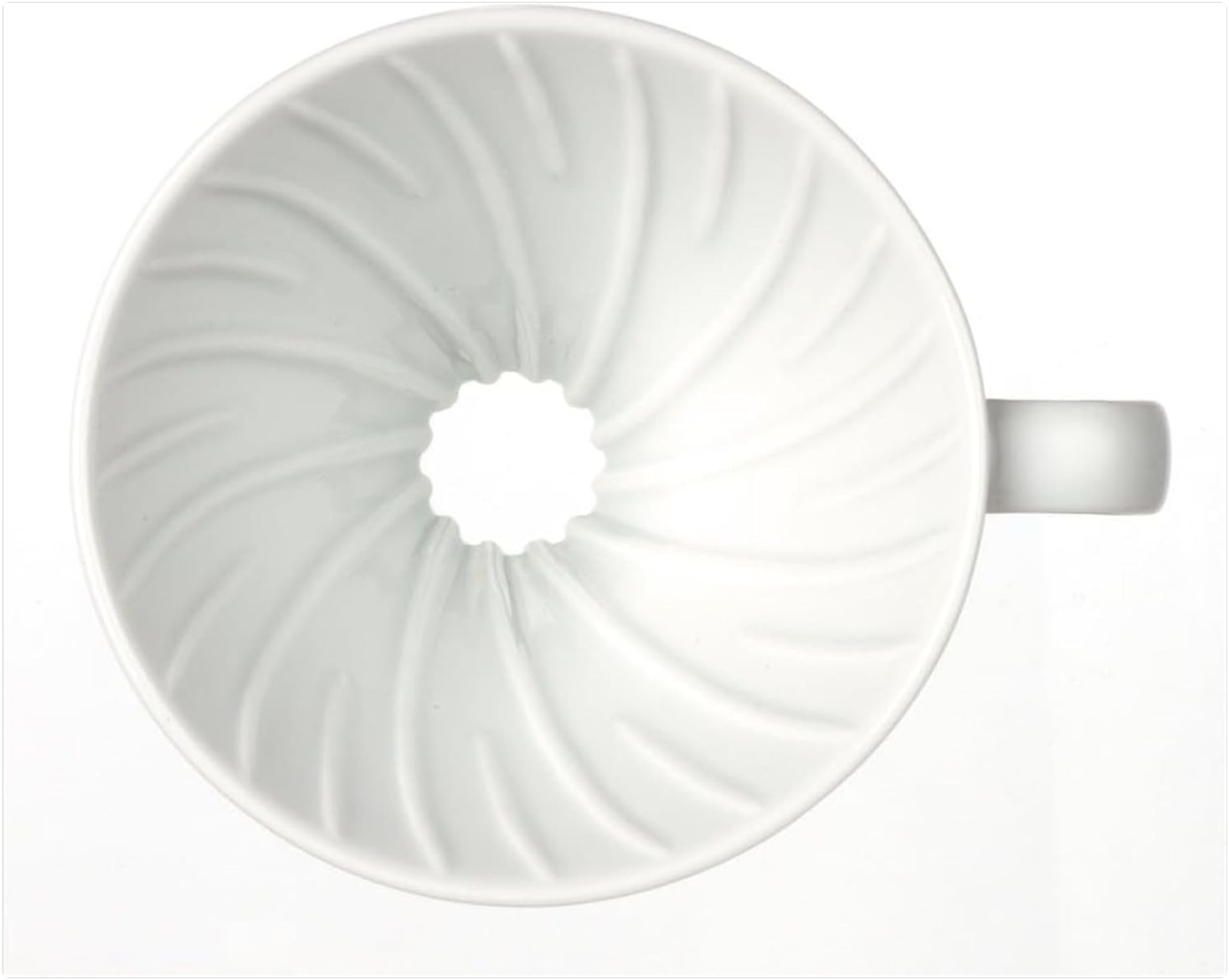


Figure 2: Top view of the Hario V60, highlighting the cone shape and spiral ridges for optimal brewing.

Operating Instructions (Brewing Coffee)

1. **Bloom:** Start a timer. Pour just enough hot water (about twice the weight of your coffee grounds) evenly over the coffee bed to saturate all the grounds. This allows the coffee to "bloom" by releasing trapped gases. Let it sit for 30-45 seconds.
2. **First Pour:** After the bloom, slowly pour water in a circular motion, starting from the center and spiraling outwards, then back towards the center. Avoid pouring directly onto the filter paper. Pour until your scale (if using) reaches about 60% of your target brew weight.
3. **Subsequent Pours:** Continue pouring water in stages, allowing the water level to drop slightly between pours. Maintain a consistent circular motion to ensure even extraction. Aim to complete your pour within 2:30 to 3:30 minutes for a single serving.
4. **Final Drip:** Once you've reached your desired coffee volume, allow the remaining water to drip through the coffee bed completely.
5. **Serve:** Remove the dripper and filter. Your freshly brewed Hario V60 coffee is ready to enjoy.



Figure 3: Illustrates the pouring technique for optimal coffee extraction.



Figure 4: The "bloom" phase where coffee grounds release gases upon initial water contact.

Maintenance & Cleaning

The Hario V60 Ceramic Coffee Dripper is designed for easy cleaning and durability.

- **Daily Cleaning:** After each use, discard the used coffee filter and grounds. Rinse the ceramic dripper thoroughly with warm water.
- **Dishwasher Safe:** For a more thorough cleaning, the Hario V60 Ceramic Dripper is dishwasher safe. Place it on the top rack of your dishwasher.
- **Stain Removal:** Over time, coffee oils may cause staining. To remove stubborn stains, you can use a mild abrasive cleaner or a solution of warm water and baking soda. Avoid harsh chemicals or abrasive pads that could scratch the ceramic.
- **Storage:** Store the dripper in a dry place to prevent any residue buildup.



Figure 5: The Hario V60 dripper is easy to clean and store on any kitchen counter.

Troubleshooting

- **Coffee Brews Too Fast:**
  - Grind size may be too coarse. Adjust your grinder to a finer setting.
  - Pouring water too quickly. Slow down your pour rate, especially with a gooseneck kettle.
- **Coffee Brews Too Slow:**
  - Grind size may be too fine. Adjust your grinder to a coarser setting.
  - Too much coffee grounds. Reduce the amount of coffee used.
  - Water temperature too low. Ensure water is within the recommended 195-205°F (90-96°C) range.
- **Coffee Tastes Weak/Under-extracted:**
  - Insufficient contact time between water and grounds. Try a finer grind or slower pour.
  - Water temperature too low.

- Not enough coffee grounds.

- **Coffee Tastes Bitter/Over-extracted:**
  - Too long contact time. Try a coarser grind or faster pour.
  - Water temperature too high.
  - Too much coffee grounds.

Specifications

Brand	HARIO
Model Name	V60 Ceramic
Item Model Number	V60-02W
Color	White
Product Dimensions	4.7"D x 5.5"W x 4"H
Item Weight	13 ounces
Material	Ceramic
Special Feature	Dishwasher_safe
Country of Origin	Japan

Warranty & Support

For warranty information or product support, please refer to the official HARIO website or contact their customer service directly. Keep your purchase receipt as proof of purchase.
A digital version of the user manual is availablehere.

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