

## Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

› [HARIO](#) /

› [HARIO VDP-02CP V60 Copper Dripper User Manual](#)

## HARIO VDP-02CP

# HARIO VDP-02CP V60 Copper Dripper User Manual

Model: VDP-02CP | Brand: HARIO

## 1. INTRODUCTION AND OVERVIEW

---

The HARIO VDP-02CP V60 Copper Dripper is a professional-grade pour-over coffee dripper designed for brewing 1-4 cups of coffee. Crafted from copper, this dripper offers excellent thermal conductivity, ensuring quick warming and a smooth extraction process. Its lightweight and durable construction makes it a reliable tool for coffee enthusiasts.

## 2. PRODUCT FEATURES

---

- **Material:** Dripper made of Copper, Handle made of Brass, Measuring Spoon made of Polypropylene.
- **Capacity:** Designed for 1-4 cups of coffee (approximately 300 milliliters).
- **Thermal Conductivity:** Copper material ensures rapid heat transfer for consistent brewing temperature.
- **Durability:** Lightweight yet robust metal construction.
- **Origin:** Made in Japan.
- **Accessories:** Includes a V60 measuring spoon.



Image 1: The HARIO VDP-02CP V60 Copper Dripper, showcasing its distinctive conical shape and brass handle.

### 3. SETUP

---

1. **Prepare Your Server:** Place the HARIO VDP-02CP V60 Copper Dripper securely on top of your chosen coffee server or mug. Ensure it sits stably.
2. **Insert Paper Filter:** Fold the V60 paper filter along its seam and place it inside the dripper.
3. **Rinse Filter:** Pour hot water (just off the boil) through the paper filter to rinse it. This removes any paper taste and preheats the dripper and server. Discard the rinse water.
4. **Add Ground Coffee:** Add your desired amount of freshly ground coffee into the rinsed filter. Gently shake the dripper to level the coffee grounds.

### 4. OPERATING INSTRUCTIONS

---

Achieving optimal coffee extraction with the V60 dripper requires attention to detail in your pouring technique.

1. **Bloom:** Start by pouring a small amount of hot water (approximately twice the weight of your coffee grounds) evenly over the grounds. Allow the coffee to "bloom" for 30-45 seconds. This allows gases to escape, preparing the grounds for optimal extraction.
2. **Continuous Pour:** After the bloom, continue pouring hot water in a slow, steady, circular motion, starting from the center and moving outwards, then back to the center. Avoid pouring directly onto the filter paper. Maintain a consistent water level.
3. **Total Brew Time:** Aim for a total brew time of approximately 2:30 to 3:30 minutes for a balanced extraction, depending on your coffee quantity and grind size.
4. **Remove Dripper:** Once all the water has passed through, carefully remove the dripper from your server or

mug. Be aware that the copper dripper and its brass handle may become hot during brewing.

## 5. CARE AND MAINTENANCE

---

Proper care will ensure the longevity and performance of your HARIO VDP-02CP V60 Copper Dripper.

- **Hand Wash Only:** This dripper is **not microwave or dishwasher safe**. Always hand wash it with mild soap and warm water immediately after use.
- **Drying:** Dry thoroughly with a soft cloth to prevent water spots and maintain the copper's appearance.
- **Patina:** Over time, the copper may develop a natural patina, which is a characteristic of the material. This does not affect its functionality. If you prefer to restore its original shine, use a copper-specific cleaning solution according to its instructions.
- **Handle Care:** The brass handle may also develop a patina. Clean with a brass-specific cleaner if desired.

## 6. TROUBLESHOOTING

---

- **Coffee Tastes Weak/Under-extracted:**
  - Ensure your coffee grounds are not too coarse. A finer grind increases extraction.
  - Check your water temperature; it should be between 195-205°F (90-96°C).
  - Adjust your pouring speed to ensure adequate contact time between water and grounds.
- **Coffee Tastes Bitter/Over-extracted:**
  - Your coffee grounds might be too fine. Try a slightly coarser grind.
  - Reduce the total brew time by pouring slightly faster.
  - Ensure water temperature is not too high.
- **Water Drains Too Slowly:**
  - The coffee grind might be too fine, causing clogging.
  - Ensure the paper filter is properly seated and not blocking the drain hole.

## 7. SPECIFICATIONS

---

Feature	Detail
Brand	HARIO
Model Name	VDP-02CP
Color	Copper
Product Dimensions (D x W x H)	4.72" x 5.31" x 3.62" (12.0 cm x 13.5 cm x 9.2 cm)
Item Weight	6.9 ounces (approx. 196 g)
Material	Dripper: Copper, Handle: Brass, Spoon: Polypropylene
Capacity	300 Milliliters (1-4 Cups)
Coffee Filter Size	#2 V60 Paper Filters
Operation Mode	Manual
Dishwasher Safe	No (Hand wash recommended)

Origin	Made in Japan
--------	---------------

## 8. WARRANTY AND SUPPORT

---

For warranty information or product support, please refer to the official HARIO website or contact HARIO customer service directly. Keep your purchase receipt as proof of purchase.

Official HARIO Website: [www.hario.jp](http://www.hario.jp)