

HARIO COMIN18JU005271

HARIO V60 Size 01 Natural Paper Coffee Filters - Instruction Manual

Model: COMIN18JU005271

1. PRODUCT OVERVIEW

The HARIO V60 Size 01 Natural Paper Coffee Filters are designed for use with HARIO V60 pour-over coffee drippers. These cone-shaped filters are made from virgin pulp and are suitable for brewing 1 to 2 cups of coffee. This set includes three packs, totaling 300 filters.



Image 1.1: Three packs of HARIO V60 Size 01 Natural Paper Coffee Filters, each containing 100 filters.

Please note that due to manufacturing processes, there may be slight variations in paper color and thickness. These variations do not affect the brewing time or the taste of your coffee.

2. SETUP INSTRUCTIONS

1. **Unfold the Filter:** Carefully separate one filter from the stack. The filter is cone-shaped when opened.
2. **Place in Dripper:** Position the unfolded filter inside your HARIO V60 Size 01 pour-over coffee dripper. Ensure it sits snugly against the dripper walls.
3. **Rinse the Filter:** To remove any potential paper taste and to pre-heat your dripper and server, pour hot water over the filter until it is thoroughly wet. Discard this rinse water before adding coffee grounds.



Image 2.1: A single HARIO V60 Size 01 Natural Paper Coffee Filter, ready for use.

3. OPERATING INSTRUCTIONS (BREWING COFFEE)

1. **Add Coffee Grounds:** After rinsing, add your desired amount of freshly ground coffee to the wet filter. For optimal results, use a medium-fine grind.
2. **Bloom:** Slowly pour a small amount of hot water (approximately twice the weight of your coffee grounds) over the grounds, ensuring all grounds are saturated. Allow it to sit for 30-45 seconds. This step, known as 'blooming,' allows the coffee to degas.
3. **Pour Water:** Continue pouring hot water in a slow, 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 over the coffee grounds.
4. **Complete Brew:** Continue pouring until you reach your desired coffee volume. The brewing process should typically take between 2:30 and 3:30 minutes, depending on your grind size and pour rate.
5. **Serve:** Once brewing is complete, remove the dripper and filter. Your coffee is ready to serve.

4. MAINTENANCE AND DISPOSAL

These HARIO V60 paper filters are designed for single use. After brewing, carefully remove the filter with the spent coffee grounds from the dripper. The natural paper material is suitable for composting in most home composting systems. Please check local composting guidelines for confirmation.

5. TROUBLESHOOTING

- **Coffee tastes like paper:** Ensure you thoroughly rinse the filter with hot water before adding coffee grounds. This removes any residual paper taste and pre-heats the brewing equipment.
- **Water drains too quickly/slowly:** The flow rate is primarily influenced by coffee grind size and pour technique. If water drains too quickly, try a finer grind. If it drains too slowly, a coarser grind may be needed. Ensure the filter is properly seated in the dripper.
- **Filter tears during brewing:** This is uncommon with HARIO filters. Ensure the filter is not overfilled with grounds and that the water is poured gently, avoiding direct, forceful streams onto the paper.

6. SPECIFICATIONS

Feature	Detail
Brand	HARIO
Model Number	COMIN18JU005271
Material	Virgin Pulp Paper
Shape	Cone
Filter Size	01 (suitable for 1-2 cups)
Number of Filters	300 (3 packs of 100)
Product Dimensions	9.49 x 6.5 x 2.2 inches
Item Weight	10.2 ounces
UPC	785577638428