

## HARIO VDG-02-OV

# HARIO V60 Glass Coffee Dripper (Size 02, Olive Wood)

Instruction Manual

## 1. INTRODUCTION

Thank you for choosing the HARIO V60 Glass Coffee Dripper. This manual provides essential information for the proper setup, operation, and maintenance of your V60 dripper to ensure you enjoy a consistently excellent cup of pour-over coffee. The V60 is renowned for its unique cone shape and spiral ribs, which are designed to optimize water flow and coffee extraction, highlighting the nuanced flavors of your coffee beans.

## 2. PRODUCT OVERVIEW & COMPONENTS

The HARIO V60 Glass Coffee Dripper (Size 02) features a heat-resistant glass cone and an elegant olive wood base, combining functionality with aesthetic appeal. It is designed for brewing 1-4 cups of coffee.



Image: The HARIO V60 Glass Coffee Dripper, Size 02, with its clear glass cone and distinctive olive wood base.

### Components:

- **Glass Dripper Cone:** The conical, ribbed glass section where coffee is brewed.
- **Olive Wood Base:** A stylish wooden stand that supports the glass dripper over your server or mug.
- **Silicone Gasket:** Located between the glass cone and the wood base, ensuring a secure fit.

### 3. SETUP

1. **Assemble the Dripper:** Place the glass dripper cone securely into the olive wood base. Ensure the silicone gasket is properly seated.
2. **Position:** Place the assembled dripper onto your chosen coffee server or mug.
3. **Insert Filter:** Fold the seam of a HARIO V60 paper filter (Size 02) and place it inside the glass dripper.
4. **Rinse Filter:** Pour hot water (just off boil, around 200°F / 93°C) through the paper filter to rinse it. This removes any paper taste and pre-heats the dripper and server. Discard the rinse water.
5. **Add Coffee Grounds:** Add your desired amount of freshly ground coffee (medium-fine grind, similar to table salt) into the rinsed filter. Gently shake the dripper to level the coffee bed.



Image: HARIO V60 paper filters, essential for brewing with the V60 dripper.

## 4. OPERATING INSTRUCTIONS (BREWING)

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Achieving the perfect pour-over requires attention to detail. Here's a general guide:

1. **Bloom (0:00 - 0:30):** Start a timer. Pour just enough hot water (approximately twice the weight of your coffee grounds) evenly over the coffee bed to saturate all the grounds. Allow it to sit for 30 seconds. This 'bloom' phase allows gases to escape, leading to a more even extraction.
2. **First Pour (0:30 - 1:30):** Continue pouring hot water slowly and steadily in a circular motion, starting from the center and moving outwards, then back to the center. Avoid pouring directly onto the filter paper. Aim to reach about 60% of your total water volume during this phase.
3. **Second Pour (1:30 - 2:30):** Continue pouring in the same circular motion until you reach your desired total water volume.
4. **Drawdown:** Allow all the water to drip through the coffee bed. The total brew time should ideally be between 2:30 and 3:30 minutes, depending on your grind size and desired strength.

### Tips for Optimal Brewing:

- **Water Temperature:** Maintain water temperature between 195-205°F (90-96°C).
- **Coffee-to-Water Ratio:** A common starting point is 1:15 (1 gram of coffee to 15 ml of water). Adjust to your preference.
- **Grind Consistency:** Use a consistent medium-fine grind. Inconsistent grinds can lead to uneven extraction.

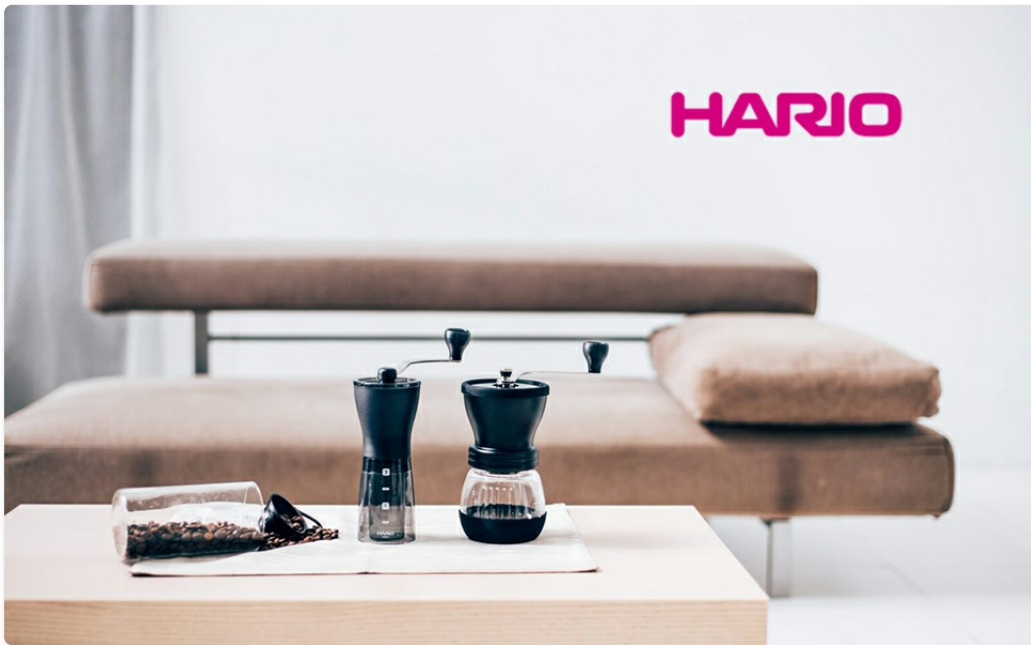


Image: A HARIO V60 dripper in use, showing the pour-over brewing method.

## Official Product Video:

Video: An official HARIO video demonstrating the use of a dripper. This video provides a visual guide to the pour-over brewing process.

## 5. CLEANING AND MAINTENANCE

Proper cleaning ensures the longevity of your HARIO V60 dripper and maintains optimal coffee flavor.

- **Glass Dripper:** The glass cone can be hand-washed with warm soapy water. Rinse thoroughly. It is **not** dishwasher safe.
- **Olive Wood Base:** Hand wash the olive wood base with mild soap and water. **Immediately dry** the wood thoroughly with a soft cloth after washing. Do not soak the wood or place it in a dishwasher, as this can cause warping or cracking.
- **Silicone Gasket:** Remove the silicone gasket from the wood base and wash it separately. Ensure it is clean and dry before reassembling.
- **Storage:** Store the dripper in a clean, dry place.

## 6. TROUBLESHOOTING

- **Coffee Drips Too Slowly (Stalling):**
  - **Cause:** Grind size too fine, or coffee bed is too compacted.
  - **Solution:** Try a coarser grind. Ensure even saturation during the bloom to prevent channeling.
- **Coffee Drips Too Quickly:**
  - **Cause:** Grind size too coarse, or insufficient coffee grounds.
  - **Solution:** Try a finer grind or increase the amount of coffee used.
- **Coffee Tastes Weak/Sour (Under-extracted):**
  - **Cause:** Water temperature too low, grind too coarse, or insufficient brew time.

- **Solution:** Ensure water is at the correct temperature. Try a finer grind or extend brew time slightly.
- **Coffee Tastes Bitter/Harsh (Over-extracted):**
  - **Cause:** Water temperature too high, grind too fine, or excessive brew time.
  - **Solution:** Lower water temperature. Try a coarser grind or reduce brew time.

## 7. SPECIFICATIONS

<b>Brand</b>	HARIO
<b>Model Name</b>	V60 Glass
<b>Model Number</b>	VDG-02-OV
<b>Capacity</b>	1-4 Cups (Size 02)
<b>Material</b>	Heat-resistant Glass, Olive Wood
<b>Filter Type</b>	Paper (#2 size recommended)
<b>Operation Mode</b>	Manual
<b>Item Weight</b>	0.35 Kilograms
<b>Product Dimensions</b>	0.2"D x 0.2"W x 0.16"H

## 8. WARRANTY AND SUPPORT

This HARIO V60 Glass Coffee Dripper is backed by a 12-year warranty, ensuring quality and durability. For any product inquiries, technical support, or warranty claims, please refer to the contact information provided with your product packaging or visit the official HARIO website.