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## Osaka Lake Mashu

# Osaka Lake Mashu Pour-Over Coffee Dripper with Wood Stand User Manual

Model: Lake Mashu

## INTRODUCTION

Thank you for choosing the Osaka Lake Mashu Pour-Over Coffee Dripper. This manual provides detailed instructions for the proper setup, operation, and maintenance of your new coffee brewing system. Designed for a rich and smooth coffee experience, this pour-over set combines functionality with elegant design.

## PRODUCT COMPONENTS

The Osaka Lake Mashu Pour-Over Coffee Dripper set includes the following components:

- **Stainless Steel Cone Filter:** A durable, reusable filter designed to extract maximum flavor without the need for paper filters.
- **Glass Carafe:** A borosilicate glass server with a comfortable wooden handle, designed for heat resistance and clarity.
- **Wood Stand:** A stable wooden base with a metal frame to securely hold the filter above the carafe.

POUR-OVER  
COFFEE DRIPPER  
With Stand. - Wood Series



How to use the "LAKE MASHŪ" Brewing Station:

You start by grinding your coffee and boiling water.

Insert the stainless steel filter, spoon in your coffee, then slowly pour in hot water.

Watch as the coffee slowly drips into the carafe.

Remove filter, pour and enjoy your freshly brewed coffee.



**STAINLESS STEEL  
CONE FILTER**

The double filter, is laser-cut with an additional mesh filter inside. Unlike paper filters which are a waste of money and rob you of the essential oils the coffee provides. This filter will produce a rich tasting balanced coffee.



**WIRE STAND  
WITH WOOD TRIMMING**

This aesthetically pleasing wire stand with stunning wood trimmings is designed for easy brewing. It has grips on the bottom to keep it from slipping during use and a stainless steel drip plate. The wood is treated to be water resistant.



**GLASS SERVER**

The borosilicate glass server is adorned with stunning wood trimmings. Borosilicate is thermal shock resistant and does not absorb any chemicals, odors or residue, giving you a fresh tasting coffee every time you brew.

Image: All components of the Osaka Pour-Over Coffee Dripper set, including the stainless steel filter, glass carafe with wooden handle, and the wooden stand.





Image: Detailed view of the stainless steel cone filter, the wire stand with wood trimming, and the glass server, highlighting

their individual features.

## SETUP

To set up your Osaka Lake Mashu Pour-Over Coffee Dripper:

1. Place the wooden stand on a stable, flat surface.
2. Position the glass carafe directly beneath the opening of the stand.
3. Insert the stainless steel cone filter into the metal ring at the top of the stand, ensuring it is securely seated.



Image: The Osaka Pour-Over Coffee Dripper fully assembled, showing the stainless steel filter resting on the metal frame of the wooden stand, with the glass carafe positioned underneath.

## OPERATING INSTRUCTIONS: BREWING YOUR COFFEE

Follow these steps to brew a perfect cup of pour-over coffee:

1. **Prepare Coffee Grounds and Water:** Grind your preferred coffee beans to a medium-fine consistency, similar to table salt. Heat fresh water to approximately 200-205°F (93-96°C), just off the boil.
2. **Add Coffee Grounds:** Place the desired amount of coffee grounds into the stainless steel cone filter. A common ratio is 1:15 or 1:16 (e.g., 1 gram of coffee to 15-16 grams of water). Gently shake the filter to level the grounds.

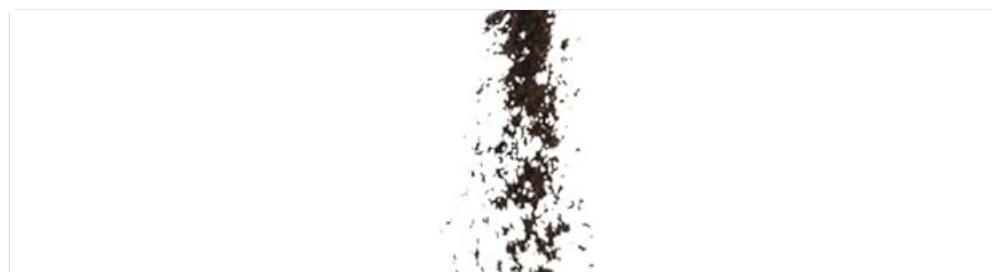




Image: Coffee grounds being spooned into the stainless steel cone filter, which is positioned on the wooden stand above the glass carafe.

3. **Bloom the Coffee:** Slowly pour a small amount of hot water (about twice the weight of the coffee grounds) evenly over the grounds, ensuring they are fully saturated. Allow the coffee to "bloom" for 30-45 seconds. This allows gases to escape, leading to better flavor extraction.
4. **Continue Pouring:** After the bloom, continue pouring the remaining 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 walls. Maintain a consistent pour rate to ensure even extraction.



Image: Hot water being carefully poured from a gooseneck kettle over the coffee grounds in the stainless steel filter, initiating the brewing process.

5. **Observe Dripping:** Watch as the coffee slowly drips through the filter into the glass carafe below. The total brewing time should ideally be between 2.5 to 4 minutes, depending on the grind size and desired strength.



## THIS HOLIDAY SEASON, ENJOY THE GIFT OF COFFEE

Whether looking to treat yourself to quality craftsmanship or looking for a great gift to give to the coffee lover in your life. All our products come packaged the way you see them in beautiful color boxes, with detailed step by step manuals inside.

With our guides and tips you will be brewing amazing coffee in no time!



Image: Brewed coffee steadily dripping from the stainless steel filter into the glass carafe, which is resting on the wooden stand.

6. **Serve:** Once all the water has passed through the grounds, carefully remove the filter and stand. Pour the freshly brewed coffee from the carafe into your cup and enjoy.



Image: A hand pouring freshly brewed coffee from the Osaka glass carafe into a clear double-walled coffee mug.

## Brewing Demonstration Video

Your browser does not support the video tag.

Video: A demonstration of the pour-over coffee brewing process using the Osaka Pour-Over Coffee Dripper. This video shows the steps from pouring hot water over the grounds to the coffee dripping into the carafe.

## CLEANING AND MAINTENANCE

Proper cleaning ensures the longevity and optimal performance of your Osaka Pour-Over Coffee Dripper.

- **Stainless Steel Filter:** After each use, discard the used coffee grounds. Rinse the filter thoroughly under warm running water. For a deeper clean, use a soft brush and mild dish soap to remove any coffee oils or residue. Ensure all soap is rinsed off. The filter is dishwasher safe.
- **Glass Carafe:** Wash the glass carafe with warm, soapy water after each use. Use a soft sponge or cloth to avoid scratching the glass. Rinse thoroughly. The carafe is dishwasher safe.
- **Wood Stand:** Wipe the wooden stand with a damp cloth. Do not submerge the wooden stand in water or place it in a dishwasher, as this can damage the wood. Dry immediately after cleaning.
- **Descaling:** Periodically, if you notice mineral buildup, you may descale the glass carafe using a solution of white vinegar and water. Rinse thoroughly after descaling.

## TROUBLESHOOTING

If you encounter issues with your pour-over coffee dripper, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Coffee brews too slowly.	Coffee grounds are too fine; filter is clogged.	Use a coarser grind. Clean the filter thoroughly to remove any residue.
Coffee brews too quickly/weak coffee.	Coffee grounds are too coarse; insufficient coffee.	Use a finer grind. Increase the amount of coffee grounds. Ensure even water saturation.
Coffee tastes bitter.	Over-extraction; water too hot.	Use a coarser grind or reduce brewing time. Ensure water temperature is between 200-205°F (93-96°C).
Coffee tastes sour/under-extracted.	Under-extraction; water not hot enough.	Use a finer grind or increase brewing time. Ensure water temperature is between 200-205°F (93-96°C).

## SPECIFICATIONS

- **Brand:** Osaka
- **Model Number:** Lake Mashu
- **Coffee Maker Type:** Pour Over
- **Special Feature:** Manual Pour-Over Brewing, Reusable Filter
- **Operation Mode:** Manual
- **Capacity:** Approximately 20 oz. (1.3 pounds)
- **Product Dimensions:** 5.2 x 5.2 x 10 inches
- **Item Weight:** 1.7 pounds
- **Included Components:** Filter, Glass Carafe, Wood Stand
- **Material:** Stainless Steel (filter), Borosilicate Glass (carafe), Wood (stand)

## WARRANTY AND SUPPORT

For warranty information or product support, please refer to the documentation included with your purchase or contact Osaka customer service directly. Keep your purchase receipt for warranty claims.