

HARIO NXAR-5

HARIO NXAR-5 Coffee Siphon Next Coffee Drip User Manual

Model: NXAR-5

INTRODUCTION

This manual provides detailed instructions for the safe and effective use of your HARIO NXAR-5 Coffee Siphon Next Coffee Drip. Please read this manual thoroughly before operating the appliance and retain it for future reference. The HARIO NXAR-5 is designed to brew up to 5 cups (600ml) of coffee using the siphon method, known for producing a clean and aromatic brew.

IMPORTANT SAFETY INFORMATION

- Always handle glass components with care. Glass can break if dropped or subjected to sudden temperature changes.
- Use only the provided heat source or a compatible alternative designed for siphon coffee makers. Ensure proper ventilation when using an alcohol or butane burner.
- Do not touch hot surfaces during or immediately after brewing. Use the handle and allow components to cool before handling.
- Keep out of reach of children and pets.
- Ensure the siphon is placed on a stable, heat-resistant surface during operation.
- Do not overfill the lower chamber with water or the upper chamber with coffee grounds.
- Only glass components are dishwasher safe. Refer to the cleaning section for detailed instructions.

COMPONENTS OVERVIEW

Familiarize yourself with the parts of your HARIO NXAR-5 Coffee Siphon:

1. Upper Chamber (Funnel)
2. Lower Chamber (Carafe)
3. Stand with Handle

4. Filter Assembly (Cloth filter or Metal filter)
5. Alcohol Burner (or compatible heat source)
6. Measuring Spoon/Stirrer



Image Description: An assembled Hario NXAR-5 Coffee Siphon, showing the upper and lower glass chambers, the metal stand with a black handle, and the alcohol burner base underneath. This image illustrates the complete product structure.

SETUP AND INITIAL USE

1. **Unpack Components:** Carefully remove all parts from the packaging. Inspect for any damage.
2. **Initial Cleaning:** Wash all glass components (upper and lower chambers) and the filter assembly with warm, soapy water. Rinse thoroughly and dry.
3. **Assemble Stand:** Place the lower chamber onto the metal stand. Ensure it is securely seated.
4. **Prepare Filter:**
 - **Cloth Filter:** Attach the cloth filter to the spring-loaded chain. Insert the chain into the upper chamber, pulling the spring hook through the bottom opening until the filter is centered.
 - **Metal Filter:** Place the metal filter into the upper chamber, ensuring it sits flat at the bottom.
5. **Prepare Burner:** If using the alcohol burner, fill it with denatured alcohol (not included) to the recommended level. Ensure the wick is properly positioned.

OPERATING INSTRUCTIONS

Brewing Coffee

1. **Add Water to Lower Chamber:** Fill the lower chamber with hot water (preferably pre-heated to reduce brewing time) up to the desired mark (e.g., 5 cups / 600ml).



Image Description: The Hario NXAR-5 Coffee Siphon with clear water visible in the lower, spherical chamber. The upper chamber is empty and positioned above, ready for coffee grounds. This shows the initial step of adding water.

2. **Add Coffee Grounds to Upper Chamber:** Grind your coffee beans to a medium-fine consistency. Add the desired amount of coffee grounds to the upper chamber. A general guideline is 10-12 grams of coffee per 100ml of water.



Image Description: A close-up view of the upper glass chamber of the Hario NXAR-5 Coffee Siphon, containing dark coffee grounds. The chamber is tilted slightly, indicating it's being prepared for brewing. This illustrates the step of adding coffee grounds.

3. **Insert Upper Chamber:** Carefully insert the upper chamber into the lower chamber, ensuring a snug, airtight seal. The filter should be positioned correctly.
4. **Apply Heat:** Place the lit alcohol burner (or alternative heat source) directly under the lower chamber. The water will begin to heat and rise into the upper chamber.
5. **Brewing Process:** Once most of the water has transferred to the upper chamber and mixed with the coffee grounds, stir gently with the provided stirrer for about 30 seconds to ensure even saturation. Allow to brew for 1-2 minutes, depending on desired strength.
6. **Remove Heat:** Remove the heat source. As the lower chamber cools, a vacuum will form, drawing the brewed coffee back down through the filter into the lower chamber.

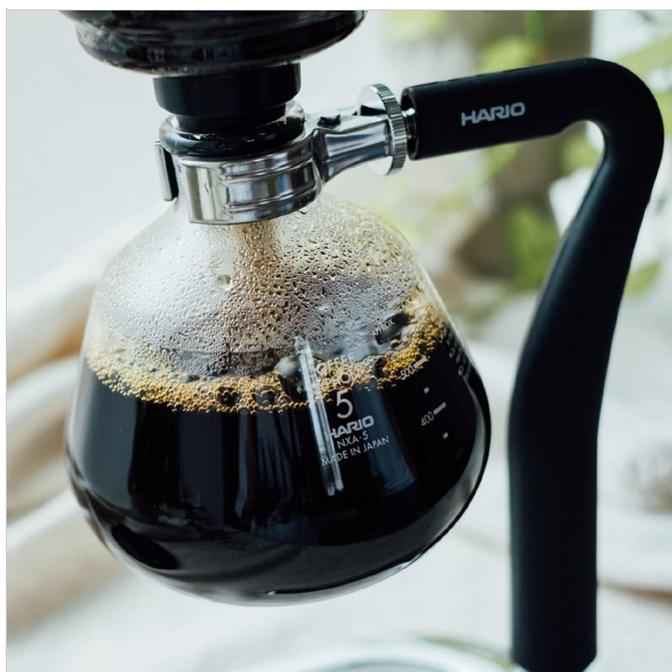


Image Description: A close-up of the lower, spherical chamber of the Hario NXAR-5 Coffee Siphon, now filled with dark, freshly brewed coffee. The measurement markings "5" and "600ml" are visible on the glass. This image shows the final stage of brewing where coffee has returned to the lower chamber.

7. **Remove Upper Chamber:** Once all the coffee has returned to the lower chamber, carefully remove the upper chamber by gently twisting and pulling. Place it in its designated holder or on a heat-resistant surface.
8. **Serve:** Pour the freshly brewed coffee from the lower chamber into your cups.



Image Description: A hand pouring dark, brewed coffee from the lower chamber of the Hario NXAR-5 Coffee Siphon into a clear glass cup. The coffee stream is visible, indicating the serving process.



Image Description: The Hario NXAR-5 Coffee Siphon sitting on a wooden table, with two cups of freshly brewed coffee next to it. Steam is visibly rising from the coffee in the cups, suggesting it's hot and ready to be enjoyed.

CARE AND MAINTENANCE

Cleaning

- **Glass Components:** The upper and lower glass chambers are dishwasher safe. For hand washing, use a soft sponge and mild detergent. Avoid abrasive cleaners or scrubbers that could scratch the glass.

- **Cloth Filter:** After each use, rinse the cloth filter thoroughly under running water to remove all coffee grounds. Store it submerged in clean water in the refrigerator to prevent drying out and to maintain freshness. Replace the cloth filter periodically (e.g., every 30-50 uses or when it shows signs of wear).
- **Metal Filter:** Rinse thoroughly after each use. If necessary, use a small brush to remove any trapped coffee particles.
- **Stand and Burner:** Wipe clean with a damp cloth. Do not immerse the burner in water.

Storage

Store all components in a clean, dry place. Ensure glass parts are protected from impacts.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Water does not rise to the upper chamber.	Insufficient heat. Upper chamber not sealed properly.	Ensure burner flame is adequate and centered. Check that the upper chamber is firmly seated and sealed.
Coffee does not return to the lower chamber.	Heat source not removed. Seal between chambers is broken. Filter is clogged.	Remove the heat source completely. Ensure the upper chamber is still securely in place. Clean the filter thoroughly before next use.
Coffee tastes weak or over-extracted.	Incorrect coffee-to-water ratio. Incorrect grind size. Brewing time too short/long.	Adjust coffee amount. Use a medium-fine grind. Adjust brewing time (1-2 minutes in upper chamber).

SPECIFICATIONS

- **Model:** NXAR-5
- **Brand:** HARIO
- **Capacity:** 5 Cups (600 ml)
- **Color:** Black
- **Product Dimensions:** 16.34"D x 5.15"W x 7.28"H (approx. 41.5cm D x 13.1cm W x 18.5cm H)
- **Item Weight:** 2.05 pounds (approx. 930g)
- **Material:** Heat-resistant glass, metal, silicone
- **Coffee Maker Type:** Siphon Coffee Maker
- **Specific Uses For Product:** Coffee Brewing
- **Operation Mode:** Manual
- **Included Components:** Upper chamber, lower chamber, stand, filter assembly, alcohol burner, measuring spoon/stirrer.
- **Dishwasher Safe:** Glass components only.

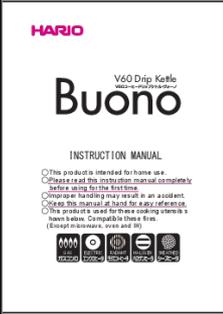
- **Origin:** Made in Japan

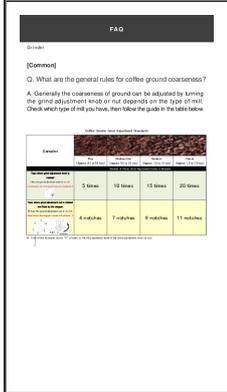
WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your purchase or visit the official HARIO website. Keep your proof of purchase for any warranty claims.

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Related Documents - NXAR-5

	<p>HARIO V60 Brewers Cup 2025 Japan Competition Rules</p> <p>Official rules and schedule for the HARIO V60 Brewers Cup 2025 Japan Competition, detailing competition format, equipment, rules, coffee beans, brew water, eligibility, application process, and prizes.</p>
	<p>Hario V60 Buono Kettle Instruction Manual</p> <p>Comprehensive instruction manual for the Hario V60 Buono Drip Kettle, detailing safe usage, preparation, care, and operation with various heat sources.</p>
	<p>V60 Brewers Cup 2025 World Competition Official Rules</p> <p>Official rules for the V60 Brewers Cup 2025 World Competition, including regulations for the final round.</p>
	<p>Hario Smart G Coffee Mill: Instruction Manual and Usage Guide</p> <p>Comprehensive instruction manual for the Hario Smart G Coffee Mill. Learn how to use, adjust grind size, clean, and maintain your coffee grinder for optimal performance. Includes material guide and brewing recommendations.</p>

	<p>HARIO Polaris Coffee Scale: Instruction Manual & Brewing Guide</p> <p>A comprehensive guide to the HARIO Polaris Coffee Scale (CST-2000), detailing its features like Polaris Mode and Classic Mode, brewing instructions, specifications, care, and region settings.</p>
	<p>HARIO Coffee Grinder Grind Adjustment Guide</p> <p>Detailed guide on adjusting coffee grind coarseness for HARIO grinders, covering different mill types and settings for fine, medium, and coarse grounds.</p>

Documents - HARIO – NXAR-5



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