

THIRD WAVE COFFEE

HARIO

HARIO GLASS Co.,Ltd. TOKYO JAPAN
www.harioglass.com

SPECIALTY COFFEE

1 from SEED to CUP

Transparency distribution and traceability improve the quality of coffee.

2 Flavor of global standard

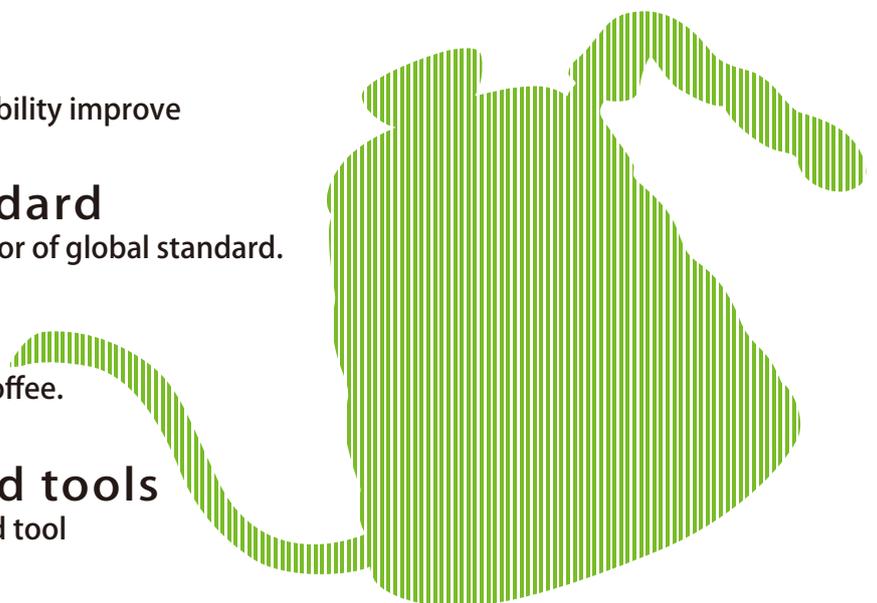
Specialty coffee are evaluated by flavor of global standard.

3 Single Origin

Enjoy the full flavor of single origin coffee.

4 Brewing methods and tools

Choose the best brewing method and tool for your best coffee.



THIRD WAVE COFFEE

FIRST WAVE

1930's to 1960's

1
Long distance distribution of roasted coffee became feasible with the development of vacuum packaging, which led to bulk production and mass consumption of coffee. Large corporations, such as Folgers and General Foods, expanded their sales worldwide. At the time, cheap price was of primary concern and taste or quality were took the backseat. In this way, coffee consumption spread among the homes and offices worldwide.



SECOND WAVE

1960's to 1990's

2
Some of the coffee roasters, who no longer could tolerate the marketing by large corporation in which taste or quality had to take the backseat, became independent and started to market their own business. "Specialty coffee" gradually gained recognition among coffee lovers with discerned taste, which ensued to a global boom of coffee consumption as culminated in the global operation of Starbucks Coffee.

THIRD WAVE

1990's to now.

3
New generation of specialty coffee: coffee progressed to next stage like wine.

Coffee is no longer a bulk produced item. Rather, coffee is blossoming as being an refined article of taste. Coffee has evolved to meet the refined demands of a matured market.

Clean Cup <ul style="list-style-type: none">+ purityclarity- dirtyearthymoldy	Balance <ul style="list-style-type: none">+ harmonyequilibriumstable-consistent from hot to cold- hollowexcessiveaggressive , inconsistent change	Acidity <ul style="list-style-type: none">+ lively , crisprefinedfirm- sharp , dullhardthin
Mouthfeel <ul style="list-style-type: none">+ creamybutteryroundsmooth- astringent , roughwaterly , gritty	CUP OF EXCELLENCE 	Flavor <ul style="list-style-type: none">+ fruitysmokyfloralspicy- vegetal , grassywoody , peas
Aftertaste <ul style="list-style-type: none">+ sweetclean disappearingpleasantly lingering- bitterharshdirty , metallic	Sweetness <ul style="list-style-type: none">+ ripenedhoneycaramel- greenundevelopedclosed	Overall <ul style="list-style-type: none">+ complexitydimensionuniformityrichness- simplistic , boringdo not like

V60 DRIPPER

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WHY V60?

- 1 Cone Shape**
The cone adds depth to the coffee layer.
- 2 Large Single Hole**
The big hole can change coffee taste with speeds of water flow.
- 3 Spiral Rib**
Spiral ribs for maximum coffee expansion.



V60 DRIPPER

1 Good accessibility easy to understand, easy to replicate

If a customer really enjoys the cup we made at the store, they can purchase the same equipment as well as the same coffee and make it at home if they wanted to. Plus, it's an easy system to understand.

2 Manual control

With the brew bar, we can control the rate of extraction by how fast or slow we pour, and are able to adjust on the fly. The brew bar also brings the focus back to the coffee instead of the technology of the brew method.

3 Individual brew

Each cup is an individual creation prepared by the barista. Not only that, but it helped eliminate a barrier between the person working the brew bar and the customer.



VD-01/02/03
Cups:1-2 / 1-4 / 1-6
Plastic
Color: ○ ○ ● ●



VDC-01/02
Cups:1-2 / 1-4
Ceramic
Color: ○ ● ●



VDG-01/02
Cups:1-2 / 1-4
Glass
Color: ○ ● ● ● ● ●



VCF-W
Size:01/02/03
Paper Filter(White)



VCF-M
Size:01/02/03
Paper Filter(Brown)



XGS-36/60/80TB
360/600/800ml
12/20/27oz

SYPHON

HARIO

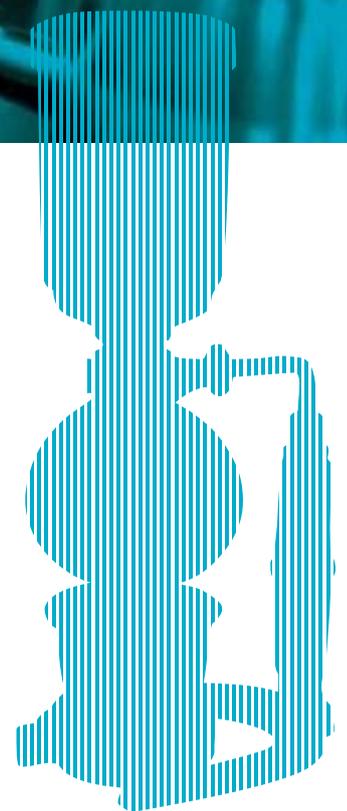
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HARIO SYPHON

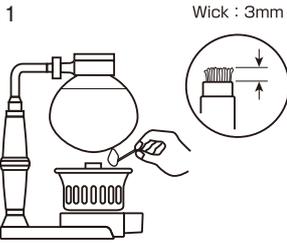
HARIO siphon is a modern update on a technology that has been around for over 50 years.

THE bottom glass bowl is filled with water, which, when heated, rises to the top glass bowl and saturates the coffee grounds. **TO** complete the brew cycle, simply remove the heat and allow the coffee to return to the bottom.

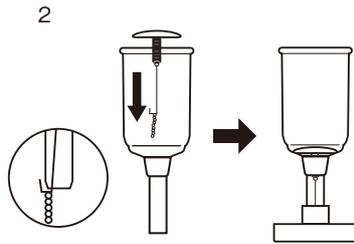
HARIO siphon allows for greater control and user input over the entire brewing process and yields a clean coffee with no sediment and pronounced flavors.



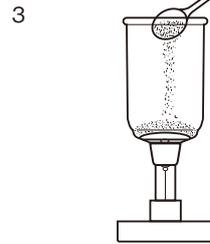
SYPHON



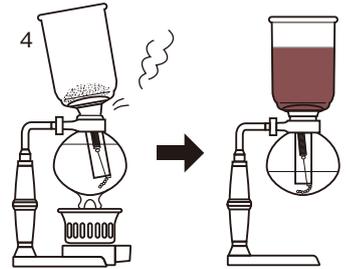
Pour water or hot water into the lower bowl to the desired level.



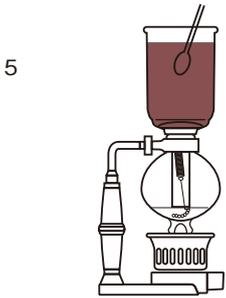
Attach the filter to the upper glass bowl stem like the picture.



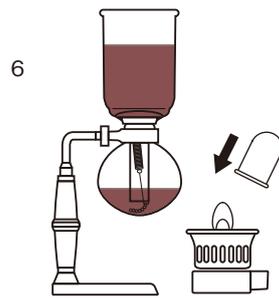
Measure the coffee using the measuring spoon and place inside the upper bowl.



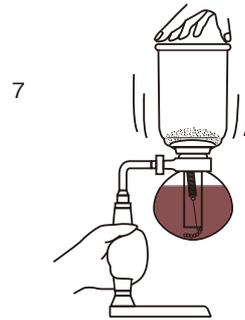
Position the upper bowl at a tilt on the measuring spoon and place inside the lower bowl before boiling.



When water from the lower bowl rises to the upper bowl, with the spoon handle to mix lightly.



Move the stand away from the burner and extinguish the flame by placing lid on the burner.



Remove the upper bowl by gently rocking back and forth, and place it on stand.



You now have a perfect pot of coffee to be served straight the cup.



MCA-3
Cups:3
360ml/12oz



NCA-3
Cups:3
360ml/12oz



TCA-2/3/5
Cups:2/3/5
240/360/600ml
8/12/20oz

PROFESSIONAL BARISTA TOOLS

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COFFEE TOOL

1 Grinder

Freshly-ground coffee for your tasty cup.

2 Cloth Filter Drip

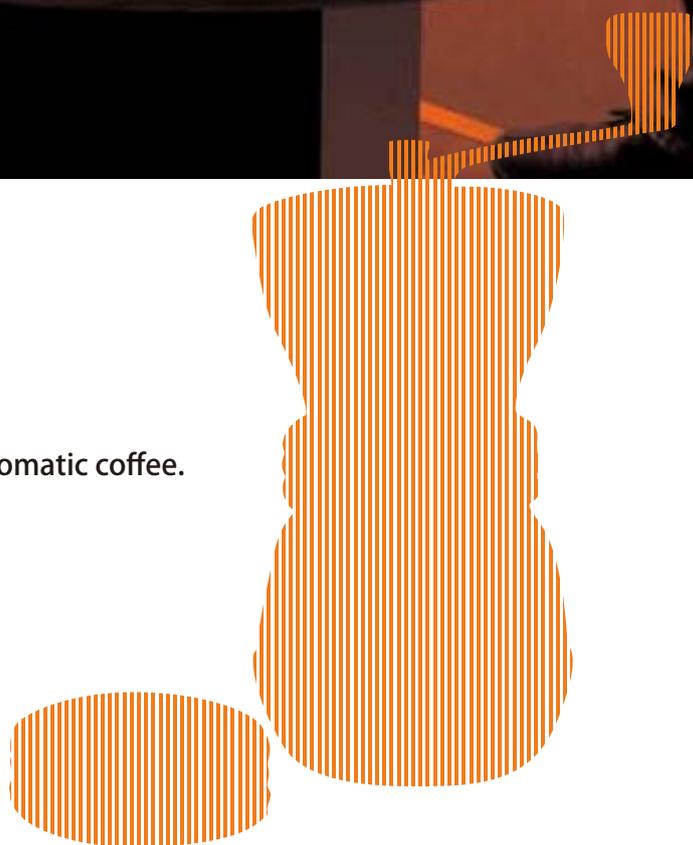
Cloth drip provides a foolproof way to brew rich, aromatic coffee.

3 Drip Kettle

Very best kettle for pour over.

4 Cold Water Drip

Classic brewing system brings out coffee's flavor and aroma by slowly dripping cold water.



PROFESSIONAL BARISTA TOOLS



Grinder

Count on this eco-friendly, hand-cranked coffee mill to provide the perfect grind for your preferred brewing method. Fast and easy to use, it features ceramic conical burrs for precision grinding without producing the heat that can destroy coffee's delicate essential oils.



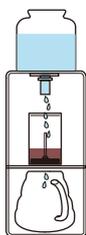
Cloth Filter Drip

This professional-quality pot makes it easy to brew perfect coffee using the traditional drip method. Showcasing the distinctive flavors and aromas of your favorite coffee beans, it brews with drop-by-drop precision to ensure a rich, full-bodied cup of coffee.



Drip Kettle

To use a pour-over brewer most effectively, you have to dispense water right where you want it. The spout of this Kettle allows you to effectively control your pour. This kettle can be used on the stove top. A stainless steel finish and a great shape.



Cold Water Drip

A favorite among coffee lovers who prefer a smooth, mellow brew, this elegant coffeemaker uses the classic cold-drip method to produce a full-flavored coffee concentrate ideal for making iced beverages.



MSS-1B
Ceramic Mill



MSCS-2TB
Ceramic Mill



DPW-1/3
240/480ml
8/16oz



VKB-120HSV
1200ml/40oz
Stainless Kettle



WDC-6
780ml/26oz
Water dripper

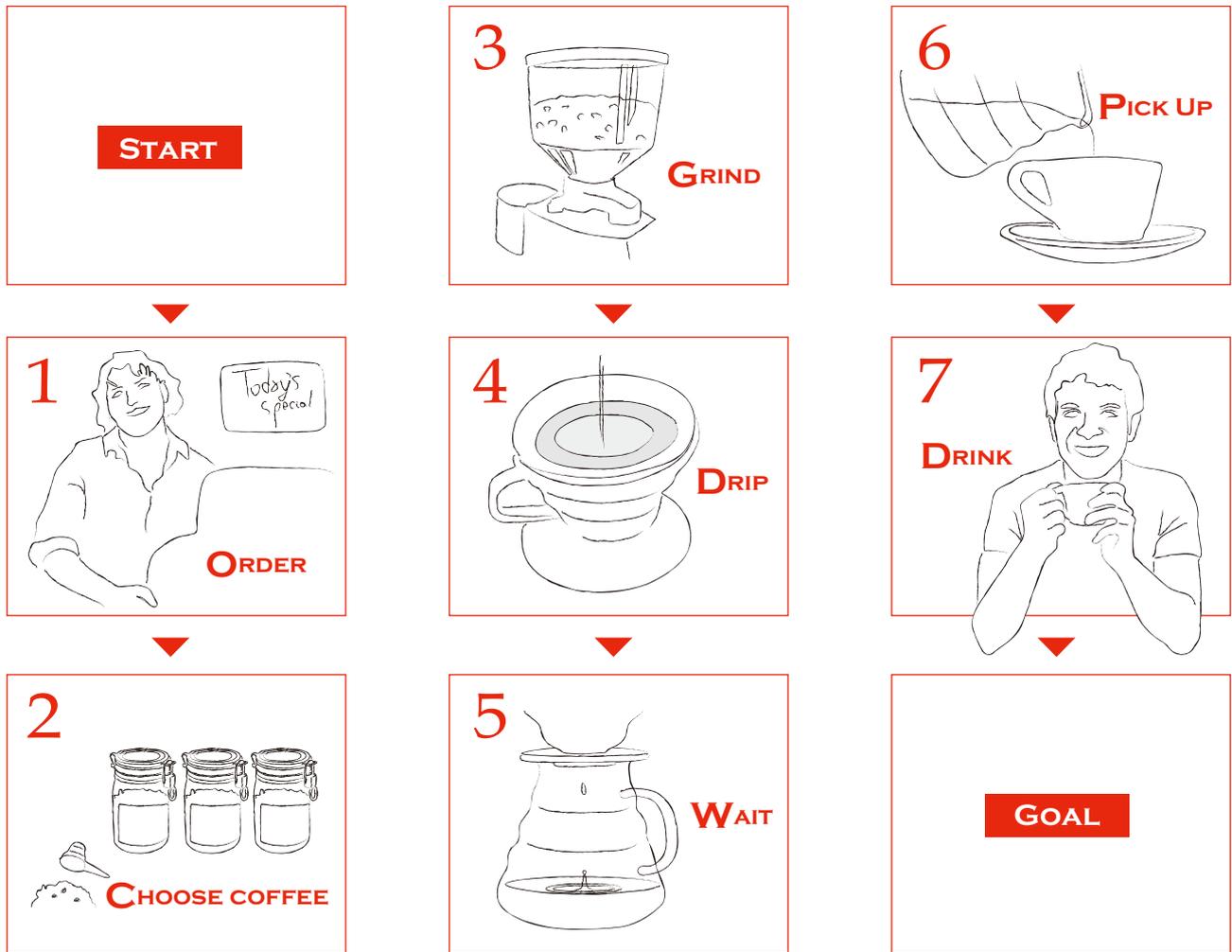
POUR OVER BREW BAR

- 1 Best Brewing system**
Best brewing system for single origin coffee.
- 2 Simple Operation**
Efficient and simple brewing operation for Baristas at peak time.
- 3 Demonstration of making coffee**
Attractive demonstration in front of customer eliminate a barrier between Barista and customer.
- 4 Reasonable equipment**
V60 dripper realize the best coffee brewing bar with reasonable equipment investment.



BREW BAR

V60 COFFEE BAR FLOW



V60 COFFEE BAR MAP

