

## V60 COFFEE DRIPPER

With measuring spoon (for 1 to 4 cups)

### Tips for tasty, aromatic coffee

1. Fold filter paper at dotted line and place on dripper. Place required servings of coffee powder (medium-fine grind) and shake it lightly to level.

\* 10-12g is good for 1 serving.

2. Pour boiling water from the center of powder to the rest and steam for 30 seconds.

3. Pour boiling water from the center into in a swirl, making sure the water dose not directly touch the paper. Total extraction time is 3 minutes regardless of number of servings.

\* Please use specific paper filter which is separately selling.



### The points of V60 dripper

#### Cone shape

By coning the dripper the ground beans are in a thicker layer than in the regular fan. The water flows to the center, extending the amount of time it is in contact with the beans. Better flavor even in a small number of servings and more bean extraction than from a regular fan dripper.

#### Large single hole

By coning the dripper the ground beans are in a thicker layer than in the regular fan. The water flows to the center, extending the amount of time it is in contact with the beans. Better flavor even in a small number of servings and more bean extraction than from a regular fan dripper.

