

**HARIO**

# PEGASUS DRIPPER

ペガサスドリッパー 02



**02**

FOR 2-4 CUPS

**1**

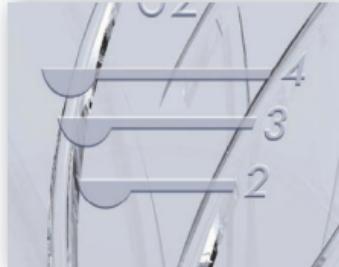
## SPIRAL RIBS



The spiral ribs prevent the paper from sticking to the sides of the dripper, allowing air to pass beneath and the coffee to expand properly.

**2**

## SCALE



Coffee volume indicator lines are featured on the side of the dripper.

**3**

## HANDLE



The handle is large and easy to hold.

**4**

## PEEPHOLE



The hole in the base allows you to see the extraction progress, even when brewing into thermal bottles and ceramic mugs.

## How to brew a delicious cup of coffee

1



Fold the paper along the crimping lines and set it in the dripper. Add the desired amount of coffee (medium-grind). We recommend 10g of coffee per cup (120mL).

2



Lightly shake the dripper to level the coffee. Pour hot water until all the coffee is wet, and then let the coffee sit for 30 seconds (this is called 'blooming').

3



Pour the rest of the water in several, separate pours. For each pour, start pouring hot water in the middle, moving outward in a spiraling motion. The total amount of water should have finished dripping through within 3 minutes.



HOW TO USE

MADE IN JAPAN



Dishwasher-safe