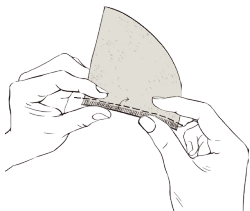


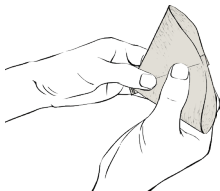


How to Make delicious Pour over Coffee

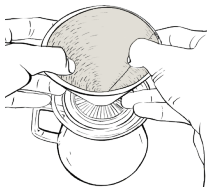
- 01 Folding on the side of the Paper Filter



- 02 Open the Paper Filter
Flatten the crease



- 03 Open the Paper Filter to
make a Cone-shape
Fitted to the inner of the
Dripper



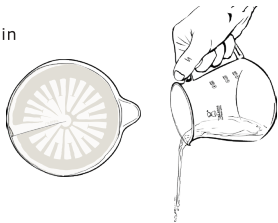
04

Saturate hot water from
bottom to top
Make the Paper Filter fit with
the Dripper tightly



05

Pour out the Hot water in
the Coffee Server



06

Pour 20g Ground Coffee to
the middle of the Dripper
(Medium Grind, like sugar)



- 07 Tap or shake the Dripper
Make Ground coffee



- 08 Pour 40ml Water(85-92 C)
and make a circle around a
Center
(Fresh coffee will swell)

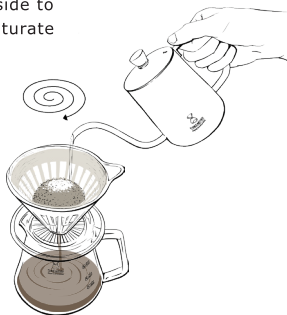


- 09 Blomming
Wait for 20s, until the
surface of Ground coffee
stop expanding, and Ground
coffee will begin to sink



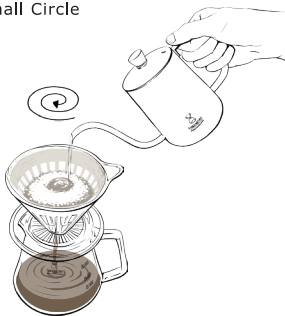
10

Pour Water
Keep vertical Water Flow
Make a Circle from inside to
outside, but do not saturate
the Paper Filter



11

Pour Water
Make a Circle back from outside
to inside, then make small Circle
around the Center
Total: 300ml Water





Take out the Dripper until Stop Brewing
Shake the Coffee Server
Enjoy your delicious Pour over coffee!

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specialty coffee equipment.
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