

Pour water, wait, and switch on

*No need of preinfusion or special technique
HARIO launches a coffee dripper with a new feel
Immersion Dripper SWITCH*

In spring of 2019 a new coffee dripper, SWITCH, was released by HARIO.



The brewing method can change the taste, aroma, and strength of coffee, even when it's brewed from the same beans. There are roughly two methods to brew coffee. One is to percolate the coffee grounds with a device like the V60. In this method, hot water is poured over the grounds a few times at regular intervals. The other method, the French press or siphon method, immerses the coffee grounds for a certain time in hot water before the grounds and coffee are separated.

The SWITCH is easy to use. Place a paper filter in the dripper, pour water over the coffee grounds, and wait for about two minutes. Then, press the switch, and the brewed coffee runs down. One appealing feature of the SWITCH is the ease with which it is possible to customize the brewing conditions. Simply vary the size of grounds and brewing time to your taste.

The SWITCH offers the rich flavor of the French press and the clear taste of paper drip brewing, giving you the best of both brewing methods in one dripper.

The SWITCH makes it easy for everyone to brew coffee anytime under the same brewing conditions, making it fun and easy to compare the flavors of different coffee beans.

With the SWITCH, HARIO will acquaint many customers with the fun of pour-over, making the excellent taste of pour-over coffee widely known.

HARIO “Immersion Dripper SWITCH”

【 Specifications 】

● [Immersion Dripper SWITCH Server Set]

Dripper. Finished capacity : 200ml

Materials : Glass bowl / Heatproof glass

Base / Silicone rubber

Switch / PCT resin

Stainless steel ball / Stainless steel

Sever / Heatproof glass (※Microwave safe)

For use with boiling water.

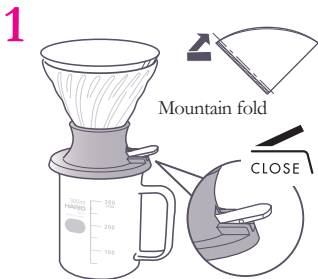
MADE IN JAPAN

【 PICKUP 】 "https://www.hario.jp/pickup_SSD-5012-B.html"

【 MOVIE 】 "<https://youtu.be/hKrWPqfOGEE>"



How to use



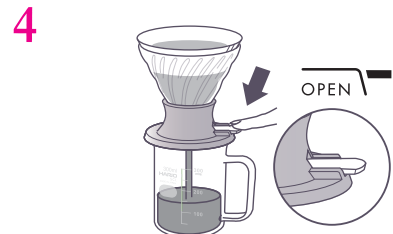
Place the dripper on a server or a drip stand. Then put a paper filter into the glass bowl.



Put 20g of ground coffee (medium grind) into the dripper and pour in plenty of hot water (approx.240ml).



Let it steep for approximately 2 min. ※Stir as desired for a stronger brew.



Press the switch to drip coffee. ※Once you have pressed the switch, it will stay released even when you remove your finger. ※A mug can be used in place of a server. ※Make sure to reset the switch before the next time you use the dripper.

*Adjust the grind of the beans and the amount of time you steep them to find the perfect brew !

【 About HARIO 】 HARIO was founded in 1921 as a manufacturer of laboratory products made of heatproof glass. HARIO owns the only heatproof glass factory in Japan and manufactures a broad range of products that make our daily lives happier and richer, e.g., V60, traditional coffee brewing tools such as syphon and French press, tea items, and kitchen utensils.

【 Craftsmanship of glassware 】 In 2015, HARIO Lampwork Factory was set up, in which craftsmen handmake glass accessories by using the hand processing techniques (lampworking) that HARIO developed and nurtured at the time of its founding.



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【 Contact Details 】