

# cerapotta

ceramic + porous + pottery

## Water coming to life through porous ceramic

A healthy body needs water to function.

Our bodies are made up of 60% water.

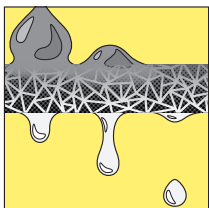
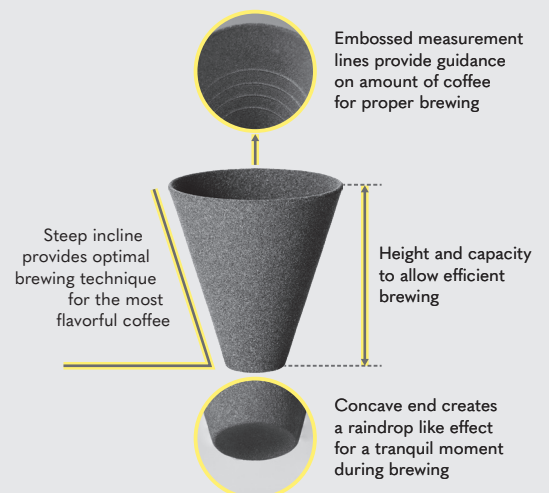
It is only natural that we should expect the water we drink to be healthy and free of unpleasant aftertastes.

Bring out the best taste in the water with the cerapotta, a porous ceramic filter made using traditional Japanese techniques.

## ceramic coffee filter

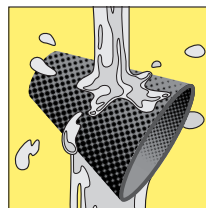
When rain and snow fall upon the earth, it works its way through layers of rock before reemerging years later from springs and rivers.

The cerapotta coffee filter preserves the spirit of that natural filtration process, removing oils and impurities that cause unwanted flavors and aromas. Whether you like your coffee strong or weak, the cerapotta will bring out its essential flavor like never before.



### Invisible holes, a striking difference

Using tiny pores only 5µm wide - thinner than a human hair - the cerapotta filters out impurities and preserves the water's essential flavor. Adjust your pouring technique creating deep or light flavors to suit your tastes easily. Makes enough for 1-4 cups at a time, ideal for enjoying refreshments alone or with friends.



### Easy maintenance

No need for soaps or detergents - just rinse after use! If the drip speed becomes slow or a sour aftertaste persists, the filter may be clogged and need maintenance. Can be sterilized by boiling over stove or in microwave. Materials used are naturally antifouling for easy care and cleaning.



### Save the Earth

### Tough on impurities, kind to the environment

We have endeavored to convey our artisans' deep respect for the materials used in this product. cerapotta can be used repeatedly, creating less waste compared to paper filters. We also recycle excess materials at the production stage, further reducing the strain on the environment. Easy to care for but suitable for semi-permanent use, the cerapotta is the start of a brand new coffee experience.



### Made in Japan

### Combines Japanese tradition & technology

Hasami porcelain ware has been made in Nagasaki for the last 400 years. The cerapotta represents a coming together of these traditional techniques with the latest modern technology. Forming, drying, and firing is still done by artisans as it was in the past. The ceramic's texture, the sound it makes while filtering, and the subtle aromas it brings out are a perfect match for Japanese aesthetics.

# cerapotta

## How to use and maintain your ceramic coffee filter

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Japan

How to use			
Worried about caring for this specialized material or your pouring technique? Put your mind at ease! The cerapotta is perfect for beginners and veterans alike.			
Preparation	Pour boiled water through the filter before adding coffee to rinse and warm the cup. * Coffee oils may build up and cause clogs with repeated use. * Rinse with hot water before and after use to help prevent this.		
	Bean quantity	1-2 cups	Approx. 20-30g (level 1-2 from the bottom)
		3-4 cups	Approx. 40-50g (level 3-4 from the bottom)
	How to grind	Recommended Medium coarse grind	Filters out impurities for a more well-balanced flavor. Easy to clean and hard to get clogged, for a more essential coffee aroma.
		Coarse grind	Perfect for bringing out a clear taste.
		* Not for use with fine ground coffee. This may cause clogging.	
	Hot water temperature	Recommended for use with water between 194-203°F / 90-95°. (A higher temperature is recommended due to the high brewing speed, compared with standard filters.)	
	About the scale	Guide indicates ideal amount of coffee. First line from the bottom represents 20g, with each subsequent line being another 10g.	
The key to make it tasty  Example: For 2 cups (30g beans / 360ml hot water)	Pour hot water over the beans and steam for 30 seconds.		
	Light	For each serving, pour water slowly in a circular motion around the edge of the filter. Uses the pressure of hot water being poured on to filter quickly, for a light, refreshing flavor.	
	Deep	Fill to the fourth line from the bottom and pour water in a circular motion five times. Fill the filter to the appropriate line and pour slowly for a strong, deep flavor.	

Maintenance		
<p>cerapotta is also easy to clean, requiring only a simple rinse before and after use.</p> <p>The specially chosen material is easy to maintain, and it prevents oxidization of the beverage. Please note, it is not necessary to clean the cerapotta with kitchen detergent. Doing so may cause it to absorb some of the cleaning agents, resulting in a soapy aftertaste.</p> <p>! Clogs in the filter may result in an acidic aftertaste and the drip speed becoming slower. Clean your filter thoroughly if you notice any of these problems.</p>		
What to do when drip speed slows down	Maintenance by boiling	Fully submerge the filter in water and boil for approx. 10 minutes. Be sure to keep the filter upright when sterilizing. * Failure to do so may cause bubbles to form at the bottom of the pot, preventing complete sterilization.
	Maintenance by microwave oven	Fully submerge the filter in water and microwave for approx. 5 minutes on 500W / 2.5 minutes on 1000W.
	<p>Sodium bicarbonate can be added to the water for more effective cleaning. (2 tablespoons of powder to 1 liter of water.) After cleaning, be sure to thoroughly rinse the filter and leave out to air dry. * The product may break if rapidly cooled under running water. * Cannot be cared for over an open flame.</p>	

### ceramic coffee filter

	Size (Approx.)	Weight (Approx.)	Material	Package size (Approx.)	Package weight (Approx.)	Ref.no.	Jan	Lot
Filter	φ100 × H110mm	115g	Ceramic	W115 × D115 × H155mm	290g	DP-011	4562125980361	6
Stand	φ100 × H5mm	60g						

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