



... do yourself a flavor!



finum.com

COFFEE BREWERS

BLOOM AND FLOW

The contemporary pour-over **finum**® coffee brewer. One carafe for use with any V-shape paper cone filter, allows to brew all 2,4 or 6 cups.

Brewer consists of the stylish glass carafe and a unique funnel insert which provides an optimized bloom and flow of your coffee through the paper cone.

Made in Germany with machine blown borosilicate glass for improved thermal properties, the BLOOM AND FLOW™ carafe can be placed with liquid inside on a stove or over an open flame; it is also microwave-safe. The silicone collar is soft to the touch and is available in red or black, matching the colors of our coffee grinder. To keep your coffee warm, BLOOM AND FLOW™ comes with a lid.

FOR COFFEE
AFICIONADOS



■ GLASS
■ MADE IN
■ GERMANY



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COFFEE BREWERS

BLOOM AND FLOW

ITEM NO. 66/418.X0.00

MEASUREMENTS H 22.5 cm; D 12 cm

Holds 2 – 5 cups of brewed coffee (max. 700 ml, or 140 ml per cup)
The funnel is designed for use with any V-shaped coffee filter, thus adapting to any number of cups
The unique funnel is designed for optimized percolation
If brewing time needs to be terminated before percolation has ended, simply remove the funnel by its handle
Made in Germany from machine blown and heat-resistant borosilicate glass
The carafe can be safely placed on a coffee warmer, a stove or in the refrigerator
The silicone collar allows for excellent insulation and handling of the carafe
The lid keeps the coffee warm and fresh
All parts are safe for dishwasher and for microwave
All materials are BPA-free as well as neutral in taste and odor

FEATURES

Schwarz (0)

COLOR

PACKAGING 1 set / box; 4 boxes / unit; 144 boxes / pallet; 7 languages (EN, DE, FR, ES, ZH, JP, RU)



Machine blown and heat-resistant borosilicate glass.
„Made in Germany“



Lid keeps the coffee warm and fresh.



Soft collar for safe and cold touch.



BPA-free funnel.



INSTRUCTION

1. Funnel

When placing the filter funnel in the carafe, align the handle to the spout. The air channel between the carafe and the funnel provides an optimized flow of your coffee.

2. Paper filter

Choose a paper filter suitable for 2-5 cups. For a perfect fit, fold the paper cone laterally and insert it into the funnel. Pre-rinse with hot water to wash the filter and to heat the carafe. Remove excess water after rinsing.

3. Ground coffee

Weigh out 20-50 g (10 g per cup) of coarse ground coffee. Add the ground coffee inside the filter and proceed to 'bloom' the coffee. Bloom stage: Pour a small amount of hot water over the coffee to wet the grounds, and allow around 40 seconds for them to swell.

4. Brewing the coffee

Flow stage: Using a water kettle, pour the hot water in a slow spiral motion. For up to 3 cups: Keep water level no more than 1 inch above the coffee bed until you reach 415 ml. For up to 5 cups: Keep water level 1 inch below the rim until you reach 710 ml. Aim for a brew time of around 4 minutes. If it runs too fast, then adjust the ground coarseness finer. If it runs too slow, then make the ground more coarse.

If the brewing time exceeds the four minute time limit, simply remove the funnel by its handle and place it in a separate cup to finish straining through. By keeping your brew time under four minutes, your coffee will remain well balanced and will avoid any bitter side tastes that may occur from over-extraction.

5. After Brewing

Dispose the used filter by removing the funnel by the handle. If there is still water in the filter, let it drain off into a separate cup, or in the kitchen sink. Handel by the silicone collar to pour your coffee – enjoy your perfectly brewed coffee! Place the evaporation lid inside the carafe to trap in the heat. The carafe is heat-resistant and can be used with the **finum**® Coffee Warmer.



ABOUT FINUM

finum® is the brand of the German filter manufacturer **Riensch & Held GmbH & Co. KG**. The production company was founded in 1845 as an international trading company.

The filter products manufactured in Hamburg are offered to consumers from all over the world as both OEM components and private label products. Innovation and sustainability are the main characteristics of our products as well as of our certified facility with its modern manufacturing technology.

Accessories for tea, coffee & spices.

With its accessories **finum®** represents design, functionality and sustainability. We are committed to the conscious preparation of tea, coffee and spices - for more taste and a careful use of our natural resources.

Discover our range of products:

Renowned for its flavor-enhancing products, **finum®** holds the leading role in the manufacturing of biodegradable tea filters. The brand also offers a series of unique brewers for tea and coffee, teaming patented German filter technology with elegant glassware, as well as award winning coffee and spice grinders.

With the tea accessories by **finum®** you can enjoy the valuable ingredients and the fine aroma of loose leaf tea.

Coffee beans and spices are gently and freshly ground with **finum®** manual grinders. Experience the pleasure and easiness of brewing your coffee by hand.

The **finum®** slogan says it all:
"...do yourself a flavor"

Kind regards from Hamburg,

Your Christian Justus

Managing Partner of
Riensch & Held GmbH & Co. KG

DESIGN
FUNCTIONALITY
SUSTAINABILITY



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System certified according to DIN ISO 9001 and FSSC 22000

