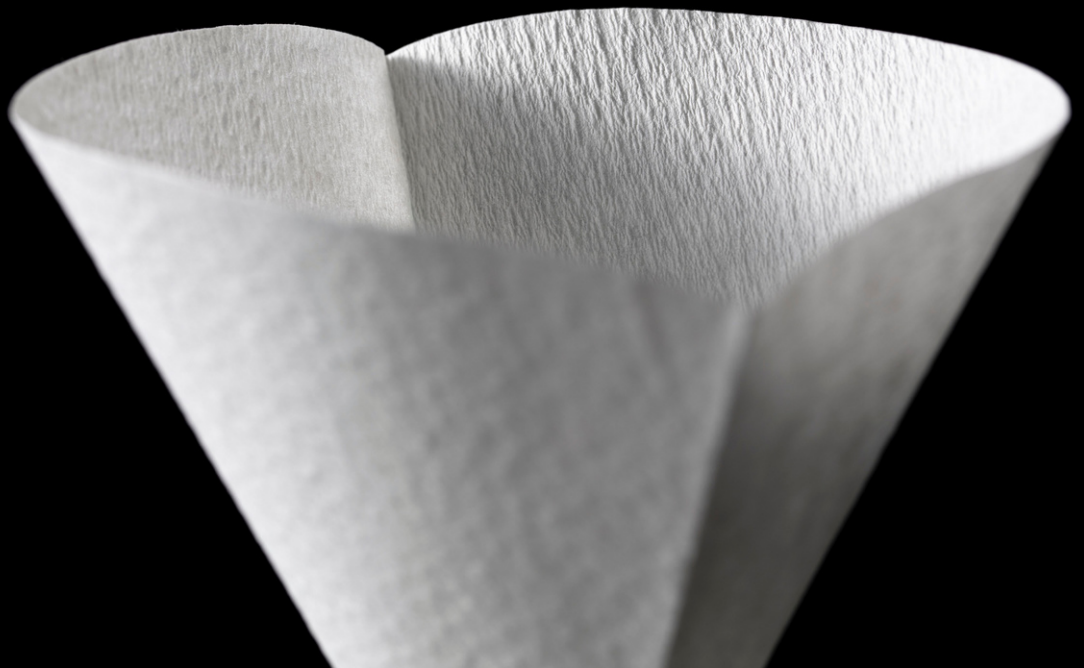


CAFEC

WWW.CAFECUSA.COM

COFFEE ALWAYS ELARES
EVERYONE'S COURAGE.





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ABOUT US

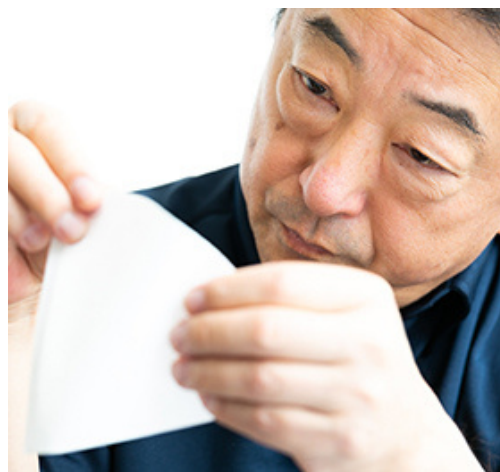
CAFEC was launched as the original brand of Sanyo Sangyo. Sanyo Sangyo Co., Ltd was found in 1973 as the synthetic coffee equipment manufacturer, and has been growing since then.

We are the first manufacturer who developed the cone-shaped paper filter in the world, and our main product “coffee paper filter” has been delivered to market both in and out of Japan as OEM and NB products for many years.

Besides the main paper filter business, we has been broaden our business to other coffee equipment and to drip coffee bag, stick sugar and milk powder. And more, further broaden to coffee roasting and food business such as frozen food, seasoning and dressing. We, as Sanyo Sangyo, also manage the specialty coffee café named “Youmeca” and the restaurant “Hyakuzen-no-yume”. Like this, we always pursue how to better enjoy good taste of coffee and food.



ROASTING LEVEL SPECIAL PAPER FILTER



“ It is said that taste of coffee is fixed by roasting, but it is not the final goal. To control brewing speed and water temperature are also very important.”
The founder of CAFEC; Shigeji Nakatsuka, as the man who has done roasting and hand-drip coffee by himself for years, always think “how easily enjoy delicious coffee at home?” and this also becomes his dream to let everyone enjoy coffee easily at home.

“Easily...at home...how...?”

As a pioneer of high-quality paper filter, Nakatsuka wanted to find an answer with paper to this question; he continued to study paper construction and at last succeeded to develop three kinds of paper filters to control each proper brewing speed for light-roast, middle-dark roast and dark roast by changing the drying process of paper making.

The paper filters are epochal products which only CAFEC can make, who has pursued paper quality and good taste of coffee for many years!

“Want to see your smile by daily coffee!” CAFEC pass this thought on to you.

PAPER, BUT NOT JUST PAPER.

There are many kinds of coffee filter paper in markets, but it would be a big mistake if you think it is just a paper and there is not much difference even if which paper you use. Our CAFEC filter paper has "Two-Side Crepe". Though another normal paper has crepe on one-side only but the CAFEC paper keeps Two-Side Crepe by our original papermaking technology (Air-through dry). Thanks to the best balance of the height of crepe on both sides, it can keep enough air layer between paper and dripper so water can be flowed in ideal speed. That is, "Two-Side Crepe" can be said a proof of good filter paper. It is a paper, but not just a paper!



Light Roast ■

For Aroma & Clean Cup



Medium Roast ■

For Balance & Flavor



Dark Roast ■

For Body & Sweetness

Light Roast

For Aroma & Clean Cup

- Thickness-1: Thickness 0.15 mm
- Density: High
- One-Side Crepe (No crepe on inside and crepe on outside)

There is no crepe inside paper, so the inside surface area is small. Coffee fine powders attach within this small area, so little water path is left then water is building up inside paper filter. By building up water, plenty of aroma comes out. Further more, thanks to the outside crepe, the coffee liquid came outside flows smoothly.

Because its paper density is high, almost all fine powder is removed perfectly. You can get a clean cup of coffee.



[LC4-100W]
Cup4 (for 2-4 cups)
100pcs/pack, 80packs/ctn

Medium Dark Roast

For Balance & Flavor

- Thickness-3: Thickness 0.28 mm
- Density: Low
- Two-Side Crepe (Good balanced height)

The well-balanced Two-Side Crepe let water flow smoothest. The surface area is largest among the three papers so water path can be kept until last even if all fine powder is attached. Smooth water flow makes a cup with well-balanced rich flavor.



[MC4-100]
Cup4 (for 2-4 cups)
100pcs/pack, 80packs/ctn

Dark Roast

For Body & Sweetness

- Thickness-2: Thickness 0.22mm
- Density: Middle
- Two-Side Crepe (Low-height)

This paper has the "Two-Side Crepe" but the height of crepe is set to be lower. The surface area is a little larger than that of One-Side Crepe, that is, the adhesion area for fine powder is also larger. In the first half of brewing, because adhesion of fine powder is not so much so water can flow smoother, but in the last half, its adhesion becomes larger then it applies the brakes to water flow.

The first fast and later slow water flow finish up the coffee with body and sweetness.



[DC4-100]
Cup4 (for 2-4 cups)
100pcs/pack, 80packs/ctn

ABACA Filter Paper

It is made of the non-wood material ABACA (Manila hemp) and wood-pulp based on a forestation project. The ABACA filter paper can be said an eco-friendly filter paper. It has good air and liquid permeability, toughness, and elasticity. Of course, it is made in Japan.

Advantage of ABACA

The ABACA fiber is four times as strong as that of normal wood pulp though it is half thin of the wood fiber. Thanks to the advantages, many professionals also appreciate the high quality of our "ABACA filter paper".

JHDC Authorized Product

It is the filter paper authorized by JHDC (Japan Hand-Drip Championship), and is rated high as a paper which can brew out "high-qualified coffee with good acidity".



[AC4-100W]
Cup4 (for 2-4cups)
100pcs/pack, 80packs/ctn



Flower Dripper

Best form for Best flavor
Flower form

The Flower Dripper

The flower dripper keeps deep filtering layer by making water circulation from center to outside. To prevent unpleasant taste from going into coffee liquid, faster and smooth water flow is required. After long time study, CAFEC reached this ideal flower shape at last! Because water is not stayed in the dripper, the water volume poured from top and brought out from the bottom can be kept same. You can enjoy best flavor of coffee without unpleasant taste.



[CFD-4]
Cup4 (for 2-4 cups), 24pcs/ctn
1pc measuring cup is included

Cone-shape

Cone-shpaed dripper helps to form deerp filtering layer and let water circulate inside dripper. Water permeate all over the coffee powders so coffee taste becomes smooth but with body.

Flower Ribs

The flower ribs inside the dripper are made by gouging out the dripper wall. Thanks to the flower ribs. enough air layer can be kept between paper and d rripper, and coffee powder can be expanded fully.

Bottom Ribs

Thanks to the ribs round the bottom hole, flow paths for coffee are made then the taste of coffee become stable.

ABACA Trapezoid Filter Paper

It is made of the non-wood material ABACA (Manila hemp) and wood-pulp based on a forestation project. The ABACA filter paper can be said an eco-friendly filter paper. It has good air and liquid permeability, toughness, and elasticity. Of course, it is made in Japan.

Advantage of ABACA

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[AB102-100W]
102 (for 3-5cups)
100pcs/pack, 80packs/ctn

Arita ware dripper (white)



[G-101W]
101 (for 1-2 cups),
24pcs/ctn



[G-102W]
102 (for 3-5 cups),
24pcs/ctn

Arita ware dripper (brown)



[G-101BR]
101 (for 1-2 cups),
24pcs/ctn



[G-102BR]
102 (for 3-5 cups),
24pcs/ctn

Arita ware dripper (orange)



[G-101OR]
101 (for 1-2 cups),
24pcs/ctn



[G-102OR]
102 (for 3-5 cups),
24pcs/ctn

Deep Dripper

Dripper beyond the dripper Deeper, for much more flavor

Somehow want to form much deeper filtering layer than that by Flower Dripper!

Deep Dripper is our answer finally reached from our spirit of inquiry. The bottom angle of a normal cone-shaped dripper is 60°, on the other hand, that of Deep Dripper is 45°. By narrowing the bottom angle to 45°, we got the unprecedented deeper shape for the deepest filtering layer!

Everybody, even a hand-drip beginner can brew a good taste of coffee easily by this Deep Dripper. It is new standard in the future.



[DA-45W]

For 3-7 cups, 18pcs/ctn

The
Tritan Deep Dripper
Coffee Server

750ml



[TCS-750]
750ml (for 2~5 cups), 24pcs/ctn
With Lid

The Tritan coffee server has scale marks by cups; thanks to the cup numbers' indication, it is easy to finish brewing when you get your required cups. It is made of Tritan; it is strong, not easy to be damaged.



The
Tsubame Pro
Perfect waterdrop
No more technique

One important point of hand-drip is to pour water slowly and make thin water flow.

Almost all people think it is difficult to hand-drip by themselves because they are not professional! We think if that is the case, let us make a dripping pot by which just make thin water flow! That's it! It is easy! "Tsubame Pro" was developed from such different angle of thinking.

The Tsubame Pro is hand-made one by one in Tsubame city, Niigata where is famous as high-quality stainless manufacturing. The thinnest spout 6.0mm was said to be difficult to be manufacturerd so far, but the Tsubame craftsmanship made it possible.

Thanks to the thinnest spout, it is easy to pour water to targeted point. And more, thanks to the sharp top edge, it has excellent water break too.

The ideal dripping pot produced by the world's leading craftsmanship; that is the "Tsubame Pro". Everybody can be a professional of hand-drip once you use it!

The

TSUBAME PRO / TSUBAME WOOD

– Stainless Coffee Pot

- Thinnest spout diameter 6.0mm
- The 6.0mm, it is the surprising thinness of spout diameter.
- Not just drop-pouring, you can pour water to your target point easily.
- IH enabled pot
- The pot can be heated both on an open flame and on an IH heater.
- Stainless body
- The Tsubame Pro is hand-made one by one in Tsubame city, Niigata where is famous as high-quality stainless manufacturing. Its stainless body is highly resistant to corrosion.
- A thermometer can be put in from the steam hole* on the lid.

* The hole on the lid is for Tsubame Pro only. The Tsubame Wood does not have a hole.



[TBM-750]
750ml, 12pcs/ctn
One steam hole on the lid

TSUBAME MILL

Coffee beans are FRESH food

– Blissful flavor by
freshly grinded
coffee beans

Freshness of roasted beans is most important for good flavor of coffee. Even if you have good equipment, you cannot brew good of coffee without fresh coffee beans.

Because once coffee beans are grinded, its deterioration (oxidation) is progressed rapidly, so it is best timing to grind beans just before brewing. The "Tsubame Mill" has a ceramic blade to make an original flavor of coffee not to be impaired. Grind roasted fresh coffee beans just for your cup before every brewing and hand-drip a cup of coffee with affection... You will be wrapped up in rich aroma of fresh ground coffee and will enjoy great taste of coffee in a very relaxing time. Staying in such a rich time is also a pleasure brought by coffee.



[TM-18]

For coffee beans 18g, 20pcs/ctn

Ceramic blade

Thanks to the ceramic blade, coffee powder has no smell of metal, and more, friction heat can be reduced by hand-grinding.

Stainless body

Simple and stylish! No unpleasant smell of metal, and it is stain- and scratch-resistant. Because it is compact, you can take it out and use it for the outdoors too.

Disassemblable and Washable

Thanks to the ceramic blade, coffee powder has no smell of metal, and more, friction heat can be reduced by hand-grinding.



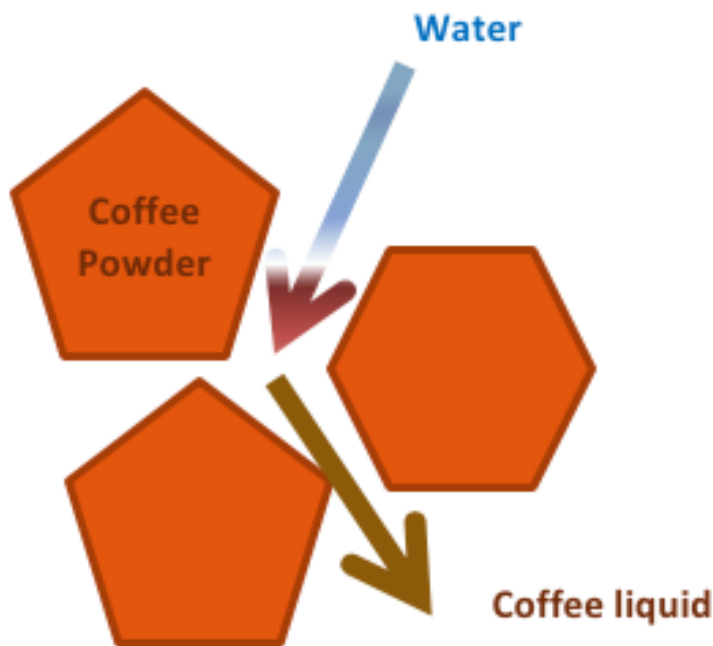
Brewing Guide

Osmotic Flow CAFEC Pour Over Method

Pour Over Brewing by Osmotic-Flow method

“Blooming” is the process to gather coffee essence in spaces between coffee powders by pouring water on coffee grounds. In the spaces before pouring water filled with gas, but the gas is pushed out by poured water. The gas is light so it comes up then the grounds are lifted up and expand fully. This time, water flows in the spaces instead of the gas.

Here, thanks to osmotic pressure, coffee essence is seeped out in water then stay in the spaces.



By pouring water again and passing water through the filtering layer at the center after blooming process, osmotic pressure occurs between the water and the coffee essence kept in the spaces. Because the concentration of essence is higher than that of water, the essence is pulled in water then comes out as coffee liquid.

Once water pass through the filtering layer, no more osmotic pressure is occurred. In order to occur the pressure again, repeat to pour water then make again the concentration difference. Repeat this series of operation to brew coffee until it reaches the volume you want.

Osmotic-flow is the brewing method to occur osmotic pressure by letting water pass through the filtering layer continuously.

For the reason, in case you pour water in a large amounts at one time over coffee grounds, then water is stayed and the filtering layer is destroyed. Just at this moment, it is no more “osmotic-flow” even if you use a dripper for the osmotic-flow brewing.



Lance Hedrick

2nd Place in US Brewers Cup

Lance Hedrick used CAFEC flower
drippers and filter papers in 2020



Ray Murakawa

melodrip Co.

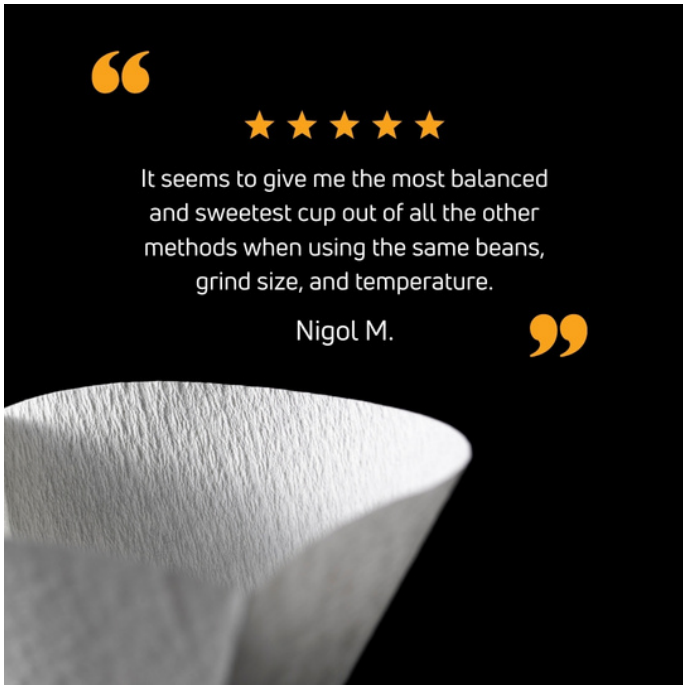
Ray is using CAFEC flower drippers as his pour-over tool on his videos.

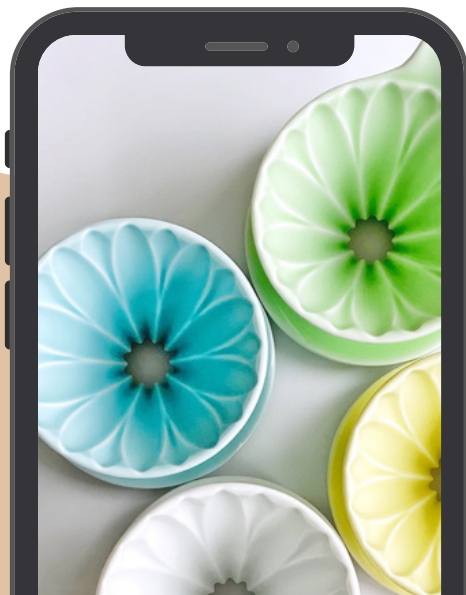
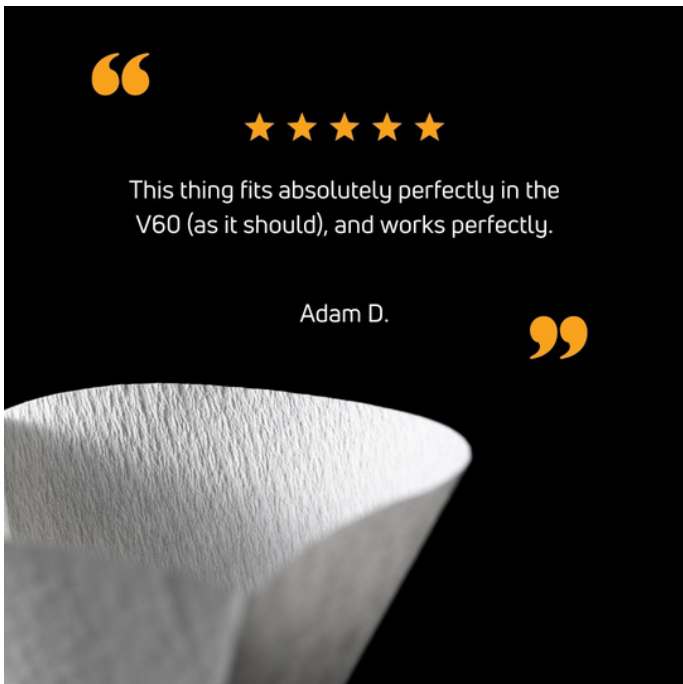
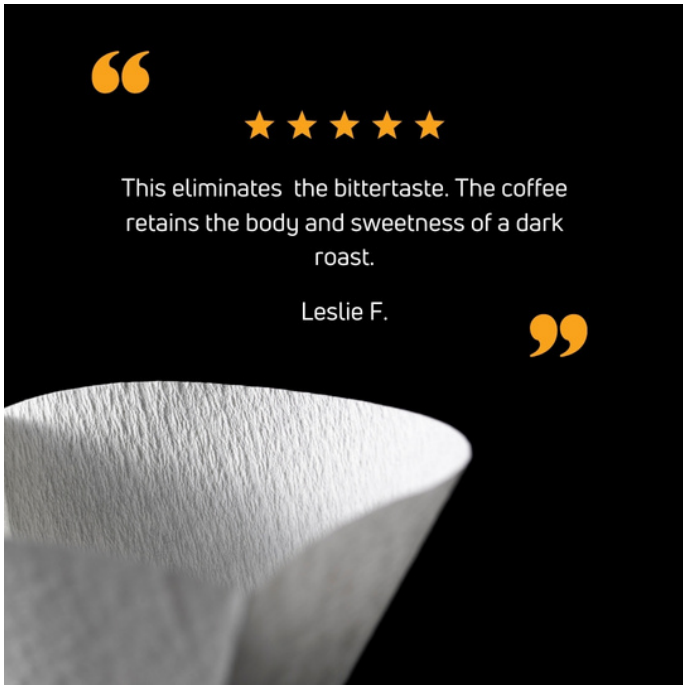


Daiki Hatakeyama

2019 JHDC/JBrC Champion

Mr. Hatakeyama went into the championships using CAFEC products.





THE AWESOME COLLECTIONS

We've added new items to our shop.
Visit our website to see our latest collections.



**THANK YOU FOR CHOOSING
CAFEC!**

www.cafecusa.com

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