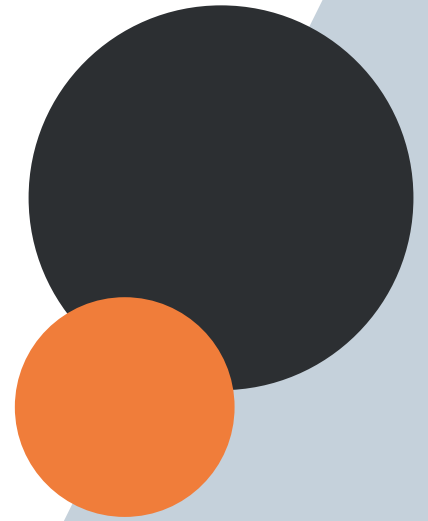


# Visualizing Information: Asobu Cold Brew Maker

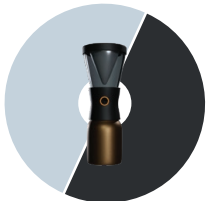


Chan Ik Chris Jung  
<https://akachris.com/>

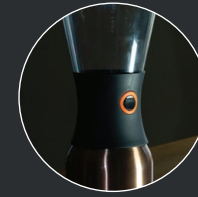
# Asobu Cold Brew Maker

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12 hours  
Smooth flavour



24 hours  
Rich flavour



## 1. Assemble

Your Asobu Cold Brew Maker.



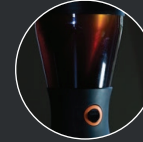
## 2. Add

55g to 85g of your favourite coarse ground coffee into the strainer. Slowly add water until the chamber is full.



## 3. Brew

Close the tab and brew for 12 to 24 hours.



## 4. Maintain

Open the tab and press the button to drain the cold brew into carafe. Dispose of ground coffee and wash the brewer in lukewarm water.



## 5. Enjoy

You cold brew your way.

The image shows a close-up of the Asobu Cold Brew Maker, a sleek, modern coffee press. It features a black upper body with a clear, funnel-shaped filter holder and a black handle with a distinctive orange circular detail. The lower body is a brushed metal cylinder. In the background, several other identical units are visible, slightly out of focus, creating a sense of depth and repetition. The overall aesthetic is clean and contemporary.

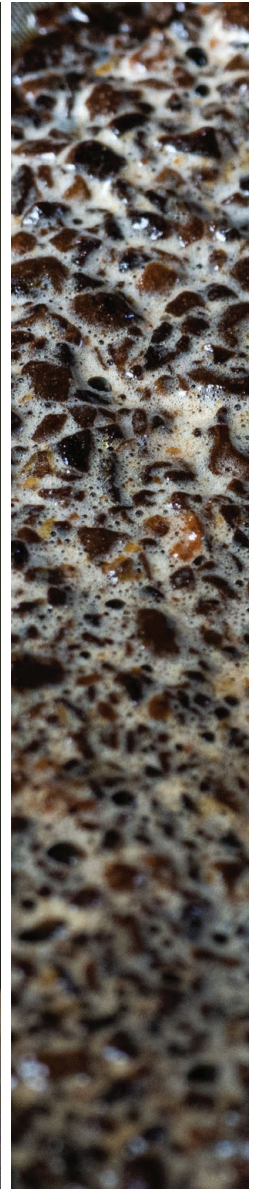
## Asobu Cold Brew Maker

The world is full of unique and interesting people and so are varieties of coffees they consume everyday. Cold Brew had exponential growth in popularity over the past few years all thank to certain green mermaid coffee company from Seattle. With fierce competition, your product needs to stand out to resonate with potential customer base.

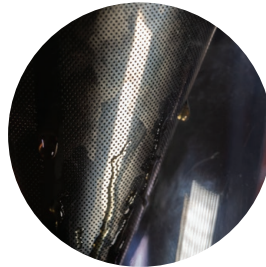
The Asobu Cold Brew Coffee Maker is aesthetically pleasing and uniquely designed to set itself apart from mundane coffee press. Users of this product wants something extraordinary and singularly purposed specialty product that excels at one task no matter the cost. To them cold brew isn't just coffee, it's a commitment to exciting lifestyle.



## Photos



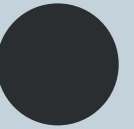
## Photos



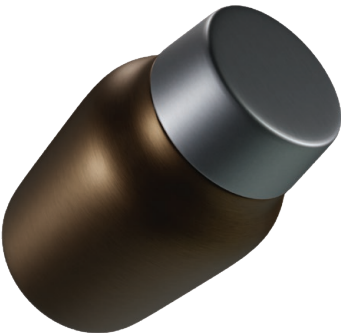


## 3D Rendering





3D Rendering





# Typogrpahy

## Lorem ipsum

Objektiv Mk2

## Lorem ipsum

Mendl Serif Dawn

## Lorem ipsum

Mendl Serif Dusk

## Lorem ipsum

Aglet Sans

## Lorem ipsum

Niveau Grotesk

## Lorem ipsum

Acumin Pro

## Lorem ipsum

Aglet Slab

## Lorem ipsum

Quatro Slab

## Lorem ipsum

Ropa Mix Pro

## Lorem ipsum

Bilo

## Lorem ipsum

LTC Broadway

Bilo

## Asobu Cold Brew Maker

Barlow

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LTC Broadway

## Asobu Cold Brew Maker

Barlow

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Aglet Sans

## Asobu Cold Brew Maker



Barlow

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Ropa Mix Pro

## Asobu Cold Brew Maker

Barlow

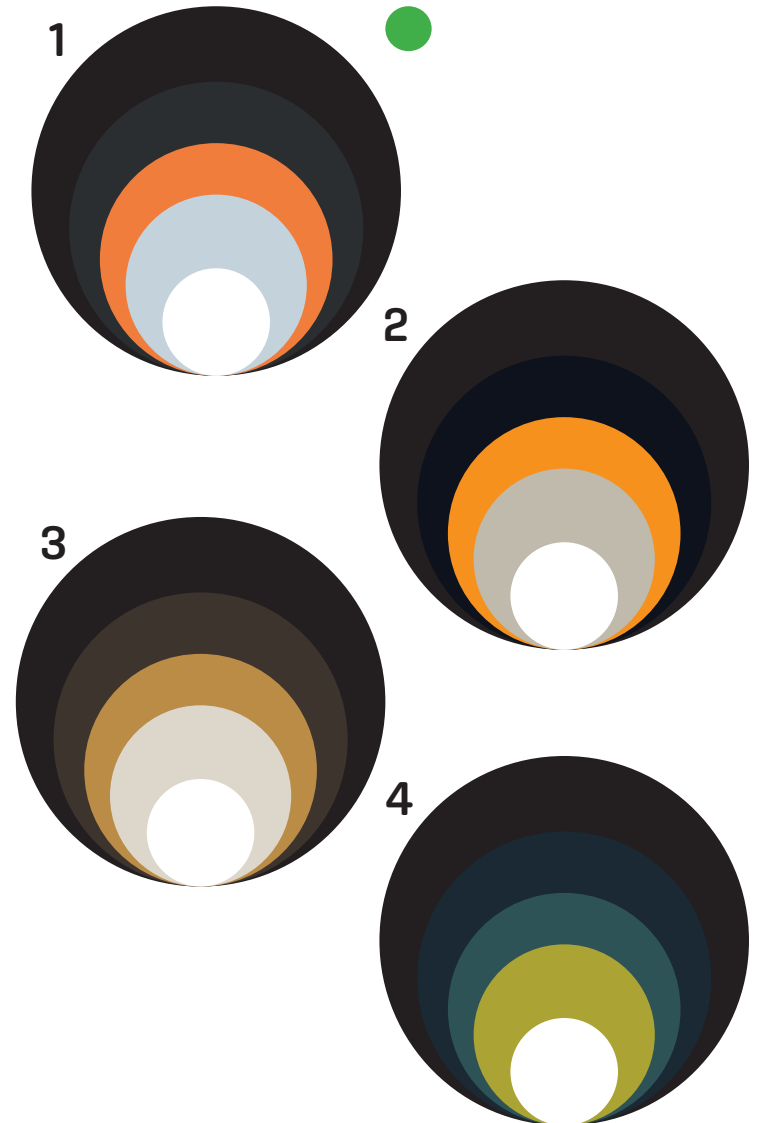
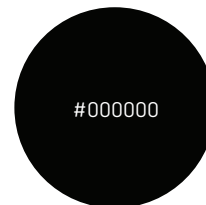
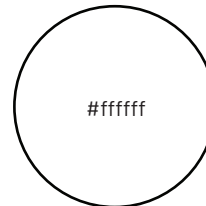
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## Colour



Base Colour





- 1 - Brewer Lid
- 2 - Strainer
- 3 - Brewing Chamber
- 4 - Cold Brew Connector
- 5 - Carafe
- 6 - Lid
- 7 - Pour over handle lid

## Assemble

Assemble your Asobu Cold Brew Maker



## Coffee & Water

Place 55g to 85g of coarse ground coffee into the strainer. Slowly add water until the chamber is full



## Brewing

Make sure the tab is in closed and let it brew for 12 to 24 hours



## Drain & Clean up

Open the tab and press the button on the connector to drain the cold brew into carafe. Dispose of ground coffee and wash the brewer in lukewarm water



## Enjoy

You can add ice into the carafe and enjoy your cold brew. Alternatively, you can store the carafe in refrigerator to enjoy it later



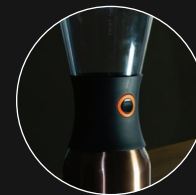
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Maintaining the unit is just as easy. The stainless-steel filter is specifically designed to reduce paper filter waste. After brewing, just dispose of the ground coffee, take the unit apart and rinse with lukewarm water. Whether you are enjoying the morning or on the go, the Asobu Cold Brew Coffee Maker will surely brighten your day with delightful cold brew experience.



1



## Assemble

Your Asobu Cold Brew Maker.

2



## Add

55g to 85g of your favourite coarse ground coffee into the strainer. Slowly add water until the chamber is full.

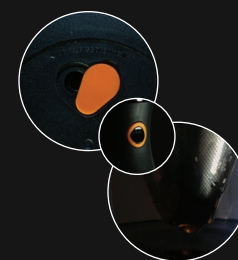
3



## Brew

Close the tab and brew for 12 to 24 hours.

4



## Maintain

Open the tab and press the button to drain the cold brew into carafe. Dispose of ground coffee and wash the brewer in lukewarm water.

5



## Enjoy

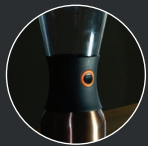
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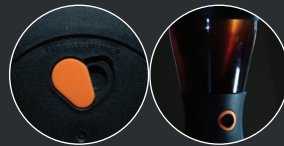
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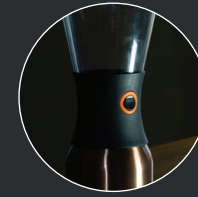
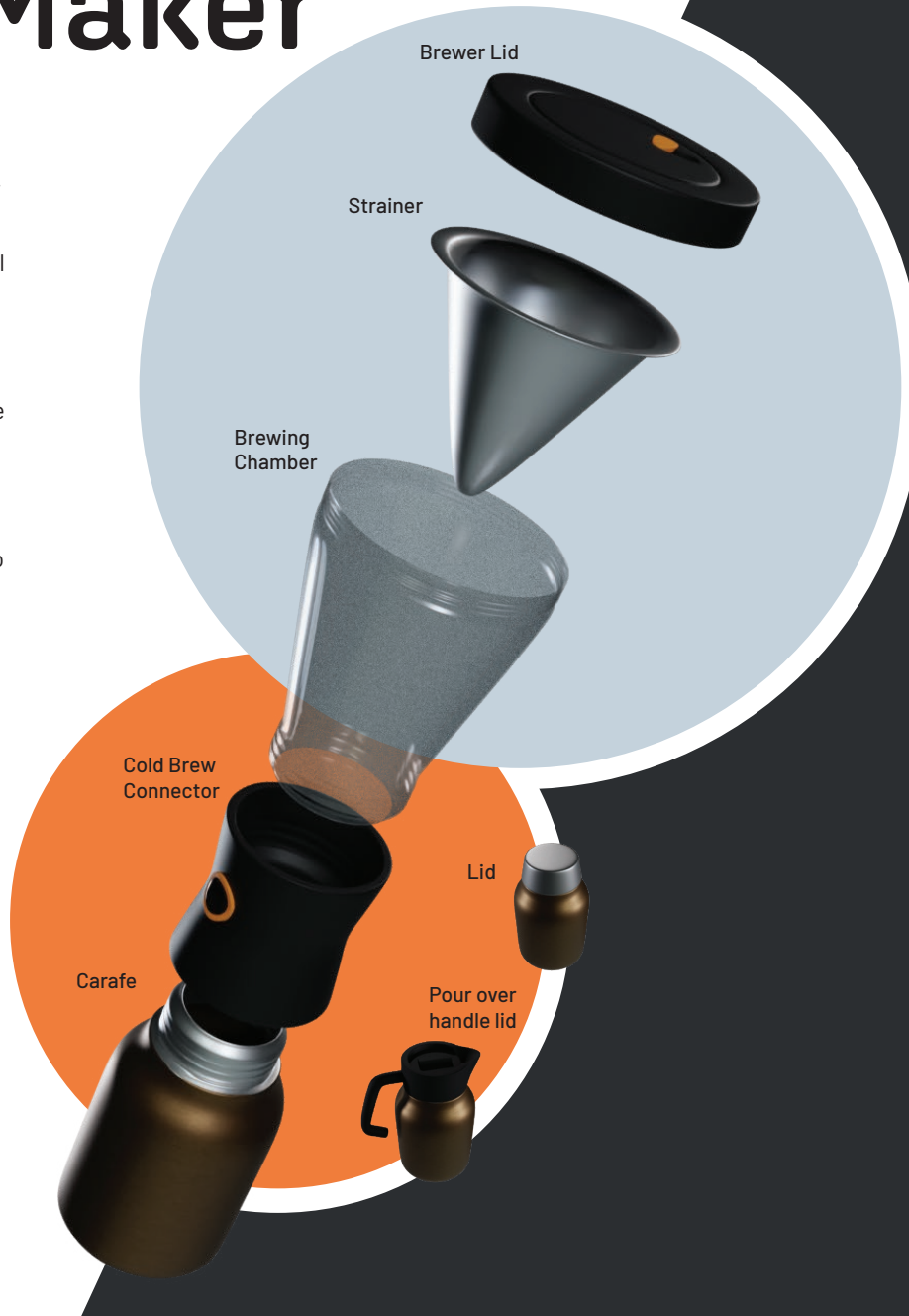
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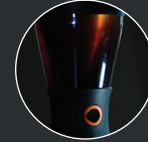
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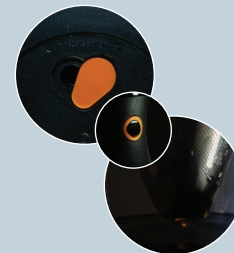
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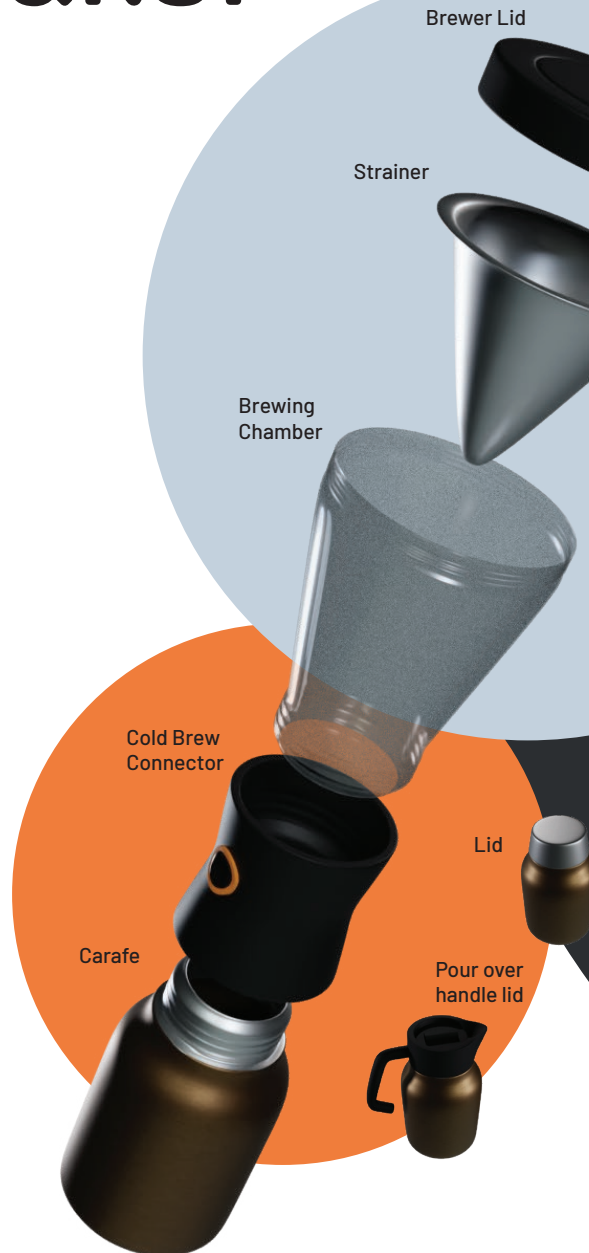
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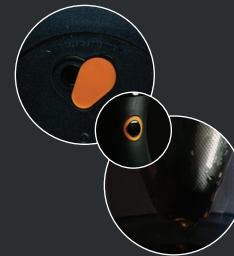
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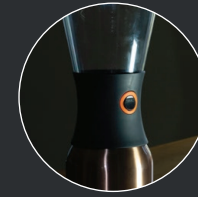
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