

ALESSI



SLOW COFFEE

KEIJI TAKEUCHI

INDEX

The extraordinary day-to-day

[01](#)

Dedicated to
Designer

[01](#)

[02](#)

Coffee grinder - Slow and ritualistic gestures

[03](#)

Components

[03](#)

Design notes

[03](#)

Sustainability and safety

[04](#)

Use and maintenance

[04](#)

Packaging

[05](#)

Codes and variants

[05](#)

Related products

[05](#)

Carafe with filter - The pleasure of slowness

[06](#)

Components

[07](#)

Design notes

[07](#)

Sustainability and safety

[07](#)

Use and maintenance

[07](#)

Packaging

[08](#)

Codes and variants

[09](#)

Related products

[09](#)

THE EXTRAORDINARY DAY-TO-DAY

With Slow coffee by Keiji Takeuchi, Alessi proposes a new exploration of the methods of preparing this drink. Consisting of a coffee grinder, a jug and a filter holder with filter, it allows the coffee to be percolated. The project develops two main themes. On the one hand, the gesture and rituality: by preparing the coffee, from the fresh bean to the slow percolation, means transforming a daily routine into a special experience, in which time and care are dedicated to oneself and others. On the other hand, the preservation of the organoleptic properties of coffee, which, being freshly ground, preserves the intensity of the aroma and allows you to enjoy a fresh product. In fact, filtered coffee is increasingly popular among connoisseurs because the longer infusion method allows more intense and refined flavours to be savoured.

Slow coffee is proposed in three versions:

- Coffee grinder
- Set consisting of jug, filter holder and filter
- Set consisting of coffee grinder, jug, filter holder and filter



DEDICATED TO

Coffee lovers. To those who devote time to life's little pleasures like a good cup of coffee. And to design enthusiasts who appreciate attention to design detail.

DESIGNER



Keiji Takeuchi was born in Fukuoka, Japan, but spent most of his youth in New Zealand, where he studied product design.

He worked for Naoto Fukasawa in Tokyo and later moved to Milan to set up Naoto's European office. He established his studio in Milan in late 2015.

Keiji sees design as a way of looking at things and finding opportunities to raise our quality of everyday life.

Slow Coffee is his first collaboration with Alessi, proposing another way to enrich our daily experience.

Keiji collaborates with international brands such as Boffi, De Padova, Living Divani, Geiger

/ Herman Miller, Ligne Roset, Cruso, Fredericia, Ichendorf Milano, NINE, aru, and others.

Main timeline:

2015 Established the studio.

2016 EDIDA Elle Decor Young Design Talent by Elle Decor Japan

2019 Fiskars Village Art& Design Biennale: Selected to participate in "The Social Seating" Project curated by Jasper Morrison,

2023 Giulio Cappellini selected Keiji amongst ten international designers and curated a show: Stars of Today, during Salone del Mobile 2023.

“When our society runs so fast, people’s bodies and minds are not necessarily in the same place.

We often do much while thinking about something else. Is it a way of living that we want?

Simply pacing ourselves and being where we are makes everything more real and qualitative.

This is how I came to think about ‘having’ coffee rather than ‘drinking’ coffee.

‘Having’ coffee gives me a sensation and atmosphere of the entire ritual and the sense of time while drinking coffee somehow reflects the act and a mechanical process.

A way of ‘having’ coffee starts by thinking about making a good cup of coffee, opening the cabinet, grinding the beans, slowly pouring water and preparing it spontaneously. It is a rich process involving much care that makes a difference.

Such an approach to living our life shares another way to enjoy our everyday life.”

♦ Keiji Takeuchi

COFFEE GRINDER

SLOW AND RITUALISTIC GESTURES

The design of this coffee grinder reflects the particular nature of Keiji Takeuchi's minimalist approach, his ability to redesign traditional domestic objects by capturing their deep formal essence. Passionate about filtered coffee - he starts each day by dedicating himself to the small ritual involved in its preparation - Takeuchi knows the value of a beverage prepared from freshly ground beans. The aroma, fragrance and flavour of ground coffee quickly lose their intensity, changing after just a few hours. By using a fresh powder, it is possible to prepare a beverage that is rich in aroma and flavour.



COMPONENTS



Coffee grinder in 18/10 stainless steel with knob in polypropylene, grinder in ceramic.

DESIGN NOTES

Pure simplicity

A continuous, soft, lean line for an object that represents and synthesises the very gesture, the operation, for which it was conceived and designed.

Sophisticated practicality

The careful study of practical details, the stylishly compact shape, the smooth, polished surface, make the use of this coffee grinder simple and pleasant at the same time.

Designing a gesture

With this concept, the designer not only envisages a refined and practical tool, but also the possibility of a calm and ritualistic gesture that enhances an everyday occasion, making it special.

SUSTAINABILITY AND SAFETY

- ◆ Made of steel, one of the most durable and resistant materials, and completely recyclable.

USE AND MAINTENANCE

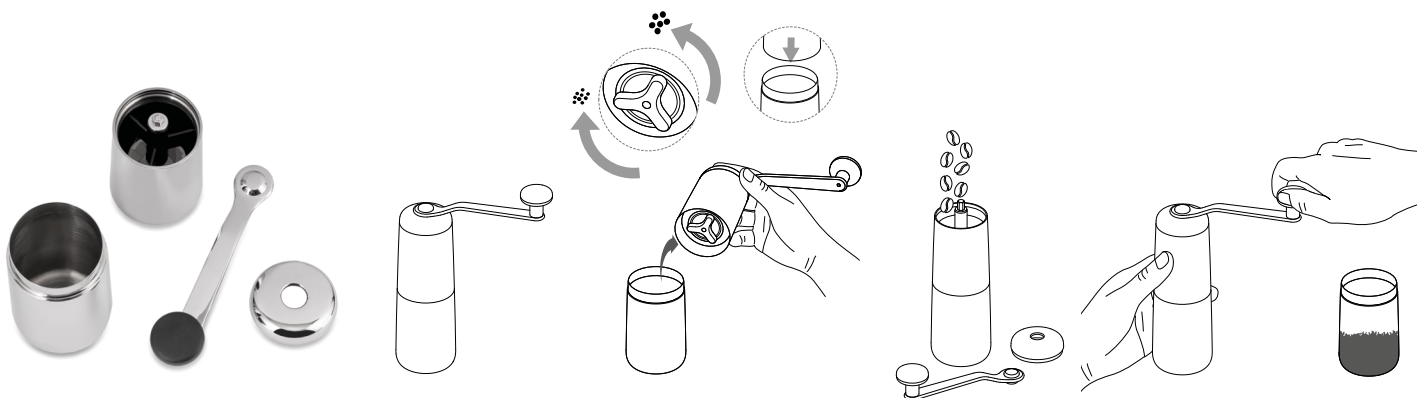
[Easy to adjust] Depending on the type of coffee used and personal taste, you can adjust the type of milling by way of a thumbwheel located under the upper body of the grinder. Simply lift the upper body from the lower container and, while holding the crank, turn the adjustment wheel clockwise for a finer grinding and counter-clockwise for a coarser one.

[Easy to fill] Remove the crank and lift the lid that closes the upper body of the coffee grinder. The capacity is about 20 g of coffee beans, enough to prepare one mug of coffee.

[Convenient and practical] Hold the grinder with one hand and turn the crank clockwise with the other: the ground powder collects in the lower container and is ready to use in a few steps. The high quality ceramic grinder does not conduct heat, thus preventing the temperature from affecting the oils in the coffee in which the aroma and fragrance of the beverage resides.

[Easy to clean] To remove any coffee powder residue, clean the grinder body with a soft cloth. Do not wash under running water or in the dishwasher.

[Convenient storage] The removable crank handle allows you to store the coffee grinder easily while taking up little space.





CODES AND VARIANTS



KT01 - Slow Coffee

Design Keiji Takeuchi, 2023

Coffee grinder in 18/10 stainless steel with knob in thermoplastic resin.

Ø cm 6 - cm 16 x cm 16 - h cm 21,5



KT01SET - Slow Coffee

Design Keiji Takeuchi, 2023

Set for Slow coffee composed of coffee grinder in 18/10 stainless steel, jug in heat resistant glass, filter-holder in porcelain and net filter in 18/10 stainless steel.

RELATED PRODUCTS



KT01S1 - Slow Coffee

Design Keiji Takeuchi, 2023

Slow coffee set composed of jug in heat resistant glass, filter-holder in porcelain and net filter in 18/10 stainless steel.



AJM28/89 - PlateBowlCup

Design Jasper Morrison, 2008

Mug in white porcelain.

cl 30 - Ø cm 8



AJM22/8 - KnifeForkSpoon

Design Jasper Morrison, 2004

Coffee spoon in 18/10 stainless steel.

cm 12



NF04 - Nomu
Design Naoto Fukasawa, 2017
Double wall vacuum flask in 18/10 stainless steel and thermoplastic resin.
cl 27 - Ø cm 6,4 - h cm 20



GIA24 W - Caffa
Design Giulio lacchetti, 2019
Double wall travel mug in 18/10 stainless steel and thermoplastic resin, white.
cl 40 - cm 9,5 x cm 9 - h cm 17

CARAFE WITH FILTER

THE PLEASURE OF SLOWNESS

The Slow coffee carafe with filter invites a small daily ritual marked by a calm rhythm, a break from the frenetic pace that characterises our days. Its use is accompanied by a sequence of gestures that allow you to modulate the different parameters that lead to the desired drink according to your own personal taste: the choice of the most suitable blend and the right water temperature, the balance between powder and liquid, the speed of the flow through the coffee.



COMPONENTS



Heat resistant glass carafe with filter holder, porcelain handle and 18/10 stainless steel mesh filter.



DESIGN NOTES

Attention to detail

An object with a minimalist design that conceals careful attention to functional details, from the choice of materials used to make the carafe, filter holder and filter, to the shape of the spout and handles, to the carefully calibrated dimensions of the three elements.

A versatile preparation

Dedicated to those who appreciate a process that allows you to modulate the different elements at will according to the desired beverage: in fact, all you need to do is change the speed of the flow of water over the ground powder, by speeding up or slowing down the movements, to enjoy a coffee with different aromas and characteristics.

Aromatic conversations

The Slow coffee carafe makes an ideal coffee to accompany a pleasant chat, the reading of a newspaper or even a work session.

SUSTAINABILITY AND SAFETY

- ♦ Tested and certified to guarantee consumer safety.
- ♦ The stainless steel filter replaces paper ones, reducing waste at the end of preparation.
- ♦ The glass is 100% recyclable; it is also the most suitable material for containing drinks and food as it does not release any hazardous chemicals.

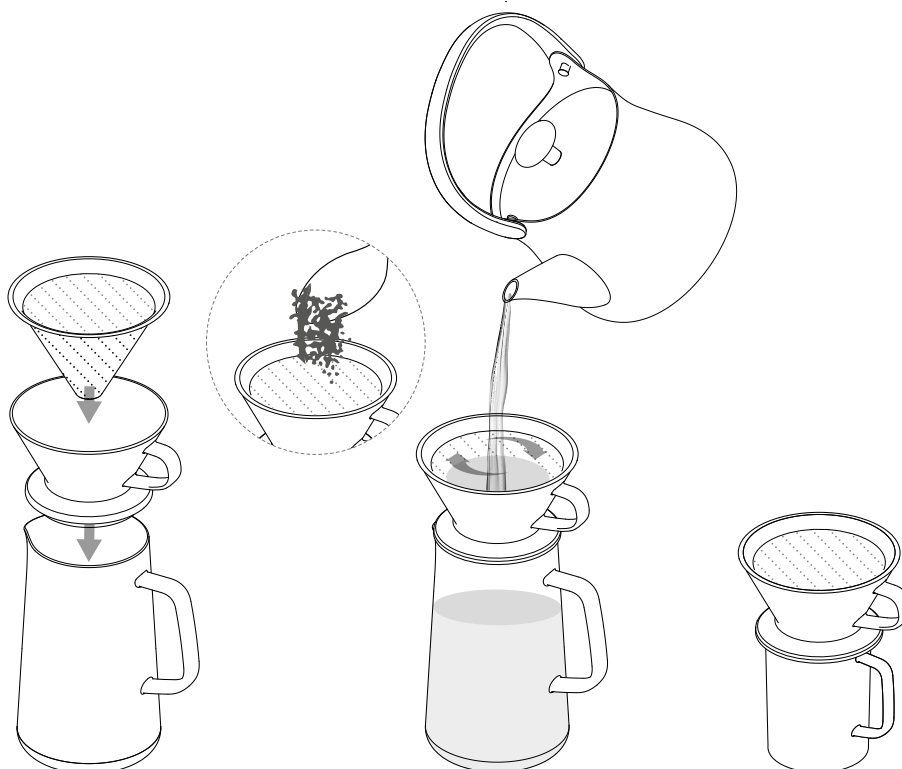
USE AND MAINTENANCE

[Easy to use] Once the porcelain filter holder with the steel filter is placed over the carafe, add the desired amount of coffee and pour the water over it in slow, circular movements. The filter holder with the filter can also be placed directly on a large cup or mug.

[Easy to clean] The carafe, filter holder and filter can be washed by hand, with hot water and detergent, or in the dishwasher. If the micro-holes in the filter get clogged, soak for a few minutes in hot water and dishwashing detergent, then rinse well and dry thoroughly.

[Ready to use and efficient] With Slow Coffee there is no risk of running out of filters. The stainless steel filter is always ready to use and also allows many of the oils present in the coffee to pass through, imparting body to the drink.

[Easy maintenance] In the event of breakage or damage, the glass carafe, ceramic filter holder and steel filter can be replaced.



PACKAGING



CODES AND VARIANTS



KT01S1 - Slow Coffee

Design Keiji Takeuchi, 2023

Slow coffee set composed of jug in heat resistant glass, filter-holder in porcelain and net filter in 18/10 stainless steel.



KT01SET - Slow Coffee

Design Keiji Takeuchi, 2023

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