

P · H · I · L


THE ALCHEMIC ART
OF HAND-CRAFTED
COFFEE MAKING.



BLUESIDE

emotional design



A black and white photograph of a glass bottle on a wooden surface. The bottle is on the left, partially cut off. Behind it, a piece of fabric is draped over a wooden structure, creating deep shadows and highlights. The overall mood is nostalgic and artistic.

"My childhood memories of coffee are of one particular street in the town centre, where the aroma from the coffee shops used to inebriate me. And of course of homemade coffee. As a child, I always loved to immerse myself in the scent from the moka coffee-pot."

Alessandro D'Angeli
designer Phil



P H I L

THE ALCHEMIC ART
OF HAND-CRAFTED
COFFEE MAKING.

Phil was designed to create a pleasurable moment of relaxation, to help you slow down while you prepare and enjoy a good cup of coffee.
The PHIL collection is the proud epitome of filtering coffee.

The collection turns the daily ritual of making a cup of coffee into a serious matter.

PHIL, DESIGN, VALUES

The PHIL collection features strong, cultural concepts of design, shape, function and emotion. It revives ideas of universal, people-centred design, of experimental and emotional design.
Its organic shapes take their strength not only from a world of alchemy, chemicals and pharmaceuticals, but also from a world of minimalistic style and functional technology.

Each product is mouth blown by Italian craftsmen and is, therefore, unique. Our entire production chain is Made in Italy.

We have tried to minimise impact of production of the PHIL collection on the sustainability of our planet by making items on demand and never more than the amount ordered.
All the products in the collection are made of just one material and are 100% recyclable. In addition, borosilicate glass is unusual, as it can be repaired: whenever possible, of course!





PHIL'S ADDED VALUE: ITS UNIQUE RAW MATERIAL

The whole collection is handmade by our craftsmen. Each object enhances the essence of the glass, just like a good cup of coffee enhances the blend it is made of. What's more, this is not ordinary glass, this is 3,3 borosilicate glass: the purest, most mechanical and thermal shock resistant, neutral glass, contaminant-free.

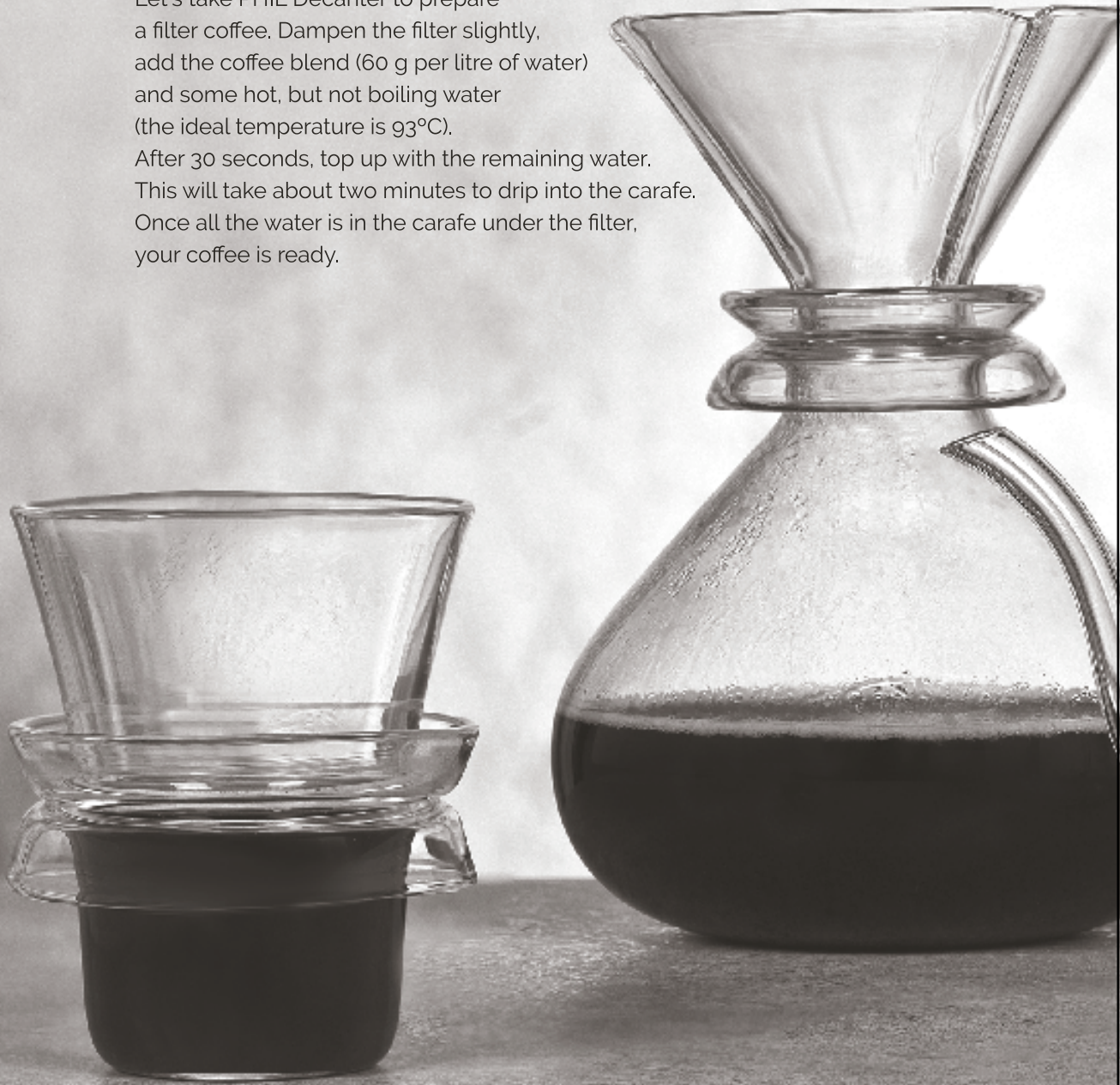
These features make the PHIL collection become technical products, just like laboratory glass instruments:

- ◆ 3,3 borosilicate glass
- ◆ Transparent and extra-clear glass
- ◆ Unique craftsmanship
- ◆ Thermal shock resistant
- ◆ Perfect for stove-top use
- ◆ Microwave friendly
- ◆ Dishwasher friendly

PHIL HOW TO USE IT

To prepare filter coffee you need one of the products in the PHIL collection. The most traditional is an extractor using cone-shaped filters. We have designed a more innovative version, with the porous glass separators used in chemistry. Both follow more or less the same principle as tea, i.e. a "pour over" infusion. In fact, this is often called a pour over dripper.

Let's take PHIL Decanter to prepare a filter coffee. Dampen the filter slightly, add the coffee blend (60 g per litre of water) and some hot, but not boiling water (the ideal temperature is 93°C). After 30 seconds, top up with the remaining water. This will take about two minutes to drip into the carafe. Once all the water is in the carafe under the filter, your coffee is ready.





PHIL
Decanter

A CLASSIC COFFEE-POT
FOR FILTER COFFEE







A sinuous, single-piece, iconic body, perfect for holding the coffee followed by the water. **Phil Decanter** is the archetypal, primitive, yet highly advanced shape with its glass funnel forming a natural handle.

The all-glass effect reinforces the concept and enhances the strength of the material chosen, borosilicate glass.

Its emotionally reassuring shape has a decidedly ecological footprint and wraps around the coffee essence like a soft pod.

The **Phil Decanter** has a purely practical function: it is the most natural way to prepare your aromatic filter coffee.

Insert a paper filter into the top.

Pour in the medium ground coffee powder and pour over the water at about 93° temperature.

Your coffee will be ready in about 5 minutes.

PHIL
Rain

THE ALCHEMIC ART
OF HOMEMADE COFFEE





Phil Rain reveals the fascinating chemical process, which transforms an excellent raw material into a tasty drink. It formally conjures a scientific, futuristic effect.

Brewing coffee with Phil Rain will enhance all the fascination of the chemical process:

the water required can be poured directly and the coffee does everything by itself.

This makes it easy to prepare a number of filter coffees at the same time. Load all the water cylinders and just stand and watch!

All the parts of Phil Rain combine to make it a sort of functional piece of architecture. Its sculptural appeal means you can place it in any design-oriented environment.

No paper filters needed.

Phil Rain as an unique, porous, glass separator, which acts as a filter.

Just insert the coffee powder into the top cylinder, followed by water at 83° temperature.

Wait for approximately 8 minutes to drink your coffee.



P H I L
Ten

THE RIGHT AMOUNT OF COFFEE

Phil Ten is the classic 10 gram coffee powder measure.
Its practical handle helps you work out
the correct amount of coffee to prepare your drink.

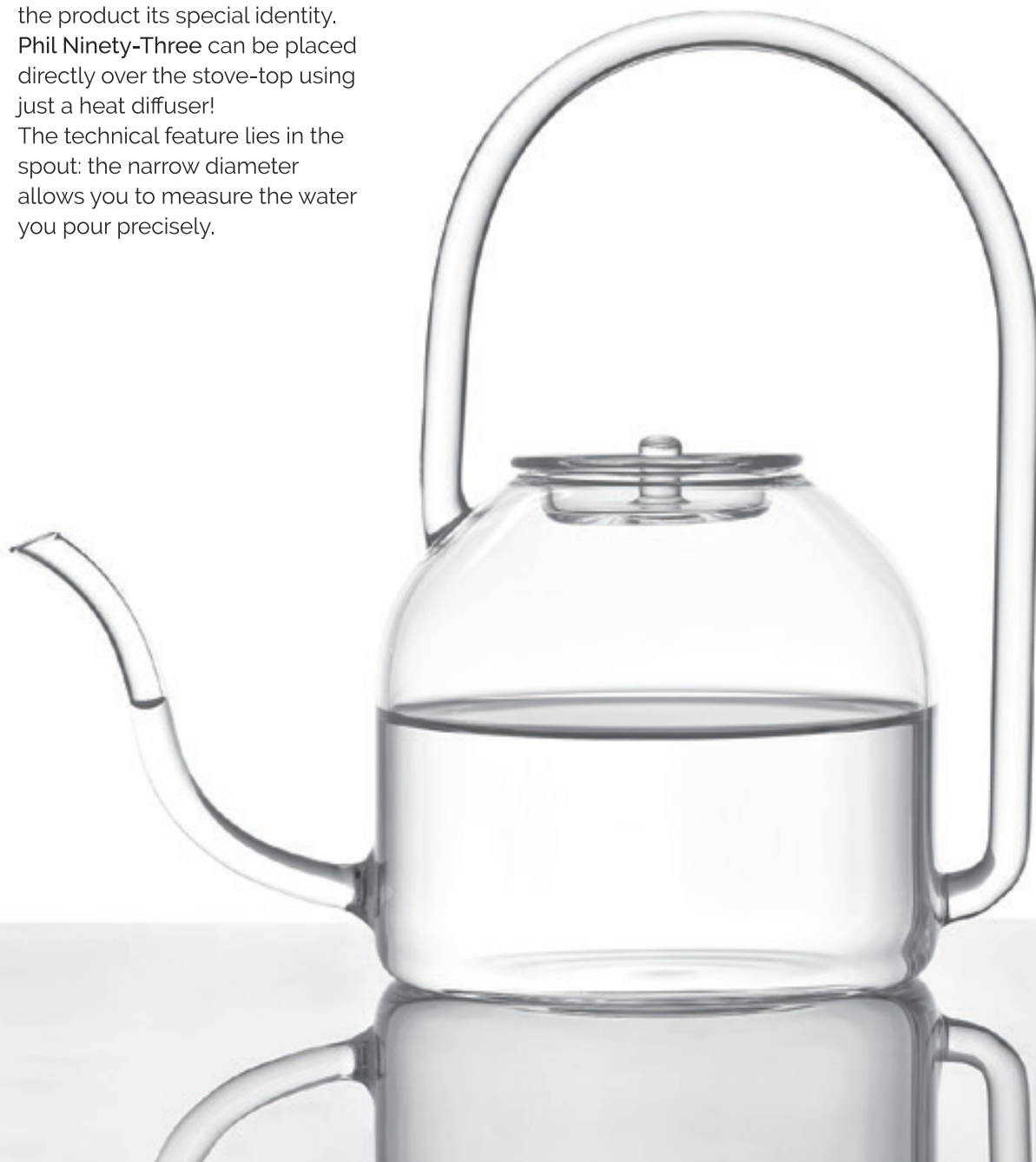


P H I L

Ninety-three

HEAT UP THE WATER
AND POUR IT OVER YOUR SPECIALTY COFFEE!

Phil Ninety-Three, 93° is just the right temperature of the water to pour over the coffee powder. This kettle is made entirely of borosilicate glass, which gives the product its special identity. Phil Ninety-Three can be placed directly over the stove-top using just a heat diffuser! The technical feature lies in the spout: the narrow diameter allows you to measure the water you pour precisely.



BLUESIDE



Blueside is

...precious, pure, transparent, beautiful,
harmonious, essential. It is style, emotion.
Multi-functional, unique, and multi-sensorial,
it lands atmosphere, meditation, relaxation,
passion, slow life, conviviality, roots ...



The Blueside project finds its roots in the Falocci family's passion for beauty.

In 2009, their ability to work and shape glass, along with love for design, music and good food enabled them to create a project of productive and commercial differentiation.

The aim was to create design objects dedicated to the world of fine Dining and Living, Jewels, all inspired by the world of blues and jazz that arouses strong emotions in a musician on the stage and his audience.

Blueside is all that: music in the shape of objects you can touch and use emotions at your fingertips...

BLUESIDE

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BLUESIDE Emotional Design



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QUALITY SYSTEM
CERTIFIED BY DNV GL
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