



*turkish coffee maker
user manual*

K 3200

Please read this manual first!

Dear Customer,

We hope that your product which has been manufactured in modern facilities and passed through a strict quality control procedure will give you the best results.

Therefore, we advise you to read through this manual carefully before using your product and keep it for future reference.

This user manual will...

... help you use your machine in a fast and safe way.

- Please read the User Manual before installing and starting your machine.
- Particularly follow the instructions related to safety.
- Keep this User Manual within easy reach. You may need it in the future.
- Please read all additional documents supplied with this machine.

Please note that this User Manual may be applicable for several other models. Differences between models will be identified in the manual.



This product has been produced in environmentally friendly, modern facilities



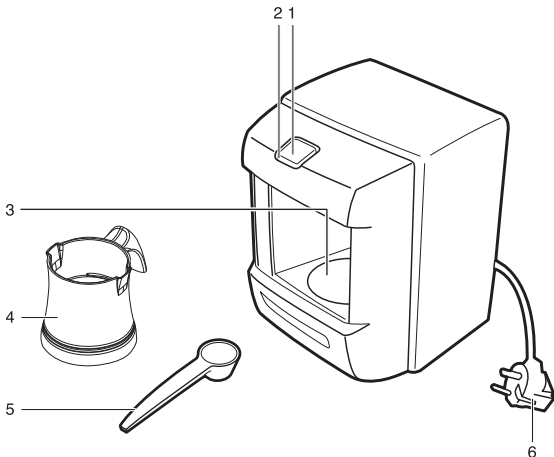
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1 Safety Cautions

- 1. Warning!** DO NOT start the coffee machine before putting water into the cooking reservoir.
- 2.** Always operate your coffee machine plugged into a grounded socket.
- 3.** Do not use your coffee machine near or close to the heat sources (such as oven, brazier, radiators, stoves, etc.).
- 4.** Keep your machine away from steam generating sources and pay special care not to use it in vaporous places. (Meal, kettle vapor, etc.)
- 5.** Do not put anything else in the cooking reservoir except for coffee, sugar and water.
- 6.** Your Turkish Coffee Machine is designed to operate under 4-37°C and 80% relative humidity.
- 7.** Never use the cooking reservoir on other heaters apart from your coffee machine. (oven, etc.)
- 8.** Do not drink the Turkish coffee you cooked from the cooking reservoir.
- 9.** Do not touch the cooking reservoir and the heater's surface. Always use the carrying handle to hold the cooking reservoir.
- 10.** Keep the mains cable away from the burning hub and other hot surfaces.
- 11.** Always refer to the Authorized Service to replace the mains cable when it is damaged.
- 12.** Do not use your product in the outdoor. Your product is designed for home use only.
- 13.** Please ensure that your product is not plugged in while cleaning.
- 14.** There might be some smell and vapor while using your product for the first time due to the production technology of your product. This condition is quite normal for your machine. These will be eliminated after a couple of usages.
- 15.** Do not immerse your product into water.
- 16.** The instructions shall state the substance of the following:
This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
Children should be supervised to ensure that they do not play with the appliance.
- 17.** Always use your product on an even surface.
- 18.** Your machine will switch to standby mode automatically after a beep sound if no process is carried out for three minutes. The mode LED will flash twice after a warning sound and the device will be supplied power when you place the cooking reservoir into its seating or if you take it out from the seating and place it back again.
- 19.** Double overflow feature is used in coffee cooking process. The reservoir is released for 1 second just a few seconds before the completion of the process and then it is caught again. Cooking reservoir should never be taken out from its place unless a warning signal is heard and mode LED flashed to indicate the completion of cooking process.
- 20.** If the mode LED is continuously red, you cannot cook. If this is the case, unplug and then plug in again; if the red light persists, please refer to the Authorized Service.
- 21.** Please pay attention that the coffee, sugar and water mixture in the cooking reservoir does not exceed the maximum level line. Otherwise, the coffee may not be cooked well or it may overflow.

2 Technical Specifications of Your Coffee Machine



- | | |
|--|---|
| 1- Cooking startup button | Supply voltage : 220-240 V AC ~ 50-60 Hz |
| 2- Mode light | Current : Max. 3 A |
| 3- Cooking reservoir seating | Power (cooking) : 670 W |
| 4- Cooking reservoir | Cable length : 100 cm |
| 5- Coffee and sugar measurement spoon | Net weight : 1.5 kg |
| 6- Supply cable | |

Values stated on the product or on other printed materials supplied together with the product are the values obtained under laboratory conditions in accordance with relevant standards. These values may vary depending on the usage of the product and ambient conditions.

3 Cooking Suggestions

Your product is a practical machine designed to cook Turkish coffee. You can cook foamed Turkish

coffee for every taste by using the appropriate measures stated in the table.

Material measurements recommended for cooking Turkish coffee				
	Black	Slightly sugared	Medium	Full sugared
Coffee	1 measure	1 measure	1 measure	1 measure
Sugar	–	Half sugar cube / half teaspoon of powdered sugar	1 sugar cube / 1 teaspoon of powdered sugar	2 sugar cube / 2 teaspoon of powdered sugar
Water	1 Turkish coffee cup	1 Turkish coffee cup	1 Turkish coffee cup	1 Turkish coffee cup

- Amounts stated are for one person. You can cook coffee for 3 persons maximum; however, the level of the mixture should never exceed the max level line in the reservoir. Cup size for cooking coffee for 3 persons is 65 ml (medium size) Turkish coffee cup.
- Please use the measure supplied with the Turkish coffee machine as the coffee measure. Do not squeeze the coffee in the measure.
- Use fresh coffee for a tasteful and foamed Turkish coffee.

- 1 measure of coffee is the recommended quantity. You may use less or more coffee for a strong or mild coffee as desired.
- Ensure that no water drops occur at the bottom of the cooking reservoir while preparing the coffee. Otherwise, water drops might create a nasty cracking noise as they touch the hot bottom plate.
- If the coffee you cooked has visible lumps or if there is dry coffee on top, we recommend you to stir the mixture with a plastic or wooden spoon prior to starting cooking. (DO NOT use a metal spoon.)

4 How to Use Your Coffee Machine

Cooking:

1. Plug in the device. Your product will switch on automatically.

2. Add first the coffee, sugar and then water into the cooking reservoir according to the recommended amounts in the table at section 3. (Figure-1)



Figure-1

Note: Ensure that the inside of the cooking reservoir is clean for a tasteful coffee.

3. Please pay attention that the coffee, sugar and water mixture in the cooking reservoir does not exceed the maximum level line. (Figure-2)



Figure-2

4. Place the cooking reservoir on the machine. (Figure-3)



Figure-3

Note: Your product will not operate if the cooking reservoir is not placed in its seating properly.

5. Press the start button on the front panel. (Figure-4)

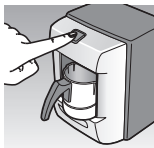


Figure-4

6. The machine will give a startup (beep) sound and the mode light around the button will turn blue. (Figure-5)

7. Cooking time is 1-1.5 min. for 1 person; 2-2.5 min. for 2 persons; and 2.5-3.5 min. for 3 persons.

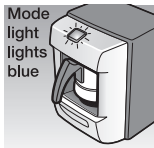


Figure-5

Note: Cooking time may be shorter in consecutive cooking as the heater will be hotter.

8. Your machine will give an audible alarm and the mode light will flash blue upon completion of the cooking process. Take it out before waiting too long for a tasteful coffee! (Figure-6)

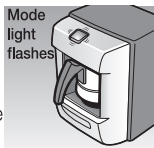


Figure-6

9. Pour your coffee into the cup after cooking process is over and serve. (Figure-7)

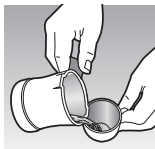


Figure-7

Note: Pour it fast as possible to prevent the foam and coffee sediment remain in the cooking reservoir.

10. With your machine, you can prepare Turkish coffee for 3 persons

at one time. Ensure that the amount of coffee, sugar and water mixture does not exceed the maximum level line in the reservoir. Otherwise, the coffee may not be cooked well or it may overflow.

11. It will be sufficient to press the start button continuously for 3 seconds in order to cancel the cooking process for whatsoever reason.

5 Cleaning and Maintenance

1. Unplug the mains cable from the socket prior to starting cleaning.

2. Always clean the cooking reservoir immediately after every cooking process not to spoil the taste of the coffees you will prepare.

3. Do not wash any other part of the machine except for the cooking reservoir. You can wipe those parts with a damp cloth.

4. Before using the product after any failure or an unexpected



Figure-8

overflow, please wipe the sensor glass area with a damp cloth as shown in the figure. (Figure-8)

5. The cooking detection sensor glass must be wiped with a damp cloth after every 15-20 cooking. (Figure-8)

6. Do not wash the cooking reservoir in the dishwasher. Wash it by hand with a soft sponge.

7. Sediments and cooking stains may occur in the cooking reservoir after numerous usages. In order to clean them without damaging the inner base surface of the cooking reservoir, pour one cup of 50% vinegar water into the cooking reservoir and press start button. You can rinse and use the reservoir again once the process is finished.



Important warnings

1. Do not clean the heater surface and the bottom surface of the cooking reservoir with abrasive sponge or steel wool. Scratching these surfaces will prevent heat exchange. Please pay utmost care not to scratch these surfaces. Use the product as recommended. (Figure-9, 10)

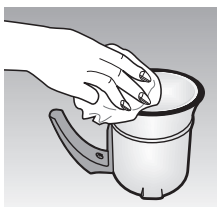


Figure-9

2. Ensure that the heater surface is not stained. (Figure-10) Wipe any spilled coffee on the heater surface at once before it dries out. The surface of the heater will be hot once the cooking process is finished; be careful.

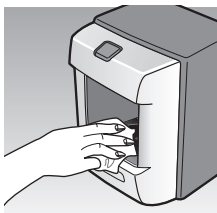


Figure-10

3. Do not carry the product while the cooking reservoir is still in the reservoir seating. Cooking reservoirs can be damaged if dropped.

6 Technological Superiorities of Your Coffee Machine



The technology that provides cooking coffee at the best taste.

ST. NO: 3003921200
REV. : AA