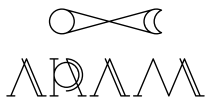


# ARAM COFFEE MAKER®

BREWING  
GUIDE



# BEFORE EVERYTHING

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## LET'S TALK ABOUT COFFEE BEANS

Preparing a truly delicious espresso is an art, and here you will find tips to be followed to enlightenment of everything that interferes in the quality of your espresso. Extraction variables on aram, beans tips, water temperature and techniques. It's here to help you. But please, don't take it so seriously, don't forget to enjoy your moment. Be curious, read and make it!



A great coffee starts with choosing quality beans and take one fresh roasted and packed. We prefer you choose one with 5 days roasted until one month. We like blends for espresso and a dark roast. The secret to a tasty espresso is a full life bean, with a fresh roast.

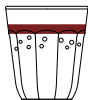


Grind on time is the second secret to the perfect espresso. Use some professional conical burr grinder. Use some blade grinder or coffee pre-ground will reduce your chances to make a great espresso.

The grind you use for aram is equal for conventional espresso. It requires fine grind to create the resistance against water making the right pressure to espresso level. Before to buy one grinder, make sure it goes too finer, try it.



More important than pressure the water goes to coffee, is the temperature of water. Without the right temperature we can't have extraction. Use boiling water without fear. The wood steals water temperature till it goes to coffee, leaving the glass in the ideal temperature to drink it after.



One of the most beautiful things in espresso is see the crema forming! A beautiful crema indicates basically the beans are fresh, and the fat and the natural oils - both hard to extract - they're what makes a crema slipping into the glass.

A biggest part of crema is formed by gases, like  $\text{CO}_2$ , that came from roast. More freshly coffees, more chances to get there.

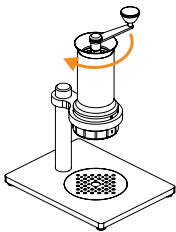
The more colorful it, more flavors, more components being extracted. But be careful: gases, especially carbon gas, are bitter.

Before drink, mix with a spoon. A great espresso is balanced and harmonic. Our tip is before to drink mix with a spoon. The good performance of the aram coffee maker depends on the coffee you have on your hands.

# BREWING YOUR ESPRESSO

FOLLOW ME THE GOOD ONES

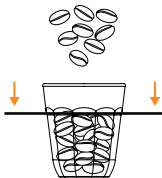
- 1** TURN DOWN THE HANDLE TILL THE END. PAY ATTENTION: DO NOT HAVE TO TIGHTEN IT



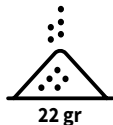
- 2** TO PREHEAT THE ARAM COFFEE MAKER: FILL IT WITH BOILING WATER TO THE INDICATED PIECE



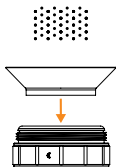
- 3** WITH A SCALE SEPARATE 22 GRAMS OF FRESH BEANS. IF YOU DON'T HAVE A SCALE PUT BEANS TILL THIS PART OF THE SHOT GLASS



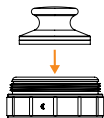
- 4** GRIND IT WITH YOUR BURR GRINDER. DON'T USE BLADE GRINDER. YOUR GRINDER NEEDS TO CONTROL YOUR GRIND SIZE HOMOGENEOUSLY. IT WILL REMAINS SALT.



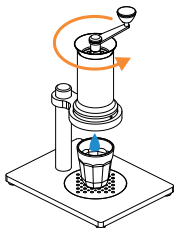
- 5** REMOVE THE PORTAFILTER AND PLACE THE FILLING FUNNEL INSIDE THE FILTER AND FILL IT WITH THE GRIND COFFEE.



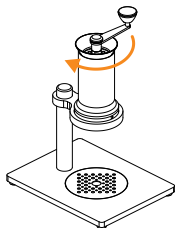
- 6** REMOVE THE FUNNEL AND COMPACT WITH A LITTLE STRENGTH AND MAKE IT MOST ALIGNED POSSIBLE



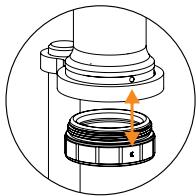
- 7** DISCARD THE WATER THAT WAS HEATING THE ARAM COFFEE MAKER. PUT THE GLASS ON THE BASE AND CLIMB THE CRANK MAKING THE VALVE CLIMB TOO. ONE TURN IS ENOUGH.



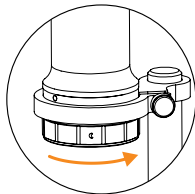
- 8** WHEN THE WATER'S OVER, CLOSE THE VALVE AND TURN DOWN THE HANDLE. WATER'S GONNA FALL IN THE GLASS



- 9** PLACE THE PORTAFILTER ON ARAM ALIGNING THE SYMBOLS OF THE SUN AND THE MOON YOU WILL FIND THE BEGINNING THREAD



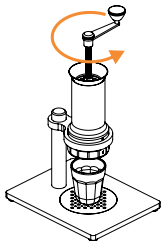
- 10** TURN THE PORTAFILTER ANTI CLOCKWISE SENSE. THE SYMBOLS DON'T NEED TO BE ALIGNED IN THE END



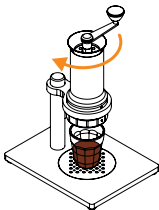
- 11** FILL IT AGAIN WITH BOILING WATER AND PUT THE SHOT GLASS ON THE BASE



- 12** HOLD TIGHT ON THE WOODEN BODY AND TURN UP THE HANDLE TILL THE END. IT'S 38 TURNS.



- 13** NOW TURN IT DOWN. WHEN THE PRESSURE GOES UP YOU WILL FEEL THE HANDLE HEAVIER. SLOW DOWN BUT KEEP SPINNING TILL THE END. YOU DO NOT HAVE TO TIGHTEN IT.



- 14** WAIT THE LAST DROP FALLS AND ENJOY YOUR ESPRESSO! AND WHILE YOU DRINK IT READ THE TIPS BELOW (:

# TIPS AND TRICKS

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## BEING BARISTA AT HOME



You can control how much coffee falls down. Just fill the coffee maker until the water comes out and count how many laps you've given. If you go till the end will be 38 turns. If you go up less, there will be less coffee in the glass. The rules are:

|                      |             |             |             |             |
|----------------------|-------------|-------------|-------------|-------------|
| <b>TURNS</b>         | <b>37</b>   | <b>29</b>   | <b>38</b>   | <b>26</b>   |
| <b>GROUND COFFEE</b> | <b>22 g</b> | <b>22 g</b> | <b>20 g</b> | <b>20 g</b> |
| <b>GLASS</b>         | <b>60ml</b> | <b>40ml</b> | <b>60ml</b> | <b>40ml</b> |

Pick one mode and count how many laps you'll be going up, and make sure you will down till the end. That's running water over the coffee and allows you to open the portafilter without burning yourself. The water that's on top the piston won't goes down to the coffee. Follow the rule: after make your espresso open the portafilter and then up the handle to let the water pass.

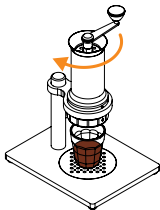
That's a suggestion, the results can vary according to the grind and coffee, and with the person who is making the coffee by pressure.

# 2

# x



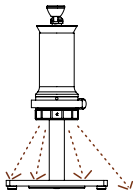
Just in case you want a hottest coffee try fill with boiling water twice before. And repeat 1,2,7 and 8.



If to turn down you feel it's too heavy and being uncomfortable, or the handle lock, top immediately.

Wait the pressure goes down, and then just keep spinning. Open the portafilter safety. It happens cause the grinder is too finer creating a layer of high resistance. Use the same amount of coffee but grind it a little bit more coarse and make all the process again.

In case the handle down too fast, without any resistance that means the coffee is too coarse, it prevents from creating ideal resistance. Grind it a little bit more finer. It's perfect when it gets a little heavy, but without causing discomfort to the spin.



If you are preparing your coffee and start squirting out of the shot glass, calm down friend! It is caused by the type of grinder you are using, it's not so homogeneous. Try to grind it a little more finer, or try to mix it after grinded or try use another grinder.

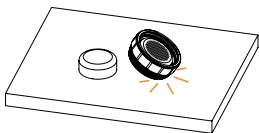


# CLEANING YOUR ARAM

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LOVE IS CARE

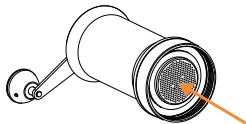
- 1** REMOVE THE PORTAFILTER AND HIT LIGHTLY IT BY SIDE ON THE TABLE OR TRASH CAN. SO THE CAKE COMES OUT IN ONE PIECE



- 2** CLEAN IT WITH A WET CLOTH OR THROW WATER. DON'T WORRY NOTHING'S GONNA RUST



- 3** WITH A WET CLOTH CLEAN THE SHOWER SCREEN AND THE EDGE OF THE MACHINE

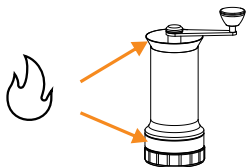


- 4** DO NOT PUT YOUR ARAM IN THE DISHWASHER. WOODS DON'T LIKE THAT

# CAUTION

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YOU CAN'T BE TOO CAREFUL



When you use hot water, be careful to not burn yourself. Some parts get very hot. Hold the wooden body. Look which pieces get very hot:



Be extra careful with glass parts, it may break when it hits a hard surface, or broke under big pressure. Broken glass is dangerous and can seriously harm you.

Do not let children use aram coffee maker.

# WARRANTY INFORMATION

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## LIMITED WARRANTY

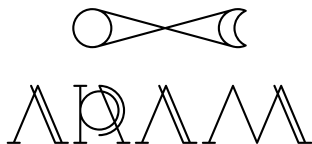
Our aram coffee maker has one year warranted against manufacturing defects. Starts since the day you bought. Parts that have suffered with time and uses, like rubber rings, has 6 months guarantee. Don't worry, our coffee maker was planned for long durability. You can require the guarantee just if you follow those rules according with all operating instructions guides. To validate your warranty will be necessary to present the payment proof. Keep yours safety.

The warranted will be lost if the product or parts are modified, abused or improperly used, damaged by accident or negligence, or if parts are improperly installed. All defective product claims will be handled on an individual basics by our customer service that will ask you to describe the problem and provide the purchase date and location. Upon confirmation of the defect, we will give you a return material authorization for you to use and return the product or defective part.

Aram shall not be responsible for any damages or personal injuries, whether incidental or consequential, or claims for such damages based on any legal theory, which may occur while using this product.

Our project was thought to be easily disassembled without the use of tools. In case of some problem e-mail us quickly, we will check the case and verify if you by yourself can make the work. If you don't, a return material authorization will be created for you to return the product to make the repair by professionals. Don't disassembly your aram without our release.

E-mail us, we will help you. Life without coffee it's not life.



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