





- Brewing chamber lid
- Brewing chamber head
- Water chamber lid
- Water chamber
- Slow Brewing button
- Control panel
- Single cup button
- Brewing chamber
- Double cup button
- Coffee serving nozzle
- Self-cleaning button
- Warning lights & signs
- Cup size selection switch
- On/Off button
- Cup stand & waste water grid
- Waste water tray
- Waste water tray hold

HOW TO MAKE RICH TURKISH COFFEE WITH ARZUM OKKA?

Selection of the coffee: Please use newly roasted powder fine ground Turkish coffee.

Portion adjustment: Add 1 Arzum Okka measuring spoon (5-7 gram) Turkish coffee per cup into the brewing chamber.



Sugar:

If desired, add enough sugar according to your taste.

Cup size selection:

Please press the single or double cup selection button on the control panel.



Brewing:

When brewing is finished, your Turkish coffee of ideal taste and foam will be served automatically into your cup(s).



Turkish Coffee in its ideal taste and foam with the **"Lift-to-Brew"** technology



"Auto Boiling Altitude Detection" system ensures the same taste for your Turkish coffee throughout the world.



One or two cup(s) brewing option



3-level cup size selection



"Slow Brewing" feature for the pleasure of Turkish Coffee on ember



Self-cleaning feature



Optional automatic water feeding from an external water tank



"Direct-to-Cup" pouring feature