

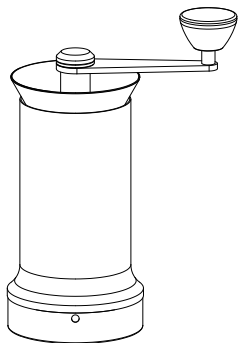
ARAM COFFEE MAKER®

ASSEMBLY INSTRUCTIONS
AND BREWING
GUIDE



HOW TO SET UP YOUR COFFEE MAKER

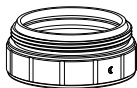
COMPONENTS



**COFFEE
MAKER**

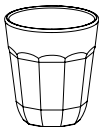


BASKET



PORTAFILTER

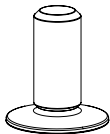
ACCESSORIES INCLUDED



GLASS SHOT



FILLING FUNNEL



BABY TAMPER

SUPPORT SET UP



COMPONENTS



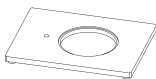
STEEL SUPPORT



TANK LID



TANK



STEEL BASE



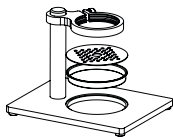
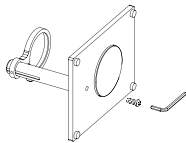
**POST
SCREW**



POST SCREW KEY
*TO SET UP BASE SCREW

HOW TO SET UP

- 1** POSITION YOUR SUPPORT ALONG THE HOLE IN THE BASE AND INSERT THE POST SCREW AND UTILIZE YOUR ALLEN KEY TO TIGHTEN IT. THE KEY COMES WITH THE KIT.

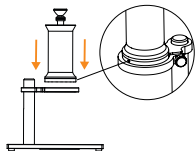


- 2** PLACE YOUR TANK AND LID AT THE BASE.

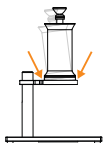
COUNTER TOP MODE

HOW TO SET UP

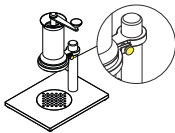
- 1** PUT THE ARAM ON THE SUPPORT WITHOUT THE PORTAFILTER. MAKE SURE THE SYMBOL OF THE SUN IS IN FRONT OF THE SUPPORT



- 2** LEVEL THE COFFEE MAKER IN THE SUPPORT, SEE IF IT'S WELL FITTED AND ALIGNED



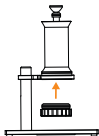
- 3** TIGHTEN THE GOLDEN SCREW, UNTIL IT GET STEADY



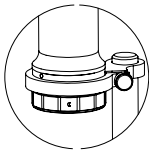
- 4** INSERT THE FILTER WITHIN THE PORTAFILTER



- 5** PLACE THE PORTAFILTER ON THE COFFEEMAKER, ALIGNING THE SUN AND THE MOON, SO YOU WILL FIND THE BEGINNING OF THE THREAD



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



PORTABLE MODE



- 1** MAKE SURE THE RUBBER ADAPTER IS PLACED CORRECTLY WITHIN THE PORTAFILTER.



- 2** ACCOMMODATE THE RUBBER ADAPTER:

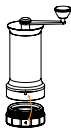


- FIT THE CUP WITHIN THE PORTAFILTER
- TURN THE CUP AND PRESS FIRMLY
- ALLOW A FEW MINUTES FOR THE RING TO ADJUST ITSELF.
- HOLD THE PORTAFILTER AND TURN THE ESPRESSO MAKER SIDEWAYS TO REMOVE THE CUP

- 3** PLACE THE FILTER TO THE PORTAFILTER



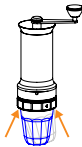
- 4** PLACE THE PORTAFILTER ON THE COFFEEMAKER ALIGNING THE SUN AND MOON SYMBOLS AND YOU WILL FIND THE BEGINNING OF THE THREAD



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

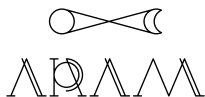


- 6** FIT THE SHOT GLASS SHOT ONLY WHEN WILL MAKE YOUR COFFEE. MAKE SURE THE GLASS IS LOCKED AND FIXED



ARAM COFFEE MAKER®

BREWING
GUIDE



BEFORE EVERYTHING

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 to be used. 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. The secret to a tasty espresso is a full life bean, with a fresh roast.



Grind on time is the second secret. Use some professional conical burr grinder to have a homogeneous grinding that cannot be taken from blade grinders. Using some blade grinder or coffee pre-ground will reduce your chances to make a great espresso.

The grind size you use for Aram coffee maker® is the same as a conventional espresso. It requires fine and uniform grind like salt to create the resistance against water making the right pressure to espresso level. Before buying one grinder, try it, to make sure it goes too finer.



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, just care. The wood steals water temperature till it goes to coffee, leaving the espresso in the ideal temperature to drink it after.

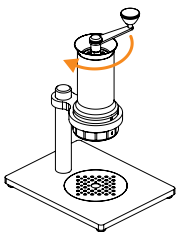


One of the most beautiful things in preparing an espresso on Aram® is to see the crema forming. A beautiful crema indicates basically the beans are fresh and the fat and the natural oils - both hard to extract - they're what makes a crema slipping into the glass. The biggest part of crema is formed by gases, like CO₂, that came from roast. More freshly coffees, more chances to get there. The more colorful it is, more flavors and more components are being extracted. A stained crema shows different components are being extracted. So be careful because gases, especially carbon dioxide, are bitter and a great espresso should be balanced and harmonic. Before drinking, mix with a spoon or just move the crema away. 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

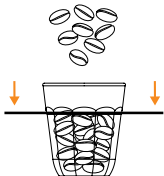
- 1** TURN DOWN THE HANDLE TILL THE END. PAY ATTENTION: DO NOT HAVE TO TIGHTEN IT



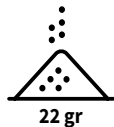
- 2** TO PREHEAT THE ARAM COFFEE MAKER: FILL IT WITH BOILING WATER TO THE INDICATED PIECE



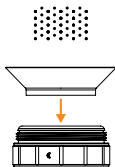
- 3** WITH A SCALE SEPARATE 22 GRAMS OF FRESH BEANS. IF YOU DON'T HAVE A SCALE PUT BEANS TILL THIS LEVEL OF THE SHOT GLASS



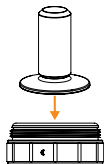
- 4** GRIND IT WITH YOUR BURR GRINDER. DON'T USE BLADE GRINDER. YOUR GRINDER NEEDS TO CONTROL YOUR GRIND SIZE HOMOGENEOUSLY. IT SHOULD BE FINE AND UNIFORM AS SALT.



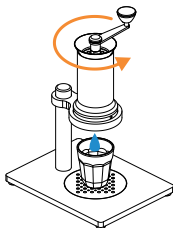
- 5** REMOVE THE PORTAFILTER AND PLACE THE FILLING FUNNEL INSIDE THE FILTER AND FILL IT WITH THE GROUND COFFEE.



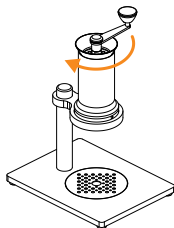
- 6** REMOVE THE FUNNEL AND COMPACT THE COFFEE WITH A LITTLE STRENGTH AND MAKE IT ALIGNED AS POSSIBLE.



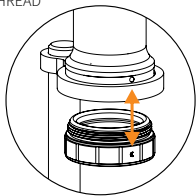
- 7** DISCARD THE WATER THAT WAS HEATING THE ARAM COFFEE MAKER®. PUT THE GLASS ON THE BASE AND CLIMB THE CRANK MAKING THE VALVE CLIMB TOO. ONE TURN IS ENOUGH



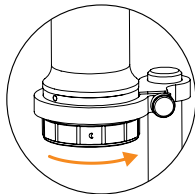
- 8** WHEN THE WATER'S OVER, CLOSE THE VALVE AND TURN DOWN THE HANDLE. THEN THROW THIS WATER AWAY



- 9** PLACE THE PORTAFILTER ON ARAM COFFEE MAKER® ALIGNING THE SYMBOLS OF THE SUN AND THE MOON TO FIND THE BEGINNING THREAD



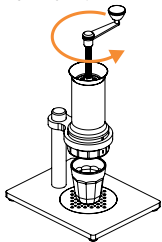
- 10** TURN THE PORTAFILTER ANTI CLOCKWISE SENSE. THE SYMBOLS DON'T NEED TO BE ALIGNED IN THE END.



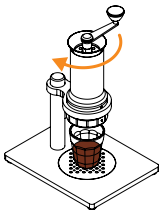
- 11** FILL IT AGAIN WITH BOILING WATER AND PUT THE SHOT GLASS ON THE BASE



- 12** HOLD TIGHT ON THE WOODEN BODY AND TURN UP THE HANDLE TILL THE END. THERE ARE 38 TURNS IN TOTAL.



- 13** NOW TURN THE HANDLE DOWN. WHEN THE PRESSURE GOES UP YOU WILL FEEL IT 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

BEING BARISTA AT HOME

You can control how much coffee falls down. Just fill the Aram 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:

TURNS	37	29	38	26
GROUND COFFEE	22 g	22 g	20 g	20 g
GLASS	60ml	40ml	60ml	40ml

Pick one mode and count how many laps you'll be going up, and make sure you will turn the handle 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 of the piston won't go down to the coffee. Follow the rule: after making your espresso, open the portafilter and then turn the handle up to let the water pass. That's a suggestion, the results can vary according to the grind and coffee, and also according to the person who is making the coffee by pressure.

In the basic recipe we indicate 22 grams of coffee, but you can use more or less, as the table above suggests. Be aware that for each amount of coffee the grinding level changes. If you got your recipe right with 22 grams and made a great creamy espresso and switch to 18 grams with the same grind, you will notice that the handle turned very light and made little crema. Then you will have to grind slightly thinner to create the same pressure. If you use 24 grams, you will have to grind slightly thicker to not creating too much pressure and become too heavy.

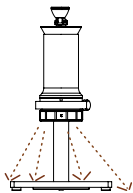
Note: With the standard dual filter that comes with the Aram coffee maker® don't use less than 16 grams or more than 24 grams.



Have you ever thought about making a drink with espresso? Well, the time has come.

Prepare a wonderful 40ml espresso + 150ml tonic water + a slice of Tahiti or sicilian lemon and ice. Ready!

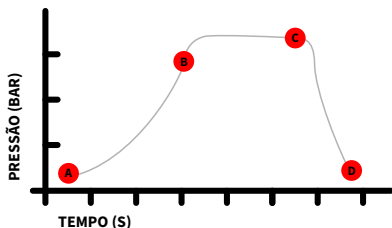
The show takes place when you first put the tonic water in the glass and prepare the espresso straight over the tonic.



While making your coffee, if there are several squirts out of the cup, take it easy buddy. This is caused by the grinder cutting style chosen and homogeneity of the ground coffee. Try finer grinding, blending coffee after brewing and lastly try to grind with another grinder.

PROFISSIONAL TRICKS

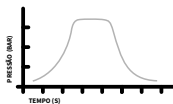
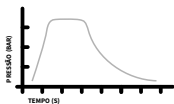
ADVANCED LEVEL



One of the great advantages of the Aram coffee maker® is that it can control water pressure and temperature. The pressure is created by the ritm you put in the handle, creating a unique profile, as only high-end espresso machines do.

When you start lowering the handle, the pressure is at 0 bar (point A) - as you keep the light and fast turning down, it will increase and you will feel the handle becoming heavy (between point A and B) - when you feel it has become heavy you will have reached the mystics 9 bar pressure, so you must slow down the spin, but keep spinning at a slower speed (don't let it get too light). This will make the pressure stabilizes, (between point B and C) - In the moment the handle is all lowered and stops turning, the pressure will drop to 0 bar (between point C and D). Normally the process takes between 30 and 50 seconds.

Note: If you feel the handle has become too light, try to grind thinner or add more coffee to create resistance against water ingress. If it became too heavy and the coffee did not come out, stop immediately and grind a little thicker, or add less ground coffee.



Try to create other profiles and notice the difference of each one in the glass. As we suggest in the graphics above.



Another differential is the possibility of pre-infusion. Conventional espresso machines pour water over the coffee puck at once to quickly reach 9 bar pressure. Pre-infusion changes this process. Instead of pouring water all at once, the coffee puck wets gently, with low pressure for a few seconds. Only after dampening all the coffee puck does pressure apply. To do this, follow steps 1 through 12, in step 13 when start downing the handle, turn about 5 turns and wait for about 10 seconds. At this time, you will get wet all the coffee powder. Then go down to the end. This process helps extract other flavors from ground coffee. Take a test.

2

x

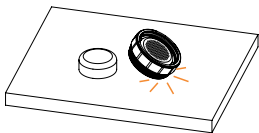


Just in case you want a hottest coffee try to fill the Aram coffee maker® with boiling water twice before initiates the extraction. And repeat 1,2,7 and 8.

CLEANING YOUR ARAM

LOVE IS CARE

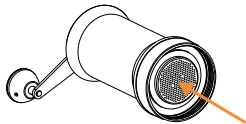
- 1** REMOVE THE PORTAFILTER AND HIT LIGHTLY IT BY SIDE ON THE TABLE OR TRASH CAN. SO THE CAKE COMES OUT IN ONE PIECE



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



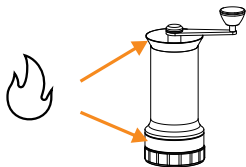
- 3** WITH A WET CLOTH CLEAN THE SHOWER SCREEN AND THE EDGE OF THE MACHINE



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

CAUTION

YOU CAN'T BE TOO CAREFUL



While using hot water be careful not to burn yourself. Some parts get very hot so keep your hands apart from the Aram coffee maker®. During coffee brewing, hold only the wooden body and do not touch the other parts. See which parts get very hot bellow.

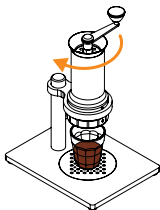


Be extra careful with glass parts, it may break when it hits a hard surface, or broke under big pressure. Broken glass is dangerous and can seriously harm you.

Do not let children use Aram coffee maker®.



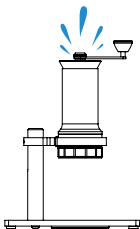
If after preparing your espresso too much water is left above the coffee puck do not open the portafilter. Raise the handle about 15 turns and lower to the end again. This will remove all excess water from the coffee puck and from Aram coffee maker®.



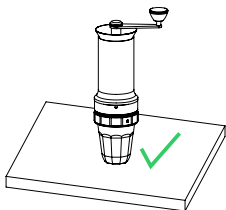
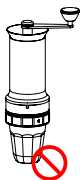
If to turn down you feel it's too heavy and being uncomfortable, or the handle lock, stop immediately.

Wait the pressure goes down, and then just keep spinning slowly until the end before open the portafilter safety. It happens because the ground coffee is too finer creating a layer of high resistance. Use the same amount of ground coffee but grind it a little bit more thick and make all the process again.

In case the handle downs too fast, without any resistance that means the coffee ground is too thick, it avoid 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.



Every time you start lowering the handle, you start the internal pressure and need to take some care. If for some reason you want to stop the process, stop lowering the handle and wait a few seconds for the pressure to decrease so you can safely raise the handle. Never go down and up quickly. This can cause a very rapid depressurization that will spill water out of the Aram coffee maker®.



Whenever you use the Aram coffee maker® outside the holder support it with the cup firmly seated on a flat and stable surface to prepare your coffee safely. Never use the Aram coffee maker® with the cup in place without resting on a base. The shot glass could fall and hurt you.

WARRANTY INFORMATION

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.

ANY QUESTIONS?

KEEP IN TOUCH

WWW.ARAM.COFFEE

HELLO@ARAM.COFFEE

+55 41 36578226

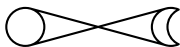
CNPJ: 20.359.958.0001-80

STREET: MARCEL REGUTA, 116

CITY: ALM. TAMANDARÉ

ZIP CODE: 83507-530 PARANÁ - BRAZIL

PROUDLY MADE IN BRAZIL



ARAM