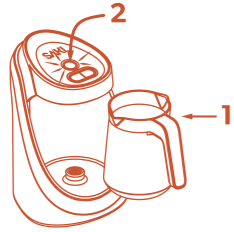


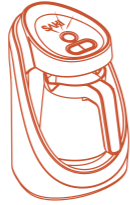
## Turkish Coffee Maker

## Features Guide



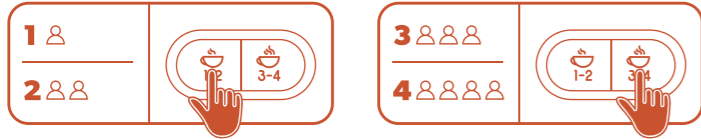
### Turn On

Push any button to turn on your coffee maker.



### Ember Function

Push the ember button on the top, double your foams and get the same taste of brewing on ember.



### Cup Selection

Press on 1-2 cups button if you want to make 1 or 2 cups of Turkish coffee. Press on the 3-4 cups button if you're going to make 3 or 4 cups of Turkish coffee.

Remember, if your coffee cups are larger than the traditional Turkish coffee cups, be careful when you make a cup selections button. For example, let's say you put 2 cups of water into the coffee pot and already reached the max line, then that means you have to select on the 3-4 cups button even if you are going to make 2 cups of Turkish coffee. e

# SAKI

# SAKI

## Turkish Coffee Maker

[www.saki.us](http://www.saki.us)

Feature and Brew Guide

**Hello friend,**

Buckle up to discover one of the oldest methods of coffee making.

Soon, you and I will be an inseparable duo. Some people say that the heart neither wants coffee nor a coffee shop, the heart wants a conversation or a friend, coffee is just an excuse.





Anyway, I'm looking forward to brewing great Turkish coffee together for years to come. In the meantime, check out this guide to help you get started:

Page 1 SAKI Turkish Coffee Maker Features Guide

Page 2+3 SAKI Turkish Coffee Maker Brew Guide

## Turkish Coffee Maker

Brew Guide

water	60 ml/2 oz	120 ml/4 oz	180 ml/6 oz	240 ml/8 oz
coffee	1 spoon	2 spoon	3 spoon	4 spoon
selection				



### 1 Fresh Ground Turkish Coffee Beans Are Best

For an 8 oz (240 ml) cup, add 4 spoons of coffee beans, then add 8 oz water into the coffee pot.



### 2 Water Quality Is Critical

To get the best foam, make sure to use drinking water. Fill the coffee pot using the chart above.



### 3 Optional Sugar

Sugar is an optional step for people who prefers a sweet taste. But a critical takeaway is to adding sugar at last.



### 4 The Stirring Is Key

After putting all the ingredients into the coffee pot start stirring. Stir until all coffee mixed with water fully.



### 5 Button Selection Is Important

A super important tip to get best foam and aroma from your coffee is choosing the correct button. To select the right button please refer to the chart on page 2.



### 6 Wait For The Beep

When your perfect cup of Turkish coffee is ready, Wait for the beep sound. Once you heard the beep sound, your coffee is ready to drink. Enjoy!

## Turkish Coffee Maker

Brew Guide