

arnica

köpüklü



The most critical issue in current coffee machines is to detect cooking and automatically turn it off. Different methods are used for this. Some measure the amount of rise in the foam or liquid, while others measure the temperature of the exiting steam and turn it off automatically.

It is not possible to wash the coffee pot if sealing is not provided because there is an electrical component in the coffee pot. When the sensor detects that the coffee is cooked, it is necessary to transfer both electricity and information between the coffee pot and the electronic circuit in the main body in order to turn off.

This is provided by an electronic circuit (such as an infrared transmitter-receiver) placed inside the coffeepot in most products, which provides contactless communication with the main body, and at least a 3-pole connector is needed to provide electricity transmission.



It has been observed that in some products where 3-pole connectors are used, necessary insulations are made and the coffee pot is washable (but the 3-pin connector can only transmit electricity, an extra electronic circuit is required for information transfer) both electricity and information transfer are possible with a 5-pole connector. However, since no precautions are taken for liquid insulation in the existing 5-pole connectors, it is not possible to wash the coffins using 5-pole connectors.



" Köpüklü " is an automatic Turkish Coffee machine with a washable coffee pot, which allows both electricity and information to be transferred by using a specially designed 5-pole sealed connector, which has a cost advantage since it does not contain an extra electronic circuit for transferring information.



5-pole
connector



Not perceiving the exact brewing point of coffee correctly creates a problem. If it is automatically turned off before it is cooked enough, it will give an uncooked, raw taste and there will not be enough foam on the cup. In case of overcooking, the coffee will burn and the foam will overflow. It is necessary to detect that the coffee has reached the desired temperature and automatically turn off accordingly.

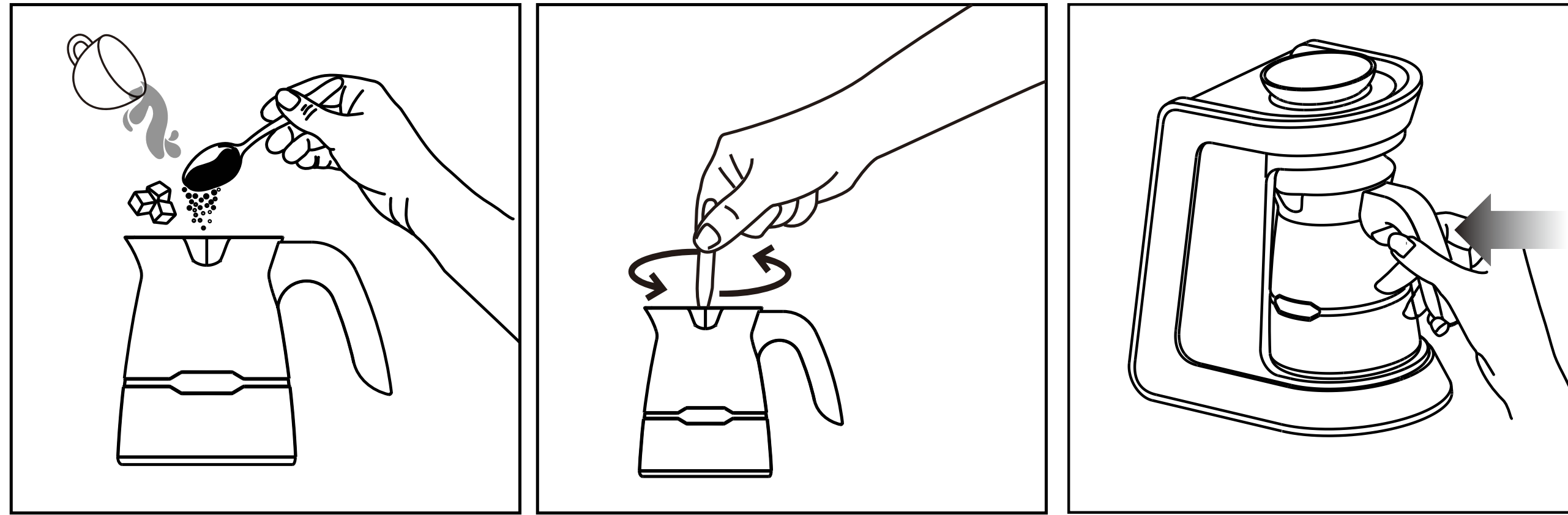
The brewing setting is critical in coffee machines that are capable of making multiple cups of coffee at once. Since the standard settings of the existing coffee machines are based on making more than one coffee, the desired taste and foam cannot be obtained when a single cup of coffee is made, and this is a main customer complaint. In other words, if 4 cups of coffee are cooked in the existing machines, different taste and foam is obtained if 1 cup is cooked.

Thanks to the heat sensor, it can measure the temperature continuously, determine the rate of increase in the temperature of the liquid inside, understand how much water is put into it, and enable the resistance to work according to the algorithm written accordingly, and ensure the desired taste and foam even in a single cup.

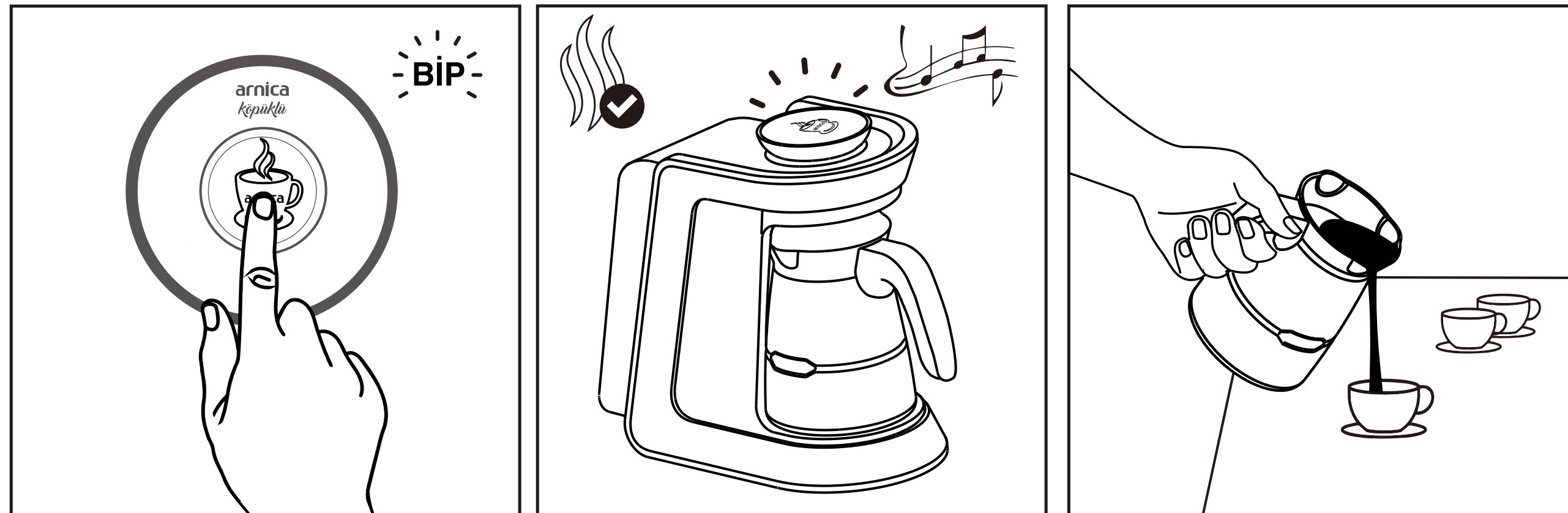


With Köpüklü it is possible to cook different taste coffee and foam by transferring information to the mainboard with the sensor and by controlling the heating base with a software, by adjusting different cooking styles and times.

There are three main models in Köpüklü Turkish Coffee Machine Series; which models are distinguished from each other by the selection panel on the top and the presence of a water tank.



In the model where water, coffee, and optionally sugar are placed directly into the coffee pot by the user, there is a 5-pole male socket in the main body and a selection panel with the main electronic circuit and the start button connected to this circuit.

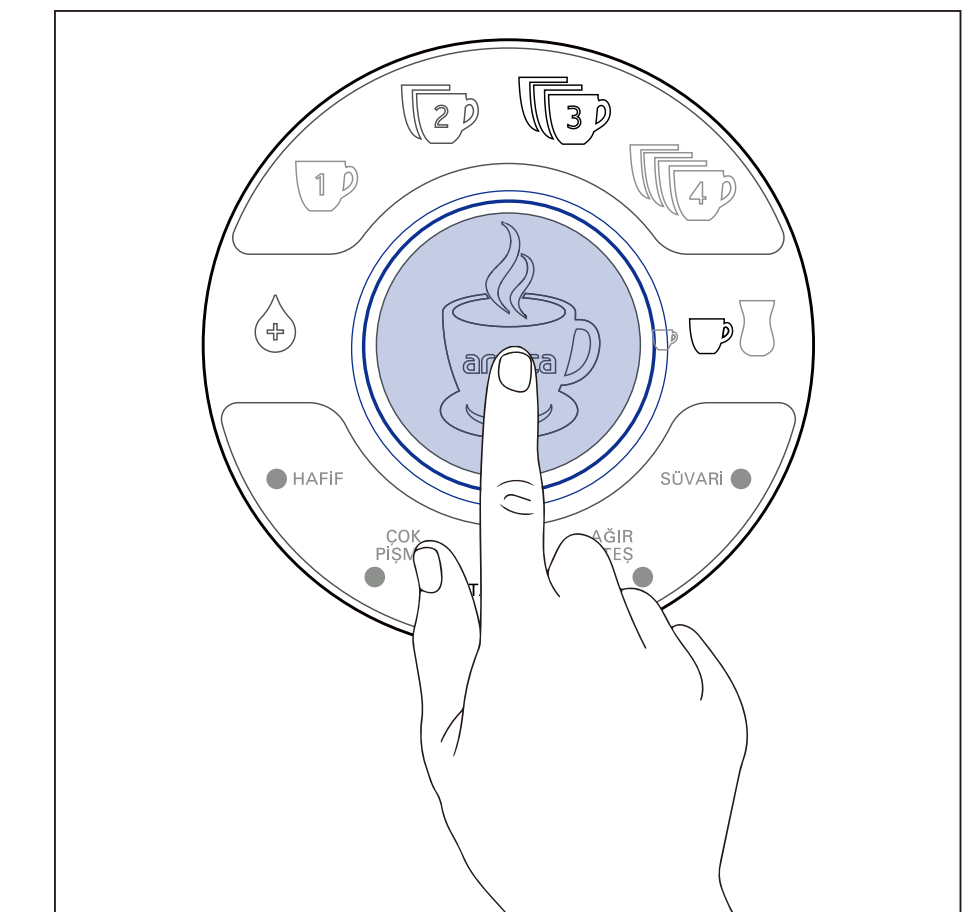
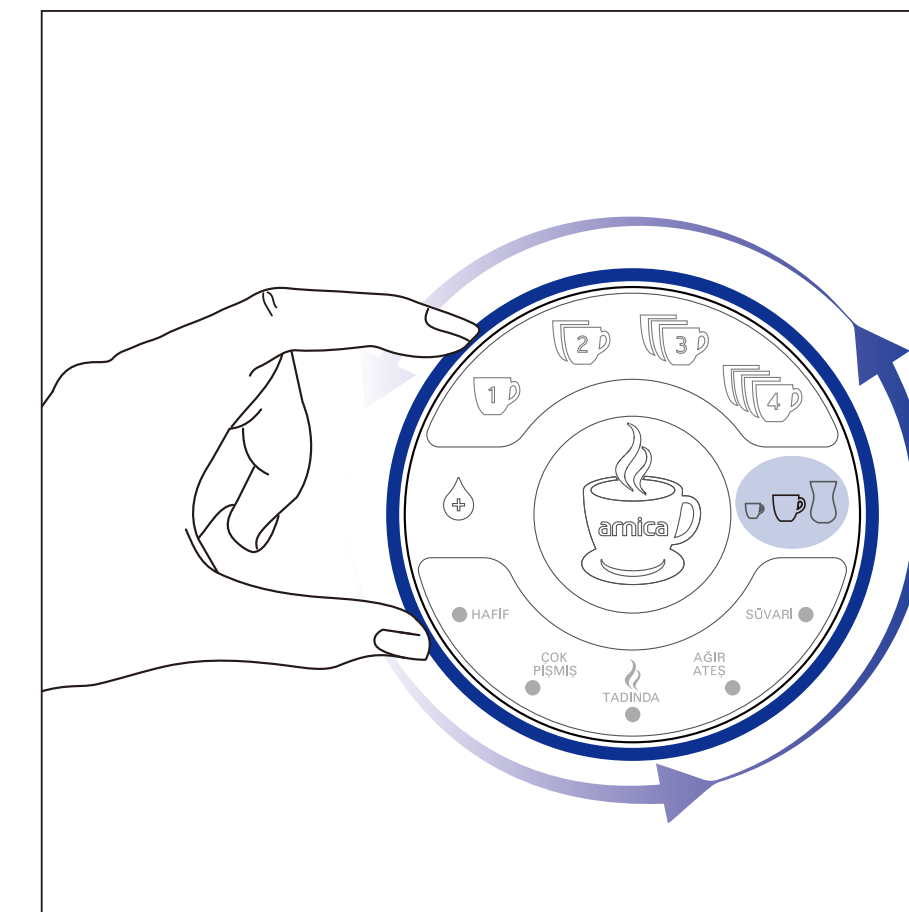
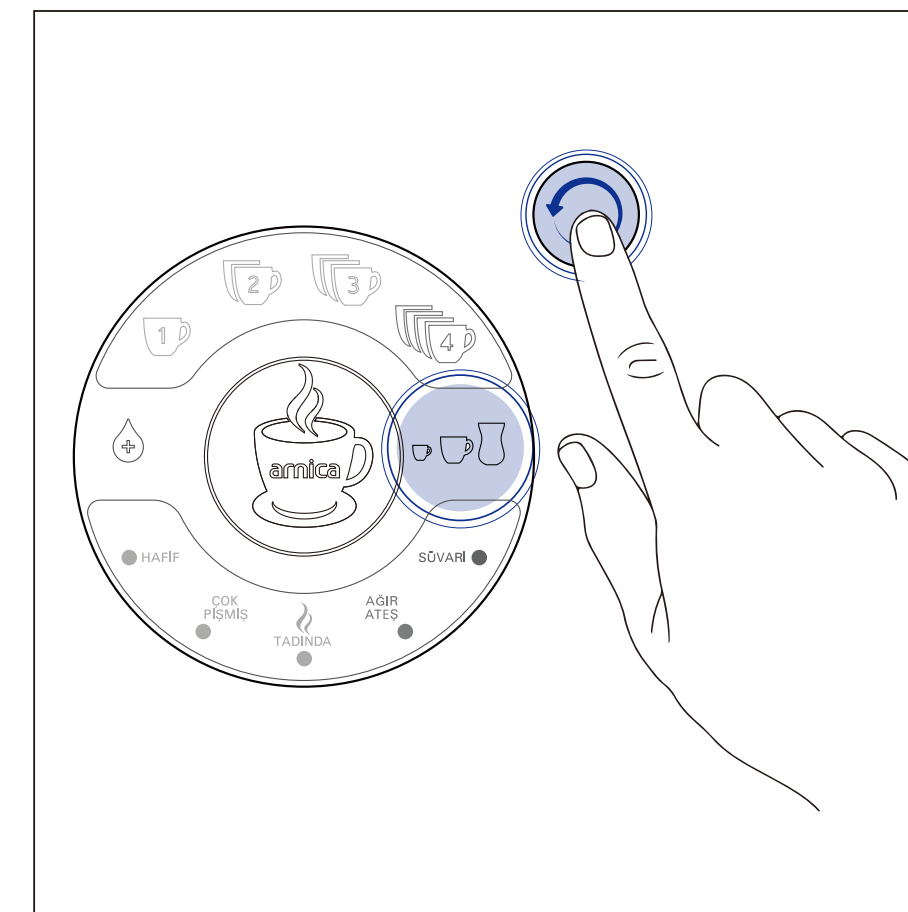
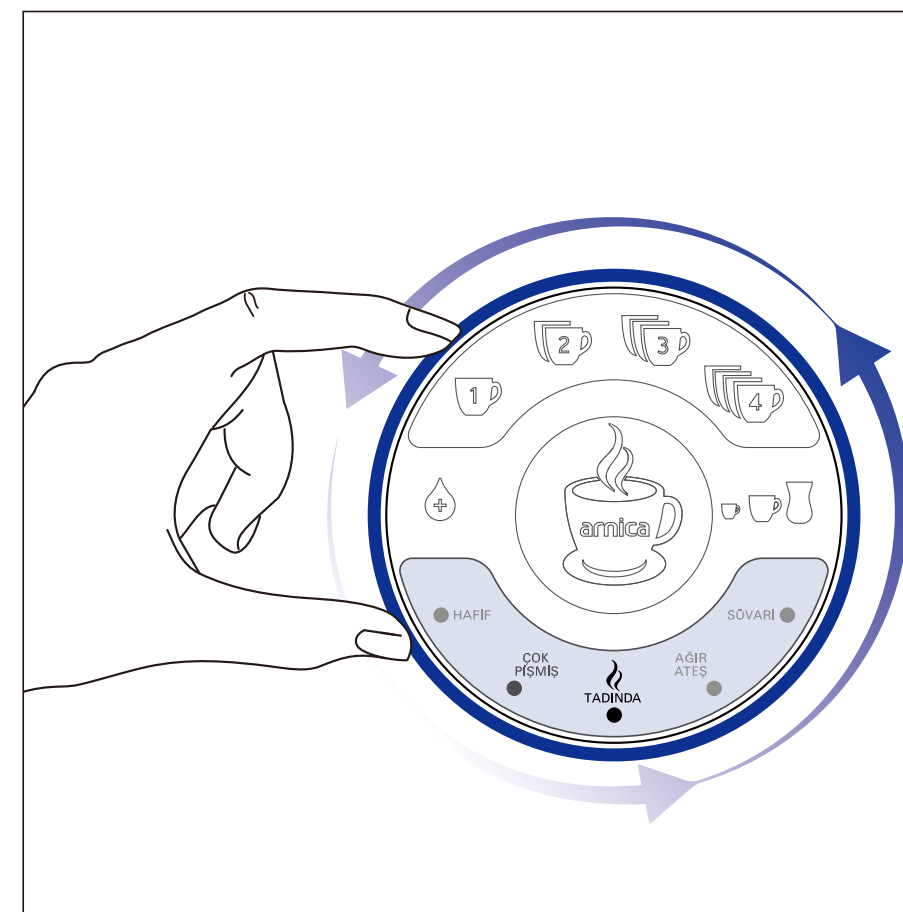
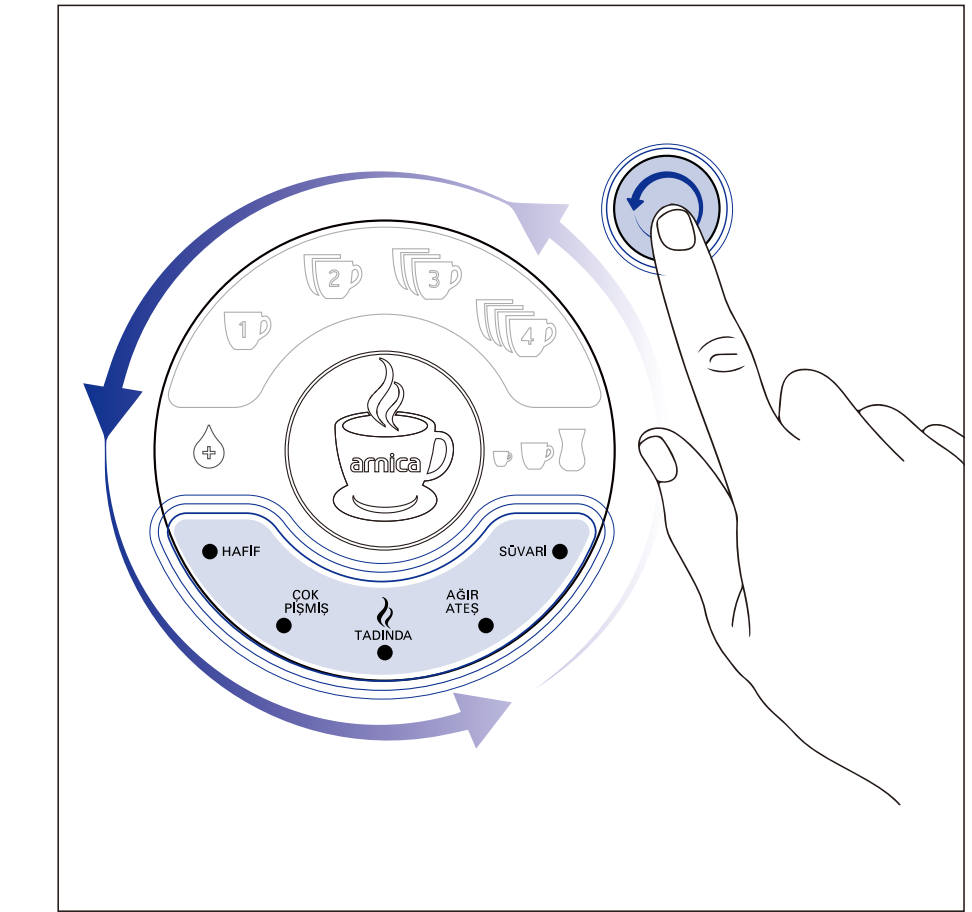
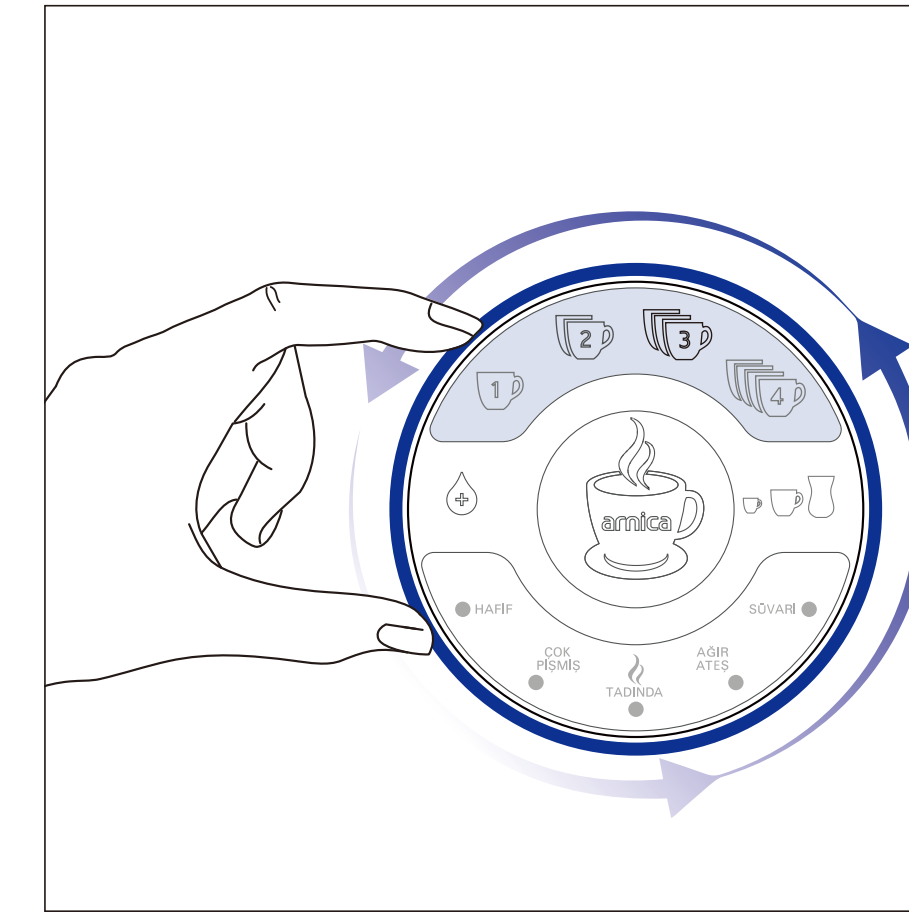
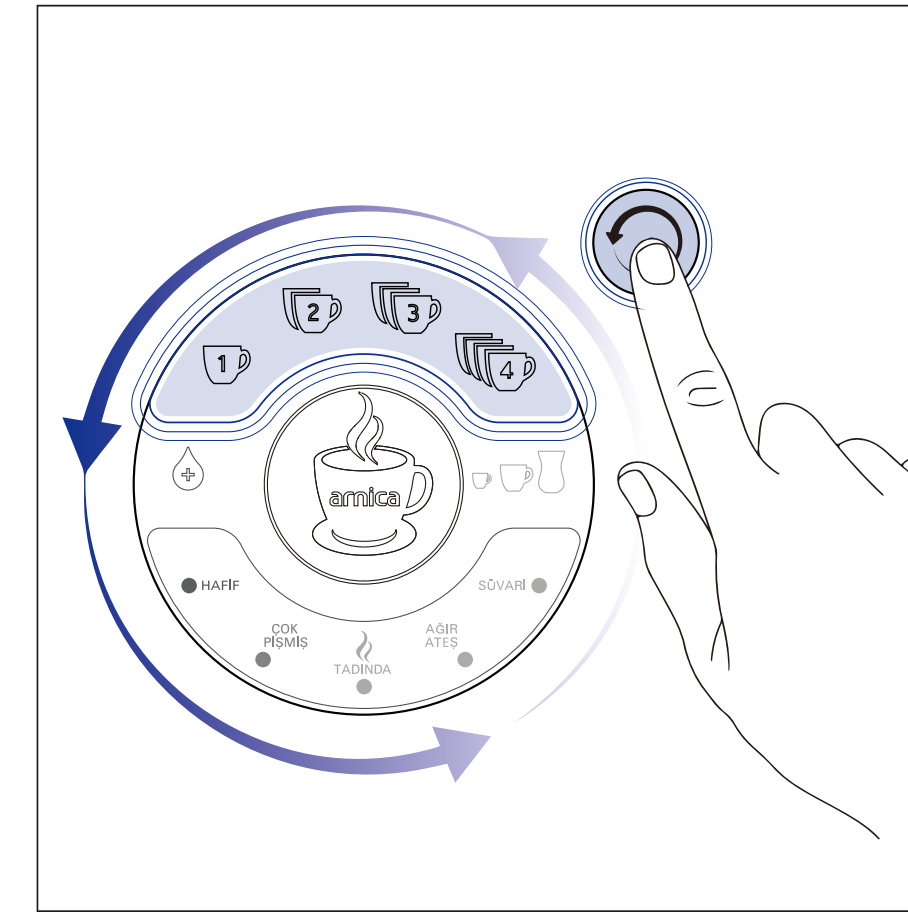
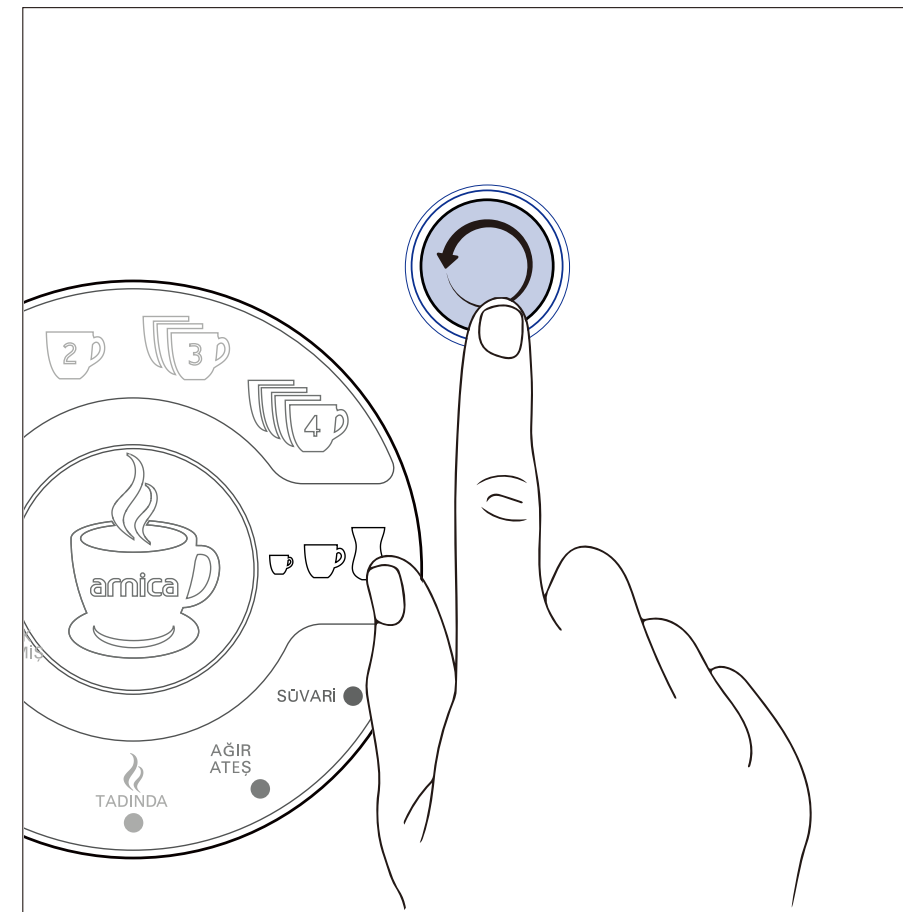


In the model that the user puts the coffee, and sugar in the coffee pot, but automatically receives the necessary amount of water from the water tank it contains, there is a polar male connector, main electronic circuit, the selection panel, a water pump, a flow meter and a water spray channel in the main body.



The user puts the ground coffee beans and sugar into the coffee pot. When the ring around the upper panel is turned, the light of the desired function turns on the panel. You can adjust the taste setting and the desired cup dimensions on the selection panel.

When the selection by the user is done , he presses on the selection panel and the device starts up. The water is drawn from the water tank through the liquid pump first goes to the flow meter and then to the coffee pot. The heater group works to heat the coffee pot.



Thanks to the temperature sensor that measures the temperature of the liquid instantly, transfers all the information to the electronic card via a 5 pole connector.

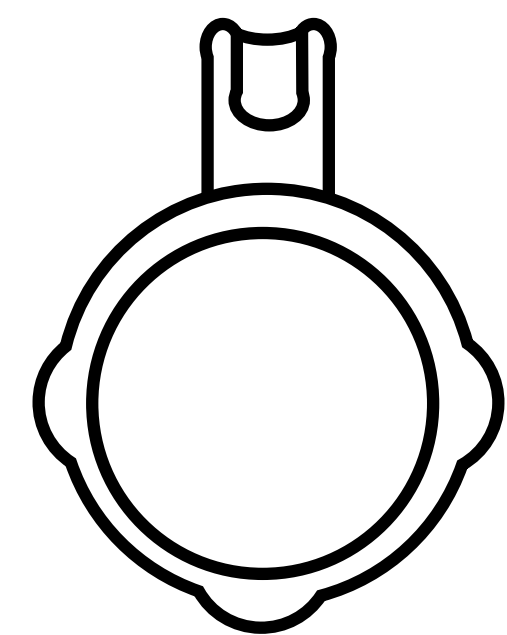
The sensor, which detects the temperature of the liquid inside the heater base, continuously measures with a precision of 0.15°C and instantly communicates with the electronic circuit on the main body.

Depending on the algorithm, the power to the resistance is regulated and cooking is provided, and when the coffee reaches the brewing point, the coffee machine automatically switches off without overflowing the foam. With this communication method, it is also possible to control the base of the heater with the software to cook coffee with different flavors and different foam settings by defining different cooking times and cooking methods.



In the model in which the desired amount of water, coffee, and sugar are placed in the coffee pot by the user, the amount of water put into it can be determined by the temperature sensor that makes instant temperature measurement. By measuring the rate of increase in the temperature of the liquid inside, the amount of the liquid in it can be measured accordingly, the resistance is adjusted according to the algorithm written accordingly, and the same flavor can be cooked in 1 cup and 4 cups without escaping the foam.

The cooking process is completed before the foam overflows from the pot and the user is warned by the audio warning system on the electronic card. Beverage can be poured from the spouts defined in different positions on the pot allowing the user to choose the most ergonomic pouring way.



These spouts are positioned in 3 different places for both right-handed and left-handed users, 180 degrees opposite the coffee pot handle and 90 degrees to the right and 90 degrees to the left.

