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Use Instructions

Using the Bialetti Espresso Maker

How to make an espresso

- Fill the base with water to just below the level of the safety valve. Be careful not to overfill as the air in the space between the water and the coffee filter is what heats and forces the water up through the coffee. If the water tank is overfilled the result is boiled coffee, with a bitter or burnt taste.
- Insert the funnel.
- Loosely fill the funnel with espresso ground coffee, do not press coffee down.
- Screw the top section firmly to the base.
- Place the coffeemaker on a low to medium heat.
- When using on gas adjust the flame so that it does not extend up the side of the pot.
- It takes only 3 – 6 minutes, depending on the size of the coffeemaker and the intensity of heat, until it's ready to serve.
- All Bialetti stovetop espresso makers are suitable for use on gas, electric and ceramic hobs. Venus is also suitable for induction.



Using the Bialetti Mukka Express Cappuccino Maker

How to make a cappuccino

- It is really important that you use the correct measurements at all times. When making cappuccino always use the plastic measuring cup that comes with the Mukka. 150ml is ideal for the water tank, which is the lower half of the Mukka.
- Place the funnel in the water tank and loosely fill with espresso ground coffee.
- Screw the upper part tightly to the tank.
- Open the lid and add the milk – up to the level indicated in the tank. 190ml is ideal for the milk tank, which is the upper half of the Mukka.
- Any milk may be used (however “blue top” milk gives the richest froth).
- Milk should preferably be at room temperature, however may be used straight from the refrigerator.
- Close the lid and push the pressure button to activate.
- Place the cappuccino maker on a medium to medium high heat.
- When using on gas, adjust the flame so that it does not extend up the side of the pot.
- It takes only 3 – 6 minutes, depending on the intensity of heat, for the cappuccino to froth.
- To reach the right temperature for the cappuccino it is recommended to leave the Mukka on the hot plate for approx. 1 minute after the cappuccino valve has popped up.
- The Mukka is suitable for use on gas, electric and ceramic hobs. It is not suitable for induction.

The Mukka Express may also be used to prepare a simple milky coffee

- Follow the above instructions for preparing cappuccino but fill the water tank up to the valve, approximately 400ml. This is important.
- Continue following the instructions as for preparing cappuccino. However, before placing on the heat ensure that the black cappuccino valve is in the upright position rather than pressed down.

- Continue as per the instructions for preparing cappuccino.

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