



INSTRUCTION SHEET – HOW TO USE YOUR MOKA POT

1

Fill the base of the Moka Pot with water, making sure to stay below the release valve (this allows a maximum of 12oz).

Do Not Overfill.



2

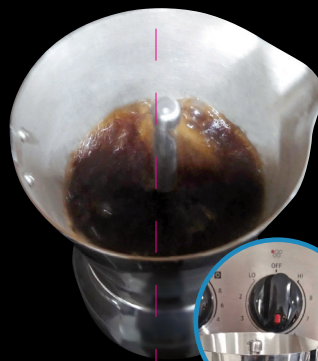
Put your ground coffee into the filter basket. Give a few taps on the side of the filter to settle the coffee grounds. **Do not overfill or pack down the coffee.**



3

Brush off any loose coffee grinds from the rim of the filter and screw the upper part of the Moka Pot together tightly.

You can leave the lid open or close it during brewing.



Set the Moka Pot on your stovetop burner at medium heat (low-medium setting for gas stoves). In 5–10 minutes, the coffee will start to boil and steadily stream out of the center of the pot.

NOTE: if the coffee starts to splatter, turn down the heat. If it is slowly gurgling into the top chamber, turn up the heat.

4



When the pot is full and no longer flowing coffee smoothly through the spout, close the lid and remove from heat. Brewing is complete.

5



Stir the coffee in the upper chamber and immediately pour it into cups or a carafe. Personalize your coffee with any desired condiments, and enjoy!

6

Your Guide for Troubleshooting Possible Problems

WATER OR STEAM LEAKING FROM THE SEAM: Remove from heat and allow to cool. Clean any coffee grinds from rim of filter cup that are preventing a proper seal. Ensure top is tightly sealed with the base.

STEAM EXITING FROM RELEASE VALVE: Immediately remove from heat. Ensure coffee grinds not too fine. Use lower heat setting.

COFFEE SPRAYS VIGOROUSLY OUT THE TOP: Your heat level is too high; turn down the heat setting of your burner.

COFFEE TASTES WEAK: When putting grinds into filter basket, give a little tap to ensure no air pockets.

SLOW BREWING: Turn up the heat setting on your burner.

BITTER COFFEE: Use lower heat setting. Remove earlier from heat. Pre-heat water before pouring in lower chamber. Try coarser ground coffee.

CAUTION: Never overfill bottom chamber, and never pack down coffee in filter basket.