Bialetti Moka Express 6801

Bialetti Moka Express 9-Cup Stovetop Espresso Maker

MODEL: 6801

Introduction

The Bialetti Moka Express is an iconic stovetop coffee maker designed to brew rich, authentic Italian-style coffee. This manual provides essential instructions for the safe and effective use, maintenance, and care of your 9-cup Moka Express.

Image: The Bialetti Moka Express 9-Cup Stovetop Espresso Maker, featuring its classic silver aluminum design and black handle.

Safety Information

- Always keep the Moka Express out of reach of children.

- Do not touch hot surfaces. Use the handle and knob.

- Ensure the pot is securely assembled before placing it on a heat source.

- Never use the Moka Express without water in the lower chamber.

- Do not overfill the lower chamber beyond the safety valve level.

- Use a heat source appropriate for the Moka Express size, ensuring flames do not extend beyond the base.
- Remove from heat immediately once brewing is complete to prevent burning the coffee.

Components

The Bialetti Moka Express consists of three main parts:

1. **Base (Boiler):** The lower chamber where water is heated. It features a safety valve.
2. **Filter Funnel:** A metal funnel that sits inside the boiler, holding the ground coffee.
3. **Collector (Upper Chamber):** The top part where the brewed coffee collects. It includes a filter plate and a rubber gasket.

Image: The Moka Express in a home setting, illustrating its compact design.

Setup and First Use

Before using your Moka Express for the first time, it is recommended to clean it thoroughly and perform a few conditioning brews.

1. **Disassembly:** Unscrew the upper chamber from the boiler. Remove the filter funnel.

2. **Initial Cleaning:** Wash all parts with warm water without using detergent. Dry thoroughly.

3. **Conditioning Brews:** Brew coffee 2-3 times and discard the coffee. This helps season the pot and remove any metallic taste.

Operating Instructions

Follow these steps to brew coffee with your Bialetti Moka Express:

1. **Fill the Boiler:** Fill the lower chamber (boiler) with cold water up to the level of the safety valve. Do not exceed this level.

Image: Step 1 - Filling the lower chamber with water.

2. **Add Ground Coffee:** Insert the filter funnel into the boiler. Fill the funnel with medium-fine ground coffee. Do not tamp or press the coffee down. Level the coffee gently. Ensure no coffee grounds are on the rim of the boiler.

Image: Step 2 - Adding ground coffee to the filter funnel.

3. **Assemble the Pot:** Screw the upper chamber firmly onto the boiler. Ensure it is tightly sealed to prevent steam leakage.

4. **Place on Heat Source:** Place the Moka Express on a stovetop burner over medium-low heat. For gas stoves, ensure the flame does not extend beyond the base of the pot to protect the handle.

Image: Step 3 - Heating the Moka Express on a stovetop.

5. **Brewing:** As the water heats, pressure builds, forcing water up through the coffee grounds and into the upper chamber. You will hear a gurgling sound as the coffee begins to flow.

6. **Remove from Heat:** Once the upper chamber is full of coffee and the gurgling sound intensifies, remove the Moka Express from the heat source immediately. This prevents the coffee from

overheating and developing a bitter taste.

7. **Serve:** Pour and enjoy your freshly brewed Italian-style coffee.

Image: A visual summary of the Moka Express brewing process.

Maintenance and Cleaning

Proper cleaning ensures the longevity of your Moka Express and the best coffee taste.

- **After Each Use:** Rinse all parts (boiler, filter funnel, upper chamber) with clean, warm water. Do not use detergents or abrasive materials, as these can damage the aluminum and affect coffee flavor.
- **Drying:** Dry all components thoroughly before reassembling and storing to prevent oxidation and mineral buildup.
- **Gasket and Filter Plate:** Periodically check the rubber gasket and filter plate for wear. Replace them if they appear cracked, stiff, or damaged to maintain proper sealing and brewing performance.
- **Dishwasher Use:** The Bialetti Moka Express is **not dishwasher safe**. Washing it in a dishwasher will irremediably damage the aluminum and alter the taste of your coffee.

Troubleshooting

- **Coffee Not Brewing / Slow Flow:**

    - Ensure the upper and lower chambers are tightly screwed together.
    - Check if the coffee grounds are too fine or too tightly packed, which can obstruct water flow.
    - Verify that the heat source is adequate.

- **Weak or Watery Coffee:**

    - The coffee grounds might be too coarse.

- Not enough coffee grounds were used.
- The pot was removed from heat too early.

- **Burnt or Bitter Taste:**

  - The heat source might be too high. Use medium-low heat.
  - The pot was left on the heat too long after brewing completed.
  - Coffee grounds might be too fine, leading to over-extraction.

- **Water Leaking from Sides:**

  - Ensure the upper and lower chambers are screwed together tightly.
  - Check the rubber gasket and filter plate for proper placement and wear. Replace if damaged.
  - Ensure no coffee grounds are trapped on the rim where the two chambers meet.

Specifications

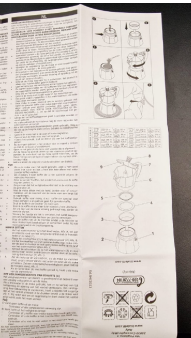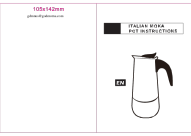| Feature	Detail
Brand	Bialetti
Model Name	Moka Express
Item Model Number	6801
Capacity	9-Cup (approximately 14 Oz / 420 Ml)
Material	Aluminum
Color	Aluminum Silver
Product Dimensions	4"D x 6"W x 9"H
Compatibility	Gas, Electric, Propane cooktops (Induction with adapter plate, sold separately)
Operation Mode	Manual
Item Weight	2.1 pounds

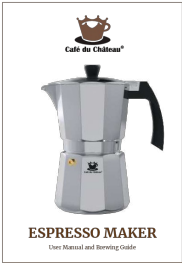*Image: Moka Express size guide, showing cup measurements.*

Warranty and Support

Information regarding the specific warranty period and detailed support contacts for the Bialetti Moka Express 6801 is not available in the provided product data. Please refer to the product packaging or the official Bialetti website for the most current warranty terms and customer support options.
For general inquiries, you may visit the Bialetti Store on Amazon.

Related Documents - Moka Express 6801

	Bialetti Moka Express: User Manual and Brewing Guide Comprehensive user manual for the Bialetti Moka Express stovetop coffee maker. Includes instructions for use, cleaning, maintenance, safety warnings, and warranty information.
	Bialetti Moka Express Espresso Maker: User Manual and Instructions Comprehensive guide to using and maintaining the Bialetti Moka Express, a classic stovetop espresso maker. Includes step-by-step instructions, cleaning tips, and safety information for brewing perfect coffee.
	Bialetti Moka Express User Manual and Brewing Guide Learn how to safely and effectively use your Bialetti Moka Express stovetop coffee maker. This guide covers assembly, operation, cleaning, maintenance, and troubleshooting for perfect Italian-style coffee.
	Bialetti Orzo Express Coffee Maker: Instructions and Features Learn about the Bialetti Orzo Express coffee maker, featuring a new inspectable valve for easier maintenance. This guide covers product benefits, parts identification, and usage tips for healthy barley espresso.
	Italian Moka Pot: Instructions for Use, Safety, and Maintenance Comprehensive guide for using your Italian Moka Pot, covering first use, brewing espresso, safety precautions, cleaning, maintenance, and troubleshooting. Learn how to make delicious coffee with your Moka Pot.

[Café du Château Espresso Maker: User Manual & Brewing Guide](#)
Comprehensive user manual and brewing guide for the Café du Château Espresso Maker, covering setup, usage, cleaning, and maintenance for optimal coffee enjoyment.