

## Bialetti 06969

# Bialetti Venus Stovetop Espresso Coffee Maker User Manual

Model: 06969 | Capacity: 6-Cup | Material: Stainless Steel

## 1. PRODUCT OVERVIEW

The Bialetti Venus Stovetop Espresso Coffee Maker is designed to produce rich, authentic Italian espresso. Crafted from high-quality 18/10 stainless steel, it features an ergonomic, heat-resistant handle and lid. This model is compatible with all stovetops, including induction cooktops.

### Key Features

- **Capacity:** Makes 6 espresso cups (approximately 10 fl. Oz.).
- **Material:** High-quality 18/10 stainless steel construction, including internal funnel and filter plate.
- **Stovetop Compatibility:** Suitable for all heat sources, including induction.
- **Handle:** Black nylon heat-resistant handle for safe handling.
- **Safety Valve:** Patented safety valve automatically releases steam to ensure coffee is brewed at the ideal pressure.



## venus espresso maker

6-CUP INDUCTION-CAPABLE STAINLESS  
STEEL STOVETOP

6-CUP  
STAINLESS  
STEEL  
STOVETOP



IDEAL COFFEE  
MAKING  
PRESSURE  
ERGONOMIC  
HEAT-RESISTANT  
HANDLE  
MADE WITH  
HIGH QUALITY  
STAINLESS STEEL

Image 1: The Bialetti Venus 6-Cup Stovetop Espresso Maker, showcasing its sleek stainless steel design and heat-resistant handle.

## 2. SETUP AND FIRST USE

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### Unpacking and Initial Cleaning

1. Unpack all components: the bottom boiler, the filter funnel, and the top collection chamber.
2. Wash all parts thoroughly with warm water and mild soap. Rinse completely to remove any manufacturing residues.
3. Dry all parts completely before assembly.

### Assembly

6-cup  
capacity

6 CUPS IN  
LESS THAN  
5 MINUTES

Allows you to brew  
demitasse cups of  
smooth, full-bodied  
espresso in less than  
five minutes



Image 2: The Bialetti Venus Espresso Maker disassembled into its three main components: the water boiler, the coffee funnel, and the upper collection chamber.

1. Fill the lower chamber (boiler) with cold water. Ensure the water level is just below the safety valve. Do not overfill.
2. Insert the filter funnel into the boiler.
3. Fill the filter funnel with ground espresso coffee. Do not tamp the coffee. Gently level the grounds without pressing them down. Remove any coffee grounds from the edge of the funnel to ensure a proper seal.
4. Tightly screw the upper collection chamber onto the base. Avoid using the handle for leverage when tightening.

### 3. OPERATING INSTRUCTIONS

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#### Brewing Coffee



Image 3: The Bialetti Venus Espresso Maker placed on a gas stovetop, illustrating its use during the brewing process.

1. Place the assembled coffee maker on a stovetop burner.
2. For gas stovetops, ensure the flame is not larger than the bottom of the pot. The flame should not extend up the sides of the pot.
3. Heat the pot on a medium-low setting. Avoid high heat, as this can burn the coffee and affect the flavor.
4. As the water boils, pressure will build, and coffee will begin to rise into the upper chamber. You will hear a gurgling sound during this process.
5. Once the upper chamber is full of coffee, remove the pot from the stove immediately. A hazel brown foam may appear just before the coffee is completely done.
6. Before pouring, stir the coffee in the upper chamber with a small spoon to equalize the different coffee layers for optimum flavor.

#### 4. CARE AND MAINTENANCE

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## Cleaning

- The Bialetti Venus Stovetop Espresso Maker is **not dishwasher safe**. Hand wash only.
- After each use, allow the coffee maker to cool completely.
- Disassemble all parts and wash them with warm water. Do not use abrasive materials or harsh detergents, as these can damage the stainless steel finish.
- Rinse thoroughly and dry all components completely to prevent water spots and mineral buildup.
- Regularly check the gasket and filter for wear and tear. Replace if necessary to maintain optimal brewing performance.

## Storage

Store the disassembled coffee maker in a dry place. Ensure all parts are completely dry before storage to prevent corrosion.

## 5. TROUBLESHOOTING

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### Common Issues and Solutions

- **Coffee not brewing or brewing slowly:**
  - Ensure the water level is below the safety valve.
  - Check that the coffee grounds are not tamped too tightly, which can restrict water flow.
  - Verify that the upper and lower chambers are screwed together tightly to prevent steam leakage.
  - Ensure the heat setting is appropriate (medium-low).
- **Steam escaping from the seal:**
  - Tighten the upper and lower chambers securely.
  - Inspect the rubber gasket for damage or improper seating. Replace the gasket if it appears worn or cracked.
  - Ensure no coffee grounds are on the rim of the funnel or boiler, which can prevent a proper seal.
- **Coffee tastes burnt or bitter:**
  - Reduce the heat setting. Brewing too quickly or with excessive heat can burn the coffee.
  - Remove the coffee maker from the heat as soon as the upper chamber is full to prevent over-extraction.
  - Ensure you are using fresh, good-quality coffee grounds suitable for espresso.
- **Clogging of the filter plate:**
  - Never use contents other than ground coffee, such as teas, cacao powder, instant coffee, or very fine ground coffee, as these can clog the filter plate.
  - Clean the filter plate regularly to remove any residue.

## 6. SPECIFICATIONS

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<b>Brand</b>	Bialetti
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<b>Model Name</b>	Venus
<b>Model Number</b>	06969
<b>Capacity</b>	6 Cups (10 fl. Oz.)
<b>Material</b>	Stainless Steel (18/10)
<b>Color</b>	Stainless Steel
<b>Product Dimensions (D x W x H)</b>	3.54" x 4.45" x 2.8"
<b>Item Weight</b>	1.77 Pounds
<b>Operation Mode</b>	Manual
<b>Filter Type</b>	Reusable
<b>Dishwasher Safe</b>	No (Hand wash only)

## 7. WARRANTY AND SUPPORT

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### Warranty Information

This product comes with a **LIFETIME WARRANTY** against original defects in workmanship and materials. This warranty excludes replacement parts and damage caused by misuse, abuse, or failure to adhere to instructions.

### Customer Support

For further assistance or inquiries, please refer to the official Bialetti website or contact their customer service department. You can also visit the [Bialetti Store on Amazon](#) for more product information and support resources.