

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

› [Bialetti](#) /

› [Bialetti Kitty Espresso Coffee Maker, Stainless Steel, 6-Cup - Instruction Manual](#)

Bialetti 06661

Bialetti Kitty Espresso Coffee Maker - Instruction Manual

Model: 06661 | Brand: Bialetti

INTRODUCTION

The Bialetti Kitty Espresso Coffee Maker is designed for brewing rich, authentic espresso on your stovetop. Crafted from 18/10 stainless steel, this 6-cup model combines a modern design with traditional brewing methods. Its ergonomic, heat-resistant bakelite handle ensures safe and comfortable handling. This manual provides essential information for the proper use and care of your coffee maker.

SAFETY INFORMATION

- Always ensure the coffeemaker is placed on a stable, level surface during use.
- When using on a gas stove, adjust the flame so it does not extend beyond the base of the pot to prevent damage to the handle.
- **Caution:** Never use contents other than coffee, such as teas, cacao powder, instant coffee, or fine ground coffee, as these can clog the filter plate and cause malfunction.
- Do not overfill the water chamber. Water should be filled to just below the safety valve. Overfilling can lead to boiled coffee with a bitter or burnt taste.
- The coffeemaker becomes hot during operation. Use the handle for pouring and allow it to cool before disassembling or cleaning.
- Keep out of reach of children.

COMPONENTS

The Bialetti Kitty Espresso Coffee Maker consists of three main parts:

1. **Base (Water Chamber):** The lower part where water is heated. It includes a safety valve.
2. **Filter Funnel:** Sits inside the water chamber and holds the ground coffee.
3. **Top Section (Collection Chamber):** The upper part where brewed coffee collects. It includes the filter plate and gasket.



Figure 1: Assembled Bialetti Kitty Espresso Coffee Maker. This image shows the complete coffee maker, highlighting its sleek stainless steel design and ergonomic handle, ready for use.

SETUP AND FIRST USE

Before first use, disassemble the coffee maker and wash all parts with warm water and mild soap. Rinse thoroughly. It is recommended to brew 2-3 batches of coffee and discard them to season the pot and remove any manufacturing residues.

Assembly:

1. Unscrew the top section from the base.
2. Remove the filter funnel from the base.
3. Ensure the filter plate and rubber gasket are correctly seated in the top section.

OPERATING INSTRUCTIONS

Follow these steps to brew a perfect cup of espresso:

1. **Fill the Base with Water:** Fill the lower chamber (base) with cold water up to just below the safety valve. Do not exceed the safety valve level.
2. **Insert the Filter Funnel:** Place the filter funnel into the base.
3. **Add Ground Coffee:** Loosely fill the filter funnel with espresso ground coffee. Do not press or tamp the coffee down. Ensure no coffee grounds are on the rim of the base.
4. **Screw on the Top Section:** Screw the top section firmly onto the base. Ensure a tight seal to prevent steam from escaping.
5. **Place on Stovetop:** Place the coffeemaker on a low to medium heat source. If using a gas stove, ensure the flame does not extend beyond the base.

6. **Brewing Process:** Water in the base will heat and rise through the coffee grounds into the top chamber. This process typically takes 3-6 minutes, depending on the coffeemaker size and heat intensity.
7. **Serve:** Once the top chamber is filled with brewed coffee, remove the coffeemaker from the heat and serve immediately.

Your browser does not support the video tag.

Video 1: Moka Express Brewing Guide. This video demonstrates the general brewing process for a Bialetti Moka Express, which is similar to the Kitty model. It illustrates how to fill the water chamber, add coffee, assemble the pot, and place it on the stovetop for brewing.

CLEANING AND MAINTENANCE

- **Daily Cleaning:** After each use, allow the coffeemaker to cool completely. Disassemble all parts and wash with warm water. For best results and to preserve the coffee flavor, avoid using harsh detergents or abrasive materials.
- **Dishwasher Safe:** The Bialetti Kitty Espresso Coffee Maker is dishwasher safe for convenient cleaning.
- **Gasket and Filter:** Periodically check the rubber gasket and filter plate for wear and tear. Replace if necessary to maintain optimal brewing performance.
- **Descaling:** If mineral deposits build up in the water chamber, descale the pot using a mixture of water and white vinegar or a commercial descaling solution. Ensure to rinse thoroughly afterward.

TROUBLESHOOTING

- **Coffee tastes bitter or burnt:** This can occur if the water chamber is overfilled, causing the water to boil rather than steam through the coffee. Ensure water is filled only to just below the safety valve. Also, brewing on too high heat can burn the coffee.
- **No coffee brews or very little coffee:**
 - Check if the top and bottom sections are screwed on tightly. A loose seal can cause steam to escape.
 - Ensure the safety valve is not blocked.
 - The coffee grounds might be too finely ground or tamped too tightly, blocking water flow. Use a medium-fine grind and do not tamp.
- **Water leaks from the side:** This usually indicates that the top and bottom sections are not screwed on tightly enough, or the rubber gasket is worn and needs replacement.

SPECIFICATIONS

Brand	Bialetti
Model Name	Kitty Espresso Maker
Model Number	06661
Capacity	6 Espresso Cups (approx. 12 fl. oz total)
Material	18/10 Stainless Steel

Handle Material	Heat-resistant Bakelite
Compatibility	Gas, Electric, and Ceramic Stovetops (Venus model also suitable for Induction)
Dishwasher Safe	Yes
Product Dimensions	7.5 x 6 x 6 inches
Item Weight	1.5 pounds

WARRANTY AND SUPPORT

Specific warranty information for the Bialetti Kitty Espresso Coffee Maker is not provided within this manual. For warranty details, product support, or to purchase replacement parts, please refer to the official Bialetti website or contact their customer service directly. Keep your purchase receipt as proof of purchase.