

Bialetti 06660

Bialetti Kitty Stainless Steel Stovetop Coffee Maker (4-Cup) - Instruction Manual

Model: 06660 | Brand: Bialetti

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient use of your Bialetti Kitty Stainless Steel Stovetop Coffee Maker. Please read all instructions carefully before first use and retain this manual for future reference.

Important Safety Information

- Always ensure the coffee maker is securely assembled before placing it on a heat source.
- Do not overfill the water chamber beyond the safety valve.
- Use only coarse or medium-ground coffee. Fine ground coffee, instant coffee, or other powders can clog the filter and create excessive pressure.
- Never use the coffee maker without water in the lower chamber.
- Keep hands and face away from the spout during brewing to avoid steam burns.
- The coffee maker will be hot during and after use. Use the handle for pouring and allow it to cool before disassembling or cleaning.
- On gas stovetops, ensure the flame does not extend beyond the base of the coffee maker to protect the handle and prevent overheating.

2. PRODUCT COMPONENTS

Your Bialetti Kitty Stovetop Coffee Maker consists of the following main parts:

- **Upper Chamber:** Collects the brewed coffee.
- **Filter Gasket and Plate:** Located inside the upper chamber, these seal the brewing process.
- **Collector:** The top part with the spout and handle.
- **Filter Funnel:** Holds the ground coffee.
- **Lower Chamber (Boiler):** Holds the water and features a safety release valve.



Image 1: Disassembled Bialetti Kitty Stovetop Coffee Maker showing the upper chamber, filter funnel, and lower chamber.

3. SETUP AND FIRST USE

Initial Cleaning

1. Unscrew the upper chamber from the lower chamber.
2. Remove the filter funnel.
3. Wash all parts (upper chamber, filter funnel, lower chamber) with warm water and a mild detergent. Rinse thoroughly.
4. Dry all components completely before assembly.

Seasoning (First Brews)

For optimal flavor, it is recommended to perform 2-3 initial brews with coffee that will be discarded. This helps to season the pot and remove any manufacturing residues.

1. Follow the operating instructions below, but use less coffee than usual.
2. Discard the brewed coffee.
3. Repeat 2-3 times.

4. OPERATING INSTRUCTIONS

Follow these steps to brew coffee with your Bialetti Kitty Stovetop Coffee Maker:

1. **Fill the Lower Chamber:** Unscrew the upper chamber from the lower chamber. Fill the lower chamber with cold water up to the level of the safety valve, but not covering it.
2. **Add Coffee:** Insert the filter funnel into the lower chamber. Fill the filter funnel with medium-ground coffee. Do not tamp the coffee down. Level the coffee gently without pressing. Ensure no coffee grounds are on the rim of the filter or the lower chamber.
3. **Assemble the Coffee Maker:** Screw the upper chamber firmly onto the lower chamber. Ensure a tight seal to prevent steam from escaping during brewing.
4. **Place on Heat Source:** Place the coffee maker on a stovetop burner.
 - For gas stovetops, ensure the flame is smaller than the base of the coffee maker. The flame should not come up the

sides of the vessel or directly contact the handle.

- Choose an appropriate size burner for the size of the coffee maker.
- Suitable for gas, electric, and ceramic stovetops.

5. **Brew Coffee:** Heat the water on medium heat. As the water heats, pressure will build, forcing hot water through the coffee grounds and into the upper chamber.
6. **Remove from Heat:** Once the upper chamber is full of coffee and you hear a gurgling sound, or when the coffee flow slows to a trickle, remove the coffee maker from the heat source. This prevents the coffee from burning and becoming bitter.
7. **Serve:** Pour the freshly brewed coffee into cups. The handle is heat-resistant, but exercise caution as the pot will be hot.



Image 2: Assembled Bialetti Kitty Stovetop Coffee Maker.

5. CARE AND MAINTENANCE

Cleaning

- Always allow the coffee maker to cool completely before disassembling and cleaning.
- The Bialetti Kitty is dishwasher safe. However, hand washing with warm water and a mild detergent is recommended to preserve the finish and extend the life of the gasket.
- Do not use abrasive materials or harsh scouring pads, as these can scratch the stainless steel finish.
- Regularly check the filter gasket and filter plate for wear and tear. Replace if necessary to maintain a proper seal.

- Ensure the safety valve is clear of any coffee grounds or debris.

Storage

Store the coffee maker in a dry place. It is advisable to store the coffee maker disassembled or with the upper and lower chambers loosely screwed together to allow air circulation and prevent odors.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Coffee does not brew or brews very slowly.	<ul style="list-style-type: none"> • Insufficient water in the lower chamber. • Coffee grounds too fine, clogging the filter. • Heat source too low. 	<ul style="list-style-type: none"> • Ensure water is filled to the safety valve. • Use medium-ground coffee. • Increase heat slightly.
Water/steam leaks from the side.	<ul style="list-style-type: none"> • Upper and lower chambers not screwed tightly. • Gasket is worn, dirty, or improperly seated. • Coffee grounds on the rim. 	<ul style="list-style-type: none"> • Tighten the chambers securely. • Clean or replace the gasket. Ensure it is seated correctly. • Clean any grounds from the rim before assembly.
Coffee tastes burnt or bitter.	<ul style="list-style-type: none"> • Coffee brewed for too long. • Heat source too high. • Coffee grounds too fine. 	<ul style="list-style-type: none"> • Remove from heat as soon as brewing is complete. • Reduce heat. • Use medium-ground coffee.
Weak coffee.	<ul style="list-style-type: none"> • Not enough coffee grounds. • Coffee grounds too coarse. • Brewing too fast. 	<ul style="list-style-type: none"> • Fill the filter funnel completely. • Use medium-ground coffee. • Reduce heat slightly to slow brewing.


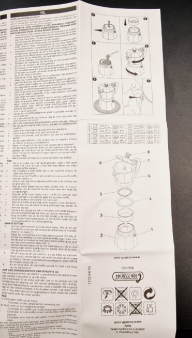


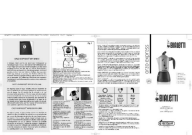
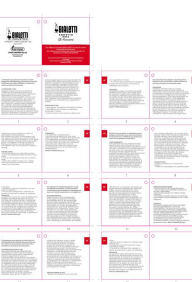
7. SPECIFICATIONS

- **Model:** 06660
- **Capacity:** 4-Cup (approximately 6-8 oz)
- **Material:** 18/10 Stainless Steel
- **Handle Material:** Heat-resistant Bakelite
- **Dimensions:** 6.75 x 5 x 5 inches (L x W x H)
- **Item Weight:** 1.15 pounds
- **Compatibility:** Gas, Electric, and Ceramic Stovetops
- **Care:** Dishwasher Safe (hand washing recommended)

8. WARRANTY AND SUPPORT

Bialetti products are manufactured to high-quality standards. For specific warranty information or technical support, please refer to the packaging or contact Bialetti customer service directly. Contact details can typically be found on the official Bialetti website or product packaging.

Related Documents - 06660

	<p>Bialetti Moka Express: User Manual and Brewing Guide</p> <p>Comprehensive user manual for the Bialetti Moka Express stovetop coffee maker. Includes instructions for use, cleaning, maintenance, safety warnings, and warranty information.</p>
	<p>Bialetti Moka Express User Manual and Brewing Guide</p> <p>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.</p>
	<p>Bialetti Moka Express Coffee Maker - User Manual and Instructions</p> <p>Comprehensive user manual for the Bialetti Moka Express coffee maker, covering safety warnings, usage instructions, maintenance, and troubleshooting. Includes details on the musical knob feature and proper brewing techniques.</p>
	<p>Bialetti Moka Express Espresso Maker: User Manual and Instructions</p> <p>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.</p>
	<p>Bialetti Orzo Express Coffee Maker: Instructions and Features</p> <p>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.</p>
	<p>Bialetti Induction Hob Adapter - User Guide and Safety Instructions</p> <p>Learn how to safely and effectively use your Bialetti Induction Hob Adapter with aluminium coffee makers on induction cooktops. Includes operating instructions, warnings, and warranty details.</p>