

Bialetti 125766

Bialetti Venus Moka Pot 0001683/NW Instruction Manual

1. INTRODUCTION

Thank you for choosing the Bialetti Venus Moka Pot. This manual provides essential information for the safe and efficient use, maintenance, and troubleshooting of your new stovetop espresso maker. Please read these instructions carefully before first use and keep them for future reference.

The Bialetti Venus is a classic 6-cup (80 ml capacity) stovetop espresso maker crafted from durable stainless steel, designed to brew rich, authentic Italian-style coffee.

2. IMPORTANT SAFETY INFORMATION

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- Close supervision is necessary when any appliance is used by or near children.
- Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- The use of accessory attachments not recommended by the appliance manufacturer may result in injury.
- Do not use outdoors.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not use appliance for other than intended use.
- Ensure the handle is not directly over the heat source to prevent damage.
- Never fill the water chamber above the safety valve.
- Use only medium-coarse ground coffee suitable for moka pots. Fine espresso grind can clog the filter.

3. COMPONENTS

Your Bialetti Venus Moka Pot consists of three main parts:

1. **Bottom Chamber (Water Boiler):** Holds the water. Features a safety valve.

2. **Filter Funnel (Coffee Basket):** Holds the ground coffee. Sits inside the bottom chamber.
3. **Top Chamber (Collection Pot):** Collects the brewed coffee. Screws onto the bottom chamber. Includes a lid and handle.



Image 3.1: Internal view of the Bialetti Venus Moka Pot, illustrating the filter funnel and the inside of the top collection chamber.

4. SETUP AND FIRST USE

4.1 Unpacking

Carefully remove all packaging materials. Inspect the Moka Pot for any signs of damage.

4.2 Initial Cleaning

Before first use, disassemble the Moka Pot and wash all parts with warm water and a mild detergent. Rinse thoroughly to remove any manufacturing residues. Do not use abrasive sponges or harsh chemicals.

4.3 Seasoning (Recommended)

To enhance the flavor of your coffee and season the Moka Pot, brew 2-3 batches of coffee and discard them. This process helps to remove any metallic taste and allows the coffee oils to build up, improving future brews.

5. OPERATING INSTRUCTIONS

Follow these steps to brew coffee with your Bialetti Venus Moka Pot:

1. **Fill the Bottom Chamber:** Unscrew the top chamber from the bottom chamber. Fill the bottom chamber with cold water up to the level of the safety valve. Do not exceed the valve.
2. **Add Coffee:** Insert the filter funnel into the bottom chamber. Fill the filter funnel with medium-coarse ground coffee. Do not tamp the coffee. Level the grounds gently without pressing them down.
3. **Assemble the Moka Pot:** Screw the top chamber firmly onto the bottom chamber. Ensure a tight seal to prevent steam from escaping.

4. **Place on Heat Source:** Place the Moka Pot on a stovetop burner (gas, electric, ceramic, or induction). Use a medium heat setting. For gas stoves, ensure the flame does not extend beyond the base of the pot to protect the handle.
5. **Brewing:** As the water heats, pressure builds, forcing hot water up through the coffee grounds and into the top chamber. You will hear a gurgling sound as the coffee begins to flow.
6. **Remove from Heat:** Once the top chamber is full of coffee and you hear a distinct gurgling sound, remove the Moka Pot from the heat source immediately. This prevents the coffee from overheating and developing a bitter taste.
7. **Serve:** Pour the freshly brewed coffee into cups. Be careful, as the Moka Pot will be very hot.



Image 5.1: The Bialetti Venus Moka Pot, ready for brewing.



Image 5.2: The Bialetti Venus Moka Pot with a freshly brewed cup of coffee.

6. MAINTENANCE AND CLEANING

6.1 Daily Cleaning

- After each use, allow the Moka Pot to cool completely.
- Disassemble all parts: top chamber, filter funnel, and bottom chamber.
- Discard used coffee grounds.
- Wash all parts with warm water. For stainless steel, you may use a mild dish soap if necessary, but rinse thoroughly.
- Rinse thoroughly and dry all components completely before reassembling or storing to prevent water spots and mineral buildup.
- Do not wash in a dishwasher, as this can damage the finish and internal components.

6.2 Gasket and Filter Replacement

Periodically check the rubber gasket and the filter plate located inside the top chamber. If they appear worn, cracked, or if coffee starts leaking during brewing, they should be replaced. Replacement parts are available from authorized Bialetti retailers.

6.3 Descaling

Over time, mineral deposits from water can build up inside the bottom chamber. To descale, fill the bottom chamber with a solution of equal parts white vinegar and water. Place the Moka Pot on the stove without coffee in the filter funnel and bring to a boil. Let it cool, then rinse thoroughly. Repeat if necessary.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Coffee does not brew or brews very slowly.	• Too finely ground coffee. • Coffee tamped too tightly. • Not enough water in the bottom chamber. • Clogged filter plate. • Loose seal between chambers.	• Use medium-coarse ground coffee. • Do not tamp coffee; level gently. • Fill water up to the safety valve. • Clean the filter plate. • Ensure chambers are screwed on tightly.
Water leaks from the side during brewing.	• Chambers not screwed on tightly enough. • Worn or damaged rubber gasket. • Mineral buildup on the rim.	• Screw chambers together firmly. • Replace the gasket. • Clean the rim of the bottom chamber.
Coffee tastes bitter or burnt.	• Brewed too long (over-extraction). • Heat source too high. • Coffee grounds are too fine.	• Remove from heat as soon as coffee fills the top chamber. • Use medium heat. • Use medium-coarse ground coffee.
Coffee tastes weak.	• Not enough coffee grounds. • Coffee grounds are too coarse. • Water level too low.	• Fill the filter funnel completely. • Use medium-coarse ground coffee. • Fill water up to the safety valve.

8. SPECIFICATIONS

Brand	Bialetti
Model Number	125766
Product Identifier	0001683/NW
Color	Silver
Material	Stainless Steel
Capacity	80 Milliliters (6-cup equivalent)
Dimensions (L x W x H)	5.91 x 4.33 x 7.48 inches
Item Weight	1.58 pounds
Special Feature	Ergonomic Handle & Polished Stainless Steel Design with Multi-Stovetop Compatibility
Operation Mode	Manual

9. WARRANTY AND SUPPORT

For information regarding warranty coverage, please refer to the warranty card included with your product or visit the official Bialetti website.

If you encounter any issues or have questions not covered in this manual, please contact Bialetti customer support for assistance.

Bialetti Official Website: www.bialetti.com

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

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