

Manuals+

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

manuals.plus /

- › [Bialetti](#) /
- › [Bialetti 07008 Brikka Espresso Machine User Manual](#)

Bialetti 07008

Bialetti 07008 Brikka Espresso Machine User Manual

Model: 07008

PRODUCT OVERVIEW

The Bialetti Brikka is a stovetop espresso maker designed to produce espresso with a rich crema. It features a special pressure-controlled system and an opening lid to enhance coffee aroma. This 2-cup model brews espresso in 4-5 minutes and is made of durable polished aluminum, ensuring perfect heat diffusion for an enhanced coffee experience.



Image: Side view of the Bialetti 07008 Brikka Espresso Machine, showcasing its polished aluminum finish and classic design.

KEY FEATURES

- Makes 1.5 ounce espresso cups.
- Ready in 4-5 minutes.
- Dual-chamber design and pressurizing process for fast brewing.
- Opening in lid allows air to circulate creating the perfect crema.
- Made in Europe.

SETUP: BEFORE FIRST USE

1. Remove all labels and packaging from the espresso machine.
2. Ensure all parts are assembled correctly. The filter and gasket must be in place, and the top section

tightly screwed onto the base.

3. Once cool, separate the top section from the base.
4. Wash all parts in warm water and dry thoroughly. **Do not use the handle while unscrewing**, as this can cause it to break.
5. Rinse all parts thoroughly to remove any soap residue.
6. Make 2-3 pots of coffee (and discard them) to season the pot. Follow the "Operating Instructions" below for each cycle.

OPERATING INSTRUCTIONS: HOW TO USE

1. Fill the lower chamber with cold water just below the safety valve.
2. Insert the funnel and fill it with ground espresso. **Do not tamp** the coffee grounds.
3. Remove any coffee grounds from the edge of the funnel.
4. Tightly screw the upper part of the pot onto the base. Avoid using the handle for leverage.
5. Select a burner size that fits the bottom of the pot. For gas stovetops, ensure the flame is not larger than the bottom of the pot and does not come around the sides.
6. Place the pot on the stovetop until the water boils and coffee begins to come out of the center post. A gurgling sound will occur during this process.
7. After 2 to 3 minutes, a small amount of coffee will trickle out, followed by a puffing noise. The crema will form in 3-4 seconds.
8. Once the top of the pot is full of coffee, remove it from the stove.
9. Before pouring, stir the coffee in the upper chamber with a small spoon to equalize all the different coffee layers for optimum flavor.

Your browser does not support the video tag.

Video: Official demonstration of the Bialetti Brikka Espresso Machine in use, showing the brewing process and crema formation.

Your browser does not support the video tag.

Video: A detailed guide on preparing stovetop espresso using a Moka pot, including grinding beans, filling the chamber, and brewing.

MAINTENANCE AND CLEANING

- Wash by hand with warm water.
- Dry thoroughly with a towel.
- Do not reassemble the product until all parts are completely dry to avoid oxidation.
- **Do not use soap or detergent on aluminum models**, as it can taint the aluminum and affect coffee flavor. Mild detergent can be used for stainless steel models.
- **Do not use in a dishwasher.**
- Do not use steel wool or other abrasive products, as these will discolor or damage the surface.
- If discoloration or a white deposit forms inside the base (often due to improper drying), scrub with a dish brush in a mixture of warm water and white vinegar. Remember to dry thoroughly.
- It is best to store all parts separately to allow air to circulate.

TROUBLESHOOTING AND TIPS

- **Coffee Grounds:** Use coffee ground specifically for a moka coffee maker. Do not use too fine ground coffee.
- **Wear and Tear:** Periodically check the funnel, filter plate, and washer for wear. Over time, they may need to be replaced.
- **Water Level:** Never use the pot without water.
- **Contents:** Never use other contents besides coffee like teas, cacao powder, or instant coffee, as it will clog the filter plate.
- **Burnt Taste:** If the heat is too high, coffee may have a burnt taste. Getting the optimum temperature for brewing may take some trial and error.
- **Storage:** Store coffee grounds in an airtight container, away from sunlight.
- **Water Quality:** Use filtered water for best coffee flavor.
- **Crema Formation:** The Brikka features a dual-valve system that regulates the pressure of water flowing through the coffee grounds for a richer-tasting coffee. The open lid design allows air to circulate into the valve that creates the perfect crema.
- **Pot Size:** It is important that you use the correct size coffeemaker for the number of cups of coffee required. If you're after a single cup of coffee you would use the 1 cup Moka for a demi-tasse or a 2 cup Moka for a larger cup (gives 2 x demi-tasse). If you want to make 1 cup of coffee but use a 6 cup coffeemaker with a reduced quantity of coffee, you won't be getting the perfect brew.

SPECIFICATIONS

Attribute	Value
Brand	Bialetti
Model Number	07008
Capacity	2 Cups (1.5 oz espresso cups)
Color	Black and Silver
Coffee Maker Type	Espresso Machine
Material	Aluminum
Operation Mode	Manual
Item Weight	1.2 Pounds
Made In	Italy

WARRANTY AND SUPPORT

For replacement parts, if lost or worn out, please visit [Amazon.com](https://www.amazon.com). For further support or warranty information, please refer to the official Bialetti website or contact their customer service.

