

BRA Deluxe2

BRA Deluxe Italian Coffee Maker (12 Cups)

Model: Deluxe2

INTRODUCTION

Thank you for choosing the BRA Deluxe Italian Coffee Maker. This manual provides essential information for the safe and efficient use of your new coffee maker. Designed for preparing rich, aromatic coffee, this 12-cup aluminum stovetop coffee maker is a classic addition to any kitchen. Please read these instructions carefully before first use and keep them for future reference.

SAFETY INSTRUCTIONS

- 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 level.
- Use only medium-fine ground coffee. Do not pack the coffee too tightly in the filter funnel.
- Never place the coffee maker on a heat source without water in the lower chamber.
- Use a low to medium heat setting. High heat can burn the coffee and damage the coffee maker.
- The coffee maker will become hot during use. Always use the handle to lift and pour, and avoid touching hot surfaces.
- Keep out of reach of children.
- After brewing, allow the coffee maker to cool completely before disassembling and cleaning.
- Regularly inspect the gasket and filter for wear and tear. Replace if necessary.

COMPONENTS

The BRA Deluxe Italian Coffee Maker consists of the following parts:

1. **Lower Chamber (Water Reservoir):** Holds the water. Features a safety valve.
2. **Filter Funnel:** Holds the ground coffee.
3. **Gasket:** Creates a seal between the upper and lower chambers.
4. **Upper Chamber (Collection Pot):** Collects the brewed coffee.

5. **Lid:** Covers the upper chamber.
6. **Handle:** For safe handling and pouring.



Image: The BRA Deluxe Italian Coffee Maker, fully assembled and ready for use.

SETUP

Before First Use

1. Disassemble all parts of the coffee maker.
2. Wash all components with warm water and mild soap. Rinse thoroughly.
3. Brew 2-3 batches of coffee using only water (no coffee grounds) to clean and season the interior. Discard this water.

OPERATING INSTRUCTIONS

Follow these steps to brew delicious coffee:

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. Do not exceed this level.
2. **Add Coffee Grounds:** Insert the filter funnel into the lower chamber. Fill the filter funnel with medium-fine ground coffee. Do not press or tamp the coffee. Level the grounds gently.
3. **Assemble:** Ensure the gasket and filter plate are correctly positioned in the upper chamber. Screw the upper chamber firmly onto the lower chamber. Do not overtighten.
4. **Place on Heat Source:** Place the coffee maker on a gas or electric stovetop. For induction hobs, an induction adapter plate may be required as direct compatibility can vary with aluminum moka pots. Use a low to medium heat setting.
5. **Brewing:** Water in the lower chamber will heat up, creating steam pressure that forces water through the coffee grounds

and into the upper chamber. You will hear a gurgling sound as the coffee begins to fill the upper chamber.

6. **Serve:** Once the upper chamber is full and the gurgling sound stops, remove the coffee maker from the heat. Pour and serve immediately.



Image: Top view of the coffee maker, illustrating the upper chamber and lid.

CLEANING AND MAINTENANCE

Daily Cleaning

1. After each use, allow the coffee maker to cool completely.
2. Disassemble all parts. Discard used coffee grounds.
3. Rinse all components with warm water. For aluminum coffee makers, it is generally recommended to hand wash with mild soap and rinse thoroughly to prevent discoloration and maintain the finish. Although the product specifications indicate it is dishwasher safe, hand washing can prolong its aesthetic appeal and lifespan.
4. Dry all parts completely before reassembling or storing to prevent oxidation.

Regular Maintenance

- Periodically check the rubber gasket for signs of wear, cracking, or hardening. Replace the gasket every 6-12 months, or sooner if you notice leaks or reduced brewing performance.
- Ensure the filter plate is clean and free of coffee residue.
- Clean the safety valve regularly to ensure it is not obstructed.

TROUBLESHOOTING

Problem	Possible Cause	Solution
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Coffee does not brew or brews slowly.	Insufficient water; coffee grounds too fine or packed too tightly; heat too low; clogged filter.	Check water level; use medium-fine grounds and do not tamp; increase heat slightly; clean filter.
Coffee tastes weak or watery.	Too little coffee; coffee grounds too coarse; heat too high (water passes too quickly).	Use more coffee; use medium-fine grounds; reduce heat.
Water leaks from the side.	Coffee maker not screwed on tightly; worn or improperly seated gasket; damaged threads.	Ensure chambers are tightly screwed; check and replace gasket if necessary; inspect threads for damage.
Burnt taste.	Heat too high; coffee left on heat too long after brewing.	Reduce heat; remove from heat immediately after brewing is complete.

SPECIFICATIONS

- **Brand:** BRA
- **Model Name:** CAFETERA DE LUXE 2
- **Model Number:** Deluxe2 (A170574)
- **Capacity:** 12 espresso cups
- **Material:** Aluminum
- **Color:** Silver
- **Dimensions (L x W x H):** 14P x 14I x 11H centimeters
- **Power Source:** Stovetop (Gas, Electric compatible. Induction may require an adapter.)
- **Filter Type:** Metal
- **Special Features:** Gas stove compatible, Electric stove compatible, Dishwasher safe (hand washing recommended for longevity).
- **Components Included:** Funnel, reducer, safety valve, carafe/pot.
- **Country of Origin:** China

WARRANTY AND SUPPORT

This product is covered by the standard manufacturer's warranty. For specific warranty details, please refer to the documentation provided at the time of purchase or contact your retailer. If you encounter any issues or require technical assistance, please contact BRA customer support or your authorized dealer. Please have your model number (Deluxe2) and proof of purchase ready when contacting support.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

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you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

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.

Submit question