

Alessi MDL02/1 B

Alessi Pulcina Stove Top Espresso Coffee Maker User Manual

Model: MDL02/1 B

Brand: Alessi

INTRODUCTION

The Alessi Pulcina stove top espresso coffee maker, designed by Michele de Lucchi, is engineered to optimize the organoleptic properties of coffee. Its unique internal heater design automatically stops the filtering process at the precise moment, preventing the burnt and bitter aftertaste often associated with the final stages of brewing. This ensures that only the finest qualities of the coffee are preserved, enhancing its full-bodied and rounded aroma. The distinctive 'V' shaped spout, reminiscent of a baby chick's beak, is specifically designed for precise, drip-free pouring. The Pulcina combines practical functionality with an elegant design, offering a traditional coffee-making experience with enhanced results.

SAFETY INFORMATION

- Always handle the coffee maker with care, especially when hot. The metal surfaces will become extremely hot during use.
- Use oven mitts or a towel when handling the hot coffee maker, particularly the handle, as it may also become hot.
- Ensure the coffee maker is placed on a stable, heat-resistant surface during brewing.
- Do not overfill the water reservoir. Fill only to the level of the safety valve to prevent excessive pressure buildup.
- Ensure the filter funnel and upper chamber are securely screwed onto the base before placing on a heat source.
- Keep out of reach of children and pets.
- This coffee maker is designed for gas stovetops. Do not use on induction cooktops unless explicitly stated by the manufacturer for your specific model.
- Never place the coffee maker in a microwave oven or conventional oven.

COMPONENTS



Figure 1: Exploded view of the Alessi Pulcina espresso maker, illustrating its main components.

The Alessi Pulcina espresso maker consists of three primary components:

- **Base (Water Reservoir):** The lower chamber where water is heated. It includes a safety valve.
- **Filter Funnel:** A metal filter basket that holds the ground coffee. It sits inside the water reservoir.
- **Collector (Upper Chamber):** The top part where the brewed coffee collects. It includes the spout and handle.

SETUP

Unboxing and Initial Inspection

Upon receiving your Alessi Pulcina espresso maker, carefully remove all components from the packaging. Inspect for any signs of damage. Retain the packaging for future storage or transport.

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Video 1: A visual guide to unboxing and disassembling the Alessi Pulcina espresso maker, demonstrating its main parts.

Initial Cleaning

Before first use, disassemble all parts and wash them thoroughly with warm water. Do not use soap or detergent on the interior of the coffee maker, as this can leave residues that affect coffee flavor. Rinse well and dry completely.

First Use (Seasoning)

To season the coffee maker and remove any manufacturing residues, brew 2-3 batches of coffee that will be discarded. This process helps to build a protective layer of coffee oils inside the pot, which enhances flavor and prevents oxidation. Use inexpensive ground coffee for these initial brews.



Figure 2: The Alessi Pulcina espresso maker, fully assembled.

OPERATING INSTRUCTIONS

Brewing Coffee

1. **Fill the Base:** Unscrew the upper chamber from the base. Fill the base (water reservoir) 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 base. Fill the filter funnel with finely ground coffee. Do not tamp the coffee down; simply level it gently. Ensure no grounds are on the rim of the filter or the base.
3. **Assemble:** Screw the upper chamber firmly onto the base. Ensure a tight seal to prevent steam from escaping during brewing.
4. **Place on Heat:** Place the assembled coffee maker on a gas stovetop burner. Use a medium heat setting. For optimal results and to prevent overheating the handle, ensure the flame does not extend beyond the base of the

coffee maker.

5. **Brewing Process:** As the water heats, steam pressure will force hot water up through the coffee grounds and into the upper chamber. The Pulcina's unique design will automatically stop the flow before the bitter final extraction.
6. **Serve:** Once the brewing process stops and the upper chamber is filled with coffee, remove the coffee maker from the heat source immediately. Pour and serve the fresh espresso.



Figure 3: The Alessi Pulcina espresso maker in use on a gas stovetop.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your Alessi Pulcina espresso maker.

- **Daily Cleaning:** After each use, allow the coffee maker to cool completely. Disassemble all parts. Rinse the base, filter funnel, and collector with warm water. Do not use dish soap on the interior, as it can strip the beneficial coffee oils and leave a soapy residue.
- **Drying:** Dry all parts thoroughly with a soft cloth before reassembling or storing. Leaving moisture can lead to oxidation and discoloration, especially with aluminum.
- **Gasket and Filter Plate:** Periodically check the rubber gasket and the metal filter plate located in the upper chamber. If they appear worn or damaged, replace them to ensure a proper seal and prevent leaks.
- **Descaling:** If mineral deposits build up in the water reservoir, descale the coffee maker using a mixture of water and white vinegar or a commercial descaling solution designed for coffee makers. Follow the descaling product's instructions carefully, then rinse thoroughly.
- **Storage:** Store the disassembled coffee maker in a dry place to prevent moisture buildup and potential corrosion.
- **Avoid Dishwasher:** Never wash any part of the Alessi Pulcina in a dishwasher. The harsh detergents and high temperatures can damage the aluminum and affect its finish.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Coffee not brewing or very little coffee produced.	Insufficient water in the base. Coffee grounds too fine or tamped too tightly. Heat too low. Clogged filter or safety valve.	Ensure water is filled to the safety valve. Use a medium grind; do not tamp. Increase heat to medium. Clean filter and safety valve thoroughly.
Weak or watery coffee.	Coffee grounds too coarse. Not enough coffee grounds. Heat too high, causing water to rush through.	Use a finer grind. Fill the filter funnel completely. Reduce heat to medium.
Bitter or burnt-tasting coffee.	Heat too high. Coffee left on heat too long after brewing. Poor quality coffee beans.	Use medium heat. Remove from heat immediately after brewing stops. Use fresh, high-quality coffee.
Steam or water leaking from the joint.	Upper and lower chambers not screwed tightly. Worn or damaged rubber gasket. Coffee grounds on the rim.	Ensure a tight seal. Replace the gasket. Clean the rims before assembly.

SPECIFICATIONS

- **Brand:** Alessi
- **Model Name:** Pulcina Stovetop Espresso Maker

- **Model Number:** MDL02/1 B
- **Color:** Black
- **Product Dimensions:** 4"D x 4"W x 8"H
- **Item Weight:** 15 ounces
- **Coffee Maker Type:** Moka Pot
- **Coffee Input Type:** Ground
- **Filter Type:** Reusable
- **Special Feature:** Gas Stovetop Compatible
- **Operation Mode:** Manual
- **Included Components:** Espresso Coffee Maker
- **Made in:** Italy

WARRANTY AND SUPPORT

For warranty information, technical support, or to inquire about replacement parts, please contact Alessi customer service directly. Refer to the official Alessi website or product packaging for the most current contact details and warranty terms applicable to your region.

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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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