

Bialetti 4941

Bialetti 4941 Moka Express 1-Cup Stovetop Espresso Maker Instruction Manual

Model: 4941 | Brand: Bialetti

INTRODUCTION

Welcome to the world of authentic Italian coffee with your new Bialetti 4941 Moka Express 1-Cup Stovetop Espresso Maker. This manual provides essential information for the safe and effective use of your Moka pot, ensuring you enjoy rich, flavorful espresso for years to come.

Image: Bialetti Moka Express pots in red and black, showcasing the classic design.

IMPORTANT SAFETY INFORMATION

- Always ensure the Moka pot is securely assembled before placing it on a heat source.
- Do not overfill the boiler with water; keep it below the safety valve.
- Use medium heat. Excessive heat can damage the pot and burn the coffee. The flame should not extend beyond the base of the pot.
- Never use the Moka pot without water or coffee.
- Handle with care when hot. Use the handle to pour, but be aware that the metal body will be very hot.
- Keep out of reach of children.

PRODUCT OVERVIEW

The Bialetti Moka Express consists of three main parts: the bottom boiler, the filter funnel, and the top collection chamber. It features a patented safety valve for pressure release and a heat-resistant handle.



Image: Detailed view of the Bialetti Moka Express, highlighting the brand logo and 'Made in Italy' text.



Image: Close-up of the patented safety valve, an important component for safe operation.

SETUP AND FIRST USE

1. **Unpack:** Remove all packaging materials and labels from the Moka pot.
2. **Wash:** Disassemble the pot and wash all parts with warm water without using detergents. Dry thoroughly.
3. **Seasoning (Initial Brews):** For the first 2-3 uses, brew coffee that you will discard. This process helps to season the pot and remove any metallic taste, ensuring optimal flavor for future brews.

OPERATING INSTRUCTIONS

Follow these steps to brew a perfect cup of espresso:

1. **Fill the Boiler:** Unscrew the top part from the boiler. Fill the bottom boiler with cold water up to the level just below the safety valve.



Image: Step 1 - Filling the boiler with water.

2. **Add Coffee:** Insert the filter funnel into the boiler. Fill the funnel with ground coffee. Do not tamp the coffee down; simply level it gently.



Image: Step 2 - Adding ground coffee to the filter funnel.

3. **Assemble the Pot:** Tightly screw the top collection chamber onto the boiler. Ensure it is securely fastened to prevent steam leakage.
4. **Heat:** Place the Moka pot on a stovetop over medium heat. The flame should not extend beyond the base of the pot.



Image: Step 3 - Placing the Moka pot on a heat source.

5. **Brewing:** As the water heats, pressure builds, forcing the hot water through the coffee grounds and up into the top chamber. You will hear a gurgling sound as the coffee brews.
6. **Serve:** Once the top chamber is full of coffee and the gurgling sound stops, remove the pot from the heat. Pour and enjoy your fresh espresso.



Image: Step 4 - Enjoying the freshly brewed coffee.

Video Tutorial: Moka Express Outdoors

Video: A demonstration of how to use the Moka Express to brew coffee, suitable for outdoor use.

MAINTENANCE AND CLEANING

- **Hand Wash Only:** After each use, disassemble the Moka pot and wash all parts with warm water. Do not use detergents, as they can strip the protective coffee oils that build up over time and affect the flavor.



Image: Reminder to clean without detergents to preserve coffee flavor.

- **Dry Thoroughly:** Ensure all parts are completely dry before reassembling and storing to prevent oxidation and corrosion.
- **Storage:** Store the Moka pot disassembled or with the top loosely placed on the boiler to allow air circulation and prevent odors.
- **Gasket Replacement:** Periodically check the rubber gasket and filter plate. If they show signs of wear or damage, replace them to maintain optimal brewing performance.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Coffee does not brew or brews slowly	Too much water, coffee too finely ground, coffee tamped too tightly, insufficient heat.	Ensure water is below the valve. Use medium-fine grind, do not tamp. Increase heat slightly.
Weak or watery coffee	Not enough coffee, coffee too coarsely ground, heat too low.	Fill the funnel completely. Use a finer grind. Increase heat slightly.
Burnt or bitter taste	Too much heat, coffee brewed for too long.	Reduce heat. Remove from heat as soon as coffee fills the top chamber.

Problem	Possible Cause	Solution
Steam or water leaks from the side	Pot not screwed on tightly, worn gasket, coffee grounds on the rim.	Tighten the pot securely. Replace the gasket if worn. Clean the rim before assembly.

SPECIFICATIONS

- **Brand:** Bialetti
- **Model Name:** Express
- **Item Model Number:** 4941
- **Capacity:** 1 Cups
- **Color:** Red
- **Material:** Aluminum, Plastic
- **Product Dimensions:** 3.54"D x 5.51"W x 4.33"H
- **Item Weight:** 11.3 ounces
- **Operation Mode:** Manual
- **Coffee Input Type:** Ground Coffee
- **Dishwasher Safe:** No
- **Suitable for Cookers:** All types (except induction)

Note: For induction cooktops, an induction adapter (sold separately) is required.



Image: Bialetti Induction Adapter, necessary for use on induction cooktops.

WARRANTY AND SUPPORT

The Bialetti 4941 Moka Express is designed for durability and performance. Spare parts are available for a duration of 2 years within the EU. For any questions, concerns, or to inquire about replacement parts, please contact Bialetti customer support through their official website or your retailer.