

Mixpresso MPAL-3

Mixpresso Moka Pot 3 Cup Stovetop Espresso Maker User Manual

Model: MPAL-3

Introduction	Product Overview	Setup Specifications	Operation Support	Maintenance	Troubleshooting
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1. INTRODUCTION

The Mixpresso Moka Pot is a traditional stovetop espresso maker designed to brew rich, full-bodied espresso. This 3-cup (5 oz total) aluminum coffee maker is suitable for both gas and electric stovetops, offering a simple and efficient way to enjoy Cuban or Italian-style coffee. Its compact design makes it ideal for small kitchens, apartments, RVs, or camping.



Figure 1: Mixpresso Moka Pot 3 Cup Stovetop Espresso Maker.

2. PRODUCT OVERVIEW AND COMPONENTS

The Mixpresso Moka Pot consists of several key components that work together to brew your coffee. Understanding each part is essential for proper assembly and operation.

- **Upper Chamber:** Collects the brewed coffee.
- **Lower Chamber (Water Reservoir):** Holds the water that will be heated to create steam.
- **Filter Funnel:** Holds the ground coffee and sits inside the lower chamber.
- **Filter Plate:** Sits at the bottom of the upper chamber, allowing brewed coffee to pass through.
- **Silicone Gasket:** Creates a seal between the upper and lower chambers.
- **Lid:** Covers the upper chamber.
- **Wooden Handle and Knob:** Provides a heat-resistant grip for safe handling.
- **Pressure Safety Valve:** Located on the side of the lower chamber, this valve releases excess steam pressure to prevent over-pressurization.

3 CUP ESPRESSO MOKA POT

Brews a Strong, Rich
& Smooth Espresso



1.6 Oz Espresso Cup - 5 Oz Capacity

MiXPRESSO

Figure 2: Disassembled view of the Mixpresso Moka Pot, showing its main components.

3. SETUP AND FIRST USE

3.1 Initial Cleaning

Before first use, disassemble all parts and wash them thoroughly by hand with warm water and a mild detergent. Rinse completely and dry. Do not use abrasive materials or place in a dishwasher, as this can damage the aluminum and affect coffee taste.

3.2 First Brew (Seasoning)

To season your moka pot and remove any manufacturing residues, perform a few initial brews using only water. Fill the lower chamber with water, assemble the pot without coffee grounds, and brew on the stovetop. Discard the water. Repeat this process 2-3 times. This helps to create a protective layer inside the pot and ensures optimal flavor for future brews.

4. OPERATING INSTRUCTIONS

Follow these steps to brew delicious espresso with your Mixpresso Moka Pot:

1. **Fill with Water:** Unscrew the upper chamber from the lower chamber. Fill the lower chamber with cold water up to the level of the pressure safety valve. Do not overfill.
2. **Add Coffee Grounds:** Insert the filter funnel into the lower chamber. Fill the filter funnel with medium-fine ground coffee. Do not tamp or pack the coffee tightly, as this can impede water flow and affect extraction. Level the grounds gently.
3. **Assemble the Pot:** Carefully screw the upper chamber onto the lower chamber, ensuring a tight seal. Use the handle for leverage, but avoid overtightening.
4. **Place on Stovetop:** Place the assembled moka pot on your stovetop. For gas stoves, ensure the flame is smaller than the base of the pot to prevent damage to the handle. For electric stoves, center the pot on the burner. Use low to medium heat.
5. **Brew Coffee:** As the water heats, steam pressure will force hot water up through the coffee grounds and into the upper chamber. You will hear a gurgling sound as the coffee begins to brew. Once the upper chamber is full and the gurgling sound stops, remove the pot from the heat immediately.
6. **Serve:** Pour the freshly brewed espresso into small cups. Be cautious as the pot will be hot. Enjoy your coffee!



Figure 3: Visual guide for adding water, coffee, and brewing on the stovetop.

GAS STOVETOP

Appropriate flame size:
Smaller than pot bottom

ELECTRIC CERAMIC STOVETOP

Center On Burner
LOW -MEDIUM HEAT ONLY



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Figure 4: Proper placement of the moka pot on gas and electric stovetops.

4.1 Official Product Videos

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Video 1: Demonstration of brewing authentic coffee in minutes with the Mixpresso Moka Pot.

Your browser does not support the video tag.

Video 2: A user's experience and demonstration of using the Mixpresso Moka Pot.

5. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your Mixpresso Moka Pot.

- **Hand Wash Only:** The moka pot is not dishwasher safe. Always hand wash all components with warm water and a mild, non-abrasive detergent after each use.
- **Rinse Thoroughly:** Ensure all soap residue is rinsed off to prevent affecting the coffee taste.

- **Dry Completely:** Dry all parts thoroughly before reassembling or storing to prevent oxidation and mineral buildup.
- **Inspect Gasket and Filter:** Periodically check the silicone gasket and filter plate for wear and tear. Replace them if they appear cracked, brittle, or damaged to maintain a proper seal and brewing performance.
- **Avoid Abrasives:** Do not use steel wool or abrasive cleaners, as these can scratch the aluminum surface.



Figure 5: Key features including the safety valve and cool-touch handle, important for safe use and maintenance.

6. TROUBLESHOOTING

If you encounter issues with your moka pot, refer to the following common solutions:

- **No Coffee Brews or Slow Brew:**
 - Ensure the lower chamber is filled with water up to the safety valve.
 - Check that the coffee grounds are not packed too tightly in the filter funnel.
 - Verify that the upper and lower chambers are screwed together tightly to create a proper seal.
 - Ensure the heat source is adequate (low to medium heat).

- **Weak or Watery Coffee:**
 - Use fresh, medium-fine ground coffee.
 - Ensure the filter funnel is full of coffee grounds.
 - Check the silicone gasket for wear; a poor seal can lead to steam escaping and insufficient pressure.
- **Burnt Taste:**
 - Remove the pot from the heat as soon as the coffee finishes brewing (when the gurgling stops).
 - Use lower heat settings to prevent the coffee from overheating.
- **Leaking from the Middle:**
 - Ensure the upper and lower chambers are screwed together tightly.
 - Inspect the silicone gasket for damage or improper placement. Replace if necessary.

7. SPECIFICATIONS

Feature	Detail
Brand	Mixpresso
Model Number	MPAL-3
Capacity	5 Fluid Ounces (approx. 3 Espresso Cups)
Color	Stainless Steel
Product Dimensions (D x W x H)	3"D x 5"W x 6"H
Material	Aluminum, Plastic, Silicone
Coffee Maker Type	Moka Pot
Operation Mode	Manual
Filter Type	Reusable
Power Source	Manual
Dishwasher Safe	No

8. WARRANTY AND SUPPORT

For warranty information or customer support regarding your Mixpresso Moka Pot, please refer to the product packaging or contact Mixpresso customer service directly. Keep your purchase receipt as proof of purchase. You can visit the official Mixpresso store for more information:[Mixpresso Store](#)

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

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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.

Submit question