

Bialetti 6934

Bialetti Moka Induction Coffee Maker Instruction Manual - 4 Cups Black

Model: 6934

INTRODUCTION

Thank you for choosing the Bialetti Moka Induction coffee maker. This innovative Moka pot combines the classic Bialetti design with modern functionality, making it suitable for all types of hobs, including induction. Enjoy authentic Italian espresso with ease and style.



Image: The Bialetti Moka Induction 4-cup coffee maker in its retail packaging, highlighting its design and features.

SETUP AND FIRST USE

Before using your Moka Induction for the first time, it is recommended to wash all components with warm water without using detergents. Brew coffee and discard it three times to season the pot and ensure optimal flavor for subsequent brews.

Component Overview



Image: Exploded diagram showing the main components of the Bialetti Moka Induction: upper chamber, filter, and lower boiler unit.

- **Upper Chamber:** Made of aluminum, similar to the classic Moka Express, for optimal coffee flavor.
- **Filter:** Holds the ground coffee.
- **Lower Boiler Unit:** Made of stainless steel, suitable for induction hobs, with a patented safety valve.

Preparing for Brewing

1. **Fill the Boiler:** Unscrew the upper part from the lower boiler unit. Fill the lower boiler unit with cold water up to the level just below the safety valve. Do not exceed the valve level.



Image: Illustration demonstrating how to fill the lower chamber with water up to the safety valve.

2. **Add Coffee:** Insert the funnel filter into the boiler. Fill the filter with ground coffee without tamping it down. Use medium-ground coffee for best results.



Image: Illustration showing how to fill the filter basket with ground coffee.

3. **Assemble the Pot:** Tightly screw the upper part of the pot onto the base. Ensure it is securely fastened to prevent steam leakage.

OPERATING INSTRUCTIONS

1. **Place on Heat Source:** Place the Moka Induction pot on your induction hob or other suitable stovetop. Set the heat to a medium level.



Image: Illustration depicting the Moka pot placed on a stovetop burner.

2. **Brewing Process:** As the water heats, pressure builds in the lower chamber, forcing hot water through the coffee grounds and into the upper chamber.



Image: The Bialetti Moka Induction actively brewing coffee on an induction stovetop, with coffee pouring into the upper chamber.

3. **Coffee Ready:** Once the Moka Induction starts to gurgle and the upper chamber is filled with coffee, turn off the heat. The coffee is now ready to be served.

Official Product Video: How to Use

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Video: Official guide from Bialetti Industrie S.p.a demonstrating the use of the Moka Induction coffee maker on an induction hob.

MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity of your Moka pot and the consistent quality of your coffee.

- **Rinse with Water:** After each use, disassemble the Moka pot and rinse all parts thoroughly with warm water only.
- **Avoid Detergents:** Do not use detergents or abrasive materials, as these can damage the aluminum and stainless steel components and affect the coffee's taste.
- **No Dishwasher:** The Bialetti Moka Induction is not dishwasher safe. Washing it in a dishwasher can cause damage and alter the flavor of your coffee.
- **Dry Thoroughly:** Ensure all parts are completely dry before reassembling and storing to prevent oxidation and maintain hygiene.

SPECIFICATIONS

Feature	Detail
Brand	Bialetti
Model Name	New Moka Induction
Model Number	6934
Color	Black
Capacity	4 Cups Espresso (5.7 Oz / 150 Milliliters)
Product Dimensions	10"D x 5"W x 5"H
Material	Aluminum (upper part), Stainless Steel (boiler)
Special Feature	Induction Stovetop Compatible
Operation Mode	Manual
Is Dishwasher Safe	No
Made In	Italy

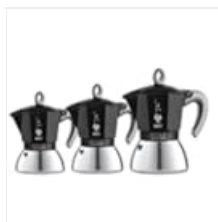


Image: Diagram illustrating the different Moka Induction sizes and their corresponding espresso cup and fluid ounce capacities.

