

Bialetti 0007312

Bialetti New Brikka Moka Pot Instruction Manual

Model: 0007312

1. INTRODUCTION

Welcome to the world of authentic Italian espresso with your new Bialetti Brikka Moka Pot. This stovetop coffee maker is uniquely designed to produce an intense, crema-rich espresso, bringing the café experience to your home. Please read this manual carefully before first use to ensure optimal performance and longevity of your Brikka.



The Bialetti New Brikka Moka Pot, ready to brew rich espresso.

2. SAFETY INFORMATION

- **Hot Surfaces:** The Moka pot becomes very hot during and after use. Always use the handle and allow the pot to cool before handling other parts.
- **Water Level:** Never fill the lower chamber above the safety valve. Overfilling can lead to excessive pressure and potential hazards.
- **Tight Seal:** Ensure the upper and lower chambers are screwed together tightly to prevent leaks and ensure proper pressure buildup.
- **Heat Source:** Use on a low to medium heat setting. High heat can damage the pot and burn the coffee.
- **Dishwasher Safe:** This product is **NOT** dishwasher safe. Hand wash only.
- **Children:** Keep out of reach of children when hot.

3. COMPONENTS

The Bialetti New Brikka Moka Pot consists of three main parts:

1. **Upper Chamber (Collector):** Collects the brewed coffee. Features a hinged lid with a special pressure valve for crema formation.
2. **Filter Funnel:** Holds the ground coffee.
3. **Lower Chamber (Boiler):** Holds the water and contains a safety valve.



The assembled Bialetti New Brikka Moka Pot, showcasing its classic design.



Diagram highlighting the new handle and boiler design of the Brikka for improved user experience and coffee brewing.

4. SETUP AND FIRST USE

Before using your Bialetti Brikka for the first time, follow these steps:

1. **Disassemble:** Unscrew the upper chamber from the lower chamber. Remove the filter funnel.
2. **Wash:** Wash all parts (upper chamber, filter funnel, lower chamber) thoroughly with warm water. Do not use detergents, as they can leave residues that affect coffee flavor.
3. **Rinse:** Rinse all parts completely to remove any manufacturing residues.
4. **First Brews (Seasoning):** To season your Moka pot and remove any metallic taste, brew 2-3 batches of coffee that you will discard. Use inexpensive coffee for this process. This helps to build up a protective layer inside the pot, enhancing future coffee flavor.

5. OPERATING INSTRUCTIONS

Follow these steps to brew a perfect crema-rich espresso with your Bialetti New Brikka:

1. **Fill with Water:** Fill the lower chamber (boiler) with cold water. For the Brikka, use the provided measuring cup to add the exact amount of water (e.g., 120ml for the 2-cup model). Do not exceed the level of the safety valve.



Step 1: Fill the lower chamber with water.

2. **Add Coffee:** Insert the filter funnel into the lower chamber. Fill the filter funnel with medium-fine

ground coffee. Level the coffee without tamping or pressing it down. Ensure no coffee grounds are on the rim of the lower chamber.



Step 2: Fill the filter funnel with ground coffee.

3. **Assemble:** Carefully screw the upper chamber onto the lower chamber. Ensure it is screwed on tightly to create a secure seal.
4. **Heat:** Place the Moka pot on a stovetop burner. Use a low to medium heat setting. For gas stoves, ensure the flame does not extend beyond the base of the pot. For induction cooktops, a Bialetti adapter plate (sold separately) is required.



Step 3: Place the Moka pot on a heat source.



The Bialetti New Brikka Moka Pot brewing on a gas stove.

5. **Brewing:** As the water heats, pressure builds, forcing water through the coffee grounds into the upper chamber. The Brikka's special valve will create a rich crema. Listen for a gurgling sound and observe the coffee flow.
6. **Remove from Heat:** Once the coffee starts to flow steadily and a substantial crema has formed, remove the pot from the heat. The residual heat will complete the brewing process.



Freshly brewed espresso with crema pouring from the Brikka Moka Pot.

7. **Serve:** Pour and enjoy your fresh espresso immediately.

6. MAINTENANCE AND CLEANING

Proper care ensures the longevity and best performance of your Bialetti Brikka:

- **Cool Down:** Always allow the Moka pot to cool completely before disassembling and cleaning.
- **Hand Wash Only:** Wash all parts by hand with warm water. **Do not use detergents or abrasive materials**, as they can damage the aluminum and affect the coffee flavor.
- **Rinse Thoroughly:** Rinse all components well to remove any coffee residues.
- **Dry Completely:** Dry all parts thoroughly before reassembling and storing to prevent oxidation and mineral buildup.
- **Gasket and Filter:** Periodically check the rubber gasket and filter plate for wear and tear. Replace them if they appear damaged or worn to maintain optimal brewing performance.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
No crema or poor crema	Incorrect water level; coffee ground too fine or too coarse; removed from heat too late/early.	Ensure exact water measurement (120ml for 2-cup Brikka). Use medium-fine grind. Remove from heat as soon as crema forms and coffee flows steadily.
Water leaking from the side	Upper and lower chambers not screwed tightly; worn gasket.	Ensure chambers are screwed together very tightly. Check and replace the rubber gasket if worn.
Coffee not brewing or very slow	Heat too low; coffee ground too fine and compacted; filter clogged.	Increase heat slightly (maintain low-medium). Use medium-fine grind and do not tamp. Clean filter thoroughly.
Burnt taste	Heat too high; left on heat too long.	Reduce heat. Remove from heat immediately after brewing is complete.
Loud gurgling/sputtering sound	Normal as water runs out, but can indicate brewing is complete or heat is too high.	This is normal. Remove from heat when this sound becomes prominent to prevent over-extraction.

8. SPECIFICATIONS

Feature	Detail
Brand	Bialetti
Model Name	New Brikka
Item Model Number	0007312
Capacity	2 Cups (3.4 oz espresso)
Color	Aluminum and Black
Product Dimensions	3.94"D x 5.51"W x 6.69"H
Item Weight	7.7 ounces
Material	Aluminum
Special Feature	Gas Stovetop Compatible (Induction requires adapter)
Operation Mode	Manual
Is Dishwasher Safe	No



Detailed dimensions of the Bialetti New Brikka Moka Pot.



Comparison of Brikka and Moka Express cup sizes, indicating the Brikka's 2-cup capacity.

9. WARRANTY AND SUPPORT

For warranty information or customer support, please refer to the documentation included with your product packaging or visit the official Bialetti website. Keep your proof of purchase for any warranty claims.

