

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

- › [Yabano](#) /
- › [Yabano 3-Cup Stovetop Espresso Maker Instruction Manual](#)

Yabano 712858888722

Yabano 3-Cup Stovetop Espresso Maker Instruction Manual

Model: 712858888722



Image: Yabano 3-Cup Stovetop Espresso Maker, black finish, with coffee beans and a cup of espresso.

1. PRODUCT OVERVIEW

The Yabano Stovetop Espresso Maker, also known as a Moka Pot, is designed to brew rich, authentic espresso on various stovetop types. This manual provides detailed instructions for its safe and effective use.

Components



Image: Exploded view of the Yabano Moka Pot, showing the knob, lid, coffee collector, handle, filter plate, gasket, funnel, valve, and heating vessel.

The Moka Pot consists of several key parts:

- **Bottom Chamber (Heating Vessel):** Holds the water.
- **Filter Funnel:** Holds the ground coffee.
- **Filter Plate & Gasket:** Creates a seal between the top and bottom chambers.
- **Top Chamber (Coffee Collector):** Collects the brewed coffee.
- **Lid & Knob:** Covers the top chamber.
- **Handle:** For safe handling and pouring.
- **Safety Valve:** Regulates internal pressure in the bottom chamber.

2. SETUP

Unpacking and Initial Cleaning

1. Carefully unpack all components of the Moka Pot.
2. Disassemble the Moka Pot by unscrewing the top chamber from the bottom chamber. Remove the filter funnel, filter plate, and gasket.
3. Wash all parts thoroughly with warm water. **Do not use soap or harsh detergents**, as this can leave residue that affects coffee flavor and may damage the aluminum.
4. Rinse all parts completely and dry them thoroughly before reassembly.

Assembly

1. Ensure the gasket and filter plate are correctly seated in the bottom of the top chamber.
2. Insert the filter funnel into the bottom chamber.
3. Screw the top chamber onto the bottom chamber, ensuring it is tightly sealed to prevent leaks during brewing.

Simple 4 steps

6 CUPS MOKA POT



Step1

Fill water to the line in the bottom of the brewer.



Step2

Fill the basket with coffee(Don't tamp)
Screw the top and bottom together.



Step3

Put the brewer on the stove, make sure that the handle is not subjected to heat.
Leave the top lid open.



Step4

Enjoy your coffee!

Image: Visual guide showing the steps to assemble the Moka Pot: filling water, adding coffee grounds, and screwing the top and bottom chambers together.

3. OPERATING INSTRUCTIONS

Brewing Coffee

1. **Fill the Bottom Chamber:** Fill the bottom chamber with cold water up to the level of the safety valve. **Do not exceed the safety valve.** For faster brewing and to prevent a metallic taste, you may use pre-heated water.
2. **Add Coffee Grounds:** Fill the filter funnel with medium-fine ground coffee. Level the grounds gently

without tamping or compacting them. Over-compacting can restrict water flow and affect brewing.

3. **Assemble the Pot:** Place the filled filter funnel into the bottom chamber. Screw the top chamber firmly onto the bottom chamber, ensuring a tight seal.
4. **Place on Stovetop:** Place the Moka Pot on a gas or electric ceramic stovetop. Use medium-low heat. If using a gas stove, ensure the flame does not extend beyond the base of the pot to protect the handle.
5. **Brewing Process:** Keep the lid open to observe the brewing. As the water heats, pressure builds, forcing hot water through the coffee grounds into the top chamber.
6. **Remove from Heat:** Once the top chamber is full of coffee and you hear a gurgling sound, indicating the water has mostly passed through, immediately remove the Moka Pot from the heat.
7. **Serve:** Pour the freshly brewed espresso into cups and enjoy.

PRODUCT PARAMETERS



Image: Diagram showing the internal process of a Moka Pot, with arrows indicating water heating in the bottom chamber, rising through the coffee grounds in the funnel, and collecting as brewed coffee in the top chamber.

DETAIL DISPLAY

6 CUPS MOKA POT



01

COOL TOUCH HANDLE

Avoid burning and serve without risk

02

OLECRANON DESIGN

Avoid burning and leaking



03

THE SMALL VALVE

Avoid excessive air pressure and it is a obvious calibration



Image: A Yabano Moka Pot on a gas stovetop, with a blue flame heating its base, illustrating the brewing process.

Yabano Moka Pot

Brew demitasse espresso in real Italian way with classic Italian moka pot!



Image: A hand pouring dark, rich coffee from the Yabano Moka Pot into a clear glass cup.

Official Product Videos

Stovetop Espresso Maker Moka Pot (by Mongdio)

Your browser does not support the video tag.

Video: This video demonstrates the full brewing process of a stovetop espresso maker, from filling water and coffee to pouring the final product.

Learn easy assembly of our MILANO Moka Pot! (by Rizpresso USA)

Your browser does not support the video tag.

Video: This video provides a clear guide on how to disassemble and reassemble a Moka Pot, which is useful for cleaning and maintenance.

2 Cup Aluminum Moka Pot (by DITOSH-US)

Your browser does not support the video tag.

Video: This video demonstrates the brewing process for a 2-cup aluminum Moka Pot, showing water filling, coffee loading, and the coffee extraction.

4. MAINTENANCE

Cleaning

1. After each use, allow the Moka Pot to cool completely.
2. Disassemble all parts.
3. Rinse all components with warm water. **Do not use soap or abrasive materials**, as they can damage the aluminum and affect the coffee flavor.
4. Remove any residual coffee grounds from the filter funnel and filter plate.
5. Dry all parts thoroughly with a soft cloth or air dry completely to prevent oxidation and water spots.
6. For optimal performance, periodically check the gasket and filter plate for wear and tear. Replace if necessary.

Note: The Yabano Stovetop Espresso Maker is not dishwasher safe. Hand wash only.

Storage

Store the Moka Pot in a dry place. For long-term storage, it is recommended to store the pot disassembled or with the top and bottom chambers loosely screwed together to allow air circulation and prevent odors.

5. TROUBLESHOOTING

Issue	Possible Cause	Solution
Coffee not brewing or slow extraction	Too little water; coffee grounds too fine or compacted; heat too low; clogged filter.	Ensure water is filled to safety valve; use medium-fine grind and do not tamp; increase heat slightly; clean filter thoroughly.
Water leaking from the seal	Top and bottom chambers not screwed tightly; worn or improperly seated gasket.	Ensure chambers are tightly screwed; check gasket for damage and proper placement, replace if necessary.
Metallic or burnt taste	Improper cleaning; coffee left on heat too long; excessive heat.	Clean thoroughly with water only; remove from heat immediately after brewing; use medium-low heat.
Weak coffee	Coffee grounds too coarse; too little coffee; brewing too fast.	Use finer grind; ensure filter funnel is full; use medium-low heat for slower extraction.

6. SPECIFICATIONS

Feature	Detail
Brand	Yabano
Model Number	712858888722
Capacity	3 Cups
Material	Aluminum
Color	Black
Product Dimensions	6.73"D x 5.91"W x 4.09"H
Power Source	Heat (Gas or Electric Ceramic Stovetop)
Dishwasher Safe	No

7. WARRANTY AND SUPPORT

Warranty Information

This Yabano Stovetop Espresso Maker comes with a standard manufacturer's warranty. Please refer to the product packaging or contact Yabano customer service for specific warranty details and duration.

Customer Support

For any questions, concerns, or assistance with your Yabano Stovetop Espresso Maker, please contact Yabano customer service through their official website or the retailer where the product was purchased.