

Overstock OS-6C-ES

Bene Casa 6-Cup Aluminum Stovetop Espresso Maker Instruction Manual

Model: OS-6C-ES

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient use of your Bene Casa 6-Cup Aluminum Stovetop Espresso Maker. Please read this manual thoroughly before first use and retain it for future reference. This appliance is designed to brew authentic Italian-style espresso on a stovetop.

2. IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before operating the espresso maker.
- Do not touch hot surfaces. Use the handle and knob.
- To protect against fire, electric shock, and injury to persons, do not immerse cord, plugs, or espresso maker in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock, or injury to persons.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Exercise extreme caution when disposing of hot steam.
- Ensure the pressure release valve is clear and not obstructed.

- Do not overfill the water chamber above the pressure release valve.

3. PRODUCT COMPONENTS

Familiarize yourself with the parts of your Bene Casa 6-Cup Aluminum Stovetop Espresso Maker:

1. Top Chamber (Carafe) with See-Through Lid
2. Filter Gasket and Filter Plate
3. Collection Chamber (Upper Part)
4. Funnel Filter Basket
5. Bottom Chamber (Boiler) with Pressure Release Valve
6. Handle



Image 3.1: The Bene Casa 6-Cup Aluminum Stovetop Espresso Maker, showing its main components when separated. The bottom chamber holds water, the funnel filter basket holds coffee grounds, and the top chamber collects the brewed espresso.

4. SETUP AND FIRST USE

Before using your espresso maker for the first time, follow these steps:

1. **Disassemble:** Unscrew the top chamber from the bottom chamber. Remove the funnel filter basket.
2. **Wash:** Wash all parts (top chamber, funnel filter basket, bottom chamber, filter gasket, and filter plate) with warm water and a mild detergent. Rinse thoroughly.
3. **Assemble:** Reassemble the espresso maker.
4. **First Brew (Cleaning Cycle):** Fill the bottom chamber with water up to the level of the pressure release valve. Insert the funnel filter basket (empty). Screw the top chamber firmly onto the bottom chamber. Place on a stovetop burner over medium heat. Allow the water to boil and pass through the top chamber. Discard this first brew. Repeat this cleaning cycle 2-3 times to remove any manufacturing residues and season the pot.
5. **Dry:** Allow all parts to dry completely before storage or next use.

5. OPERATING INSTRUCTIONS

Follow these steps to brew espresso:

1. **Fill Water Chamber:** Unscrew the top chamber from the bottom chamber. Fill the bottom chamber with cold water up to the level of the pressure release valve. Do not exceed this level.
2. **Add Coffee Grounds:** Insert the funnel filter basket into the bottom chamber. Fill the funnel filter basket with finely ground espresso coffee. Do not tamp the coffee. Level the grounds gently.
3. **Assemble:** Carefully screw the top chamber firmly onto the bottom chamber. Ensure a tight seal to prevent steam leakage. Use the handle for leverage, but avoid twisting the handle itself.
4. **Heat:** Place the espresso maker on a stovetop burner over medium heat. For gas stoves, ensure the flame does not extend beyond the base of the pot.
5. **Brew:** As the water heats, pressure will build, forcing hot water up through the coffee grounds and into the top chamber. You will hear a gurgling sound and see espresso flowing into the top chamber through the see-through lid.
6. **Remove from Heat:** Once the top chamber is full of espresso and the gurgling sound becomes more pronounced, remove the espresso maker from the heat source.
7. **Serve:** Pour the freshly brewed espresso into cups immediately.



Image 5.1: The Bene Casa 6-Cup Aluminum Stovetop Espresso Maker fully assembled and ready for brewing. Note the handle and the see-through lid.

Tips for Best Results:

- Use fresh, cold water.
- Use coffee specifically ground for espresso or moka pots (fine, but not powder-fine).
- Do not overfill the coffee basket or tamp the grounds, as this can impede water flow and affect pressure.
- Keep the heat on medium; high heat can burn the coffee and damage the pot.
- Never place the espresso maker in a dishwasher.

6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your espresso maker:

1. **Cool Down:** Always allow the espresso maker to cool completely before disassembling and cleaning.
2. **Disassemble:** Unscrew the top chamber from the bottom chamber. Remove the funnel filter basket, filter gasket, and filter plate.
3. **Rinse:** Rinse all parts thoroughly with warm water. Do not use soap or harsh detergents, as these can leave residues that affect the taste of future brews and can damage the aluminum.
4. **Clean Gasket and Filter:** Pay special attention to cleaning the filter plate and the rubber gasket to ensure no coffee grounds are trapped.
5. **Dry:** Dry all parts completely with a soft cloth or air dry before reassembling or storing. This prevents oxidation and water spots.
6. **Storage:** Store the espresso maker disassembled or with the top chamber loosely screwed on to allow air circulation.

Important Notes:

- Do not use abrasive cleaners or scouring pads.
- Do not wash in a dishwasher.
- Periodically check the rubber gasket and filter plate for wear and tear. Replace if necessary to maintain a proper seal.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
No coffee brews or very little coffee.	Water level too low. Coffee grounds too fine or tamped too hard. Pressure release valve blocked. Lid not closed properly.	Fill water to the level of the pressure release valve. Use coarser grounds; do not tamp. Clean the pressure release valve. Ensure the lid is securely closed.
Coffee tastes burnt or bitter.	Heat too high. Coffee grounds too fine. Brewing too long.	Reduce heat to medium. Use slightly coarser grounds. Remove from heat as soon as brewing is complete.
Steam leaks from the side.	Top and bottom chambers not screwed on tightly. Gasket is worn or dirty.	Ensure chambers are screwed on firmly. Clean or replace the rubber gasket.
Metallic taste in coffee.	New pot not seasoned enough. Using soap for cleaning.	Perform several cleaning cycles with water and discard. Only rinse with warm water; avoid soap.

8. SPECIFICATIONS

- **Model:** OS-6C-ES
- **Capacity:** 6 Espresso Cups
- **Material:** Aluminum
- **Features:** See-through lid, pressure release valve, stay-cool handle
- **Compatibility:** Suitable for gas, electric, and ceramic stovetops. Not suitable for induction.




9. WARRANTY AND SUPPORT




This Bene Casa product is typically covered by a manufacturer's warranty. Please refer to the packaging or the retailer's website for specific warranty terms and conditions. For technical support or inquiries regarding replacement parts, please contact the retailer or manufacturer directly using the contact information provided at the point of purchase.

Manufacturer: Overstock (Bene Casa)
Model Number: OS-6C-ES
UPC: 037005582200
ASIN: B0BWLS3X7W

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Related Documents - OS-6C-ES

	<p>Catler Capsule Coffee Machine ES 700 Series User Manual</p> <p>Comprehensive user manual for the Catler ES 700 series capsule coffee machines, covering safety instructions, operation, maintenance, and troubleshooting.</p>
	<p>Catler Capsule Coffee Machine User Manual</p> <p>Comprehensive instructions for using, cleaning, and troubleshooting the Catler Capsule Coffee Machine, including safety guidelines and product specifications for models ES 700, ES 701, ES 702, ES 703, ES 720, and ES 721.</p>
	<p>T-fal EX32 Pump Espresso Machine User Manual</p> <p>Comprehensive user manual for the T-fal EX32 Pump Espresso machine, covering setup, operation, maintenance, and troubleshooting in English, Spanish, and French.</p>

 <p>Catler CAPSULE COFFEE MACHINE</p> <p>ES 790 Egoisto</p>	<p>Catler ES 790 Egoisto Capsule Coffee Machine: Instruction Manual</p> <p>Comprehensive instruction manual for the Catler ES 790 Egoisto capsule coffee machine, covering safety, setup, operation, maintenance, troubleshooting, and disposal information.</p>
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