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› Gavigain Aluminum Moka Pot Instruction Manual (Model Gavigainq4sme709ga-11)

Gavigain Gavigainq4sme709ga-11

Gavigain Aluminum Moka Pot Instruction Manual

Model: Gavigainq4sme709ga-11

INTRODUCTION

Thank you for choosing the Gavigain Aluminum Moka Pot. This manual provides essential information for the safe and efficient use of your new coffee maker. Please read these instructions carefully before first use and retain them for future reference.

This octagonal aluminum coffee pot is designed for brewing rich, aromatic espresso-style coffee on various stovetops. Its durable construction and ergonomic design ensure a pleasant coffee-making experience.



Image: The Gavigain Aluminum Moka Pot in lake blue, showcasing its octagonal design.

SAFETY INFORMATION

- Always ensure the water level in the lower chamber does not exceed the safety relief valve. Overfilling can cause excessive pressure and potential hazards.
- The moka pot becomes very hot during and after use. Always use the handle to move or pour, and allow it to cool before disassembling or cleaning.
- Keep out of reach of children and pets.
- This coffee pot is suitable for electrothermal furnaces, gas stoves, electric stoves, and camping stoves. **It is NOT suitable for induction stovetops.**
- Do not use abrasive cleaners or scouring pads, as these can damage the aluminum finish.
- Never place the moka pot in a microwave oven.



Image: Close-up view of the safety relief valve on the lower pot, indicating the maximum water fill line.

PRODUCT COMPONENTS

Familiarize yourself with the parts of your Gavigain Moka Pot:



Image: An exploded diagram illustrating the individual components of the moka pot.

1. **Lid:** Covers the upper pot.
2. **Upper Pot:** Collects the brewed coffee.
3. **Non-slip Handle:** Provides a secure and comfortable grip.
4. **Filter:** Fine mesh filter for coffee grounds.
5. **Washer (Gasket):** Creates a seal between the upper and lower pots.
6. **Powder Trough (Filter Basket):** Holds the coffee grounds.
7. **Safety Relief Valve:** Releases excess pressure if the water chamber is overfilled or the filter is clogged.
8. **Lower Pot (Water Chamber):** Holds the water for brewing.

SETUP AND FIRST USE

1. **Unpack:** Carefully remove all components from the packaging.
2. **Initial Cleaning:** Before first use, wash all parts (lower pot, filter basket, upper pot, lid) with warm water and a mild detergent. Rinse thoroughly and dry completely.
3. **Seasoning (Optional but Recommended):** Brew 2-3 batches of coffee and discard them. This helps to remove any metallic taste and season the pot for better flavor.

OPERATING INSTRUCTIONS

Follow these steps to brew delicious coffee with your Gavigain Moka Pot:

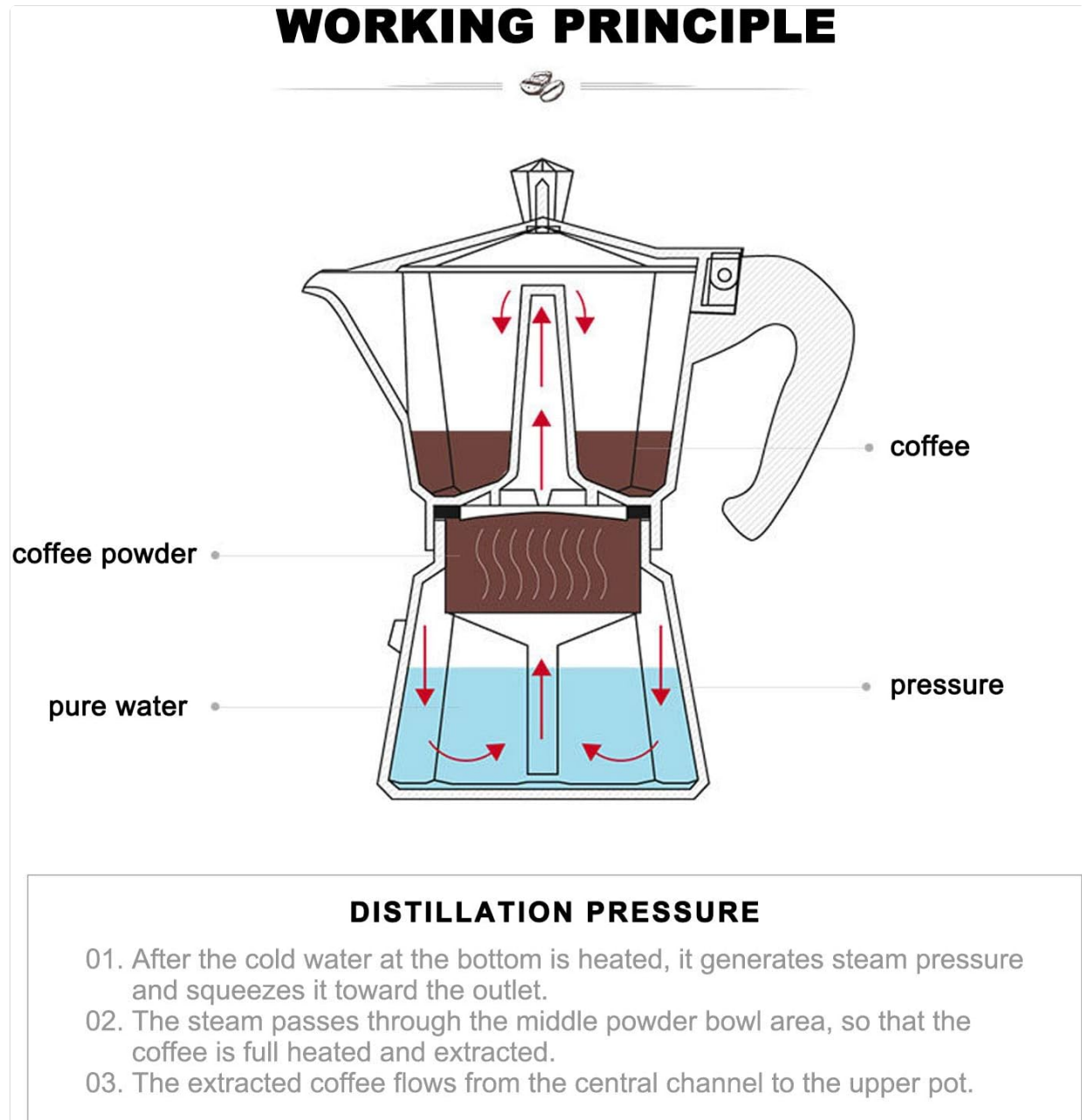


Image: A diagram showing the distillation pressure process within the moka pot, from water heating to coffee extraction.

1. **Fill the Lower Pot:** Unscrew the upper pot from the lower pot. Fill the lower pot with cold water up to the level just below the safety relief valve.
2. **Add Coffee Grounds:** Insert the filter basket into the lower pot. Fill the filter basket with finely ground coffee (espresso grind is ideal). Do not tamp the coffee down; simply level it gently.

3. **Assemble the Pot:** Screw the upper pot firmly onto the lower pot, ensuring a tight seal. Do not overtighten.
4. **Place on Heat Source:** Place the moka pot on your chosen stovetop (electrothermal furnace, gas stove, electric stove, or camping stove) over medium heat. For gas stoves, ensure the flame does not extend beyond the base of the pot.
5. **Brewing:** As the water heats, steam pressure will build in the lower chamber, forcing hot water up through the coffee grounds and into the upper pot. You will hear a gurgling sound as the coffee begins to flow.
6. **Remove from Heat:** Once the upper pot is filled with coffee and you hear a sputtering sound, remove the moka pot from the heat immediately to prevent the coffee from burning.
7. **Serve:** Pour the freshly brewed coffee into cups. Be cautious as the pot will be hot.



Image: Freshly brewed coffee being poured from the moka pot into a glass cup, ready for enjoyment.

Coffee Pot

Can be heated on a cooker,
gas stove or electric stove



Image: The Gavigain Moka Pot placed on a gas stove, demonstrating its compatibility with various heat sources.

CLEANING AND MAINTENANCE

Proper cleaning ensures the longevity of your moka pot and the best coffee flavor.

1. **Cool Down:** Always allow the moka pot to cool completely before disassembling and cleaning.
2. **Disassemble:** Unscrew the upper pot from the lower pot. Remove the filter basket and discard the used coffee grounds.
3. **Wash:** Wash all parts with warm water. A mild dish soap can be used, but avoid harsh detergents or abrasive materials that can damage the aluminum.
4. **Rinse and Dry:** Rinse all components thoroughly to remove any soap residue. Dry all parts completely before reassembling or storing to prevent oxidation and water spots.
5. **Regular Inspection:** Periodically check the rubber washer (gasket) for wear and tear. Replace if it appears cracked or brittle to maintain a proper seal.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Coffee not brewing or very slow	Insufficient water; too fine grind; clogged filter; weak heat source; loose assembly.	Check water level; use coarser grind; clean filter; increase heat; tighten pot assembly.
Weak or watery coffee	Too coarse grind; not enough coffee; too much water; removed from heat too early.	Use finer grind; fill filter basket completely; use correct water level; allow full extraction.
Steam or water leaking from sides	Loose assembly; worn gasket/washer; debris on rim.	Ensure upper and lower pots are tightly screwed; replace gasket if worn; clean rims thoroughly.
Burnt or bitter taste	Too high heat; left on heat too long after brewing; dirty pot.	Use medium heat; remove immediately after brewing; clean pot regularly.

SPECIFICATIONS

- **Brand:** Gavigain
- **Model Number:** Gavigainq4sme709ga-11
- **Material:** High-Quality Aluminum
- **Color:** Lake Blue
- **Capacity (No. 3 pot):** 150ML
- **Dimensions (No. 3 pot):** Approximately 15.5 cm (6.1 in) x 16 cm (6.3 in) x 10 cm (3.9 in) (Width x Height x Base Diameter)
- **Weight (No. 3 pot):** Approximately 379g (13.4oz)
- **Compatible Heating Methods:** Electrothermal furnace, Gas stove, Electric stove, Camping stove.
- **Incompatible Heating Methods:** Induction cooker.

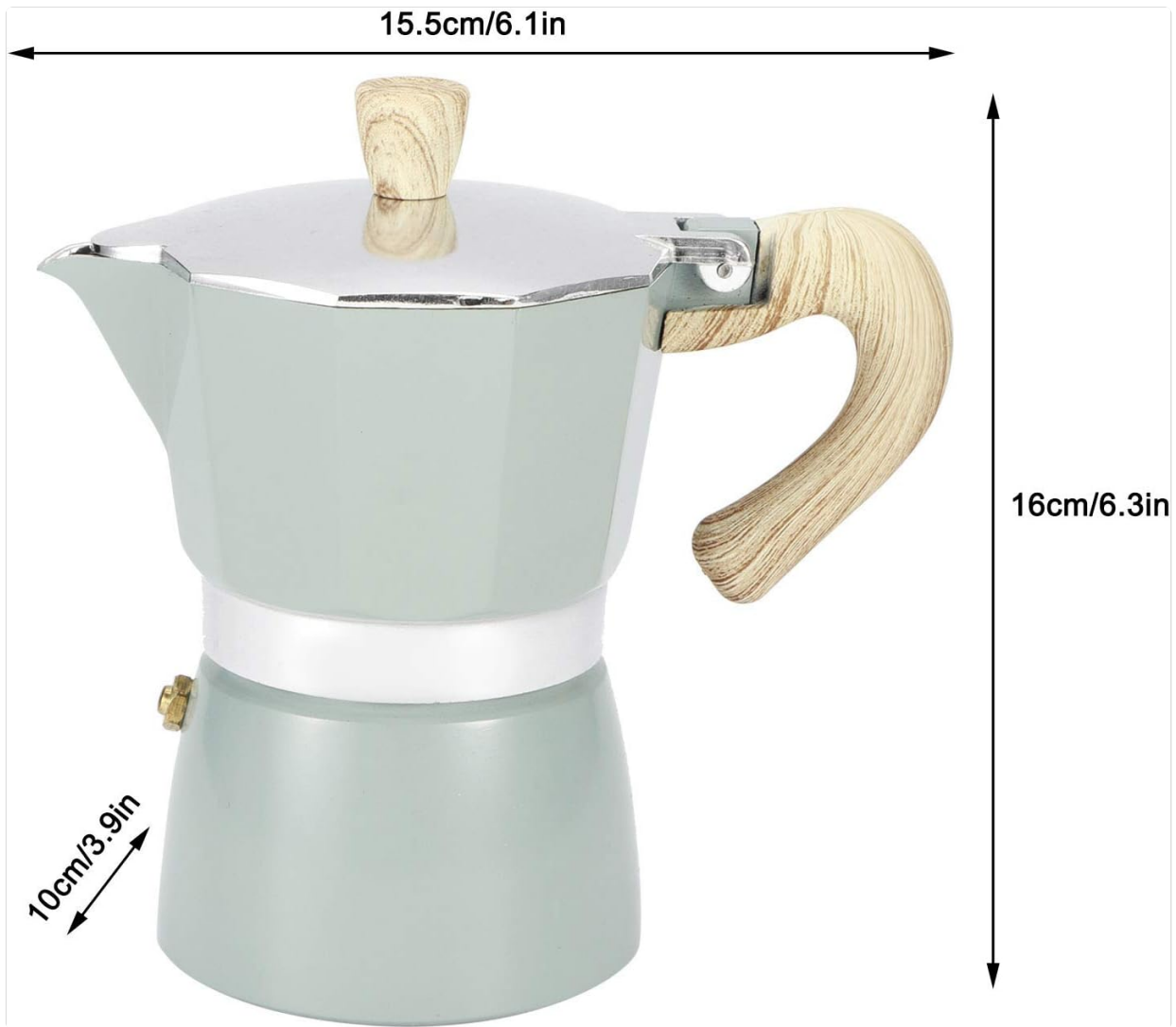


Image: A diagram showing the approximate dimensions of the 150ML Gavigain Moka Pot.

WARRANTY AND SUPPORT

For any questions, concerns, or support regarding your Gavigain Aluminum Moka Pot, please contact the manufacturer directly through their official channels or the retailer from whom you purchased the product. Please refer to your purchase documentation for specific warranty details, as these may vary. You can visit the [Gavigain Store on Amazon](#) for more information.