

Feel Maestro MR-1668-6 (S9103083)

Feel Maestro Italian Coffee Maker

Model: MR-1668-6 (S9103083)

Brand: Feel Maestro

INTRODUCTION

Thank you for choosing the Feel Maestro Italian Coffee Maker. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new moka pot. Please read these instructions carefully before first use and retain them for future reference.

This stovetop espresso maker is designed to brew rich, aromatic coffee using traditional methods. Its durable 18/10 stainless steel construction ensures longevity and consistent performance.

IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of injury or damage, always follow basic safety precautions when using electrical appliances, including the following:

- **Hot Surfaces:** The coffee maker will become very hot during and after use. Always use the handle and allow the unit to cool completely before handling or cleaning.
- **Overfilling:** Never fill the water chamber above the safety valve. Overfilling can cause excessive pressure and potential hazards.
- **Ground Coffee Only:** Use only ground coffee. Do not use instant coffee, tea, or other substances in the filter funnel, as this can clog the filter and create dangerous pressure.
- **Stable Surface:** Always place the coffee maker on a stable, heat-resistant surface when in use.
- **Children:** Keep the appliance out of reach of children. Close supervision is necessary when any appliance is used near children.
- **Immersion:** Do not immerse the base or any part of the coffee maker in water or other liquids.
- **Heat Source:** Ensure the heat source is appropriately sized for the base of the coffee maker to prevent the handle from overheating.
- **Pressure Valve:** Never obstruct the safety pressure valve. Ensure it is clean and clear before each use.
- **Proper Assembly:** Ensure all parts are correctly assembled and tightly screwed before placing on a heat source.

COMPONENTS

Familiarize yourself with the parts of your Feel Maestro Italian Coffee Maker:



Image: The Feel Maestro Italian Coffee Maker, showcasing its polished stainless steel finish and black handle. This image displays the assembled unit, which consists of the lower water chamber, the filter funnel (inside), the upper coffee collection chamber, and the lid with its handle. The safety valve is visible on the side of the lower chamber.

1. **Upper Chamber:** Collects the brewed coffee.
2. **Lid:** Covers the upper chamber.
3. **Handle:** For safe handling of the hot coffee maker.
4. **Filter Plate:** Sits inside the upper chamber, allowing brewed coffee to pass through.
5. **Gasket:** Creates a seal between the upper and lower chambers.
6. **Filter Funnel:** Holds the ground coffee.
7. **Lower Chamber (Water Reservoir):** Holds the water for brewing.
8. **Safety Valve:** Releases excess pressure if it builds up in the lower chamber.

SETUP AND FIRST USE

Unpacking

Carefully remove all packaging materials. Inspect the coffee maker for any signs of damage. If any damage is found, do not use the appliance and contact customer support.

Initial Cleaning

Before first use, disassemble all parts and wash them thoroughly with warm water and a mild detergent. Rinse well to remove any soap residue. Dry all parts completely before reassembling.

Seasoning (First Brews)

To season the coffee maker and remove any manufacturing residues, perform the following steps 2-3 times before consuming coffee:

1. Fill the lower chamber with water up to the level of the safety valve.
2. Insert the filter funnel, but do not add coffee.
3. Screw the upper chamber tightly onto the lower chamber.
4. Place the coffee maker on a medium heat source.
5. Allow the water to boil and pass through to the upper chamber.
6. Once cooled, discard the water. Repeat this process 2-3 times.

Your coffee maker is now ready for brewing.

OPERATING INSTRUCTIONS

Follow these steps to brew delicious coffee with your Feel Maestro Italian Coffee Maker:

1. **Fill Water Chamber:** Unscrew the upper chamber from the lower chamber. Fill the lower chamber with cold water up to the bottom edge of the safety valve. Do not exceed this level.
2. **Add Coffee:** Insert the filter funnel into the lower chamber. Fill the filter funnel with medium-fine ground coffee. Do not tamp the coffee down; simply level it gently. Ensure no coffee grounds are on the rim of the lower chamber.
3. **Assemble:** Carefully screw the upper chamber tightly onto the lower chamber. Ensure a secure seal to prevent leaks and ensure proper pressure buildup.
4. **Heat:** Place the coffee maker on a stovetop burner over medium heat. For gas stoves, ensure the flame does not extend beyond the base of the coffee maker to protect the handle.
5. **Brewing:** Water will heat up, create steam pressure, and force hot water up through the coffee grounds into the upper chamber. You will hear a gurgling sound as the coffee begins to fill the upper chamber.
6. **Remove from Heat:** Once the upper chamber is full of coffee and the gurgling sound stops, remove the coffee maker from the heat source immediately.
7. **Serve:** Pour the freshly brewed coffee into cups. Be cautious as the coffee maker will be very hot.

Tip: For best results, use fresh, quality coffee beans ground to a medium-fine consistency, similar to table salt. Avoid very fine espresso grind, as it can clog the filter.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your coffee maker and ensure consistent coffee quality.

- **After Each Use:**

- Allow the coffee maker to cool completely before disassembling.

- Discard used coffee grounds from the filter funnel.
 - Rinse all parts (lower chamber, filter funnel, gasket, filter plate, upper chamber) with warm water. Do not use soap or harsh detergents, as they can leave residue that affects coffee flavor.
 - Dry all parts thoroughly before reassembling or storing to prevent water spots and mineral buildup.
- **Periodic Cleaning (Descaling):** Over time, mineral deposits from water can build up.
 - To descale, fill the lower chamber with a solution of equal parts white vinegar and water (or a commercial descaling solution).
 - Place the filter funnel (without coffee) and screw on the upper chamber.
 - Brew the solution as you would coffee.
 - After brewing, discard the solution and rinse all parts thoroughly with clean water. Perform 2-3 plain water brews to remove any vinegar taste.
 - **Gasket and Filter Plate:** Periodically check the rubber gasket and filter plate for wear or damage. If they appear cracked, brittle, or deformed, they should be replaced to maintain a proper seal and brewing performance.
 - **Safety Valve:** Ensure the safety valve is clear of any obstructions. If it appears clogged, gently clean it with a small brush or toothpick.
 - **Dishwasher Use:** This coffee maker is generally not recommended for dishwasher use, as harsh detergents and high temperatures can damage the finish and internal components. Hand washing is preferred.

TROUBLESHOOTING

If you encounter issues with your coffee maker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Coffee not brewing or very slow.	<ul style="list-style-type: none"> ◦ Too finely ground coffee. ◦ Coffee tamped too tightly. ◦ Insufficient water. ◦ Clogged filter plate or funnel. ◦ Loose assembly. 	<ul style="list-style-type: none"> ◦ Use a coarser grind. ◦ Do not tamp coffee. ◦ Ensure water is filled to the safety valve. ◦ Clean filter plate and funnel. ◦ Ensure upper and lower chambers are tightly screwed.
Water/steam leaking from the side.	<ul style="list-style-type: none"> ◦ Loose assembly. ◦ Damaged or worn gasket. ◦ Coffee grounds on the rim. 	<ul style="list-style-type: none"> ◦ Tighten the upper and lower chambers. ◦ Replace the gasket. ◦ Clean the rim of the lower chamber before assembly.
Coffee tastes weak or watery.	<ul style="list-style-type: none"> ◦ Too coarse coffee grind. ◦ Not enough coffee. ◦ Heat too low. 	<ul style="list-style-type: none"> ◦ Use a finer grind. ◦ Fill the filter funnel completely. ◦ Increase heat slightly (but avoid boiling too rapidly).

Problem	Possible Cause	Solution
Coffee tastes burnt or bitter.	<ul style="list-style-type: none">◦ Heat too high.◦ Left on heat too long after brewing.	<ul style="list-style-type: none">◦ Reduce heat.◦ Remove from heat immediately once brewing is complete.

SPECIFICATIONS

Brand	Feel Maestro
Model Number	MR-1668-6 (S9103083)
Capacity	300 ml (6 Cups)
Material	18/10 Stainless Steel
Color	Silver (Colourful as per product data, but visually silver)
Product Dimensions	8.03 x 4.49 x 5.43 inches
Item Weight	1.54 pounds
Operation Mode	Manual
Compatible Cooktops	Suitable for all types of cookers (as per product description)



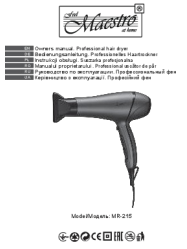
WARRANTY AND SUPPORT

For warranty information or technical support regarding your Feel Maestro Italian Coffee Maker, please refer to the documentation included with your purchase or contact the retailer where the product was acquired. You may also visit the official Feel Maestro website for further assistance.

For general inquiries or to purchase replacement parts (such as gaskets or filter funnels), please contact Feel Maestro customer service through their official channels.

Note: Protection plans may be available for purchase separately. These plans are typically offered by third-party providers and are not directly managed by Feel Maestro. Please review the terms and conditions of any such plan carefully.

Related Documents

	<p>Feel Maestro MR-2901 Pressure Cooker Owner's Manual</p> <p>User guide for the Feel Maestro MR-2901 pressure cooker, detailing operation, safety instructions, maintenance, troubleshooting, and cooking times for efficient home cooking.</p>
	<p>Feel Maestro Electric Mill MR 1615 User Manual</p> <p>User manual for the Feel Maestro electric mill (Model MR 1615), providing instructions on charging, operation, maintenance, troubleshooting, and environmental disposal.</p>
	<p>Feel Maestro MR-215 Professional Hair Dryer Owner's Manual</p> <p>Comprehensive owner's manual for the Feel Maestro MR-215 professional hair dryer. Learn about its features, safe operation, technical specifications, and maintenance for optimal hair care.</p>