

Bialetti 5364

Bialetti Moka Express Bridgerton 6-Cup Stovetop Espresso Maker Instruction Manual

Brand: Bialetti | Model: 5364

1. INTRODUCTION

This manual provides essential instructions for the safe and effective use of your Bialetti Moka Express Bridgerton 6-Cup stovetop espresso maker. The Moka Express is designed to brew rich, aromatic coffee using a traditional stovetop method. This special edition combines classic functionality with a unique aesthetic inspired by the Bridgerton series, featuring a cerulean blue finish with delicate floral designs and golden accents.

Please read all instructions carefully before first use and retain this manual for future reference.

2. SAFETY INFORMATION

- Always ensure the Moka pot is securely assembled before placing it on a heat source.
- Do not overfill the boiler with water; the water level must remain below the safety valve.
- Use only medium-fine ground coffee specifically for Moka pots. Do not use espresso grind, as it can clog the filter.
- Never press or tamp the coffee grounds in the filter funnel.
- Use a heat source appropriate for the size of the Moka pot. The flame or heating element should not extend beyond the base of the pot to prevent damage to the handle.
- Do not touch hot surfaces. Always use the handle to move the Moka pot.
- Remove the Moka pot from the heat source immediately after brewing is complete to prevent overheating and a burnt taste.
- Allow the Moka pot to cool completely before disassembling and cleaning.
- Keep out of reach of children.

3. COMPONENTS

The Bialetti Moka Express consists of three main parts:

1. **Bottom Chamber (Boiler):** Holds the water. Features a safety valve.
2. **Filter Funnel:** Holds the ground coffee. Sits inside the boiler.
3. **Top Chamber (Collector):** Collects the brewed coffee. Screws onto the boiler.



Image: A Bialetti Moka Express stovetop espresso maker, disassembled to show its three main components: the bottom water chamber, the funnel-shaped coffee filter, and the top collection chamber.

4. SETUP AND FIRST USE

Before using your Moka Express for the first time, it is recommended to perform a conditioning brew:

1. Wash all parts with warm water and mild soap. Rinse thoroughly to remove any manufacturing

residues.

2. Fill the boiler with water up to the level of the safety valve.
3. Insert the filter funnel into the boiler.
4. Add a small amount of ground coffee (do not fill completely) into the filter funnel. Do not tamp.
5. Screw the top chamber firmly onto the boiler, ensuring a tight seal.
6. Place the Moka pot on a stovetop over low to medium heat.
7. Allow the coffee to brew. Discard this first brew.
8. Repeat this process 2-3 times with fresh water and coffee to season the pot and remove any metallic taste.

Your Moka Express is now ready for regular use.

5. OPERATING INSTRUCTIONS (BREWING COFFEE)

Follow these steps to brew coffee with your Bialetti Moka Express:

1. **Fill the Boiler:** Unscrew the top chamber from the boiler. Fill the boiler with cold water up to the bottom edge of the safety valve. Do not exceed this level.
2. **Add Coffee Grounds:** Insert the filter funnel into the boiler. Fill the filter funnel with medium-fine ground coffee. Level the coffee gently without pressing or tamping it down. Ensure no grounds are on the rim of the filter or boiler.
3. **Assemble the Pot:** Screw the top chamber firmly onto the boiler. Ensure a tight seal to prevent steam from escaping during brewing.
4. **Place on Stovetop:** Place the Moka pot on a stovetop over low to medium heat. Keep the lid open initially to observe the brewing process.
5. **Brewing Process:** As the water heats, steam pressure will force hot water up through the coffee grounds and into the top chamber. You will hear a gurgling sound and see coffee flowing into the top chamber.
6. **Remove from Heat:** Once the top chamber is nearly full of coffee and you hear a distinct gurgling sound, indicating that most of the water has passed through, immediately remove the Moka pot from the heat source. Close the lid.
7. **Serve:** Pour the freshly brewed coffee into cups. The 6-cup Moka Express yields approximately 6 ounces of coffee, suitable for espresso cups or larger cups depending on preference.



Image: The Bialetti Moka Express Bridgerton 6-Cup stovetop espresso maker, ready for brewing, placed on a surface with floral decorations.

6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance ensure the longevity and optimal performance of your Moka Express:

- **Cool Down:** Always allow the Moka pot to cool completely before disassembling and cleaning. Attempting to open a hot Moka pot can be dangerous.
- **Rinse with Water:** The Moka Express Bialetti must be rinsed only with water after use. Disassemble all three parts and rinse them thoroughly under running water.
- **Avoid Soap:** Do not use soap or detergents, as they can leave residues that affect the taste of future brews and can damage the aluminum.
- **No Dishwasher:** The product must not be washed in the dishwasher. Dishwasher detergents can cause oxidation and discoloration of the aluminum, and may alter the taste of the coffee.
- **Dry Thoroughly:** Dry all parts completely before reassembling or storing to prevent water spots and corrosion.
- **Regular Inspection:** Periodically check the rubber gasket and filter plate for wear. Replace them if they appear damaged or worn to maintain a proper seal and brewing pressure.

7. TROUBLESHOOTING

Here are some common issues and their solutions:

- **Coffee not brewing or slow brewing:**
 - Check if the water level is below the safety valve.
 - Ensure the coffee grounds are not too fine or tamped down, which can block the filter.
 - Verify that the Moka pot is tightly screwed together.
 - Increase the heat slightly if it's too low.
- **Water leaking from the side:**
 - Ensure the top and bottom chambers are screwed together very tightly.
 - Check the rubber gasket for wear or damage. Replace if necessary.
 - Make sure there are no coffee grounds on the rim of the boiler or filter.
- **Burnt or bitter taste:**
 - Remove the Moka pot from heat immediately after brewing is complete. Do not let it boil dry.
 - Use lower heat during brewing.
 - Ensure the coffee grounds are fresh and not stale.
 - Clean the Moka pot thoroughly with water only.
- **Weak coffee:**
 - Ensure the filter funnel is filled completely with coffee grounds.
 - Use a medium-fine grind suitable for Moka pots.
 - Check that the water level is correct.

8. SPECIFICATIONS

Feature	Detail
Brand	Bialetti
Model Name	Bialetti Moka Express Bridgerton 6 cups
Model Number	5364
Capacity	6 Cups (approximately 6 oz / 180 ml of brewed coffee)
Material	Aluminum
Color	Cerulean Blue with floral design and gold accents
Product Dimensions	4.53"D x 6.5"W x 8.66"H
Item Weight	1.83 pounds
Operation Mode	Manual
Coffee Input Type	Ground Coffee

9. WARRANTY AND SUPPORT

Bialetti products are manufactured to high-quality standards. For any questions regarding your Moka Express Bridgerton, including warranty information or technical support, please contact Bialetti customer service directly. Details can typically be found on the official Bialetti website or through your retailer. For further assistance, you may visit the official Bialetti store online: [Bialetti Store](#)

10. ADDITIONAL PRODUCT VIEWS



Image: The Bialetti Moka Express Bridgerton 6-Cup stovetop espresso maker, presented alongside its themed packaging.



Image: Two Bridgerton edition Moka Express pots, showcasing different sizes, surrounded by flowers.



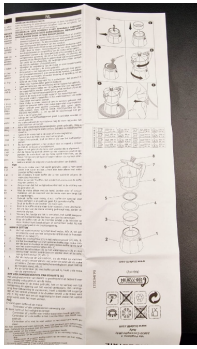
Image: A comprehensive display of the Bialetti Bridgerton collection, featuring Moka pots, thermal bottles, mugs, and coffee blends, all with matching floral designs.

Related Documents - 5364



[Bialetti Moka Express Espresso Maker: User Manual and Instructions](#)

Comprehensive guide to using and maintaining the Bialetti Moka Express, a classic stovetop espresso maker. Includes step-by-step instructions, cleaning tips, and safety information for brewing perfect coffee.



[Bialetti Moka Express User Manual and Brewing Guide](#)

Learn how to safely and effectively use your Bialetti Moka Express stovetop coffee maker. This guide covers assembly, operation, cleaning, maintenance, and troubleshooting for perfect Italian-style coffee.



[Bialetti Moka Express: User Manual and Brewing Guide](#)

Comprehensive user manual for the Bialetti Moka Express stovetop coffee maker. Includes instructions for use, cleaning, maintenance, safety warnings, and warranty information.



[Bialetti Moka Express Coffee Maker - User Manual and Instructions](#)

Comprehensive user manual for the Bialetti Moka Express coffee maker, covering safety warnings, usage instructions, maintenance, and troubleshooting. Includes details on the musical knob feature and proper brewing techniques.



[Bialetti Orzo Express Coffee Maker: Instructions and Features](#)

Learn about the Bialetti Orzo Express coffee maker, featuring a new inspectable valve for easier maintenance. This guide covers product benefits, parts identification, and usage tips for healthy barley espresso.



[Bialetti Mukka Express Coffee Maker: Instructions and Guide](#)

A comprehensive guide for the Bialetti Mukka Express coffee maker, detailing how to prepare cappuccino and caffè latte, cleaning procedures, troubleshooting tips, warranty information, and a list of original spare parts.