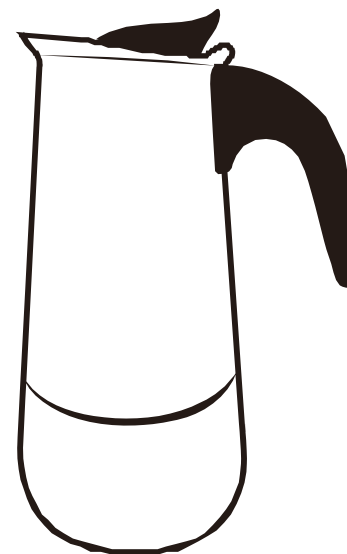


105x142mm

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## ITALIAN MOKA POT INSTRUCTIONS

**EN**



## □ IX. WARRANTY

Thank you for purchasing our Product. We commit to offer you the best product and service. We'd love to hear from your voice.

ZERO RISK SHOPPING : We can provide 1 years Warranty from the date of purchase. For any questions or assistance, please feel free to to contact us, and we will reply to you within 48 hrs.

REVIEW: We listen carefully to the voice of every customer. We are always striving to achieve your satisfactions and open to new and improved ideas. If you are satisfied with our goods and service, we will appreciate reviews from you to encourage us to behave better.

Best Wishes,  
Customer Support

Small capacity	Objective design	4cup=200ml,6cup=300ml,9cup=450ml, please pay attention to the capacity.
Yellow bottom	Improper use and dry burning	When using a Moka pot, there must be water in the pot. Remember not to dry burn.
Handle loosening or shedding	Improper operation or screw loosening	When tightening the water container, do not use the handle as the stress lever. Use a screwdriver to tighten the screw at the joint between the handle and the cup body.

## □ I. PACKAGING

Upper body X1  
Water container X1  
Disc sieve X1  
Seal X1  
Coffee funneled filterX1

## □ II. SPECIFICATIONS

Name: Moka Pot  
Material: stainless steel  
Color: Light  
Available: Induction Cooker / Electric Taolu / Gasifier / Alcohol Stove

## □ III.SAFETY INSTRUCTIONS

### Attention:

1. Read this manual carefully before each use and keep this manual safe for easy access. This manual is an integral part of the product and must be kept in good condition for easy access throughout its whole service. This manual must be delivered with the product to its successor owner.
2. Carefully check that the coffee pot is complete before each-time use, all components are in good condition, including safety valve, filter seal and filter, and in the correct position as shown.
- 3.The coffee pot must have sufficient heat source to maintain normal operation and generate internal pressure. Violation of the precautions in this manual will

result in scalding or burst of the coffee pot.

#### Users:

- ① This product cannot be used by persons (including children) who are physically, sensually or mentally impaired, inexperienced or untrained.
- ② Keep the product away from children; When in use, it is prohibited to leave this product unattended.

#### Scope of Application:

- ① This product is suitable for induction cookers with minimum coil > \*\*mm, (minimum coil requirement for 2 / 4 / 6 / 10 cups induction cookers is greater than 65/74/85/95mm).
- ② This product can be used directly on fire. Black bottom is normal after use, but the material nature will not change.
- ③ When using a gas heat source, the size of the flame cannot exceed the base of the water container; Maintain mid-range firepower.
- ④ It is forbidden to use coffee pot in oven or microwave oven.
- ⑤ Coffee pot can only be used for its design purpose.

#### Standardized Operation:

- ① When opening and tightening the coffee pot, it is prohibited to use the handle as the stress lever.
- ② It is prohibited to touch the hot body of the coffee pot. During use, the surface of the coffee pot is relatively hot, and the coffee discharging pot should be operated through the handle and cover button.
- ③ It is prohibited the coffee pot dry burning in the condition of water container without water.
- ④ It is prohibited to use other liquids in the water container or upper body of the coffee pot. This coffee pot can only use water.
- ⑤ This coffee pot can only be used with water and household ground coffee

## VIII. PROBLEM AND SOLUTION

Problem description	Reason	Solution
induction cooker is not available	The coil of induction cooker is not suitable for the coffee pot	The minimum coil of the induction cooker is required to conform to the induction range of the Moka pot. Minimum coil requirement for 2 / 4 / 6 / 10 cups induction cookers is greater than 65/74/85/95mm respectively.
There's a peculiar smell in the Moka pot.	Failure to clean as required	After the normal Moka pot is produced, the pot has a metallic taste of stainless steel. It is recommended that this product be cleaned carefully before being used for the first time, boiled several times, and poured out. According to the normal Italian coffee making process, make coffee at least 3 times, pour it out and do not drink it. Under normal circumstances, there is no peculiar smell after washing for 3 times. If the smell is pungent, please contact us in time.
The safety valve leaks and makes an abnormal noise.	Improper use	When adding water, be careful that the water level does not exceed the safety valve. The applicable power range of induction cooker is preferably 600-800WW. Excessive power will rapidly increase the pressure in the pot, thus causing relief of the safety valve.

## VII. CLEANING AND MAINTENANCE

- ① Before cleaning and maintenance, you must wait for the coffee pot to cool completely.
- ② In order to keep the coffee pot in good working condition for a long time, it is recommended to carry out regular maintenance on the coffee pot.
- ③ Wash this product with warm water after each use (this product can be washed in the dishwasher, but it is recommended to wash by hand in order to prevent coffee from becoming stale, and no detergent is used ).
- ④ Do not use detergents / or abrasive materials when cleaning.
- ⑤ Do not close the coffee pot immediately after cleaning.
- ⑥ Do not knock on the funneled filter to allow the coffee residue to flow out, which may damage or cause the funneled filter to deform, thus affecting its sealing.
- ⑦ Every part of this product should be kept completely dry and not too tight.

### Recommended Regular Descaling:

- ① Pour water into the water container until the water level reaches the position of the safety valve.
- ② Add 2 spoons of citric acid or vinegar.
- ③ Tighten the upper body and cooking without adding coffee powder.
- ④ Pour out the extracted liquid.

### Scrap Disposal:

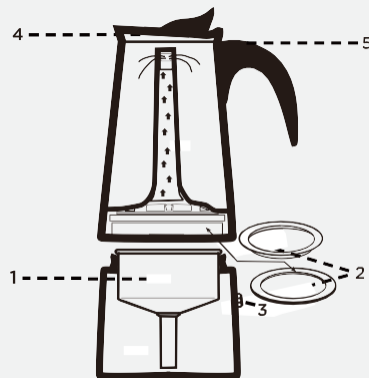
- After reaching the service life, this product must be processed in the sorting collection center.
- Proper classified collection and treatment can avoid environmental pollution and damage to health and promote the recovery of materials.
- For more information on recycling, consult the local waste management department or recycling agency.

such suitable for the use of the coffee pot. Prohibition of the use of other products (e.g. barley, cocoa and other instant coffee and used coffee grounds, etc.).

- ⑥ Ensure that the coffee pot is covered and the nozzle of the safety valve is far away from the user during use. Ensure that the upper and lower parts of the coffee pot are fully tightened before use.
- ⑦ After use, do not unscrew the coffee pot before it cools down.
- ⑧ After use, place the coffee pot on a suitable surface. The temperature at the bottom of the coffee pot is relatively high. Do not allow the coffee pot to contact flammable surfaces or surfaces that may be easily damaged after being heated.
- ⑨ Only original accessories suitable for the size of coffee pot can be selected.

## □ IV. ABOUT MOKA POT

### Product Features



- ① Filter: stainless steel material.
- ② Seal: food grade silicone ring, imported silicone material, pure machine compression molding.
- ③ Safety valve: pure copper relief valve. When the pressure in the pot is too high, the pressure will be relieved.
- ④ Pot mouth: The process is smooth, without sharp burrs and hurting hands.
- ⑤ Handle: Humanized design of anti-scalding nylon handle.

## □ V. FIRST USE

When using the coffee pot for the first time, you need to add water (only water) to clean it carefully, and follow the instructions below to make coffee at least 3 times and pour it out (do not drink it). Carefully check whether the coffee pot is complete and all components: safety valve, funneled filter, seal and filter are in good condition.

## □ VI. HOW TO MAKE ESPRESSO

- ① Pour cold water into the water container until the water level reaches the position of the safety valve.
- ② Insert a funneled filter into the water container.
- ③ Fill the funnel-shaped filter with ground coffee powder without pressing, and be careful not to leave coffee powder on the water container and the edge of the filter.
- ④ Tighten the upper coffee collector connected to the water container bod and tighten it firmly. It is forbidden to use the handle as the stress lever.
- ⑤ Place the coffee pot on the heat source. If a gas heat source is used, the flame size cannot exceed the base of the lower pot. If you use induction cooker (only suitable for the size of 4 / 6 / 10 cups)/ electric cooker/ ceramic glass plate for heating, do not use too high fire power and maintain the middle-grade fire power. When the upper coffee collector is filled with coffee, the coffee pot can be removed from the heat source after the coffee extraction is finished.