



Mukka Express®

L'Arte del Cappuccino



LIBRETTO ISTRUZIONI

Instructions
Mode d'emploi
Gebrauchsanleitung
Instrucciones de uso
Instruções para o uso

PRODUCT PRESENTATION



WHEN USING THE FIRST TIME

- Make sure that the product is not damaged and all components are present and in the correct position (Fig. 1).
 - Make and discard at least three pots of coffee.
 - The more you use the product the better the coffee will be.
 - Follow the instructions and respect the indicated levels for liquids and coffee.
- Mukka Express® is specifically designed for making cappuccino (pages 6-7-8). It can also be used to make café latte (page 8). The two procedures are set by changing the position of the button.

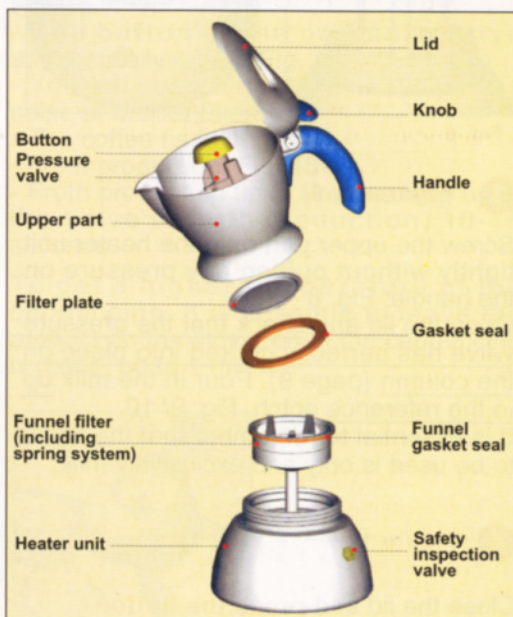


Fig. 1



Fig. 2 **Cappuccino**
button down



Fig. 3 **Café latte**
button up

INSTRUCTIONS FOR USE

How to prepare **CAPPUCCINO** (button down)

LEVEL FOR USE WITH GAS

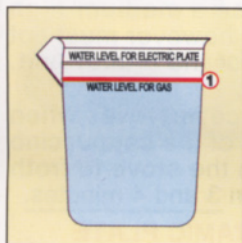


Fig. 4a



Fig. 4b

LEVEL FOR USE WITH ELECTRIC OR CERAMIC HOT PLATE

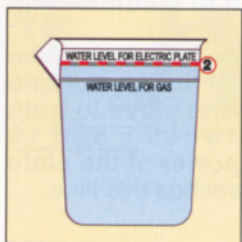


Fig. 5a



Fig. 5b

1 Figures 4/ 5

Fill the heater unit with water.
When using Mukka Express® on:

- GAS

it is necessary to fill the measuring device up to level 1 indicated inside: "WATER LEVEL FOR GAS", Fig. 4a, which corresponds to the lowest reference notch indicated inside the heater unit, Fig. 4b.

- ELECTRIC OR CERAMIC HOT PLATE

it is necessary to fill the measuring device up to level 2, indicated inside: "WATER LEVEL FOR ELECTRIC PLATE", (Fig. 5a), which corresponds to a level of about 2-3 millimetres above the reference notch indicated inside the heater unit, Fig. 5b.



Fig. 6



Fig. 7

2 Figures 6/ 7

Insert the funnel filter in the heater unit. Fig. 6 Fill the funnel filter only with grounded Espresso coffee. Do not press the coffee down and be careful not to leave any bits of coffee on the edges of the funnel filter and heater unit. Fig. 7

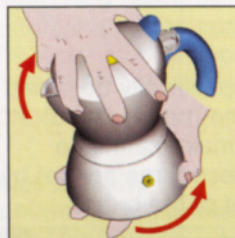


Fig. 8

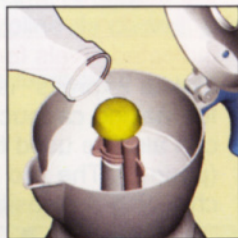


Fig. 9

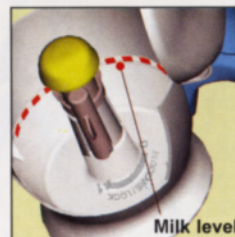


Fig. 10



Fig. 11

5 Figures 12/ 13/ 14

Place Mukka Express® on the stove. When in use it is advisable to keep the lid closed. When using Mukka Express® on:

- GAS

it is necessary to use a medium-high flame Fig. 12, which however must not exceed the outside of the heater unit. Fig. 13

- Product performance improves when the preparation time of the cappuccino (from positioning on the stove to froth production) is between 3 and 4 minutes.

- ELECTRIC OR CERAMIC PLATE

it is necessary to use a plate diameter suitable for the diameter of the coffee maker (max. 150 mm). Fig. 14

- Use the product always starting with a cold plate, adjusting to medium-high heat.

- Product performance improves when the preparation time of the cappuccino (from positioning on the stove to froth production) is between 5 and 10 minutes. Adjust the power of the plate unit it approximately reaches this time.

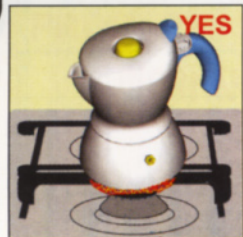


Fig. 12



Fig. 13



Fig. 14

6 Figures 15/ 16/ 17/ 18

FROTH PRODUCTION:

- Mukka Express® is placed on the stove. Fig. 15
- The button of the pressure valve automatically raises. Fig. 16
- You will hear the characteristic puffing noise of Mukka Express®.
- The coffee rises. Fig. 17
- Froth production. Fig. 18
- Froth production time: (from raising up of the valve to froth production) 10-15 seconds.

To get a higher temperature of the cappuccino, it is possible to leave the product on the stove, once the cappuccino is made, up to 1 minute.



Fig. 15

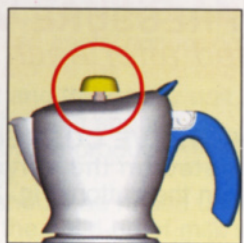


Fig. 16

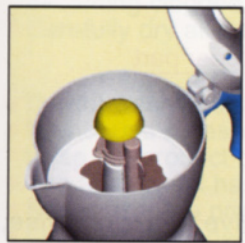


Fig. 17

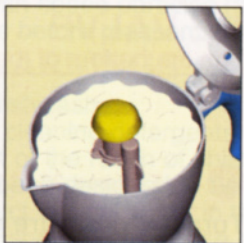


Fig. 18

7 Figure 19

Then, raise the lid, distribute the liquid and the froth with the help of a teaspoon. Fig. 19

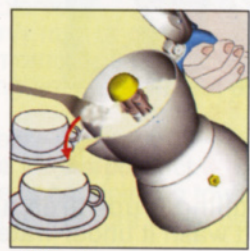


Fig. 19

INSTRUCTIONS FOR USE
How to prepare CAFE' LATTE (button up)

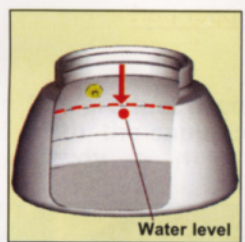


Fig. 20

1 Figure 20

With Mukka Express® you can also prepare a simple café latte: compared to the previous indications on the procedures to prepare a cappuccino, it is necessary to fill the heater unit with water up to the valve level. Fig. 20

2

Insert the funnel filter in the heater unit and fill only with grounded Espresso coffee. Do not press the coffee down and be careful not to leave any bits of coffee on the edges of the funnel filter and heater unit.

3

Screw the upper part onto the heater unit tightly without putting any pressure on the handle.

4

Open the lid and pour in the milk up to the reference notch. It is essential to remember that the liquid to be used is only and exclusively milk.

5 Figure 21

Put the product on the stove without pressing down the button and make sure it is in the raised position. Fig. 21

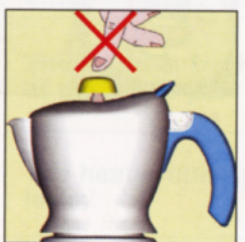


Fig. 21

6

Place Mukka Express® on the stove.

- A medium-high flame guarantees the highest performance by the product. It must not however exceed outside of the heater unit.
- When in use it is advisable to keep the lid closed.
- With electric plate, use a medium-high heat suitable for the diameter of the heater unit.



HOW TO CLEAN THE PRESSURE VALVE

(cleaning recommended after each use)

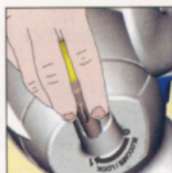


Fig. 22

HOW TO HOLD THE VALVE CORRECTLY:
Use the "flaps" situated on the valve and avoid putting any pressure on the button. Fig. 22

REMOVING THE VALVE

Please refer to the symbols indicated on the bottom of the upper part

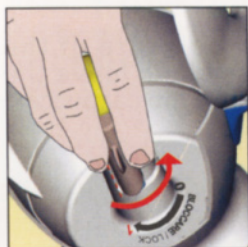


Fig. 23

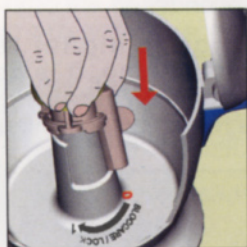


Fig. 24

1 Figures 23/ 24

Turn the pressure valve anti-clockwise, from position 1 (Fig. 23) to position 0 (Fig. 24).

2 Figures 25/ 26

Remove the valve pulling it upwards as shown in figure 25 and wash it under water as in figure 26.

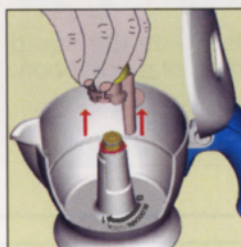


Fig. 25

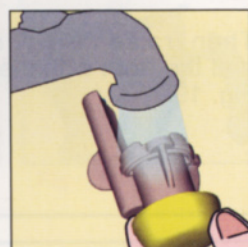


Fig. 26

ASSEMBLING THE VALVE

Please refer to the symbols indicated on the bottom of the upper part

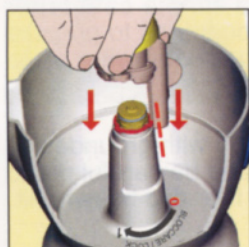


Fig. 27

1 Figure 27

Insert the pressure valve on the column and align to position 0 (Fig. 27).

2 Figure 28

Push it down until it clicks as shown in figure 28.

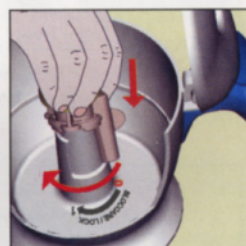


Fig. 28

3 Figure 29

Turn the pressure valve clockwise, from position 0 (Fig. 28) to position 1 (Fig. 29).

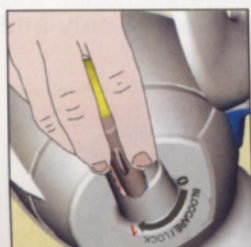


Fig. 29

Make sure the valve clicks into position by pulling it upwards.



CLEANING AND MAINTENANCE

- After making and serving each cappuccino, cool the product completely by rinsing under running cold water. Remove the valve and then unscrew the upper part from the heater unit.
- Wash the upper part and the heater unit, rinse the inside under the tap and, if necessary, clean with a soft sponge.
- It is advisable to wash the product immediately after each use in order to avoid the build-up of milk solids.
- The pressure valve should be rinsed under the tap. The valve should be washed after each use to prevent the build-up of milk solids.
- It is advisable to periodically clean the filter plate with a washing-up brush, to prevent it becoming clogged with coffee particles (approx. every 30 cycles).
- Carefully dry all parts before reassembling the product.

WARNINGS AND PRECAUTIONS

- Do not wash in the dishwasher.
- Do not use abrasive cleaning detergents or materials.
- Keep the product out of the reach of children when in use.
- The heater unit has been designed to be used with water only.
- Never use the product without water in the heater unit.
- Only use grounded Espresso coffee like the one you would use for the stove top espresso coffee makers such as Moka Express.
- The upper part has been designed to hold only milk or coffee.
- Never use other extracts: cocoa powder, camomile, other soluble infusion.
- When the cappuccino is ready, avoid touching hot surfaces but use the handle. Do not open the product until it has cooled down.
- The product is not suitable for induction plates.
- Only choose original spare parts and suitable for the product.
- When in use, make sure that the safety valve is not pointing towards the user.
- In the case of a malfunction do not remove the pressure valve before the product has completely cooled down.

10

TROUBLESHOOTING: POSSIBLE SOLUTIONS

PROBLEMS	POSSIBLE CAUSES AND REMEDIES
The product produces too little froth, the cappuccino rises slowly	<ul style="list-style-type: none">• Check that the filter plate is not clogged.• Check the type of ground coffee used (traditional for Moka).• Check that the valve is clean.• The valve may be inserted in the wrong position - check.• With electric or ceramic, ensure that the setting is not too high (see point 5: "Electric or ceramic plate" for optimal plate adjustment).
It is impossible to unscrew the upper part from the heater unit	<ul style="list-style-type: none">• Allow the product to cool completely and remove the pressure valve.
The liquid or froth spills out of the upper part	<ul style="list-style-type: none">• Check the quantity of water and milk and, if necessary, reduce them.• Check the regulation of the heat source.
The heater unit-upper part join leaks	<ul style="list-style-type: none">• Check that the product is properly closed.• Check that there are no coffee bits on the threaded edges.
The cappuccino is only lukewarm	<ul style="list-style-type: none">• The beverage temperature can be increased as desired by prolonging the time it is heated after the froth has been produced.• Check the water level.

GARANZIA

- Il prodotto è garantito per un periodo di 24 mesi dalla data di acquisto, alle condizioni di funzionamento del presente foglio istruzioni.
- La garanzia decade se sul prodotto vengono montate parti di ricambio non originali.
- Non sono coperti da garanzia i guasti causati da interventi eseguiti da persone non autorizzate.
- Durante i primi 24 mesi è garantita la sostituzione gratuita di tutte le parti di ricambio riconosciute difettose.
- Controllare periodicamente i componenti: quando rivelano segni di usura vanno sostituiti.
- Scegliere soltanto parti di ricambio originali e conformi al prodotto.

GARANTEE








- The product is guaranteed for a period of 24 months from the date of purchase, with the functional conditions as foreseen in this instruction manual
- The guarantee is no longer valid if non-original spare parts are used on the product.
- Faults caused by repairs made by unauthorised persons are not covered by the guarantee.
- During the first 24 months the guarantee covers the replacement of all spare parts which are faulty.
- Regularly check the components: replace them when they show signs of wear.
- Only choose original spare parts and suitable for the product.

GARANTIE

- Le produit est garanti 24 mois à partir de la date d'achat dans les conditions de fonctionnement décrites dans ce mode d'emploi.
- La garantie déchoit si des pièces de rechange non originales sont montées sur le produit.
- Les pannes causées par des interventions exécutées par des personnes non autorisées sont exclues de la garantie.
- Pendant les 24 premiers mois, toutes les pièces de rechange reconnues comme défectueuses sont remplacées gratuitement selon les termes de la garantie.
- Contrôlez périodiquement les différents composants: les remplacez s'ils présentent des signes d'usures.
- Choisissez seulement des pièces de rechange originales et conformes au produit.

RICAMBI ORIGINALI

Spare parts, pieces de rechange, bestandteile, repuestos, accesorios

	Mukka Express 1 tazza/ 1 cup/ 1 tasse/ 1 Tasse/ 1 taza/ 1 copo	Mukka Express elettrica 1 tazza/ 1 cup/ 1 tasse/ 1 Tasse/ 1 taza/ 1 copo	Mukka Express 2 tazze/ 2 cups/ 2 tasses/ 2 Tassen/ 2 tazas/ 2 copos
Imbuto filter basket filtre entonnoir, trichtereinsatz embudo funil			
Guarnizione/ piastrina rubber rings/ filter plate joint/ filtre plat dichtung/ filter junta/ placa filtro guarnição/ chapinha do filtro			
Manico/ pomolo handle/ button poignée/ bouton griff/ taste, mango/ bôton cabo/ tecla			
Valvola pressostatica pressure valve vanne pressostatique druckventil, válvula presostática válvula manométrica			



Piazza Siro Collini
28887 Omegna (Vb) - Italy
Tel. 0323 6531 Fax 0323 641742

www.bialettiindustrie.it



ONLY IN ITALY