



## **How to Clean Your Moka Pot**

Moka pots should be cleaned after each use in order to keep it in good condition, ensuring that you will have a delicious cup of coffee with every use. Ensuring your Moka pot is cleaned after each use will keep your Moka pot safe to use and does not take a lot of time or effort.

### **Clean after each round of coffee**

Your Moka pot should be cleaned after each use and it is a very simple process.

Firstly, wait for it to cool down and then take it apart – the top chamber, filter and bottom chamber. Rinse them well under warm running water ensuring all coffee grounds are rinsed off the filter basket and safety valve.

Allow to thoroughly dry before reassembling.

While you are rinsing it, use a wet sponge to remove and clean any coffee residue that may be left behind. Please note that you should not use any dish soap or detergents on an aluminium Moka pot as this will ruin the metal and may cause the aluminium to oxidise and may leave an unpleasant taste.

Dish soap can be used on a stainless steel Moka pot, as stainless steel is significantly more robust. Usually dish soap is not needed at all to clean your Moka pot; a rinse under running water should suffice.

Aluminium Moka pots are not dishwasher safe and should only be hand washed.

### **Intensive Cleaning**

Intensive cleaning is required from time to time with your Moka pot. If you are using it daily, an intensive clean once a month will be necessary.

As with regular cleaning, always ensure the Moka pot is cool to touch before opening it.

Separate all parts of the Moka pot – this time including the filter, basket and gasket.

Rinse them all in warm water.

Check the condition of all the pieces to see if it is time to replace the gasket or filter.

Prepare a mix of lemon juice and water.

Heat up some water and mix 3 parts of hot water and one part white vinegar or lemon juice.

Immerse all the components of your Moka pot into this solution.

Using a soft-haired brush gently clean your Moka pot and allow to soak for about 30 minutes.

Rinse your Moka pot well and ensure all the lemon juice is rinsed off.

Without adding any coffee, brew a cycle as if you were making coffee.

Allow the Moka pot to cool down, disassemble all parts, rinse well and allow to dry.

Allow your Moka pot to dry before reassembling.

With stainless steel varieties you may use a small amount of dish soap instead of the lemon juice and use the same method for intensive cleaning.

### **Descaling a Moka Pot**

Limescale may still build up even if you are washing your Moka pot regularly. Hard water has more calcium carbonate and magnesium particles and with time it can tend to build up.

If you see indicative white spots (calcium residue) on the inside of your Moka pot, it is time to descale. If there are no evident white spots but your coffee begins to change taste, a descaling may be worthwhile. A good time to descale your Moka pot is in the evening when the pot will not be used for a few hours.

Pour water in the bottom chamber of your Moka pot, ensuring that the safety valve is not covered, but leaving enough room to add 2 tablespoons of distilled white vinegar (for a 3 Cup Moka pot) and give it a quick stir.

Vinegar may be substituted with sodium bicarbonate as it has excellent cleaning and deodorizing properties.

Allow your Moka pot to sit for a few hours, or even overnight.

Discard of the cleaning mixture and add fresh water to the bottom chamber.

Without adding any coffee, brew a cycle as if you were making coffee.

Allow the Moka pot to cool down, disassemble all parts, rinse well and allow to dry before reassembling.

### **Removing Mould off a Moka Pot**

Should black spots appear on your Moka pot, this could be due to oxidization or mould. If there is any coffee residue in your Moka pot, or if it is not cleaned properly, mould may start to form.

To remove any mould, completely disassemble your Moka pot.

Fill both chambers with boiling water. This will make the cleaning process easier and may kill off some of the mould.

Add 2 tablespoons of lemon juice or white vinegar to the hot water.

Allow to cool and using a soft-haired brush, scrub off the remaining mould.

Dispose of the water and check if there is any mould remaining; if so, repeat this process.

(You may use dish soap on a stainless steel Moka pot).

Once all the mould has been removed, rinse your Moka pot with warm water.

Without adding any coffee, brew a cycle as if you were making coffee.

Allow the Moka pot to cool down, disassemble all parts, rinse well and allow to dry before reassembling.

### **De-oxidising a Moka Pot**

Aluminium Moka pots may oxidise, as it is a porous metal and can be easily damaged. It is very important to not use harsh chemicals or detergents or hard brushes when cleaning your Moka pot, as these damage the aluminium which could then result in oxidisation.

To remove any oxidisation, start by washing your Moka pot in warm water.

Scrub the pot with a solution of water and white vinegar, or fresh lemon juice.

Rinse with clean water.

Without adding any coffee, brew a cycle as if you were making coffee.

Allow the Moka pot to cool down, disassemble all parts, rinse well and allow to dry before reassembling.

Please note that if your Moka pot is not dried properly new oxidisation spots may begin to appear.

**Cleaning the outside of your Moka Pot**

To clean the exterior of your Moka pot (should it become stained or encrusted), mix 3 teaspoons of bicarbonate into a glass of hot water; you can add a dash of white vinegar to make a stronger solution.

Scrub the exterior of your Moka pot well with an abrasive sponge using the mixture.

Rinse well under running water.

Allow to dry thoroughly before reassembling and putting it away. Any humidity or dampness left will result in the appearance of grey marks.

**Keeping your Moka Pot in Great Coffee Making Shape**

Never tamp or press down on the coffee grounds. Moka is not espresso. The extra pressure will create too much resistance, not allowing the coffee to brew as it should.

Never overfill the bottom chamber with water covering the safety valve. There needs to be a tiny bit of space between the water level and the valve, thereby allowing excess steam pressure to escape.

After use, the base of the Moka pot will be hot to the touch – place the coffeemaker on a suitable surface that is conducive to high heat, such as a trivet, wooden board or another unused hob on your stovetop. Never place the hot coffeemaker on fabric or textiles straight after making coffee as the base will retain heat for a while; which may result in the textile deteriorating or melting with the exposure to high heat.

Check the safety valve regularly while cleaning – look for any evidence of mineral build up around the valve or residue coffee grounds that may be lodged in the interior valve opening.