

Bialetti Brikka

The Brikka features a dual-valve system that regulates the pressure of water flowing through the coffee grounds for a richer-tasting coffee. The open lid design allows air to circulate into the valve that creates the perfect crema.

Material: Food Grade Aluminium Alloy

Induction Compatible: No

Dishwasher Safe: No

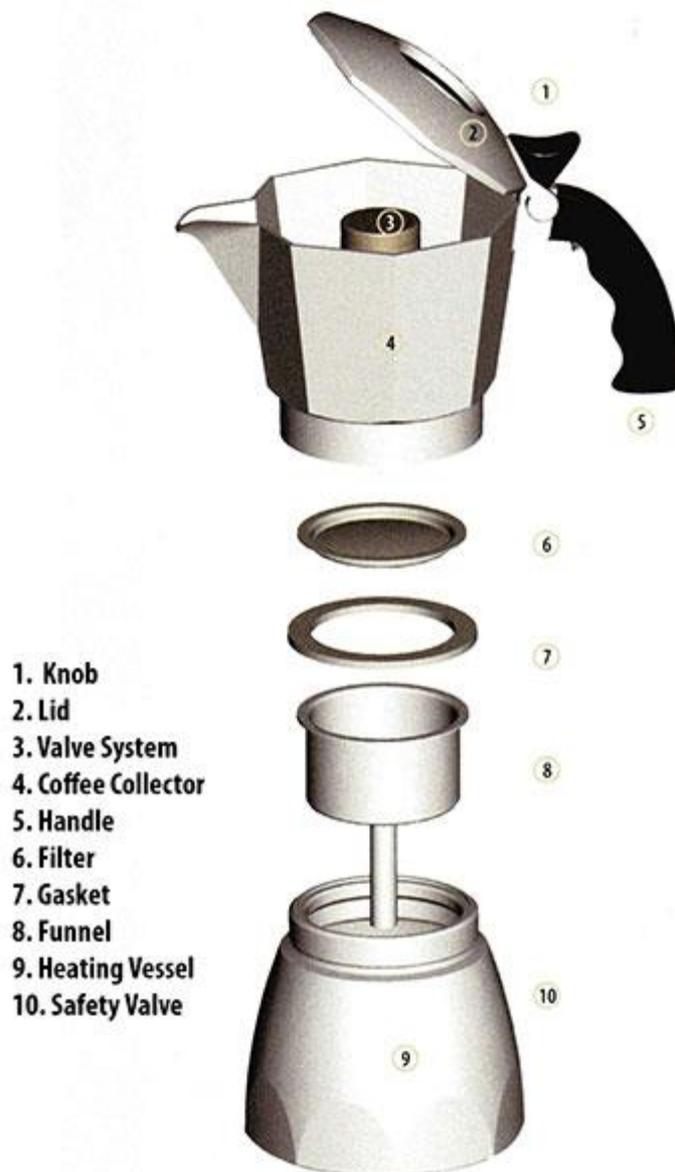
Hand Wash: Yes

Capacity

Size	(ml)	Height to rim (cm)	Width of base (cm)	Spout to handle (cm)
2-cups	100	12.5	8.5	16
4-cups	200	17.5	10	19

(Please note the max. boiler capacity is slightly greater than the final output. Some water will be left in the boiler after brewing.)

These instructions are intended as a guide only. No responsibility will be taken by Coffea for misinterpretation of these guides.



Before first use

1. Remove all labels and packaging.
2. Hand wash all parts with warm water.
3. Make one pot of just water and then one of coffee to season the pot.

Follow to use instructions below for each cycle.

These instructions are intended as a guide only. No responsibility will be taken by Coffea for misinterpretation of these guides.

To use

1. Fill the upper chamber with cold water just to the H₂O marker. Pour measured water into the heating vessel.
2. Insert the funnel and fill it with ground coffee (do not tamp). Remove any coffee grounds on the edge of the funnel.
3. Tightly screw the upper part of the pot on to the base. Avoid using the handle for leverage.
4. Select burner size to fit bottom of pot. For gas stovetop, make sure the flame is not larger than bottom of pot. The flame should not come around the sides of the pot.
5. Place pot on the stovetop until the water boils and coffee begins to come out of the centre post. There will be a gurgling sound during this process.
6. When the top of the pot is full of coffee, remove from stove. Hazel brown foam appears just seconds before the coffee is completely done.

Cleaning

- Wash by hand with warm water.
- Dry thoroughly with towel.
- Do not reassemble the product until all parts are completely dry to avoid oxidation.
- Do not use soap or detergent.
- Do not use in dishwasher.
- Do not use steel wool or other abrasive products.

Tips/precautions

- Use coffee ground specifically for a stovetop coffee maker. Don't use too fine ground coffee or it will taste burnt.
- Periodically check the funnel, the filter plate and the washer for wear. Over time, they may need to be replaced.
- Never use the pot without water, if the pot burns dry it will need to be replaced.
- If the heat is too high, coffee may have a burnt taste.
- Store coffee grounds in airtight container, away from sunlight.