

## ***Stainless Steel pots***

Bialetti's stainless stove-top pots embody Bialetti's legendary ease-of-operation in sleek contemporary designs.

Bialetti's legacy of quality and reliability lives on in these coffee makers, crafted in high-quality 18/10 stainless with ergonomic, heat-resistant handles. Now everyone can have the beverages they crave and a look they love.

Material: Stainless Steel

Induction Compatible: Yes (not 2 cup)

Dishwasher Safe: No

Hand wash : Yes

### **Musa**

Size	(ml)	Height to rim (cm)	Width of base (cm)	Spout to handle (cm)
2-cups	120	13	8	12
4-cups	230	15.5	9	14
6-cups	300	17.5	10	16
10-cups	550	22	11.5	17.5

### **Venus**

2-cups	120	13	8	11
4-cups	230	16	9.5	13
6-cups	300	18.5	10.5	14
10-cups	550	23	12.5	15

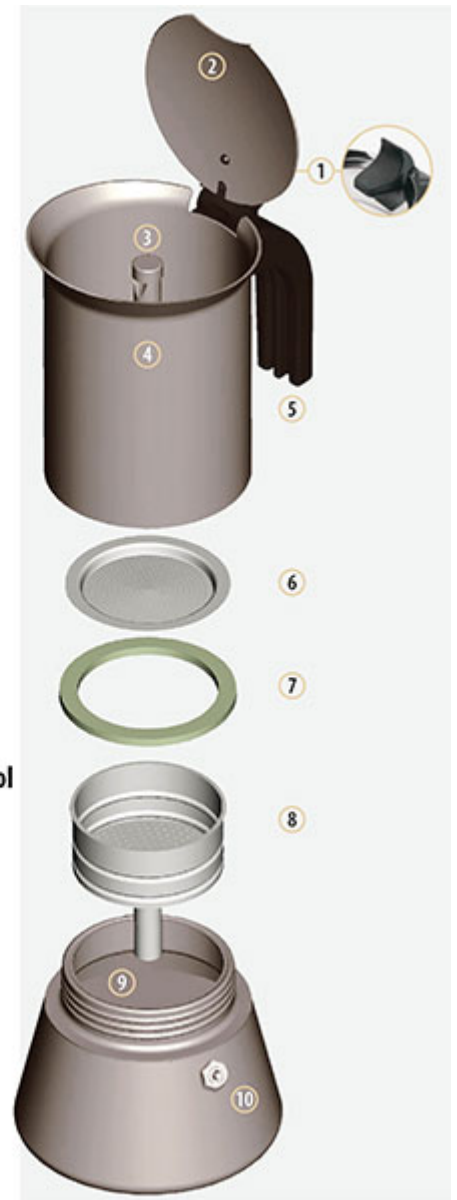
These instructions are intended as a guide only. No responsibility will be taken by Coffea for misinterpretation of these guides.

## Musa



1. Knob
2. Lid
3. Small Column
4. Coffee Collector
5. Handle
6. Filter
7. Gasket
8. Funnel
9. Heating Vessel
10. Safety Valve

## Venus



1. Knob
2. Lid
3. Pressure Valve Control
4. Coffee Collector
5. Handle
6. Filter
7. Gasket
8. Funnel
9. Heating Vessel
10. Safety Valve

## 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.

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## To use

1. Fill the lower chamber with cold water just below the valve.
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.
7. Before pouring coffee, stir it in the upper chamber with a small spoon to equalize all the different coffee layers for optimum flavour.

## 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.
- Never use other contents besides coffee like teas, cacao powder or instant coffee as it will clog the filter plate.
- If the heat is too high, coffee may have a burnt taste.
- Store coffee grounds in airtight container, away from sunlight.

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