

USE:

Fill the base with water just below the valve. Place the filter in and fill with medium ground coffee. Do not pack the coffee down firmly.

Place the pot onto your stove on high heat. When the water boils the steam eventually reaches a high enough pressure to gradually force the surrounding boiling water up the central funnel through the coffee grind and into the upper body where the coffee is collected. When the base is almost empty, steam bubbles mix with the upstreaming water, producing a characteristic gurgling noise.

This is the sign that your espresso is ready to enjoy.

CARE:

Disassemble espresso maker as shown above and wash each part thoroughly with a mild detergent.