



# 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 caffè latte (page 8). The two procedures are set by changing the position of the button.

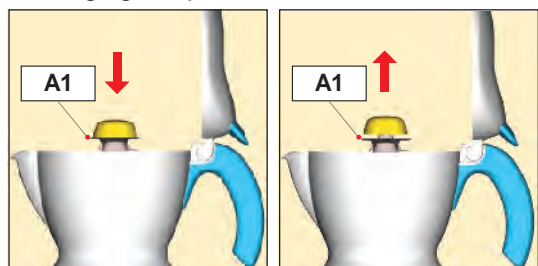


Fig. 2 **Cappuccino**  
button down

Fig. 3 **Café latte**  
button up

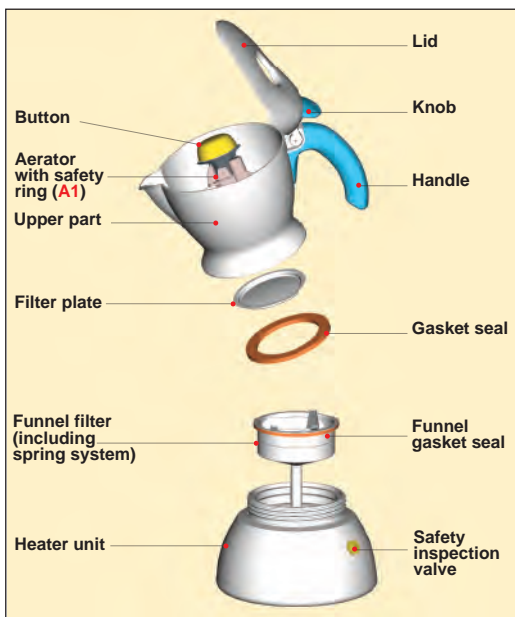


Fig. 1

## INSTRUCTIONS FOR USE

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

#### LEVEL FOR USE WITH GAS

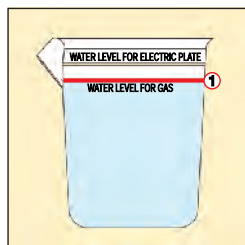


Fig. 4a

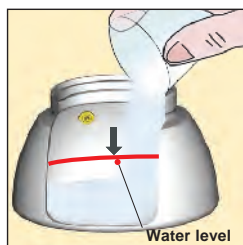


Fig. 4b

#### 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.

#### LEVEL FOR USE WITH ELECTRIC OR CERAMIC HOT PLATE

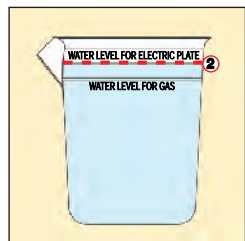


Fig. 5a



Fig. 5b

#### - 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

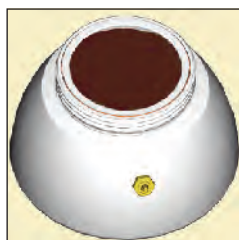


Fig. 7

### 3 Figures 8/ 9/ 10

Screw the upper part onto the heater unit tightly without putting any pressure on the handle. Fig. 8

Open the lid and check that the pressure valve has perfectly clicked into place on the column (page 9). Pour in the milk up to the reference notch. Fig. 9/ 10

It is essential to remember that the liquid to be used is only and exclusively milk.

### 4 Figure 11

**Make sure that the safety ring (A1) is pushed down**, close the lid and **press the button** of the aerator. Fig. 11

### 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

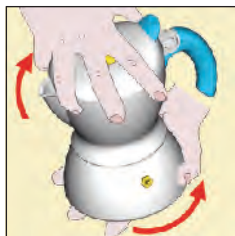


Fig. 8

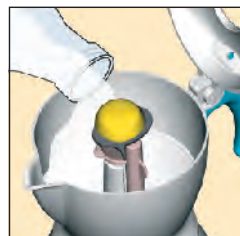


Fig. 9

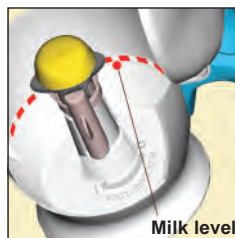


Fig. 10

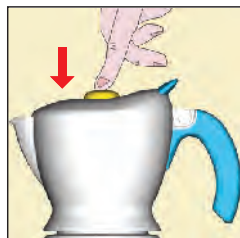


Fig. 11

### 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.

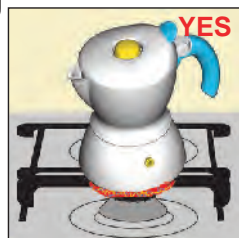


Fig. 12

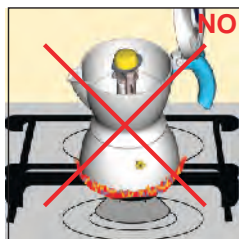


Fig. 13



Fig. 14



Fig. 15

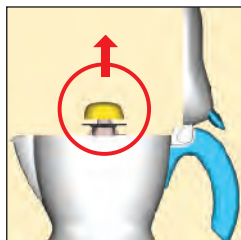


Fig. 16

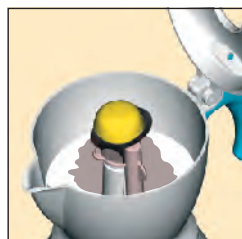


Fig. 17



Fig. 18

## 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.

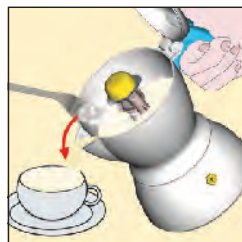


Fig. 19

## 7 Figure 19

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

## INSTRUCTIONS FOR USE

### How to prepare CAFE' LATTE (button up)

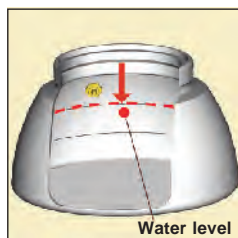


Fig. 20

### 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. **Make sure that the safety ring (A1) is pushed down.**

### 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

### 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.

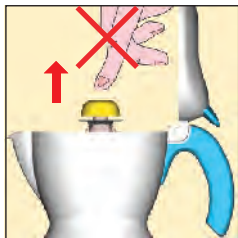


Fig. 21





## HOW TO CLEAN AERATOR

*(cleaning recommended after each use)*



Fig. 22a

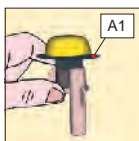


Fig. 22b

### HOW TO HOLD THE AERATOR CORRECTLY:

hold the Aerator by its side "flaps" and avoid putting any pressure on the button and on the safety ring A1. Fig. 22 a/b

## REMOVING THE AERATOR

Please refer to the symbols indicated on the bottom of the upper part (0→1)

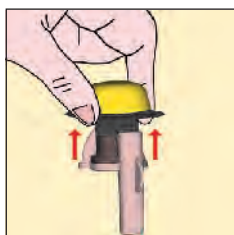


Fig. 23

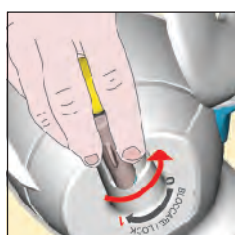


Fig. 24

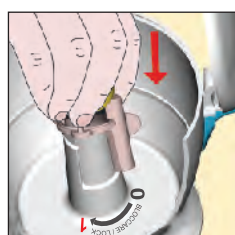


Fig. 25

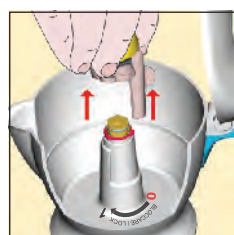


Fig. 26

### 1 Figure 23/ 24/ 25/ 26/ 27

Pull the safety ring upwards as shown in the figure 23. Turn the pressure valve counter clockwise from position "1" (Fig. 24) to position "0" (Fig. 25), keeping the safety ring raised. Remove the aerator pulling it upwards as shown in the figure 26 and wash it under water as shown in the figure 27.



Fig. 27

## ASSEMBLING THE AERATOR

Please refer to the symbols indicated on the bottom of the upper part (0→1)

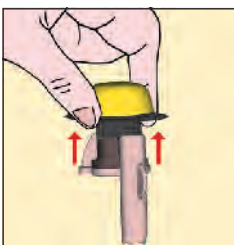


Fig. 27

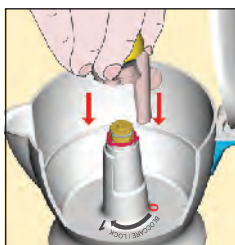


Fig. 28

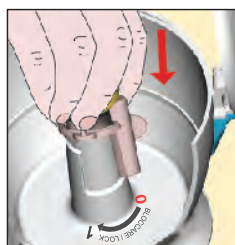


Fig. 29

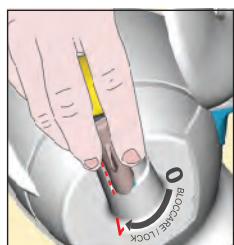


Fig. 30

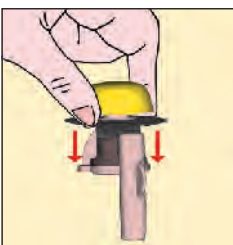


Fig. 31

### 1 Figure 27/ 28/ 29/ 30/ 31

Pull the safety ring upwards (Fig. 27). Insert the aerator on the column and align to position "0" (Fig. 28).

Push it down until it fits properly on the column making sure it is still aligned with position "0". Avoid putting any pressure on the button and the safety ring. (Fig. 29). Turn the pressure valve clockwise, from position 0 (Fig. 29) to position 1 (Fig. 30). Lower the safety ring as shown in figure 31 (the ring may have gone down automatically).

*If the safety ring does not lower, check and make sure that the aerator is positioned correctly. If the aerator is positioned correctly and the safety ring still does not lower, the aerator may need to be checked or replaced.*

**ALWAYS MAKE SURE THAT THE PRESSURE VALVE IS SECURELY ATTACHED. WHEN YOU TURN IT COUNTER CLOCKWISE IT MUST NOT COME OFF.**



## 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).
- Put Mukka Express away only when all parts are completely dry (also the inner sides of the tank).

## 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.

## TROUBLESHOOTING: POSSIBLE SOLUTIONS

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

# RICAMBI ORIGINALI

*Spare parts, pieces de rechange, bestandteile, repuestos, acessórios*

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

## GARANZIA

La presente Garanzia Convenzionale non pregiudica i diritti dell'acquirente stabiliti con Decreto Legislativo 2 febbraio 2002, n. 24 "Attuazione della Direttiva 1999/44/CE su taluni aspetti della vendita e delle garanzie dei beni di consumo".

Con la Garanzia Convenzionale, Bialetti offre all'Acquirente che si rivolge direttamente ad un Rivenditore Autorizzato o al numero verde 800014407 il ripristino della conformità tecnica del prodotto in modo rapido, sicuro e qualitativamente ineccepibile.

### CONDIZIONI DELLA GARANZIA CONVENZIONALE:

1) Durata: 24 mesi dalla data di acquisto, totale.

2) In caso di richiesta di assistenza, la garanzia è valida solo se verrà esibita la prova d'acquisto unitamente ad un documento, valido agli effetti fiscali, che riporti gli estremi d'identificazione del rivenditore, del prodotto e la data in cui è stato effettuato l'acquisto.

3) La riparazione non interrompe o modifica la durata della garanzia che decadrà alla sua scadenza legale.

### 4) CLAUSOLE DI ESCLUSIONE.

La garanzia non copre in nessun caso guasti derivanti da:

a) negligenza, imperizia, imprudenza e trascuratezza nell'uso (mancata scrupolosa osservanza delle istruzioni d'uso);

b) modifiche, adattamenti o manutenzioni non previste dalle istruzioni uso oppure operate da personale non autorizzato;

c) manomissioni o interventi per incrementare la potenza o l'efficacia del prodotto;

d) uso improprio o irragionevole dell'apparecchio;

e) danni dovuti a urti, cadute, danni da trasporto, depositi di calcare;

f) difetti estetici provocati da operazioni di pulizia del prodotto non conformi a quanto espressamente indicato sul libretto istruzioni;

g) sostituzione di parti soggette a normale usura o logorio e/o asportabili se non quando si dimostri che si tratta di vizio di fabbricazione;

5) Bialetti declina ogni responsabilità per eventuali danni che possono, direttamente o indirettamente, derivare a persone, cose o animali domestici in conseguenza della mancata osservanza di tutte le prescrizioni indicate nell'apposito Libretto Istruzioni.

## GUARANTEE

This Conventional Warranty does not affect the purchaser's rights established with Decree Law 2nd February 2002, N° 24 "Implementation of Directive 1999/44/EC concerning certain aspects of selling and guarantees for consumer goods".

Thanks to the Bialetti Conventional Warranty, Purchasers who contact an Authorized Bialetti retailer can have the technical conformity of the product they have purchased restored in a rapid, reliable and qualitatively irreprehensible way.

### CONVENTIONAL WARRANTY CONDITIONS:

1) Duration: total coverage for 24 months from the date of purchase.

2) If assistance is requested, the warranty will only be valid if the proof of purchase is exhibited along with a document, valid to fiscal effects, giving the dealer's identification date, that of the product and the date on which this latter was purchased.

3) The repairs will not interrupt or modify the duration of the warranty period.

### 4) EXCLUSION CLAUSES.

The warranty does not cover faults caused by:

a) negligence or carelessness (failure to comply with the operating instructions);

b) modifications, adaptations or maintenance operations differing from those described in the instruction manual or carried out by unauthorized persons;

c) incorrect installation (appliance powered with a different voltage rating from the one given on the data plate);

d) improper or unreasonable use of the appliance;

e) damage due to impact, dropping, transport;

f) spoiled aspect caused by cleaning the appliance with products differing from those explicitly indicated in the instruction manual. The appliance should only be cleaned with a soft cloth moistened with water containing a slight amount of a normal detergent used for crockery or with vinegar. In particular, abrasive and corrosive substances or tools must not be used to clean the metallized and copper-coated parts;

g) replacement of parts subjected to normal wear and tear and/or removable parts unless recognized as possessing manufacturing defects (e.g. joints, seals, reservoirs, power flexes, etc.);

5) Bialetti declines all liability for direct or indirect damages to persons, property or domestic animals caused by failure to comply with all the instructions given in the relative Instruction Manual.



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