

brim[®]
since 1961

6 Cup Moka Maker { Instruction Manual
with Wood Finish Handle

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IMPORTANT SAFEGUARDS

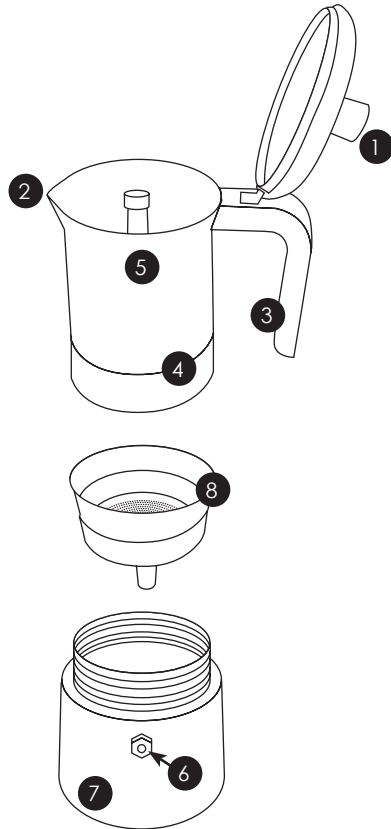
1. **Read all instructions before using.**
2. **CAUTION! SCALD HAZARD:** The outside of the Moka Maker will get very hot after use on a stovetop, always exercise extreme caution and only touch the Moka Maker by its handle or the lid knob.
3. Never leave the unit on the stovetop unattended while in use.
4. Keep children away while using. Hot water is a hazard to small children!
5. The Moka Maker is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
6. DO NOT put the Moka Maker into a microwave oven.
7. Do not clean the Moka Maker with cleaners, steel wool pads, or other abrasive products.
8. Do not use this appliance for other than its intended use.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

Getting to Know Your brim 6 Cup Moka Maker

Product may vary slightly from illustration

1. Lid Knob (for Flip Top Lid)
2. Pouring Spout
3. Cool Touch Handle
4. Silicone Grip
5. Upper Chamber
6. Safety Release Valve
7. Lower Chamber
8. Permanent Filter for Coffee



Before Using for the First Time

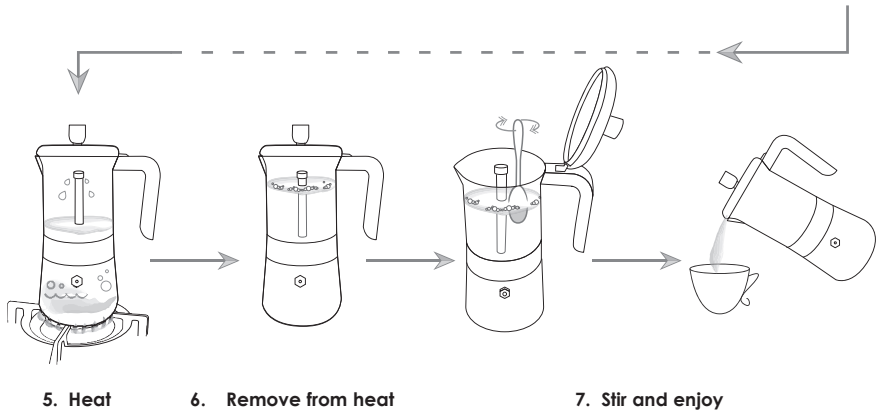
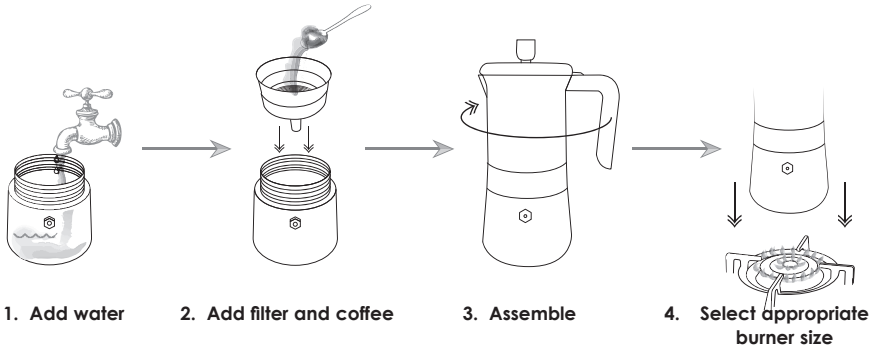
1. Remove all packing material and labels from the inside and outside of the Moka Maker and other accessories.
1. Before preparing coffee, thoroughly clean the Moka Maker and all parts by hand in hot, sudsy water. Rinse and dry.
2. Make 2-3 pots of coffee to season the pot. Follow the using your Moka Maker instructions below for each cycle.

Practice the art of Moka Maker Brewing

There's a reason why the classics are the classics. Carefully designed with finely crafted stainless steel and a durable flip-top lid, the **brim** 6 Cup Moka Maker represents generations of Italian coffee-making heritage. It also delivers up to 6 cups (10 fl. oz) of rich, authentic espresso in just 4-5 minutes. Built with a safety release valve that strictly regulates water pressure, this stovetop espresso maker provides an even heat distribution throughout the entire brew process to achieve the perfect extraction with enhanced flavors and aroma.

Using your Moka Maker

1. **Add water:** Fill the lower chamber with cool water just below the valve.
2. **Add filter and coffee:** Insert the filter and fill it with ground espresso (make sure that you do not tamp or press down the coffee to compact it). Remove any extra coffee grounds on the edge of the filter.
3. **Assemble:** Tightly screw the upper part of the pot on to the base, while avoid using the handle for leverage.
4. **Select appropriate burner size:** For gas stovetops, make sure the flame is not larger than bottom of pot. The flame should not come around the sides of the pot. This Moka Maker is safe for use on all types of stovetops including gas and induction.
5. **Heat:** Place the Moka Maker on the stovetop until the water boils and coffee begins to come out of the center post. There will be a gurgling sound during this process.
6. **Remove from heat:** 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. **Stir and enjoy:** Before pouring the coffee, give it a stir with a small spoon for optimal flavor.



Hints for Great Tasting Brewed Coffee

- Use coffee ground specifically for a Moka Coffee maker. Don't use too fine ground coffee.
- 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.
- Never use other contents besides coffee, such as: 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. Getting the optimum temperature for brewing may take some trial and error.
- Store coffee beans or grounds in airtight container, away from sunlight.
- Use freshly roasted coffee.
- Grind your coffee fresh, within 15 minutes of brewing.
- Use filtered water for best coffee flavor.

📖 For more great hints and tips visit www.brim.coffee

Care & Cleaning Instructions

1. Wash by hand with warm water ONLY.
2. Dry thoroughly with a soft towel.
3. Do not reassemble the product until all parts are completely dry.
4. Do not use any soap or detergents.
5. Do not use in dishwasher.
6. Do not use steel wool or other abrasive products.

Storing Instructions

1. Store the Moka Maker in a safe, dry place, or in its box.

Perfect the art of coffee tasting.

For tips on how to use the **brim** tasting wheel visit www.brim.coffee

Coffee Origin/Name: _____

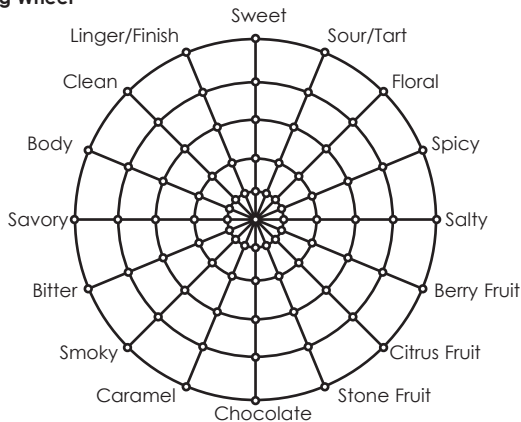
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Variety: _____

Price: _____ Brew Date: _____

Notes: _____

Tasting Wheel



Rating



brim

Coffee Origin/Name: _____

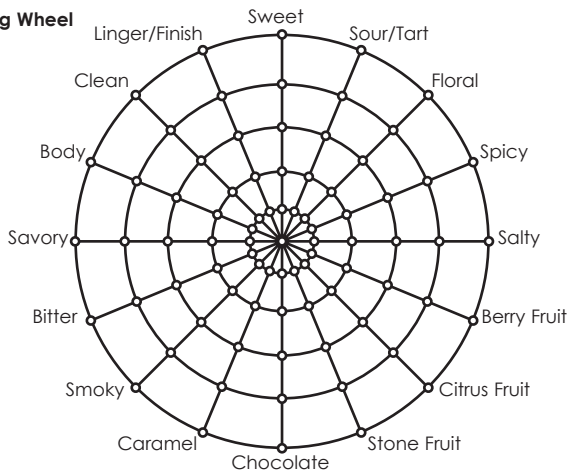
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Tasting Wheel



Rating



brim

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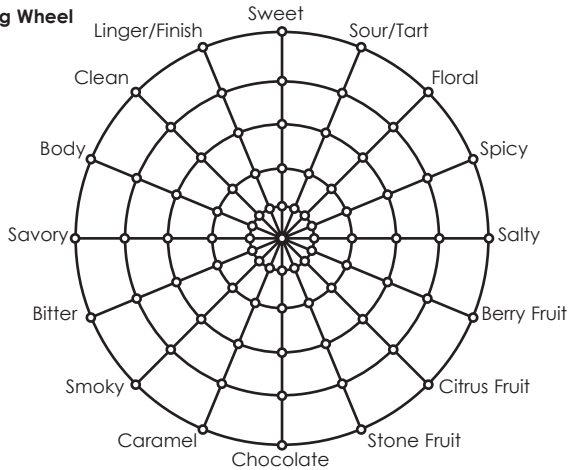
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Tasting Wheel



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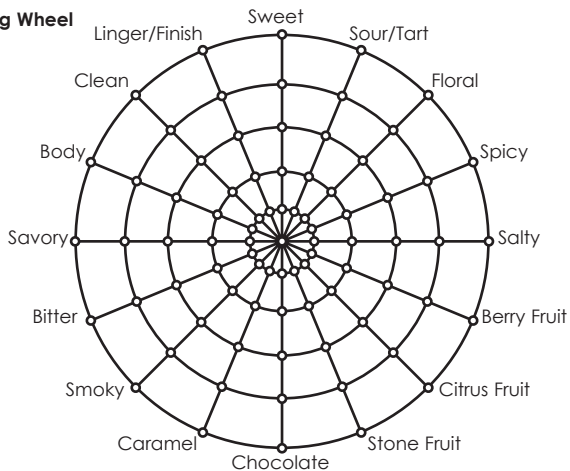
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Tasting Wheel



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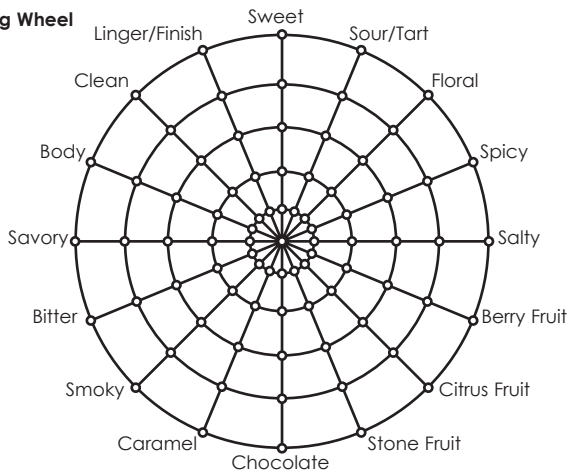
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Tasting Wheel



Rating



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Perfect the art of artisanal brewing
and discover great video tutorials, recipes,
tips & more by following us.

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