

Garrett Wade

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Instructions for Stovetop Espresso Maker:

Important Cleaning Instructions before use:

- a.) Wash and rinse the espresso maker inside and out.
 - b.) Go 3 times through the whole coffee making process (*by following the instructions below*) but just with clean water (*no coffee*) to thoroughly eliminate processing residues and generic impurities by boiling before making the first cup of espresso.
1. Open the espresso maker by firmly holding the bottom of the espresso maker and turning the top half counterclockwise.
 2. Remove the filter funnel insert.
 3. Fill the lower part of the Stovetop Espresso Maker with cold fresh water. *Do not fill past the safety valve!*
 4. Fill the filter funnel with medium/fine espresso coffee. Experiment with the size of your grind for different taste characteristics. (Do not pack down the coffee grinds.)
 5. Put the filter funnel back into the lower part of the espresso maker.
 6. Screw the top part back onto the lower part firmly by holding the base and turning the top half clockwise (don't force).
 7. Place espresso maker onto stovetop (medium/low flame).
Caution: The entire pot will get hot. (Always use oven mitts or potholder.)
 8. Place espresso cup atop the platform, centering the cup with the spout.
(Note: it may take a few seconds to start. You may hear some hissing sounds but that's normal.)
 9. Turn off the stove as soon as the espresso cup is filled.
(Careful – the espresso cup may be very hot!)
 10. Enjoy the freshly brewed espresso. Let the espresso maker cool before cleaning.