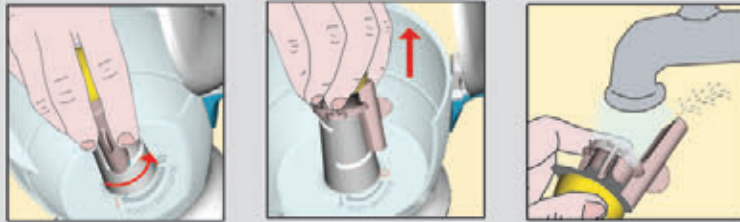


- **Can not unscrew the top and bottom for cleaning.**

After use, cool the unit by rinsing under cool water. Always remove the pressure valve first. Once cool, you will be able to unscrew the top and bottom.

Cleaning

- **Mukka Express® is not dishwasher safe.** Do not place any part of the unit in the dishwasher.
- Abrasive detergents and materials should not be used to clean Mukka Express®.
- After use, cool the unit by rinsing it under cold water (do not use extremely cold water). **Make sure to remove the pressure valve before cleaning.**
- We recommend cleaning the pressure valve after each use, when the unit is cool. To remove, grasp the "wings" below the pressure valve button, lift slightly, then turn counter-clockwise from position "1" to position "0" (marked at base of carafe) and lift the pressure valve off. Rinse under warm water and dry thoroughly. To replace the pressure valve, position it on the center column so it points to position "0" and turn gently clockwise until it locks in place.



REMOVING THE PRESSURE VALVE

- Lift up the wings on the valve unit until you hear a click; turn the valve in a counter clockwise direction from position 1 to position 0.
- Remove the valve from the top and rinse it under a jet of water.

- Rinse the inside of the base and carafe with warm water, using a soft sponge as needed to remove buildup. **You can use dish soap to remove milk buildups.** Be sure to remove any coffee residue on the underside of the carafe.
- Clean the filter funnel under warm water, using a soft scrub brush to remove any caked on pieces. **Rinse the base well.**
- Dry all parts thoroughly and store only when completely dry.

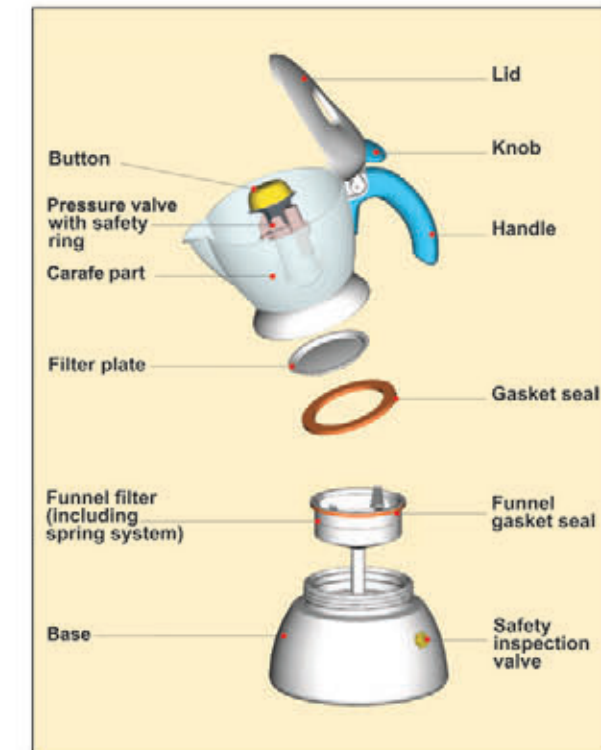
Please visit our website to see a video on how to use your machine:
www.williams-sonoma.com/mukka

Introduction

Thank you for choosing Mukka Express®. We hope you enjoy using the product.

We recommend brewing and discarding the first pot before serving the first time. Always use milk in the carafe and water in the base; **use espresso grounds for brewing.**

Keep the lid closed while Mukka Express® is in use and use caution when handling, as the unit becomes very hot during brewing.



Please visit our website to see a video on how to use your machine: www.williams-sonoma.com/mukka

To make cappuccino

Cappuccino

Cappuccino is an espresso-based drink prepared with espresso, hot milk, and steamed-milk foam. The Bialetti Mukka on the cappuccino setting will make (2-4oz, or 1-8oz cappuccino).



- 1 Unscrew the base from the carafe by turning it counter clockwise.
- 2 Remove the filter funnel from the base.
- 3 **Gas stovetop:** Fill the measuring cup provided to the level marked "GAS WATER LEVEL" = (½ Cup);

Electric stovetop or hot plate: Fill the measuring cup provided to the level marked "ELECTRIC PLATE WATER LEVEL" = (½ Cup + 1 tablespoon).



4 Pour water into base.

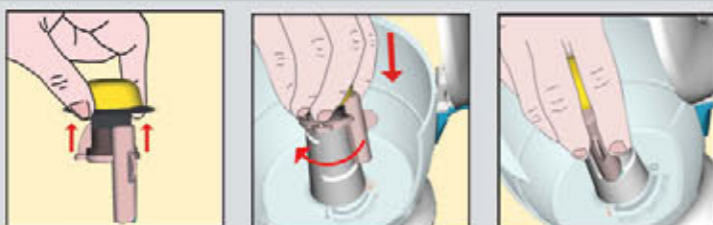
CAUTION: DO NOT OVER FILL THE BASE, ALWAYS USE THE MEASURING CUP OR THE ABOVE WATER QUANTITY.



5 Replace the filter funnel and fill with 2 level tablespoons (12 grams) of espresso ground coffee (do not tamp grounds down).

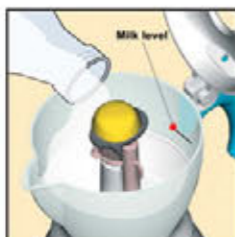
6 Remove any loose grounds from edge of filter funnel and make sure no loose grounds are obstructing the threaded edges. **Tightly** screw the carafe onto the base. Ensuring a tight seal will prevent water from leaking.

7 Open the carafe lid and make sure the pressure valve is securely in place on the center column.



ASSEMBLING THE PRESSURE VALVE

- Lift up the wings on the valve.
 - Position the valve on the column inside the upper part of the Mukka referring to the symbols on the bottom and lining it up in position 0.
 - Push the valve downwards until it stops turning from position 0 to position 1.
- Make sure it is connected by pulling the valve upwards.**
It must not disconnect when you turn it in a counterclockwise direction.



8 Fill the carafe with milk to the fill line (located just under the handle) = (½ Cup).

CAUTION: DO NOT OVER-FILL THE WATER OR THE MILK



9 Close the lid

10 Push the pressure valve button down, if it is not already in the down position.

11 Place on stovetop.

12. **Gas stovetop:** Heat Mukka Express® over a medium flame, making sure the flame does not reach past the base. Typical heating time, from start to frothing, is 3-7 minutes.

13. **Electric stovetop or hot plate:** Heat Mukka Express® on medium-high heat on a burner whose diameter is the same or larger than the unit's base. Typical heating time, from start to frothing, is 4-10 minutes.

14 Froth production begins 10 to 15 seconds after the pressure valve button automatically rises.

15 When the noise subsides, the drink is done. For hotter cappuccino you can leave it on the stove for an additional minute.

16 To serve, lift Mukka Express® by the handle and pour into cup(s). Spoon froth into cup(s).

To make caffe latte

Caffe latte

A traditional Italian Caffe Latte is brewed stovetop espresso poured into a cup of hot milk. The Bialetti Mukka on the Latte setting will make (2-4oz, or 1-8oz) traditional Italian "caffelattes" which have no foam.



1 Follow steps above – omit step #10.

Do not push the pressure valve button down and make sure that it is in the up position.

Troubleshooting

- **Cappuccino or caffe latte is not hot enough.**

To increase temperature before serving, you may leave the unit on the stovetop up to one minute after brewing and frothing are complete.

- **Carafe overflows.**

Fill water using the measuring cup (**Gas water level**" = ½ Cup , **Electric plate water level**" = ½ Cup + 1 tablespoon). Fill milk to milk line located just below the handle.

- **The unit leaks between the carafe and base.**

Make sure the base is properly screwed on and no loose grounds are obstructing the threaded edges.

- **The cappuccino rises too slowly or not enough froth is produced.**

Check that the filter is not clogged and the pressure valve is clean and properly positioned (see cleaning instructions). Make sure you are using ground espresso.

- **The caffe latte has no foam.**

A traditional Italian Caffe Latte is brewed stovetop espresso poured into a cup of hot milk. The Glass Mukka makes 2-4oz, or 1-8oz traditional Italian "caffelatte(s)" which have no foam. For foam use the Cappuccino setting.

- **Cappuccino or caffe latte is not strong enough.**

Use 2 level tablespoons of espresso ground coffee for each pot (do not tamp grounds down).