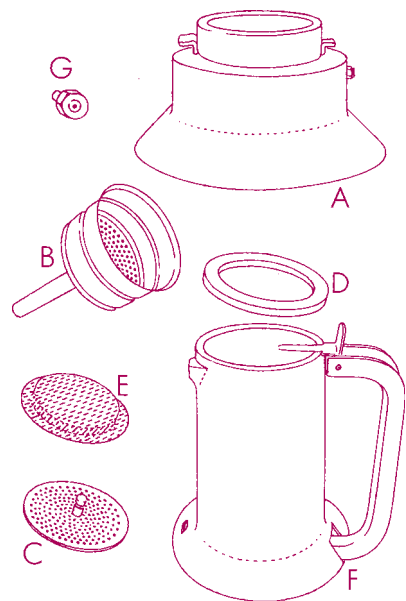


## Coffee maker 9090

### THE ANATOMY OF THE ALESSI ESPRESSO COFFEE MAKER.

The Alessi espresso coffee maker is made entirely of 18/10 stainless steel, polished or coated with black silicone resins. It is available in four sizes: the 50-cl size for ten cups, with an insertable reducer filter forming six cups, the 30-cl size for six cups, with a reducer filter for three cups, the 15-cl size for three cups, with a reducer filter for one cup and 7-cl size for one cup only. The Coffee Maker designed by Richard Sapper, is covered by 5 patents in respect of its use, and one patent in respect of its aesthetic qualities. It consists of the following separate pieces:



- A Boiler, or lower part
- B Filter-funnel
- C Reducer-filter
- D Washer of special rubber
- E Upper or micro-filter
- F Upper container, with internal column for piping the coffee into the container, stainless steel lid and handle
- G Brass safety-valve

Code numbers of the spare parts are the following:

|   |         |         |
|---|---------|---------|
|   | 10 cups | 6 cups  |
| B | 17611/F | 17602/F |
| C | 17611/R | 17602/R |
| D | 29643   | 29640   |
| E | 17612   | 17603   |
| C | 19660   | 19660   |
|   | 3 cups  | 1 cup   |
| B | 17605/F | 17608   |
| C | 17605/R |         |
| D | 29641   | 29642   |
| E | 17606   | 17609   |
| G | 19660   | 19660   |

Pieces **B, C, D, E** and **G** are treated as spares. That is, if any of them gets lost or worn out, you can buy a new one from your dealer, by quoting the appropriate code number given above. The main characteristics of the Coffee Maker, apart from its upward tapering shape with the wide base for maximum utilisation of the heat source, and therefore lower electricity or gas consumption are the non-drip spout, the lever-type closure, and the stainless steel non-slip handle.

### How a good espresso coffee maker can make a good espresso.

WHEN YOU HAVE BOUGHT your Coffee Maker, you should wash it well inside using an ordinary detergent. Then make coffee a few times, using the same grounds, just to "run the Coffee Maker in" and give all the parts a smell of coffee. Now, you can fill the boiler with cold water, taking care not to go above the lower edge of the safety-valve (Fig. 1). Place the filter-funnel in the boiler.

FILL IT WITH GROUND COFFEE, without pressing it down too much. The coffee must not be ground too thin (fig. 2). Also avoid addition of any extracts, cocoa or any other fine-grained stuffs, which could stop up the upper microfilter.

BE SURE that the micro-filter plate and the washer are fitting snugly underneath the upper container (fig. 3).

TO MAKE ONLY THREE CUPS in the six-cup Coffee Maker, put in the reducer-filter (fig. 4), and fill the boiler with water up to the point where the side ceases to slope. If, on the other hand, using the ten-cup Coffee Maker, you only wish to make six cups, or using the three-cup size, you only wish to make one cup, then insert the reducer-filter and fill the boiler with water only up to the first notch.

**The lever-type closure, exclusive feature of the Alessi coffee maker.**

HOOK, THE UPPER CONTAINER ON TO THE LOWER ONE by fitting the hole in the base of the upper container over the lug projecting from the neck of the boiler, above the safety-valve. Then press down hard on the handle so that it, too, clicks on to the larger lug, on the opposite side of the boiler neck. The handle is deeply hooked when the lower pivot on the bottom disappears into the body of the Coffee Maker (fig. 5). Now the Alessi Coffee Maker is hermetically closed. The lever-type closure, which is an exclusive feature of the Alessi Coffee Maker, ensures a perfect seal with just one simple movement.

NOW PUT THE COFFEE MAKER on the heat. We recommend a slow flame as possible, in order to ensure long life to the rubber washer and to prevent, in the polished version, the stainless steel of the boiler becoming black and ugly. The best coffee from the Alessi Coffee Maker is obtained on the electrical plate (fig. 6). Leave the lid open while the coffee is bubbling up (fig. 7); in this way you will prevent the steam from condensing and diluting the coffee. As soon as the coffee has finished bubbling out of the central column in the upper container, take the Coffee Maker off the flame.

STIR THE COFFEE SLOWLY with a spoon, so that the first part of the coffee to ooze out, which is more concentrated, is mixed with the weaker (fig. 8), last part Pour into cups. The special short spout has been designed so as to "cut off" the drips (A), thus eliminating a

typical nuisance of ordinary Coffee Makers (B) (fig. 9). Never open the Coffee Maker when hot, but cool it before.

AFTER USE, wash the Coffee Maker with a normal detergent or even with water plain. Do not wash the black pieces in the dishwasher. Should you put the polished ones, be sure you first remove the rubber washer, which will not stand high temperatures. Do not use abrasive detergents to clean the outside; they will damage the surface finish.

**IMPORTANT:** clean the inside of the column, the funnel, the filter plate, the rubber washer and their seats thoroughly at regular intervals and replace any worn parts. Remember that leaving the pot on the heat with no water in the bottom will cause irreparable damage.

**The Alessi espresso coffee maker is guaranteed.**

An unlimited guarantee covers any manufacturing defects in the parts forming the main body of the Alessi Espresso Coffee Maker. This guarantee, however, does not extend to the spares, nor is it valid if the user does not follow the instructions. We therefore recommend that the instructions be carefully observed.

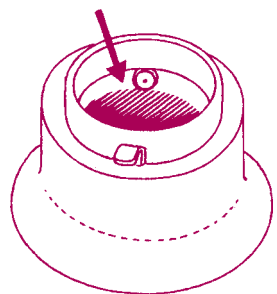


Fig. 1

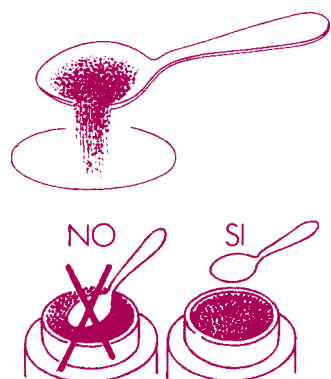


Fig. 2

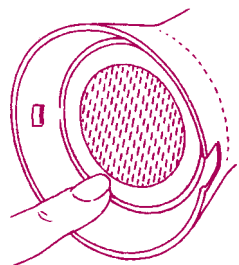


Fig. 3

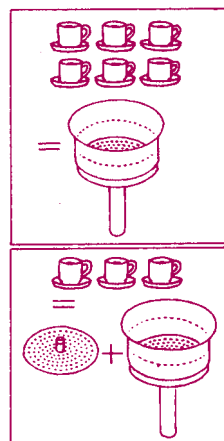


Fig. 4

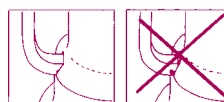
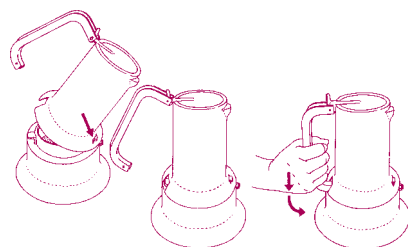


Fig. 5



Fig. 6

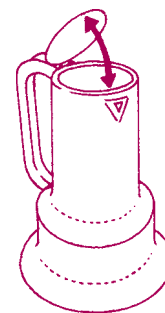


Fig. 7



Fig. 8

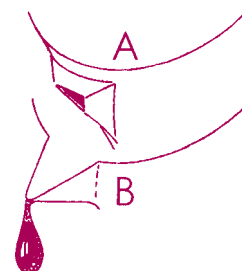


Fig. 9