

How to use an espresso coffee pot

Ancap espresso coffee pots are original miniature porcelain pots for brewing excellent strong coffee. They are suitable as an extremely fascinating gift. It turns every preparation of your coffee into an extraordinary experience. Ancap espresso coffee pots are produced in various shapes in white design and with decor.

Instructions for preparing coffee in an Ancap porcelain coffee pot

Please read the entire manual carefully before using it for the first time.

If you don't understand anything, give us a call.

Ancap porcelain espresso coffee pots are intended only for preparing espresso coffee from ground roasted coffee beans.

First use: wash all parts of the espresso coffee pot carefully under running water. When brewing for the first time, do not use coffee – let only clean water drip through. By following this procedure, you will clean any remaining dust and dirt from production from the espresso.



1. Disassemble the espresso coffee pot into three parts – the porcelain pot, the strainer and the lower stainless steel part.

2. Pour water into the lower metal part of the espresso maker, just below the valve or to the marked line.

3. Pour coarsely ground coffee into the strainer. Do not tamp the coffee, just level it, it will thicken as it boils.

TIP: To achieve optimal results, we recommend using only high-quality types of coffee intended for Espresso (they are more coarsely ground).

4. Close the entire coffee maker with the upper part and tighten it firmly (but with sensitivity).

TIP: Gentlemen, the tightening is very fine, it is not an excavator part.



5. Place the folded espresso coffee pot on the stove.
 6. To achieve the typical taste and appearance of "cream" espresso, brew the coffee over low heat. The water in the lower container starts to boil and the boiling water passes through the coffee into the upper porcelain container. When boiling, the coffee pot makes a characteristic bubbling sound. Once the sound stops, the espresso is ready.



7. Immediately put the coffee pot away to prevent the lower stainless steel container from burning.
 8. Unfold the lid, carefully stir the coffee and serve immediately.

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9. The entire coffee pot is hot, including the handle and lid. Wear kitchen gloves when pouring coffee or handling the espresso maker/pot in any way. Always place the hot Espresso coffee pot on a mat, otherwise there is a risk of burning the table top.

TIP: Espresso coffee prepared in an porcelain coffee maker Ancap retains its perfect aroma and smell. Always serve espresso in thick walled porcelain cups with rounded bottoms. Only by using thick walled cups in the optimal shape will the espresso maintain the correct temperature, taste and aroma.

We offer lids for cups if you want to preserve and maintain all components of the taste and aroma of coffee. Especially suitable for outdoor cafes.

On which heat sources can the Ancap coffee machine be used?

Espresso coffee pots can be used on gas, glass ceramic plates, electric hotplates and on a classic solid fuel stove. Espresso coffee pots for 4 servings can be used on induction cookers. Espresso coffee pots for 2 servings are not intended for induction.

Maintenance of the Italian coffee maker – Ancap espresso pot

Disassemble and clean the espresso pot only after the entire container has completely cooled down. Never wash a hot or warm espresso pot with cold water. Never disassemble a hot espresso pot. Always wait for the coffee maker to cool down completely. Always rinse the cold espresso pot with clean water to remove coffee residue and deposits. You can wash the upper porcelain part with ordinary dishwashing detergents. The metal parts are not intended for washing in the dishwasher. Always pour out any remaining water from the metal container. Always wipe all parts of the espresso pot dry with a clean cloth.

TIP: If you are a true gourmet, never wash the porcelain part in the dishwasher. You will get really tasty coffee if you only wash the inside of the coffee maker with clean water after use. Rinse the filters well under running water. Dry off.

NOTICE: The metal parts of the espresso coffee pots intended for induction cookers (most four-portion) are made of magnetic stainless steel. Metal containers are not intended for long-term water storage. With long-term and permanent storage of water in the lower metal part, oxidation of the metal and an increase in limescale may occur. This phenomenon, caused by improper use, is not covered by the warranty.

Espresso pots are only used to coffee preparation, which is intended for quick immediate consumption. They are not intended for storing brewed coffee or water.

The espresso pot is not intended for instant coffee.

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The warranty does not cover mechanically damaged parts of the espresso coffee pot, or damage due to using the espresso coffee pot contrary to the instructions or common sense.

For example, the warranty does not apply to broken, chipped or scratched porcelain parts, to rusted, scratched, dented or otherwise mechanically damaged metal parts, to a torn thread or burnt metal part, to baked sealing rubber and stepped on strainers.

SPARE PARTS: If any disaster happens to you – a broken lid, a damaged sealing rubber or strainer – order a spare part. In order to order a spare part, we need to know preferably the type (product code) or size, shape and possibly the color motif of the espresso coffee pot (any identifying element to find out which moka coffee maker you need the part for).

We wish you pleasant moments spent with the excellent taste of quality strong espresso.