

Press-filter coffee maker or infuser GV09 "Inka"

This press-filter coffee maker, which can also be used as an infuser, was designed by Guido Venturini in 2000. He was inspired by a method of making coffee which is now very common in northern Europe and America, and which was invented in Italy in the twenties - the manual pressure filter.

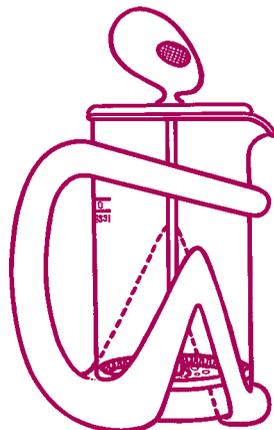
Made of 18/10 stainless steel and polyamide with an inner heat resistant glass, "Inka" was designed for preparing coffee with a particular taste. The taste differs not only from espresso and percolator coffee, but also coffee made using the Melitta paper filter system and the Neapolitan coffee maker. Its main characteristic is that it allows you to obtain your desired dosage of coffee by adjusting the ratio of the amount of ground coffee to the amount of water, and therefore to make stronger or weaker coffee according to your taste.

WARNING

IN ORDER TO USE AND MAINTAIN THIS PRODUCT CORRECTLY, READ THE INSTRUCTIONS FOR USE CAREFULLY AND KEEP THEM FOR FUTURE REFERENCE.

"Inka" has been made using the most suitable materials and production techniques for its design. The slight variations in size to which the polyamide body and the heat resistant glass are subject over time will not impair the product's functionality if it is used correctly, following the instructions for use. In particular, polyamide is a material that is sensitive to variations in temperature, therefore the sensation of release noticed after immersing it in hot water or during use is normal.

The "Inka" coffee maker is ideal for making coffee, but it may also be used for making tea or herb tea. You are advised to wash the filter thoroughly in order to remove any residual coffee taste, or to use another press-filter when using "Inka" as an infuser. The cups referred to for the coffee made in the press-filter are large American-style cups or mugs (10 cl) and not traditional Italian espresso coffee cups (5 cl).



Instructions for use

BEFORE USE

In order to remove the slight metallic taste of the steel parts, when you use "Inka" for the first time we recommend you wash it first, following the cleaning instructions, and then make a coffee to be thrown away. USE

Remove the cover and its filter.

Warm the glass container by rinsing it with very hot water.

Place the ground coffee in the glass container. You can use any type of coffee, but remember that the press-filter coffee-making technique requires coffee that is not too finely ground. The normal dose is one rounded tablespoon per cup. (Figure 2) Pour the amount of very hot water that corresponds to the desired number of cups onto the ground coffee - the recommended maximum level is shown on the heat resistant glass. (Figure 3) STIR WITH A SPOON.

Leave the infusion to stand for 3-5 minutes after putting the cover back on the coffee maker, taking care to keep the filter raised so that it is not in contact with the foam that forms on the surface. The strength of the coffee depends on the infusion time. Press on the filter gently but firmly - the coffee will be filtered immediately and is ready to drink straight away. (Figure 4) When pouring the coffee, make sure you always hold the cover with your thumb and the handle with your hand, as shown in figure 5.

CLEANING

Rinse the different parts of the coffee maker

with running water and dry them carefully. We recommend you not to use detergents so as to avoid altering the aroma of the coffee. For normal cleaning we recommend you to avoid taking the heat resistant glass out of the thermoplastic resin support. In order to clean the filter perfectly, we recommend you to disassemble it from time to time and clean it thoroughly, especially if the coffee maker has not been used for a long time. Unscrew the filter by turning it around its axis (E). Separate the three pieces making up the filter and wash them carefully with running water. Dry and reassemble the filter as shown in figure 6.

SPARE PARTS

The following pieces are considered spare parts. In the event of loss or breakage you can obtain them from your dealer, quoting the code number shown in brackets.

Container in heat resistant glass for 8-cup coffee makers (35741)

Mesh filter for 8-cup coffee makers (GV09/RETE)

REPLACING THE HEAT RESISTANT GLASS

When replacing the glass we recommend you to **ALWAYS WEAR PROTECTIVE GLOVES**.

Take the cover and filter out of the heat resistant glass.

Before removing the heat resistant glass, leave the press-filter immersed hot soapy water for a few minutes.

Turn the glass upside down and press down on the heat resistant from above.

ATTENTION: hold the press-filter as shown in figure 6.

Make sure you insert the new glass with the lip positioned correctly (Figure 7).

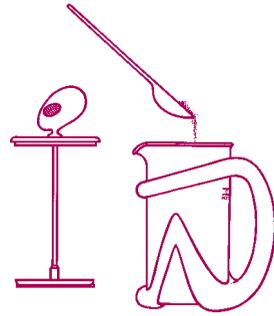


Fig. 2

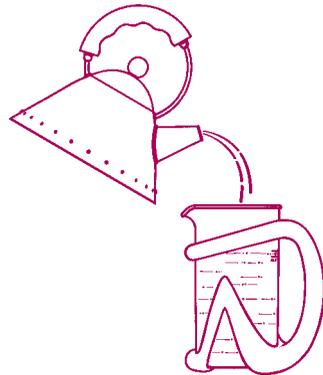


Fig. 3



Fig. 4



Fig. 5

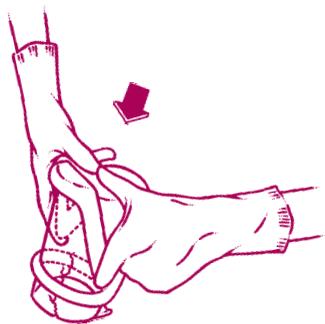


Fig. 6

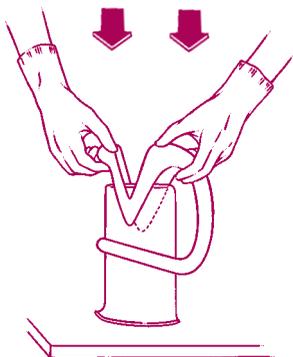


Fig. 7



Fig. 8