



How to use the Bellman Stove Top

DI BARTOLI
HOME BARISTA CENTRE

Adding Water

Unscrew the top knob, then remove the lid and filter basket. Pour water (either cold or pre-heated water) into the maker. The maker has an indication of the number of cups of coffee you would like to make (i.e 3,6,9). Fill water to the desired indication. Be sure not to cover the safety valve with water.

Add Freshly Ground Coffee

Grind just before brewing - not minutes before. Grind to stovetop (If wanting to make 3 or 6 cups, place the reducer into the filter basket). Fill filter basket to the top with ground coffee. Tap filter basket lightly on counter top to ensure the coffee grounds are distributed evenly. Add a little more ground coffee to the basket to ensure basket is full. Place filter basket back into the maker and place the lid back onto the Bellman. Secure in place by screwing the knob back onto the maker.

Add Your Heat Source

Place your Bellman onto your heat source at a medium heat. Ensure the Steam spout is closed, and open the coffee spout slightly. This will ensure you are able to see when the water has reached boiling point.

Brewing Process

After 3 –10mins (depending on the heat source and amount of coffee made), the water will come to a boil and the espresso will begin to slowly drip from the brewing spout. The stream of espresso will become stronger until it is mixed with sputtering bursts of steam.

(If you wish a stronger brew, turn off the coffee valve for 30 to 60 seconds as soon as the espresso begins to drip out, and then reopen it to let the espresso stream out.)

Close the coffee valve when the stream of espresso has been replaced by sputtering, dripping steam. If only espresso is desired, remove the carafe of coffee and turn off the heat. If cappuccino is desired, leave the heat on and allow another 3 to 5 minutes for steam to build back up.

Steaming Milk

Allow the machine to continue heating for 3 to 5 minutes until the pressure in the boiler is sufficient for you to steam the milk.

Meanwhile, fill the pitcher with milk to the desired level, but not more than one-half, since the milk volume will double with steaming.

Estimate the fill quantity through the desired serving proportions of: 1/2 to 2/3 espresso to 1/3 to 1/2 milk. Place the pitcher under the steam tube so that the tube tip is under the surface of the milk. Slowly open the steam valve until you get strong and steady steam.

Move the pitcher slowly from side to side, and slightly up and down. The milk will swirl and become steamy hot and frothy. Continue until milk foam fills the pitcher, but do not allow milk to boil. (Producing rich milk foam can be a bit tricky and may require practice.) Close the steam valve. Remove the pitcher from the steam tube. Remove machine from heat. Turn off the heat source. Clean the steam tube of any excess milk (which can clog the opening as it dries), by opening the steam valve with the tip facing down until all the steam has been released. Pour 1/2 to 2/3 cup of espresso into each cup, adding sugar if desired. Pour in steamed milk froth.

Ready to Drink

Your Bellman coffee maker experience is done, and you're ready to enjoy some fantastic coffee!