

Morgenheld



**espresso-
maker**

200 ml / 300 ml

morgenheld.com

YOUR COFFEE KICK

1. PREPARATIONS

Before you start using the machine for the first time, we recommend that you thoroughly clean your espresso maker. Here are our tips:

TIP 1

For the first use,
fill once only with water and
without powder (below the valve)
and let it boil with the
lid closed.

TIP 2

After that you can make the first
serving of coffee, but please don't
drink it yet either and dispose of it.

Done:

now you're ready to go!

water: 200 / 300 ml will be 4 / 6 espresso cups

coffee: Grind coffee beans fine to medium, that is in numbers 4 - 5
(scale 1 = fine to 10 = coarse)

2. FILL

Let's go: Unscrew the lower container of your maker, remove the filling
sieve, and fill the kettle with water up to just below the valve.

After this you can fill the sieve with your freshly ground coffee powder.

Place the sieve in the kettle and fill it to the brim with powder.

Gently smooth out the powder - do not press it down.





TIP 3

IMPORTANT: Only fill water up to below the valve! The valve must always be free and must not be blocked by limescale deposits.



TIP 4

Preheat the water. This way your espresso maker can warm the water up slowly and your coffee does not burn and become bitter from being heated too quickly.



3. ASSEMBLY OF THE ESPRESSO MAKER

Now screw the two parts together again. Make sure that everything fits correctly and is tightly closed. Close the lid.

4. BOIL THE COFFEE

Now place the espresso maker on the stove at medium temperature. Never without water! The water in the kettle heats up, starts to bubble and an overpressure is created. The filtered coffee goes through the funnel insert, up through the riser tube and into the pot.

If you hear bubbling or hissing, all the coffee is in the upper pot. Immediately remove the espresso maker from the stove to avoid dangerous overpressure or material discolouration on the maker. Plus, your coffee will burn

HEADS UP!!
IF IT GETS TOO HOT,
THE STAINLESS STEEL
MIGHT CHANGE
COLOR.

and become bitter. You can also hold the lower part (kettle) under cold water for 3 seconds to avoid over-extraction or deformation. Now you can pour your heroic coffee into a pre-heated cup and enjoy!

FOR YOUR OWN SAFETY: STAY WITH THE ESPRESSO MAKER AT ALL TIMES!

5. CLEANING & MAINTENANCE

Once your espresso maker has cooled down, we recommend that you rinse the kettle with cold water to avoid a bitter taste in your maker. Cleaning by hand with warm water is good for the material. You can also put all the parts in the dishwasher without any problems.

IMPORTANT: Thoroughly dry all parts, especially the funnel insert and the safety valve. This will prevent the espresso maker from calcify and therefore not functioning correctly or safely due to limescale accumulation. It is best to blow out the valve and the sieve.

Also check again whether all the seals are still intact, as this is the only way to guarantee that everything runs smoothly. Regular descaling is also very important!



DID YOU KNOW ...

That too finely ground coffee powder isn't suitable for espresso makers? It clogs the sieve (just like powder that is pressed too tightly) and can lead to dangerous overpressure. In addition, coffee that is too fine quickly becomes bitter. The rule is: always grind the beans fresh and to the right degree of fineness for heroic, aromatic coffee enjoyment!



TIP

ONLY NEED A FEW CUPS
JUST POP IN OUR:

REDUCER FILTER

→ SHOP.MORGENHELD.COM

Danger of burning!



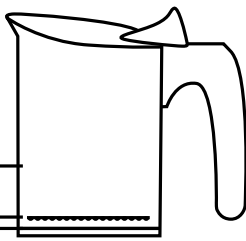
Only touch the handle -
during and after brewing!

UPPER PART OF
THE MAKER

FINE SIEVE
SEALING RING

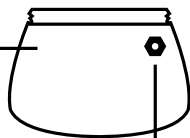
FUNNEL INSERT MADE OF
STAINLESS STEEL

WATER BOILER
must not be used
without liquid heated
without liquid.
Can lead to
overpressurisation and
deformation.



coffee powder

fill coffee powder up
to the brim and gently
smooth out the powder



water



fill with water to max.
below the safety valve

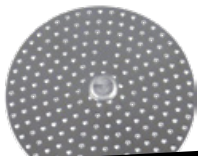
SAFETY VALVE

How to use:



Suitable for induction stove, ceramic hob,
electric stove & gas stove.

HOW TO USE THE REDUCER FILTER:



**reduces the amount of
your coffee by half**

4. coffee powder

Pour in the espresso powder up to the top edge and press down a little, then screw the boiler to the top of the pot and make delicious coffee.



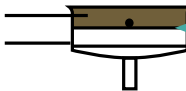
REDUCER FILTER



3.

INSERT THE REDUCING FILTER WITH THE ROUND HANDLE FACING UPWARDS

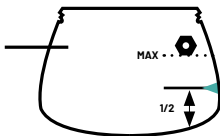
ESPRESSO POWDER
FUNNEL INSERT



2.

INSERT THE FUNNEL

WATER BOILER



1.

FILL IN HALF OF THE WATER

How to use:





From the
**spare parts
stock** ✨ ✨

Use our spare parts!

Thanks for caring about sustainability as much as we do. You can get your Morgenheld back in action anytime with a spare part.

**Just send us an email
or order through the shop.**

**Got worries or something
on your mind?**

Just drop us a line at info@morgenheld.com -
we'll jump in and help like true heroes!
Cheers, Stephanie from Morgenheld

**YOU
ARE OUR
SUPERPOWER**



**Give us a quick rating -
we'd love your feedback!**

If you leave us a review on amazon or Google - even just one word -
you won't just be our favorite coffee buddy, you'll be a true hero for coffee
lovers everywhere! 🦱 🦱

Your feedback helps others find their way to super coffee and Morgenheld
products - and helps us shine alongside the big brands. ✨

That way, we can keep bringing you Morgenheld power,
caffeine kicks, and our coffee-fueled superpowers every day. 🙌 🦱

Thanks, legend! 🙌



YOUR HERO'S JOURNEY STARTS NOW. LET'S GO!

Morgenheld

OUR PRODUCT
WORLD!



YOUR
COFFEE
KICK



GOOD MORNING,
WORLD!

With us, every day becomes
a little hero's journey.



THANK YOU

... for your order! We would like to give you a few tips on how to have a heroic Morgenheld coffee experience! We love it!



RAN OUT OF BEANS?

WOHOO!!, **SNOOZE!**, **BÄÄMM!!**, **CREAMY!**, **LOVE!** and **ZACK!**

Our Morgenheld Coffee is available in six heroically hot flavours, from relaxed and mild to powerful and and fiery. Just try them out and enjoy! Supplies and other coffee accessories are available in our shop.

INSTRUCTION MANUAL ESPRESSO MAKER



Morgenheld



morgenheld.com

@Share
your
Morgenheld
adventures on
Instagram and
tag us!

