

Well kept is half won.

A clean machine tastes better and lasts longer. Put this calendar on your fridge — three rhythms, that is all you need.

After every shot

30 SECONDS

- ☐ flush the group head briefly
- ☐ wipe the steam wand & blow it through
- ☐ knock out & dry the portafilter

Daily

IN THE EVENING

- ☐ empty & rinse the drip tray
- ☐ wipe the housing
- ☐ fill the water tank fresh

~ every 300 shots

MORE OFTEN WITH HARD WATER

- ☐ descale with descaler
- ☐ clean group head & basket
- ☐ check the gaskets

Scale costs you the warranty. Scale damage is not covered — good water plus regular descaling is the cheapest protection your machine can get.

Your 30-second daily workflow

- **Morning:** switch on, heat up or flush, warm the cups, pull a short blank shot.
- **Per espresso:** puck prep · shot · flush the group head.
- **Evening:** drip tray, housing, tank — done.

When something gets stuck.

The most common problems and the first thing to try. Work from top to bottom — the cause is usually simpler than you think.

No pressure / espresso runs too fast?

Grind too coarse or too little coffee → grind finer, 18 g, tamp firmer. Is the basket clean?

No crema?

Bean old or stale, machine cold, or grind too coarse. Fresh bean, heat up or flush, grind finer.

Milk will not foam?

Wand blocked → blow it through and clean it. Milk started too warm → use it cold. Use barista milk.

Espresso bitter although the time is right?

Group head or basket dirty → clean thoroughly. Water too hard → better water, descale.

Machine builds no pressure / makes a noise?

Water tank empty or loose, the pump draws air → check the tank, pull a short blank shot. If it stays, contact service.

The finish

- **You no longer press a button.** You understand the five Ms and correct things yourself.
- **Routine beats perfection.** The same sequence every day — the rest follows by itself.
- **Welcome, barista.** And now you can do espresso.