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cleanup.Remove All Packaging: Carefully take out the coffee maker and all its components from the box. Be sure to remove any plastic wrap, tape, or cardboard inserts from the machine, carafe, and filter basket area.Wash Removable Parts: Gently wash the carafe (the glass or thermal pot) and the filter basket (where the coffee grounds go). Use warm water and a mild dish soap. Avoid abrasive cleaners or scouring pads that could scratch the surface.Rinse Thoroughly: Rinse the carafe and filter basket well under running water to remove any soap residue.Wipe Down Exterior: Use a soft, damp cloth to wipe down the exterior of the coffee maker.Part 2: Preparing the Coffee CycleThis step is crucial for flushing the internal parts of your new coffee maker. Running water through the system helps clear out any unseen dust or manufacturing byproducts.Fill the Reservoir: Open the lid of your Krups coffee maker and fill the water reservoir with fresh, cold water up to the maximum fill line. Use the carafe for measuring if it has water level markings, or a separate container.Place Carafe: Ensure the clean, empty carafe is correctly positioned on the warming plate (or base, for thermal models).Ensure Filter Basket is Empty: Double-check that the filter basket is in place but contains no coffee filter or coffee grounds.Start the Cycle: Close the lid and turn the coffee maker ON. Let it run a complete brewing cycle using only the water. Some models, like the Krups EA8108 fully automatic machine, might have a specific rinse button or initialization cycle for this purpose, often requiring a container under the outlets. [Source: SERP video 1]Discard Water: Once the cycle is complete, carefully discard the hot water from the carafe.Repeat (Optional): Some users prefer to run a second plain water cycle for extra peace of mind, though one is usually sufficient.Your Krups coffee maker is now clean, primed, and ready for you to brew your first delicious pot of coffee!How Do You Use a Krups Coffee Maker Step-by-Step?To use a Krups coffee maker: 1. Add fresh, cold water to the reservoir. 2. Place a paper (filter or permanent) in the basket. 3. Add ground coffee (approx. 7g per cup). 4. Close the lid and press ON/OFF to start brewing. Following these fundamental steps ensures you get a well-brewed pot of coffee consistently. Its a straightforward process designed for ease of use.Brewing coffee with a standard Krups drip machine is simple. Lets break down each step for perfect results every time.Filling the Water Reservoir CorrectlyThe quality of your water impacts the taste of your coffee. Always start with fresh, cold water.Access the Reservoir: Lift the lid on top of your Krups coffee maker to access the water reservoir.Measure Water: Use the markings on the carafe or the water level indicator inside the reservoir (often marked with cup numbers, like 4 to 10 cups on the Simply Brew Digital [Source: SERP video 2]) to measure the desired amount of fresh, cold water. Avoid using warm, hot, or refrigerated water, as this can affect brewing temperature and taste.Pour Water: Carefully pour the water directly into the reservoir. Be mindful not to spill water onto other parts of the machine or exceed the maximum fill line.Tip: Using filtered water can improve coffee taste, especially if your tap water has a strong chlorine taste or high mineral content.Choosing and Placing Your Coffee FilterThe filter holds the coffee grounds and allows brewed coffee to drip into the carafe. Krups machines typically use either paper or permanent filters.Identify Filter Type: Determine whether your model uses cone-style or basket-style filters and the correct size (e.g., #4 cone filter). Check your Krups manual if unsure.Permanent Filter: If your machine came with a reusable permanent filter (often gold-tone mesh or nylon), simply place it into the filter basket. Ensure its seated correctly. Rinse it after each use.Paper Filter: If using disposable paper filters, place one filter into the filter basket. Make sure the filter is fully open and sits flush against the basket walls. Some users like to briefly wet the paper filter before adding grounds to rinse away any paper taste, though this is optional.Use Only One Filter: Never use a paper filter inside a permanent filter, or vice-versa. Use one or the other.Measuring and Adding Coffee GroundsThe amount of coffee you use determines the strength of your brew.Standard Measurement: The general rule is one standard coffee measure (equivalent to about 7 grams or one level tablespoon) of ground coffee per cup (typically 5-6 ounces) of water added to the reservoir. Many Krups machines come with a measuring scoop. [Source: Outline & SERP video 2]Adjust to Taste: Feel free to adjust this amount based on your preference. Use slightly more grounds for a stronger, bolder cup, or slightly less for a milder brew. Using 11 scoops for a 10-cup pot, as demonstrated for the Simply Brew, results in a bolder cup. [Source: SERP video 2]Add Grounds: Spoon the measured coffee grounds evenly into the filter within the filter basket.Starting the Brewing CycleWith water, filter, and coffee in place, you're ready to brew!Position Carafe: Make sure the carafe lid is secure and the carafe is properly placed on the warming plate (hotplate) under the filter basket outlet. Some models have a pause-and-serve feature allowing you to briefly remove the carafe mid-brew, but ensure its replaced promptly.Close Lid: Securely close the top lid of the coffee maker.Press Start: Locate the ON/OFF or Start/Stop button on the control panel and press it once. An indicator light will usually illuminate, signaling that the brewing cycle has begun.Wait for Completion: Allow the coffee maker to complete the full brewing cycle. You'll hear it stop dripping or gurgling, and some models may beep or change the indicator light status upon completion.Serving and Keeping Coffee WarmEnjoy your freshly brewed coffee!Pouring: Once brewing is complete, carefully remove the carafe from the hotplate. Pour the coffee into your favorite mug.Keep Warm Feature: Most Krups drip coffee makers have a hotplate that keeps the brewed coffee in the carafe warm for a set period (often 1-2 hours) before automatically shutting off for safety. Refer to your manual for the specific duration.Turning Off: If you dont need the keep warm function, you can manually turn the machine OFF using the ON/OFF button. Remember the hotplate may still be hot for a while.Key Takeaway: For the best taste, enjoy your brewed coffee within an hour. Coffee left on a hotplate for too long can develop a burnt or bitter taste.Can You Adjust Settings on Your Krups Coffee Maker?Some Krups coffee makers allow adjustments. Models like the EC771D50 may have a STRENGTH button for brew intensity, while others feature a PROG button to set a timer for automatic brewing. Not all Krups models have adjustable settings; basic machines focus purely on the brewing process. Check your specific models control panel and manual for available features.While many Krups coffee makers offer straightforward brewing, some models include advanced features for customization. Lets explore common adjustments:Using Strength Adjustment Controls (If Applicable)If your coffee maker has a strength control feature, you can tailor the brew intensity to your liking.Locate the Button: Look for a button labeled STRENGTH, BOLD, or similar on the control panel. The Krups Simply Brew Digital uses a button with coffee bean icons. [Source: SERP video 2]Select Strength: Press the button repeatedly to cycle through the available options, typically Mild, Medium, and Strong (or represented by 1, 2, or 3 coffee bean icons). The selected strength is usually indicated on the display.How it Works: This feature often adjusts the water flow rate or saturation time over the coffee grounds, extracting more or less flavor. A stronger setting usually results in a slower brew.Setting the Timer or Auto-Start Feature (Programmable Models)Want to wake up to freshly brewed coffee? The programmable timer or auto-start feature makes it possible. This is common on models like the Krups Simply Brew Digital and Savoy. [Source: SERP video 2, SERP video 4]Set the Clock First: ensure the machines clock is set to the correct time. Usually involves pressing a PROG or TIME button, then using Hour and Minute buttons. On the Simply Brew, press Time Program once until Clock shows, then use Hour/Minute buttons. [Source: SERP video 2]Prepare the Machine: Before setting the timer, fill the water reservoir and add the filter and coffee grounds as you normally would. Place the carafe on the warming plate.Access Programming Mode: Press the PROG or Time Program button (press twice on Simply Brew until Timer shows [Source: SERP video 2]). Set Brew Time: Use the Hour and Minute buttons to select the desired time you want the coffee maker to automatically start brewing (remember to check AM/PM indicators).Activate Timer: After setting the time, you typically need to press the PROG or Start/Stop button again to confirm and activate the timer. An indicator light or icon (like a blue dot on the Simply Brew [Source: SERP video 2]) will usually appear on the display to show the auto-start feature is armed.Tip: Double-check that the timer indicator light is ON before you go to bed! If its not lit, the machine wont start automatically in the morning.How Should You Clean and Maintain Your Krups Coffee Maker?Clean your Krups coffee maker daily by washing the carafe and filter basket with warm soapy water. Descalcify every 20-40 cycles or monthly using white vinegar or a recommended descaling solution to remove mineral buildup. Regular cleaning and maintenance are essential for ensuring your Krups machine functions properly and continues to brew great-tasting coffee.Neglecting cleaning can lead to stale coffee flavors, slower brewing times, and potential machine malfunctions due to scale buildup. Consistent care takes only a few minutes daily and a bit longer periodically.Daily Cleaning RoutineAfter BrewingMake this quick routine a habit after enjoying your last cup of the day.Safety First: Ensure the coffee maker is turned off and unplugged. Allow it to cool down completely, especially the warming plate.Discard Grounds: Remove the filter basket. Discard the used paper filter and coffee grounds, or empty and rinse the permanent filter.Wash Removable Parts: Wash the carafe and the empty filter basket using warm, soapy water. Rinse them thoroughly to remove all soap residue. Most Krups carafes and filter baskets are top-rack dishwasher safe, but check your manual to confirm.Wipe Down: Wipe the exterior of the coffee maker, including the warming plate (once cool), with a soft, damp cloth. Dry all parts before reassembling.Descaling Your Krups Machine RegularlyDescaling removes mineral deposits (scale) left behind by water, especially hard water. Scale buildup can clog the internal components, slow down brewing, affect water temperature, and alter the taste of your coffee.Frequency: Descalcify your Krups coffee maker approximately every 20-40 brewing cycles, or about once a month, depending on your water hardness and usage. Some models have a CLEAN indicator light that illuminates when descaling is recommended.Descaling Agents: You can use either:White Vinegar: A common household solution. Mix equal parts white vinegar and water.Commercial Descaling Solution: Follow the manufacturers instructions on the product packaging. Krups may recommend a specific descaler.Descaling Process (Using Vinegar):Prepare Solution: Fill the water reservoir with a mixture of half white vinegar and half fresh water, up to the maximum fill line.Place Carafe: Put the empty carafe on the warming plate.Run Brew Cycle: Turn the machine ON and run a full brew cycle without any coffee grounds or filter.Wait (Optional but Recommended): Once the cycle finishes, let the vinegar solution sit in the carafe and machine for about 15-30 minutes (machine turned OFF) to help dissolve stubborn scale.Discard Solution: Discard the vinegar/water mixture from the carafe.Rinse Cycles: Fill the reservoir with fresh, cold water ONLY. Run 1-2 full brew cycles with just water to thoroughly rinse any remaining vinegar taste or residue from the machine.Clean Button: If your model has a CLEAN button, consult your manual. It often initiates a specific descaling cycle or resets the descaling reminder light after the process is complete.Key Takeaway: Regular descaling not only improves coffee taste but also extends the lifespan of your Krups coffee maker. Dont skip this important maintenance step!What If My Krups Coffee Maker isnt Working Correctly?If your Krups isnt working, first check if its plugged in, the water reservoir is full, and the filter/grounds are placed correctly. For specific issues or symbol meanings, consult your Krups user manual. Many common coffee maker problems have simple solutions you can address yourself before seeking repairs.Experiencing issues like your Krups not brewing, leaking, or brewing slowly? Dont panic! Heres a quick troubleshooting guide.Common Issues and Simple FixesIssue/Potential Cause(s)Simple Fix(es)Machine Wont Turn OnNot plugged in; Power outlet issue; Fuse blown/Check power cord connection; Try a different outlet; Check household fuse box.Not Brewing / Slow BrewWater reservoir empty; Clogged (needs descaling)Fill water reservoir; Perform a descaling cycle (see cleaning section).Leaking WaterReservoir overfilled; Carafe not seated correctly; Filter basket not inserted properlyEnsure water is below max line; Check carafe position; Reset filter basket.Coffee Tastes BadStale coffee grounds; Machine needs cleaning/descalingUse fresh grounds; Clean carafe/basket thoroughly. Descalcify the machine.Carafe OverflowsWrong filter type/size; Pause & Serve valve stuck; Too much coffee groundsUse correct filter; Clean brew basket outlet/valve area; Reduce coffee amount.Understanding Krups Coffee Maker SymbolsMany Krups models use indicator lights or icons on buttons to communicate status or required actions. Interpreting these symbols is key to proper operation and maintenance.Power Light: Usually indicates if the machine is ON or OFF. Flashing might indicate heating up or an error (check manual).Programming Mode Light: Often illuminates when setting the clock or auto-start timer (e.g., the blue dot on Simply Brew). [Source: SERP video 2]CLEAN Light/Button: Indicates its time to descale the machine. Flashing might mean the cleaning cycle is in progress or needs initiation.Strength Indicators: Icons like coffee beans show the selected brew strength. [Source: SERP video 2]Since symbols can vary significantly between models (especially old Krups coffee maker instructions symbols), the best resource is always your specific user manual.Finding Your Krups Model ManualLost your manual? No problem! Krups makes it easy to find documentation online.Identify Model Number: Locate the model number on your coffee maker. Its usually on a sticker on the bottom or back of the machine. [Source: Krups website info from SERP 3]Visit Krups Website: Go to the official Krups website for your region (e.g., krupsusa.com for the US). [Source: SERP 3]Navigate to Support/Manuals: Look for a section like Instructions for Use, Support, Customer Service, or Product Registration. [Source: Krups website info from SERP 3]Search by Model: Enter your model number into the search bar provided on the support page.Download Manual: Download the PDF version of your user manual. It contains detailed instructions, troubleshooting guides, and explanations of all features and symbols specific to your Krups 12-cup coffee maker manual, Krups 5 Cup coffee maker instructions, or any other model.Tip: Save the downloaded manual PDF to your computer or phone for easy access whenever you need it.FAQs About Using a Krups Coffee MakerHere are answers to some frequently asked questions about operating your Krups machine:How much coffee do I use for a Krups 12-cup coffee maker?Use approximately 12 standard coffee scoops (about 12 tablespoons or 84 grams) of ground coffee for a full 12-cup pot in most Krups machines. Adjust this amount based on how strong you prefer your coffee use slightly less for milder, slightly more for bolder.Can I use vinegar to descale my Krups coffee maker?Yes, you can typically use white vinegar to descale your Krups coffee maker. A common method is running a brew cycle with a solution of equal parts white vinegar and water, followed by 1-2 rinse cycles with fresh water only. Always check your specific models manual for confirmation or alternative recommendations.Where is the water reservoir on my Krups coffee maker?On most Krups drip coffee makers, the water reservoir is located under the main lid on top of the machine. You lift the lid to access the tank opening where you pour in fresh, cold water. The water level indicator is often visible on the side of the machine or inside the reservoir itself.How do I use a Krups coffee maker with a built-in grinder?For Krups Grind & Brew models, add whole beans to the hopper, select your desired grind setting and brew strength, ensure water is in the reservoir, and press start. The machine will automatically grind the beans directly into the filter basket just before brewing begins, providing maximum freshness. Consult your specific Grind & Brew manual for detailed steps.What type of filter does my Krups 5-cup coffee maker use?Most Krups 5-cup coffee makers use a small cone-style paper filter, typically size #2. Some may come with a small, reusable permanent filter. Always check your specific models manual (like the Krups 5 Cup coffee maker instructions) to confirm the correct filter type and size.Can I use coffee pods in a standard Krups drip coffee maker?No, standard Krups drip coffee makers are designed for ground coffee, not coffee pods (like K-Cups or Nespresso capsules). Attempting to use pods can damage the machine and will not brew correctly. Krups does make separate machines specifically designed for various pod systems.Why is the clean button flashing on my Krups coffee maker?A flashing CLEAN button on your Krups coffee maker usually indicates that the machine has registered enough brew cycles and is recommending a descaling cycle. Its a reminder to perform maintenance to remove mineral buildup. Consult your manual on how to initiate or respond to the clean alert.How do you use a mini Krups coffee maker?Using a mini Krups coffee maker (like a 4 or 5-cup model) follows the same basic steps: add cold water to the reservoir (up to the max line for its smaller capacity), place the correct size filter (often #2 cone) and ground coffee (approx. 1 scoop per cup) in the basket, position the small carafe, and press start.What do the symbols on my old Krups coffee maker mean?Interpreting symbols on older Krups models requires consulting the original user manual. Common symbols might relate to power, brewing status, warming, or programming, but their exact appearance varies. If you lack the manual, try searching online for Old Krups coffee maker instructions symbols along with your model number if possible.How often should I clean my Krups machine?Perform daily cleaning (washing carafe and filter basket) after each use. Descalcify the machine (internal cleaning) approximately every month or after 20-40 brew cycles, depending on usage and water hardness, to prevent scale buildup and maintain optimal performance and taste.SummaryMastering your Krups coffee maker is straightforward and rewarding. By following the key steps starting with the initial setup and rinse, consistently using fresh cold water and the right coffee measurements, and adhering to a routine of daily cleaning and regular descaling you ensure countless cups of delicious, perfectly brewed coffee. Remember to consult your specific Krups manual for features unique to your model, like strength adjustments or programming tips.Taking just a few minutes for proper use and maintenance makes all the difference. It protects your investment, guarantees the best possible flavor extraction, and keeps your machine running smoothly for years. Now you have the knowledge to confidently brew like a pro with your Krups/Whats your favorite coffee to brew in your Krups? Share your tips or ask any further questions in the comments below! If you found this guide helpful, feel free to share it with fellow coffee lovers. I have always been a coffee lover, and theres nothing quite like starting my day with a fresh cup of joe. Over the years, I have tried various coffee makers, but one brand that has stood out for me is Krups. Their coffee makers are not only reliable but also brew a delicious cup of coffee every time. Today, I want to share with you a step-by-step guide on how to use a Krups coffee maker to brew your perfect cup of coffee. Gathering the SuppliesThe first step in brewing a great cup of coffee with a Krups coffee maker is to gather all of the necessary supplies. You will need freshly roasted coffee beans, a coffee grinder, filtered water, and of course, your Krups coffee maker. Make sure to choose high-quality coffee beans for the best results. Its also important to have a clean coffee grinder on hand to grind your beans just before brewing.Step 1: Choose the Right Coffee BeansThe first and most crucial step in brewing a perfect cup of joe is selecting the right coffee beans. The flavor and aroma of your coffee will largely depend on the beans you choose. Opt for freshly roasted coffee beans and experiment with different origins and roast levels to find your preferred taste profile.Step 2: Grind Your Coffee BeansOnce you have chosen your coffee beans, its time to grind them. Using a coffee grinder, grind the beans to the desired consistency. For a Krups coffee maker, a medium grind is usually recommended. However, you can adjust the grind size based on your personal preference and the coffee maker model you have.Step 3: Measure the Coffee GroundsTo ensure a consistent and flavorful brew, its important to measure the coffee grounds accurately. Follow the recommended coffee-to-water ratio provided by Krups or experiment to find your preferred strength. As a general rule, a standard ratio is one tablespoon of coffee grounds for every six ounces of water.Preparing the Coffee MakerNow that you have your freshly ground coffee ready, its time to prepare your Krups coffee maker for brewing.Step 4: Clean the MachineBefore each use, its essential to clean the coffee maker to remove any residue or buildup that may affect the taste of your coffee. Refer to the instruction manual for proper cleaning instructions specific to your model.Step 5: Add WaterOnce the machine is clean, fill the water reservoir with filtered water. Using filtered water helps to enhance the taste and quality of the coffee.Step 6: Insert the FilterNext, insert a paper coffee filter into the designated filter basket. Alternatively, you can opt for a reusable filter if available for your model. Ensure the filter is properly positioned to avoid any coffee grounds ending up in your cup.Brewing Your Perfect Cup of CoffeeWith your Krups coffee maker prepped and ready to go, its time to brew your perfect cup of joe.Step 7: Add Coffee GroundsAdd the appropriate amount of coffee grounds to the filter, based on the measurements you determined earlier. Gently tap the filter to evenly distribute the grounds.Step 8: Start the Brewing ProcessPlace the carafe back onto the coffee maker and position it correctly. Double-check all settings, such as brew strength and desired cup size, if applicable. Once everything is set, press the brew button to start the brewing process.Step 9: Sit Back and EnjoyAs your Krups coffee maker works its magic, sit back and enjoy the enticing aroma that fills your kitchen. Within a few minutes, you will have a steaming cup of freshly brewed coffee ready to be savored.Aftercare and MaintenanceTo keep your Krups coffee maker in optimal condition and ensure many delicious cups of coffee to come, proper aftercare and regular maintenance are crucial.Step 10: Cleaning and DescalingAfter each use, remember to clean your coffee maker thoroughly. Remove and discard the used coffee grounds and rinse out the carafe and filter basket. Cleaning the external components with a damp cloth will keep your coffee maker looking pristine.Additionally, regular descaling is recommended to remove any mineral deposits that may accumulate over time. Follow Krups descaling instructions, which can vary depending on your model.Step 11: Storage and CareWhen not in use, store your Krups coffee maker in a clean and dry place. Ensure all detachable parts are properly dry before reassembling the machine.Remember to keep the instruction manual handy for reference on any troubleshooting or maintenance tips specific to your model.In conclusion, brewing a perfect cup of coffee with a Krups coffee maker is a delightful and straightforward process. By following these step-by-step instructions, you can enjoy a consistently great cup of joe every time. Remember to select high-quality coffee beans, grind them to the ideal consistency, and measure the coffee grounds accurately. With a clean and properly prepared coffee maker, brewing your perfect cup of coffee becomes an enjoyable ritual. So grab your Krups coffee maker, gather your supplies, and start your day off right with a delicious cup of joe. Espresso enthusiasts, rejoice! Embark on a journey to elevate your coffee-making skills with this comprehensive guide on how to use a Krups espresso machine. Whether youre a seasoned barista or a budding coffee aficionado, this in-depth tutorial will empower you to create ca-quality espresso shots in the comfort of your home. Getting to Know Your Krups Espresso MachineBefore embarking on this espresso adventure, its crucial to familiarize yourself with the components of your Krups espresso machine.Water Tank: Fill this reservoir with fresh, filtered water for optimal espresso extraction.Portafilter: This is the handle that holds the ground coffee.Basket: The basket fits inside the portafilter and houses the ground coffee.Tamper: Use this tool to evenly distribute and compact the coffee grounds in the basket.Steam Wand: This wand dispenses steam for frothing milk for cappuccinos and lattes.Step-by-Step Guide to Brewing Espresso I. Prepare Your Coffee GroundsUse finely ground, freshly roasted coffee beans. The optimal grind size is slightly finer than table salt.2. Fill and Tamp the BasketFill the basket with ground coffee and use the tamper to gently but firmly press down on the grounds. Avoid over-tamping, as this can result in bitter espresso.3. Insert the PortafilterInsert the portafilter into the machines group head and lock it in place.4. Turn On the MachinePress the power button and wait for the machine to heat up.5. Start the ExtractionOnce the machine is ready, press the brew button and let the espresso extract into your cup. The ideal extraction time is around 25-30 seconds.6. Stop the ExtractionWhen the desired amount of espresso has been extracted, press the brew button again to stop the flow.Frothing Milk for Perfect Lattes and Cappuccinos1. Fill the PitcherFill a stainless steel pitcher with cold milk.2. Position the Steam WandSubmerge the steam wand just below the surface of the milk.3. Start SteamingTurn on the steam knob and begin frothing the milk.4. Create a VortexMove the pitcher in a circular motion to create a vortex and incorporate air into the milk.5. Heat and FrothContinue steaming until the milk reaches the desired temperature and frothiness.6. Tap and SwirlTap the pitcher on the counter to release any large bubbles and swirl the milk to create a smooth texture.Troubleshooting Common IssuesProblem: Espresso is too bitterSolution: Use coarser ground coffee or reduce the amount of coffee in the basket.Problem: Espresso is too weakSolution: Use finer ground coffee or increase the amount of coffee in the basket.Problem: Machine is not heating upSolution: Check if the machine is plugged in and the power switch is turned on.Tips for Optimal EspressoUse high-quality, freshly ground coffee beans.Clean your machine regularly to prevent scale buildup.Prime the machine before each use by running hot water through the portafilter without grounds.Experiment with different coffee blends and roasts to find your favorite flavor profile.In a nutshell: Brewing Delectable Espresso at HomeMastering the art of using a Krups espresso machine is a rewarding endeavor that will elevate your coffee experience. By following the steps outlined in this guide, you can consistently create exceptional espresso shots and indulge in the rich, aromatic flavors of ca-quality coffee in the comfort of your own home.Questions You May Have1. How often should I descale my Krups espresso machine?Answer: Descalcify your machine every 2-3 months, depending on the frequency of use and water hardness.2. Can I use pre-ground coffee in my Krups espresso machine?Answer: Pre-ground coffee is not recommended as it can clog the machines filter.3. How do I clean the steam wand?Answer: Purge the steam wand after each use by running steam through it. Regularly remove the steam wand tip and soak it in a cleaning solution. Make your life easier and save time with our instructions for use!Our instructions for use and FAQ are designed to answer all your questions about our products. Choose your product range by clicking on the picture or enter the name or reference of your product in the search engine. Our experts are at your service.

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