

DID YOU KNOW...

CLEANING YOUR MACHINE MAKES YOUR COFFEE TASTE BETTER?

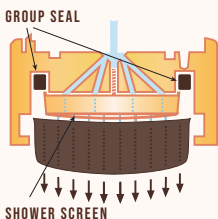
Cleaning your espresso machine regularly is important for two reasons:

MACHINE MAINTENANCE

To keep your machine running smoothly, preventing blockages caused by hard water scale and oil residues. Therefore less technical service is required.

BETTER TASTING COFFEE

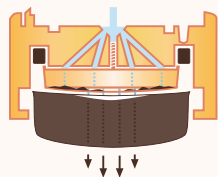
A noticeable improvement in the taste of the espresso. Due to the quality of extraction that can be achieved through a clean, unblocked shower screen.



CLEAN SHOWER SCREEN

Good, even extraction

- Good crema
- Excellent taste



PARTIALLY BLOCK SHOWER SCREEN

Over extraction in one area

- Poor crema
- Bitter taste



FULLY BLOCKED SHOWER SCREEN

NO extraction

- Service call required!

Place your logo and contact information here