

## Perfect Water for Coffee at Home

The ideal water for optimum flavor and full protection of the coffee machine lies within the following ranges:

Total Hardness:	3 - 6 ° dH
Alkalinity/Carbonate Hardness:	2 - 4 ° dH
PH:	6 - 8

Information about your tap water is usually available on the website of your township. You can also measure your water yourself with various test kits.

Most households do not have water within the recommended range. We recommend in any case the use of filtered water, for example with a table filtration jug that can be bought in any supermarket. They reduce both total hardness and alkalinity in your water and decrease limescale buildup in your machine.



To make sure your coffee machine runs on perfectly fresh water and produces best tasting espresso, we recommend filling your water tank with fresh water each morning. Afterwards, flush the group head as follows:

Before your first coffee:	10 seconds
Before and after every brewed coffee:	3 seconds

The use of unfiltered tap water or hard mineral water can compromise your water quality and cause damage to your machine, which is not covered by warranty.

Do not descale your machine with detergent. It can cause blockages in valves or leave residues in the system. Leave the servicing of the machine including descaling up to a professional.