

Perfect Water for Coffee in Gastronomy

The ideal water for optimum flavor and full protection of the coffee machine according to the Specialty Coffee Association lies within the following ranges:

Total Hardness:	2.9 - 9.8 °dH (= 50-175 ppm CaCO ₃)
Alkalinity:	2.2 - 4.2 °dH (= 40-75 ppm CaCO ₃)
PH:	6 - 8

During the installation of your coffee machine, our technician measures your water and installs a suitable water filter and a counter. Make sure you check the counter regularly, in order to replace a spent filter on time. The counter displays the number of liters remaining and counts backwards to zero. Replace it when it is spent (zero) or when the number is flashing, which indicates expiration (1 year).



To make sure your coffee machine runs on perfectly fresh water, the various boilers need regular circulation. We recommend drawing the following amounts of water from your machine every morning before operation:

2 Group machine:

Groups:	2 mins per group
Steam wands:	1 min per wand
Tea water:	1 liter (without temperature bypass)

3 Group machine:

Groups:	2 mins per group
Steam wands:	1 min per wand
Tea water:	2 liters (without temperature bypass)

Failing to ensure boiler circulation as well as the use of spent or wrong water filters can compromise your water quality and cause damage to your machine, which is not covered by warranty. When in doubt, do not hesitate to contact your technician.