

Perfect Water for Coffee at Home

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

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.

We recommend in any case the use of filtered water. Unless your tap is equipped with an in-line filtration system, we recommend using a table filtration jug that can be bought in any supermarket. They reduce both total hardness and alkalinity in our water and decrease limescale buildup in your machine.



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:

La Marzocco

Group:	2 mins
Steam wand:	1 min
Tea water:	1 liter (without temperature bypass)

Rocket Espresso

Group:	2-3 dl
Steam wand:	30 secs
Tea water:	3-4 dl

Failing to ensure boiler circulation as well as the use of unfiltered tap water or mineral water 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 machine dealer.

Do not descale your machine with detergent. It can cause blockages in valves or leave residues in the system. Leave the (recommended) annual servicing of the machine including descaling to your dealership.