

1	HOW TO GET A PERFECT ESPRESSO
2	THE COFFEE / SETTINGS FOR GRINDING
3	WATER TREATMENT / MAINTENANCE



Colour - "Monk's Robe"  
 Flavour- rich in aromas, full-bodied, smooth and soft, a touch of acidity, without any bitterness, lasting flavour.



**1 Water treatment**

Water is a prime input in the making of a cup of espresso coffee, and it deserves special attention. The formation of scale is due to the presence of calcium and magnesium ions that are crystallised by the catalysing effects that occur during heating. Specific tests facilitate the detection of calcium and magnesium bicarbonates contained in the water.

**Aims of water treatment:**

• Taste characteristics:  
 Water should have a neutral taste, with no distortions to its mineral composition.  
 Water should retain its capacities to extract the best from tea and coffee.

• Functional characteristics:  
 Treated water should prevent problems of sediment and scale build-up and should stop precipitation of calcium and magnesium bicarbonates.  
 It can also enrich the water if it is deficient in minerals.

**Situations:** presentation of different water conditions and how they affect the taste and materials.

Type of water	Hard water	Soft water	Chlorinated water	Water containing micro-organisms
Problems	High concentration of calcium and magnesium bicarbonates.	Low content of mineral salts and PH<7 (acidic)	High chlorine content	High concentration of algae and micro-organisms of considerable size
Effect on materials	Scale formation	Metal corrosion	Deterioration of certain materials	Risk of blocking in tubes and filters
Effect on taste	Nil	Impedes the development of flavour	Taste distortions	Risk of taste distortions
Type of treatment required	-BRITA Aquaquell -Resin softeners	BRITA Aquasmart	Active carbon -BRITA Aquavend -Everpure	Active carbon -BRITA Aquavend -Everpure

**IMPORTANT:** For a water treatment system to be effective, it must be regularly maintained by the operator with resin softeners, and by BRITA technical services in accordance with the standard servicing periods: Resin water softeners – twice a month. BRITA – once a year.

**2 Maintenance**

Maintenance should be methodically carried out at regular intervals, thus ensuring top-quality coffee. \*

**Every day:**

- Clean the brewhead (the spray head and interlocking section) by placing the Reneka cleaning kit (Ref: 9003479) in the 2-cup filter-holder and running 4 or 5 short cycles and a rinse.
- Immerse the filter-holders in hot water every night and wash them with a sponge the following morning.
- Wash the draining rack and grills with hot water from the tap.
- Wash the housing and the water outlet channel with hot water (this operation is simplified by the cleaning of the decompression circuits and the brewhead maintenance).
- Carefully clean the steam bottles where residues from reheated drinks awaiting serving have accumulated (milk).



**Every week:**

- Remove spray heads and diffusers from the brewhead in order to clean them in hot water and detergent.
- Clean the bodywork of the machine. Do not use abrasive materials for this to avoid damaging the surface.
- Remember to clean the grinder (see technical guide n° 2)



Photo 1: Removing the spray head

Photo 2: Parts to be cleaned – spray head + diffuser + screw