

# Frother Maintenance

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## Cleaning the Easy Cappuccino Frother

The Easy Cappuccino Frother needs to be cleaned regularly. We recommend at least once a week, but it is best once a day (normally at the end of the day)

- Carefully Remove the unit for the machine by sliding it forward and down
- Disassemble the easy frother into pieces shown on the right, pay special attention to the top valve and the holes in the tap
- Clean each piece, and reassemble, do not force
- Re attach to the machine
- Run 150 ml of water through the unit to clear any residual milk
- Make sure that when you reassemble the tap is flush with the rest of the unit, and
- the tap is pointing upwards as shown on the left, if it is turned then the unit will not flush
- To clean the milk tube, merely soak over night with a dash of lemon or vinegar
- Note: if it is turned then the frothing portion of the unit is by passed.



Tip: rinse the frother with fresh water after use. To do this, dip the hose in a container of water and draw off steam until only clean water flows.

## Cleaning the Professional Cappuccino Frother

Like the Easy Cappuccino Frother the Professional Cappuccino Frother needs to be cleaned regularly. We recommend at least once a week, but it is best once a day (normally at the end of the day)

- Carefully Remove the unit for the machine by sliding it forward and down
- Disassemble the whole profi frother into the pieces shown on the right
- Clean each piece, paying special attention to the top valve and the holes in the tap and reassemble
- Re attach to the machine
- Run about 150 ml of water through the unit to clear any residual milk
- If you have problems frothing repeat, and run more water through
- Make sure that when you reassemble the tap is flush with the rest of the unit, and
- the valve is properly cleaned and re-inserted
- To clean the milk tube, soak over night with a dash of lemon or vinegar

