

Frother Maintenance

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

