



Pro 500

Bedienungsanleitung · Instruction Manual

Lieber Kaffeegenießer, liebe Kaffeegenießerin,

mit der **Profitec Pro 500** haben Sie eine sehr gute Wahl getroffen. Wir wünschen Ihnen viel Freude an Ihrer Siebträgermaschine und vor allem an der Zubereitung von Espresso und Cappuccino.

Wir bitten Sie, diese Bedienungsanleitung vor Gebrauch der Maschine sorgfältig durchzulesen und zu beachten. Sollte der eine oder andere Punkt Ihnen nicht klar und verständlich sein, oder benötigen Sie weitere Informationen, so bitten wir Sie, vor der Inbetriebnahme mit Ihrem Fachhändler Kontakt aufzunehmen. Bewahren Sie diese Bedienungsanleitung an einem sicheren Platz griffbereit auf, um bei eventuellen Problemen auf diese zurückgreifen zu können.

Tipps und Tricks finden Sie auch auf unserer Homepage unter www.profitec-espresso.com.

Dear coffee enthusiasts,

with the **Profitec Pro 500**, you have purchased an espresso coffee machine of the highest quality. We thank you for your choice and wish you a lot of pleasure preparing perfect espresso and cappuccino with your espresso coffee machine.

Please read the instruction manual carefully before using your new machine. If you have any further questions or if you require any further information, please contact your local specialised dealer before starting up the espresso coffee machine. Please keep the instruction manual within reach for future reference.

You can find helpful hints and tricks on our homepage at www.profitec-espresso.com



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(Stempel des Fachhändlers/dealer's mark)

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Technische Änderungen vorbehalten / Technical data subject to change without notice

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Verwendete Symbole / Used symbols

	Vorsicht! Wichtiger Sicherheitshinweis für den Bediener. Berücksichtigen Sie diese Hinweise um Verletzungen zu vermeiden.
	Achtung! Wichtiger Hinweis zur korrekten Bedienung der Maschine.
	Caution! Important notices on safety for the user. Pay attention to these notices to avoid injuries.
	Attention! Important notice for the correct use of the machine.



1 PRODUCT DELIVERY

1 portafilter 1 spout
 1 portafilter 2 spouts
 1 filter 1 cup
 1 blind filter
 1 user manual

1 tamper, plastic
 1 cleaning brush
 1 filter 2 cups
 1 silicon hose for water filter

2 GENERAL ADVICE

2.1 General safety notes

 	<ul style="list-style-type: none"> • Make sure that the local main supply voltage corresponds to the information given on the type plate on the front panel of the espresso machine. • Carry out the installation of the machine according to the instructions in chapter 4. • Plug the machine into a grounded socket only and do not leave it unattended. • Do not roll or bend the power cord. • Do not use an extension cord/ do not use a multiple socket. • Place the machine on an even and stable surface. You can regulate the height by adjusting the feet of the machine. • Never place the machine on hot surfaces. • Never immerse the machine into water; do not operate the machine with wet hands. • Machine should only be used by experienced adult persons. • Machine is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. • Children should be supervised to ensure that they do not play with the appliance. • Do not expose the machine to inclement weather (frost, snow, rain) and do not use it outdoors. • Keep the packing out of reach of children. • Only use original spare parts. • Do not operate the machine with carbonated water. Use with soft potable water only. • Do not operate the machine without water.
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If you have any further questions or if you require any further information, please contact your specialised dealer before starting up the espresso coffee machine.

Our machines comply with the relevant safety regulations.

Any repairs or changes of components must be carried out by an authorised specialty dealer.

In case of non-observance the manufacturer does not assume liability and is not liable for recourse.


Ask for authorised service points outside Europe. See page 1 for your specialised dealer's contact details.

	<p>Important</p> <p>When necessary, make use of a water softener / water filter cartridge in order to reach an adequate hardness degree. If these measures are insufficient, a prophylactic descaling of the machine is possible. Contact your specialised dealer before undertaking this measure. Follow our descaling instructions (see page 19). This will protect your machine against expensive repairs.</p> <p>An already calcified machine may only be descaled by your specialised dealer because a partial disassembly of the boiler and the tubing will be necessary to prevent the system from being blocked by lime residues. A late descaling can cause substantial damage to the machine.</p>
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2.2 Proper use

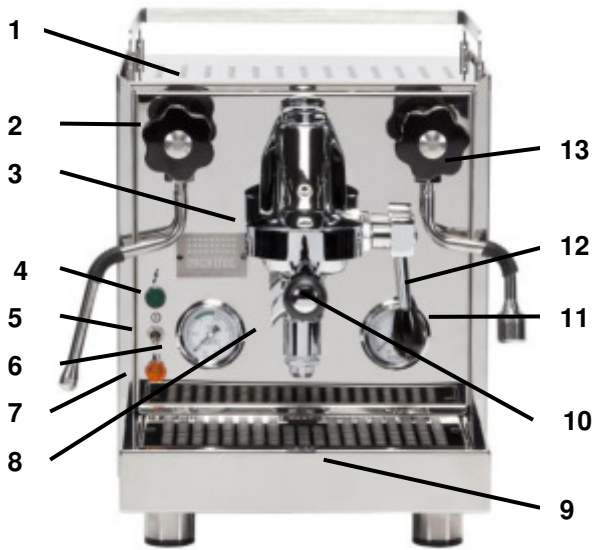
The PROFITEC PRO 500 has to be used for the preparation of coffee only, hot water and steam. The machine is not intended for commercial use.

Use of the machine other than for the above mentioned purpose is strictly prohibited. The manufacturer cannot be held responsible for damages due to unsuitable use of the machine and is not liable for recourse.

	<p>This appliance is intended to be used in household and similar applications such as:</p> <ul style="list-style-type: none"> • staff kitchen areas in shops, offices and other working environments • farm houses • by clients in hotels, motels and other residential type environments • bed and breakfast type environments
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3 MACHINE DESCRIPTION

3.1 Machine parts




- 1 Cup warming tray; fresh water tank underneath
- 2 Steam dispenser
- 3 Brew group
- 4 Green control lamp
- 5 ON/OFF switch
- 6 Boiler pressure gauge
- 7 Orange control lamp
- 8 Portafilter spout
- 9 Drip tray; PID display behind (see image below)
- 10 Portafilter
- 11 Pump pressure gauge
- 12 Brew group lever
- 13 Hot water dispenser



PID display behind the drip tray

The PID control of your Pro500 allows you to regulate the steam temperature and thus the boiler pressure for steaming milk. The steaming temperature is factory pre-set to 120°C (248°F). Inherent to the design of the machine, when modifying the steaming temperature, not only the boiler pressure but also the extraction temperature of the coffee changes.

	<p>Caution! Danger of injury: The following parts are hot or may become hot:</p> <ul style="list-style-type: none"> • area around the steam handle and the hot water handle • steam and hot water tube • portafilter • brew group • body (upper part and side frames)
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3.2 Technical data

Voltages:	EU: 230 V UK: 230 V New Zealand: 240 V	Australia: 240 V US: 115 V Japan: 100 V
Frequency:	EU: 50 Hz UK: 50 Hz New Zealand: 50 Hz	Australia: 50 Hz US: 60 Hz Japan: 50/ 60 Hz
Power:	1,400 W	
Water tank:	approx. 2.8 l	
Measurements:	w x d x h / 302 mm x 447 mm x 393 mm	
Measurements with portafilter:	w x d x h / 302 mm x 555 mm x 393 mm	
Weight:	23.5 kg	

4 MACHINE INSTALLATION



The installation is to be carried out exclusively by qualified specialists, according to the following instructions and in compliance with valid laws.

4.1 Preparation for installation



- Place the machine on an even and stable surface. You can regulate the height by adjusting the feet of the machine.
- Never place the machine on hot surfaces.

4.2 Electrical connection



- Make sure that the local main supply voltage corresponds to the information given on the type plate on the front panel of the espresso machine.
- Plug the machine into a grounded socket only and do not leave it unattended.
- Do not roll or bend the power cord.
- Do not use an extension cord/ do not use a multiple socket.

5 FIRST USE

5.1 First use

Read the instruction manual carefully before operating the machine.



- Prior to starting the machine, check if:
- the steam and hot water valves are closed.
 - the machine is switched off. (Power switch in lower position.)
 - the power cord is disconnected.
 - the drip tray is inserted accurately.

Now you can start up your machine:

- 1 Remove the cup warming tray.
- 2 Take out the water tank and rinse it thoroughly.
- 3 Fill the water tank with fresh water deficient in lime, place it back into the water tank guides and close the cup warming tray.
- 4 Insert the plug into the wall socket. Move the power switch into the upper position. The machine is now on.
- 5 The green control lamp lights up.
- 6 The pump will fill the boiler of the machine with fresh water.
- 7 As soon as the boiler is filled, there will be no more pump noise; the orange control lamp is now on. As soon as the fresh water sinks down to a certain level in the water tank, the machine is switched off and the light of the orange control lamp switches off. In this case refill fresh water. The machine heats up automatically.

- 8 Because a large amount of water is required for the first filling of the boiler, the water tank has to be refilled with fresh water.
- 9 Wait until the boiler pressure gauge indicates approx. 1.0-1.25 bar or until 120°C have been reached.
- 10 A manual "boiler ventilation" is not necessary because the PROFITEC PRO 500 is equipped with a professional depression valve that ventilates the boiler automatically during the heat-phase.
- 11 Move the brew group lever into the upper position and dispense approx. 500 ml of water. This way, the heat exchanger will be filled with water and the circulation of the water in the thermosyphon system begins.
- 12 Move the brew group lever into the lower position. Refill the water tank.
- 13 The machine is now ready for use. Put the cups on the cup heater tray in order to preheat them and enjoy your coffee.



The PROFITEC PRO 500 has a fuse to prevent the machine from overflowing. It is possible that the machine does not heat up when using it for the first time or when dispensing large quantities of water over the hot water valve. In this case, please switch the machine off and on.

6 USE OF THE MACHINE

6.1 Preparation of the machine

The switched off machine is to be placed into operation as follows:

- 1 Fill water into the water tank if necessary.
- 2 Turn the machine on (power switch in upper position).
- 3 Wait until the pressure gauge indicates approx. 1.0-1.25 bar or until the preset temperature on the PID is reached.
- 4 Depending on the ambient temperature, the heat-up phase is approx. 15 minutes.
- 5 The machine is now ready for use.
- 6 Insert the portafilter and move the brew group lever into the upper position. Release some hot water. This way the portafilter will be completely heated.



It is recommended to leave the portafilter in the brew group, keeping it warm for optimum coffee dispensation temperature.

6.2 PID-display functions

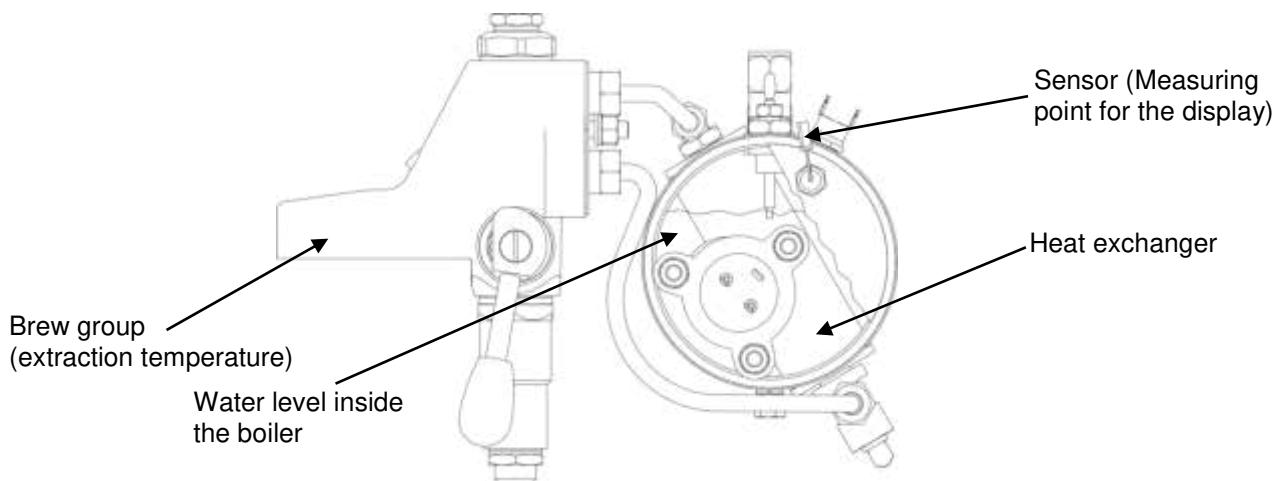
The following explains the different programming options of PID control.

6.2.1 Programming the temperature

The PID control allows you to program the steam temperature and thus the pressure inside the boiler for steaming milk and to modify the extraction temperature of the coffee from the brew group.



Please note that after modifying the steam temperature via the display it may take a while until the brew group temperature has been reached.







Below you find a table that indicates the set steam temperatures and the resulting extraction temperatures according to a measurement series with consistent parameters. At the time of coffee extraction, the machine was on for 20-30 minutes.

This table can be used as a general guidance. However, please note that the temperature values indicated in the table may differ from the actual temperature values due to parameters such as ambient temperature, time of use of the machine since it has been switched on, extraction time of the coffee, possible lime residues etc..

Technically, the boiler temperature can be set between 80° and 128°C (between 176°F and 262°F). In the table, only the recommended boiler temperature interval from 116 to 124°C (from 240,8 to 255,2°F) is indicated.



Boiler temperature at the measuring point/display	°C	116,0	117,0	118,0	119,0	120,0	121,0	122,0	123,0	124,0
Extraction temperature at the brew group	°C	89,9	90,4	90,9	92,3	93,4	93,9	94,8	95,5	96,2
recommended										
Boiler temperature at the measuring point/display	°F	240,8	242,5	244,4	246,2	248,0	249,8	251,6	253,4	255,2
Extraction temperature at the brew group	°F	193,8	194,7	195,6	198,1	200,1	201,0	202,6	203,9	205,2

To adjust the temperature please follow the instructions below:

1. Switch the machine on. The temperature of the boiler is of no importance in programming. The heater is inactive during programming.	
2. Press + and - at the same time until 't1' appears on the display.	
3. Press + in order to progress to the submenu of 't1' and to change the temperature value. The nominal temperature value is displayed.	
4. Quickly press - to decrease + to increase the nominal temperature value.	
5. Please wait a short while after having set the nominal temperature value; 't1' will be displayed.	
6. Press - in order to leave the programming mode.	

6.2.2 Programming the ECO mode

The ECO-Mode gives you the option to set a timer that will automatically switch off your machine. After the last brewing process, the machine will start the timer. The timer will be running in the background and is not visible. When the timer ends the machine will automatically turn off. To reactivate the machine, either press a PID key or switch the machine off and on again.

1. Switch on the machine.	
2. Press + and - at the same time and "t1" will appear on the display	
3. Press the - button until you reach "Eco". Press + to enter the Eco menu.	
4. Now you can carry out the programming in steps of 30 min by pressing + and - . In order to leave the programming mode, wait a short time and the menu will be left automatically.	
5. After a short period the setting will be adapted and saved.	

6.3 Preparing coffee

Use the portafilter with 1 spout and the correspondent filter (1 cup) for the preparation of 1 cup. Use the portafilter with 2 spouts and the big filter (2 cups) for the preparation of 2 cups. Make sure that the filter is firmly locked into the portafilter.

Fill the ground coffee into the filter (approx. 7 g) into the 1 cup-portafilter and approx. 14 g into the 2 cups-portafilter. Compress the ground coffee with a tamper. Clamp the portafilter firmly into the brew group.

Place the cup under the spout of the portafilter (for the preparation of 2 cups, put 1 cup under each spout). Move the brew group lever into the upper position. When the cup is filled, move the brew group lever into the lower position.

The remaining pressure/water will be discharged into the drip tray by the lower part of the infusion cylinder. The pump pressure can be read on the pump pressure gauge.

Advice: After the brewing process, the gauge will still indicate a certain amount of pressure. Only when preparing another cup of coffee the buildup of pressure is visible again.



If the brew group lever is not moved into the lower position properly, hot water and grounds can squirt out of the group while taking out the portafilter. This may cause injuries.



- **Only freshly ground coffee allows for an optimal coffee result. Therefore, use a professional coffee grinder.**
- We recommend to use a stainless steel tamper with a diameter of 58 mm for optimum tamping.

6.4 Dispensing of hot water


- 1 Place an adequate water container (with a heat-insulated handle) under the hot water dispenser. After having moved the power switch into the lower position, you can dispense water (e. g. for tea) by opening the hot water lever.
- 2 After dispensing water refill the water tank if necessary and switch the machine on again. The boiler will be filled with fresh water automatically.



	When the machine is switched off, more hot water can be dispensed. However, one does not necessarily have to switch off the machine for dispensing hot water.
	Caution! Place the nozzle of the dispenser into the water container in order to avoid injuries due to hot water spraying.

6.5 Dispensing of steam

The PROFITEC PRO 500 makes it possible to generate large amounts of steam in order to heat or froth beverages, e. g. milk or punch. It is a professional and compact espresso coffee machine with an enormous steam volume. Therefore, within a few seconds you can prepare milk froth. Please pay attention to the instructions below. Do not bring the milk to a boil, otherwise it is not possible to get the milk to froth.


- 1 **Important:** In order to get the best result when frothing milk, open the steam lever for approx. 5 seconds to release condensation water in the pipe.
- 2 Immerse the steam nozzle (at the end of the steam dispenser) into the liquid.
- 3 Re-open the steam handle.
- 4 Heat and/or froth the liquid.
- 5 After frothing or heating, release the steam into the drip tray to keep the holes of the steam nozzle clean.

	Risk of injury Always keep the steam nozzle underneath the surface of the liquid while heating or frothing in order to avoid spraying.
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	Important Clean the steam nozzle and the steam dispenser after every application with a non-abrasive, damp cloth; this removes possible liquid residues.
	Risk of injury Avoid skin contact with the steam dispenser while cleaning!

7 CLEANING AND MAINTENANCE

Regular and accurate care is very important for the performance, the longevity and the safety of your machine.

	Caution! Always switch the machine (power switch in lower position) off, disconnect the power cord and let the machine cool down to room temperature (for at least 30 minutes) before cleaning.
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7.1 General cleaning

Daily cleaning:

Portafilters, filters, water tank, drip tray, drip plate of the drip tray and tamper require daily cleaning with warm water and/or with a food safe detergent.

Clean the shower screen and the group gasket in the lower part of the group and remove visible dirt without disassembling the parts.

Cleaning as necessary:

Clean the steam and hot water valve after every use.

Clean the body when the machine is switched off and cold.



Use a soft and damp cloth for cleaning.
Never use abrasive or chloric detergents!

Empty the water drip tray regularly and do not wait until it is full.

7.2 Brew group cleaning and degreasing

A brew group cleaner in tablet form is available at your specialised dealer. With this detergent, you can clean and degrease the group very easily. The cleaning is carried out by using the blind filter included with delivery. The group cleaning with the Profitec cleaning tablets can be carried out every week

Follow the instructions as noted below:

- 1 Heat up the machine(boiler pressure 1.0-1.25 bar or preset temperature on the PID).
- 2 Place the blind filter into the portafilter.
- 3 Put a tablet or the powder into the portafilter.
- 4 Clamp the portafilter into the brew group.
- 5 Operate the group lever for approx.. 20 seconds. The blind filter will fill with water.
- 6 Let the detergent react, moving the group lever into the middle position, approx. 45°. (Do not move it into the lower position.)
- 7 Move the lever into the lower position after approx. 1 minute. This way, the fats and oils can be discharged by the infusion cylinder.
- 8 Repeat points 5-7 up to 10 times, until only clear water is discharged by the infusion cylinder.
- 9 Rinse the portafilter and the blind filter with fresh water. Then replace the blind filter with the filter for coffee.
Operate the group lever for approx. 1 minute. Then move it back into the lower position.
- 10 Remove the portafilter and repeat point 9. After this, the brew group is ready for use.

**Caution!**

Beware of hot sprayings while cleaning the brew group.

7.3 Prophylactic descaling

A regular descaling of the machine is recommended in order to avoid strong calcification and expensive repairs. While descaling, always take into account the hardness degree of the water. It is very important to use a sparing descaler which does not affect the metal. You can purchase a descaler (in powder or tablet form) perfectly suited for your machine at your specialised dealer. Just fill the water tank with fresh water and dissolve the descaler in it. Then proceed as follows:

- 1 Heat up the machine until the operational pressure or the preset temperature on the PID has been reached.
- 2 Switch off the machine.
- 3 Empty the boiler completely by operating the hot water dispenser. Discharge the heat exchanger by operating the brew group lever. Then close the hot water dispenser and coffee dispenser.
- 4 Dissolve the descaler in water according to the instructions and pour the solution into the water tank.
- 5 Switch on the machine. This automatically fills the empty boiler. Afterwards, operate the brew group lever and release about 250 ml water through the group. The heat exchanger will fill up with the descaler solution.
- 6 Place the portafilter with the blind filter into the housing of the group and operate the brew group lever 3 times for about 20 seconds each time. Move the lever into the lower position after every operation. This descales the expansion valve.
- 7 After this process, let the descaler react according to the manufacturer's instructions.
- 8 Release the remaining descaler solution by operating the brew group lever.

- 9 Switch off the machine and empty the boiler by operating the hot water dispenser. (It is recommended to unscrew and remove the nozzle of the hot water dispenser so that no dirt or lime can accumulate inside the nozzle.)
- 10 Clean the water tank, then pour fresh water into it.
- 11 Switch on the machine. The boiler automatically refills with fresh water.
- 12 Refill the water tank with water.
- 13 Operate the brew group lever 3 times for approx. 20 seconds. Move the lever into the lower position after every operation. This rinses the expansion valve. Then remove the blind filter from the portafilter.
- 14 Operate the brew group lever for approx. 60 seconds in order to rinse the heat exchanger.
- 15 Repeat points 9 – 11 three to five times in order to rinse the boiler.



Important!

These descaling instructions are only meant for prophylactic descaling. Please do not descale the machine if it is already calcified. While descaling the machine, the lime residues can plug certain components, such as valves, gauges etc., causing damage to your espresso coffee machine. In this case, please contact your specialised dealer. It is likely that a professional descaling has to be carried out which requires the disassembling of boiler and tubing. Damage to persons or to the material, caused by calcification in and on your machine, is not subject to the manufacturer's liability. In this case the warranty expires as well.







7.4 Maintenance







(If you have any questions, please contact your specialised dealer.)

Replacing the group gasket and the shower screen:

Switch off the machine (power switch in lower position) and disconnect the power cord. Let the machine cool down to room temperature.

Follow the steps as indicated below:

<p>1 Brew group in the beginning.</p> 	<p>2 Use a flat screwdriver to pry out the shower screen and the group gasket.</p> 	<p>3 The shower screen and the gasket are now nearly removed.</p> 
<p>4 Completely remove the shower screen and the gasket.</p> 	<p>5 Keep the new spare parts ready at hand (the rounded side of the group gasket upwards into the brew group).</p> 	<p>6 Clean the brew group with a brush. Lock the shower screen firmly into the gasket.</p> 

<p>7 Insert the shower screen into the brew group.</p> 	<p>8 Take the portafilter without filter.</p> 	<p>9 Clamp the portafilter into the brew group.</p> 
<p>10 Then, move the portafilter until the shower screen is locked firmly into the gasket.</p> 	<p>11 Now you can easily lock the portafilter into place.</p> 	<p>12 The brew group is ready for use.</p> 

The machine can be used again, as described in chapter 6 of the instruction manual.



The steam nozzle is blocked

Clean the holes of the steam nozzle carefully with a needle or paper clip.
For this purpose the steam nozzle may be unscrewed as well.
Replace the steam nozzle.


8 TRANSPORT AND WAREHOUSING

8.1 Packing

The PROFITEC PRO 500 is delivered in a special carton and protected by a plastic cover and foam.

	<p>Caution! Keep packing out of reach of children!</p>
	<p>Important Keep packing and packing material for possible transport! Do not throw it away!</p>

8.2 Transport

	<ul style="list-style-type: none"> • Transport the machine only upright, if possible on a pallet. • Do not tilt or turn the machine over. • Do not stack more than three units on top of each other. • Do not place other heavy items on the packing.
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8.3 Warehousing



- Keep the machine packed in a dry place.
- Do not stack more than three units on top of each other.
- Do not place other heavy items on the packing.

9 DISPOSAL



WEEE Reg.-Nr.: DE 97592029

This product complies with EU Directive 2002/96/EC and is registered according to WEEE (Waste Electrical and Electronic Equipment).

10 CE CONFORMITY



Conformity

The product complies with the following EU Directives:

Machine: 2006/42/EC


Low Voltage: 2006/95/EC

EMC: 2004/108/EC

PED: 97/23/EC

EN-Directives: EN 292-1, EN 292-2, EN 60335-1, EN 60335-2-75, EN 55014, EN 61000-3, EN 61000-4, ENV 50141, EN 55104

11 TROUBLESHOOTING

Problem	Possible cause	Troubleshooting
Little or no crema on top of the coffee	The grind is not fine enough	Use a finer grind setting. Tamp the ground coffee more firmly.
	The coffee is too old.	Use fresh coffee
	There is too much chlorine in the water.	Use a chlorine filter.
	The amount of ground coffee is not enough.	Use the right coffee amount: Approx. 7 g – 9 g of coffee for each cup.
	The shower screen is dirty.	Clean the brew group.
Sparse coffee dispensing, only drop by drop	The grind is too fine.	Increase the grind setting. Tamp the ground coffee only slightly.
	There is too much ground coffee.	Use approx. 7 g – 9 g of coffee for every cup.
The machine is switched on, but the machine does not work.	The orange control lamp is switched off: there is not enough water in the water tank.	Refill water.
	Water was refilled, the orange control lamp is switched off.	Switch on/off the machine. Make sure that the floater in the water tank is in the correct position. (The side of the floater with the magnet point should face towards the inside of the machine. The floater itself should be inserted with the magnet point on the upper part of the floater side.) 
	The water tank is not fixed properly.	Fix the water tank properly.

Problem	Possible cause	Troubleshooting
Machine does not heat anymore, the temperature falls off.	Is it possible you did not exit the programming menu on the display?	Press — in order to leave the programming mode.
Weak “body”	The grind is not fine enough.	Reduce the grind setting.
	The coffee is old.	Use fresh coffee.
	The amount of ground coffee is not enough.	Use approx. 7 g of coffee for each cup.
	The shower screen is dirty.	Clean the shower screen.
Coffee is too cold.	The set temperature is too low.	Increase the temperature via the PID display (see chapter 6.2)
Coffee is too cold, also after I modified the set temperature via the display.	The machine is possibly calcified.	Please have the machine decalcified by your specialised dealer.
Foam instead of crema	The coffee beans are improper	Use another coffee bean.
	The setting of the coffee grinder is not suited for the coffee beans in use	Adjust the coffee grinder (When changing the coffee beans, changing the grind may also be necessary.)
Coffee is dripping from the portafilter/ brew group	Portafilter has not been inserted properly.	Insert the portafilter properly.
	Group gasket is damaged.	Exchange group gasket and shower screen.
	Coffee residues block group gasket and shower screen.	Clean the brew group (group gasket and shower screen) carefully with a cloth.

If the machine will not be for a long period of time, it is recommended to


.. **clean the brew group** (see instructions on page 18). Afterwards, please do not clamp the portafilter back into the brew group.

.. **empty the boiler**. Switch the machine off and open the hot water handle. Due to the boiler pressure, the boiler water is now discharged by the hot water dispenser. Close the hot water handle. To restart the machine, see chapter “First use”.

If no tea water is used, please renew the water every 1-2 weeks.

How to froth milk

- If possible, use cold and fresh milk with a fat content of approx. 1.5 % or 3 %. Even homogenised milk is suitable – if you prefer.
- Use a frothing container (made of metal) with a minimum volume of 0.5 litres. The size of the container should not be too wide. A narrow and high container is more suitable.
- Open the steam valve for approx. 5 seconds to release the condensation water and to create dry steam.
- Fill 1/3 of the container with milk and place it under the steam nozzle. The nozzle should be immersed in the middle of the frothing container, just below the surface.
- Slowly open the steam handle. Steam pervades the milk.
- Keep the frothing container still.
- After a few seconds, you will notice a light suction in the frothing container. Proper frothing begins. Move the frothing container downwards as the milk level increases. The steam nozzle must be kept just under the surface of the frothed milk.
- Attention: When the desired amount of milk froth is reached, immerse the entire steam nozzle in the frothing container for a short time and close the steam handle.

	Milk proteins “froth” with a temperature up to 77°C. Once this temperature is exceeded, the milk does not froth any further.
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- Advice: When the milk frothing is finished, just shake the frothing container a little bit in order to make the milk bubbles ascend to the surface and to get a compact milk froth.
- After frothing the milk, release steam into the drip tray to avoid blockage of the steam nozzle.