

THE MOST IMPORTANT  
**8 CARE TIPS**  
FOR COFFEE MACHINES



**coffeano**  
PREMIUM QUALITY

# THE 8 MOST IMPORTANT CARE TIPS FOR COFFEE MACHINES

## No more bad coffee taste due to lack of hygiene!

Most people experience coffee as a pleasure and associate positive thoughts and feelings with it. But what is left of it, if you know how it often looks in coffee machines and fully automatic coffee makers. This can really take away your coffee craving! Contaminated and unhygienic conditions in the machines make the coffee taste worse and worse and can be particularly harmful to health. Have you ever thought about this? Not to mention what bacteria and co. do to your machine! A lack of hygiene can cost you dearly if it causes irreparable damage.

## What exactly is the problem?

- **Coffee fats and oils:**

Coffee fats and oils in coffee beans leak out during grinding and pressing of the coffee bean. They settle in pipes, sieves and the brewing group of an automatic coffee machine and cannot be dissolved with water. Together with lime and water, the solidified deposits become rancid over time and bitter substances are formed.

This makes the machine unhygienic to use, and the coffee simply tastes bitter. In addition, the strainers become clogged and expensive repairs are often necessary.

- **Bacteria, fungi, algae etc.:**

Fully automatic coffee machines in particular are an ideal breeding ground for bacteria, salmonella & Co.

They feed on the remains of the ingredients as well as on coffee powder residues, some even on caffeine.

So it often happens that you drink contaminated coffee without noticing it! Consistent care is essential for reasons of hygiene, but also for health reasons.

- **Lime and slime layer in the water tank:**

If the water tank is not cleaned regularly, bacteria can adhere better to the limescale. The harder the water that is used, the more important it is to make sure that no deposits are deposited. Also, the water should not stand for too long or new water should not be poured on top of residual water in the tank.

After a short time, bacterial biofilm will form. The water contaminated with bacteria flows directly into the brewing group and the hoses. Bacteria can also end up directly in your coffee cup, thanks to the lime that lowers the brewing temperature! But this could easily be prevented!

- **Mould in the marc container:**

Moist and warm coffee residues are the ideal basis for mould growth. That's where it can really spread. No question that coffee grounds should be disposed of daily!

So what is the solution to avoid all this? Regular cleaning and descaling with the right products is the key to your hygienic and aromatic coffee. Your coffee machine and your wallet will thank you for it:

## TIPS FOR DESCALING

### **What you should know about the effects of descaling agents to avoid serious mistakes!**

Buying the right descaler is a great challenge for the owner of a coffee machine, i.e. a large proportion of Germans. The choice of professional descaling products and household remedies is confusingly large, making the right decision here is a difficult task. But why is descaling so important? The clear answer: descaling is extremely important for the functionality and service life of the coffee machine, because limescale deposits damage the machine, which can lead to high costs. Likewise, the taste of coffee depends to a large extent on regular descaling of the machine (we have recently reported on this in more detail) and who likes to let limescale particles in the cup, lukewarm coffee temperature and a bland taste spoil their coffee enjoyment.

### **Coffeeano would like to make your choice easier! Which active ingredient is really suitable and the right one for you:**

#### **Citric acid - probably not the right decision for you and your coffee machine!**

- Citric acid is not suitable for hot descaling, but only for use with cold or lukewarm water! Although limescale is removed, calcium citrate (from the combination of limescale and citric acid) is produced when the coffee is heated. Instead of lime, a white sticky mass now settles in the machine, which cannot be removed! The fine nozzles of the machines become defective, an expensive repair is no longer avoidable!
- Citric acid in the home is wonderful - but not in coffee! The typical coffee aroma rounds off the perfect coffee pleasure

#### **Vinegar essence - we advise against it!**

- Although vinegar essence is suitable for hot decalcification, it is very aggressive! Vinegar not only removes limescale, but also impairs the function and durability of the coffee machine. The essence attacks the materials of the components, as well as the rubber seals and pipes, which become porous as a result.
- A strong vinegar smell is dominant and unpleasant, both in the room and in the coffee itself! The adulterated coffee smell takes away the pleasure of drinking coffee.
- Vinegar taste - Coffee taste can be severely impaired and adulterated until the first cups of coffee are inedible after descaling. A no-go for all Frahlinglovers!

#### **Amidosulfonic acid - many advantages, our Coffeeano tip!**

- Acts many times faster than conventional substances
- Decalcifies much more thoroughly than other active ingredients, as it is extremely effective
- Very good material compatibility, especially with aluminium, which is used in numerous components
- Totally odourless - the delicious coffee aroma remains unaltered
- Absolutely odourless - has no effect on the coffee taste. The coffee tastes like it should: like coffee!

- The coffee machine is immediately 100% ready for use again after descaling and the necessary rinsing process!

### **Conclusion - choosing the right descaling agent:**

The coffee professional, as a fragile lover and attentive coffee machine owner, uses a product with amidosulfonic acid. Coffeeano Safe & Protect descaling products are based on this active ingredient. The effective and gentle descaling of your machine is important to us, as is your untroubled perfect coffee enjoyment!

### **What does limescale actually do?**

There are layers of rock in rainwater that get into the ground water and thus into our tap water. Lime is formed by the calcium and magnesium salts contained in the water, which settle when heated. It is deposited everywhere in the appliance!

This means: the longer you wait, the less the coffee tastes and the machine suffers unnoticed damage. How annoying and unnecessary, because it is so easy to prevent it!

### **What happens if you descale irregularly:**

- Dirt and bacteria settle in the coffee machine, which will stop at the limescale!
- particles of limescale get into the coffee because the hoses are blocked by limescale and too little or only limy water flows through. These impair the taste considerably!
- Lime reduces the brewing temperature, the ideal brewing temperature is no longer reached! The coffee does not develop its full aroma!
- The brewing process is prolonged because the water takes longer to heat up due to the calcified pipes. Now you have to wait even longer for your coffee!
- The fill quantity is reduced due to problems with heating, your cup no longer fills up and you have to be satisfied with 'less'!
- When the coffee machine is running, it becomes louder. The pump has to do more to transport the water through the lime layer. The noise level increases, which does not help the desired relaxation!
- Unnecessary waste of money for energy consumption and repairs or new purchases due to limescale damage.

Lime damages your appliance, which has a negative effect on its functionality and service life. Descaling protects against such damage and also ensures lower electricity consumption, the preparation process is no longer disturbed by lime. Decalcifying is therefore an extremely worthwhile investment.

## **This is the solution for descaling:**

Do not consider descaling and the care of your coffee machine as a 'must', but as something positive! Don't see the 'annoying' amount of time it takes! In fact, a fully automatic coffee machine only needs a few interventions of 2 - 3 minutes, the rest is done all by itself! With the professional descaling products from Coffeeano Safe & Protect, it is particularly thorough and fast, because the descaling formula is designed for this.

## **Decalcifying saves time**

Everyone knows this: the coffee machine needs to be descaled again and may even indicate this. You can even tell from the outside of some machines that you urgently need to decalcify them. But what do most coffee drinkers think? NOW NOT, but tomorrow, next week, next month! But that can cost you dearly. Many people don't even know that lime is the number one killer of taste and appliances!

What many do not know: Decalcifying saves time! After descaling, the coffee machine runs faster again and you have to wait less for your coffee.

## **Cleaning tips**

### **Do not forget the water tank!**

The most common mistake in the care of coffee machines is to forget the water tank when cleaning and descaling. 99% of coffee consists of water. Only if the water tank is hygienic is it also the coffee prepared. Take a look at your water tank and imagine that you would get a glass of water in a restaurant that looks like your water tank. Would you still drink it?

### **Pouring away residual water**

The second most common mistake is that when filling the water tank, the remaining water is not poured away. This means that mucilage is deposited in the water tank over time and gets into the coffee.

### **Cleaning removable parts separately**

Regularly clean all removable parts and also the outside of the machine with a clean cloth or brush. It is best to dissolve a cleaning tablet in a little water and then use the solution for cleaning.

### **Use a breakfast bag for marc containers**

If the design of the coffee machine allows it, a breakfast bag can be used for the marc container. This is particularly hygienic.

### **Chemical taste after cleaning**

If the coffee still tastes a little chemical after cleaning, the coffee machine must be rinsed again.

Hygiene and perfect coffee taste are inseparable! Regular care ensures a long service life for your machine and optimum germ-free coffee enjoyment.