



1 Stand by Mode
Main power always (ON)



2 Aim Steam wand into Drip tray



3 Slowly open steam valve



4 Press Steam button (ON)
(Heating lamp will glow)



5 Wait until steam no longer splatters
(Approx 1 minute)



6 Close Valve



7 Wait till pressure is >2 bar



8 Texture milk
(Best results use 400 – 500ml jug)



9 Close Valve



10 Purge steam wand



11 Switch off steam button
(Heating lamp will go off)



12 Aim Steam wand into Drip tray



13 Press Hot Water button (ON)



14 Slowly open steam valve



15 When water runs freely; press
Hot Water button (OFF)



16 Close steam valve

Notes:

- Using this method will return you to stand-by mode, ready for extraction.
- Milk texturing and coffee extraction cannot be done together, advisable to extract coffee prior to milk texturing.
- Always use **caution** when opening steam valve as there may be pressure, always open slowly.
- To “Purge steam wand” (step 10) briefly; open and then close valve to clear any milk residue from the wand and nozzle.
- To avoid any dripping or spillage always aim steam wand into drip tray.