

COFFEE MACHINE-STEAM WAND PROCEDURE

YOU WILL NEED:

- SANITISED CLEANING CLOTH

1



The steam arm must be kept clean at all times, free of any milk residue, with all of the steam jets clear of blockages.

2




Before frothing your milk each time you must purge the steam arm, by turning the knob 1 full turn until you see clear steam, then turn off.

3



Immediately insert the steam arm into the milk and turn the wand one complete turn, now froth your milk.

4




Once the milk is at the correct temperature turn the knob into the off position until hand tight and remove from the milk.

5



Using a clean damp sanitised cloth wipe all visible milk residues from the steam arm, taking care as this will be extremely hot.


6



Now purge the steam arm as seen in step "2" return the steam arm to its rest position.

7

Cleaning a Burnt steam arm



If the steam arm becomes "burnt" it will need cleaning immediately.

8




Taking a wet, clean, sanitised cloth, wrap it tightly around the steam arm, then leave to stand for 5-10 minutes

9




After 5-10 minutes remove the cloth, and firmly, and repeatedly wipe all the milk residues away, if the arm remains dirty then repeat step 6 & 7 until clean

10



Purge the steam arm as in step 2, and return to its rest position.

11



Now your wand is ready to use again !!!

12

DO NOT.....

- Leave the wand soaking in anything for Any period of time
- Use scoring pads, abrasives, degreasing agents
- Scrape the steam arm with spoons, blades or other such utensils
- Remove the tip of the steam wand

IMPORTANT!

**STEAM WANDS
MUST NEVER BE
LEFT SOAKING IN
WATER OR MILK!**