

DON'T DO THIS!



Don't ever clean the steam wand of your espresso machine by soaking it in water.

The reason for this is that milk can be sucked back up into the boiler. Once in the boiler the milk is very difficult to remove.

The resulting repair bill will cost your business several thousand dollars!

The best practice is to wipe your steam wand immediately after each use with a cloth dedicated to this purpose. If this has been neglected then the only safe way to remove the build up is to wrap the wand tightly with a damp tea-towel and turn the steamer on for 30 seconds. Be careful removing the towel as it will be very hot. After this the wand can be easily wiped clean.