



B O T T E G A
C O F F E E

ESE Coffee Pod Machine

Congratulations on the purchase of your new coffee pod machine!

We are sure that you, your family and friends are going to enjoy the quick, easy and money-saving cups of coffee that your new coffee machine will produce for you.

Thank you for choosing Bottega Coffee.

You may find some residual water on or in the machine prior to use. This is a result of the testing carried out by our technicians to ensure that the machine works prior to dispatch & delivery.

One of the most important, but often overlooked factors in producing excellent quality coffee is keeping your espresso machine clean. Unfortunately, no matter how good your coffee is, how many barista courses you attend, or how expensive your machine is, if your machine is not clean, the results can be average to unpleasant, and its functionality will gradually deteriorate.

Please read carefully the instructions manual that came with your coffee machine and follow the recommended maintenance procedure.

1. Do not leave used coffee pods in the extraction basket. Always discard them immediately after use.
2. Flush the water once every 3 months with suitable cleaner/descaler. You will find a good selection of these products on our website: www.bottegacoffee.com.au
3. Once a day, lock the handle without a coffee pod and extract some water to clean the pod holder.

If unsure or unclear on anything, please don't hesitate to contact us.

Water quality

The quality of the water you use is important. Water quality has an impact not only on the taste of your espresso, but it also plays an important role in aiding the longevity of your espresso machine and water chemistry can change seasonally and geographically. High levels of minerals can cause problems for your machine as calcium and magnesium calcify creating a deposit called lime scale which can coat interior surfaces. This can eventually lead to blocked pipes, which restrict the operation of the precision water control devices and can cause valves, etc to leak. Lime scale can also coat heating elements, making them considerably less efficient.

Classification	Total Hardness: Milligrams Per Liter (mg/L)
Soft	0 – 17
Slightly Hard	17 – 60
Moderately Hard	60 – 120
Hard	120 – 180
Very Hard	Above 180



BOTTEGA
COFFEE

Please re-order directly from our website, where you can browse our entire range of products.

Grazie for your order.



Website



Instagram

www.bottegacoffee.com.au