

How to avoid the cappuccino/latte being watery?

Some customers may encounter the situation that the cappuccino/latte tastes watery.

This might be caused by:

1. Not enough coffee ground used;
2. Long time for not using the machine;
3. Residual water left inside the milk dispensing tube.

How to solve the issue:

1. Use 7-9g coffee ground for a small cup, 13-15g coffee ground for a big cup;
2. Run a deep cleaning cycle then purge out the residual water before making Cappuccino/Latte;
3. Use manual frothing function to purge out the residual water from the milk dispensing tube before making the first cup of Cappuccino/Latte.

Please follow below steps:



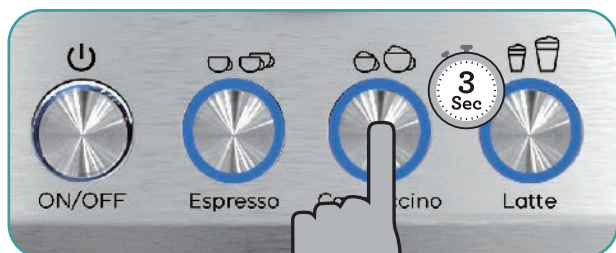
1. All buttons are fully illuminated=Ready.



2. Place cup on drip tray and position brew head.



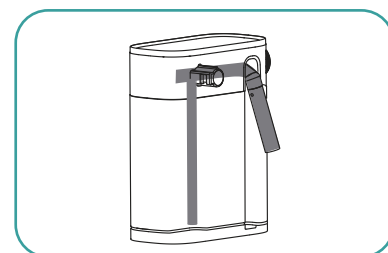
3. Turn the knob clockwise to rotate the milk dispensing tube, point it in the direction of the cup.



4. Press and hold the Cappuccino button for 3 seconds. The machine will start frothing milk.



5. Let the machine keep frothing milk for 3 seconds, then press the Cappuccino button again to stop.



6. This process can purge out any residual water from the milk frothing tube.

Now, the machine is ready to make a tasty Cappuccino or latte.



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