

## Different quantities filled into the cups

In normal use, the brewing unit will become dirty / clogged slowly or fast, depending on the type of coffee made. This results in counter-pressure which has the effect that less water flows through the ground powder, which in turn means that cups will be filled with less coffee (coffee pads will be wetter instead).

### Cause


- **The coffee powder is in the channel between the grinder and the funnel at night.**  
This means that when the machine has not been used for some time (e.g. in the morning) the first cup will be filled with less coffee. The powder has drawn moisture and has hence taken on a completely different texture than freshly ground coffee, i.e. it is stickier, more compact and tighter.
- **Coffee brands will all differ in terms of flavour and soiling.**  
Particularly for coffee types which are declared "strong espresso", the brewing unit and the sieves may be extremely clogged or clotted after brewing only a few cups of coffee.
- **Soiling clogs the brewing unit.**  
The result is that the brewing unit can no longer allow water to pass through. The pressure escapes through the excess pressure valve or the brewing unit and fluid runs into the drip tray.

Coffee beans that have been strongly roasted are more suitable for commercial and piston-type machines and are less suited to fully automatic coffee makers in private households. Coffee beans that are not as thoroughly ground are more suitable for these fully automatic machines. They are sometimes declared as being "suitable for caffè crème and espresso" on the packet.

### What to do

It is absolutely essential to clean the machine regularly in order to counteract the erratic dispensing. The cleaning instructions contained in the relevant service manuals and instructions for use must be observed. **To clean the machines, customers need the cleaning kit with spare-part no. 53 42 56.**

#### The following points apply generally when cleaning:

- The brewing unit must be cleaned with lukewarm water at least once or twice a week. The brewing unit is not suitable for rinsing in dishwashers.
- The brewing unit may only be removed when it is in the normal position - indicated with an N - and when the two arrows are opposite one another (  ).
- The sieves in particular must be cleaned with a scrubber or a cleaning brush whenever necessary. The top sieve (C) should be removed with the key (D) and cleaned thoroughly once a month to remove coffee oil and coffee residue.
- Before replacing the brewing unit, make sure that the funnel is dry! The ground coffee will stick to it if it is not.
- The red sealing ring (B) on the top piston should be replaced once a year or at the latest after dispensing the 500th cup of coffee.
- The red sealing ring must be lubricated once a month or every time the gasket is replaced.
- The small black sealing ring (E) must be lubricated.
- The water intake connection (A) to the brewing unit must be regularly lubricated with silicone grease.

