

ENJOY LIFE & COFFEE

Made in Italy

la CAPSULERIA®

Premium Coffee & Beverage

the guide to the correct

Descaling

of your machine
coffee machine

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A high-angle, close-up photograph of a large, circular metal roasting drum. The drum is filled with a vast quantity of dark brown, roasted coffee beans. The beans are densely packed and show a slight sheen. In the lower right quadrant, a polished metal scoop with a long handle is partially submerged in the beans. The lighting is dramatic, highlighting the texture of the beans and the metallic surface of the drum and scoop. The overall composition is centered on the beans, with the text overlaid in the upper right corner.

**WE TOAST OUR
OUR COFFEE
FOLLOWING
THE MOST
ANCIENT RECIPES
OF THE ITALIAN
TRADITION**

Saving lives to coffee machines

There are two essential, fundamental and **important in our lives and work:**

- *The Quality of Your Coffee*
- *The Life of Your Coffee Machine*

As far as the quality of your coffee is concerned, you can sleep soundly, our production chain is controlled in every aspect by highly qualified personnel, from the harvesting of the green coffee, through transport, roasting, grinding, encapsulation to its final destination in your kitchen.

We really have no doubt about the quality of the cup of coffee you will drink when you wake up tomorrow morning!

Attention!!!

A much more delicate aspect and one that concerns us much more is the life of your Coffee Machine! You know as well as we do that it is a truly extraordinary small appliance, attractively designed, fast, colourful... and above all it allows you to make an extraordinary espresso with that delicious crema that almost even at the coffee shop can't replicate!

Alas!

But alas, your coffee machine is not part of our daily routine and therefore we can neither see it nor 'look after' it with the care it needs regularly.

We would love to live by your side in your home to take care of your precious coffee machine, but the reality is that this is not possible.



It must be you taking care of it

It is therefore up to you, in our place, through small 'tricks' to take care of your coffee machine, so that it always makes super-creamy, boiling hot coffee and so that it has no breakdowns caused by limescale or incorrect use.

We believe in you!
We believe you also want to extend her life!

*!!! The very first thing
you will have to do*



The very first thing you need to do to your Coffee Machine is Descaling!
A very simple operation that will remove limescale build-up and the oils released by the coffee inside the flow flow, to allow your coffee machine to maintain coffee machine to maintain the correct pressure temperature and prevent them from blocking the correct brewing.

*!!! The Second Thing
you will have to do*



The second thing you will need to do to your coffee machine is to insert a reverse osmosis limescale filter into its reservoir. It will naturally purify the water you put in the tank from limescale and impurities. This will allow you to drastically reduce the problem of limescale in the reservoir. For your coffee machine, limescale is its arch-enemy, think of it as if your machine were a little Superman and limescale was his Kryptonite.



Descaling... saint now!

As we have written before Descaling is the 'very first :) thing you will have to do to enable your coffee machine to work at 100% performance at all times.

Performing regular descaling will allow you to will enable you to:

- *Eliminating limescale build-up*
- *Eliminating impurity build-up*
- *Eliminate oil build-up*
- *Maintaining the right machine pressure*
- *Maintain correct machine temperature*
- *Thoroughly clean the internal circuit*
- *Clean accessory components (tank...etc)*

You have to think of descaling as the service you regularly perform on your car:
"changing tyres, filters, oil etc....".

Without regularly carrying out this quick and simple operation you run the risk of running out....
of coffee in this case!!!

And we absolutely do not want firstly that you run out of coffee and secondly, perhaps even more importantly, that your coffee machine may fail you prematurely, because we have failed to make you perceive the importance of decalcifying regularly.
regularly.

On the following pages we will explain how and how often you should perform it.

So read on.....



Step 1. Descaling. *when should I do it?*

We have written several times that the operation of Descaling should be carried out regularly.

So you may ask: in what sense?

There are two basic parameters to understand how often you should descale your precious coffee machine, and I summarise them for you below:

Use tap water **to fill the tank? Do it every 3 months**

If you use tap water to fill the tank of your coffee machine, you will have to descale it every 3 MONTHS.

This is because drinking tap water contains a high % of limescale. Tests on tap water used in coffee machines have shown that it is a good rule to descale every 3 months. You will also notice this because the reservoir will be 'marked' by small white lines, a sign of the high amount of limescale that is being deposited both in the reservoir and inside the machine.



Use bottled water/softener **to fill the tank? Do it every 6 months**

If you use drinking water from the bottle or softener to fill the tank of your coffee machine, you will need to descale every 6 MONTHS.

This is because drinking water from the bottle or softener contains a low % of limescale.

From tests on drinking water from the bottle or softener used in coffee machines, we have come to the conclusion that it is a good rule to descale every 6 months. The tank in this case will be clear and clean, but inside the machine there will be residues left from the coffee/beverage to be cleaned.



Point 2. Descaling. how should I do it?

Now that you finally understand how often you need to descale, let's look at and understand how you need to descale.

Don't think that it is a long and complicated operation, because it is really quick and easy. I promise you.

Let's see together step by step how to perform it:

1. Prepare your Coffee Machine

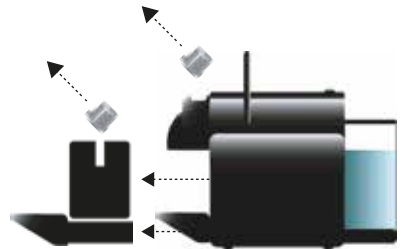
Ideally, you should place it next to your kitchen sink, so that you have water at hand and the sink to dispose of used water afterwards.

If this is not possible, you can easily leave your coffee machine in its usual position, perhaps as a precaution, place a tray underneath the machine so that it does not get wet/dirty on your kitchen cabinet/shelf. shelf in your kitchen.



2. Empty it of used capsules

Empty your coffee machine of all used capsules in the capsule tray, drawer or from its compartment. The machine must be completely free of any used capsules.



3. Fill the tank with water

Fill the reservoir of your coffee machine with at least 500ml (half a litre) of water, whether it is tap or bottled water does not matter, it will only pass through for decalcification. tap or bottle water does not matter, it will only pass through for descaling.



Point 2. Descaling. how should I do it?

4. Prepare an empty container/cup

Prepare and keep on hand a container/ cup with a capacity of at least 250 ml.

You will need this to collect the water that you will later dispense from the coffee machine during the descaling process.



5. Pour decalcifying agent into the tank

Pour 1 dosage of our RIO descaler into the tank of your machine. Our RIO decalcifying agent bottle is valid for 5 decalcifications, you will see the numbers "1,2,3,4,5" marked on the side of the bottle, these are the "doses" that you should use for each decalcification. In this case therefore pour one dosage into the tank.



6. Switch on the coffee machine

Switch on your coffee machine and wait until is ready to brew coffee.



6. Press the dispensing button

If you have an automatic machine (which stops by itself) press the brewing button for espresso or long coffee several times until the container/cup is full

If you have a manual machine (which does not stop on its own) press the coffee brewing button until the container / cup is full. Then stop brewing.

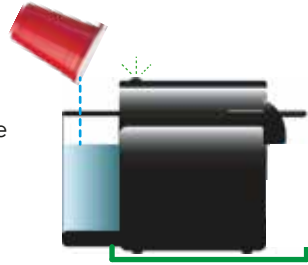


Point 2. Descaling. how should I do it?

7. Pour the dispensed water into the tank

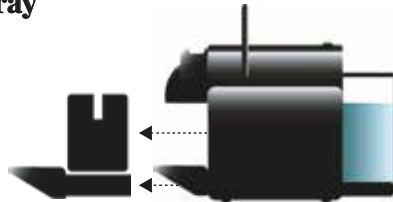
Do not throw the water you dispensed earlier into the container/cup, but pour it back into the tank.

This should be done at least twice, this is to allow at least 1 litre of water to pass through and then dispense with the descaler.



8. Keep an eye on the capsule/drip tray

Keep an eye on the capsule tray/ drip tray of your coffee machine, because during descaling it may fill up with water. In this case, empty it into the sink from the water present.



9. Press the dispensing button

If you have an automatic machine (which stops on its own) press the coffee brewing button several times espresso or long coffee until the container/cup is full.

If you have a manual machine (which does not stop on its own) press the coffee key until the container/cup is full. Then stop brewing.



10. Throwing water down the sink

Throw all the water from emptying the tank into the sink. You won't need it any more.



Point 2. Descaling. how should I do it?

11. Rinsing the machine

Fill the reservoir of your coffee machine with at least 500ml (half a litre) of water, whether tap or bottled water. tap or bottle water doesn't matter, it will only run into the tank to clean out any descaling agent residue that may have been left inside.



12. Press the brew button

If you have an automatic machine (which stops by itself) press the brewing button for espresso or long coffee several times until the container/cup is full.

If you have a manual machine (which does not stop on its own) press the coffee key until the container/cup is full. Then stop the brewing.



13. Throw the water down the sink

Throw all the water from emptying the tank into the sink. You will not need it any more.



14. Dispense a coffee capsule empty

Brew a first coffee in the cup. You can also brew it with a used capsule. This last step serves to completely and permanently remove any possible descaling agent residue.

14. Perfect, you are done :)

There you go, you have completed the perfect descaling process for your coffee machine.



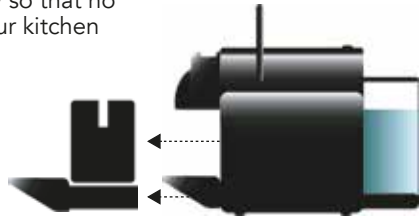
Other useful information from years of experience...

Don't be lazy little is enough

I know for a fact that in your house you draw lots for who has to empty or clean the capsule drawer every time it is full. Come on, don't be lazy, remember that your coffee machine is always loyal to you, don't let it down!

So empty the capsule drawer of used capsules every time it is full. Also empty and rinse the drip tray so that no water leaks under the machine or onto your kitchen countertop.

Because many times it is not the coffee machine that leaks too much water, that several times you have not emptied the drip tray.



End of the line.

your coffee machine is clean and shiny

Only if you use every day the valuable tips that we have given you, you will save the life of your coffee machine, which will die a happy old age and not of terrible breakdowns before its time.

We are sure you will treasure this free guide like gold and we are sure you will mark the day you discovered it this way in your heart diary:

"Discovering the free guide on how to correctly decalcify the Capsuleria coffee machine was the best choice of my life (at least in terms of coffee)".

The real superhero of the Planet is you!

When we talk about superheroes we always think of characters in films and comics who with their superpowers save the world from the bad guys. In real life things change a bit and the real superhero becomes you.

You don't know it, or maybe you do, but your superpowers are the choices you make every day. Because only the sum of billions of choices can change or even save the world.

We have to realise that no superhero from the movies or comic books is going to come along and save us. But we can only be those superheroes who will save the world by the very choices we make every day in our daily lives.

The villain we face is truly devastating and is literally destroying our planet. You know very well who we are talking about, the enemy of humanity that is the scariest of all, the cancer of our planet: pollution. It advances screaming in silence and wants to destroy the whole world. Your first choice as a conscious superhero will be to buy Capsuleria's biodegradable compostable capsules compatible with your Nespresso®* coffee machine. You will choose to save yourself, your family and the whole world from humanity's number one enemy. (at least in terms of coffee)

Capsuleria's new compostable biodegradable capsules compatible with your Nespresso®* coffee machine are composed entirely of starch, vegetable fibres and parchment, so they can be disposed of in the wet and will then be reused to produce eco-sustainable energy for us all.

If we want to stop the cancer of pollution that is bringing us all to our knees, we must engage on all fronts.

Even the capsules and pods for your coffee machine are part of those daily choices that can really save the world from the villain of villains.

In the coming months, starting with these 2 coffees, Capsuleria's commitment is to give you all the weapons you need to make the best daily choices to defeat pollution once and for all and to produce lifeblood for our planet: eco-sustainable energy.

Choosing Capsuleria's biodegradable compostable capsules compatible with your Nespresso®* machine will turn you into that superhero you dreamed of as a child, and you will truly save the world.

It will, as always, be the best choice of your life (at least in terms of the planet's coffee and sustainability).



Available in all 'la Capsuleria' shops and on our online shop www.lacapsuleria.com

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