LES AGENCES T.L.S.



SERVE CONSISTENTLY FRESH BATCH COFFEE

01 AIRPOTS & DISPENSERS

Large batches can sit for hours, causing residue to build up and spoil future brews. Clean these vessels thoroughly between uses to preserve flavor.

02 SPRAY HEAD

This part sprays hot water over your grounds. If it's clogged with scale, you risk uneven extraction and off-tasting coffee. Regular cleaning keeps your brew balanced and delicious.

03 BREW BASKETS

Old oils and grounds can hide in corners, tainting new batches. Frequent deep cleaning ensures every cup tastes fresh.



