

Why clean milk lines matter

Milk is rich in proteins and fats, making it the perfect environment for bacteria if left uncleaned. Even worse, milk residue quickly turns sour, so every cup could end up tasting off. Over time, minerals from milk, like calcium, build up inside your machine, affecting both flavor and performance.



Enjoy Better Coffee Every Day

Regular cleaning means better-tasting drinks and a longer-lasting espresso machine. Give your milk system a little maintenance and your lattes and cappuccinos will always taste their best!



Dear Coffee Lovers,

Nothing beats a creamy latte or a perfectly frothed cappuccino—but did you know that even the best espresso machine can't deliver delicious milk if its milk system isn't clean? Leftover milk in the lines can ruin your drink's flavor and even damage your machine over time. Here's how to keep your milk lines spotless for the best-tasting coffee, every time.





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