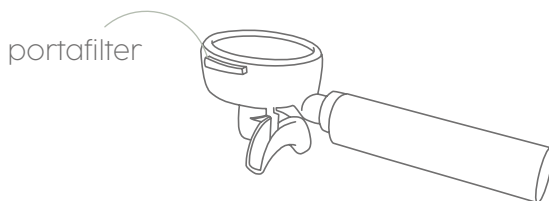
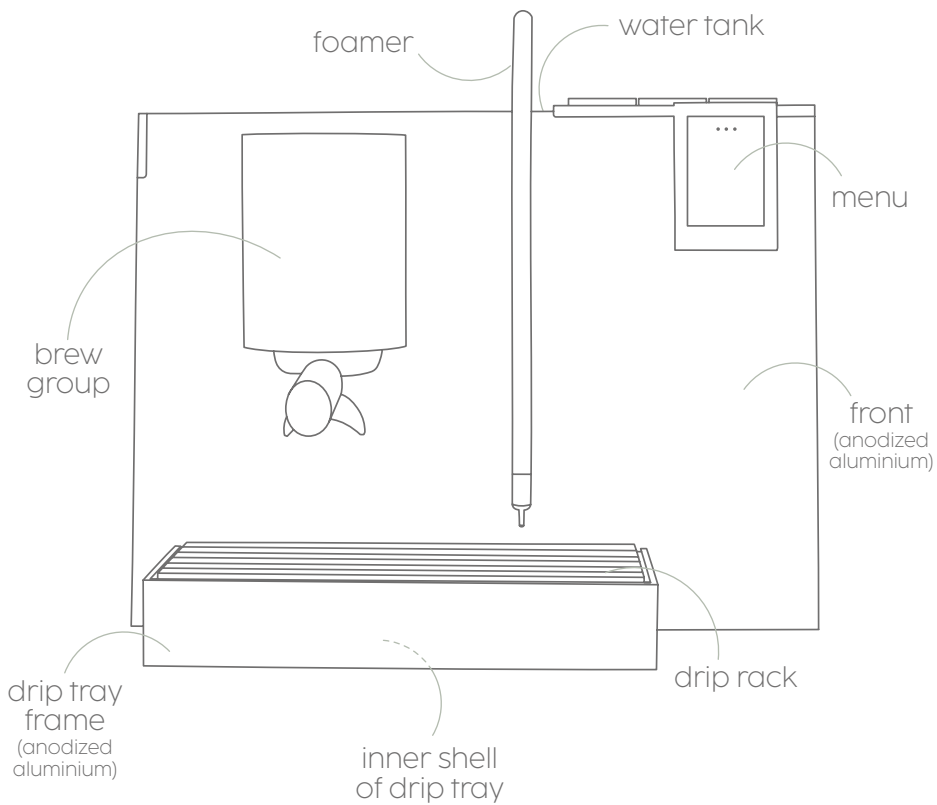


# care guide

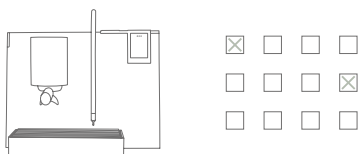
## youn

LIGRE

# Your LIGRE youn



## 1 GENERAL CLEANING



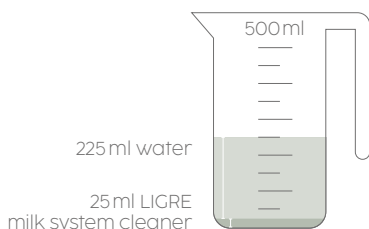
Keeping your LIGRE youn clean and properly maintained is essential for best espresso quality and equipment longevity. This requires both daily and weekly care as well as periodic maintenance. Namely portafilter, filters, water tank and drip tray should be cleaned on a daily basis.

Using unsuitable cleaners or incorrect doses can damage your machine. Hence, we recommend you to use the LIGRE cleaners as they are specifically made for LIGRE youn.

## 3 WEEKLY CLEANING OF THE FOAMER

Please prepare the LIGRE milk system cleaner:

- Pour 25 ml LIGRE milk system cleaner with 225 ml water in a pitcher of 500 ml.
- Open the menu of your machine and select “Clean steam lance”.
- Follow the instructions on screen until the end of the programme.



## 2 IMMEDIATE CLEANING OF THE FOAMER

Please clean the foamer each time after steaming milk. Any milk residues may form hazardous films and also make later cleaning significantly more difficult.

- Straight after steaming milk wipe the foamer using a wet microfibre cloth to remove all milk residues.
- Then purge steam for a few seconds by pulling the steam button.



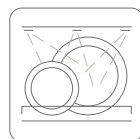
**WARNING!** Position the foamer in such a way that neither you nor anyone else nearby can get scalded by the steam.

## 4 BODY AND PARTS

- Switch off the portafilter machine and wait until it has cooled down.
- Unplug the power plug.
- Use a soft and damp cloth to carefully wipe clean the external surfaces and the brew group.
- To prevent any smears or streaks, use a soft cloth to dry afterwards.

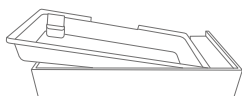
The following parts are suitable for cleaning in a dishwasher:

- The water tank
- The inner shell of the drip tray
- The drip rack



## 5 DRIP TRAY

- Remove the drip tray and empty it when necessary.
- Remove the drip rack and then remove the inner shell from the drip tray frame.
- Clean all of the parts under running warm water using a soft sponge.
- The drip rack and the inner shell can also be easily cleaned in a dishwasher.
- Use a soft cloth to dry the aluminium drip tray frame.



## 6 MANUAL CLEANING OF THE BREW GROUP

To always enjoy a consistent and tasty espresso aroma, the brew group should be free from coffee residues.

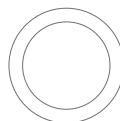
- Hence, brief flushing is recommended after every espresso extraction.
- Remove the portafilter. Then pull the espresso butterfly to flush briefly,
- Further in-depth cleaning of the brew group including screw, shower screen and o-ring should be applied regularly to loosen oil and coffee grounds. Please refer to the detailed description for the manual cleaning at [ligre.com](http://ligre.com)



screw



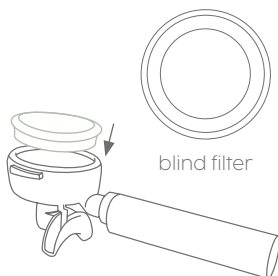
shower screen



o-ring

## 7 AUTOMATED CLEANING OF THE BREW GROUP

- Insert the blind filter into your portafilter.
- Place a LIGRE cleaning tablet into the blind filter.
- Open the menu of your machine and select "Clean brew group".
- Follow the instructions on screen until the end of the programme.



blind filter

## 8 DESCALING

The display will let you know when descaling is recommended.

- Place a LIGRE descaling tablet into the water tank.
- Pour cold water into the water tank up to the max. level and wait until the tablet has fully dissolved.
- Open the menu of your machine and select „Descaling“.
- Follow the instructions on screen until the end of the programme.

**WARNING!** Descalers are acidic. Always observe any warnings provided on the packaging of the descaler you use.