

The Steam Test

When your machine is not steaming properly, this test will help us to pinpoint the problem.

For this test you will need:
~ 20 oz steaming pitcher
~ Thermometer
~ Timer
~ 8 oz of 40-degree water
~ Measuring cup
~ Your machine up to steam temperature

The goal of this test is to find out how quickly your machine reaches the correct temperature to steam your milk.

1. Make sure that your machine is up to steam temperature.
2. Starting with your 8 oz of 40-degree water, steam your water like its milk. Make sure that the thermometer is in the water.
3. With your timer see how long it takes your water to get up to 160 degrees.
4. Write that time down.
5. Measure the amount of water that is remaining in your frothing pitcher.
6. Write down the measurement.
7. Check your measurement and steam time against the chart below. If the steaming process was minus or plus from the time below, give us a call. If the steam time is within the parameters below, then your machine is steaming properly..

Gaggia Machines

*Your measurements should be within these parameters.

| Starting Measurement | Ending Measurement | Steam Time * To 160 degrees |
|----------------------|--------------------|--------------------------------|
| 8 oz | 10-12 oz | 87-107 seconds |

Rancilio Silvia

*Your measurements should be within these parameters.

| Starting Measurement | Ending Measurement | Steam Time * To 160 degrees |
|----------------------|--------------------|--------------------------------|
| 8 oz | 10-12 oz | 67-87 seconds |