My coffee does not get hot enough?

The brewing temperature inside a **Nespresso** machine is around 83-86° for Original and 78° ± 5° for Vertuo.
This ensures optimal extraction of the coffee aromas without burning the coffee. It also makes sure that you are able to enjoy your coffee right away.

Nespresso coffee is meant to be enjoyed immediately after brewing, which is why it keeps a lower temperature than for example, filter coffee.

If you find the coffee not hot enough, there are a few things to think about:

- Preheat the cup with hot water. A cold coffee cup cools the coffee quickly.
- Do you use milk in the coffee? Keep in mind that cold milk cools the coffee as well, please warm the milk before - if you have a milk foam function on your **Nespresso** machine - both heat and foam the milk with a simple push of a button.
- Using spoon in your coffee can also help to cool down quickly.

If it was long time since you descaled your machine, this could also affect the brewing temperature. Descaling is easily purchased by us and you will find instructions for descaling on our website.

Sometimes the pressure in the machine decreases after a time of use, and this may an effect on the temperature. By brewing approx. 5 cups with only water (no capsule) will help the machine to build the pressure again. Then the pressure is rebuilt and machine will heat the water properly.

If none of the above helps, please do not hesitate to contact us at **21 89 76 00** (weekdays 08:00-22:00 and weekends 09:00-18:00) and we will help you with further troubleshooting.

Since the exact brew temperature cannot be measured with a regular thermometer, there are equipment in our boutiques to help you, if the above instructions and tips do not help.