

Click to verify



When first gettin yer Soda Stream machine, it might seem a bit confusing. The manual can be a bit overwhelmin too. This guide is here to help you use it right. Yer instructions for usage, loading, and cleaning may vary dependin on the model of yer machine that u currently own. Check ur manual fer more details, but always double-check with it anyway. If u r still unsure after readin ur user's manual and this guide, feel free to contact the SodaStream Sparkle Support Team with any questions. Just by followin the instructions in ur user's manual and those found in this guide, u should be makin delicious carbonated drinks in no time. We've broken it down into seven easy-to-follow steps. These steps are in-depth and will help u on yer carbonation journey. We've also included the cleanin process fer yer machine and carbonation bottles, as well as answer some of the frequently asked questions from the SodaStream community. Step 1: Machin and Water Preparation Preparing is key when it comes to using any product, especially fer the first time. U'll want to chill ur water ahead of time. The colder ur water, without ice, the better ur drink will carbonate. This is because CO2 reacts best with colder water temperatures. **###ARTICLE**To achieve optimal carbonation in your water, it's crucial to understand the resting period between each press and how it affects the CO2 activation in the water. This resting period is vital because it allows you to gauge your preferred fizz level, preventing over-carbonation, leakage, and other issues. The LED lights on your machine provide an indication of the carbonated state of your drink, with three levels: light fizz, moderate fizz, and strong fizz. The more CO2 in the water, the brighter the lights will shine. After carbonating your drink, let it rest for 45 seconds before removing the bottle from the lock mechanism. This final resting period ensures that the CO2 has fully infused with the water, optimizing carbonation. Be cautious not to open the bottle too soon, as this can lead to a loss of CO2 and an unbalanced taste. Once you've added flavor to your carbonated water, gently shake the bottle to mix in the chosen ingredients. Avoid vigorous shaking, which can cause overflow and affect the drink's quality. Maintaining your SodaStream machine requires regular cleaning to prevent bacterial growth and ensure optimal performance. Use lukewarm water and mild soap to clean the machine, avoiding hot temperatures and direct light. Your SodaStream machine is crucial in maintaining its performance and avoiding clogging issues. To clean an electric model, disconnect it from power, wait two minutes, then wipe down the exterior with a soft cloth mixed with mild detergent or soap. Ensure thorough cleaning between apertures and mechanisms. Allow the unit to air-dry in a warm, dark spot before reusing. For battery-operated units, keep the housing near the battery dry. Wipe the entire device with a damp cloth to remove dust and dirt. Regularly cleaning your SodaStream machine can help prevent bacterial growth and musty odors. For these issues, fill the bottle with lukewarm water, add lemon juice, and let it sit for 15 minutes before rinsing. You can re-carbonate some but not others. The main issue is that flavors added to the drink could damage the CO2 cylinder or clog it. This can lead to an overflow and mess. There are a few signs of an empty CO2 canister. If no CO2 enters your bottle when you press the button, it might be time for a refill. SodaStream will deliver new cylinders and take away the old ones. Make sure to check the expiration date on your water bottle before using it again. It's not good if you put it in the dishwasher or wash it with hot water. The bottles themselves are recyclable but there is one part that isn't. Always make sure to follow local recycling guidelines for your SodaStream products. All SodaStream plastic bottles are BPA-free and they have high standards for their materials and suppliers. Their products are vegan-friendly, kosher, and allergen-free. When first using a Soda Stream, it may be daunting even with manual guidance. This guide aims to help you understand how to use any Soda Stream machine. Although usage instructions can vary based on your machine's model, always refer to your user manual for specific differences. We've broken the process into seven easy-to-follow steps. These steps provide in-depth information to aid you in mastering carbonation. We've also included the cleaning process and frequently asked questions from the SodaStream community to ensure you craft delicious sodas or sparkling waters with your machine. **###ARTICLE**Press down in short succession to achieve optimal carbonation, allowing CO2 to activate fully in the water for the best fizz level. The LED lights indicate three levels: light fizz, moderate fizz, and strong fizz. To avoid over-carbonation, wait for 45 seconds after carbonating the drink before removing it from the machine. This allows the CO2 to become fully infused with the water. Adding flavor is optional, but hold the bottle at an angle and pour in your choice of syrup or flavoring while shaking gently. Store the bottle in the fridge once opened to maintain carbonation for up to two weeks. Maintaining your SodaStream machine is essential to ensure it continues running smoothly and avoiding clog issues. For electric models, start by unplugging the unit from its power source and waiting for two minutes before cleaning. Battery-operated units can be wiped clean without removal, but avoid getting the housing near the battery wet. Use a soft cloth with mild detergent or soap to wipe down the machine, paying particular attention to areas between apertures and mechanisms. Rinse the cloth thoroughly and allow it to air dry in a warm, dark area. Regular cleaning every five days can help prevent issues. To combat musty odors or tastes, try using lemon juice. Fill the bottle with lukewarm water, squeeze an entire lemon's juice into the bottle, and let it sit for 15 minutes before rinsing three times. This method is effective in removing bacteria and stains without damaging the bottle. Always dry the bottle properly to prevent future bacterial growth. Some key cleaning tips to keep in mind: - Avoid using bleach or harsh chemicals, as they can damage the plastic. - Never use hot water or heat to wash the bottles or dry them. - Be gentle when cleaning the inside of the bottle to avoid scratches. - Regular maintenance and occasional lemon juice treatments can help minimize bacterial growth. You can add additional cold water until it reaches the line. You cannot, however, re-carbonate a drink that has flavors added to it. The sugars and syrup could cause build-up in the carbonation nozzle and cause clogging or may react negatively to the CO2 as it is added to the bottle. This can result in an overflow. I've done another post on re-carbonating flat sodas here, which is worth a read. **###ARTICLE**Using your soda stream is pretty simple once you get the hang of it When you first get your Soda Stream machine, it can seem daunting even with your manual. This guide will show you how to use any Soda Stream. Your instructions for usage, loading, and cleaning may be different based on the model of the SodaStream machine that you currently own. These differences are highlighted in this guide but always double-check with your manual. If you're still uncertain after reading your user's manual and this guide, feel free to contact the SodaStream Sparkle Support Team with any questions. But, by following the instructions in your user's manual and those found in this guide, you should be able to make delicious, carbonated drinks before you know it. We've broken the process down into seven easy-to-follow steps. These steps are in-depth and will help you on your carbonation journey. Additionally, we've included the cleaning process for your machine and carbonation bottles and have answered some of the frequently asked questions the SodaStream community has put forth. When to use soda stream? When you first get your SodaStream, it may be your first time using such a device. You might be excited or nervous, though there's no reason to be nervous. Using your SodaStream is incredibly simple. 1. Machine and Water Preparation Preparing is key to using any product, especially for the first time. For starters, you'll want to begin chilling your water ahead of time. The colder your water, without ice, the better your drink will carbonate. This is because CO2 reacts best when combined with colder water temperatures. While your cold water chills in the refrigerator, set up your soda machine. It should be placed on a sturdy, flat, level surface. You want your machine to sit perfectly upright, or you may face complications. 2. Prepare Your Carbonator The next step of your preparation will be to load the carbonator into the SodaStream machine. Your carbonator is the metal canister that says "SodaStream CO2" on it. While you want to always refer to your user manual for your specific machine before setting it up, they are pretty straightforward. Remove the plastic seal from the top of your carbonator and throw it away. Once your canister is prepped, remove the back cover of your SodaStream machine. If you're using a compact, smaller machine model, such as the SodaStream Genesis, you will remove the top of your soda machine instead. Place the cover or top to the side. 3. Insert Your Carbonator Canister With the top or back cover of your machine out of the way, brace it with one hand to keep it steady. Insert the carbonator canister into the holding area where the cover was on your machine. Now you'll need to screw the carbonator's top into the machine. Fully turn the carbonation clockwise position until it is screwed into place, about three times. Make sure that it is firmly in place. It should not wiggle or move at all. 4. Loading Your Water Into the Machine By now, your water should be perfectly chilled. Double-check that it is only full up to the fill line, as overfilling your water bottle can lead to incomplete seals, leaks, and more. The best water to use is either spring or filtered water, but tap water also works fine. Again, the insertion method will depend on your model of the SodaStream machine. On larger models, you must screw your water bottle into place with about three clockwise turns. Smaller models will allow you to snap the water bottle into the bottle lock by pushing the top of the bottle into place. 5. Carbonation Once your machine, carbonator canister, and bottle of water are in place, you're ready to begin carbonation. Depending on your SodaStream model, you will press To achieve optimal carbonation, press the carbonating button in short succession, allowing for a resting period between each press to allow CO2 to activate fully. This ensures you get the desired fizz level and prevents over-carbonation issues. The LED lights will indicate your drink's carbonation level, with three levels: light fizz, moderate fizz, and strong fizz. To maintain your SodaStream machine properly and avoid clogging issues, it's essential to clean it regularly. For electric models, plug in the unit and wait for about two minutes before wiping it down with a soft cloth and mild detergent or soap. Make sure to wipe between each aperture and mechanism to remove dirt and dust. **###ARTICLE**To avoid over-carbonation, don't add additional cold water until the line reaches that level. However, re-carbonating drinks with added flavors is not possible due to potential clogging or adverse reactions from CO2. Flavored sodas may cause sugars and syrups to build up in the carbonation nozzle, leading to an overflow. Refer to a previous post on re-carbonating flat sodas for more information. If your CO2 cylinder is empty, several indicators will alert you. Check if pressing the carbonator block or button results in no CO2 entering the water bottle. Contact SodaStream instead of panicking, as they'll deliver new exchange cylinders and remove empty ones for recycling. You can also exchange them in-store but ensure your store has the correct replacements beforehand to avoid wasting time. The expiration date on your water bottle is due to plastic degradation over time and repeated carbonation pressure. Check and adhere to this date, and purchase new bottles as needed. SodaStream products are mostly recyclable, with some exceptions like the inner cap seal. The glass carafes can be reused indefinitely if well-maintained. Always check with your local recycling authority for the best methods. How to Make Healthier and Creative Drinks at Home with Sodastream Follow me on Twitter here and read more about me here. **###ENDARTICLE**Regularly Cleaning Your Soda Maker Machine is Good for You. You can get the best taste out of your SodaStream machine by letting your drink steep for a bit after mixing in the flavor. For instance, one user found that the SodaStream brand diet Dr Pepper tastes better if it's chilled for around 10 minutes after mixing. Don't be afraid to experiment with different flavors and combinations - you could try mixing half Dr Pete with half root beer and adding a pump of vanilla syrup. Another trick is to add the flavor to ice first and then pour in carbonated water, which can help get the perfect amount of fizz. Just remember to dissolve the flavoring properly, or it might foam over. You can also use powder flavor packets with your SodaStream, but make sure you're using a good quality water - some users swear by bottled water or reverse-osmosis filtration for the best taste. When it comes to storing your CO2 cylinders, always keep them upright and in a cool, dry place away from direct sunlight. Make sure they're on a stable surface and not near any heat sources. If you want to return an empty cylinder, you can drop it off at a local retailer or mail it back using the prepaid USPS label that comes with your new full cylinder. Just make sure to do it within the specified timeframe - if you don't, there might be an extra charge. As for refilling your cylinders, SodaStream's official website offers a gas refill program where you can order exchanges online and get a prepaid return label. However, some customers have reported being charged more than expected, so it's worth double-checking the prices. To minimize shipping costs, consider keeping three cylinders on hand and refilling two at a time. Alternatively, some retailers offer in-person exchanges at similar prices or discounted rates. FizzFill, for example, offers tank exchanges for \$12 per tank with curbside appointments. When calculating the cost of refilling tanks, compare it to buying pre-filled tanks. A set of two 60L SodaStream CO2 exchange carbonators costs \$68.95 plus a \$15 Walmart gift card with exchange. Ultimately, decide between refilling and exchanging tanks based on individual preferences and budget considerations. Refilling may be more cost-effective in the short term, but exchanging provides convenience without shipping hassle. First, remove the top of your SodaStream machine model, such as the Genesis, by taking off the cover and placing it aside. Next, insert the carbonator canister into the holding area where the cover was, making sure to screw its top clockwise three times until it's firmly in place. Ensure the canister doesn't wiggle or move at all. Once the canister is secure, replace the back cover or top of your machine, which should click into place. If your machine has a CO2 indicator, reset the meter by holding the button down for 5 seconds. Now that the carbonator is set up, chill some water and fill it only up to the recommended line to avoid leaks and incomplete seals. Depending on your machine model, either screw the water bottle into place with three clockwise turns or snap it into the bottle lock by pushing the top of the bottle in. Make sure the bottle is upright in the same position as the machine. With everything set up, you're ready for carbonation. Press down on the carbonating button in short succession to achieve your desired level of fizz, and let the water rest in the machine for 45 seconds after each press. This allows the CO2 to infuse fully with the water. Once rested, remove the bottle from the lock mechanism by gently pulling it towards you or twisting the counterclockwise. Finally, if you choose, add your preferred flavor or syrup by holding the bottle at a 15-degree angle and pouring in the flavoring. Screw on the cap and shake the bottle for 10 seconds to mix in the flavor fully. Enjoy your freshly carbonated drink! Since the water was chilled before carbonation, it might not need refrigeration beforehand. Pour over ice or drink straight from the bottle - whatever suits you best. To enjoy a freshly-made soda, ensure it's stored in the fridge with the cap on after opening. Properly sealed bottles can last up to two weeks without losing carbonation. However, plastic SodaStream bottles aren't dishwasher safe due to being made of polyethylene terephthalate (PET), which breaks down at high temperatures. If you prefer a glass bottle, it can be cleaned in the dishwasher. To clean your SodaStream bottle, use lukewarm water and mild dish soap. Shake vigorously for 15 minutes, then thoroughly rinse and dry in a warm area. For the machine, unplug the electric model before cleaning with a soft cloth and mild detergent. Wipe between mechanisms to remove dirt and dust. Dry the machine in a dark, warm spot. Cleaning the machine every five days helps prevent musty odors and tastes from bacterial build-ups. Using lemon juice instead of detergent can kill bacteria without damaging the bottle. Fill the bottle with lukewarm water, squeeze in lemon juice, and let it sit for 15 minutes before rinsing and drying in a warm, dark area. This method also removes stains and inhibits future bacterial growth. To properly care for your SodaStream bottle, avoid using bleach or other harsh chemicals, as they can react with the plastic and cause unpleasant odors and weaken the bottle's structure. Refrain from using hot water to clean the bottle, as it can compromise its integrity and lead to weakening over time. When cleaning, be gentle and avoid scrubbing the inside of the bottle, if scrubbing is necessary, use a specialized bottle scrubber to minimize damage. Regularly clean your SodaStream bottle after each use to prevent bacterial growth, and for added maintenance, use the lemon juice method every three days. To keep your carbonated drinks from going flat, ensure the bottle is properly sealed and stored in the refrigerator. The colder the water is before carbonation, the better the CO2 will react, resulting in a longer-lasting carbonation effect. If your drink goes flat, you can re-carbonate it if it's plain sparkling water, but not if it contains added flavors, as this can cause build-up and clogging issues. When your CO2 cylinder is empty, don't panic; simply contact SodaStream for a replacement or exchange it in-store. Remember to check the expiration date on your SodaStream bottle, as plastic degrades over time, especially with repeated use and pressure from carbonization. Most SodaStream products are recyclable, except for the inner cap seal, and the water bottles can be reused for up to three years if well-maintained. All SodaStream plastic carbonating bottles are BPA-free, ensuring a safer drinking experience. SodaStream has high standards for its suppliers, requiring them to meet international beverage and container quality standards. This includes avoiding phthalates and PCBs in materials used in bottle production. Instead of polycarbonate materials, they use safe alternatives that prevent the introduction of BPA. As a result, their plastic bottles do not expose users to harmful chemicals. **###ARTICLE**To start using your SodaStream machine, fill the bottle with cold water and place it in the machine. The type of water you use doesn't matter as long as it's cold, so you can enjoy your fizzy drink right away. **###ARTICLE**Using a SodaStream is a simple and fun way to turn plain water into invigorating sparkling drinks at home by adding 2 US tbsp (30 mL) of drink mix.[22] Advertisement Add New Question Question How do I get it really fizzy? My soda is not very carbonated. Press the carbonation button more times! My SodaStream came with a little sticker on top advising that the best carbonation was three buzzes (the buzzes come a little while after you push the button) but...you can press as many times you want. Question What if the bottle that came with it doesn't screw in? My SodaStream has a snap lock system. Just push the bottle in - no screwing is needed. Question How do I make it sweeter? Add more flavoring, sugar, honey, or any other sweetener you like. See more answers Ask a Question Advertisement Thanks Advertisement This article was reviewed by Chef Jeff Woodward and by wikiHow staff writer, Janice Tieperman. Jeff Woodward is a Private Chef and the Owner of The Rogue Chef based in Branson, Missouri. With over 20 years of experience in the restaurant industry, he has cooked for esteemed clients including The Harlem Globetrotters, Peyton Manning, Mark Wahlberg, and Justin Timberlake. Chef Jeff won the Branson Tri-Lakes News Reader's Choice Award 2023 for Best Catering. He has been the Featured Chef Demonstrator for 2 years in a row for The Women's Show in Springfield, MO. The Rogue Chef has been the Hollister Chamber of Commerce Spotlight Chef, an award published in Tri-Lakes News. Chef Jeff's food has been featured on KY3 Television. He publishes a recipe weekly in the Branson Globe newspaper and monthly in Lost on the Lake Magazine. He published a feature article for Chef Talks in Discover Home and Style Magazine. He has an associate's degree from Southwestern Illinois College and a Culinary Arts degree with a Certification in Baking from Ozark Technical College. This article has been viewed 340,689 times. Co-authors: 14 Updated: July 23, 2024 Views: 340,689 Categories: Care and Use of Cooking Equipment | Sodas and Fizzy Drinks Print Send fan mail to authors Thanks to all authors for creating a page that has been read 340,689 times. "Even though it has the instructions, the visual help was wonderful. Ready to do my first fizzy drink, thanks!" Share your story To use your SodaStream, start by setting up the machine and inserting a CO2 cylinder. Fill the carbonating bottle with cold water to the fill line. Lock the bottle into the machine and press the carbonation button until you squeeze your desired fizz. After carbonating, add your favorite flavor, shake gently, and enjoy! Keep your machine clean and check the CO2 levels regularly. Want more tips on optimizing your SodaStream experience? There's plenty more to explore! To get started with your SodaStream, begin by chilling the water ahead of time and setting up your machine on a flat surface. Once chilled, proceed with loading the carbonator into the machine, ensuring it's securely attached and the top cover is back in place. Next, insert the carbonator canister and screw its top clockwise until it clicks into position. Make sure to follow your user manual for specific model instructions and check the CO2 cylinder regularly to avoid any issues during use. Regular cleaning of the machine and bottles will maintain hygiene and ensure optimal performance. Monitor the fizz level to prevent over-carbonation and contact customer support if needed. With practice, you'll master the process and enjoy a wide range of flavors with your SodaStream. To securely return the CO2 indicator to its original position, press and hold the reset button for five seconds when refilling or replacing the CO2 canister. This ensures accurate readings on your machine's CO2 meter. **##** Filling Your Water Bottle Double-check that your water bottle is filled only up to the recommended level, as overfilling can lead to incomplete seals, leaks, and other issues. The ideal water for use in your SodaStream machine is spring or filtered water, but tap water also works. The insertion method may vary depending on your model's specifications. **##** Carbonation With your machine, carbonator, and water bottle in place, you're ready to begin the carbonation process. Depending on your SodaStream model, press down on the carbonating button. Short succession presses are recommended to achieve optimal carbonization levels. Leave a brief resting period between each press to allow CO2 to activate fully. **##** Resting and Removing the Bottle Once carbonated, let the water bottle rest in the machine for 45 seconds before removing it. This allows CO2 to become fully infused with the water, ensuring optimal carbonation. Gently pull or twist the bottle counterclockwise to unlock it from the machine's lock mechanism. **##** Adding Flavor If desired, add flavor or syrup to your carbonated water by holding the bottle at an angle of 15 degrees and pouring in your choice of flavoring or syrup. Screw on the cap and gently shake for 10 seconds to mix in the flavor fully. Avoid shaking too quickly or vigorously, as this can cause over-overflow. **##** Care and Maintenance Store your carbonated soda in the fridge with the cap on once opened, and it will remain fresh for up to two weeks without losing its carbonation. Plastic SodaStream bottles are not dishwasher safe due to the material's sensitivity to heat and high temperatures. If you prefer a glass option, consider using a different brand. To maintain cleanliness and performance, cleaning your SodaStream bottle and machine regularly is essential. Use lukewarm water for cleaning, avoiding hot temperatures that may damage the material. When cleaning your bottle, mix soap with lukewarm water, shake it thoroughly, and let it sit for 15 minutes before rinsing it out multiple times to remove all residue. Keeping your machine clean can prevent clogging issues. Unplug electric models, allowing them to cool down before wiping them with a soft cloth and mild detergent. For battery-operated units, wipe the housing near the battery without exposing it to water. Clean between apertures and mechanisms to ensure thorough removal of dirt and dust. Inhibiting bacterial growth and musty odors can be achieved by using lemon juice. Fill the bottle with lukewarm water, squeeze an entire lemon into it, and let it sit for 15 minutes before rinsing and drying in a dark area. This method is effective without damaging the bottle. Maintenance is key to keeping your soda fizzy and bacterial-free. Every three days, give it a squeeze of lemon juice to eliminate the risks. So, how do you keep your soda from going flat? The answer lies in sealing your bottle properly and using hermetic caps that prevent air from getting in. It's also important to use cold water for carbonation, as this will react better with CO2. When allowed to rest, CO2 becomes fully infused into the drink, making it more fizzy. To get the most out of your soda, start with the coldest possible water and allow it to rest properly between infusions. Storing your bottle in the fridge is also crucial. If you want to re-carbonate a flat drink, make sure the water reaches the fill line on your carbonating bottle. However, if the drink has added flavors, you can't re-carbonate it as it may cause clogging or negative reactions. When your CO2 cylinder runs out, don't panic! Contact SodaStream and they'll deliver a new one for refilling or recycling. Some models require in-store exchanges, so be sure to have the proper replacements ahead of time. You should also check the expiration date on your water bottle and replace it every three years or when you notice any damage. Most SodaStream products are recyclable, but the inner cap seal is not. The glass carafes can last indefinitely as long as they're well-maintained. Each raw material has a recycling code to make it easier to recycle. For more information on SodaStream bottles, check out this post. Lastly, all SodaStream plastic carbonating bottles are BPA-free due to their high standards and avoidance of phthalates and PCBs. The art of crafting sparkling water and flavorful sodas at home has never been more exciting! With SodaStream's array of products, every beverage enthusiast can create their own signature drinks while knowing they're supporting a brand that prioritizes veganism and kosher certification. It's not just about the taste; it's also about the peace of mind that comes with choosing allergen-free products. Whether you're navigating dietary restrictions or simply looking for a fun way to stay hydrated, SodaStream has got you covered. As we dive into the world of home-made beverages, let's take a moment to appreciate the journey itself. From initial excitement to mastering the art of carbonation, every step counts. This guide aims to walk you through the steps of using your SodaStream machine with ease, ensuring that you not only get it right but also enjoy the process. To confirm the machine has returned to its original position, check that the CO2 indicator is reset. If equipped with this feature, press and hold the reset button for five seconds when refilling or replacing the CO2 canister. **###ENDARTICLE**Cleaning Your SodaStream Bottle and Machine for Optimal Performance When it comes to maintaining your SodaStream equipment, regular cleaning is essential to ensure optimal performance and prevent clogging issues. In this article, we will guide you through the steps to clean your SodaStream bottle and machine effectively. To keep your soda from going flat, ensure it is sealed properly and stored in the refrigerator. The colder your water is first carbonated, the better the CO2 will react. Allow your drink to rest after carbonation is essential to maintain its carbonation level. Properly seal the bottle, and store it in the fridge to prolong its shelf life. SodaStream sparkling water is indeed great, being 100% vegan and kosher certified for Passover, with OU and OUP certifications to prove it. All SodaStream products are also allergen-free, ensuring they're safe for most people to use. However, if you have a specific allergy, contact the Sparkle Support Team for assistance. They'll be happy to suggest flavors that fit your needs. Follow these easy steps to get started with your SodaStream machine and start enjoying delicious homemade carbonated beverages. Maintain your SodaStream machine with regular cleaning and CO2 cylinder replacement for optimal performance and longevity. To troubleshoot common issues, refer to the user manual and follow the recommended troubleshooting steps: Unplug the machine, check the power button, and reset the mechanism if needed. Ensure no objects obstruct the carbonation button or mechanisms. For best results, carbonate plain water only, as other liquids may damage the machine. After carbonating water, add flavor syrups to create custom beverages. Regularly clean the machine's exterior, hand wash the carbonation bottle, and avoid using a dishwasher to maintain performance.

When first gettin yer Soda Stream machine, it might seem a bit confusing. The manual can be a bit overwhelmin too. This guide is here to help you use it right. Yer instructions for usage, loading, and cleaning may vary dependin on the model of yer machine that u currently own. Check ur manual fer more details, but always double-check with it anyway. If u r still unsure after readin ur user's manual and this guide, feel free to contact the SodaStream Sparkle Support Team with any questions. Just by followin the instructions in ur user's manual and those found in this guide, u should be makin delicious carbonated drinks in no time. We've broken it down into seven easy-to-follow steps. These steps are in-depth and will help u on yer carbonation journey. We've also included the cleanin process fer yer machine and carbonation bottles, as well as answer some of the frequently asked questions from the SodaStream community. Step 1: Machin and Water Preparation Preparing is key when it comes to using any product, especially fer the first time. U'll want to chill ur water ahead of time. The colder ur water, without ice, the better ur drink will carbonate. This is because CO2 reacts best with colder water temperatures. **###ARTICLE**To achieve optimal carbonation in your water, it's crucial to understand the resting period between each press and how it affects the CO2 activation in the water. This resting period is vital because it allows you to gauge your preferred fizz level, preventing over-carbonation, leakage, and other issues. The LED lights on your machine provide an indication of the carbonated state of your drink, with three levels: light fizz, moderate fizz, and strong fizz. The more CO2 in the water, the brighter the lights will shine. After carbonating your drink, let it rest for 45 seconds before removing the bottle from the lock mechanism. This final resting period ensures that the CO2 has fully infused with the water, optimizing carbonation. Be cautious not to open the bottle too soon, as this can lead to a loss of CO2 and an unbalanced taste. Once you've added flavor to your carbonated water, gently shake the bottle to mix in the chosen ingredients. Avoid vigorous shaking, which can cause overflow and affect the drink's quality. Maintaining your SodaStream machine requires regular cleaning to prevent bacterial growth and ensure optimal performance. Use lukewarm water and mild soap to clean the machine, avoiding hot temperatures and direct light. Your SodaStream machine is crucial in maintaining its performance and avoiding clogging issues. To clean an electric model, disconnect it from power, wait two minutes, then wipe down the exterior with a soft cloth mixed with mild detergent or soap. Ensure thorough cleaning between apertures and mechanisms. Allow the unit to air-dry in a warm, dark spot before reusing. For battery-operated units, keep the housing near the battery dry. Wipe the entire device with a damp cloth to remove dust and dirt. Regularly cleaning your SodaStream machine can help prevent bacterial growth and musty odors. For these issues, fill the bottle with lukewarm water, add lemon juice, and let it sit for 15 minutes before rinsing. You can re-carbonate some but not others. The main issue is that flavors added to the drink could damage the CO2 cylinder or clog it. This can lead to an overflow and mess. There are a few signs of an empty CO2 canister. If no CO2 enters your bottle when you press the button, it might be time for a refill. SodaStream will deliver new cylinders and take away the old ones. Make sure to check the expiration date on your water bottle before using it again. It's not good if you put it in the dishwasher or wash it with hot water. The bottles themselves are recyclable but there is one part that isn't. Always make sure to follow local recycling guidelines for your SodaStream products. All SodaStream plastic bottles are BPA-free and they have high standards for their materials and suppliers. Their products are vegan-friendly, kosher, and allergen-free. When first using a Soda Stream, it may be daunting even with manual guidance. This guide aims to help you understand how to use any Soda Stream machine. Although usage instructions can vary based on your machine's model, always refer to your user manual for specific differences. We've broken the process into seven easy-to-follow steps. These steps provide in-depth information to aid you in mastering carbonation. We've also included the cleaning process and frequently asked questions from the SodaStream community to ensure you craft delicious sodas or sparkling waters with your machine. **###ARTICLE**Press down in short succession to achieve optimal carbonation, allowing CO2 to activate fully in the water for the best fizz level. The LED lights indicate three levels: light fizz, moderate fizz, and strong fizz. To avoid over-carbonation, wait for 45 seconds after carbonating the drink before removing it from the machine. This allows the CO2 to become fully infused with the water. Adding flavor is optional, but hold the bottle at an angle and pour in your choice of syrup or flavoring while shaking gently. Store the bottle in the fridge once opened to maintain carbonation for up to two weeks. Maintaining your SodaStream machine is essential to ensure it continues running smoothly and avoiding clog issues. For electric models, start by unplugging the unit from its power source and waiting for two minutes before cleaning. Battery-operated units can be wiped clean without removal, but avoid getting the housing near the battery wet. Use a soft cloth with mild detergent or soap to wipe down the machine, paying particular attention to areas between apertures and mechanisms. Rinse the cloth thoroughly and allow it to air dry in a warm, dark area. Regular cleaning every five days can help prevent issues. To combat musty odors or tastes, try using lemon juice. Fill the bottle with lukewarm water, squeeze an entire lemon's juice into the bottle, and let it sit for 15 minutes before rinsing three times. This method is effective in removing bacteria and stains without damaging the bottle. Always dry the bottle properly to prevent future bacterial growth. Some key cleaning tips to keep in mind: - Avoid using bleach or harsh chemicals, as they can damage the plastic. - Never use hot water or heat to wash the bottles or dry them. - Be gentle when cleaning the inside of the bottle to avoid scratches. - Regular maintenance and occasional lemon juice treatments can help minimize bacterial growth. You can add additional cold water until it reaches the line. You cannot, however, re-carbonate a drink that has flavors added to it. The sugars and syrup could cause build-up in the carbonation nozzle and cause clogging or may react negatively to the CO2 as it is added to the bottle. This can result in an overflow. I've done another post on re-carbonating flat sodas here, which is worth a read. **###ARTICLE**Using your soda stream is pretty simple once you get the hang of it When you first get your Soda Stream machine, it can seem daunting even with your manual. This guide will show you how to use any Soda Stream. Your instructions for usage, loading, and cleaning may be different based on the model of the SodaStream machine that you currently own. These differences are highlighted in this guide but always double-check with your manual. If you're still uncertain after reading your user's manual and this guide, feel free to contact the SodaStream Sparkle Support Team with any questions. But, by following the instructions in your user's manual and those found in this guide, you should be able to make delicious, carbonated drinks before you know it. We've broken the process down into seven easy-to-follow steps. These steps are in-depth and will help you on your carbonation journey. Additionally, we've included the cleaning process for your machine and carbonation bottles and have answered some of the frequently asked questions the SodaStream community has put forth. When to use soda stream? When you first get your SodaStream, it may be your first time using such a device. You might be excited or nervous, though there's no reason to be nervous. Using your SodaStream is incredibly simple. 1. Machine and Water Preparation Preparing is key to using any product, especially for the first time. For starters, you'll want to begin chilling your water ahead of time. The colder your water, without ice, the better your drink will carbonate. This is because CO2 reacts best when combined with colder water temperatures. While your cold water chills in the refrigerator, set up your soda machine. It should be placed on a sturdy, flat, level surface. You want your machine to sit perfectly upright, or you may face complications. 2. Prepare Your Carbonator The next step of your preparation will be to load the carbonator into the SodaStream machine. Your carbonator is the metal canister that says "SodaStream CO2" on it. While you want to always refer to your user manual for your specific machine before setting it up, they are pretty straightforward. Remove the plastic seal from the top of your carbonator and throw it away. Once your canister is prepped, remove the back cover of your SodaStream machine. If you're using a compact, smaller machine model, such as the SodaStream Genesis, you will remove the top of your soda machine instead. Place the cover or top to the side. 3. Insert Your Carbonator Canister With the top or back cover of your machine out of the way, brace it with one hand to keep it steady. Insert the carbonator canister into the holding area where the cover was on your machine. Now you'll need to screw the carbonator's top into the machine. Fully turn the carbonation clockwise position until it is screwed into place, about three times. Make sure that it is firmly in place. It should not wiggle or move at all. 4. Loading Your Water Into the Machine By now, your water should be perfectly chilled. Double-check that it is only full up to the fill line, as overfilling your water bottle can lead to incomplete seals, leaks, and more. The best water to use is either spring or filtered water, but tap water also works fine. Again, the insertion method will depend on your model of the SodaStream machine. On larger models, you must screw your water bottle into place with about three clockwise turns. Smaller models will allow you to snap the water bottle into the bottle lock by pushing the top of the bottle into place. 5. Carbonation Once your machine, carbonator canister, and bottle of water are in place, you're ready to begin carbonation. Depending on your SodaStream model, you will press To achieve optimal carbonation, press the carbonating button in short succession, allowing for a resting period between each press to allow CO2 to activate fully. This ensures you get the desired fizz level and prevents over-carbonation issues. The LED lights will indicate your drink's carbonation level, with three levels: light fizz, moderate fizz, and strong fizz. To maintain your SodaStream machine properly and avoid clogging issues, it's essential to clean it regularly. For electric models, plug in the unit and wait for about two minutes before wiping it down with a soft cloth and mild detergent or soap. Make sure to wipe between each aperture and mechanism to remove dirt and dust. **###ARTICLE**To avoid over-carbonation, don't add additional cold water until the line reaches that level. However, re-carbonating drinks with added flavors is not possible due to potential clogging or adverse reactions from CO2. Flavored sodas may cause sugars and syrups to build up in the carbonation nozzle, leading to an overflow. Refer to a previous post on re-carbonating flat sodas for more information. If your CO2 cylinder is empty, several indicators will alert you. Check if pressing the carbonator block or button results in no CO2 entering the water bottle. Contact SodaStream instead of panicking, as they'll deliver new exchange cylinders and remove empty ones for recycling. You can also exchange them in-store but ensure your store has the correct replacements beforehand to avoid wasting time. The expiration date on your water bottle is due to plastic degradation over time and repeated carbonation pressure. Check and adhere to this date, and purchase new bottles as needed. SodaStream products are mostly recyclable, with some exceptions like the inner cap seal. The glass carafes can be reused indefinitely if well-maintained. Always check with your local recycling authority for the best methods. How to Make Healthier and Creative Drinks at Home with Sodastream Follow me on Twitter here and read more about me here. **###ENDARTICLE**Regularly Cleaning Your Soda Maker Machine is Good for You. You can get the best taste out of your SodaStream machine by letting your drink steep for a bit after mixing in the flavor. For instance, one user found that the SodaStream brand diet Dr Pepper tastes better if it's chilled for around 10 minutes after mixing. Don't be afraid to experiment with different flavors and combinations - you could try mixing half Dr Pete with half root beer and adding a pump of vanilla syrup. Another trick is to add the flavor to ice first and then pour in carbonated water, which can help get the perfect amount of fizz. Just remember to dissolve the flavoring properly, or it might foam over. You can also use powder flavor packets with your SodaStream, but make sure you're using a good quality water - some users swear by bottled water or reverse-osmosis filtration for the best taste. When it comes to storing your CO2 cylinders, always keep them upright and in a cool, dry place away from direct sunlight. Make sure they're on a stable surface and not near any heat sources. If you want to return an empty cylinder, you can drop it off at a local retailer or mail it back using the prepaid USPS label that comes with your new full cylinder. Just make sure to do it within the specified timeframe - if you don't, there might be an extra charge. As for refilling your cylinders, SodaStream's official website offers a gas refill program where you can order exchanges online and get a prepaid return label. However, some customers have reported being charged more than expected, so it's worth double-checking the prices. To minimize shipping costs, consider keeping three cylinders on hand and refilling two at a time. Alternatively, some retailers offer in-person exchanges at similar prices or discounted rates. FizzFill, for example, offers tank exchanges for \$12 per tank with curbside appointments. When calculating the cost of refilling tanks, compare it to buying pre-filled tanks. A set of two 60L SodaStream CO2 exchange carbonators costs \$68.95 plus a \$15 Walmart gift card with exchange. Ultimately, decide between refilling and exchanging tanks based on individual preferences and budget considerations. Refilling may be more cost-effective in the short term, but exchanging provides convenience without shipping hassle. First, remove the top of your SodaStream machine model, such as the Genesis, by taking off the cover and placing it aside. Next, insert the carbonator canister into the holding area where the cover was, making sure to screw its top clockwise three times until it's firmly in place. Ensure the canister doesn't wiggle or move at all. Once the canister is secure, replace the back cover or top of your machine, which should click into place. If your machine has a CO2 indicator, reset the meter by holding the button down for 5 seconds. Now that the carbonator is set up, chill some water and fill it only up to the recommended line to avoid leaks and incomplete seals. Depending on your machine model, either screw the water bottle into place with three clockwise turns or snap it into the bottle lock by pushing the top of the bottle in. Make sure the bottle is upright in the same position as the machine. With everything set up, you're ready for carbonation. Press down on the carbonating button in short succession to achieve your desired level of fizz, and let the water rest in the machine for 45 seconds after each press. This allows the CO2 to infuse fully with the water. Once rested, remove the bottle from the lock mechanism by gently pulling it towards you or twisting the counterclockwise. Finally, if you choose, add your preferred flavor or syrup by holding the bottle at a 15-degree angle and pouring in the flavoring. Screw on the cap and shake the bottle for 10 seconds to mix in the flavor fully. Enjoy your freshly carbonated drink! Since the water was chilled before carbonation, it might not need refrigeration beforehand. Pour over ice or drink straight from the bottle - whatever suits you best. To enjoy a freshly-made soda, ensure it's stored in the fridge with the cap on after opening. Properly sealed bottles can last up to two weeks without losing carbonation. However, plastic SodaStream bottles aren't dishwasher safe due to being made of polyethylene terephthalate (PET), which breaks down at high temperatures. If you prefer a glass bottle, it can be cleaned in the dishwasher. To clean your SodaStream bottle, use lukewarm water and mild dish soap. Shake vigorously for 15 minutes, then thoroughly rinse and dry in a warm area. For the machine, unplug the electric model before cleaning with a soft cloth and mild detergent. Wipe between mechanisms to remove dirt and dust. Dry the machine in a dark, warm spot. Cleaning the machine every five days helps prevent musty odors and tastes from bacterial build-ups. Using lemon juice instead of detergent can kill bacteria without damaging the bottle. Fill the bottle with lukewarm water, squeeze in lemon juice, and let it sit for 15 minutes before rinsing and drying in a warm, dark area. This method also removes stains and inhibits future bacterial growth. To properly care for your SodaStream bottle, avoid using bleach or other harsh chemicals, as they can react with the plastic and cause unpleasant odors and weaken the bottle's structure. Refrain from using hot water to clean the bottle, as it can compromise its integrity and lead to weakening over time. When cleaning, be gentle and avoid scrubbing the inside of the bottle, if scrubbing is necessary, use a specialized bottle scrubber to minimize damage. Regularly clean your SodaStream bottle after each use to prevent bacterial growth, and for added maintenance, use the lemon juice method every three days. To keep your carbonated drinks from going flat, ensure the bottle is properly sealed and stored in the refrigerator. The colder the water is before carbonation, the better the CO2 will react, resulting in a longer-lasting carbonation effect. If your drink goes flat, you can re-carbonate it if it's plain sparkling water, but not if it contains added flavors, as this can cause build-up and clogging issues. When your CO2 cylinder is empty, don't panic; simply contact SodaStream for a replacement or exchange it in-store. Remember to check the expiration date on your SodaStream bottle, as plastic degrades over time, especially with repeated use and pressure from carbonization. Most SodaStream products are recyclable, except for the inner cap seal, and the water bottles can be reused for up to three years if well-maintained. All SodaStream plastic carbonating bottles are BPA-free, ensuring a safer drinking experience. SodaStream has high standards for its suppliers, requiring them to meet international beverage and container quality standards. This includes avoiding phthalates and PCBs in materials used in bottle production. Instead of polycarbonate materials, they use safe alternatives that prevent the introduction of BPA. As a result, their plastic bottles do not expose users to harmful chemicals. **###ARTICLE**To start using your SodaStream machine, fill the bottle with cold water and place it in the machine. The type of water you use doesn't matter as long as it's cold, so you can enjoy your fizzy drink right away. **###ARTICLE**Using a SodaStream is a simple and fun way to turn plain water into invigorating sparkling drinks at home by adding 2 US tbsp (30 mL) of drink mix.[22] Advertisement Add New Question Question How do I get it really fizzy? My soda is not very carbonated. Press the carbonation button more times! My SodaStream came with a little sticker on top advising that the best carbonation was three buzzes (the buzzes come a little while after you push the button) but...you can press as many times you want. Question What if the bottle that came with it doesn't screw in? My SodaStream has a snap lock system. Just push the bottle in - no screwing is needed. Question How do I make it sweeter? Add more flavoring, sugar, honey, or any other sweetener you like. See more answers Ask a Question Advertisement Thanks Advertisement This article was reviewed by Chef Jeff Woodward and by wikiHow staff writer, Janice Tieperman. Jeff Woodward is a Private Chef and the Owner of The Rogue Chef based in Branson, Missouri. With over 20 years of experience in the restaurant industry, he has cooked for esteemed clients including The Harlem Globetrotters, Peyton Manning, Mark Wahlberg, and Justin Timberlake. Chef Jeff won the Branson Tri-Lakes News Reader's Choice Award 2023 for Best Catering. He has been the Featured Chef Demonstrator for 2 years in a row for The Women's Show in Springfield, MO. The Rogue Chef has been the Hollister Chamber of Commerce Spotlight Chef, an award published in Tri-Lakes News. Chef Jeff's food has been featured on KY3 Television. He publishes a recipe weekly in the Branson Globe newspaper and monthly in Lost on the Lake Magazine. He published a feature article for Chef Talks in Discover Home and Style Magazine. He has an associate's degree from Southwestern Illinois College and a Culinary Arts degree with a Certification in Baking from Ozark Technical College. This article has been viewed 340,689 times. Co-authors: 14 Updated: July 23, 2024 Views: 340,689 Categories: Care and Use of Cooking Equipment | Sodas and Fizzy Drinks Print Send fan mail to authors Thanks to all authors for creating a page that has been read 340,689 times. "Even though it has the instructions, the visual help was wonderful. Ready to do my first fizzy drink, thanks!" Share your story To use your SodaStream, start by setting up the machine and inserting a CO2 cylinder. Fill the carbonating bottle with cold water to the fill line. Lock the bottle into the machine and press the carbonation button until you squeeze your desired fizz. After carbonating, add your favorite flavor, shake gently, and enjoy! Keep your machine clean and check the CO2 levels regularly. Want more tips on optimizing your SodaStream experience? There's plenty more to explore! To get started with your SodaStream, begin by chilling the water ahead of time and setting up your machine on a flat surface. Once chilled, proceed with loading the carbonator into the machine, ensuring it's securely attached and the top cover is back in place. Next, insert the carbonator canister and screw its top clockwise until it clicks into position. Make sure to follow your user manual for specific model instructions and check the CO2 cylinder regularly to avoid any issues during use. Regular cleaning of the machine and bottles will maintain hygiene and ensure optimal performance. Monitor the fizz level to prevent over-carbonation and contact customer support if needed. With practice, you'll master the process and enjoy a wide range of flavors with your SodaStream. To securely return the CO2 indicator to its original position, press and hold the reset button for five seconds when refilling or replacing the CO2 canister. This ensures accurate readings on your machine's CO2 meter. **##** Filling Your Water Bottle Double-check that your water bottle is filled only up to the recommended level, as overfilling can lead to incomplete seals, leaks, and other issues. The ideal water for use in your SodaStream machine is spring or filtered water, but tap water also works. The insertion method may vary depending on your model's specifications. **##** Carbonation With your machine, carbonator, and water bottle in place, you're ready to begin the carbonation process. Depending on your SodaStream model, press down on the carbonating button. Short succession presses are recommended to achieve optimal carbonization levels. Leave a brief resting period between each press to allow CO2 to activate fully. **##** Resting and Removing the Bottle Once carbonated, let the water bottle rest in the machine for 45 seconds before removing it. This allows CO2 to become fully infused with the water, ensuring optimal carbonation. Gently pull or twist the bottle counterclockwise to unlock it from the machine's lock mechanism. **##** Adding Flavor If desired, add flavor or syrup to your carbonated water by holding the bottle at an angle of 15 degrees and pouring in your choice of flavoring or syrup. Screw on the cap and gently shake for 10 seconds to mix in the flavor fully. Avoid shaking too quickly or vigorously, as this can cause over-overflow. **##** Care and Maintenance Store your carbonated soda in the fridge with the cap on once opened, and it will remain fresh for up to two weeks without losing its carbonation. Plastic SodaStream bottles are not dishwasher safe due to the material's sensitivity to heat and high temperatures. If you prefer a glass option, consider using a different brand. To maintain cleanliness and performance, cleaning your SodaStream bottle and machine regularly is essential. Use lukewarm water for cleaning, avoiding hot temperatures that may damage the material. When cleaning your bottle, mix soap with lukewarm water, shake it thoroughly, and let it sit for 15 minutes before rinsing it out multiple times to remove all residue. Keeping your machine clean can prevent clogging issues. Unplug electric models, allowing them to cool down before wiping them with a soft cloth and mild detergent. For battery-operated units, wipe the housing near the battery without exposing it to water. Clean between apertures and mechanisms to ensure thorough removal of dirt and dust. Inhibiting bacterial growth and musty odors can be achieved by using lemon juice. Fill the bottle with lukewarm water, squeeze an entire lemon into it, and let it sit for 15 minutes before rinsing and drying in a dark area. This method is effective without damaging the bottle. Maintenance is key to keeping your soda fizzy and bacterial-free. Every three days, give it a squeeze of lemon juice to eliminate the risks. So, how do you keep your soda from going flat? The answer lies in sealing your bottle properly and using hermetic caps that prevent air from getting in. It's also important to use cold water for carbonation, as this will react better with CO2. When allowed to rest, CO2 becomes fully infused into the drink, making it more fizzy. To get the most out of your soda, start with the coldest possible water and allow it to rest properly between infusions. Storing your bottle in the fridge is also crucial. If you want to re-carbonate a flat drink, make sure the water reaches the fill line on your carbonating bottle. However, if the drink has added flavors, you can't re-carbonate it as it may cause clogging or negative reactions. When your CO2 cylinder runs out, don't panic! Contact SodaStream and they'll deliver a new one for refilling or recycling. Some models require in-store exchanges, so be sure to have the proper replacements ahead of time. You should also check the expiration date on your