

TRADITIONAL ESPRESSO MACHINE CLEANING AND MAINTENANCE

These procedures are necessary to prevent the build up of coffee grounds and residue inside the espresso machine, to maintain the highest level of product quality, and the lowest incidence of breakdown for your operation.

DAILY CLEANING

1. FLUSH Flush the group head and handle without coffee in the espresso machine. Remove the basket from one handle and insert the blank screen in its place.

2. BRUSH Using a Urnex Scoopz Espresso O-Ring Brush, clean the group head o-ring by simply brushing in a circular motion up in the outer edges of the group head.

3. BACKFLUSH Place 1/4 tsp of Urnex Cafiza Espresso Machine Cleaner into the blank screen and insert the group handle into the group head. Press any selection, let the pump run for 5 seconds and press stop.Then press any selection and let the pump run for another 5 seconds. Repeat the 5 second cycle 10 to 15 times or until the filter has little or no soapy water left in it. If you have two blank screens multiple heads can be cleaned at once.

4. RINSE Rinse the group head by repeating step 3 without any detergent in the backflush blank. After 2 or 3 cycles, inspect the blank.The water in the blank screen should be clear and clean of any soap or coffee grounds. If not, repeat step 2 and 3 until clear.

5. CLEAN STEAM ARMS Wipe the steam arm with a wet towel. In a plastic container, mix warm water and Rinza milk cleaning detergent per the manufacturer's instructions. Soak for 10 to 30 minutes or until the milk residue has visibly softened. While the steam arms are soaking, occasionally turn the steam on and off. This will help soften any hardened milk on the inside of the arm and keep the tips clear. Rinse steam arm with clean wet towel and purge any remaining water by opening the steam valve when complete. Note: Never use harsh cleaners or anything abrasive on the steam arm. Do not soak overnight or for more than one hour.

6. RINSE DRAIN LINE Fill a container with hot water and pour it into the drain pan to rinse any coffee grounds and residue through the drain line. Be careful not to overflow the pan.

7. CLEAN DRAIN PAN Remove and clean the drain pan and drip grates.

8. WIPE PANELS Clean all visible surfaces with a soft towel and mild soapy water.



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WEEKLY CLEANING

1. CLEAN HANDLES Remove the filter baskets from all group handles and soak handle heads and baskets in a solution of one quart hot water + 1 tablespoon of espresso machine detergent for a few hours or overnight. Rinse and reassemble before use.

2. CLEAN GRINDERS Remove and wash bean hoppers with a mild soap and water. Measure and grind the recommended portion of Grindz cleaner through all of your grinders. Purge with fresh coffee when complete. Check grind and dose when complete and make adjustments as needed.

3. CHECK FILTERS Check pressure gauge on filters to make sure it is not reading in the low pressure zone.

EVERY 6 MONTHS

Schedule preventative maintenance service every six months to replace coffee contact and wear parts including group head o-rings, screens and baskets, and grinder burrs. Steam arm and valve gaskets should be replaced as needed. Check and replace water filters and softener cartridges as needed, but at a minimum of every six months.

FOR MORE INFORMATION ON ESPRESSO MACHINES CALL ESPRESSO SERVICES INC. The nation's foremost experts on espresso equipment, coffee equipment packages, installation services, parts and technical support. 800.826.4177