



CH. IV: CLEANING & MAINTENANCE

ESPRESSO MACHINE

Coffee produces grounds and oils that can become trapped in your grinder. These grounds and oils can become rancid if not regularly cleaned.

Daily

1 Backflush each group.

A Remove the brew baskets from your portafilters and insert the blind baskets (these are the baskets without any holes). Put 1 teaspoon of espresso machine cleaner into the blind basket(s), then insert the portafilter(s) into the group(s).



B Run each group in the following fashion: on 10 seconds, off 10 seconds, 10 times. This will flush the inner group with espresso machine cleaner.

Notes:



- C** Remove the portafilters, then rinse them by running the group over the basket until both the group and the basket are clear of espresso machine cleaner.
- D** Reinsert the portafilters, then repeat the backflush (10x10x10) using only water. This will flush the espresso machine cleaner out of the inner groups.

2 Prepare a cleaning pitcher with 2 tablespoons of espresso machine cleaner and 6” of hot water from your coffee brewer.

3 Remove the steam wand tips and the group screens (if your machine uses a screw to hold the screen on), then put the screens, dirty portafilter baskets, and steam wand tips into the cleaning pitcher.



4 After they have soaked for 10-15 minutes, dump the hot water and wait 5 minutes for the parts to cool off. Scrub the portafilter baskets and steam wand tips with a green scrubby pad to remove any oils, stains, or coffee particulate. Do not scrub the group screens, as they will fall apart over time.

5 Rinse the baskets, steam wand tips, and group screens with cold water until they are clean and free of any cleaning agent.

Notes:



- 6 Reassemble the machine, being careful not to overtighten the steam tips or group screens.
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- 7 Clean the exterior of the machine with windex. Make it shine!

Semi-Annually

- 1 Call your certified repair technician to replace the group gaskets, portafilter baskets, and to change the water filter. Ask the technician to check the steam valves, temperature, and pressure settings. The machine should be set to 9 bars of pressure, and should put out water at 201 degrees.

Notes:
