



Daily Espresso Machine Cleaning

Every Night:

- ❖ Remove portafilters from group heads, pop out the metal brew baskets & soak in a small bucket of hot water + Cafiza cleaner. Only fill water to below the black handles. **BE CAREFUL NOT TO LOSE THE METAL BREW BASKETS.**
- ❖ Fill a milk pitcher about ½ way with hot water and cleaner (Cafiza works great). Submerge steam wand in this pitcher and let it soak while you're cleaning your group heads.
- ❖ Use a stiff angled brush to scrub inside the group heads, focusing on the edges where the portafilter locks into place. Purge the group heads after scrubbing.
- ❖ Add 1 half teaspoon of Cafiza to the blind portafilter and lock into place. Turn group head on for 5 seconds, off for 5 seconds. Repeat 5-10X.
- ❖ Remove blind portafilter & purge. Scrub inside of the group head again with the brush.
- ❖ Rinse blind portafilter so that there is no Cafiza residue and lock into place again. Turn group head on for 5 seconds, off for 5 seconds. Repeat 3-5X but between every on/off cycle, remove the portafilter and rinse to remove all cleaner residue.
- ❖ Turn the steam wand that is submerged in the soaking liquid on fully. Let this run for approximately 30 seconds in the water/Cafiza. Discard water/cleaner in pitcher and rinse. Fill with cold water and again submerge the steam wand and turn on fully. Let this run until the pitcher is hot. Discard water and wipe steam wand with clean cloth.
- ❖ Remove drip tray and rinse/dry. Rinse all the parts that were soaking in the Cafiza (brew baskets, portafilters).
- ❖ Replace baskets in portafilters and lock portafilters into group heads. Wipe down all surfaces on the espresso machine.

Espresso Pro Tips:

- ❖ Keep your espresso grinder around $\frac{3}{4}$ full at all times, and don't let it go below $\frac{1}{2}$ full. Letting the beans drop below this level will affect your dose/grind. Keeping it full = less adjusting 😊😊
- ❖ To keep your grinder hopper free of coffee oils, remove all the coffee at the end of the night during your cleaning routine, and wipe the sides of the hopper with a dry cloth. In the morning, fill the hopper back up with espresso beans.

Weekly or if you use more than 5lbs of espresso per day:

- ❖ Using short screwdriver, remove flat filters inside each group head (be careful, it's hot!) and put screws somewhere safe. Add flat filters to the soaking bucket with metal brew baskets and portafilters when cleaning machine at the end of the day.
- ❖ After rinsing parts, replace flat filters inside group heads with the screws. Tighten by hand instead of with the screwdriver.

Quick Clean:

If you're pulling a lot of shots, here's how to do a quick clean during the day:

- ❖ Backflush groupheads with blind filter mid-way through day.
- ❖ On for 5 seconds, off for 5 seconds. Repeat 5x.
- ❖ Do not use soap, this is just a quick flush of water.

Clean Machine, Great Coffee:

- ❖ Your Espresso Machine can be your greatest asset for great coffee and customer satisfaction and retention. Keeping it clean makes for great coffee, minimal service issues, and prolonged life.

Parts Glossary:

Cafiza | Scrub Brushes | Milk Pitcher | Blind Portofilter (or Stopper) | Towels

