

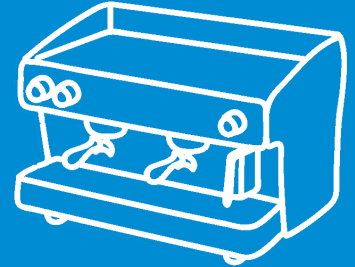
COMMERCIAL

coffee machine cleaning tips & hints

merlocoffee
FRESH ESPRESSO

Every time you turn on your machine

- Wipe the group handle and filter basket clean and rinse in fresh water.
- Insert your group handle to warm it up.
- Purge the steam wand to expel any condensation.
- Flush water through each head to ensure it is clear of any cleaning agent from the day before.
- Make one coffee through each head to make sure all chemical residue is gone and to check your grind and dose are correct.

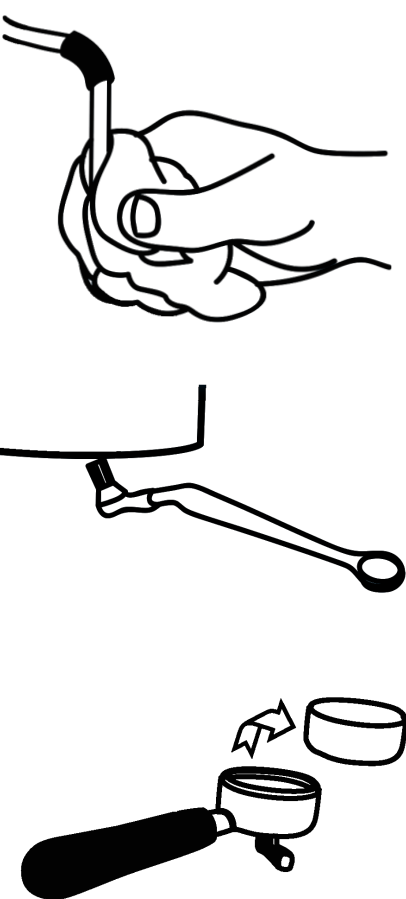


Every time you make a coffee

- Immediately prior to every extraction, flush the group head and the group handle with the free pour button.
- After every use of the steam wand, expel any leftovers from the wand and wipe it down with a clean, damp cloth.

Instructions for the daily clean

At the end of each day you should clean all the major parts of your machine, as per below:

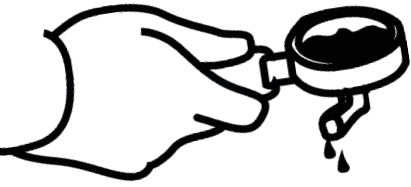


- Clean the spent coffee out of the group handle and remove the filter basket.
- Empty the contents of the drip tray.
- Wrap a clean cloth around the steam wand and turn it on. This will loosen any milk remaining in the wand.
- Run the steam wand for a few seconds, then carefully remove the cloth (as it will be extremely hot) and wipe the wand clean.
- Use a head cleaning brush to remove any coffee build up on the group head.
- Put the blind filter into the group handle.
- Dissolve a small amount (5 cent piece size) of commercial chemical cleaner with hot water into the group handle.
- Lock the group handle into the group head and back flush the chemical through the group head using the free pour button for 5 seconds. Repeat this back flush two more times, leaving the chemical sit in the head for 2 to 3 minutes.
- Remove the group handle and rinse it with water from the group head, agitating the group handle in the group head at the same time.

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- Lock the group handle back into the group head and back flush clean water with the free pour button for 5 seconds. Repeat this process 2 more times.
- Remove the group handle, rinse with water from the group head and check the water is free of coffee and chemical residue. Repeat the flushing process if it is contaminated.
- You will now have run fresh water through the head for a combined time of at least 30 seconds. This should be enough to confidently clear out all the chemical used in the cleaning process. However, if you still notice chemical or water cloudiness, repeat the above process again.
- Take the drip tray, group handle, filter basket and steaming enhancer attachment if supplied and hand wash in warm soapy water. Do not put any of these items in a dishwasher or clean them with harsh scourers.
- Dry every machine component fully before reuse.

Signs your machine is overdue for a major clean

1. It seems to be taking longer to extract even though the grind setting, the amount of coffee you're using and your dose appears correct.
2. Your cups of coffee are starting to taste dirty and/or burnt.
3. You're not enjoying your coffee as much as you used to.
4. The machine or milk steamer is making unusual noises and not performing consistently.
5. Customers simply aren't complimenting you on your coffee any more.



When will your machine need to undertake a deep clean?

With commercial coffee machines we recommend that you undertake a deep clean every six months. Due to the complexity of the Thermosyphon System (Heat Exchanger and a Boiler), this process can only be carried out by a certified espresso machine service technician.

If you are using filtered water, depending on the water hardness and what else you have plumbed into it, the filter should be changed every 6 months along with a service by a certified espresso machine service technician.

If your coffee machine is on loan from Merlo, your account manager will schedule your regular six month deep clean and machine service for you.

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