

DOMESTIC

coffee machine cleaning tips & hints

merlocoffee
FRESH ESPRESSO

Why clean your coffee machine?

By doing a little bit of daily upkeep and a regular descale, you can prevent the build-up of back pressure on your pump and make the element work far more effectively. In the end you'll not only be rewarded with a much nicer coffee, but will also prolong the life of your machine.

By following this simple guide to cleaning your machine you can save power, prevent costly repairs or worse still, a full replacement of your machine.

Before you begin, please ensure you have reviewed your machine's instruction guide.



Every time you make a coffee, you should:

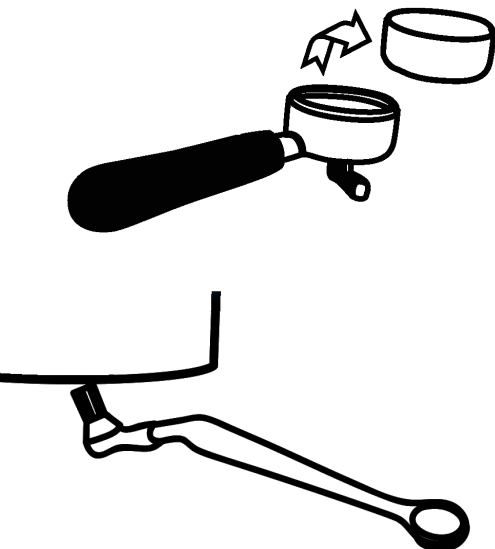
- Keep the water tank full and the drip tray empty.
- Prime your machine (turn on the free pour button until water comes out) as soon as you turn it on.
- Open the steam wand until steam comes out and run the hot water, just to clear all the lines.
- Insert the group handle to warm it up.
- Flush the group head with the free pour button immediately prior to inserting the group handle for the extraction.
- Between coffees, flush the group head and the group handle with the free pour button.
- After every milk steam, wipe the wand with a clean damp cloth.
- If using an automatic milk frother, flush clean water through it after you have completed your coffee orders.



Instructions for the daily clean:

When you are finished with your coffee machine each day, you should clean all the major parts of your machine, including:

- Clean the spent coffee out of the group handle and remove the filter basket.
- Empty the contents of the drip tray.
- Wipe any remaining milk off the steam wand.
- Use a head cleaning brush to remove any coffee build up on the group head.
- 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 with a harsh scourer.
- Dry 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 inexplicably 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. People simply aren't complimenting you on your coffee any more.

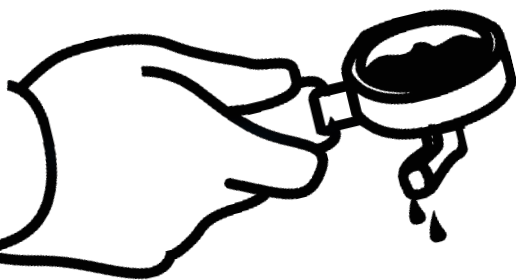


When do you need to undertake a descale?

Depending on how many coffees you make, it's best to undertake a descale of your coffee machine every 4 to 6 months. If you're unsure of how to rate your usage, err on the side of caution and clean it more frequently.

Please note: if you use unfiltered water and/or live in a hard water area you may need to perform a descale of your machine every month.

Instructions for the descale:



- Complete your full daily clean procedure.
 - Let the machine sit for 15 minutes.
 - Fill the machine's water tank with 1L of cold water and add 50mls of liquid descaler, or dissolve a sachet of powdered descaler in warm water.
 - Repeat the process until the entire contents of the water tank is used.
 - In a fully automatic machine, run a complete cleaning cycle.
 - Rinse the machine out thoroughly by washing out the water tank, filling it with fresh water and running the full tank through the machine and steam wand.
 - In a manual machine, use the free pour button to run a full cup of cleaning solution through the machine. Open the steam wand and take a quarter of a cup from there.
- If you have a fully automatic machine, just use the cleaning cycle again with a fresh tank of water.