



## Cleaning Your Superautomatic Espresso Machine 101

Espresso Canada recommends following this cleaning and maintenance schedule and using the specific products listed in order to keep your superautomatic espresso machine working optimally. Regular maintenance will ensure your machine lasts a long time and produces the best tasting coffee drink you desire.

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### Safe Products for Your Superautomatic Espresso Machine

Be sure to use products that are safe both for your machine and for your health. Here is a list of products that are specifically needed for cleaning your superautomatic. You will need different products based on the cleaning stage

### Products Needed – Quick Reference

- [Cafiza Espresso Machine Cleaning Powder](#)
- [Descaling Solution](#) (Powder or Liquid)
- [Foodsafe lubricant](#)
- [Curved utility syringe](#)
- [Water Testing Strips](#)
- [Water Filters](#)
- [O-ring](#)

### How to Videos – Quick Reference

- [How to remove the brew unit](#)
- [How to reset the brew unit](#)
- [Deep Cleaning the Brew Unit](#)
- [How to Lubricate the Brew Unit](#)

### Useful Blogs

- [Espresso Machines | How the Water You Use Can Impact Your Machine](#)
- [How Oily Coffee Beans Can Ruin Your Espresso Machine and Coffee Taste](#)

### Espresso Canada

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## Cleaning Schedule for your Machine

When	What to Do	Luciano's Advice
Daily, or as required	<ul style="list-style-type: none"> <li>• <b>Drip tray:</b> This is the tray your espresso cup sits on top of which collects excess espresso or water from the rinse cycle. Remove the grate and clean with soap and water. <b>Do not put it in the dishwasher.</b></li> <li>• <b>Milk accessories:</b> Any components which come into contact with milk, such as the steam wand, pannarello or milk carafe must be cleaned after each use.</li> </ul>	<p>Use <a href="#">Cafiza Espresso Machine Cleaning Powder</a> to clean milk carafes, lattégo cups and pannarello by dissolving one teaspoon in warm water and use the solution to wash components.</p>
Weekly	<ul style="list-style-type: none"> <li>• <b>Dreg drawer:</b> This is the drawer where the coffee pucks are collected once your coffee is made. Give the dreg drawer a good <b>wash and let it dry</b> thoroughly before you put it back in the machine. Old coffee will become moldy if you don't wash this regularly.</li> <li>• <b>Brew unit:</b> The <a href="#">brew unit</a> should be removed from the machine and thoroughly rinsed. Use a soft brush to remove any coffee particles lodged inside the channels of the brew unit. Allow the brew unit to fully dry before reinserting it into the machine. We also recommend cleaning the cavity inside the machine where the brew unit resides with a soft brush.</li> </ul>	<p>See how to <a href="#">remove</a> the brew unit properly. Watch <a href="#">how to reset</a> the brew unit.</p>

### Monthly

- **Brew unit:** Do a deep clean of the [brew unit](#) by using tablets through the bypass doser. This will remove any built-up oils on the brew group. [Use Cafiza tablets in the bypass doser](#) and follow machine instructions.

### Every 3 months

- **Descal:** It's time to descale your machine. Follow the instructions on your machine [manual](#).  
*Note: Depending on the [hardness](#) of water you are using in your machine you may have had to descale your machine more frequently.*
  - **Water filter:** It's also time to change your [water filter](#). Remove the filter that is housed in your water tank and install the new one.
- If you are using [powder descaler](#), be sure to dissolve the package in 32 ounces of warm water and stir to dissolve the powder completely before adding it to the water tank to initiate the descaling process.

### Every 6 months

- **Brew unit:** It's time to strip the brew unit. Fill a small basin with hot water and a heaping table spoon of [Cafiza powder](#). Stir to dissolve the powder. Place the brew unit in the tub and soak for 2-3 hours. Scrub the channels with a toothbrush with help you get a deep clean. Rinse, and allow the brew unit to fully dry.
  - **Lubricate:** Reapply food [safe lubricant](#) on the channels, pivot point and most importantly the piston.
- Watch [how to lubricate](#) the brew unit. Using a utility syringe makes this job much easier. Squeeze the Lubri-Film into the syringe and apply to components.

**Every 9 Months**

- **Bean hopper:** Look at the container where your beans are in your machine. This is called the bean hopper. If it is starting to show signs of oil build up, you may need to consider using less oily beans. Prolonged [use of oily beans](#) may have an adverse effect on your machine. Besides the obvious discolouration and oil build up on your bean hopper, the grinder is likely to become clogged and will inevitably not be able to perform properly.

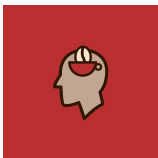
The solution? Switch to [Caffé Nostro™](#). We have blends that are rich with flavour and have minimal surface oil. In short, our coffee blends are designed specifically for use in superautomatics.

**Yearly**

- **O Ring:** Be sure to check the [O Ring](#) on your brew unit. If it is showing signs of wear and tear, is loose or cut, you will need to replace it.
- **Professional check-up:** Consider having your machine tuned up and cleaned by our qualified technicians to keep your machine running smoothly.

Espresso Canada is an authorized service centre that has been selling and servicing superautomatic espresso machines for over 30 years.

Contact Luciano Iaruso by phone at 519-919-5217 or email [luciano@espressocanada.com](mailto:luciano@espressocanada.com) for information or support for your superautomatic machine.



For any of your superautomatic espresso machine needs, please feel free to contact Luciano Iaruso, owner of Espresso Canada, directly by phone 519-919-5217 or email [luciano@espressocanada.com](mailto:luciano@espressocanada.com).