

TECHNICAL SERVICES PRICE LIST

We can repair or service all brands of commercial and professional coffee machines and grinders.

We are available to perform on-site service and repairs or workshop and delivery service. We will help you with any repair issue, and we will discuss the problem and the solutions with you.

When your machine comes into our service centre it will get a complete checkup including a check for coffee quality and consistency.

SERVICE AND REPAIR FEES for commercial machines and grinders

Call out fee for on site service (plumbed in machines)	\$88
Pick up and Delivery fee (for tank machines)	\$55
Labour (charged per half hour)	\$33
General Service Incl. pickup & delivery (Sydney Metro only) (if parts are required we will provide a quote prior to work)	\$132 + parts
<p>Loan machines are available for major repair jobs to keep your business running while your machine is being overhauled.</p> <p>Rates on Request for services provided outside of the trading hours.</p> <p>Travel charges apply outside Sydney South West and Sydney Metropolitan area.</p> <p>Rates are subject to change without notice.</p>	

MACHINE SALES

We have a full range of new and refurbished commercial espresso machines for sale.

Please speak to our service technician for more information or visit our website

lacasadelcaffe.com.au

Trade-In deals available

REMOVAL & RECYCLING

At the time of delivery, we can remove your old appliances to be recycled. All you need to do is let us know.

LA CASA DEL CAFFE

CALL US ON 1300 52 7222

TRADING HOURS:

MONDAY TO THURSDAY 8AM TO 4PM
FRIDAY 8AM TO 12PM

HOW TO KEEP YOUR ESPRESSO MACHINE IN TOP CONDITION

There is no other preventative maintenance other than backflushing your espresso machine.

Even with backflushing the group head shower screens must be periodically replaced, as coffee oils will eventually build up and clog the screen. You may notice your espresso shots tasting less than perfect as a result.

How to backflush:

1. Remove the filter basket from the group handles and soak these in hot water, and leave them overnight.
2. With the group handle removed, gently clean the group seal and the shower using a circular motion with a brush, this to remove all the visible coffee powder in the group.
3. Remove the double filter from the double filter holder and fit your blind filter.
4. With the blind filter fitted, add some cleaning liquid to the blind filter. Place this into the espresso machine and press the espresso button like how you do to make a normal espresso. Allow this to run for 5 seconds, and repeat it for 10 times.
5. Remove the group handle from the espresso machine and run the machine for 5 seconds without any cleaner and repeat 10 times.
6. This will remove the espresso cleaner and any coffee oil from the coffee machine groups. This is very important because if not washed out, the espresso cleaner will spoil the first couple of coffees made the next day.
7. Once a week the group handles should be soaked in hot water to remove the coffee oils. Do this by placing them with the handle up, in a large bowl type container and fill with boiling water just to the top of the metal baskets. Make sure that the filter holder rubber handles are not in the water as this can damage them. Add to this one teaspoon of espresso cleaning liquid and leave overnight.
8. The following day rinse the handles thoroughly with fresh water to remove any cleaner.

Other daily maintenance should include, purging and cleaning of the steam wands with warm soapy water and a non-abrasive cloth to remove all milk residue.

As a final daily routine, the drain tray should be removed and a jug of hot water should be poured into the drain cup to help rinse accumulated coffee grounds out of the cup and down through the drain hose.