

# PREVENTATIVE MAINTENANCE



## ESPRESSO MACHINE – EVERY DRINK

Purge the group head

Reinsert portafilter in group head

Wipe + purge steam wand

Use group heads equally

## ESPRESSO MACHINE – EVERY CLOSE

Brush out each group head's gasket with a nylon bristle brush

Backflush group head with Cafiza x5, then backflush with clean water x5

Carefully unscrew dispersion screws + screens, then soak in Cafiza bath for 10 min. with portafilters (just the metal ends)

Wipe down exteriors of espresso machine + grinder with damp cloth.

Scoop out debris from the drain box, then flush with leftover Cafiza water.

Clean + soak steam wands in Rinza cleaner.

### **ESPRESSO GRINDERS – EVERY CLOSE**

Close grinder hopper slide, then grind out remaining coffee. Carefully remove the grinder hopper + empty into appropriate 5 lb. coffee bag. Clean empty hopper with damp bar towel + steam from the espresso machine. Dry well

With hopper removed, vacuum in grinder throat + chute, then quick vacuum around grinder. Reattach now-dried hopper.

### **ESPRESSO MACHINE – EVERY 3 – 6 MONTHS**

Replace group head gaskets (leaking around portafilter?), dispersion screens (warped?), + portafilter springs (basket won't stay in?).

Check on dispersion screw (looking rough?), portafilter basket (cracked?), steam valve seals (leaky steam wand?)

Check + adjust dispensing volumes. Note potential valve / scale build up.

Replace water filter(s).

### **ESPRESSO GRINDERS – EVERY MONTH**

Deep clean grinder by removing top / exterior burr, then brushing + vacuuming until everything is immaculate. Carefully put burrs back together to ensure a flush fit.

Check for calibration need.

### **ESPRESSO GRINDERS – EVERY 6 – 12 MONTHS**

Check burrs for sharpness + replace as needed (usually every 6 months to 1 year).

Check for calibration need.

### **BULK GRINDERS – EVERY 6 – 12 MONTHS**

Check burrs for sharpness + replace as needed (usually every 6 months to 1 year).

Check for calibration need.