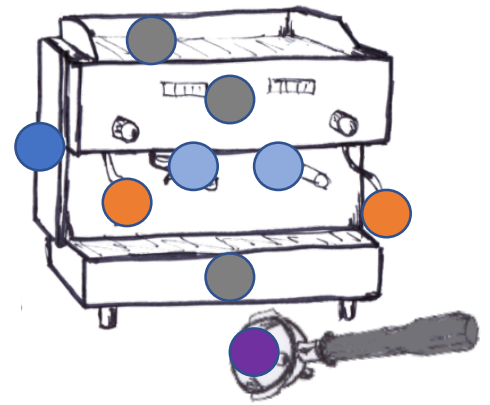


espresso machine

cleaning guide



The focal point and workhorse of cafes, espresso machines require regular and thorough cleaning so your coffee tastes its best and is safe to consume. Take the following steps to establish an effective cleaning routine for your espresso machine:

Backflush and clean the groupheads

Cafiza is a powerful backflush detergent, designed to balance optimal levels of foaming and solubility for a deep clean of groupheads, valves and lines. **Scoopz** is its perfect companion: it sports a doser for the powder on one end and bristles to scrub groupheads on the other.

Soak and rinse the portafilters, screens and baskets

Cafiza can also be used to create a soaking solution for a variety of accessories. The **Scrubz** brush has two interchangeable cleaning heads that to clean portafilter spouts and drip trays.

Clean the steam wands and frothing pitchers

Milk deposits fats, proteins and minerals inside and on the surface of steam wands and frothing pitchers. **Rinza** ensures these pieces of equipment remain clear of milk residue and bacteria, so your cappuccinos and lattes taste great and are safe for your customers.

Wipe down all surfaces

Coffee stains and fingerprints on equipment surfaces and counters can indicate to customers a lack of care or attention to cleanliness and food safety. Urnex offers a variety of surface cleaners, including **Café Sprayz**, **Café Wipz** and **Stainless Sprayz**.

Descale the boiler

Dezcal and **Decal PRO** removes limescale buildup and is available in liquid, powder, and tablets. Due to the need for machine disassembly, decaling is best performed by a service technician.

RECOMMENDED PRODUCTS

