



## Espresso Machine Cleaning Standards

### Daily:

1. At closing, back flush each grouphead.
  - a. Remove screens and screws from groupheads- place in a cup or somewhere safe. **Do not lose them.**
  - b. Use a small amount of Purocafe in the portafilter blind and turn on for 5 seconds, then turn off. Repeat twice. Remove portafilter and dump water. Replace portafilter and turn on for 5 seconds, then turn off. Repeat until water rinses clean.
  - c. Replace screens and screws. Be sure to only “hand tighten” the screws. **Do not need overly tighten, as this will cause damage to the equipment.**
2. Wash grates and tray with warm soapy water. **Do not place in a dishwasher.**
3. Wipe down machine surfaces until shiny. Windex works great.

### Weekly:

1. At closing, add a dime size amount of Purocafe into a steam pitcher and fill with hot water.
2. Place under steam wand and turn on for 20 seconds. Let soak overnight.
3. Wipe steam wands with clean towel before use to ensure no cleaner is left behind.
4. Empty grinder hopper(s) and wipe down with clean dry cloth to remove any oil/debris. Replace hopper on grinder.
5. **For Swift Grinders:** Rotate which side you’re using for regular and decaf (or alternative coffee if not using decaf) to ensure even wear on both sets of burrs.