

SNAKE RIVER ROASTING CO

ESPRESSO EQUIPMENT CLEANING ASTORIA/ASTRA

ESPRESSO MACHINES:

Most equipment breakdowns are a result of equipment not being regularly cleaned. A maintenance schedule keeps coffee tasting great and repair costs to a minimum. (Do not use these instructions for super-automatics. Typically there are brand-specific instructions and products for this.)

After Rashes (every few hours)

Water backflush. Put blind filters in portafilters and run water for 10 seconds. Turn off for 10 seconds. Do this 5x. Gently brush off screen and clean portafilter inserts well before returning them to the machine.

Every Night

- **Chemical backflush** - run espresso cleaner through blind filters: on for 10 seconds, off for 10 seconds. 5x
- **Water backflush** - rinse off detergent, then run water with blind filters on for 10 seconds off for 10 seconds. 5x
- **Remove portafilter** - Remove grouphead screen and soak in espresso cleaner (also occasionally shower head) clean around grouphead
- **Remove baskets from portafilters, soak in hot water and espresso cleaner** - making sure plastic handles are not in water.
- **Soak steam wand tips in espresso cleaner.** Poke holes with a pin to clean. Run a Steamy wand into the spray wand and run hot water through it CAREFULLY while you are scrubbing. (Alternatively, can steam with wand cleaner)
- **Wipe all surfaces of the machine**
- **Send the espresso cleaner and hot water mixture down the drain tray hose** to help keep the hose clean. Clean drain tray.
- **Scrub portafilters, baskets and screens, rinse well and replace**

Every 3-6 Months

Change grouphead gaskets, screens and portafilter baskets

Change the water filters and have a professional check the boiler and heating elements to see if descaling is required.

ESPRESSO GRINDERS:

Weekly

- Remove hoppers and gently clean with hot soapy water to avoid oils from building up
- Vacuum coffee beans from top of burr area and brush all machine parts that are visible
- Let coffee run out of hopper and run 5 or 6 grinder cleaning tablets through the grinder to clean burrs of oils
- Run a few coffee beans through to clean out cleaning tablet residue, wipe clean

Every 6 Months

Inspect burrs to see if they need to be replaced (or keep a burr replacement schedule).

WATER SOFTENERS/WATER FILTERS:

Good, clean water is the most important ingredient in great coffee and the most important factor to keeping your machine from building up scale. Have water filters changed on a regular schedule, depending on volume, rigorously check and maintain your water softener and salt according to manufacturer instructions.