

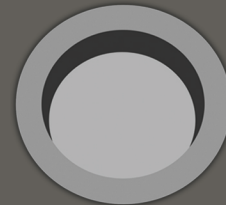
# ESPRESSO MACHINE

# CLEANING

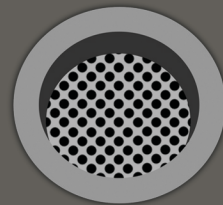
## EVERY NIGHT

**1. CHEMICAL BACKFLUSH**  
RUN ESPRESSO CLEANER THROUGH BLIND PORTAFILTER BASKET

ON FOR 10 SECONDS  
OFF FOR 10 SECONDS **5X**



BLIND PORTAFILTER BASKET



NORMAL PORTAFILTER BASKET

**2. WATER BACKFLUSH**  
RINSE OFF DETERGENT, THEN RUN WATER WITH BLIND FILTERS

ON FOR 10 SECONDS  
OFF FOR 10 SECONDS **5X**



**3. REMOVE** PORTAFILTER  
REMOVE GROUPHEAD SCREEN AND  
**SOAK** IN ESPRESSO CLEANER  
(ALSO OCCASIONALLY SHOWER HEAD)  
CLEAN WITH GROUPHEAD BRUSH



\*ONLY REMOVE E61 SCREENS EVERY 3 MONTHS

**4. REMOVE BASKETS** FROM PORTAFILTERS  
SOAK IN HOT WATER AND ESPRESSO CLEANER  
MAKING SURE PLASTIC HANDLES ARE **NOT** IN WATER



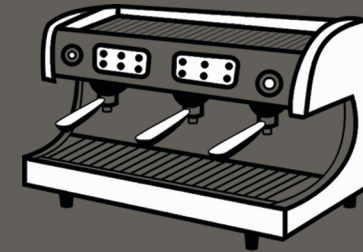
**5. SOAK** STEAM WAND 5 MIN IN PITCHER WITH MILK  
CLEANER CONCENTRATE AND WARM WATER. DISCARD  
SOLUTION AND **STEAM PLAIN WATER** TO RINSE.



CLEAN HOLES WITH PIN

**6. WIPE ALL SURFACES** OF THE MACHINE

**7. SEND THE ESPRESSO CLEANER** AND HOT WATER MIXTURE DOWN  
THE DRAIN TRAY HOSE TO HELP KEEP THE HOSE CLEAN, CLEAN DRAIN TRAY



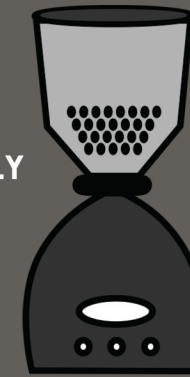
**8. SCRUB PORTAFILTERS, BASKETS AND SCREENS**  
RINSE WELL AND **REPLACE**



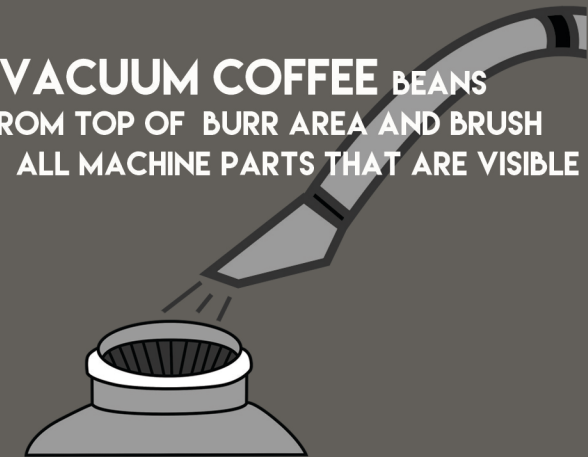
**EVERY 3-6 MONTHS**  
CHANGE GROUPHEAD GASKETS  
SCREENS AND PORTAFILTER BASKETS

## ESPRESSO GRINDERS: WEEKLY

**1. REMOVE HOPPERS** AND GENTLY  
CLEAN WITH HOT SOAPY WATER TO  
AVOID OILS FROM BUILDING UP



**2. VACUUM COFFEE BEANS** FROM TOP OF BURR AREA AND BRUSH  
ALL MACHINE PARTS THAT ARE VISIBLE



**3. LET COFFEE RUN OUT OF HOPPER** AND **RUN 5 OR 6 GRINDER CLEANING TABLETS** THROUGH THE GRINDER TO CLEAN BURRS OF OILS



**4. RUN A FEW COFFEE BEANS** THROUGH  
TO REMOVE TABLET RESIDUE, WIPE CLEAN

## EVERY 6 MONTHS

INSPECT BURRS TO SEE IF THEY NEED TO BE REPLACED  
(OR KEEP A BURR REPLACEMENT SCHEDULE)

