



espresso italiano dal 1919

# Dealing with coffee equipment post Covid-19 Closure

A brief guide to maintain your equipment during the  
Covid-19 closure. Hoping you to have a boot-start

# TOPICS

## Here's your step by step guide



### Dealing with water filtration systems

- Cartridges
- Softeners
- Reversal Osmoses



### Dealing with Coffee machines



### Dealing with Coffee grinders



### How to prevent a technical call outbreak

# 1. Dealing with water filtration systems

- IT IS **ESSENTIAL** to have **FRESH AND CLEAN WATER** going into the coffee machine



## **STAGNATED** water causes the following issues:

- loses conductivity
  - Smells bad
  - Bacterial film formation (Biofilm)
  - Dirt
- **BAD TASTING COFFEE AND EQUIPMENT BREAKAGES**

# 1. Dealing with water filtration systems

✓ 3 main types of water filtration systems

- Water cartridges



- Water Softeners



- Reverse osmosis



# 1. Dealing with water filtration systems

## ✓ Cartridges

### UP TO A MONTH:

- 2-4 weeks: Unplug the exit from the cartridge and let a lot of water run through (20-30 litres)
- Drain the water
- Connect the filter to the coffee machine



### OVER A MONTH:

- Biofilm formation
- Cartridge won't work
- Unfiltered and dirty/smelly
- Contact your dealer

Measure the fresh water if you can  
(TDS, PH, Total Hardness, Alkalinity)

# 1. Dealing with water filtration systems



1: Un-Plug the connection filter-machine

2: Drain 20-30 Litres of water

3: Plug it back to the machine



**20-30 litres**

# 1. Dealing with water filtration system

- **Video Tutorial on how to rinse a cartridge**

[https://www.youtube.com/watch?v=l2Ys5\\_XwIpc&list=PLaeMzu\\_IOFaNQhd8dQ1NDBw2S8xynfQxE](https://www.youtube.com/watch?v=l2Ys5_XwIpc&list=PLaeMzu_IOFaNQhd8dQ1NDBw2S8xynfQxE)



# 1. Dealing with water filtration systems

## ✓ Water Softeners

- If the automatic softener has been left ON, make sure it has done the resin regeneration: no problems if it has
- Add salts (much better if with Chlorine added  $\text{NaCl} + \text{Cl}^2$ )
- Start a resin-regeneration, better to do it twice
- If there is a manual one, better do it twice, adding chlorine





# 1. Dealing with water filtration systems

## ✓ Water Softeners



- N1: Normally functioning
- N2: De-pressure and fill up with Salt and Chlorine
- N3: Resin Re-generation (45min to 1h30min depending on size)
- N4: Pressurises and ready to boot (up to 1minute)
- N1: Again

# 1. Dealing with water filtration systems

## Video Tutorial Water Softeners

- Softener By-pass (Black wheel)
  - <https://www.youtube.com/watch?v=-UWly7gS1d4>
- Manual water softener 2 taps
  - <https://www.youtube.com/watch?v=-s9v0k1KJeM>



# 1. Dealing with water filtration systems

## ✓ Reverse Osmosis



### Within a Month:

- Rinse and let a lot of litres of water out, at least 3 times the amount of the water tank capacity
- Once you do it, try to repeat the operation with less water twice a week
- Sanitise the line

### More than a month:

- Contact your dealer



## 2. Dealing with coffee machines

Make sure the waste drain System is Working

### 1. TURN THE COFFEE MACHINE ON

- Many machines need to fill up N1 (A)
- After filling, switch to N2 (B)
- Other machines do it automatically

(A)



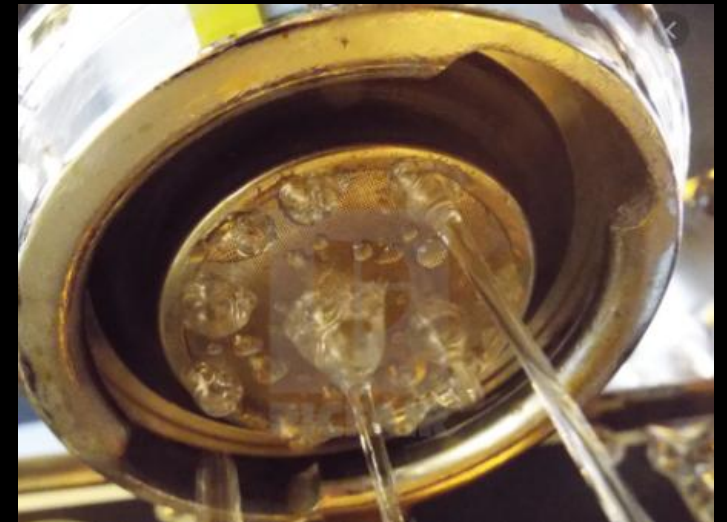
(B)



### 2. PURGE THE GROUP HEADS (C)

- Even when it's cold (1-2 litres circa)
- Repeat when it's hot (1-2 litres circa)

(C)



## 2. Dealing with coffee machines

**3. WAIT UNTIL IT WARMES UP**

**4. KEEP RINSING THE GROUPS**  
(USING 1-2 LITRES)

**5. OPEN THE HOT WATER SPOUT**  
and get rid of at least 6-7 litres  
of water



## 2. Dealing with coffee machines

6. Make sure the coffee machine is super clean.
7. Make sure N6 is clean twice!
8. Use a cleaning product for the groups and solenoids



## 2. Dealing with coffee machines

9. Do n.8 again, just only with water

10. Open the steam-wands for 20-30 seconds or until the smell has gone

Use a steam-wand product if you have it



**Note: If the machine is a multi-boiler, run even more water through**

## 2. Dealing with coffee machines

- Group head cleaning

- [https://www.youtube.com/watch?v=ZS8FUGzoxT8&list=PLaeMzu\\_IOFaM-eFDZNYLfMpfunKc8m-bo&index=3](https://www.youtube.com/watch?v=ZS8FUGzoxT8&list=PLaeMzu_IOFaM-eFDZNYLfMpfunKc8m-bo&index=3)

- Seals and shower-screens

- [https://www.youtube.com/watch?v=0GycFcnRsso&list=PLaeMzu\\_IOFaM-eFDZNYLfMpfunKc8m-bo&index=2](https://www.youtube.com/watch?v=0GycFcnRsso&list=PLaeMzu_IOFaM-eFDZNYLfMpfunKc8m-bo&index=2)

- Steam wand deep cleaning

- <https://www.youtube.com/watch?v=DTJq6LSeA3A>



## 2. Dealing with coffee machines

### Cleaning Coffee Groups and Handles

- Take off the shower screens, filter baskets and soak them for 20 minutes with Coffee Machine Cleaning product in hot water
- Ensure they are thoroughly cleaned before reassembling



## 2. Dealing with coffee machines

### **ONLY IF YOU CAN NOT INTERVENE WITH WATER FILTRATION SYSTEMS**

- Switch the coffee machine on and purge litres and litres of water
- When you can, even when it's cold (not heated yet)
- Even from the hot water spout
- Deep clean with cleaning powder



# 3. Dealing with grinder

- Make sure there isn't any leftover coffee in the hopper.
- Make sure there isn't any leftover coffee inside the grinder and/or dosing chamber



# 3. Dealing with grinder

✓ Best practice **ONLY FOR Professionals**

## CAUTION

Only if you know what you are doing

BEFORE



AFTER



# 3. Dealing with grinder

- Make sure you use fresh coffee
- Find the right grind size
- Collars adjustment will probably be needed



# 4. How to prevent technical calls

✓ Make sure to **FOLLOW** the previous steps



✓ **HIGH COMPSUMPTION** Locations:

– Make sure you book your technician IN – ASAP





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**If you have any questions about the following please get in touch**

**Thank you**

**[www.coffee.ie](http://www.coffee.ie)**

