

# HOW TO GUIDE:

## Properly Clean Your Espresso Machine Daily Maintenance

### Main Parts of an Espresso Machine

*Understanding what parts your espresso machine has can help you better understand how to clean your machine properly. Locate the main parts that will be used on a daily basis on your espresso machine, as each machine varies.*

- ① **Portafilter:** The handle that holds the coffee grounds.
- ② **Filter Basket:** Fits inside the portafilter and holds the coffee grounds.
- ③ **Group Head:** Where the portafilter attaches to the machine.
- ④ **Steam Wand:** For frothing milk.
- ⑤ **Drip Tray:** Collects any drips or spills.
- ⑥ **Control Panel:** Where you operate the machine.



### 1. Steam Wand

With a cloth on hand, hold down the steam wand to release hot steam and loosen up the residue on the wand.

Wipe down the steam wand with the damp cloth to remove any milk or coffee residue.

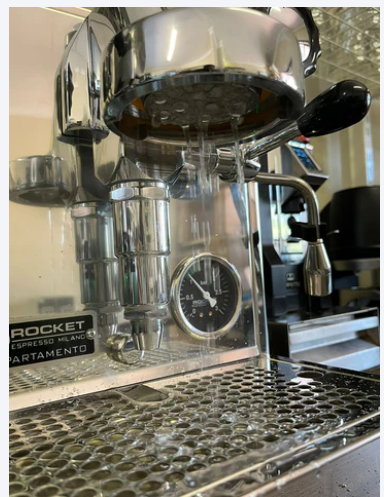


### 2. Flush the System

Knock the espresso grounds from the filter basket, and discard into the trash.

Run water through the group head to remove any leftover coffee grounds.

\*For after use flushing, simply use water. No need for a cleaning tablet unless there is excessive buildup.



### 3. Empty the Drip Tray

Discard any collected water or coffee.

### 4. Wipe Down

Use a damp cloth to wipe down the exterior of the machine, including the group head and steam wand.



# HOW TO GUIDE:

## Properly Clean Your Espresso Machine Weekly Maintenance

### Tools & Removable Parts Required for Deep Cleaning

*When conducting a weekly maintenance on your espresso machine, its important to become familiar with what parts need to be deep cleaned weekly.*

*\*Consult with your espresso machines manual for a recommended schedule as some espresso machines require a deep cleaning after certain shot amounts.*

#### Tools:

**Cleaning Tablet-** For back-flushing the espresso machine.

**Screwdriver-** To disassemble the screen and other interior parts that may require cleaning.

**Small Brush-** For scrubbing hard to reach spots.

**Sanitizer-** For soaking removable parts.

**Blind Basket-** Replace the filter basket with a blind basket, so the espresso machine can perform a back-flush.

#### Parts:

**Portafilter-** The handle that holds the coffee grounds.

**Filter Basket-** Fits inside the portafilter and holds the coffee grounds.

**Steam Wand-** If Applicable, remove the steam wand

**Removable Screen-** On the interior of your machine, the small disk where water is forced out of. The screen often carries espresso ground build-up.

## 1. Disassemble

Make sure the machine is unplugged and cooled down before cleaning.

Remove the portafilter, filter basket, screen and any other removable parts. Use a screwdriver if necessary.

## 2. Clean

Scrub the removable parts with a small brush and soapy water, rinse thoroughly, sanitize and dry.



## 3. Back-flush

Perform a back-flush with a cleaning tablet.

Replace the filter basket with a blind basket, insert the cleaning tablet and flush the machine.



## 4. Reassemble



Put the parts back together once they are clean and dry.

## 5. Test Run

Run a shot of water through the group head to ensure everything is clean and clear before making your next espresso shot.