

Commercial Espresso Machine Maintenance Procedures

After each milk steaming

- Open the steam valve for a few seconds to blow out any milk left in the nozzle.
- Wipe the wand clean after with a damp cloth to prevent a crusty milk build up.

Daily



- Using the blind filter, backflush each group head with 1/2 teaspoon of Cafetto Espresso Clean® or Evo®. Follow the instructions on the product label.



Cafetto Milk Frother Cleaner or Milk Frother Sanitiser Cleaner following the instructions on the label.



- Clean the group head, shower screen and around the group seal with the head cleaning brush to remove coffee grounds. This will assist to provide a good seal for the group handle.
- Soak the steam wand nozzles in hot water, rinse and wipe clean. If you have a milk frother, clean with



- Remove the drip tray, clean, rinse and wipe dry. The drain should be cleaned and rinsed to ensure proper drainage. When re-fitting the drip tray ensure the drain hole is aligned properly.
- Wipe the exterior of the machine with a soft damp cloth (do not use abrasives) and wipe dry.

Weekly



- Remove and soak shower screen, shower holder, filters and group handles in 500ml (2 cups) of hot water with 1 level teaspoon of Cafetto Espresso Clean® or Evo® for 10 minutes, rinse thoroughly and dry then replace back into position. Ensure the shower screen and holder holes are clean.
- Clear the steam wand holes with a paper clip, soak in hot water and wipe clean.

Six monthly



- The group seal in the group head should be replaced every six months, or sooner if leaking occurs around group handle when making espresso. To change, pry off old seal with a screw driver. Insert new, clean group seal specific to your machine. Engage the group handle to ensure the seal is properly in place.
- Change the water filter cartridge.



group handle



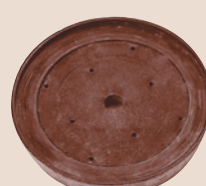
filter



blind filter



shower screen



shower holder



group seal



group head



head cleaning brush