

The cleanliness of your espresso machine is a key ingredient to producing great coffee. Failure to clean will affect the quality and taste of coffee.

Increase the profit potential of selling coffee by cleaning your machine on a regular basis.

NSF International, founded in 1944 as the National Sanitation Foundation, is known for the development of standards product testing and certification services in the areas of public health, safety and protection of the environment.

NSF International is the only authority to provide a protocol and test procedure to ensure that certified espresso machine cleaners

- do not taint the coffee
- do not leave a toxic residue in the machine
- do not have a health effect, and
- is not corrosive to the espresso machine.

Cafetto® Espresso Clean® has been tested by NSF and complies with its protocol to guarantee it is safe to your customers and your machine.



NSF Protocol P152  
Health Effects and Corrosivity of Commercial  
Espresso Machine Chemical Cleaners

Cafetto® carries the following certifications:



For more information about Cafetto® products  
please contact us:



Aus 1300 364 440 / NZ 0800 772 227 / Singapore 800 616 3122  
USA 877-263-2567 (877-COF-CLNR) / International +61 8 8245 6901

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photography by Clare Lim



commercial espresso machine  
maintenance procedures

## Commercial Espresso Machine Maintenance Procedures

### After each milk steaming

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

### 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.

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 filter basket and group handles or portafilters in 500ml (2 cups) of hot water with 1 level teaspoon of Cafetto® *Espresso Clean*® or *Evo*® for 10 minutes, rinse thoroughly and dry.

Soak the steam wand nozzles in hot water, rinse and wipe clean. If you have a milk frother, clean with Cafetto® *Milk Frother Cleaner* following the instructions on the label.

Remove the drip tray, clean, rinse and wipe dry. The drain should be cleaned and rinsed to ensure proper drainage. When re-fitting the clean tray ensure the drain hole is aligned properly.

Wipe the exterior of the machine with the Cafetto® *Microfibre Cleaning Cloth* (do not use abrasives).



### Weekly

Remove and soak shower screen and shower holders 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  
or portafilter



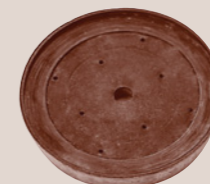
filter  
basket



blind filter



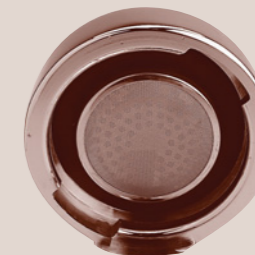
shower screen



shower holder



group seal



group head



head cleaning  
brush