

All-Day Cleaning Ritual

A couple of tips for your downtime.

1. Multiple times throughout the day (like, between rushes), use a grouphead brush to clear spent grounds from the grouphead gasket and coffee screen.
2. Wipe steam wands off after each milk steaming event. This too can buildup rapidly and make steamed milk taste rancid. (Nothing screams amateur barista louder than leaving milk to bake on the wand.)

End-of-Day Cleaning Ritual

Tedious but necessary to protect your investment and keep your coffee from tasting “off.”

1. Remove the screw securing coffee screen to grouphead. Rinse off any grounds or build up. Soak coffee screen and diffuser in a solution of water and Cafiza for 30 minutes. While parts are soaking, dip a mildly abrasive scrubbing pad (the green Scotchbrite pads work great), or a brush, in the solution and scrub the surface of the grouphead to clean up any residue. Thoroughly rinse parts with clean tap water and reassemble.
2. Remove filter basket from portafilter holder and soak both parts in a solution of water and Cafiza for 30 minutes. After soaking, all residual oils present inside the portafilter and its parts should be easily wiped away with a mildly abrasive scrubbing pad. You may need a stiff-bristled nylon brush to remove stubborn residue. Rinse thoroughly with clean tap water then reassemble.
3. While portafilters are soaking, take a “blind” portafilter (the basket insert for your portafilter that doesn’t have any holes) with one Cafiza tablet inserted and run the backflush cycle on the espresso machine. Some machines may have an automatic cleaning cycle that should be used during this phase. If not, backflush the machine by placing the blind portafilter inside the grouphead and running it for 10 consecutive sets of 30 seconds.
4. Fill steaming pitcher with the proper ration of Rinza to water and immerse wand in solution. Let soak for 30 minutes before thoroughly purging the steam wand and wiping it down with a clean towel.
5. Clean exterior surfaces of machine to prevent buildup of coffee residues. Exterior surfaces include: the back panel of the groupheads, the drain tray, the top, front and side panels.

Bi-Yearly Cleaning Rituals

1. Replace water inlet filter.
2. Replace grouphead gaskets. Fluid leaking around outside surface of the portafilter during extraction is evidence of grouphead gasket failure. Failure will occur overtime as the gasket wears out, but will last significantly longer if staff is not over-tightening portafilters.

A Final Important Note

Any time an espresso machine is going to be out of service for more than a few days, it should be drained to prevent nasties from growing prolifically in the boiler. Also drain, clean, and refill the machine at least once a year to combat the small amounts of hard mineral build up that can occur. It won't matter if you have the freshest, best coffee in the world if your espresso machine is as dirty as an Oklahoma refinery worker at the end of the 80s.