

Cleaning Guide

Traditional Espresso Machines



CLOSE DOWN CLEANING

Step one: Backflush the brewing heads.

Daily cleaning procedure

At the end of the nights service, use your **blank filter** and **backflush** each group head. The goal of this exercise is to remove any loose coffee grounds that have built-up between the screen and brewing head during the days use. Because the blank will not allow water to pass through, this water is forced back through the screen and brewing head and the loose grounds are dislodged into the blank.

- 1) Choose a handle, remove the filter with teaspoon and insert the blank filter into the handle. Place $\frac{1}{2}$ teaspoon *Joglow* detergent into the blank filter.
- 2) Using the continuous pour button, let hot water circulate in the brewing head for 10-15 sec. Push the continuous pour button again to stop the pump.
- 3) Remove the handle, look to see how much coffee is in the blank disk. The detergent should start to dissolve. Repeat the above process for a second time. Stop the pump.
- 4) Repeat the backflushing process for a 3rd time. Rinse the filter handles with water & flush through again without powder to rinse.

Please note: If the coffee grounds don't clear within 3 attempts, you need to backflush more frequently.



The cleaning process required to transform your groupheads from grimy to glistening takes no more than 10mins per day & is essential to produce the perfect espresso

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Step two: Using a small jug, fill 1/2 full with very hot water, submerge the tip of the steam wand into the hot water and turn on the steam valve just a bit; you want a slow rolling motion. Let this slowly bubble away way for a few seconds. Stop the steam valve, remove the jug and by using a blue cloth you will be able to clean away any milk build-up

Step three: Take the espresso machine handles to a sink, remove the brewing filters and clean with a green scrubby and warm water. No liquid soap. Soak the handles overnight in warm water. Once a week place the filter baskets and handles in warm water mixed with 2-3 teaspoons of espresso cleaning powder and soak overnight. **NOTE:** When you use the cleaning powder for soaking ensure that the plastic handles are kept above the water line to prevent damage to the plastic.



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The Espresso Grinder

Remember: To ensure coffee freshness for tomorrow, 1-2 hours before closing time close the black slide on the bean hopper and grind away any remaining beans. At closing proceed with the following cleaning steps:

- Step one:** Remove the bean hopper and return any remaining bean back to a coffee bag. Roll the bag down tightly and close with a thick rubber band.
- Step two:** Remove any remaining ground coffee to a small airtight container.
- Step three:** Using your grinder brush, sweep away any remaining beans in the bean shoot and any remaining ground coffee in the dosing chamber.
- Step four:** Place the bean hopper under the steam wand and give a short blast of hot water and steam into the hopper. Use paper towels to wipe away any water and oil. Do not use liquid soap or green scrubbies.
- Step five:** Wipe and clean all external surfaces with a damp cloth.
- Step six:** Reassemble all parts, leaving the remaining whole bean bag in the hopper and the small air tight container on the dosing chamber ready for tomorrow morning.

Essential Cleaning Products

- Back flush detergent powder - Product code JOGLO
- Nylon cleaning brush- Product code UNNYBRU
- Anti bacterial steam wand wipes - Product code ABB10033
- Rubber group head blanks - Product code JAG0347
- Order all from Metropolitan Sales 0208 743 8959

