

Daily Routine

- Ⓢ Before and after every use, purge the steam arm with steam, and remove the milk residue with a soft cloth.
- Ⓢ Using a blank filter disc fitted into the filter handle, backflush each group head 2/3 times for about 15 seconds using just ¼ teaspoon of the cleaning powder supplied. This keeps the pressure relief valve clean. Don't use the powder until the machine has been used for 2 weeks. It is imperative that the group head is thoroughly rinsed afterwards.
- Ⓢ Soak the filter handles and mesh cups overnight in cleaner solution.

Weekly Routine

- Ⓢ Clean out holes in the steam nozzle with a piece of soft wire, like a paper clip. The nozzle can be unscrewed from the pipe if it is really gunged up. Be careful not to lose the O ring!
- Ⓢ With cleaner solution in the blank filter disc, backflush the group heads.
- Ⓢ Scrape out coffee grounds from inside the group heads using the group head cleaning brush. Take care around the rubber seal.

As Recommended

- Ⓢ Change the water softener cartridge regularly or recharge salt container as necessary. Any laxities in this department will result in the machine scaling up and an expensive service bill.

6 Monthly

- Ⓢ Remove the empty bean hopper, wash and dry thoroughly.
- Ⓢ Clean out grinder and doser with a brush.
- Ⓢ Check and adjust if necessary the grinder setting and doser volume. The correct setup should result in it taking between 22-25 seconds for a single espresso.

Remember, a clean machine is a happy machine!