



## 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  $\frac{2}{3}$  times for about 15 seconds using just  $\frac{1}{4}$  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!