

EQUIPMENT CLEANING/PREVENTATIVE MAINTENANCE

ESPRESSO MACHINE - NIGHTLY BACKFLUSH

1. Remove portafilters from group heads.
2. Remove the filter baskets from the portafilters (remove spouts if possible)
3. Thoroughly wipe the filter baskets and inside of the portafilter. Be sure to remove all loose coffee grounds and oils.
4. In the bottom of your soaking container, sprinkle a small amount (two teaspoons per portafilter) of backflush detergent
5. Add the filter basket, portafilter, and spouts to the container
6. Fill container with hot water (from the water dispenser on your coffee brewer), submerging all metal parts of the filter basket and portafilter. Be careful to never submerge rubber portafilter handle in water with detergent.
7. Allow parts to soak for at least 10 minutes.
8. After the portafilters and filter baskets have finished soaking, wipe portafilters until you can see shiny metal, then rinse them thoroughly with warm, clean water
9. Unscrew and drop dispersion screen and disk (if applicable)
10. Wipe all oils and grounds off of dispersion screen with a clean towel
11. Thoroughly scrub gasket and diffuser block on each group head with the group head brush
12. Replace dispersion screen and disk (if applicable)
13. Pour a small amount of backflush detergent (1/2 teaspoon) into a portafilter with a blind filter
14. Attach the blind portafilter to the group head and begin brew cycle. Let pressure build inside blind filter for 10 seconds

When opening the next day, the opening barista should brew and discard a double espresso from each group head and portafilter. The barista should use this opportunity to begin adjusting his or her grind.

CLEANING THE REST OF THE MACHINE

1. Remove grates from the drain tray and wash with hot soapy water, or run through your sanitizer.
2. Remove drain tray and rinse thoroughly with hot water, or run through sanitizer if it fits
3. Scoop excess grounds out of grounds trap; at least once per week (ideally daily)
4. Soak the steam wand in at least one large pitcher of water (with dairy cleaner if applicable) for approximately 10 minutes
5. When done soaking, thoroughly wash steam wand with a clean, damp towel, and purge for 2-3 seconds
6. Take all cups off of top of espresso machine, wipe underneath. Remove grates (if applicable) and clean underneath them

WHOLESALE TRAINING



CLEANING THE GRINDER (DAILY)

1. Close the gate of the hopper, and lift the hopper off of your commercial coffee grinder. Pour the remaining coffee beans into an airtight container for overnight storage. Then wash the hopper with warm soapy water, and put it on towels or in a drainer to dry overnight. Do not put the damp hopper back on the commercial coffee grinder. If you do, drops of water will trickle down into the commercial coffee grinder and rust the grinding wheels.
2. Empty the chamber by pulling the dosing lever repeatedly until all of the ground coffee has been removed. Put the ground coffee in an airtight container for storage. You will not use this ground coffee for your espresso drinks. But you can use it for regular coffee and iced coffee.
3. Use a grinder brush to brush the grinder out so that the grinding wheels and chamber internals are clean and dry.
4. Use window-cleaner and some paper towels to buff up the grinder body so that it is spotless, shiny, and good-as-new. Your customers will know that you take cleanliness seriously.
5. **Once Every 7 days** – Use grinder cleaning pellets to clean out coffee oil residue. Immediately after this step is done it is important to grind and waste at least 4-5 shots (70g-90g of coffee) to ensure that no residual powder is in the grind chamber.

WHOLESALE TRAINING