



ESPRESSO GUIDE

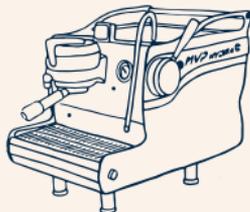
Machine Cleaning.


five
senses
COFFEE



Machine Cleaning.

ESPRESSO GUIDE



A clean machine is a happy machine. Not only will good technique keep your equipment in good working order for longer, you'll make better tasting coffee to boot! Follow these steps when backflushing your espresso machine daily.

CLEAN YOUR GROUP HANDLES

1. Place ½ a scoop of cleaning chemical in to each filter basket.
2. Insert portafilters in to group head and dispense water from group for 30 seconds.
3. Remove group handles and rinse using water tap on espresso machine to remove external oil and soap.
4. Remove basket and wipe all over – group handle and basket should be free of oil.
5. Use your bench cloth to wipe the group-head seals (be careful; they're hot).

BACKFLUSH

1. Place ½ a scoop of cleaning chemical into each blind filter basket.
2. Insert portafilters in to group head (lock tightly).
3. Activate groups for 10 seconds, and then deactivate for 10 seconds.
4. Cycle groups on and off for a total of 5 times.
5. Remove blind portafilters, and dispense water from group for 10 seconds, rinse out blind portafilter.
6. Insert clean portafilters into group heads and repeat backflush process without chemical to rinse the insides of your espresso machine.

CLEAN YOUR GROUP HEADS

1. Wipe the shower screen with your bench cloth.
2. Using a screwdriver, remove the shower screen screws.
3. Place the screws on the top grate of the coffee machine.
4. Rinse and wipe the shower screens under running water.
5. Use your bench cloth to wipe the group head seals (be careful; they're hot).
6. Re-attach the shower screens to the group head and screw in until they're just tight.

Machines that are cleaned regularly and properly will produce better tasting coffee. For your next jar of backflush espresso clean go to www.fivesenses.com.au or contact our Orders Department on 1300 887 201.