

Equipment Maintenance Schedule

Here are some tips and tricks on when and how often to clean your equipment. Many thanks to Andrew Bettis of Rancilio North America, who supplied much of the information on espresso machines.

DAILY

Espresso machine

- Remove, clean, and reinstall dispersion screens
- Backflush with coffee cleaning solution such as Urnex or Biocaf
- Soak steam wand in a pitcher of hot water overnight

These steps will prevent the grouphead brew valve from failing/leaking and will prevent stale/dirty coffee notes from being imparted by the equipment.

Drip coffee equipment

- Place coffee cleaning solution into empty basket
- Run one cycle of water into carafe; soak for 20–30 minutes
- Dump solution water and replace with another cycle of hot water to soak overnight

Grinder

- Remove beans from hopper and wipe grease off the inside of it
- Brush loose coffee grounds from dosing chamber
- Use forced air (i.e., a shop vac) to further remove grounds from the burr chamber

WEEKLY

Espresso machine

• Soak steam wands in milk cleaning solution overnight. Be sure to purge steam wands before opening. Perform twice a week for higher volume.

- Pour 1 liter of boiling water down the drip tray drain.

This will prevent steam tips from clogging and reducing the espresso machine's steam power. Keeping the drain clean prevents clogging.

Grinder

- Use grinder tablets to remove any oil build-up in grinders

QUARTERLY (OR MONTHLY/WEEKLY DEPENDING ON VOLUME/PREFERENCE)

Espresso machine

- Soak screens and baskets in coffee cleaning solution overnight
- Clean portafilters thoroughly

A thorough soaking will prevent needing to replace baskets/screens due to build-up.

EVERY SIX MONTHS (OR QUARTERLY/MONTHLY, DEPENDING ON VOLUME)

Espresso machine

- Change group gaskets
- Rebuild steam valves (performed by professional technician)
- Clean screens thoroughly and replace if needed
- Check A/V valve, PRV, expansion valve, hydraulic filter, group gicleur, economizer. Replace fill valve.

This will reduce stress on staff and makes preparing drinks easier. To be performed by technician.

ANNUALLY

Espresso machine

• Change gaskets (signs = hard, cracked gaskets, leaking when pulling shots), rebuild steam valves, clean screens thoroughly. Replace if necessary. Check A/V (anti-vacuum) valve, PRV (pressure relief valve), expansion valve, fill valve.

To be performed by technician.