

## Back flushing home espresso machines (Models with solenoid valve)

Back flushing is done only in models that have a solenoid valve in the above the group or attached to the boiler valve body (as in Classic Coffee and Baby Gaggia semiautomatic models).

Back flushing is done to clean the shower (diffusion) screen, and the decompression solenoid valve. The solenoid valve closes as the hot water button is turned on and the pump pressure allows the water to pass through the coffee. When the hot water button is turned off, the solenoid valve opens and allows the pressure from the portafilter escape and the steam and some water will drain into the drip tray.

In Gaggia semiautomatic models the solenoid valve acts as a decompression valve. It opens and closes as needed when using hot water for espresso or for dispensing steam.

If the diffusion screen and the solenoid valve is not clean, it interferes in the extraction pressure and decompression of pressure from the portafilter. This can affect the quality of espresso.

Back flushing is done using a blind cup (filter cup without holes in it). A Viton rubber disc is also used to block the holes in the filter basket. This eliminates the need for removing the filter basket and inserting the blind cup in the filter holder. This procedure can be cumbersome and discourage back flushing process.

**Step 1** - Replace blind cup in the filter holder.

**Step 2** - Place a tablet or ½ teaspoonful Coffee cleaning liquid in the blind cup.

**Step 3** – Insert the filter holder in the group (like when making an espresso).

**Step 4** - Turn the hot water switch for 8 to 10 seconds and turn switch off.

As water cannot pass through the blind filter, it will build pressure as high as 10 Bars.

As soon as the hot water switch is turned off, the solenoid valve opens and allows the high pressure from the filter holder to

pass through the diffusion screen, then through the solenoid valve and be released through drain outlet pipe (left of the group head). The pressure is released with a distinct “Whoosh” into the drip tray.

The back flushing process is done daily followed by a repeat back flushing process without coffee cleaner to remove (flush out) the coffee cleaner.

If back flushing is not done every day, one may do it every two or three days. In such a case it is recommended that back flushing with coffee cleaner is done twice to ensure removal of coffee deposits in the diffusion screen holes and the passage through the solenoid valve. Final flushing is done without coffee cleaner. to flush the valve clean.

We recommend the back flushing be done with descaling solution three or four times during or at the end of descaling the machine. This will ensure removal of any Calcium sediment in the diffusion screen and the solenoid valve.

Descal espresso machine every two months will provide optimum temperature for espresso and full pressure of steam for steaming and frothing milk.

Cleancaf, Cafiza, Purocaff, Brew Rite, Brita are not descaling chemicals. Order Best descaler DSC-6 and liquid Coffee cleaner from Internet store [www.shop.partsguru.com](http://www.shop.partsguru.com)

The liquid coffee cleaner mixes easily as it does not take time to dissolve. Cleaning tablets do not dissolve easily and not as effective.

Have questions or need to order parts, e-mail inquiries to [granite@rcn.com](mailto:granite@rcn.com)