

DESCALING YOUR ESPRESSO MAKER

As part of normal preventive maintenance, espresso makers should be descaled approximately every three months, depending on the volume of use and hardness of your local water supply.

There are many good descaling agents on the market today including the one recommended by Services Unlimited, Inc. (6 packets, MSRP \$9.00 plus \$5.90 shipping and handling. Call (888) 950-4878 to order.)
Please do not use Vinegar or Lemon juice for descaling any model of espresso machine.

Follow the instructions on the packet to prepare descaling solution, and follow these steps:

Instructions for semiautomatic espresso machines

Fill the water tank with the descaling solution. (1 packet of Best descaler solution to one full tank of water.)

Turn on the machine and allow it to come up to temperature.

Flush/dispense approximately 3-oz. of descaling solution through the brew head in semiautomatic models (like making espresso without coffee) or brew group (superautomatic machines *see special instructions below).
Turn the machine off for 10 minutes.

Flush/dispense approximately 12 oz. through the steam wand, and again, turn the machine off for 10 minutes.

Repeat this procedure, alternating between the brew head (manual machines) or brew group (superautomatic machines) and steam wand until the water tank is empty. Then flush the machine by running two tanks of clear water through the machine.

This procedure, when performed every 8 or 10 weeks, should help avoid any major descaling requirements and related expenses for unnecessary repairs.

We always recommend the use of bottled or filtered water to extend the longevity of your espresso machine. Distilled water should not be used, as too many of the necessary minerals are missing to make a good tasting espresso.

***Special Instructions for Saeco, Gaggia, Spidem, Solis, Jura or other automatic Machines:**

These instructions can only be used if the machine has pre-ground function. If your machine does not have this capability, go to the next step.

- Ensure that there is no coffee in the pre-ground chamber
- Select the pre-ground function
- Select one of the coffee selection that will dispense minimum 2-Oz.
- Repeat this step 3 to five times with a pause of 3-5 minutes between each.
- Dispense the remaining descaling solution in the water tank through the steam wand.
- If the past history of descaling is not known because the machine was purchased recently, or if the descaling was not done for over one year during your use, it may be necessary to repeat the descaling cycles three or four times (or more) until the fine black or grey particles of Calcium stop flushing out from the machine.
Sorry if this takes time. Someone has to pay the dues and be rewarded with very good tasting espresso.

***Descaling Saeco Vienna models, Spidem Trevi models and Gaggia Synchrony Logic models,**

These models do not have a pre-ground function. However, when the machine is turned on, the brew group self tests and completes one full cycle from home position to brew position and back to home position. Upon returning to home position, about two teaspoonful water overflows into the drip tray. This self test function can

be used to descale the espresso side by turning the machine off after each flushing of descaler from the steam pipe. When the machine is turned on for the next flushing through the steam pipe, brew group cycle will dispense 2 teaspoonful descaling solution. That will descale the espresso side without having to make espresso.

To cancel the descale message in Royal, Magic and Incanto:

After descaling is complete, the descaling message or light may persist. This can be removed by:

In Magic DeLuxe, Incanto or Royal Digital models: Press and hold the steam button for 15-15 seconds
Royal Professional: Enter programming mode by pressing and holding the pre-ground button. Scroll to the sub-menu sign 'Descal'. Press the enter button, scroll to yes, press the enter button. Scroll to the 'Exit' sub-menu and press enter. Turn the machine off to register this change.

Please not Cleancaf, Brew Rite, Pulycaff and similar products are not descalers. These products may be wrongly labeled as descalers and sold at popular chain stores.

Use Best Descaler DSC6 from the Internet store using the following link:

<http://www.shop.partsguru.com/DSC6x2-Best-Descaler-for-removing-Calcium-sediment-DSC6x2.htm>

We recommend Saeco brand home espresso machines. Saeco is the World leader for automatic home espresso machines. All fully automatic machines for Gaggia, Spidem and Solis are made by Saeco.

For best warranty package and after sale service it is always a good idea to stay with original Saeco models.

Gaggia exclusive dealers in many countries including USA are not capable to deliver Warranty service or even supply parts.

**Above information presented by
Services Unlimited, Inc./ Parts Guru
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