

DOs and DONTs

Espresso machine itself is just a tool. The tool is as good as its operator. A little effort to learn how to use and maintain the espresso machine has its rewards.

****Do not leave espresso maker 'ON'** - Energy saving mode is mentioned in the operating manual as a safety feature. When the operator forgets to turn the machine off, as a safety feature the machine will switch to energy saving mode. Sales staff mentions this as a selling feature. Leaving the espresso maker 'On' reduces the life of seals & electrical components. Turn the machine off, after use. If the machine will not be used for two or more hours, turn the power switch off. It takes less than 3 minutes for the machine to warm up.

**** All espresso machines must be descaled regularly.** Filtered water or bottled water is free from odor of chemicals but not free from minerals. Using water softener is the best option for mineral free water. If water softener is not installed, then the best option is to descale the machine every 2-months. Best Descaler can be ordered online or from Services Unlimited, Inc. by calling Toll free 1-888-950-4878 (GURU)

**** Do not rely on the machine** to remind you when descaling is due. When available, this feature is programmed by the number of espresso served. The machine cannot sense the variable hardness of water from one place to another. Follow a definite schedule for descaling every two months. **Do not use Vinegar or Lemon juice for descaling**

**** Automatic programmed descaling does not do a complete job.** It flushes descaling solution only from the hot water/steam pipe. It does not flush the espresso hydraulic system. **Make a few espressos using the descaling solution to clean the espresso hydraulic system. (Cleaning the front seat of the car does not do the job. Do not forget the rear seat).**

**** Prime the machine** after several days of non-use. Priming is simply flushing of 2 to 3 oz. of water through the steam/hot water wand. This will ensure that

- a- the pump is working
- b- the water is filling the boiler without any back pressure or blockage and
- c- there is enough water inside the boiler, before the heating element gets hot.

**** Before leaving the machine in storage** for extended periods, it should be descaled. This will prevent extensive sediment of minerals when water dries out in the boiler and hoses.

****Do not use oily or dark-roast beans.** This is very important for fully automatic models. The coffee oil helps caking of the ground coffee. Oil and fine particles of coffee stick together and accumulate sediment in the crevices in the grinding chamber and in the doser. The oil also sticks in the brew group valve and shower screen. If not cleaned frequently & regularly, the sediment becomes hard. Such hardened deposits of coffee will affect the taste and quality of espresso. Slow drip of espresso, reduced or lost pumping pressure or grinder spinning free and timing out are some of the mal functions due to oily beans.

Italia, Italia Digital, Incanto Easy, Incanto series, Synchrony compact, Synchrony Compact Digital, Divina Deluxe, Charisma, Vspresso, Titanium are espresso models which have more serious and frequent problems with oily coffee beans.

Do not store espresso beans in refrigerator: Roasted coffee beans are not perishable seafood or Dairy product and do not need refrigeration. Roasted beans are highly hygroscopic, absorb moisture and or Oxygen from air and need protection from moisture. Moisture and air oxidize the aromatic ingredients causing chemical changes. Beans with absorbed moisture will cause rusting of the burrs. The moisture content is much higher when beans are refrigerated.

** Oxygen oxidizes the oil readily if it is on the surface of the bean. Air tight sealed containers protect beans from coming in contact with air and Oxygen.

** To protect from light, Beans can be stored in closed cabinets.

** The best way to store and keep espresso beans fresh is to **use zip lock bags**. Immediately after opening a new bag of espresso, divide its contents in four to six portions and seal them in zip lock bags. Squeeze air out of zip lock bags before sealing. The beans will remain fresh for several weeks if they are not in contact with air or moisture. Open one bag at a time in small portions for quick consumption, before beans become rancid.

** **Do not use bean hopper as storage container**. It is not a sealed container. Fill just enough beans in the Bean hopper at a time for one or two days use...

While making espresso, have a wet rag handy for wiping/cleaning purpose.

** **Do not leave the machine without daily (simple) cleaning**. The machine is not capable of cleaning after itself. Here are a few steps that must be taken as a routine:

** Make one last espresso without coffee in the filter basket for semi-automatic machines or make a last espresso using the pre-ground cycle in machines with a pre-ground cycle option.

** **Remove the frother sleeve to wash/rinse**. (Hold the steam pipe to which the frother is attached when pulling to remove or pushing the sleeve back on). Flush hot water to clean the nozzle. Pull the frother sleeve and wipe the nozzle. Flush the frother sleeve and replace. To prevent build up of Milk stone, unscrew the nut and tighten it just to loosen the accumulation of dried milk. Once every week dismantle the parts of frother to clean and sanitize the parts using mild chlorine based sanitizer. <http://www.partsguru.com/MilkFrothers.html>

** **Do not increase the quantity of coffee grounds** to make stronger espresso. In the fully automatic models of espresso machines, increase in the quantity of coffee grounds can damage the machine. Ground coffee dose in excess of 8 GM. can damage the brew group, brew group drive gears and cause loss of pumping pressure from the pump. **For stronger espresso, use less water instead of more coffee**. Two shots of 2 oz. espresso are more flavorful & sweeter than one shot of 4-oz. espresso.

Prepared by:

Services Unlimited, Inc./ Parts Guru

Phone: 215-361-7000; Fax: 215-361-7434; e-mail: granita@rcn.com