

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'** if you do not plan to use it for two or more hours. It takes less than 3 minutes for the machine to warm up. Leaving the espresso maker 'On' reduces the life of seals & electrical components. Turn the machine off when use is complete.

**** 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 descale the machine every 2-months. Do not pay attention to any one recommending otherwise.

It is not a good idea to rely on the machine to remind when descaling is due. The machine is programmed by the number of espresso served. It cannot sense the hardness of water that varies from place to place. Follow a definite schedule for descaling every two months, or at the latest, every three months. An excuse for missed or forgotten descaling will have a price to pay.

Do not use Vinegar or Lemon juice for descaling

When descaling cycle or cycles are missed, use extra descaling cycles (two or three cycles) until the accumulated Calcium sediment is removed. Extra descaling does not harm the machine.

**** More** and more machines have automatic programmed descaling option. 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. **It is important that a few espressos are made using the descaling solution to remove mineral sediment from 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 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.**

****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 and causing clogging of passage out of the grinder and moving from grinder to the doser. Grinder just grinds but it does no shovel the coffee to push forward. Oil and fine particles of coffee stick together and accumulate accumulation in the crevices in the grinding chamber and in the doser. The oil also sticks in the brew group valve and shower screen. Staff in the Coffee shops spend an hour every day

and back flush the machine several times during the day to keep the oil from blocking the passage of espresso water. It is not practical to do so in the home models.

If not cleaned frequently & regularly, the sediment becomes hard. Such sediments reduce the size of grinding chamber and block the passage of water. Slow drip of espresso, pumps going bad or losing the pumping pressure are signs caused by the use of oily beans. Italia, Italia Digital, Incanto Easy, Synchrony compact, Synchrony Compact Digital, Divina Deluxe, Charisma, Vspresso, Titanium are espresso models which have serious problems with oily coffee beans.

Do not store espresso beans in refrigerator: Roasted coffee beans are not perishable seafood or Dairy product. Roasted beans are highly hygroscopic, absorb moisture from air very fast. Protect roasted beans from moisture and air. Moisture absorbed by roasted Beans will cause rusting of the.

** Oxygen causes chemical action with the oil on the surface of the bean. Store roasted bean air tight Air tight protect beans for protection from air and air and moisture.

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

** The best way to store and keep espresso beans fresh is to **use containers with air tight lids or 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 fill bean hopper with beans. Use just enough beans at a time for one or two days use. Espresso beans are hygroscopic. Moisture absorbed by beans causes rusting of grinding burrs.

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:

** In automatic machine use the pre-ground cycle without coffee when available. 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. This will flush the coffee left in the passages.

** Remove the frother sleeve to wash/rinse. Pull the frother sleeve and wipe the nozzle. **(hold the steam pipe to which the frother is attached to avoid direct pull on the steam pipe joint. when pulling to remove or pushing the sleeve back on).** Flush hot water to clean the nozzle by opening the knob to flush the frother. 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.

** Do not increase the quantity of coffee grounds to make stronger espresso. Instead reduce the quantity of water per shot of espresso. In the fully automatic models of espresso machines, unchecked increase in the quantity of coffee grounds can damage the brew group,

brew group drive gears and also cause loss of pumping pressure from the pump. Balance the quantity of coffee just right for the compacting cup by adjusting the fineness and quantity of beans per shot. **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 with 14 GM. of ground coffee.

Good luck. Enjoy the cup of Java everyday.