

Espresso DOs and DONTs

Espresso machine itself is a tool. The tool is as good as its care & operator

Spend a reasonable time to learn how to use, how to adjust the variables and how to maintain the espresso machine. Making bad coffee from a good espresso maker is not the fault of the machine. Learning about how best to operate the machine has its rewards. One has to learn how, only one time.

Rule-1 Do not leave espresso maker “ON” when it is not in use

Energy saving mode is mentioned in the operating manual as a selling feature. Sales person will mention this as a convenience which is very **irresponsible and careless**. This approach is misleading as it takes operator's attention away from the machine. It can be a fire hazzard and equally important that leaving the machine "on" in energy saving mode does not make it any faster to use the machine again. It takes less than 3-minutes for any home model to be ready for use again as the power switch is turned on. **Energy saving mode reduces the life of seals & electrical components**. Cost of replacing electronic board can be much more expensive than the energy saved. Please turn the machine off from the power switch.

I suggest every owner of home espresso machine to treat it like a Pet that makes you happy with a wagging tail. The espresso machine starts the day with full energy and satisfaction. Place the following sticker in front of the machine:

“You just got the best coffee made. Clean me before you move away. Do not forget to turn power off. This may even cause a fire”.
The next date to Descale me is --/--/----.

Rule-2 All espresso machines must be descaled regularly

Filter system like Brita or other similar product remove chemical taste and odor from water. Bottled or spring water has more minerals in it. Using water softener system is far better option than reverse Osmosis or use of distilled water. If water softener is not installed, then the machine should be Descaled every 2-3 months. Please pay attention to what you use as descaler. Cafiza, CleanCaf, Purocaffe, PulyCaf, Brew Rite, Joe Glow contain simple Baking soda which is totally ineffective. When used, these products add additional sediment and make it worse.

Use Best Descaler #DSC-6. It is sold on Internet store www.shop.partsguru.com

Do not wait for the machine to remind you for Descaling

A reminder red warning light or Digital message is programmed in the machine based on the number of espresso served. Machine does not recognize the hardness of water. The hydraulic system can get clogged in two months but the reminder will not display until several months after. **Set the next descaling date reminder on the iPhone. The machine will be grateful if you do not ignore the iPhone reminders. Have a date with your Pet perched on the Kitchen counter!**

Rule-3 Automatic programmed Descaling

This is another misleading feature promoted by manufacturers and re-sellers. Automatic method does half the job by flushing the Descaling chemical from the steam pipe only. It does not flush the espresso side of water passage. The espresso water passage must be kept clean as it is the main function of the machine. This is easy in semiautomatic espresso machines to flush espresso water with or without filter holder in the group. No coffee is needed.

Some fully automatic machines do not have a grinder bypass. In such cases it is suggested that one use the rinsing cycle. If that function is not available, it is OK to waste coffee for making three espresso with Descaling solution in the tank.

Prime the machine after several days of non-use. Priming is simply flushing of 3 to 5 oz. of water through the steam/hot water wand. This will ensure that

a- the pump is working

b- The boiler has enough water before the heating element starts and may over heats due to little or no water. It ensures also that water passages are not clogged.

Rule-4 Do not use oily or dark-roast beans in fully automatic machines This is very important for fully automatic models. Oil and fine particles of coffee stick together and accumulate in the crevices in the grinding chamber, the exit from the grinding chamber and in the doser.

The coffee oil is the essence and nectar of coffee, rich in essential ingredients and aroma. The external coating of oil encourages caking of the ground coffee. If not cleaned frequently & regularly, the accumulated fine coffee becomes hard. It reduces the space in the grinding chamber and influence the function of doser switch and over a period of time even cause grinder block. Such hardened deposits of coffee will affect the taste and quality of espresso. The caked grounds will prevent fresh grind as the grinder cannot shovel stagnant coffee grounds to move forward out of the grinding chamber. This will cause the grinder to time out with a warning light indicating the bean hopper is empty.

Rules-5 Leaving the machine in storage for extended periods

Descalcify the machine before leaving it in storage for extended periods. During extended storage the water inside the boiler and tubes dries out completely and leaves Calcium sediment more than normal. When taken out for re-use a working machine left in storage may not function after a lapse of time. If descaled before leaving in storage, the re-start will be much easier as there will be least sediment of minerals to interfere in flow of water.

Rule-6 Espresso beans whether Vienna roast, City roasts, medium roast or dark roast should not be with oil on the surface. It is very difficult to protect coffee oil from chemical changes as it comes in contact with Air and humidity. The roasted beans are very dry and moisture and Oxygen from air will quickly change the oil into rancid ingredients. **The concept that the “darker the roast and the oilier the roast, the stronger will espresso will be” is completely without any merit. Those who promote this view are ignorant. Unfortunately there are plenty of self appointed experts on the Coffee Forums.**

Rule-7 Do not store espresso beans in refrigerator

Roasted coffee beans are not perishable Seafood or Dairy product. The beans have been through 400C roasting. Even ambient temperature is like freezing for roasted beans. **Please do not refrigerate roasted beans.** Roasted beans are highly hygroscopic, absorb moisture instantly and Oxygen from air and become rancid. Roasted beans need protection from air & moisture as it oxidize the nectar of the beans causing instant chemical changes. Beans taken out of refrigerator absorb moisture easily and cause rusting of the grinder burrs. The moisture content is much higher when beans are refrigerated.

Store the roasted beans Air tight.

** 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, six or eight 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 do not come in contact with air or moisture. Open one zip lock bag at a time to be used in one or two days. Air tight canisters or sealed large jars have to be opened several times to take beans out. That is not good storage.

Do not use bean hopper as storage container unless you use it up in two or three days. 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 water spills or cleaning /cleaning coffee grounds.

Do not leave the machine without daily (simple) cleaning. 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 that have a pre-ground cycle option.

Cleaning the Frother

Remove the frother sleeve to wipe the internal nozzle and wash the outer sleeve. (When pulling to remove or pushing the sleeve back on the frother, hold the steam pipe to with other hand to prevent the pull going to the top of the pipe joint). When pump stops to pump steam, some vacuum is created and milk is sucked up. This procedure will prevent build up of milk stone.

Unscrew the nut and tighten it again to loosen the accumulation of dried milk in the threads of the nut.

Once every week dismantle the parts of frother to clean and sanitize the parts using mild chlorine based sanitizer. <http://www.parts guru.com/MilkFrothers.html>

In the fully automatic machines, use right amount of coffee

In the semi automatic filter cup, more coffee can be used with heavier tamping. A single cup can use 7 to 9g. and a double cup uses 12 to 14g. The fineness and tamping pressure can be used to adjust the quantity of coffee grounds used.

In fully automatic machines, the coffee is only gently compacted and the automatic compacting can be damaged if coffee is stuffed too much. Unless

mentioned in the manual, the quantity of coffee per shot can be between 7 g to maximum 9 g. When adjusting this quantity attention should be paid to the fineness so that the compacting cup is not over loaded. **Quantity of coffee grounds must have a balance between the fineness and weight to make sure that the compacting cup is filled with just the right amount of coffee. This balance will make a well formed used coffee puck. In case the compacting cup has less coffee, there will be some water left back from extraction and the puck will be sticky, wet and watery. The quality of espresso will not be good.** Stronger espresso can be made by reducing the water instead of increasing the coffee.

Two shots of 2 oz. espresso are more flavorful & sweeter than one shot of 4-oz. espresso.

Have you descaled your espresso machine lately? Use our Best Descaler DSC-6.

Best Descaler
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Prepared by:
Services Unlimited, Inc./ Parts Guru
Phone: 215-361-7000; Fax: 215-361-7434;
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DESCALING YOUR ESPRESSO MAKER

As part of normal preventive maintenance, espresso makers should be descaled approximately every two or 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. (**Please do not use Vinegar or Lemon juice for descaling**).

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>

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

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

The **Jura USA applies a selective discrimination in marketing practices in USA. Technical information and parts for Jura machines are sold freely everywhere in Europ and Australia. It is only in USA that the parts are not sold. We therefore, do not recommend or sell Jura espresso machines. For Americans who already own Jura espresso machines, we sell parts and repair machines in USA.**

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e-mail: sales@partsguru.com