

Advice for machines being shut down

By following these recommendations there will be less chance of machine problems on your return.

Grinders:

Remove all (as many as possible) beans from the hopper. Run the grinder to remove remainder of the beans – sometimes a shake or wobble of the grinder can help those stubborn last bits to go through. If you have any burr cleaner crystals or similar, this would be a good time to use them, (see tip below if you have no burr cleaning crystals). Switch off the mains switch on the grinder (and ideally at the wall as well.) Remove the bean hopper (if possible) and wash with soapy water and rinse, leave to drain. Do not put hopper in dishwasher. Wipe down all external surfaces with your regular cleaner, take care not to get the grind chamber wet.

Tip: if you have no grind crystals you can use some long grain rice (about 50gram) just pour into the hopper with the grinder running. The purpose of this is to remove some of the oils from the burrs and grind chamber, these oils are naturally present in coffee. If you do this, there is less chance of things becoming sticky and jamming up on your return. You may need to grind through a handful of beans on your return to 'flush out' any remaining ground rice or crystals but don't worry if there are a few specks, they will have little or no impact on the coffee.

Traditional Espresso Machine:

Thoroughly clean your espresso machine:

- Brush inside the group head, making sure you clean around the edges, where the seal is, as well as the shower plate itself.
- Complete backflushing using detergent (Puly Caff or similar) and then backflush again with no detergent to ensure it is rinsed.
- Remove baskets and clean group handles (porta-filters) and baskets – do not leave to soak for long periods in detergent, it may damage the chrome finish and/or discolour plastic.
- Remove the drip tray, wash and leave to drain. Vacuum or brush out any loose coffee grinds that have accumulated.
- Wipe over the outside of your machine and surrounding area using your regular cleaning solution, take care not to spill liquids in top of machine or on electronics, (sometimes located beneath the drip tray.)

Power off:

- Turn the power off from the switch on the machine and at the wall connection (mains supply).
- Open the steam taps to ensure the machine is depressurised – leave these open.
- Locate the water supply tap to the machine and close this to reduce strain on the pumps and solenoid valves of the machine.
- Leave a note on the machine to remind you that the water is switched off – you'll need to remember to switch it back on before you power up the machine on your return!

When powering up; allow the machine to start to steam before closing steam taps. Before you use your machine for making coffee, run at least 1 litre of water through each group.

If you can; switch your machine on occasionally; once a week is enough, allow it to come up to temperature and run some water through each of the groups to help maintain pumps and valves and prevent stagnation of water.

Advice supplied by Espresso Test as machine specialists and is intended as general advice – if you have any specific manufacturer advice for your machine then this should be followed. Espresso Test accept no responsibility for equipment faults developing while following this advice or during shutdown after following this advice.