

6. Maintenance and Periodic Cleaning Operations

WARNING
THE MACHINE MUST BE INSTALLED SO THAT QUALIFIED TECHNICAL PERSONNEL CAN EASILY ACCESS IT FOR EVENTUAL MAINTENANCE.

CAUTION
THE MACHINE MUST NOT BE DIPPED IN, NOR SPLASHED WITH, WATER IN ORDER TO CLEAN IT. FOR CLEANING OPERATIONS, PLEASE FOLLOW THE INSTRUCTIONS LISTED BELOW VERY CAREFULLY.

1) Cleaning groups and drain wells

- Put a tablespoon of detergent powder for coffee machines into the blind filter, supplied with the machine, and tighten it onto the group you want to clean by using a normal filter holder.

CAUTION
DO NOT REMOVE THE FILTER HOLDER WHILE RELATIVE GROUP IS BREWING HOT LIQUIDS.
THE COFFEE BOILER CONTAINS WATER AT ELEVATED TEMPERATURE.
WATER TEMPERATURE OVER 125°F / 52°C CAN CAUSE SEVERE BURNS INSTANTLY OR DEATH FROM SCALDING.

- For AV models: activate the automating rinsing (backflushing) routine (see the Software Programming Manual for more detailed instructions). For MP models: brew water for 3 sec and repeat ten times for each group.

- Rinse the group using a normal filter, by running hot water through it several times

2) Cleaning filters

- Put 2 or 3 teaspoons of detergent powder for coffee machines in about 1/2 a litre of water inside a heat-resistant container and boil.

- Dip filters in the boiled solution and leave them fully submerged for about 30 minutes.

- Rinse thoroughly with clean water and run hot water through one group several times with the filters in place.

- Make one cup of coffee and discard in order to remove any unpleasant flavor.

3) Cleaning filter holders (portafilters)

Using the proper cleaning tool (brush) wash the filter holders under hot water, a neutral detergent may also be used. For extraordinary cleaning see the Portafilter Manual.

4) Cleaning the drain collector

Remove the drain tray grill at least twice a week and clean, pull out the water drain collector and clean it thoroughly. Inspect and clean also the drain box and remove any leftover grounds.

5) Cleaning the body

Wipe the stainless steel surfaces with a soft, non abrasive cloth in the direction of

the glazing marks, if any. Do not use any alcohol or solvents whatsoever on painted or imprinted parts in order not to damage them.

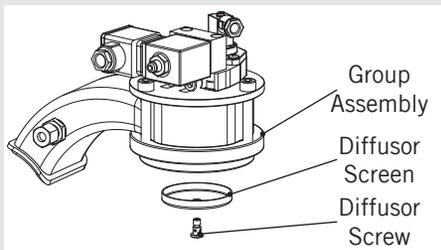
6) Cleaning the hot water and steam nozzles

Steam nozzles must be cleaned immediately after use with a damp cloth and by producing a short burst of steam so as to prevent the formation of deposits inside the nozzles themselves, which may alter the flavor of other drinks to be heated. Hot water nozzles must be cleaned periodically with a damp cloth.

7) Cleaning the diffuser screen

- Due to filter holder discharge operations (subsequent to coffee brewing), a certain amount of coffee grounds may slowly build-up on and obstruct, even partially, the diffuser screen. To clean it, you must first remove it by unscrewing the diffuser screw.

- Put 2 or 3 teaspoons of cleaning detergent for coffee machines in about 1/2 a litre of water inside a heat-resistant container and boil.



- Place the diffusor screen(s) and diffusor screw(s) in the solution and leave them fully submerged for about 30 minutes. Rinse thoroughly with clean water. Install and run hot water through each group several times with the screen installed.

8) Water Filter/Softener

Please see the documentation accompanying the water filter/softener for proper operating and cleaning instructions.

If the machine has not been used for more than 8 hours or, in any case, after long periods of being idle, in order to use the machine to its full potential it is necessary to perform some cleaning cycles before brewing beverages as follows:

- **Groups:** with the portafilters engaged in the groups brew water through each for at least two minutes
- **Steam:** Being careful to avoid burns, turn on each steam wand for at least one minute.
- **Hot water:** Turn on the hot water valve for

the time necessary to allow the following quantities of water to be brewed:

- At least 1 liter for a 1/2 group machine
- At least 2 liters for a 3 group machine

- **Steam boiler draining:** to activate this function you need to access the programming menu (see p. 93). Yearly, we recommend to fully drain the steam boiler by means of the specific drain cock located on the side of the boiler or under the boiler.

▲ WARNING ▲
 IN ORDER TO PREVENT CRACKS OR LEAKAGE: DO NOT STORE OR INSTALL THE COFFEE MACHINE IN PLACES WHERE TEMPERATURE MAY CAUSE WATER IN BOILER OR HYDRAULIC SYSTEM TO FREEZE.

- At least 1 liter for a 1/2 group machine
- At least 2 liters for a 3 group machine
- At least 3 liters for a 4 group machine

If the machine is not going to be used for long periods of time, it is advisable to follow these safety indications:

- Disconnect the machine from the water mains or interrupt the water connection via a mains tap.
- Disconnect the machine from the electrical mains.

▲ WARNING ▲
 IF THE ABOVE-MENTIONED INSTRUCTIONS ARE NOT ADHERED TO THE MANUFACTURER CANNOT BE HELD RESPONSIBLE FOR DAMAGE TO PERSONS OR THINGS.

IMPORTANT

If the machine has not been used for more than 8 hours or, in any case, after long periods of being idle, in order to use the machine to its full potential it is necessary to perform some cleaning cycles before brewing beverages as follows:

- Groups: with the portafilters engaged in the groups brew water through each for at least two minutes
- Being careful to avoid burns, turn on each steam wand for at least one minute.
- Turn on the hot water valve for the time necessary to allow the following quantities of water to be brewed: