

COFFEE BAR & ESPRESSO MACHINE CLEANING CHECKLIST

A SIMPLE, REALISTIC CLEANING ROUTINE TO KEEP YOUR ESPRESSO TASTING ITS BEST AND YOUR MACHINE RUNNING SMOOTHLY.

AFTER EVERY USE

- WIPE DOWN THE EXTERIOR OF THE ESPRESSO MACHINE
- PURGE AND WIPE THE STEAM WAND
- RINSE PORTAFILTER AND BASKET
- EMPTY DRIP TRAY IF NEEDED

DAILY

- WASH DRIP TRAY AND GRATE
- WIPE DOWN GROUP HEAD AREA
- VACUUM LOOSE GROUNDS AROUND THE GRINDER

WEEKLY

- DEEP CLEAN PORTAFILTER AND BASKETS
- VACUUM GRINDER THOROUGHLY
- CHECK WATER TANK AND WIPE IF NEEDED

MONTHLY

- REPLACE WATER FILTER (RECOMMENDED ONCE A MONTH)
- RUN CLEANING CYCLE USING ESPRESSO MACHINE CLEANING TABLET
- CLEAN AND RINSE WATER TANK

AS NEEDED

- DESCALE THE MACHINE WHEN THE DESCALE LIGHT FLASHES
- DESCALE
- IF COFFEE TASTE IS OFF AND IT'S BEEN A WHILE
- PERFORM A DEEP CLEAN IF SHOTS BECOME INCONSISTENT

PRO TIP: SET MONTHLY REMINDERS FOR FILTER REPLACEMENT AND CLEANING CYCLES. CLEAN MACHINES MAKE BETTER COFFEE.

