

After Every Coffee

- Purge the group head before the next shot
- Knock out the coffee puck immediately
- Rinse and wipe the portafilter basket
- Wipe the steam wand immediately after steaming
- Purge the steam wand for 1–2 seconds
- Use a clean cloth dedicated only to milk

Every Day Maintenance

- Backflush each group head with clean water
- Backflush with cleaning detergent (if recommended by manufacturer)
- Soak portafilters and baskets in cleaning solution
- Clean the shower screens
- Brush around group head gaskets
- Empty and wash the drip tray
- Empty and clean the knock tube
- Wipe all stainless steel surfaces
- Refill water filtration system if required
- Leave the machine clean and ready for the next morning

Weekly Maintenance

- Backflush using cleaning powder
- Remove and soak portafilters
- Soak filter baskets
- Scrub shower screens
- Clean around group head seals
- Remove and clean steam wand tips
- Wash drip trays thoroughly
- Clean underneath cup trays
- Clean grinder chute and hopper

Monthly Maintenance

- Inspect group head gaskets for wear
- Check shower screens for damage
- Replace water filters if required by your filtration system
- Inspect steam wand seals
- Check for leaks around valves and pipework
- Clean behind and underneath equipment
- Inspect power cords and water lines

Signs your machine needs attention

- Coffee extracting slower or faster than usual despite correct grind adjustments
- Reduced steam pressure
- Water leaking around the group head
- Inconsistent brew temperature
- Unusual noises from the pump
- Pressure fluctuations
- Steam wand leaking
- Water pooling underneath the machine

Don't forget the Grinder

- Empty old beans from the hopper
- Brush away retained grounds
- Vacuum the grinder chute
- Clean burrs following manufacturer recommendations
- Check grind consistency throughout the day