

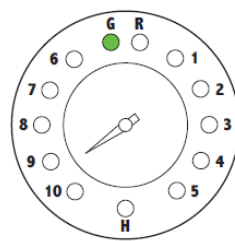


Coffee Group cleaning

The following procedure cleans the valves and internal components of the machine.

It should be carried out every 7 days or more frequently if the machine is heavily used.

The machine needs to be powered ON and ready for use. This is indicated by the 1 steady green light as shown below:



MACHINE SWITCHED ON

Led G green: steady-on



1. Place one teaspoon of Espresso Clean powder (supplied at cost) in the blind filter holder **(1)** and attach it to one of the groups (as you would making a coffee).
2. Press the manual coffee dispensing button corresponding to the group being cleaned. This is the extreme left or right button on the panel. Press it after 30 seconds to stop the pump, you should see foam released into the waste drawer.
3. Leave the blind filter holder **(1)** attached to the machine for 30 seconds then repeat step 2.
4. Remove the blind filter holder **(1)**, empty and clean it of any left over powder and foam then reattach it to the group.
5. Repeat step 2 twice. The water being released into the waste drawer will become less foamy each time. This will rinse the group and the internal components of cleaning solution.
6. Remove the blind filter holder **(1)** and repeat steps 1-5 for the other group.
7. Make one coffee from each group to re-season the machine. Do not serve these coffees as they may contain traces of cleaning powder. The machine is now ready for use.