

## **RIO ESPRESSO MACHINE CLEANING GUIDE**

Daily Cleanings (Or Between Shifts) are Strongly Recommended

**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. Do not remove the portafilter when its relative group is brewing hot liquids. The coffee boiler contains water at elevated temperature. Water temperature over 125° F can cause severe burns instantly or death from scalding.**

### **1) CLEANING GROUPS AND DRAIN WELLS**

- a. Put a tablespoon of coffee detergent powder into the blind filter and tighten it onto the group you want to clean by using a normal portafilter.
- b. Press brew button and let it run for approximately 3 seconds (or when the hissing sound stops), stop for 5 seconds, and repeat 5 times.
- c. Rinse by filling the blind portafilter with water from the group and raise the portafilter as if to engage into the bayonet but without turning to lock it (with water still dispensing). Allow the water to displace any leftover soap and grounds from the diffuser.
- d. Repeat Step B with water only (no coffee detergent).

### **2) CLEANING FILTERS AND PORTAFILTERS**

- a. Put 2 or 3 teaspoons of coffee detergent powder in about 1/2 a litre of water inside a heat-resistant container and boil.
- b. Dip filters and portafilters in the boiled solution and leave them for about 30 minutes. Do not submerge the plastic portion as the detergent may cause erosion.
- c. Rinse thoroughly with clean water and run hot water through one group several times with the filters in place.
- d. Make one cup of coffee and discard in order to remove any unpleasant flavor.

### **3) 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 the drain well also, and remove any leftover grounds.

### **4) 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.

### **5) CLEANING THE HOT WATER AND STEAM NOZZLES**

Steam nozzles must be cleaned immediately after each 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.

## 6) CLEANING THE DIFFUSER SCREEN

Due to portafilter discharge operations (subsequent to coffee brewing), a certain amount of coffee grounds may slowly buildup on and obstruct the diffuser screen (18). To clean it, you must first remove it by unscrewing the diffuser screw (19).

Put 2 or 3 teaspoons of coffee detergent in about 1/2 a litre of water inside a heat-resistant container and boil. Place the diffuser screen(s) and diffuser screw(s) in the solution and leave them fully submerged for about 30 minutes. Wipe clean with a towel or a semi-abrasive pad, if necessary. Rinse thoroughly with clean water. Install and run hot water through each group several times with the screen installed.

