

How to clean your Giotto or Cellini.

The importance of a clean espresso machine can not be underestimated when trying to produce great espresso.

You have the key ingredients with which to make great espresso, a quality espresso machine, a quality burr grinder and of course, fresh and well roasted coffee.

Yet with these 3 essential ingredients, all your hard work will come undone should your espresso machine not be clean.

Coffee is full of oils, these oils give espresso that lovely viscous feel in the mouth, but will also severely taint the

flavour of the espresso you make, if they are allowed to build up and become rancid when exposed to the environment.

Whilst cleaning can be a chore it is an essential part of espresso preparation.

REQUIREMENTS

Nylon brush, small screwdriver or teaspoon, head shampoo and back flush cap

The cleaning procedure can be broken down into two main areas, the handle and the group.

THE HANDLE.

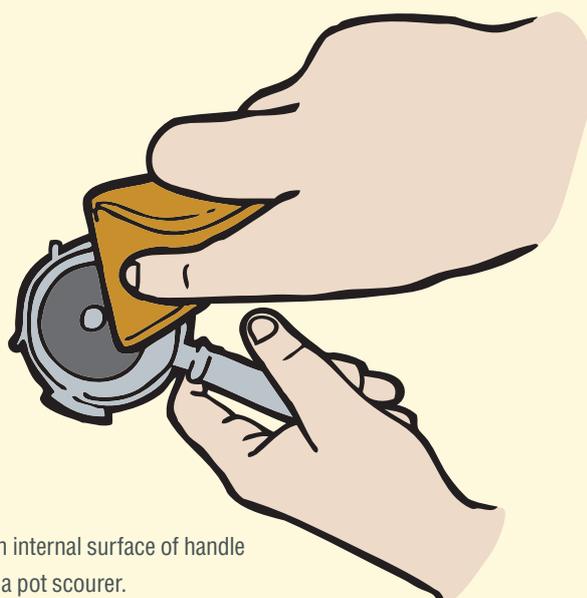
The easiest part to clean. With a small screw driver or teaspoon, flick out the filter basket from the handle.

Once you have the filter basket out, clean both the filter basket and the internal surface of the handle with a pot scourer until both surfaces are clean from the black coffee oils.

Should the oils in the handle have built up to excessive amounts, it may be necessary to soak the handle in hot water with a cap full of head shampoo for 30 minutes or so and then rinse thoroughly in fresh water.



Remove filler basket with teaspoon or small screwdriver.



Clean internal surface of handle with a pot scourer.

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THE GROUP.

With a small hard brush, give the inside of the group a good scrub.

The group should be back flushed regularly. This means after each day, firstly, remove the filler basket and then fit the blind filter into the handle.

Next fit the handle into the espresso machine.

NOTE: This filter basket has no holes so the water pressure will build up and the water is very hot.

Turn the brewing lever on and then off after about 15 seconds or so.

The purpose of this is to push fresh brewing water back through the head of the machine and back out through the exhaust solenoid thus cleaning the head or group of the machine.

Repeat this procedure several times, and each time you turn off the machine, remove the handle and empty the water sitting in the blind filter. Repeat until the discarded water is clean and fresh.

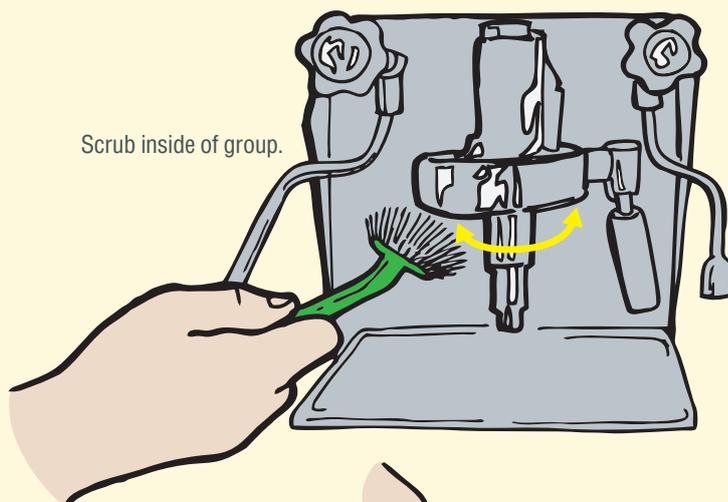
Next or weekly, put a small amount of head shampoo into the blind filter and repeat the process as above. Repeat this process until the shampoo runs clean into the drain tray via the exhaust solenoid.

Ensure that you back flush the machine once again so the shampoo residues are washed away.

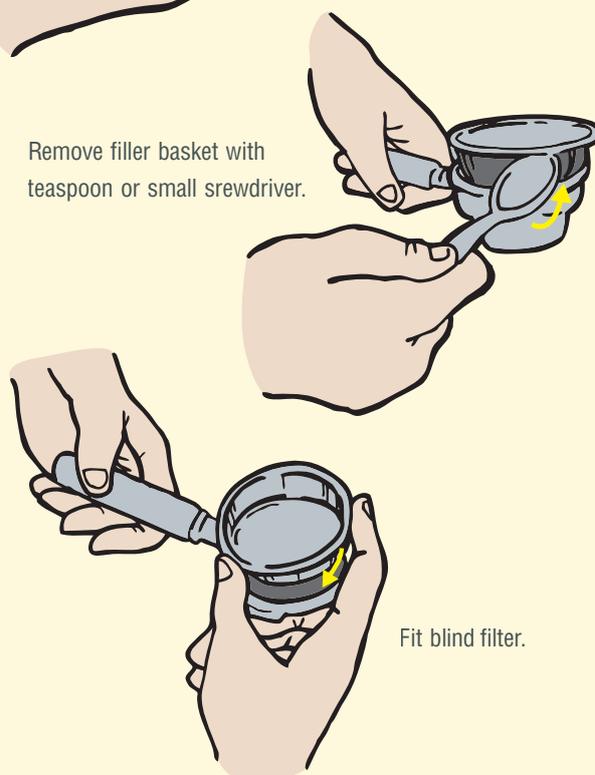
Refit the correct filter basket back into the handle and taste the difference in the flavour of the coffee, job well done.

Additionally, make sure that the steam nozzles are wiped clean and check that the steam tip holes are not blocked. Likewise polish the exterior of your machine with a clean cloth or better a stainless steel cloth.

Scrub inside of group.



Remove filler basket with teaspoon or small screwdriver.



Fit blind filter.

Back flush machine.

