

Care of Gran Crema Portafilter

To make a perfect espresso, the portafilter must be clean. It is recommended that the used coffee grounds be disposed of after each espresso brewing cycle. **Note: Do not knock the grinds out of the portafilter**, instead, use a spoon to scoop out the grinds. Banging the portafilter will cause damage to the internal pin.

To provide trouble free operation of the portafilter, it is recommended that the following procedure be carried out after the last espresso of each day:

- Rinse grinds from portafilter.
- Insert portafilter on the brew head of machine.
- With machine warmed up to brew temperature, press the brew button and allow approximately 1 ½ ounces of clear water to flow through portafilter.

The following cleaning procedure also should be made periodically:

- Remove the basket (A) from the portafilter. Place the basket in hot water and wash it gently.
- Hold the basket up to light to verify that all the little holes are clear. Carefully clean the inside of the portafilter. Be careful not to damage the pin or the o-ring.
- Unscrew the distributor cap (D) and separate it from the screw (B) by pressing on its edges.
- Clean the hole (C) with a pin, rinse the diffuser cap and replace it.
- Soak portafilter and basket in hot soapy water. Rinse thoroughly.

