

Safe Descaling method

1- Always use the right descaling products.

Descaling chemicals purchased at supermarkets may not be suitable for the machine. Use of Vinegar is prohibited by the manufacturers. Please read the operating manual. Do not use Cafiza, Cleancaf or PuroCaff for descaling as they are not. These products are coffee cleaners recommended for back flushing commercial coffee machines. **Home espresso machines should never be back flushed like commercial machines.**

Order your supply of Descaler online today. Use the following link <https://www.shop.partsguru.com/categoryNavigationDocument.hg?categoryId=62> or call 1-888-950-4878.

2- Always dissolve the Descaling chemical in a container and pour into the water tank. **Never add powder direct into the water tank.** Crystals of chemical will enter the filter & pump and restrict flow of water. In the fully automatic espresso machines, restricted flow of water will display red flashing warning light or a digital display sign "Ventilate" will appear and shut the machine down.

3- In fully automatic machines, the bean hopper is next to the water tank. The descaling solution / water can accidentally be poured into the bean hopper and damage to the grinder. Do not pour / fill water when the tank it is on the machine.

4- Water passage in all machines is separate for Hot water dispensed from steam pipe and hot water dispensed for espresso. Make sure to flush the descaling solution from both sides, alternatively. In the fully automatic models, electronically program descaling method is described in the operating manual. This is also explained by sales staff as a selling feature. The electronic descaling completes only half the job by flushing the descaling solution through the steam pipe only. It is very important to flush the descaling solution from the espresso water system by making espresso. Use the grinder bypass method available in some models. When by pass feature is not available, do not hesitate to make espresso with coffee. In the semi automatic models make espresso without coffee in the filter basket.

5- Turn machine on for 30 seconds to warm up to about 60F. Flush one cup descaling solution from steam pipe and turn machine off. After a pause of 3 to 4 minutes turn machine on again and make one large espresso (4-oz.). Repeat this process until all of the solution in the tank is used up.

This method is best both for semi-automatic & fully automatic espresso machines.

5- When the descaling solution is used up, rinse the water tank and fill with fresh clean water. Flush the descaling solution out from the water system in the

machine. Repeat the rinsing process alternatively until at least one tank (preferably two tanks) of water is used up to flush the chemical out.

Caution:

1- Do not leave the machine before completing the rinsing with clean water. The solution left inside will corrode & tarnish metallic surfaces.

2- Do not leave Chrome plated objects submerged in descaling solution for more than 10 seconds. The chrome will dissolve and leave the item permanently corroded and black.

3- Do not leave descaling solution un-used in any container. It can be accidentally consumed as water causing discomfort and serious irritation to the teeth and digestive tract.

Instructions for descaling prepared by:

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