

Backflushing a traditional espresso machine

Backflushing is the process that cleans out the internal elements of the espresso machine. It is important to backflush frequently to maintain a high quality espresso shot and to ensure the machine functions properly long term. Backflushing must be performed at least three times each day your café is open.

1. Use the espresso cleaning brush to clean **around** the grouphead screen. Do not brush the screen as this will push grinds back up into the machine, potentially causing damage.
2. Insert a “blank” insert into a portafilter.
3. Add one teaspoon of Cafiza espresso cleaner into the cleaning blank.

NOTE: Do not use Cafiza espresso machine cleaner while your café is open. Using cleaner during the day will introduce unwanted tastes into your espresso. Follow the backflushing procedures with the exception of #3 during operating hours. Espresso cleaner should only be used once your café has closed or you are shutting down a specific grouphead for the day.

4. Insert the portafilter into the grouphead and press the continuous flow button on the espresso machine.
5. Allow the continuous flow to run for 10 seconds. **DO NOT** rock or rotate the portafilter while it is inserted in the grouphead.
6. Turn off the continuous flow after 10 seconds.
7. Wait 5 seconds, then turn the continuous flow back on for an additional 10 seconds. Repeat this process a total of five times.
8. After using the continuous flow button for 5 cycles, remove the portafilter from the grouphead and discard the dirty water from the portafilter.
9. Using the hot water nozzle on the espresso machine, rinse the portafilter to remove any traces of espresso cleaner.
10. Insert the portafilter into the grouphead (do not add any more cleaner) and run the continuous flow for another 10 seconds.
11. Remove the portafilter after ten seconds and check the color of the water. If the water is not clear, dump out the dirty water and repeat step #10 until the water comes out clear.