

15 – Maintenance and cleaning

The cleaning and preventive care of the internal system of your machine is vital to obtain an espresso of optimum quality.

General warning! Cleaning and maintenance must be carried out when the appliance is cold and disconnected from the mains. Do not immerse the appliance in water. Not suitable for cleaning in the dishwasher.

1) DAILY CLEANING

- To clean the outside of the machine, use specific products for stainless steel.
- Never clean the screens with alcohol.
- Remove the tray periodically to clean it.
- Immediately after use, clean the steam tube with a damp cloth.
- At the end of the day, clean the steam tube, removing the remaining milk. To do this, prepare one of the specific cleaner for vapor tubes Ascaso V.8410 following the dosage indicated on the product. Once prepared, proceed to clean the tube following the instructions of the cleaning product, without forgetting to repeat the process with clean water to remove remains of product from the steam tube.
- Drain bowl. Clean the bowl of coffee residues and residues by picking them up with a spoon.

2) WEEKLY CLEANING

- Shower and gasket of the coffee group, weekly periodicity. Use the Ascaso special brush code V.26 to clean the showers and the filter holder seals.
- At the end of the day, clean the steam tube, removing the remaining milk. To do this, prepare one of the specific cleaner for steam tubes Ascaso V.8410 following the indicated dosage on the product. Once prepared, proceed to clean the tube following the instructions of the cleaning product, without forgetting to repeat the process with clean water to remove remains of product from the steam tube.
- Cleaning internal components, weekly periodicity. With the machine running, replace the coffee filter in the filter holder with the supplied blind filter. Use cleaning product ref. V.8401 or V.8402, following instructions specified on it. This process dissolves the dust contained in the blind filter, cleaning the ducts and the solenoid valve, as well as the showers and diffusers of the group. You can repeat this process as many times as necessary and until clean water appears through the discharge of the group.

Once finished, remove the filter holder and operate the group for 30 seconds, passing clean water.

3) AUTOMATIC CLEANING FOR THE COFFEE GROUPS

In order to activate the automatic cleaning system for the coffee groups we must press key 5 and immediately and without releasing this one press also key 1 of the button panel belonging to the group we want to clean. Then it will start the cleaning process consisting of 10 consecutive rinsing of 10 seconds, with a 3s delay between them. If we need to stop the process before its end, we must press key 5 of the same button panel.

4) CLEANING THE BOILER

Depending on the use and hardness of the water used, it will be necessary to clean the steam boiler. To do this, use the cleaning product V.8412 following the instructions specified on it.

16 – Warranty

The guarantee will be the purchase invoice itself. Keep it. You will have to present it in the Assistance Service if a breakdown should arise.

This device is guaranteed by the distributor, from the date of purchase against any manufacturing defect or material used.

The amount of postage and packaging that may arise, will be charged to the user.

This guarantee will not be valid if:

1. You do not have the invoice.
2. It misuses the machine.
3. There has been an accumulation of scale or lack of cleaning of the machine.
4. The device has been dismantled by personnel other than the Ascaso Official Technical Assistance Network.