

## 8. Maintenance and cleaning

Cleaning and preventive care of the machine's internal system is vital if an espresso of optimum quality is to be obtained.

**General warning!** Cleaning and maintenance should be done when the machine is cool and disconnected from the power source. Do not place the machine under water. Not dishwasher safe.

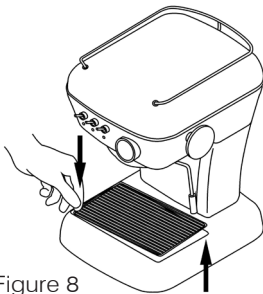


Figure 8

- External cleaning:** To clean the outside of the machine, use 96° alcohol or specific products for stainless steel.
  - Remove and clean the tray from time to time (figure 8).
  - If you are not going to use the machine for a long period of time, empty the water tank.
  - Immediately after use, clean the steam nozzle with a damp cloth.
  - To clean the inside of the nozzle, let the water circulate.
  - Use a toothpick or paper clip to clean the frother hole. This keeps the tube free of obstructions.
- Internal cleaning:** Cleaning and preventive care of the machine's internal system is vital if an espresso of optimum quality is to be obtained. To clean the inside of the distribution unit, use **Ascaso Coffee Washer V.666**.

This product is also useful for descaling the machine. Regularly descaling your coffee machine helps ensure the excellent quality of the coffee and prolong the useful life of the machine.

Consult your distributor.

Recommendations for using Coffee Washer:

To prevent lime-scale problems, you can also use water treatment filters.

Coffees/day	Descaling
> 10	monthly
5-10	every 2 months
1-5	every 3 months

However, we recommend cleaning in line with consumption. Use of filters and Coffee Washer filters helps prolong the life of the coffee machine in optimum condition.

### Internal cleaning (back flushing) - blind filter. Weekly. Except pod models (fixed filter holder).

Put the blind filter in the filter holder and attach it to the machine. Press the coffee button. After 10 seconds, press the button to turn off the group. Repeat the operation twice.

**NB!** On completing the back flush process, residual water will be released through the discharge nozzle **24**. Make sure that it is correctly placed over the tray **9**.

**NB! Grinding system (mobile filter holder).** We recommend that you do not leave ground coffee or coffee pods in the filter holder. The coffee will leave behind residue that will affect the cleanliness of the coffee machine and the flavour of the coffee. Should this happen, run a tank of water through the machine.

### 3. Cleaning the filter holder and

**shower heads**

- Mobile filter holder: Wash the filter holder with hot water and pH neutral soap. Rinse thoroughly. Dry the holder with a soft cloth. Do not put in the dishwasher.
- The filters, tray and tank can be washed in the top of the dishwasher. If you wash them manually, don't forget to rinse thoroughly. Dry with a soft cloth.
- Use a brush or similar to clean off coffee grounds from the top shower head.



**NB! Grinding system (mobile filter holder).** The top shower head should be cleaned after 80 to 100 espresso coffees. To do this, clean with hot water and neutral soap. Reinsert it after cleaning.

**4. Cleaning the water tank**

Remove the tank from the side of the machine. Clean the inside with water.

**You can find all the information you need on coffee machine cleaning and maintenance at [www.ascaso.com](http://www.ascaso.com).**