
COMMERCIAL COFFEE MACHINES

How to reduce costly breakdowns!

Like any other costly investment it needs to be maintained and serviced to prolong its life. The old adage is that you wouldn't buy a car and not have it serviced regularly and expect it to work effortlessly day in day out!

Commercial Coffee Machines are the same. Below are some of the key actions that you need to consider to prolong the life of your investment.

1. A Cleaning Maintenance Schedule is Essential!

DAILY

- Back flush the machine using the correct cleaners including the shower heads and seals with a group head cleaning brush.
- Clean the milk wand with manufacturer recommended milk cleaner.
- Empty and clean the drip tray with warm soapy water and leave to dry overnight.

WEEKLY

- Soak the group handles in cleaning solution overnight and rinse well in the morning before use.
- Clean the grinder hopper. Empty and using a damp cloth and an alcohol based cleaner wipe the inside of it, leaving to dry and replace the following day.
- Shower head and plates need to be removed and placed in cleaner overnight.

6 MONTHLY

- Replace the gaskets because constant heating and cooling can cause them to harden and thus they can wear more quickly
- If you feel give in the group handle which is in the head or see leaking from anywhere are signs that the gasket needs replaced

2. **Arrange a periodic professional service at least once a year.** This will enable worn out parts to be identified and replaced before they can cause permanent damage. With hot fluids and high pressures this is essential to avoid staff accidents.

3. **Does your machine need a water softener and is it maintained!** Scale build up is one of the biggest causes of machine failure and can best be described as creeping concrete within the machine's components that when it takes hold is fatal.

