

# 1. BACKFLUSHING DETERGENTS

## WHY CLEAN REGULARLY?

Coffee oils & grinds accumulate in your machine and turn rancid very quickly. This can make your coffee taste & smell bad. It can also block your machine's flow paths and cause service problems making repairs very costly. Cleaning your meal plate or rinsing your drinking cup should be done regularly .....coffee is no different. Regular rinsing and daily washing is a habit that will make your coffee taste better and keep you one step ahead of your competition.



Coffee oils build up on machine surfaces and become rancid.

## CLEAN MACHINE - ESPRESSO CLEANING POWDER



Clean Machine Premium Espresso Machine Powder has been developed for use with commercial & domestic espresso machines in the routine maintenance of back flushing and removal of coffee oil residue and scum on group heads, valves, lines and associated parts.

**SAFE**—Clean Machine Powder has been developed & manufactured **"IN AUSTRALIA"** in line with the standards for BFA (Biological Farmers Association), NSF (National Sanitisation Foundation) & OMRI (Organic Materials Review Institute). Clean Machine is safe to use on all equipment as well as having have ideal outcomes for use with organic products.

**CONCENTRATE**: this complex formula does not use traditional filling agents like many other brands. Using Clean Machine will allow you to use up to 4 times less powder to achieve the same result. This will save both time and money.

**DISSOLVENCY**: this powder provides a 'controlled dissolvency system' that ensures maximum cleaning benefit during the backflushing process whilst reducing the risk of solenoid and valve blockages.

**LOW ALKALINITY**: this sophisticated formula has been developed to ensure minimum deterioration of components such as seals & screens whilst being gentle to all surfaces including plastic and aluminium.

- 100 g    PART# CMECP100
- 500 g    PART# CMECP500
- 1 KG    PART# CMECP1000
- 10 KG    PART# CMECP10KG

## CAFIZA OMRI



Cafiza® OMRI™ Espresso Machine Cleaner Powder is independently listed for use in organic production. Cafiza® OMRI™ is listed for use in organic production after panel review by the Organic Materials Review Institute. The independent review confirms the product's full compliance with the requirements of the USDA National Organic Program.

900G PART# CAFIZA900

**BACKFLUSHING PROCEDURE ON NEXT PAGE**

# SUGGESTED BACKFLUSHING METHOD

(to be carried out on each group)

1. Insert a blind filter into the group handle and add up to 1/2 teaspoon of Clean Machine Powder. Insert porta-filter into group head
2. Activate brew cycle for approx 10 secs and then stop for 10 seconds. Repeat 5 times.
3. Remove porta-filter and rinse in stream of water from group head. Stop Cycle.
4. Insert porta-filter into group head. Repeat step 2 with out powder.
5. Before next machine use and/or once cleaning is complete, 'season' your machine by running 3—4 espresso shots on each head. This ensures any residual chemical has been removed and the machine is ready for use.

**TIPS:** During step 2 you may wish loosen and re-tighten porta-filter several times to allow cleaning mixture to work its way up around the seals and filter screens freely.

Use a group head brush afterwards whilst rinsing the group head to remove additional grinds that may be caught in 'hard to get to' places.

**SUGGESTIONS:** For commercial applications, the above backflushing method should be followed at the end of each day. Backflushing without powder should be carried out several times throughout the day.

Remove screens from group weekly and soak in cleaning mixture.

**OTHER APPLICATIONS:** Put 1/2 teaspoon of powder into a 1 litre container of hot water and soak group handles for 20—30 minutes for a sparkling finish. You may wish to use your milk jugs as the soaking vessel to help reduce milk scum development in the jugs. Rinse all components thoroughly in fresh water afterwards.

