



Espresso D'Milan

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***Maintenance Considerations***

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Preventative maintenance for your espresso equipment is the key to solving many of the issues we see on the repair bench. Many of the repairs we diagnose on the bench could have been avoided by performing simple maintenance.

One of the most common repairs we see is heating element failure. This failure is complicated to solve (in some cases replacing the upper boiler assembly and heating element is required) but easy to prevent by turning the machine off when not in use. To the tech, the part failure is attributed to the slow and steady build up of mineral deposits over time. Eventually, the scaling process builds up enough deposits to cause the boiler to fail.

The result, the owner has to endure being without the machine (i.e. no coffee) as well as having to pay for the repair. Ouch. In this case, the whole issue could have been avoided if the sales person, whoever they are, knew about the mechanical operation of a single boiler machine and the pitfalls of 24/7 operation.

A clean, well maintained machine of quality will last a long time, (20 years in some cases) provided the owner is not shortening the lifespan of the machine with misuse. We recommend the following to extend the life of your machine:

- Using filtered water or bottled water
- Flushing the steam wand after frothing the milk by opening the knob let a small amount of steam out then close the knob.
- Cleaning the brew group, place a blind filter and add 1/2 tab of cleaner into the brew group, turn on the brew button. The pump will come on. When the pump starts to quiet press the brew button again and the discharge will come into the drip tray. This should be done until the water discharged is clear. This backflushing procedure will remove old coffee grounds keeping your coffee tasting fresh and the valve clean so that it functions properly

When Espresso D'Milan delivers a new machine to a new owner, we recommend the owner call us before the box is ever opened. We will walk the

owner through inspection and set up, give advice on proper technique used for shot production and answer all questions concerning proper use and maintenance. We want the customer to brew their espresso using the same techniques we use here at the shop. Our techniques allow the owner to maximize the brewing potential of the new machine. These techniques prevent misuse and will help the owner avoid the costly headache of repair. It brings us right back to our motto, "Talk To A Tech".

Todd Michael