

BACKFLUSHING

For this you need a blind filter basket (the one with no holes). You place either a cleaning powder or a tablet within the blind filter (e.g. EVO). It's best to backflush when the machine is hot. The basic backflushing procedure is quite simple and is designed to flush cleaning solution back up into the grouphead, through the preinfusion and pressure release valve. It finally vents into the drip tray, but during this journey, the cleaning solution reaches all parts of the group that get exposed to coffee and can remove coffee deposits and other unwelcome material.

The procedure:

1. Place blind filter basket in your portafilter holder
2. Place cleaning product in blind filter (EVO) Pre-wet the powder with a little water (for quantity follow product instruction)
3. Load the portafilter with blind filter securely into the group.

We suggest the 6-6-6 rule for flushing

4. Turn on the Coffee Delivery for 6 seconds and then switch off for 6 seconds. Repeat this 5 more times (6 total).

You should hear/see the backwash vent into the drip tray each time you switch Coffee Delivery off (this is the actual backflush)

NB: have a cloth handy, watch the portafilter handle closely, if you see it begin to move clockwise (coming unlocked), cover with cloth and immediately turn off the coffee delivery. DO NOT attempt to hold it in place, you will not be able to do so and risk scalding and/or the cleaning product entering your eyes!

After this remove the portafilter, run water through group to rinse, then reload the "rinsed" blind filter and do 6-6-6 pure water backflushes. Remove portafilter. The residual water should be clean. If the water was dirty, you may want to repeat the whole process.

If the water does not become clean you will need to remove the shower screen for a more major clean of the group head or send the machine to CPR for a service.

The water should now pour evenly from the shower screen.

It's a good idea to "sweeten the head" after back flushing by pulling a couple of dummy (wasted) shots to remove any remaining cleaning residues.

A CLEAN MACHINE MAKES BETTER TASTING COFFEE AND REQUIRES LESS MAINTENANCE