

## Operations When Starting Service



1. Add coffee beans to the hopper, opening a new bag of beans or using the open bag refrigerated from the evening before.
2. Grind a small amount of coffee and check the grind is correct.



## Operations During Service



1. Constantly clean the tamper and the ground coffee tray.

## Operations At The End Of Service



1. At the end of the day, remove any leftover coffee beans from the hopper. Store them in an airtight container and place into the fridge. This must also be done with any ground coffee left in the doser. Therefore, do not grind too much coffee before closing for the evening.

2. Every night, use a brush to clean the ground coffee tray and the tamper.



## Weekly Operations



1. Wash the hopper with hot water and neutral detergent; this prevents the coffee oils deposited inside the walls from turning rancid and negatively affecting the fresh coffee.

2. Use a brush to clean the inside walls of the closer, in order to remove any residue of coffee powder.



3. It is also advisable to clean the doser outlet with a brush. Steam produced by the portafilter and steam wand creates a coffee build-up that can clog the opening, leading to irregular closing of the coffee.