

Operations When Starting Service



1. Use a thermometer to check the exit temperature of the water, which must be 90 – 95 C (194-203 F).



2. Verify that the pressure gauge indicates an operating pressure of 9 atm (132 psi) during the brewing process. During this check, you must also perform a test with a dose of coffee inserted in the portafilter.



3. Check that the water level in the boiler is at MAX.



4. Check the condition of the seals. When brewing, there should not be any water leaking between the unit and the portafilter.



5. Check the condition of the shower screens. If the water comes out as a "cone" mixed with steam, without spurting it means that the screens are free of any build-up.



6. Check the condition of the filters. The holes must be perfectly clear of any residue of coffee clogging them.



7. Wash the filters and portafilters that were left to soak overnight in hot water.



8. Before you start working, open the steam wands for a few seconds. Likewise, let some water out of the brewing units with portafilters locked in, in order to heat them.

Operations During Service



1. Always use dry, heated cups (about 40 C or 100 F), which have been overturned and kept on the cup-warmer. To heat the cups better, we recommend stacking no more than two cups at a time.



2. Between coffees, always keep the portafilters, with the grounds from the last coffee, hooked onto the brewing units. This way, they will stay hot and will be impregnated with a coffee flavor.



3. Keep the cup surface and the steam wands clean at all times to keep grime from building up and to keep bacterias away.



4. Check the good condition of the rubber cover on the bar of the knock-out drawer. This will avoid bending the edges of the filters and affecting their water tightness.

Operations At The End Of Service



1. Wash the steam wands with hot water.

2. Wash the drip tray and the plastic receptacle under it, pouring hot water through them.



3. Backflush the brewing units with the bank filter.

4. Clean the seals and the shower-screens with a Teflon brush



5. Soak the portafilters and filters in hot water overnight; the next day, they must be washed with a sponge.

6. At the end of service, we advise you not to turn off the La Cimbali espresso machine. This suggestion is for electrically powered models (not gas) and for pauses of no more than 6 hours.



Regular Checks

1. The Weekly Check

If the La Cimbali espresso machine is used extensively, water filters must be exchanged regularly, according to coffee consumption and water hardness.

2. The Monthly Check

Every month, check the various components for wear, particularly filters, seals and shower-screens.

3. The Annual Check

Every year, you must check the mechanical parts that are subject to wear.