ROUTINE USER CARE

Coffee machine user cleaning

A practical checklist for the user tasks between service visits. Bean-to-cup, instant and espresso machines have different procedures, so begin with the exact model.

Use the current manual and approved cleaning products. Follow the specified cleaning programme, preparation, cooling or isolation requirements, dose and rinse steps. Do not apply one machine's procedure to another.

01 Before and during use

- Check the drip tray, waste tray and grounds container; empty and clean them as directed.
- Keep the dispense area, controls and external surfaces clean.
- Check normal ingredient and water supplies. Report leaks, warning messages, unusual noise or changed drink quality.

02 The approved cleaning routine

- Run the cleaning programme required by the model, at the frequency specified in its instructions.
- Where a milk system is fitted, follow its approved cleaning and milk-storage procedure.
- Clean steam wands, outlets and nozzles only by the documented user method.

03 Removable parts and surroundings

- Remove and clean only the trays, containers, covers or other parts identified as user-removable.
- Follow the instructions for hopper lids and exterior panels; do not put water or chemicals into the grinder.
- Look for coffee build-up, milk residue or blockage. Keep the area dry and ventilation clear.

04 After low use or closure

- Follow the model's shutdown and restart instructions, including cleaning or flushing where specified.
- Manage milk and ingredients left standing under their storage instructions and the site procedure.
- Report faults or unusual drink quality before resuming normal use.

05 Stay within user care

- Use only the approved cleaning products; avoid abrasive or unapproved household cleaners.
- Do not poke tools into outlets or grinders, remove service panels or bypass controls.
- Leave technical maintenance, internal work and repairs to competent, authorised personnel.

06 Record and request help

- Record the date, task and person completing the clean, plus any warning or missed task.
- Send the model, site postcode and exact message or symptom when asking for support.
- Find model documents at cafeperfection.com/pages/downloads-resources.