



Urnex Brands, Inc. Specialty Cleaning Products for Coffee and Espresso Equipment Since 1936



Puro Caff® Espresso Machine Cleaner (For Professional Results Perform Daily)

To "Back-Flush" Each Group

1. Remove coffee filter insert from portafilter handle and replace with special "blind" filter supplied with your espresso machine. Alternatively, you may insert a rubber disk into the coffee filter.
2. Pour 1/4 level teaspoon of Puro Caff® into the portafilter handle and insert the handle into the brewing group as if brewing espresso.
3. Start the brewing cycle and allow machine to run for 15 seconds to dissolve Puro Caff®.
4. Stop brewing cycle and wait 10 seconds.
5. Start and stop brewing cycle 5 additional times, running for 5 seconds and stopping for 10 seconds.
6. Remove portafilter handle, turn brew cycle on, and rinse well by holding under stream of potable water from the brewing group. Turn brew cycle off after rinsing.
7. Re-insert handle back into brewing group. Start and stop brewing cycle at least 10 times, running for 5 seconds and stopping for 1 second. This will ensure complete rinsing. Remove blind filter and replace with regular coffee filter insert.
8. Brew and discard a single espresso to re-season machine. The back-flush procedure is now complete.

To Clean Portafilter Handles & Coffee Filters:

1. Using a large container, mix 1/2 teaspoon of Puro Caff® into one quart of very hot potable water; leave room in container for foaming action.
2. Separate coffee filter inserts from portafilter handles; soak inserts and handles in solution for 20 minutes.
3. Rinse well under stream of fresh, hot, potable water before replacing filters into handles.

Puro Caff® Espresso Machine Cleaner **Instructions for Use On Roasting Equipment:** (For Professional Results Perform Daily)

Roasted Coffee Storage bins:

Mix ratio - 50 parts hot water to 1 part Puro Caff® Espresso Machine Cleaner. Mix hot water and Puro Caff® Espresso Machine Cleaner in a large sink or Laundry tub. Dip storage containers for several minutes, open and close any lids or dispense mechanisms. Remove from cleaning solution and dip in tub of clean water. Use running water for final rinse. Air-dry or wipe with cloth.

Removable Coffee Roaster Parts:

Mix ratio - 30 parts hot water to 1 part Puro Caff® Espresso Machine Cleaner. Remove any parts from your roaster that can be cleaned by dipping or soaking. Mix hot water and Puro Caff® Espresso Machine Cleaner in a large sink or Laundry tub. Let roaster parts soak for several minutes. Rinse in tub of clean water. Use running water for final rinse. Dry and inspect all parts.

Non-Removable Coffee Roaster Parts:

Mix four tablespoons of Puro Caff® Espresso Machine Cleaner to 1 quart of hot water in a spray bottle. Mist parts heavily with solution, and wipe clean. Some parts may require more than one application.

Bagging equipment:

Mix four tablespoons of Puro Caff® Espresso Machine Cleaner to 1 quart of hot water in a spray bottle. Mist hoppers, spouts, and any coffee contact surfaces thoroughly with solution. Wipe surfaces clean with sponge. Keep sponge clean by rinsing periodically in clean water.

* Always follow manufacturer's cleaning and disassembly instructions. All mix ratios may be modified if a stronger solution is desired. For comfort and safety use rubber gloves and eye protection.