

Keep your espresso fresh and your machine clean by routinely completing this simple maintenance.

What is backflushing?

Backflushing is the process of rinsing out your group head by pulling cleaning detergent back through the group head filter screen.

Can any machine be backflushed?

Only machines that use a 3-way solenoid or pressure release valve should be backflushed. All machine group heads should be brushed clean.

How do I backflush?

It's really easy, either use the step-by-step guide on the back of this card or visit our website's Learn section to watch a complete video guide of the process.

We recommend...

The following products will make your life easier when it comes to backflushing.



Urnex Cafiza backflush detergent

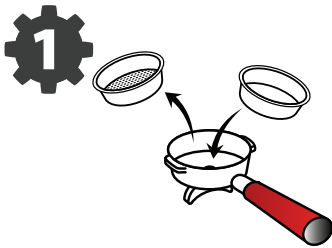


Backflush basket



Group head brush

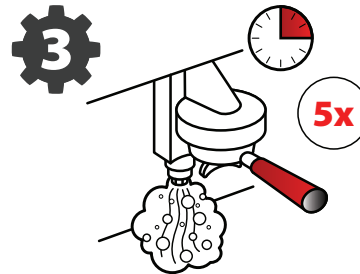
Follow these simple steps to ensure a longer lasting machine and the freshest espresso.



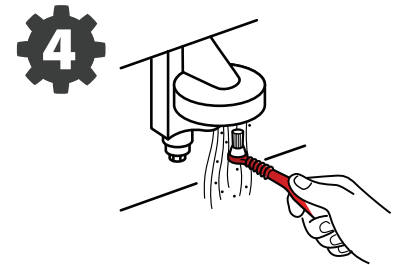
Replace the standard filter basket with a blind (no hole) basket.



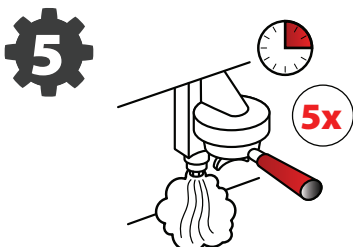
Use a pinch of backflush detergent in your blind basket.



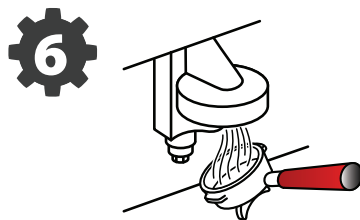
Run the pump 5x at 15 second intervals with the blind basket in place.



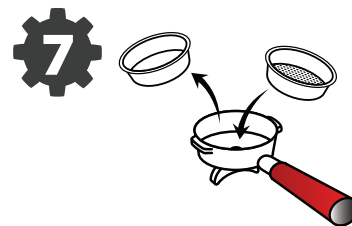
Remove the portafilter, run the pump while using a group head brush to remove grime.



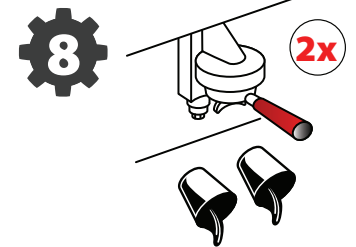
Rinse the portafilter and place it back in place, run the machine 5x at 15 second intervals again.



Rinse both the portafilter and the brewhead thoroughly to remove any remaining detergent.



Switch back to your standard filter basket.



Cycle through your shot process twice to make sure all detergent has been rinsed out.

We have several backflushing video guides to walk you through the process: www.seattlecoffeegear.com/learn

Web www.seattlecoffeegear.com Phone 866.372.4734 Shop 6825 216th St. SW, Ste A Lynnwood, Washington 98036