

## **DESCALING YOUR ESPRESSO MAKER**

As part of normal preventive maintenance, espresso makers should be descaled approximately every three months, depending on the volume of use and hardness of your local water supply.

There are many good descaling agents on the market today including the one recommended by Services Unlimited, Inc. (**Do not use Vinegar or Lemon juice for descaling. It damages EPDM seals.**)

Follow the instructions on the packet to prepare descaling solution, and follow these steps:

### **Instructions for semiautomatic espresso machines**

Fill the water tank with the descaling solution. (Prepare descaling solution by dissolving 30Gm sachet of Axor select Best descaler in 4x8-Oz. cups of water. Pour the solution in the water tank.)

Turn on the machine and allow it to come up to temperature.

Flush/dispense approximately 3-oz. of descaling solution through the brew head in semi automatic models (like making espresso without coffee). Turn the machine off for 8 to 10 minutes.

Flush/dispense approximately 12 oz. through the steam wand. Turn the machine off for 8 to 10 minutes.

Repeat this procedure, alternating between the brew head (manual machines) and steam wand until the water tank is empty. Then flush the machine by running one tank of clear water through the machine.

This procedure, performed every 8 or 10 weeks, will keep machine in good condition with full jet of steam and optimum temperature to make espresso..

We always recommend the use of bottled or filtered water to extend the longevity of your espresso machine. Distilled water should not be used, as too many of the necessary minerals are missing to make a good tasting espresso.

### **\*Special Instructions for Saeco, Gaggia, Spidem, Solis, Jura or other automatic Machines:**

These instructions can only be used if the machine has pre-ground function. If your machine does not have this capability, go to the next step.

- Ensure that there is no coffee in the pre-ground chamber
- Select the pre-ground function
- Select one of the coffee selection that will dispense minimum 2-Oz.
- Repeat this step 3 to five times with a pause of 3-5 minutes between each.
- Dispense the remaining descaling solution in the water tank through the steam wand.
- If the past history of descaling is not known because the machine was purchased recently, or if the descaling was not done for over one year during your use, it may be necessary to repeat the descaling cycles three or four times (or more) until the fine black or grey particles of Calcium stop flushing out from the machine. Sorry if this takes time. Someone has to pay the dues and be rewarded with very good tasting espresso.

### **\*Descaling Saeco Vienna models, Spidem Trevi models and Gaggia Synchrony Logic models,**

These models do not have a pre-ground function. However, when the machine is turned on, the brew group self tests and completes one full cycle from home position to brew position and back to home position. Upon returning to home position, about two teaspoonful water overflows into the drip tray. This self test function can be used to descale the espresso side by turning the machine off after each flushing of descaler from the steam

pipe. When the machine is turned on for the next flushing through the steam pipe, brew group cycle will dispense 2 teaspoonful descaling solution. That will descale the espresso side without having to make espresso.

**To cancel the descale message in Royal, Magic and Incanto:**

After descaling is complete, the descaling message or light may persist. This can be removed by:

In Magic DeLuxe, Incanto or Royal Digital models: Press and hold the steam button for 15-15 seconds  
Royal Professional: Enter programming mode by pressing and holding the pre-ground button. Scroll to the sub-menu sign 'Descal'. Press the enter button, scroll to yes, press the enter button. Scroll to the 'Exit' sub-menu and press enter. Turn the machine off to register this change.

**Please note Cleancaf, Brew Rite, Pulycaff and similar products are not descalers. These products may be wrongly labeled as descalers and sold at popular chain stores.**

**Order Best Descaler DSC6 from the Internet store using the following link:**

**<http://www.shop.partsguru.com/DSC6x2-Best-Descaler-for-removing-Calcium-sediment-DSC6x2.htm>**

**We recommend only the best designed espresso machines. Consider Vienna Plus, Royal One Touch, Titanium, Classic Coffee. All fully automatic machines for Gaggia, Spidem and Solis are made by Saeco. We do not recommend or sell Jura machines as the company does not have share technical information or sell parts to anyone in USA. They have exclusive control at one location.**

**Gaggia exclusive dealers in many countries including USA are not capable to deliver Warranty service or supply parts.**

"Do It Yourself" repair is possible with average technical skill & help with illustrated guides. The Guides do not make anyone an instant expert. Always use discretion & make your own notes and mark parts & wires as they are separated.

For technical support, parts and repairs, contact:  
**Services Unlimited, Inc./ Parts Guru**

Lansdale, PA 19446

Phone: 215-361-7000 Fax: 215-361-7434

email: [sales@partsguru.com](mailto:sales@partsguru.com)

web shop: [www.shop.partsguru.com](http://www.shop.partsguru.com)

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Turbo Pannarello frother

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Water level float + Cap

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**Best Descaler for Espresso machines**

Specialty grade coffee:  
Dose: 20g in 200ml water, 150ml water  
Extraction: 100ml water  
Brewing: 20°C - 90°C

To order online use link  
[www.shop.partsguru.com](http://www.shop.partsguru.com)  
or email order to sales@partsguru.com

The advertisement features two coffee machines on the left, a blue bottle of 'Coffee Cleaner' in the middle, and a white tube of 'PETROL GEL' on the right. A small logo of a deity is also present.

Guru's Choice Best descaler & Coffee cleaning liquid

Click picture to order



Invensys vibrating pump 120V. Includes thermal protection for extended life ( ULKA pump does not include thermal protection).