

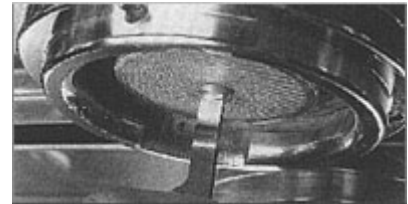


Maintenance starter set

Espresso cleaning tablets. Group head Nylon & Bristle brush. Steam wand brush & cleaner . Espresso M. Cleaner S/S Back flush. Group Rubber gasket & shower head

€75.00

Cleaning tool box



Shower filters need to be periodically removed and cleaned or replaced.

If you want great coffee, you must keep your brewing equipment clean!



You can't even start to discuss the flavors of espresso when you are using dirty equipment. Every cup will have a distinct taint if the group head, the coffee handle and the portafilters have rancid coffee residue.

We offer coffee-cleaning chemistry from Urnex formulated to remove residue, rancid coffee oils and lime scale deposits that naturally accumulate in the coffee brewing process. Mineral deposits and residual oils not only create an undesirable hard taste in the cup, but they can ruin brewing equipment too.



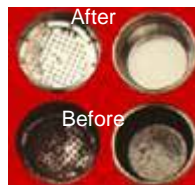
A crema that is too light can be caused by the high-pressure when your filters and other machine devices are not clean. Cleaning them with Cafiza™ Espresso Machine Cleaner will restore the full flavor of your coffee.



When you find deposits on the bottom of the cup, the cause is very likely to be a dirty filter and/or a dirty filter holder. Cafiza™ Espresso Machine Cleaner can easily clean these parts, thus restoring the full machine functionality.



A crema that is too dark is often due to dirty filters and filter holders. Cafiza™ Espresso Machine Cleaner can clean them in order to restore the good aroma of your espresso.



See here how the filters look like, before and after they are cleaned with Cafiza™ Espresso Machine Cleaner

If your espresso machine is not clean, not only will your coffee taste bad, but also the life of your machine will be much shorter. Cafiza™ Espresso Machine Cleaner can help you preserve the perfect functionality of your machine thus giving you the best espresso.

Clean machines make good coffee the best coffee!

Reliability is the core prerequisite for success in the coffee business. You must be able to know at all times that your machines work –