



Preventative Maintenance for Coffee Equipment

INFORMATION COMPILED BY JON FERGUSON FOR *BARISTA MAGAZINE*

ESPRESSO MACHINE

ACTION TASK	TIMING	PERFORMING TASK	Daily	Weekly	1- Month	3- Month	6- Month	12- Month
Backflush groupheads using Urnex Cafiza, Puro, or Biocaf, clean screen (and dispersion plate if applicable)	Time-based	Barista Qualified Staff Service Tech						
Purge/clean steam wands using Urnex Rinza, Puro, or Biocaf	Time-based	Barista Qualified Staff Service Tech						
Monitor pump and steam pressure gauge	Time-based	Barista Qualified Staff Service Tech						
Report noticable leaks, noises, and temperature concerns	Time-based	Barista Qualified Staff Service Tech						
Clean and rinse drip tray, inspect drain box (if applicable)	Time-based	Barista Qualified Staff Service Tech						
Clean portafilters and filter baskets using Urnex Cafiza, Puro, or Biocaf	Time-based	Barista Qualified Staff Service Tech						
Test all operational switches (brew, hot water tap, etc.) and report any issues	Time-based	Barista Qualified Staff Service Tech						
Inspect condition of steam wands for leaks and cleanliness	Time-based	Barista Qualified Staff Service Tech						
Inspect drain line	Time-based	Qualified Staff Service Tech						
Basic water test and report flow meter reading	Time-based	Qualified Staff Service Tech						
Refresh steam boiler water (if applicable, strictly depending)	Meter-based	Service Tech						
Test flow rate of each grouphead	Time-based	Qualified Staff Service Tech						
Confirm accuracy of all scales used in espresso preparation	Time-based	Barista Qualified Staff Service Tech						
Replace grouphead gaskets	Condition-based	Qualified Staff Service Tech						
Inspect brew filter baskets and replace if worn	Condition-based	Barista Qualified Staff Service Tech						
Test flow meter component (resistance and operations)	Time-based	Service Tech						
Confirm precision of built-in drip tray scales	Time-based	Service Tech						
Inspect brew valves	Time-based	Service Tech						
Internal cleaning and inspection of wiring harness	Time-based	Service Tech						
Rebuild steam wand assembly (if applicable)	Condition-based	Service Tech						
Clean fill and temperature probes	Time-based	Service Tech						
Inspect main power cord for loose connections or damage	Time-based	Service Tech						
Inspect pump, motor, capacitors, solenoid valves, wiring harness	Time-based	Service Tech						
Inspect check valves, expansion valves, fill valves	Time-based	Service Tech						
Inspect flow meters, pressurestat, and contactors	Time-based	Service Tech						
Software or firmware updates from manufacturer	Time-based	Service Tech						
Replace anti-vacuum valves (steam wands and boiler)	Time-based	Service Tech						
Replace pressure safety valve	Time-based	Service Tech						
Rebuild manual paddles or actuators in need of attention	Condition-based	Service Tech						

ESPRESSO GRINDER

ACTION TASK	TIMING	PERFORMING TASK	Daily	Weekly	1- Month	3- Month	6- Month	12- Month
Check Grind by Weight scale for accuracy	Time-based	Barista Qualified Staff Service Tech						
Check additional scales used for espresso preparation for accuracy	Time-based	Barista Qualified Staff Service Tech						
Clear dosing chute and/or coffee dosing chamber with vacuum or brush	Time-based	Barista Qualified Staff Service Tech						
Clean espresso hopper with correct towels and cleaning solutions	Time-based	Barista Qualified Staff Service Tech						
Remove beans from grinding chamber (follow owner's manual instructions)	Time-based	Qualified Staff Service Tech						
Clean clump buster (following frequency stated in owner's manual)	Time-based	Check manual						
Observe cleanliness, limit congestion of product storage around grinder	Time-based	Barista Qualified Staff Service Tech						
Check shot count to monitor burr replacement	Time-based	Barista Qualified Staff Service Tech						
Run Urnex Grindz, Puro, or Biocafe cleaning tablets through the grinder; purge with coffee	Time-based	Barista Qualified Staff Service Tech						
Clean coffee holding chamber with Urnex Café Sprayz	Time-based	Barista Qualified Staff Service Tech						
Deep clean burr chamber (follow owner's manual instructions)	Time-based	Check manual						
Burr replacement	Meter-based	Check manual						
Replace clump buster (follow owner's manual instructions)	Condition-based	Check manual						
Internal cleaning of espresso grinder body	Time-based	Service Tech						

COFFEE BATCH BREWER AND SERVERS

ACTION TASK	TIMING	PERFORMING TASK	Daily	Weekly	1- Month	3- Month	6- Month	12- Month
Rinse servers, soak with Urnex Tabz (follow instructions)	Time-based	Barista						
Observe hot water spout for scale build-up; clean spout with Urnex Dezcal	Time-based	Barista Qualified Staff Service Tech						
Monitor brew batch volumes for accuracy	Time-based	Barista						
Monitor brew temperature	Time-based	Barista						
Rinse brew basket, multiple times daily	Time-based	Barista						
Wipe down top side of brew basket area to remove moisture and residue build up	Time-based	Barista						
Check all buttons and switches for proper operation	Time-based	Barista Qualified Staff Service Tech						
Remove and clean spraydome or spray head (see owner's manual if applicable)*	Time-based	Barista Qualified Staff Service Tech						
Check inlet water line fittings; check for leaks	Time-based	Barista Qualified Staff Service Tech						
Review batch recipes for accuracy in brew volume and consistency	Time-based	Barista Qualified Staff Service Tech						
Water quality testing	Time-based	Qualified Staff Service Tech						
Drain/refresh coffee boiler water tank	Condition Time-based	Service Tech						
Descale coffee brew boiler tank using Urnex Dezcal or machine-approved descaler	Condition Time-based	Service Tech						
Clean water and temperature probes	Condition Time-based	Service Tech						
Check for drips from sprayhead	Time-based	Service Tech						
Check water filtration system for replacement scheduling	Meter-based	Service Tech						
Clean or replace brew valve boot or entire valve assembly	Condition Time-based	Service Tech						
Replace fill/temp probe rubber boot insulators (if required)	Condition Time-based	Service Tech						
Check brew tubes from tank to sprayhead for build up	Condition Time-based	Service Tech						
Check condition of heating element	Condition Time-based	Service Tech						

COFFEE GRINDER

ACTION TASK	TIMING	PERFORMING TASK	Daily	Weekly	1- Month	3- Month	6- Month	12- Month
Clean hopper with Urnex Café Sprayz and wipe dry	Time-based	Barista Qualified Staff Service Tech						
Clean dosing chute	Time-based	Barista Qualified Staff Service Tech						
Run Urnex Grindz, Puro, or Biocafe cleaning tablets through the grinder; purge with coffee	Time-based	Barista Qualified Staff Service Tech						
Clean burr chamber	Time-based	Qualified Staff Service Tech						
Burr replacement	Meter-based	Qualified Staff Service Tech						

*If holes are restricted, clean with a paper clip

Find a qualified coffee equipment technician near you at Service Layer Cooperative, a national network of independent coffee equipment technicians at servicelayer.coffee. For more information about Urnex, Puro, or Biocaf, reach the team at info@urnex.com.