

Cleaning and maintenance of E-61 Lever Style Machines

Cleaning the brew head on the lever style machines is necessary for optimal taste and brewing pleasure. This involves a two part process; backflushing and the cleaning of the brewing surfaces. Let's begin with the backflushing.

Backflushing lever machines in a non-commercial environment should be done, under normal use conditions, without detergent every 10 days to two weeks. To prepare for a backflush cycle, your machine must be up to brew temperature and pressure.

The steps to backflushing are as follows:

1. Replace the shot basket in your portafilter handle with the [blind filter basket](#). The best disks are made of steel and look just like a shot basket with no holes. Place the portafilter, with the [blind filter basket](#) in it, into the machine.

The lever on your machine has 3 positions.

- A. The up (horizontal) position turns the pump on.
 - B. The middle position, (about 45 degrees) turns the pump off.
 - C. The down position, (vertical) depressurizes the system. This position is used at the end of every brew cycle to depressurize the system before you can remove the portafilter handle, and allows for relieving backflush pressure.
2. Hit the brew lever for 5-10 seconds. If you listen carefully to the pump, you will notice an audible decrease in volume as the machine becomes pressurized. This decrease in volume is the point at which you should turn the lever to the down position.
 3. You will notice a pressurized stream of water released into the drip tray a moment after you turn the lever to the down position. This is the backpressure release, or the backflush. Check the water in the drip tray. Is it dirty? If so, then repeat the process until the released water is clean.
 4. It is recommended that twice or three times a year, you should backflush with a detergent. In the shop we use the [Urnex Espresso Machine Cleaner](#). It gives excellent results. Add 1 tablespoon of the espresso machine cleaner to the shot basket for the first "cycle". It may take 5 cycles or more to completely clean the machine.

Cleaning the brewing surfaces on the lever machines is done as follows:

The cleaning of the brew head should be done while the machine is cold to avoid burns.

1. First you must remove the shower screen on your machine. The shower screen is located at the same place the portafilter installs into the machine. Using a flat head screwdriver, wiggle the screen out. You will have to work a little on one side, then the other to get the screen out. The screen and gasket will come out together.
2. Separate the screen from the gasket as the solution can damage plastic and rubber parts.
3. Mix a solution of the [Urnex Espresso Machine Cleaner](#) and very hot water in a container. Use two tablespoons of the cleaner and fill the container halfway as the solution will foam.
4. Soak the shower screen, shot baskets and portafilter head in the solution for about 10 minutes. **Take care not to soak the portafilter handle; as the solution will mark the handle.**
5. After cleaning thoroughly rinse all parts with fresh clean water.
6. Reassemble in reverse order, and enjoy some nice espresso.