All Food Equipment suppliers of Quality Boema Coffee Machines
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Care and maintenance of Bo-ema Espresso Cappuccino Machines

GENERAL CARE OF ESPRESSO COFFEE MACHINES

Start of Day

1. Turn on water to machine.
2. Turn on power to machine.
3. Open at least one steam jet. Allow steam to escape from steam jet with some pressure before closing. Pressure will now build up quickly. By doing this, you have ensured that you do not have a negative pressure vessel nor a false pressure reading. If you have a false pressure reading, you may find that when you go to make a cappuccino you will not have the required steam.

End Of Day

1. It is recommended you turn off the machine at the power source every night to save on electricity and to allow you to turn off the water to the machine.
2. Turn water off to the machine. If mains pressure builds up over night you could end up with a flood.

Daily Care

Look for the opportunity, best at the end of the day, to take approximately 1 litre of water from the machine through the hot water spout every day.

This allows a fresh supply of water to circulate through the machine and helps flush out elements that may otherwise build up in the boiler.

Note: The water from the groups, (where coffee is made), does not come from the boiler, and thus making coffee does not allow circulation of the water inside the boiler.

STEAMING MILK

1. Blast steam pipe over drip tray.
2. Steam milk as normal.
3. Turn steam down to very low without closing jet completely.
4. Remove nozzle from milk/froth.
5. Clean nozzle with a wet cloth.
6. Close steam jet completely.
This will ensure there is no milk resting inside the steam nozzle. Milk can build up inside the nozzle and cause a smell. It is also then likely to be sucked up into the boiler.

Note: Soaking over night is not recommended, nor is the use of knives or steel wool to clean the steam jet.

GROUP CARE

1. To remove coffee discharge from group cup, please use a spoon or wooden stirrer, do not bang group cup against anything as this can damage the area of sealing in the group.
2. When making coffee ensure any coffee around the rim of the group cup is brushed off before fitting into the group. This will prolong the life of the seal.
3. Cup Washer (Rubber Seal) should be clean at all times. If necessary clean with soft brush or cloth to ensure proper sealing with Group Cup.
4. Cleaning internals of Group Head should be done with Mr. Bo-Ema (Refer Group Maintenance instruction).

Important Note
The Yellow Light is a warning light to let you know that there is not enough water in or going into the machine. If the light remains on the machine will not heat up as the electricity will be cut off from the heating element. This is a precautionary measure to stop the element from burning out.

The red light on the same switch is to indicate that the power is on to the machine.
The pilot light above the gauge comes on to indicate that the machine is heating up and goes off when the machine reaches the maximum pressure set. The pressure switch will automatically turn the element on and off to keep it at the right temperature and so the light will go on and off.

GROUP MAINTENANCE

Note: Regular cleaning will result in less maintenance being required by a service man and prolong the life of group parts, including the 3-Way Solenoid Valve. It will also maintain the quality of coffee you produce. We would suggest commencing the procedure below once a week for a period of 3 weeks after which time you will be best able to gauge for yourself the regularity of maintenance that best suits your machine. I

STEP 1: Remove shower and brass insert by loosening locating screw underneath group (best done with flat bladed stubbie screw driver).

STEP 2: Thoroughly clean shower using steel wool; the shower has many holes, all these holes should be clean for best operation. If shower remains blocked you may use utensils to hold shower over a flame (without letting it glow red, as it will distort). Allow to cool slowly and clean with steel wool.

STEP 3: Replace shower and brass insert to group.

STEP 4: After fitting blind filter to Group cup handle, place 1/2 teaspoon of "Mr. BoEma" in blind filter, place cup handle into Group firmly.

STEP 5: Using manual switch, turn group on for five (5) seconds at a time.

Note: After switching off, watch for exhaust of pressure at rear of Group, this must happen at the end of each operation. The first exhaust will normally be clear water, the next should be white froth, the third should be brown froth. Continue five (5) second operations until exhaust returns to white froth.

Note: If exhaust returns to clear water the soap has run out. Remove handle and top up again with another ½ teaspoon of "Mr. BoEma" and continue.

STEP 6: Once froth has turned white -remove handle, rinse clean, replace in group without "Mr. BoEma". Operate now for 3 lots of five (5) seconds, this will flush remaining powder from group. Upon removal of handle take note of colour of water in blind filter -if water is clear, the group is clean; if water is brown, repeat step 5 until clean.

Warning: AFTER EACH FIVE (5) SECOND OPERATION PRESSURE RELIEF THROUGH THE EXHAUST MUST OCCUR EACH TIME.
If pressure is not relieved DO NOT continue five (5) second operations as pressure build up could cause handle I to explode off from group.

To Clear Blocked Pressure Relief Follow the Steps Outlined Below:

STEP 1: Leave Group cup inserted for at least one minute. Relieve the pressure; manually, by tightly holding handle and carefully removing, slowly until the
STEP 2: pressure is released. Tap the handle as if removing a radiator cap.
STEP 3: With fresh "Mr. BoEma" repeat five (5) second operation again watching for exhaust to occur. If exhaust still doesn't occur repeat steps 1 & 2, two to three times.
If on third time exhaust does not occur leave group cup inserted for at least ten (10) minutes. As "Mr. Bo-Ema" is a non toxic substance that eats organic matter the pressure should be released. If successful, resume normal operation. If not, call your Serviceman.

ESPRESSO CAPPUCCINO MACHINE MILK FROTHING TIPS from Bo-Ema Coffee Machines

Bo-Ema Espresso Machines, excepting the one group, come standard with two types of nozzles.

• The standard nozzle has a fine hole out of the bottom and four holes projecting from the sides of the chamfered base.

• The Turbo Nozzle is twice as long in length, has three large holes projecting from the sides (slightly below a false bottom), with a finer whole in the centre.

• The one group machine has only one steam pipe and comes standard with the Turbo Nozzle.

• It is recommended that under both of these nozzles you use a stainless steel 1 ½ litre milk jug.

The Standard Nozzle
• Preferred by many of the more experienced operators due to the speed in which they can accomplish the required froth.
• Best results are normally obtained by ½ filling the Jug with milk at normal refrigerator temperature.

The Turbo Nozzle
• Slows down the operation of frothing, giving the operator ample time to master making froth for the Cappuccino that can be made to look like the Leaning Tower of Pisa.

• We recommend that you only ¼ fill the jug with normal refrigerated milk when using the turbo nozzle.

GENERAL TIPS

• Milk should be within its shelf life.
• Overheating the milk will result in boiling the milk, which is accompanied by a groaning noise, and result in a deterioration of the froth you have made.

• Not heating the milk enough will result in a cold Cappuccino.
• Try frothing the milk first. When it is within an inch from the top, sink the nozzle to heat the milk.

• Put your finger or fingers on the side of the jug. When it becomes too hot to touch, commence turning down the steam. Should you begin to hear a squealing or groaning sound, turn the steam down until it is nearly off and remove the jug from under the nozzle.

• Should you boil the milk, do not throw it away. If you have a spare container place it back in the fridge until it has had a chance to cool. Add a little fresh milk and you will achieve enhanced results.

• A good Cappuccino varies in its coffee content from a quarter to a third of a cup of coffee, approximately a half cup of heated milk topped with rich foam that will suspend sugar on top of it for a period of time. Top your Cappuccino with the desired brand of drinking chocolate for that crowd-pleasing, inspirational taste. Your coffee supplier is the best person to recommend the required quantity of coffee to deliver to the cup and the brand of drinking chocolate to use.