

grinder

cleaning guide



Grinders play an integral role in expertly crafted coffee. To ensure consistent performance and fresh tasting coffee, regular cleaning is necessary. Follow these simple steps:

Clean the grinders burrs

Cleaning your grinder with **Grindz** is an easy way to remove stale coffee residue and odors from the internal burrs and extend the life of your machine. Unlike with other grinder cleaner methods, there's no need to disassemble the machine to clean with Grindz.

Spray and wipe down the hoppers

Dirty bean hoppers can leave a negative impression on customers and impart stale oils onto freshly roasted beans. Use **Café Sprayz** to remove these coffee coils and keep your hoppers looking good as new.

Clean the catch tray and exterior surfaces

Ground coffee has a way of getting into places other than brew baskets and portafilters. Regularly clean grinds from your work space with a brush – paint brushes work well – and a surface cleaner such as **Café Sprayz** or **Café Wipz**.

RECOMMENDED PRODUCTS

