

BZ-02

ESPRESSO MACHINE DESCALER

WHAT IT IS FOR

BZ-02 Espresso Machine Descaler is specifically formulated for effective descaling of hot water tanks and components of coffee and espresso machines. By removing mineral deposits which clog and impair brewing equipment, it allows machines to perform at optimal levels and maintain temperature consistency.

RECOMMENDED DOSAGE

25-50 ml per 500 ml hot water.
For other volumes, use 1:10 ratio.

USE

HOW TO USE:

For boilers, heating elements of coffee and espresso equipment:

1. Turn machine on and let it heat up to full boiler pressure. Turn off and allow to cool by opening the hot water valve. Allow water to discharge from the boiler through the hot water dispenser by operating the brew group lever. Once all the water is discharged, close the hot water valve.
2. Create a solution using 50 ml per 500ml of water (1:10 ratio). Add into the machine's water reservoir, and switch the machine on. This will activate the pump, which in turn will fill the boiler with the descaling solution. Hold solution in vessel for up to 20 minutes.
3. After 20 minutes, run water through the brew head again, releasing the last of the descaling solution from the system.
4. Switch off the machine, and open the hot water valve to drain any remaining solution.
5. Remove and rinse the water tank in warm water. Fill and replace the water tank, turn the machine back on, allowing the pump to refill the boiler with fresh water.
6. Attach the blind filter and run the machine 3 times for 20-30 seconds to rinse the expansion valve.



AVAILABLE PACKING
1000ml / 6x1000ml