

STIRLING[®]

Designer Collection

19 Bar

Premium Espresso Machine



Maintenance Guide

Quick Maintenance Guide

Keep your Premium Espresso Machine clean and well looked after to ensure you get a perfect cup of coffee every day.

Please read the full manual for comprehensive cleaning and maintenance instructions.

After coffee making

- Empty, rinse and wipe the portafilter and filter basket(s) thoroughly with warm water after every use.
CAUTION: Allow the metal parts to cool as they will still be hot!
- If necessary, clean the filter basket(s) with a kitchen brush or soak in a cleaning solution for 20 mins. Alternatively, use the supplied cleaning pin to help you clear blockages from the holes in the base of the filter baskets. The cleaning pin is stored at the back of the espresso machine, underneath the water tank. Use the smaller end of the pin to clear blockages in the filter basket.
- Clean the gasket area around the group head occasionally using a damp cloth or soft brush.

After milk frothing

- Straight after frothing milk, wipe the steam wand with a damp cloth. This is important to remove milk residues which will otherwise bake onto the wand.
CAUTION: The wand will still be hot!
- Purge the steam wand after every use. Use the silicone tab to swivel the wand back over the drip tray, then turn the function control dial to STEAM and leave on for a few seconds, then turn the dial back to STANDBY. This is important to remove residues from inside the steam wand.
- After frothing milk or dispensing hot water, remove the tip of the water dispenser or frothing wand for thorough cleaning. If required, use the larger wire of the supplied cleaning pin to clear any deposits.

Descaling

- Fill the water tank with 1 part white vinegar to 3 parts cold water.
- Add the portafilter with a filter basket onto the group head and place larger containers under the espresso outlets, water dispensing wand and steam wand.
- Switch on the machine and when the system is up to temperature, turn the function control dial to STEAM and purge the line for at least 45 seconds.
- Then turn the dial to WATER and let it fill the empty container, then discard.
- Turn the function control dial to STANDBY and press the DOUBLE SHOT button. Let hot water flow out of the espresso spout until the entire tank of water is purged through the system (you may have to empty the container during the process).
- After descaling, remove the water tank and refill it with fresh, cold water. Repeat the above steps to thoroughly rinse the machine until all traces of vinegar are removed.

Model Number	STR-1858P
Version	MG-V2.0

For more information please visit
www.stirlingappliances.com.au
or call 1300 886 649