Bean to Cup Machine - Franke





Operator to wear PVC or disposable apron and gloves when cleaning the machine. Ensure electrics do not get wet during cleaning – cloths to be well wrung out.



DAILY



Press 'Cleaning and Maintenance' button on screen. (Enter code 1111 if needed). Press 'Clean Coffee machine' button on screen.

Follow the instructions on the screen or instructions below.

Ensure hopper slide is closed and remove the hoppers. The hot chocolate hopper is pushed forward to release. Clean the top of the machine with M1 then M2. Ensure the pin holes on top of the machine that secures the hopper pins are free of powder/debris.

Open door and remove mixing chamber by twisting red locking plate to the right and remove pipe end. Clean in M1 then M2



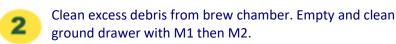




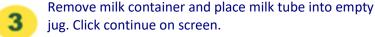








Remove frothing head by pressing 2 buttons and either side of head. Remove rubber inner and clean in M1 then M2. Add the cleaning tablet into the top of the machine and leave to clean automatically.



Add a shot of the milk cleaning solution into the jug and press continue.

Leave to clean until the cleaning cycle has finished. Brushes can be used to help with cleaning.

NOTE: ensure 'Cleaning in progress' signage is placed in front of the machine until the cleaning has finished









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Top Tips:

- * Remove hoppers when re-filling beans and chocolate powder.
- * If the holes where the pins on the hoppers go into on top the machine become blocked, clean holes out with a tooth pick to allow hoppers to fit correctly.
- * If machine has shut down and is not working, it is likely to need a cleaning cycle. Most machines are programmed to shut down if not cleaned frequently enough. Calling an engineer costs money and is usually not needed when all is needed is to be cleaned.
- * Ensure the 'Cleaning in Progress' signage is in positioned. We don't want customers dispensing cleaning fluid into their drink in error!

