

# Hot Drinks Machine



Operator to wear PVC or disposable apron and gloves when cleaning the machine.  
Do not clean removed parts in a dishwasher.



## DAILY

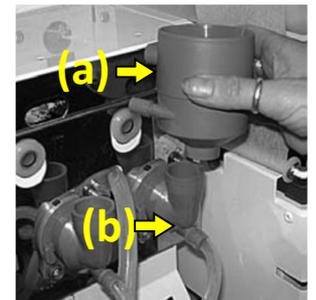
1

Fill a cleaning bucket with M2 Sanitising solution. **Open the front door** of the machine.  
Rotate canister outlets to upright position.  
**Remove the ingredient canisters. DO NOT PLACE THEM ON THE FLOOR.**  
With a **cloth** and **M2 Sanitiser Solution**, remove any ingredient on the exterior of the canisters, then **clean canisters** paying particular attention to the area around the canister outlets.



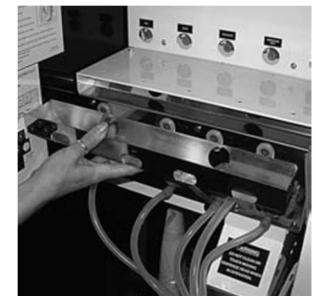
2

**Remove mixing bowls** and **steam hoods (a)**.  
**Remove dispense pipes (b)** and metal **dispense spouts** from **dispense head**.  
**Clean** with a **cloth** and **M1 Cleaning Detergent solution**, **followed by M2 Sanitiser solution**.



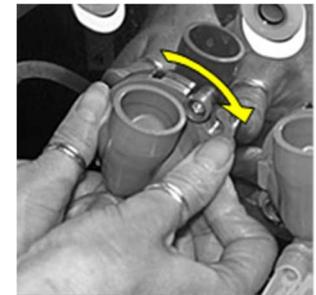
3

**Remove the extract tray(s)** from the machine. **Clean** with a **cloth** and **M2 Sanitiser solution**.  
Using a dry brush, clean the area under the extract tray.  
Dry and refit to machine.  
**Wipe the canister shelf** and the **upper interior** of the machine with a cloth and **M2 Sanitiser solution**.



4

**Remove** the complete **whipper unit** including the whipper base as shown. Split the whipper unit into its separate parts - whipper base, mixing chamber and impeller.  
**Clean** all of the **whipper system components** thoroughly in **M1 Cleaning Detergent solution** **followed by M2 Sanitiser solution**.



5

Refit the whipper bases. Rotate the base anticlockwise to lock into position as shown.  
Refit the impellers. Line up the dot on the impeller with the flat on the motor shaft.  
Refit mixing chambers, mixing bowls and steamhoods.  
Refit the dispense pipes to mixing chamber outlets.



**6** Feed the dispense pipes complete with dispense spouts through the locating holes in the dispense head.

**Ensure** that the **dispense spouts** are **located** into their **correct positions** in the dispense head as shown.



**7** Check the ingredient canisters and refill if required.

Refit the canisters into the machine from left to right, turning the outlets to their correct

positions. Ensure that the canisters are refitted correctly.

On a **weekly** basis, **empty** and wash the ingredient **canisters** in **M1** Cleaning Detergent solution, **followed** by M2 Sanitiser solution. Dry thoroughly, refill and refit into the machine.



**8** **Remove** the waste water **bucket** from the machine. Empty and **clean**.

Check the syrup levels in the syrup containers.

Replace syrup containers if necessary.

**Clean** the **base, sides** and **back** of the machine with a **cloth** and **M1** Cleaning Detergent solution

Replace the waste water bucket ensuring that the level detector and overflow pipes are located correctly in the bucket.



**9** Pull down the spring loaded pin (a) and **remove** the **drip tray** located in the door.

**Clean** the drip tray and the area around the cup station with a cloth and **M1** Cleaning Detergent solution **followed** by M2 Sanitiser solution.

Wipe down the **interior** of the door and **cup station** with a cloth and M1 Cleaning Detergent solution **followed by** M2 Sanitiser solution.

Replace the drip tray ensuring that the drip tube is located correctly at the rear of the tray.



**10** Undo the knurled nuts and **remove** the **cup throat** complete with drain pipe.

**Clean** with a cloth and **M1** Cleaning Detergent solution **followed by** M2 Sanitiser solution.

Reassemble the cup throat.

