

# Slurp Thick Milkshake Machine



Operator to wear PVC or disposable apron and gloves when cleaning the machine.



## DAILY

1

**Isolate** the equipment from the power supply.

Using a designated cloth and **M1** Cleaning Detergent **wipe** over all **external surfaces** of the machine including **nozzles, taps and drip trays** to remove any dirt and debris.

Using another designated cloth and **M2** Sanitiser wipe over all **handles** and **nozzles**. Allow to air dry.

## WEEKLY

1

**Remove all product** remaining in the machine and **dispose** of into suitable waste container.

**Isolate** from the power supply and allow water to run through both bowls until all product removed.

**Remove** both **mixing bowls** by unclipping the front feet of the bowl and sliding each one clear of the freezing tube.

**Remove** the locking pin which holds the **tap** in place, slide tap assembly clear of the bowl.



2

Firmly **pull** the spiral **plastic auger** assembly **off** the freezing tube. Take care not to damage the freezing tube.

**Remove** the **rubber seal** which normally holds the bowls in place.



3

**Clean all removed surfaces, steel freezing tubs, external surfaces, plastic mounts, plates, hard to reach surfaces and undersides with M1** Cleaning Detergent solution, **followed by M2** Sanitiser solution. Allow all surfaces to **air dry**.



Replace all removed items in reverse order when fully dried.

Special notes on replacement of removed parts.

The rubber seal does need to be replaced when this is wet and needs to be exactly the correct position.

The auger assembly needs to be lubricated with food grade lubricant before it is re-fitted to the freezing tube.

Ensure the bowls are located onto the seal correctly and fully locked in place using the retaining clips.

The tap assembly has two seals which also need to be lubricated before the whole tap assembly is re-fitted.