

## Cleaning and maintenance



**For correct application of the HACCP system, please follow the instructions in this paragraph.**

### Cleaning dispensing unit

***This operation must be made on all the groups at the end of each working day***

- 1) Using a brush, clean the cover gasket.
- 2) Insert the rubber disk into the filter-holder with its filter.
- 3) Pour in a packet or dosing cupful of detergent powder
- 4) Insert the filter carrier into the group and press the selection button. After a few seconds, press the STOP button. Repeat this operation a few times.
- 5) Remove the filter-holder and clean the shower with a sponge.
- 6) Flush each dispenser unit with water for about 30 seconds.

### Filter-holders

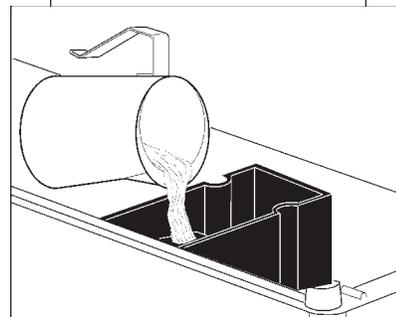
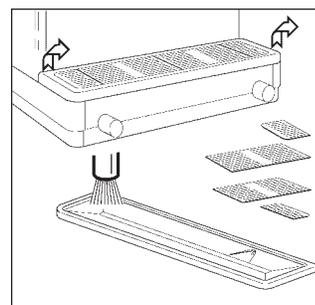
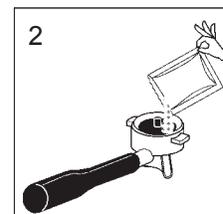
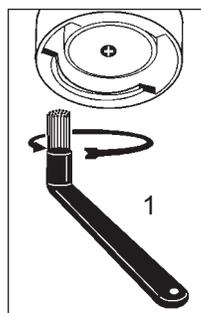
- 1) Put a liter of cold water in a suitable container and add detergent.
- 2) Soak the filter-holders in this solution for about 2 hours.
- 3) Remove the filters from the filter-holders and wash the parts in the same detergent solution, using a small sponge.
- 4) Flush thoroughly with cold water.
- 5) Reinstall the filters in the filter-holders, making sure that filter-retainer spring seats properly.

### Steam and hot water dispensing pipes

Using a clean sponge, wash with hot water removing any organic residue present. Rinse carefully.  
To clean the inside of the steam nozzle, follow these steps:  
Turn the nozzle towards the cup tray and carefully activate steam dispensing at least once.

### Grille and Drip Basin

Remove the grille from the basin, extract the grille sections and complete the cleaning operation under running water.



### Discharge Basin

At the end of the working day, pour about a liter of hot water into it to remove any discharge residues.

### Bodywork

Use a soft cloth and cleaning products **WITHOUT** ammonia or abrasives, removing any organic residue present in the work area.

N.B. Do not spray liquids into the panel slots.



### ATTENTION

When the machine has not been used for more than 8 hours, and in any case once a day, the internal components must be washed before use, in accordance to the following instructions:

#### Supply Groups

Insert the filter carriers into the groups (without coffee) and dispense from each group for one minute.

#### Hot water

Dispense hot water repeatedly (using the relative command) until at least 6 liters of water have been dispensed from the 2-group machine, 9 liters of water from the 3-group machine.

#### Steam

Allow the steam to flow for approximately one minute, using the appropriate commands.