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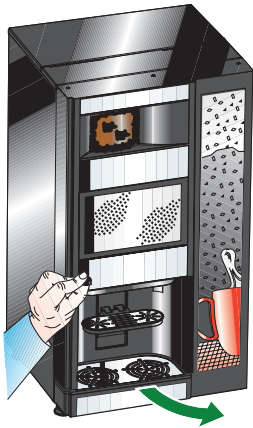
USER CLEANING GUIDE

OPERATED BY

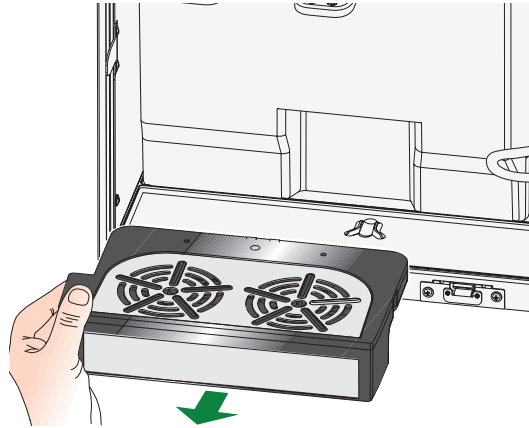
LAVAZZA

PROFESSIONAL

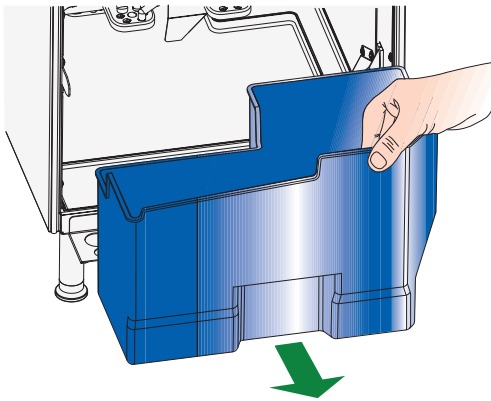
DAILY DEEP CLEAN



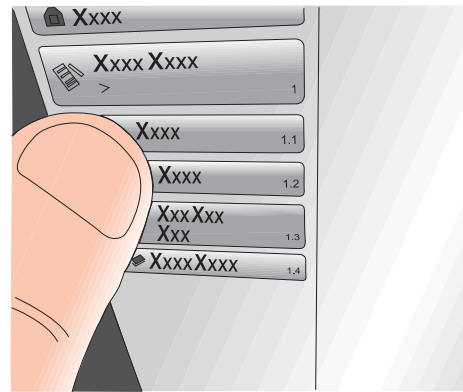
Open the door



Remove lower drip tray and the upper plate, clean the parts with a sprayed wipe.



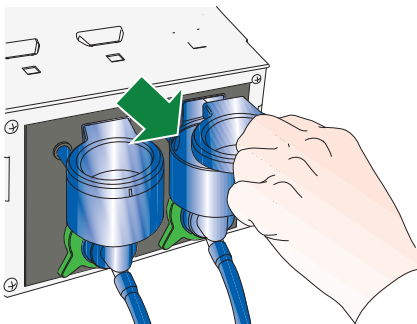
Remove waste bucket and lower plate, empty coffee waste. Clean all the removed parts and the base of the machine with a sprayed wipe.



Reset drip tray counter. Tap "Empty solid waste"

Cleaning the mixer bowl

Wipe the rim of the mixer bowls/ powder funnel with a damp cloth.



- Close the door, then from the "daily operations" functions in the menu, rinse the mixer bowls. (select "Wittenborg" then "Maintenance" and "Daily operations")

Cleaning the vend area

To clean the dispensing area, use a soft cloth moistened with cleaning solution.

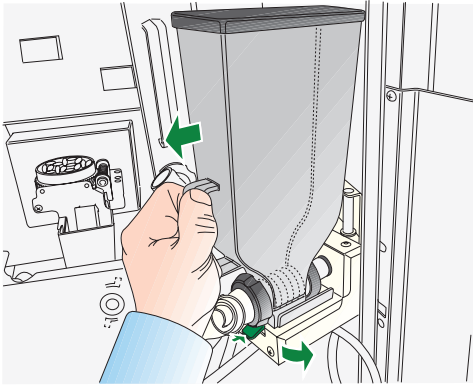


To avoid oxidation or chemical aggression risks, use neutral cleaning products (avoid using solvents).

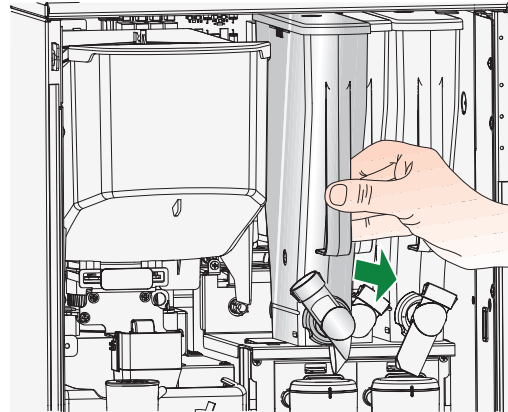


To avoid altering the taste of drinks, do not use highly scented detergents or cloths.

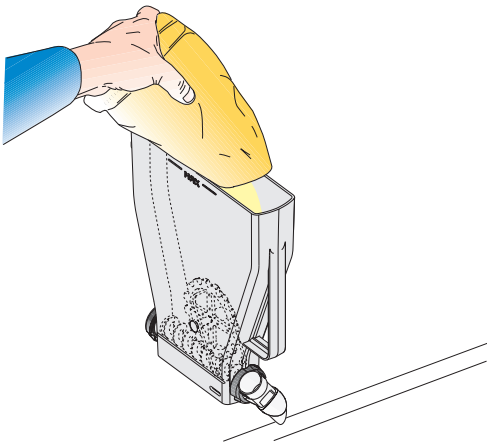
REFILLING WITH PRODUCT



Remove sugar canister: turn it up pull it outward then press the green lever below. Put it on a table.

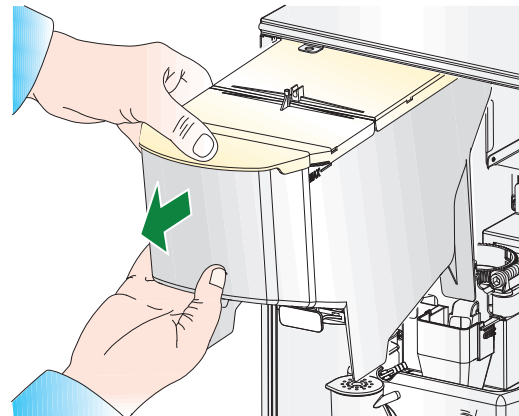


Pull up product outlet then remove instant canister (one at a time).

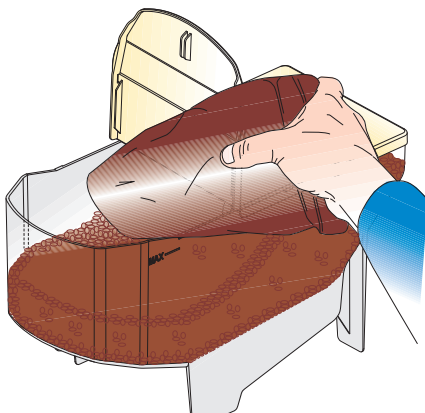


Put canisters on a table, open lids then fill them with products. Clean outside canisters before place them back into machine.

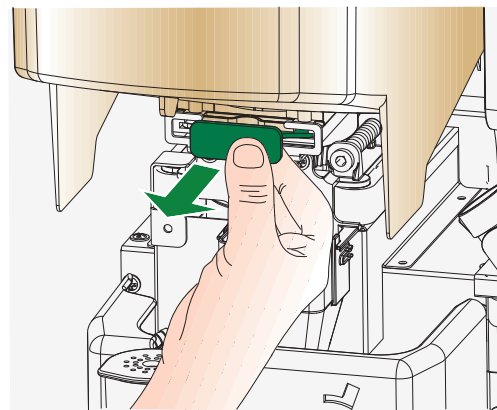
Wipe the edge of the powder ports/ white chutes on the canister with a clean, dry cloth to remove any excess powder



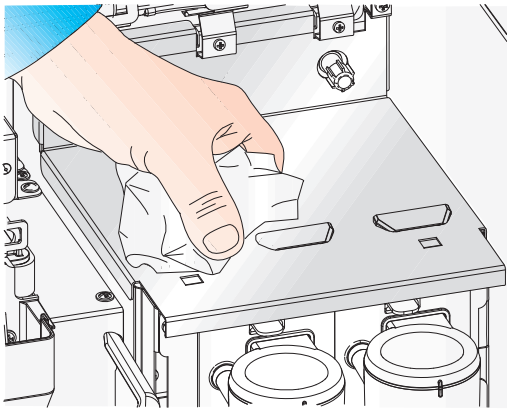
Close coffee outlets to grinders, slide out coffee canister to filling position and open lid.



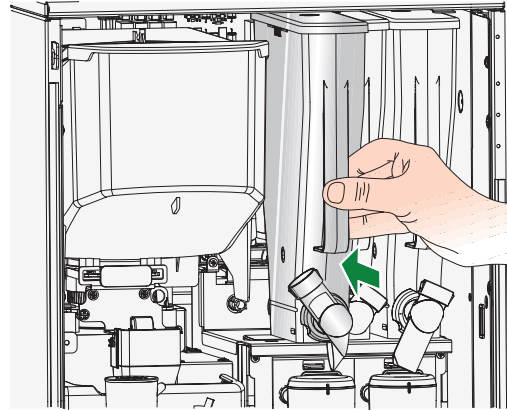
Cut product bag, fill coffee and close lids. Clean outside the canister before sliding it back into machine. Clean inside coffee canister once a month.



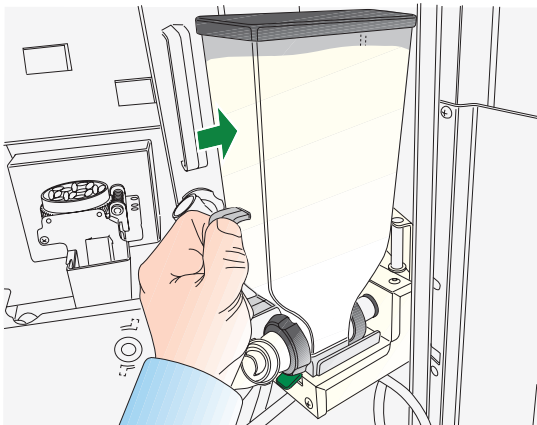
Open coffee shutter.



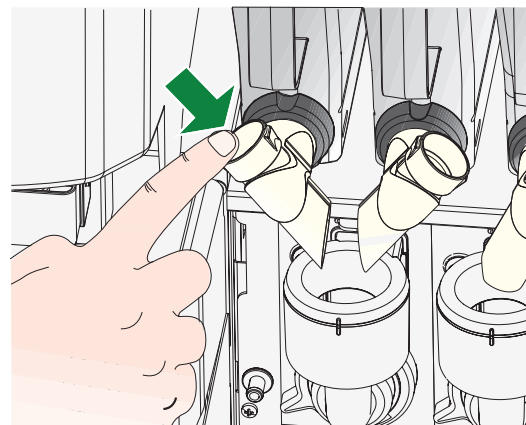
Clean instant canister table.



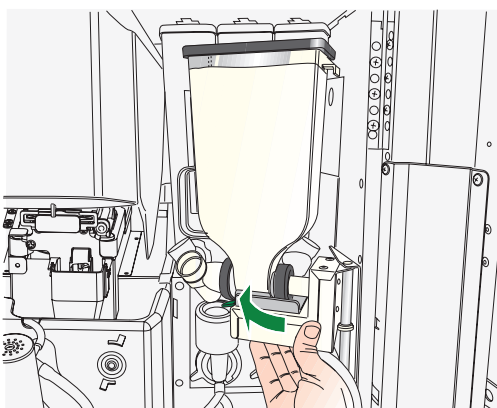
Place back instant canisters, be careful to put them into guidelines.



Place back sugar canister, be careful to hear green lever click.

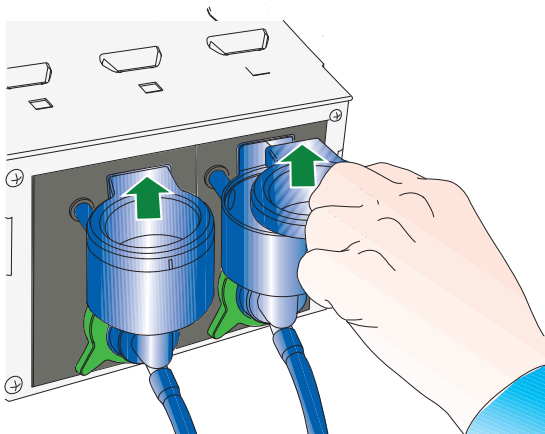


Push down instant canister outlets.

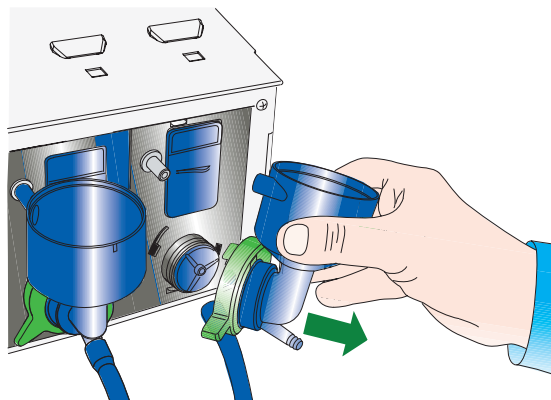


Close sugar shelf.

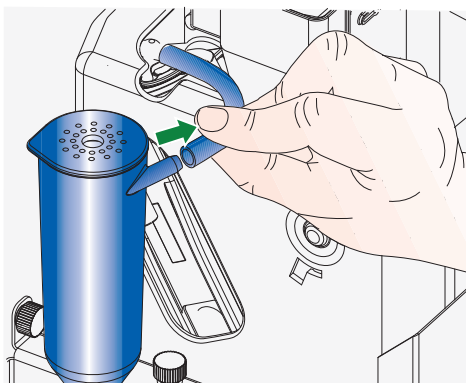
WEEKLY CLEANING



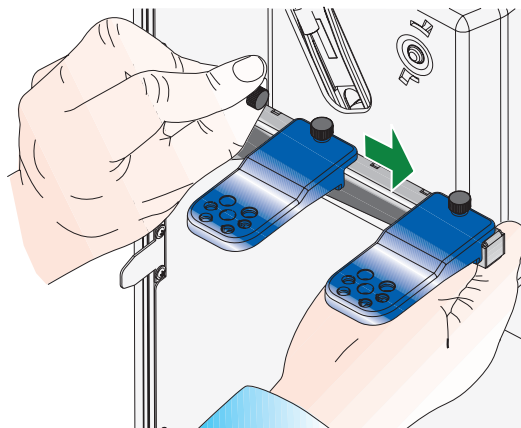
Remove head of mixing bowls, spray into them, clean with wipe and replace the head of mixing bowls.



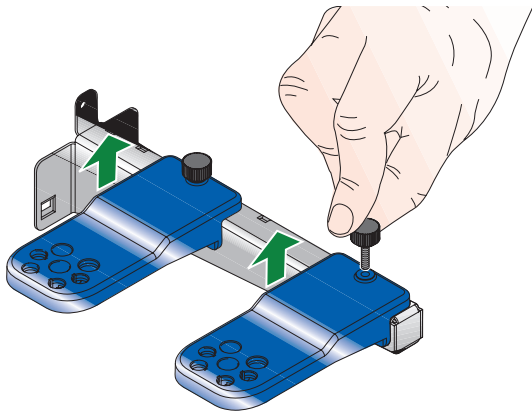
Remove mixing bowls and pipes, exhaust system area and mixer plates.



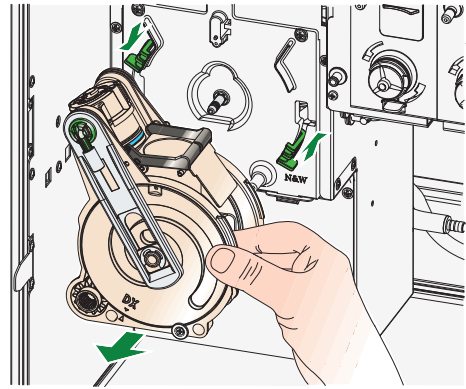
Remove hot water and creamer hoses, remove them from the frontal arm, remove creamer from nozzle support.



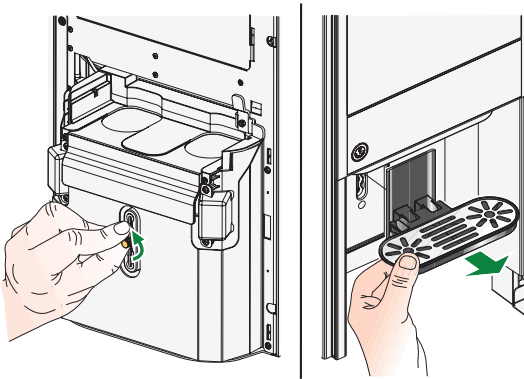
Unscrew the knurl and remove the frontal bar.



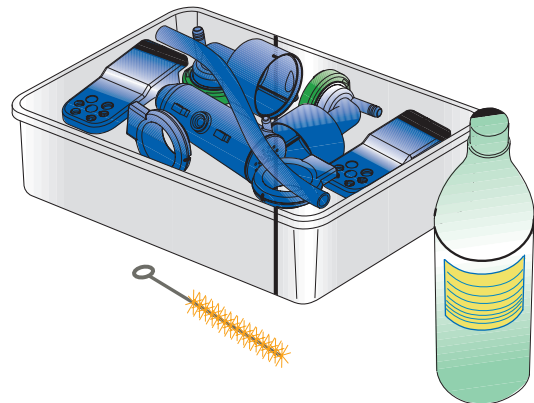
Unscrew the knurls that fix nozzle supports to frontal bar.



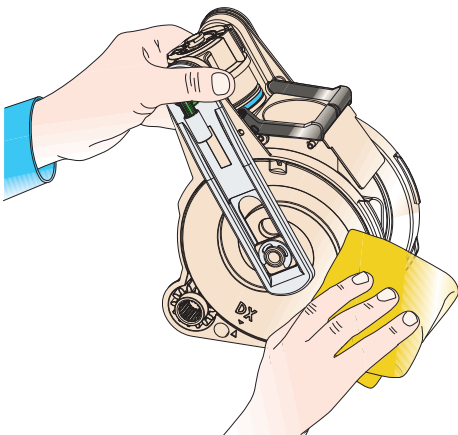
Remove all the hoses, brewer cover and funnel for the coffee powder. Remove brewer.



Unscrew the knurl that fix external drip tray, clean external drip tray with a wet wipe.



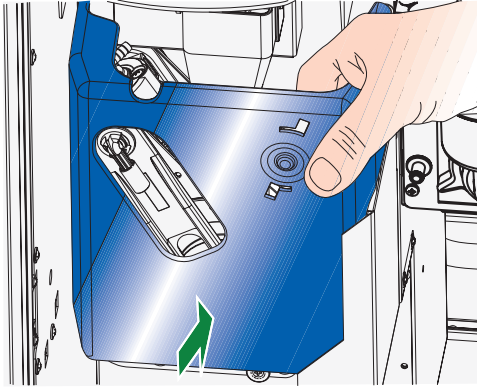
Wash parts using cleaning materials, finally wash with clean water.



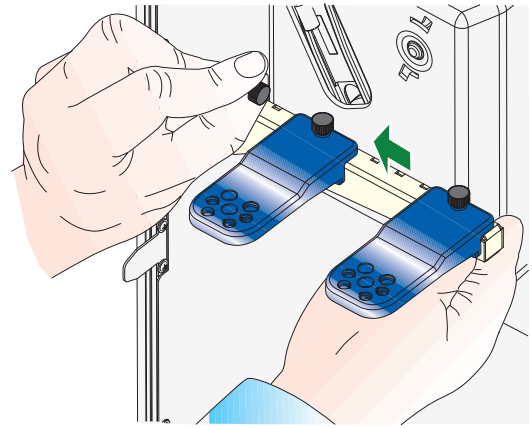
Dry the parts accurately: head of mixers, exhaust system parts, funnel for coffee powder and brewer.



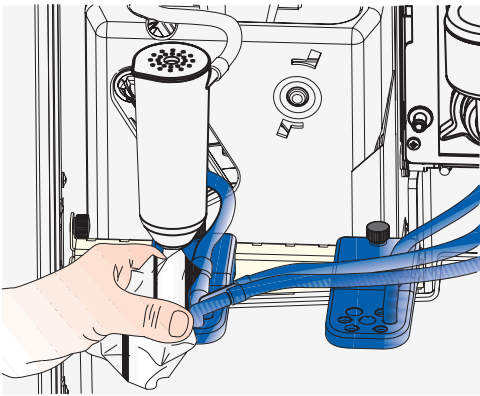
Dry the drip tray for nozzles, head of mixers, exhaust system parts.



Reassemble dried parts. Be careful with proper positioning of hoses.



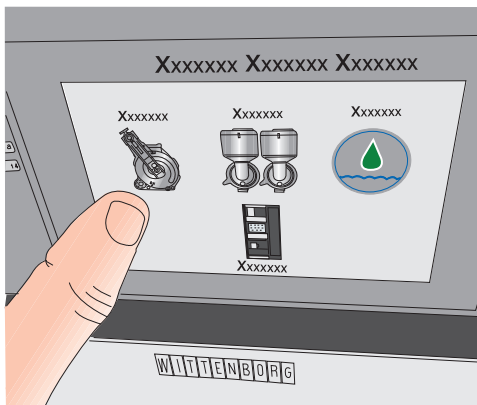
Place back nozzle supports and fix the bar to machine, Place back creamer to nozzle support with proper hoses.



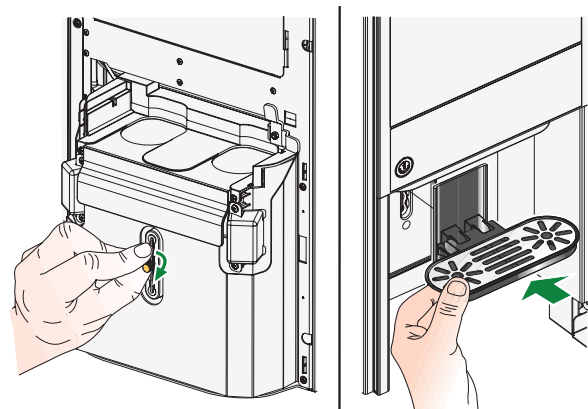
Clean nozzles support. Take care the nozzles are in the correct position.



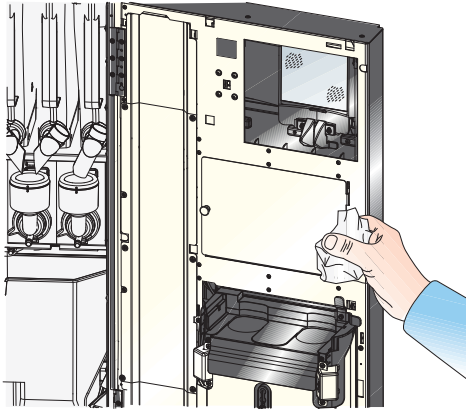
For rinsing: close the door (or simulate door closing by placing the yellow key into its slot) select "Wittenborg" then "Maintenance" and "Daily operations".



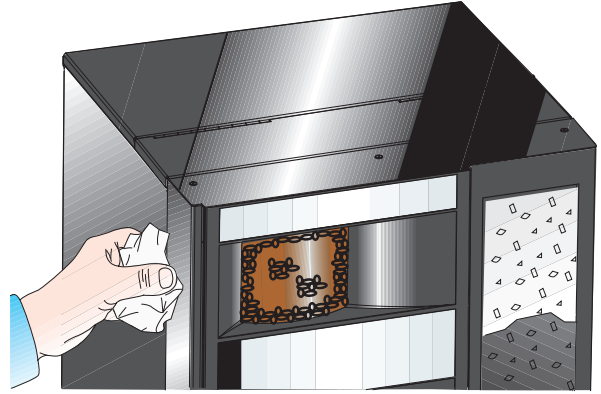
Rinse the whole system.



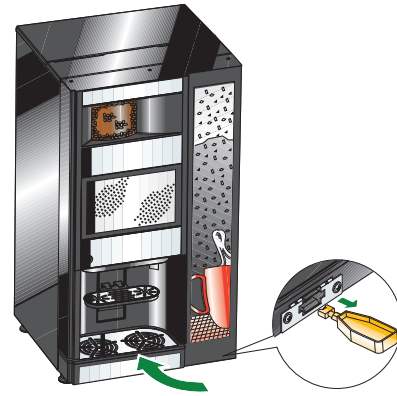
Place back external and internal drip tray.



Clean internal and external side of the door with wet wipe.



Clean the whole cabinet with wet wipe.



Fill in the HACCP documentation book. Remove the yellow key, close the door and start up.

HACCP GUIDELINES (CONTINUED)

Replacement

- Depending on the hardness of water, the nylon brewer filter with gasket must be replaced after approx. 25,000 drinks, even if apparently still efficient.

Filing

- After opening, write the date of opening on the package.
- File the "best before"-date of package used to fill the machine.
- File service and maintenance reports.

Training

- Train staff on HACCP guidelines.
- Implement the activities in the work schedules.
- For further questions please contact your service representative.

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