

LA RADIOSA

USER CLEANING GUIDE

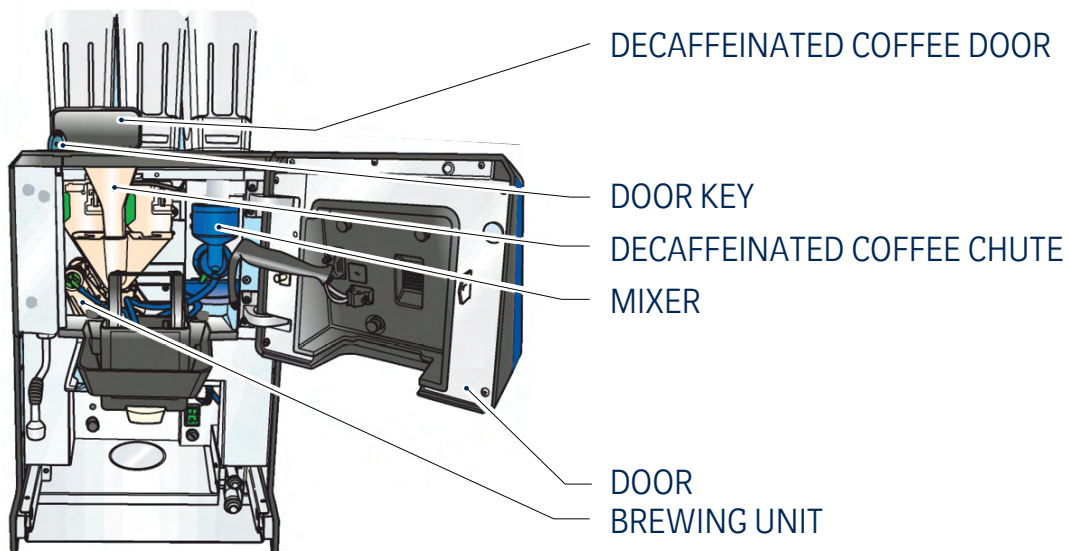
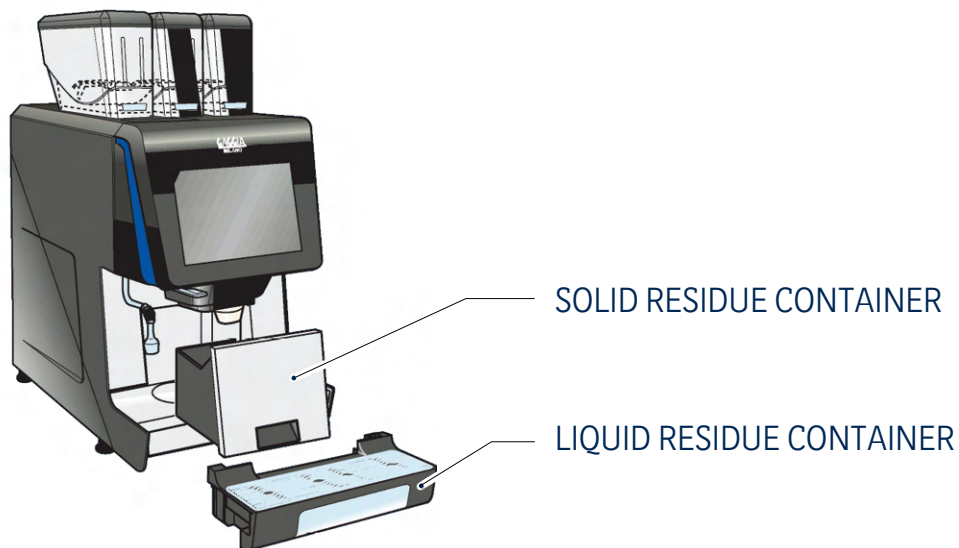
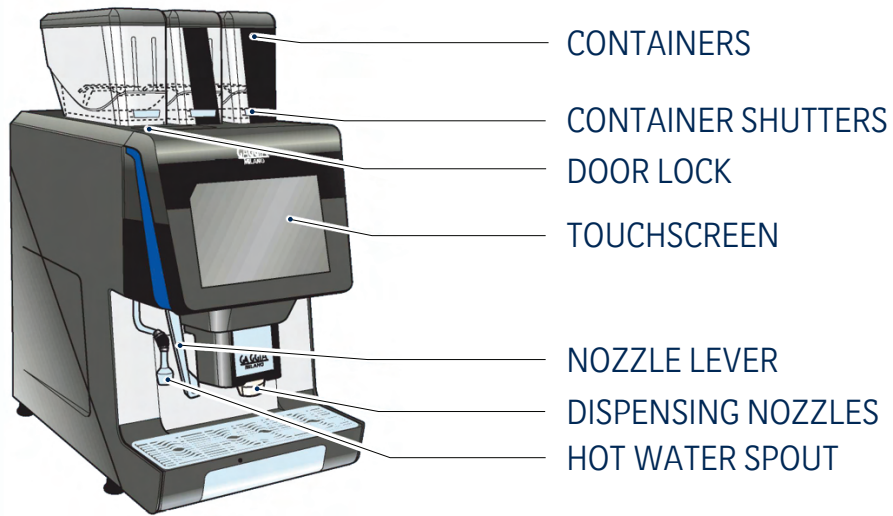
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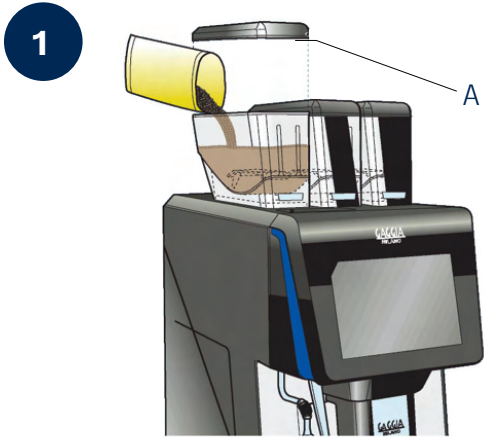
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Below are some simple instructions for loading products and cleaning your appliance.

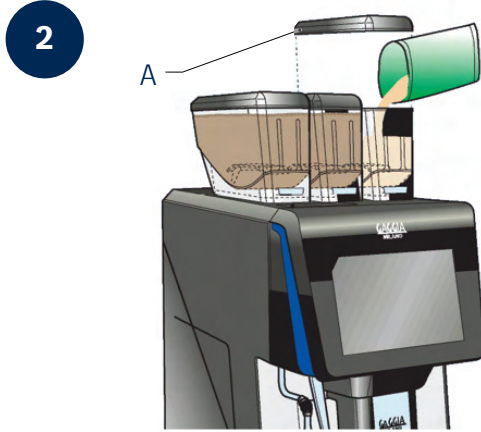


LOADING PRODUCTS



COFFEE BEANS

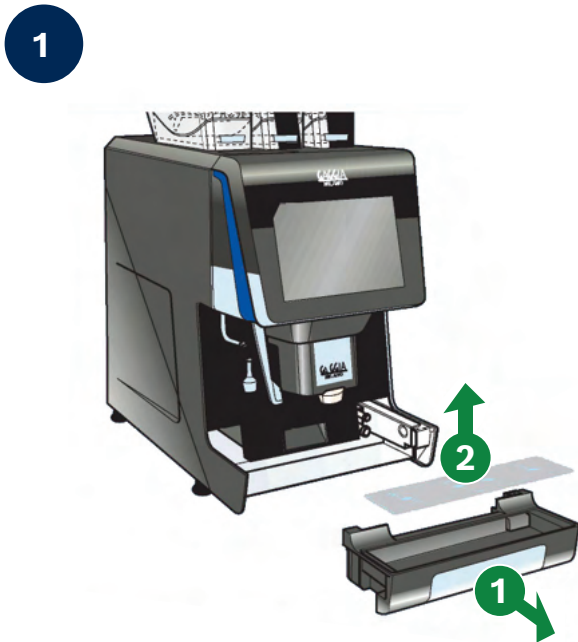
- 1 Open the coffee container lid (A).
- 2 Load the coffee beans into the container.



INSTANT PRODUCTS

- 1 Open the instant powder container lid (A).
- 2 Load the container without compressing the instant powder.
- 3 If the instant product level is active, indicate how much product has been loaded via the "Daily operations" function.
- 4 Open the door and wipe the edge of the powder ports/white chutes on the canister with a clean, dry cloth to remove any excess powder.

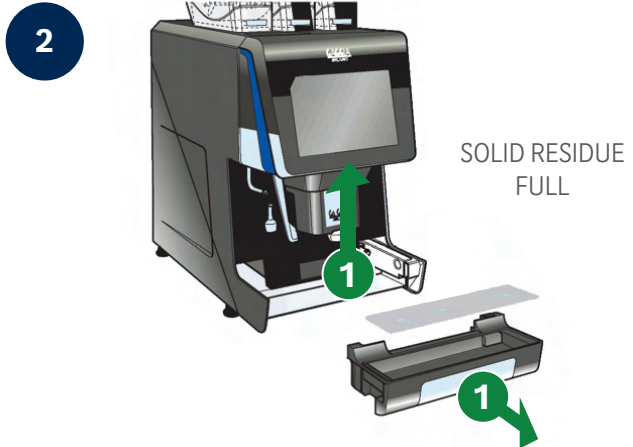
CLEANING THE CONTAINERS



CLEANING THE LIQUID RESIDUE CONTAINER:

We recommend that you empty and clean out the liquid residue container once a day.

- 1 Pull the container out.
- 2 Remove the grille.
- 3 Empty and wash the container.

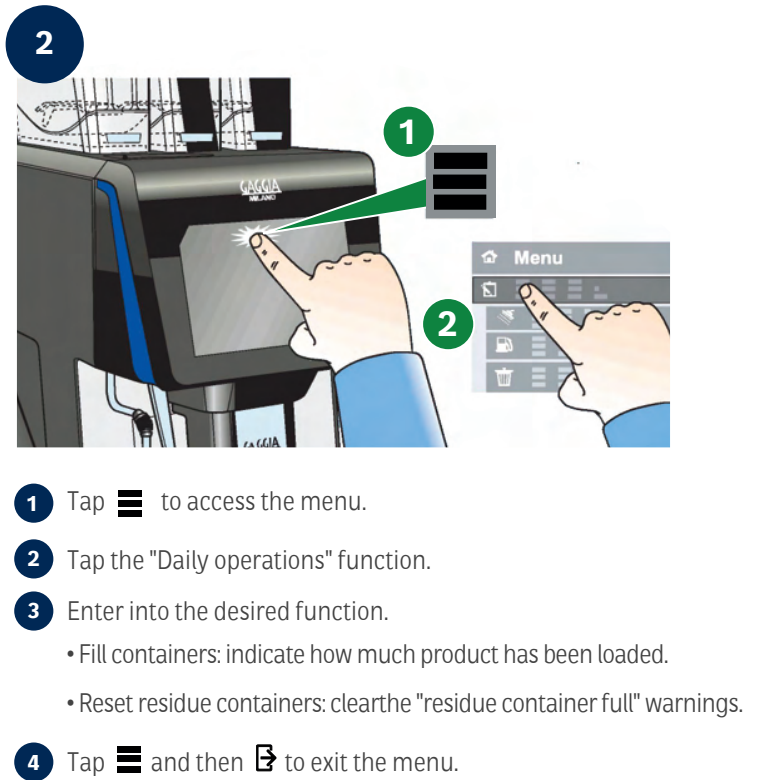
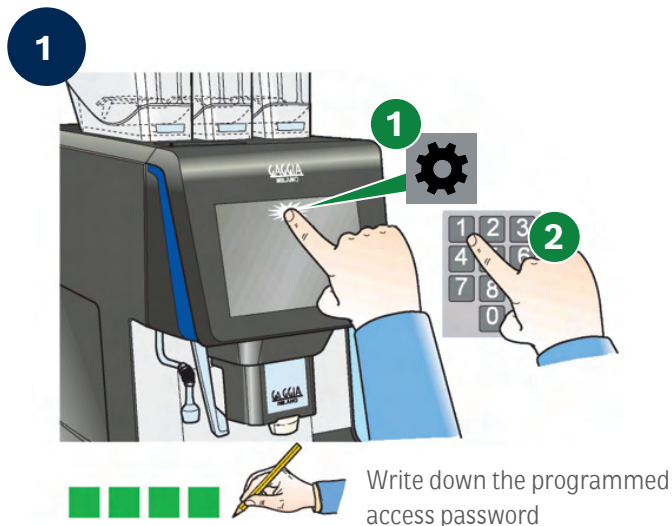


CLEANING THE SOLID RESIDUE CONTAINER:

We recommend that you empty and clean the solid residue container once a day.

- 1 Lift the nozzles using the lever.
- 2 Remove the liquid residue container.
- 3 Remove the solid residue container.
- 4 Empty and wash the containers.
- 5 Reposition the containers.
- 6 Confirm that they have been emptied via the "Daily operations" function.

“DAILY OPERATIONS” FUNCTION



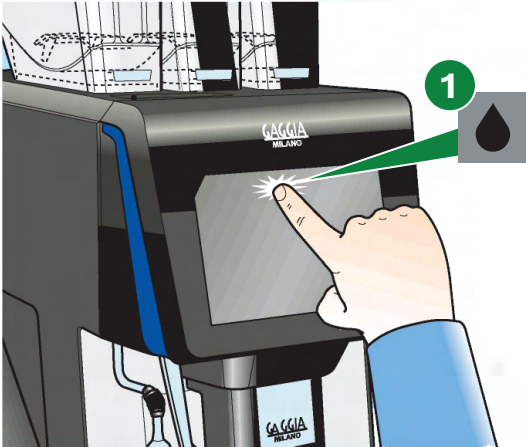
WASH FUNCTIONS DAILY CLEANING RECOMMENDED



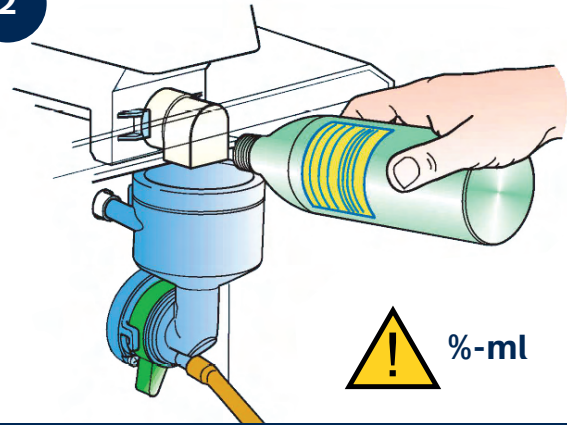
The wash cycles do not replace the need to disassemble the components for regular sanitisation.

For appliances that do not have a drainage system for the liquid residue container, we recommend that you place a container with a capacity of at least 3 litres under the nozzles.

1




2



The mixer rinse cycle does not replace the need to disassemble the mixer for periodic sanitisation. Follow the dosing directions on the product's packaging.

ACCESSING THE WASH/RINSE MENU

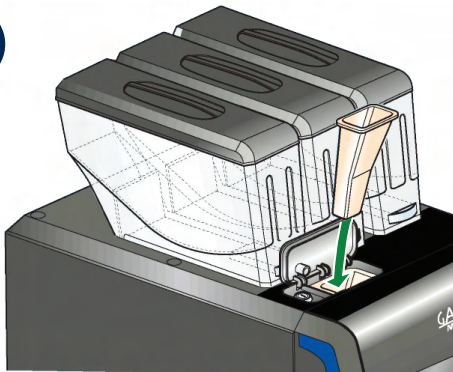
- 1 Tap  from the selection screen.
- 2 Select the wash or rinse to be carried out.
- 3 Set how much water to be used during the wash.

WASHING AND RINSING THE MIXER

- 1 Wipe the top rim of the mixer bowls and powder funnels with a damp cloth.
- 2 Start the mixer rinse cycle.
- 3 Pour a few drops of sanitising solution into the mixer during the cycle.
- 4 At the end of the cycle, start a new rinse cycle to remove any remaining sanitising solution.

BREWING UNIT WASH DAILY CLEANING RECOMMENDED

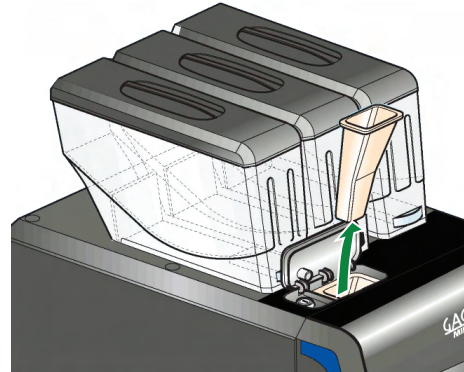
1



Only use coffee maker-specific products the detergent chute should only be used to wash the brewing unit.

- 1 Open the decaffeinated coffee door.
- 2 Insert the detergent chute into the decaffeinated coffee chute.
- 3 If the decaffeinated coffee chute is covered, open the door to the brewer to access the opening on the front of the coffee grinding unit.
- 4 Pour the detergent into the chute, following the dosing directions on the detergent's packaging.
- 5 Start the brewing unit wash cycle.

2

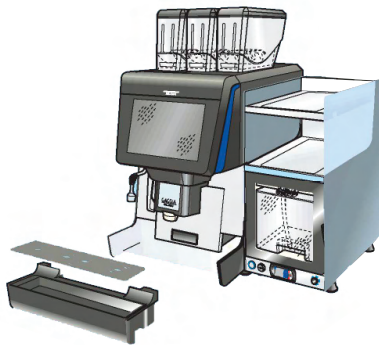


Remove the detergent chute when the wash has finished.

- 1 At the end of the cycle, start the brewing unit rinse cycle to remove any remaining detergent.
- 2 Remove the detergent chute.

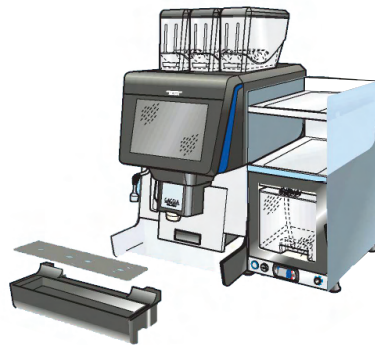
CAPPUCCINO MAKER DAILY CLEANING RECOMMENDED

1



If liquid residue container does not have a drainage system, Place a container with a capacity of a least 3 litres under the nozzles in order to collect the wash residues.

2

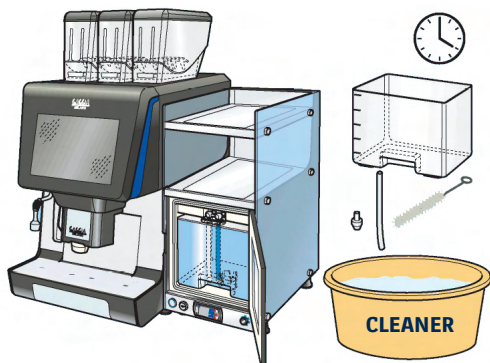


Do not use the milk container for the detergent Wash. Make sure that the detergent container hose is secured to the bottom of the container itself.

- 1 Run the automated cleaning cycle for the milk system and follow the instructions on the screen.
- 2 Turn off the cooling module.
- 3 Disconnect the milk container hose.
- 4 Screw the washing cap on the cappuccino maker nozzle.

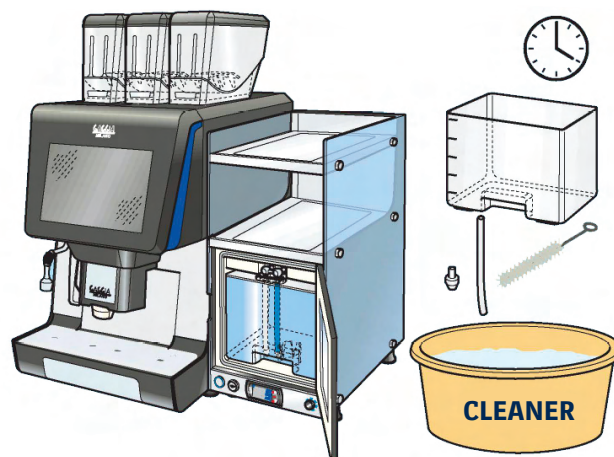
- 1 Remove only the milk container and if there is milk, keep it between 0 and 4 ° C. Lid remains grafted inside cooling module.
- 2 Insert the cappuccino maker detergent in the appropriate place on the detergent tray.
- 3 Use a cloth soaked in cleaning solution to remove any residue from the hot water spouts (if present).

3



Only use cappuccino maker-specific product provided with the machine. Follow the dosing directions on the product's packaging.

4



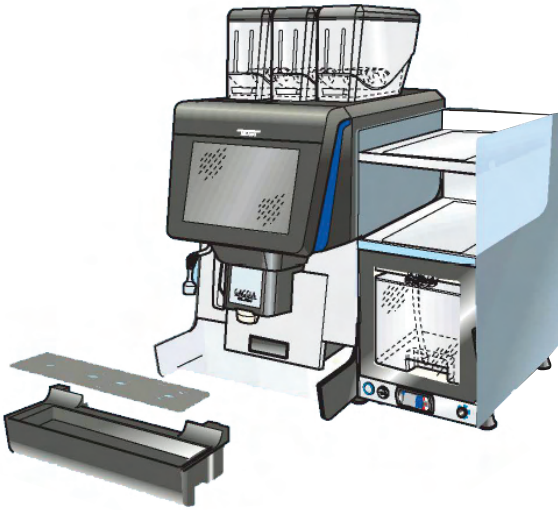
- 1 Connect the detergent hose to the container lid.
- 2 Insert the detergent container into the cooling module so that hot water falls over the detergent.

- 1 Enter the appliance washing functions to start washing the cappuccino maker.
- 2 Whilst the automatic wash is in progress, clean the milk container from residues.

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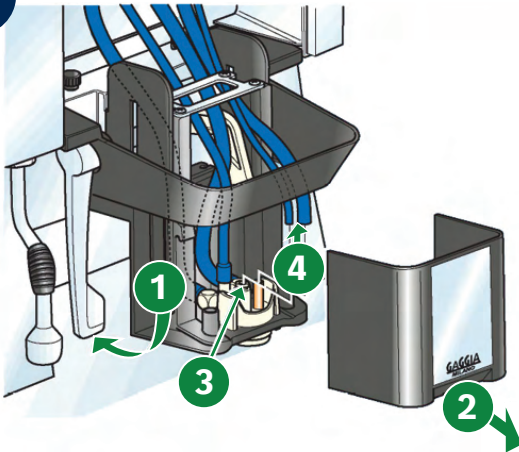


- 1 At the end of the cycle, disconnect the detergent container hose.
- 2 Clean the milk hose from any milk and / or detergent residue, replace the milk container into the cooling module.
- 3 Make sure that milk container is fully inserted.
- 4 Unscrew the wash cap off the milk nozzle.
- 5 Remove the wash residues from the liquid residue tray.

CLEANING THE CAPPUCCINO NOZZLE

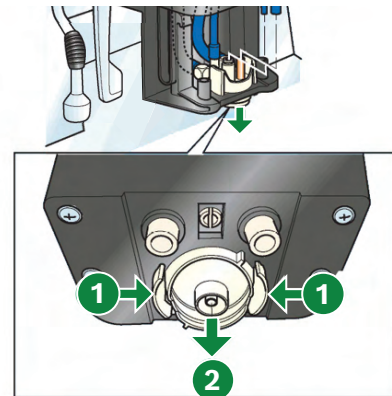
WEEKLY CLEANING RECOMMENDED

1



- 1 Lower the nozzle lever.
- 2 Remove the nozzle cover.
- 3 Disconnect the coffee dispensing hose from the flow divider nozzle.
- 4 Unhook the flow divider nozzle from the nozzle support.

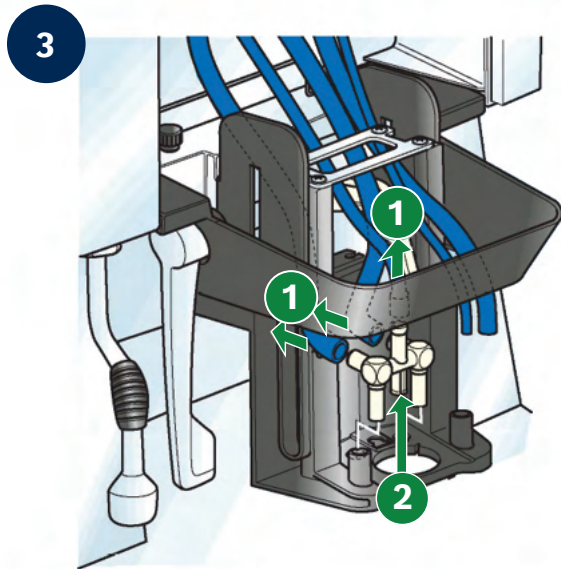
2



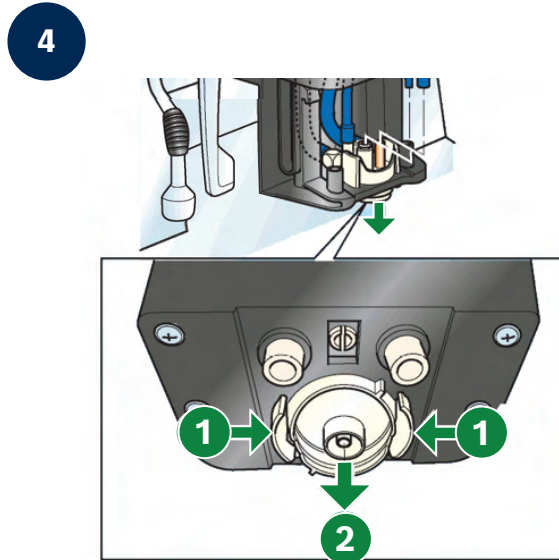
- 1 Remove the flow divider nozzle and cappuccino maker nozzle.
- 2 Wash all the parts in a cleaning solution, taking care to mechanically remove the visible residues and films using brushes and swabs if necessary. Use a cloth soaked in cleaning solution to remove any residue from the hot water spouts (if present).

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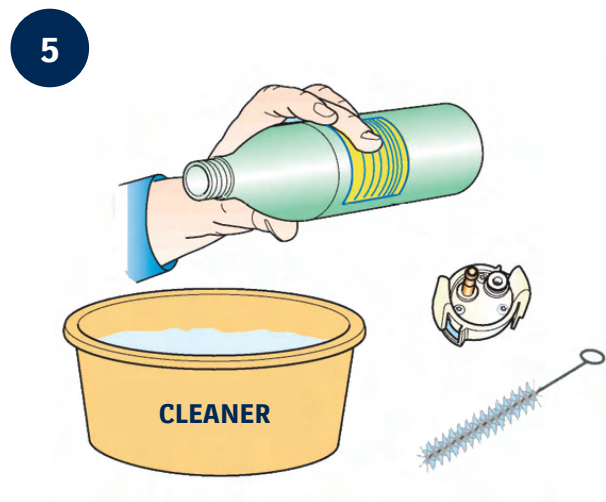
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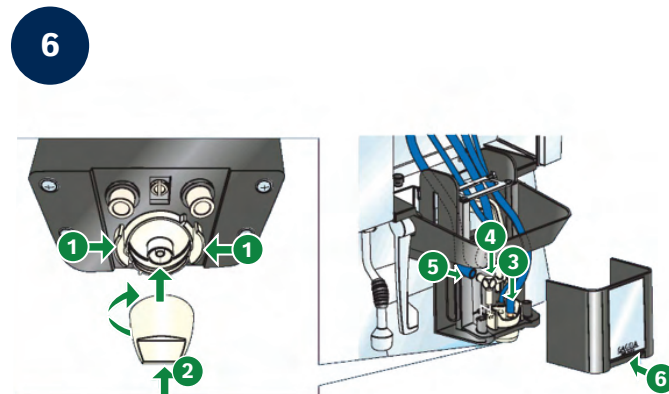
- 1 For models with cappuccino maker disconnect milk and washing hoses. Press on the quick-fit to pull off the hose.



- 1 Click on the fixing tabs to unhook the milk nozzle.
- 2 Slip off the milk nozzle downwards.



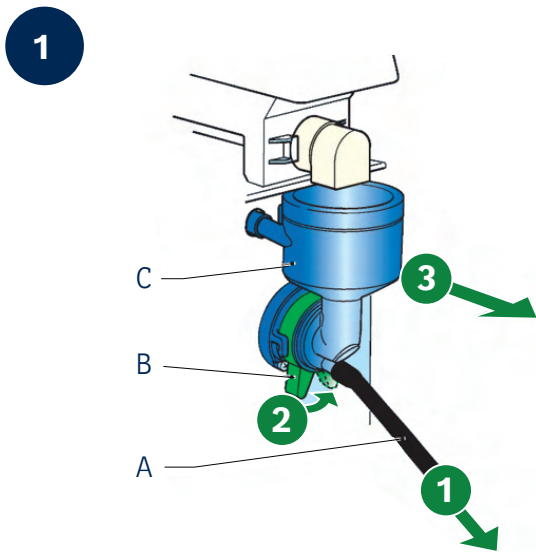
- 1 Wash all the milk nozzle parts in a cleaning solution, taking care to mechanically remove the visible residues and films using brushes and swabs if necessary.
- 2 Rinse and thoroughly dry the parts.



- 1 Reposition the cappuccino nozzle by hooking it with tabs.
- 2 Reconnect the quick-fit tube to the milk nozzle.
- 3 Reposition and attach the flow divider.
- 4 Reconnect the coffee hose to the flow divider.
- 5 Reposition the nozzle cover.
- 6 Start a new rinse cycle to remove any remaining cleaning solution.

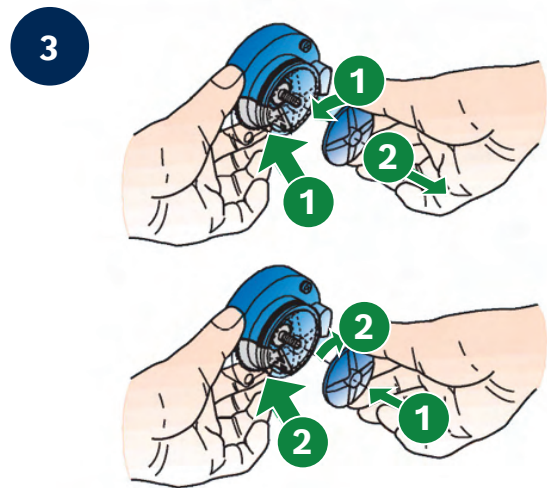
WASHING THE MIXER, NOZZLES AND HOT WATER SPOUT

WEEKLY CLEANING RECOMMENDED



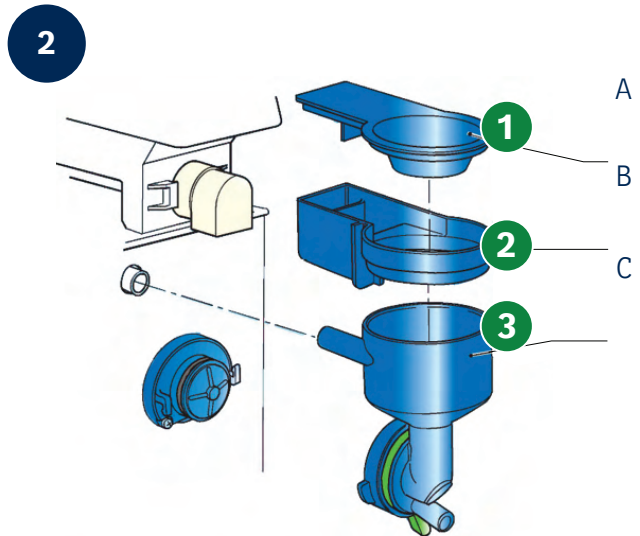
REMOVING AND CLEANING THE MIXER:

- 1 Disconnect hose (A) from the mixer.
- 2 Rotate lever (B) anticlockwise.
- 3 Remove mixer (C).



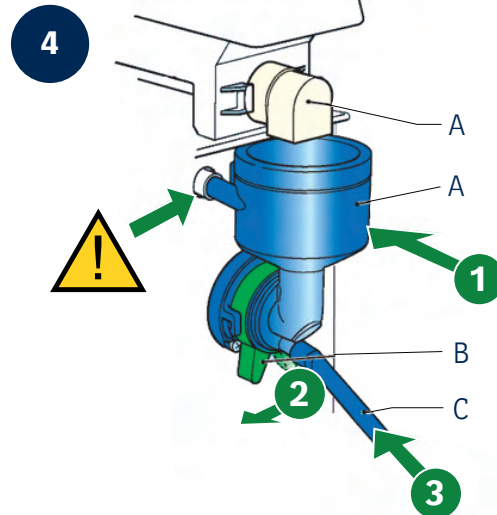
REMOVING AND CLEANING THE MIXER:

- 1 Unscrew the mixer fan by blocking the toothed disc on the motormixer with a finger.
- 2 Wash all the mixer components, taking care to mechanically remove visible residues and films using swabs or brushes, if necessary.
- 3 Thoroughly rinse all of the mixer's components.



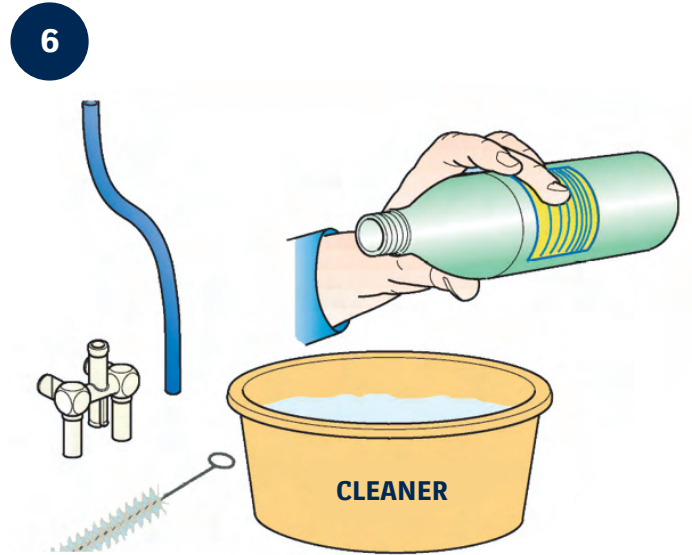
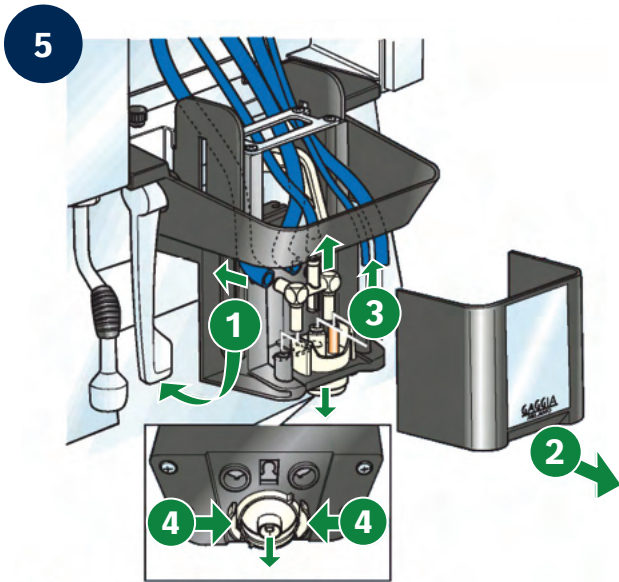
REMOVING AND CLEANING THE MIXER:

- 1 Separate all of the mixer components: powder funnel (A), powdertray (B) and water funnel (C).



ASSEMBLING THE MIXER:

- 1 Reassemble all the mixer components (A) and make sure that the water funnel has been correctly reinserted.
- 2 Rotate lever (B) clockwise to secure the mixer to the appliance. Reconnect hose (C) to the mixer.



REMOVING AND CLEANING THE NOZZLES:

- 1 Lower the nozzle lever.
 - 2 Remove the nozzle cover.
 - 3 Disconnect the hoses from the instant beverage nozzles and the flow divider nozzle (A).
 - 4 Unhook the flow divider nozzle from the nozzle support.
 - 5 Remove the flow divider and instant beverage nozzles.
- 1 Wash all the components, taking care to mechanically remove visible residues and films using swabs or brushes, if necessary.
 - 2 Thoroughly rinse the nozzles and reassemble them on the nozzle support.
 - 3 Use a cloth soaked in cleaning solution to remove any residue from the hot water spouts.
 - 4 Start a new rinse cycle to remove any remaining cleaning solution.

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