

CIMBALI S15

CLEANING GUIDE

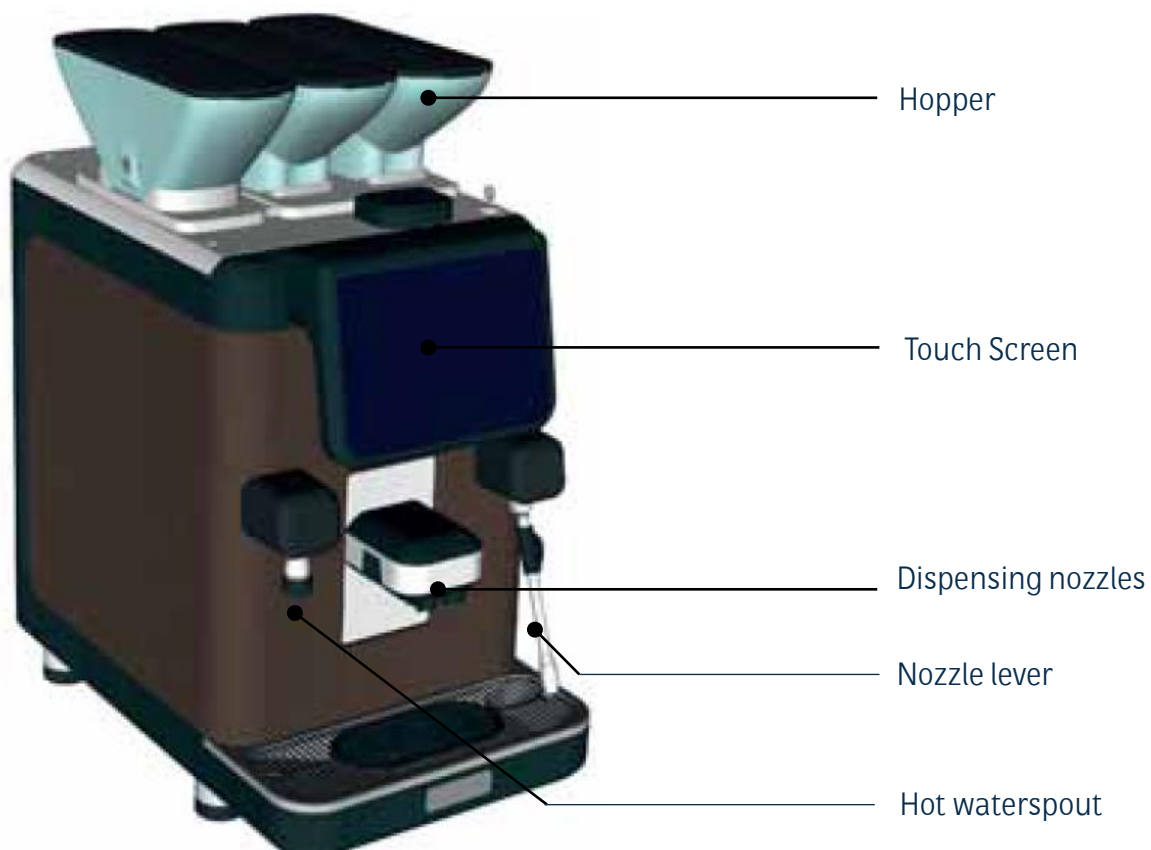
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BELOW ARE SOME SIMPLE INSTRUCTIONS FOR LOADING PRODUCTS AND CLEANING YOUR APPLIANCE

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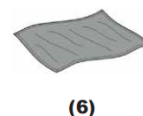
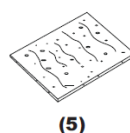
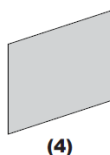
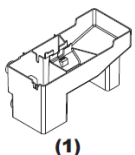
CLEANING SCHEDULE FOR THE CIMBALI MACHINE

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GENERAL OVERVIEW OF CLEANING INTERVALS

	DAILY	WEEKLY	WHEN NECESSARY OR REQUESTED VIA SW	TOOLS TO USE
COFFEE BREWER CLEANING CYCLE	✓		✓	Detergent tablet (3)
WATER PIPE	✓			Sponge (5)
BODYWORK	✓		✓	Sponge (5)
MILK CIRCUIT	✓		✓	Washing tray (1) Liquid detergent (2)
TOUCH SCREEN	✓			Microfibre cloth (4)
CUP TRAY	✓			Sponge (5)
HOPPERS	✓			Specific (7) or similar product for objects in contact with food. Damp cloth.
DECAF DOOR	✓			Damp sponge (5)
SOLUBLE MIXER		✓	✓	Liquid detergent (2) Sponge (5)

Cleaning tools:



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CLEANING THE MACHINE - COFFEE BREWER CLEANING CYCLE - DAILY

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Procedure to follow at the end of the working day or when signalled by the machine.
Note: the procedures described below must be carried out when machine is on and pressurised.

Run the complete daily (duration, approx. 16 minutes) which cleans all of the circuits.



Access the drop-down menu.




Select icon  for the wash menu.



Select the complete wash icon. 




Press the icon  to start the wash sequence.



The procedure for washing the coffee circuit is shown on the touch screen and ends after the closing of the front panel door.



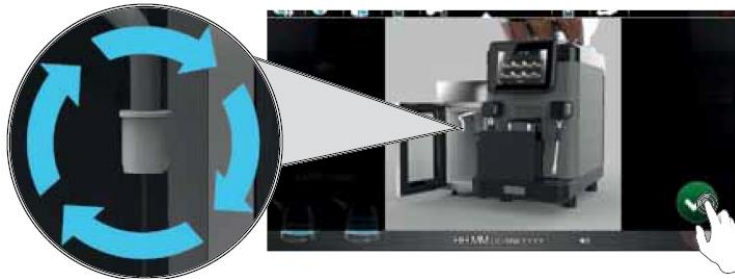
The steps for performing a milk wash are shown on the touch; at the end of each phase, press the icon. 

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CLEANING THE MACHINE - COFFEE BREWER CLEANING CYCLE - DAILY

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7.



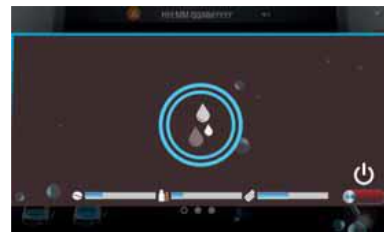
Clean the milk tube thoroughly. Insert the milk tube connector into the washing tray. Carry out the operations as shown on the touch screen.

8.



Use Detergent solution (approximately ½ litre of cold water for every dose of detergent – see product instructions) to thoroughly clean the previously removed milk container.

9.



Washing starts and the progress bars below will show when it's completed.

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CLEANING THE MACHINE - THE TOUCH SCREEN - DAILY

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To avoid accidental activation of the touch screen during cleaning

Warning: to clean the touch panel, use only a dry anti-static microfibre cloth.
Do not use detergents or liquids, paper or rough cloths.



Select the  icon related to cleaning the touch screen.



Press the  icon displayed at the centre of the screen.




A 15-second countdown will begin in which to clean the touch screen.

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CLEANING THE MACHINE - GROUNDS DRAWER - DAILY

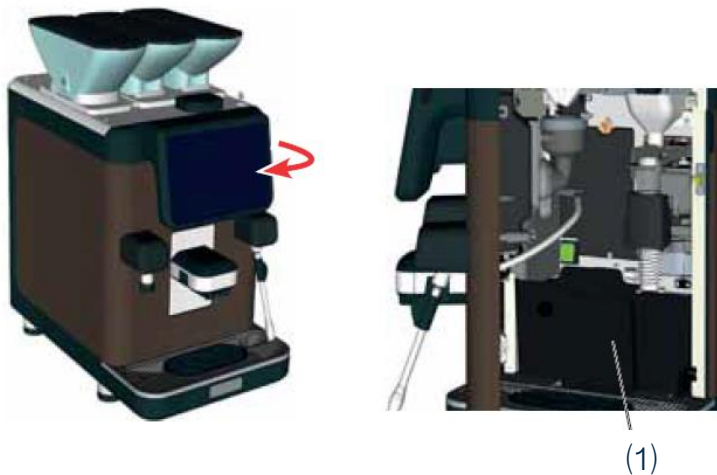
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1.

Note: the need to empty the grounds drawer is also highlighting by the  icon on the touch screen.

After the icon appears, 10 more coffee-based beverages can be dispensed, after which an animation will be seen on the touch screen to empty the drawer. Any additional dispensing is blocked and the ground drawer must be emptied.

2.



Open the front door panel door and pull out the grounds drawer (1), empty it and wash it under running water.

Thoroughly clean the drawer housing area (1) with a damp cloth, removing any organic residue. Make sure the door is relocked after the drawer has been emptied and reinserted.

3.



Note: the operator must confirm drawer emptying before re-inserting the drawer. If confirmed using the icon , the grounds count is reset.

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CLEANING THE MACHINE - THE CUP TRAY - DAILY

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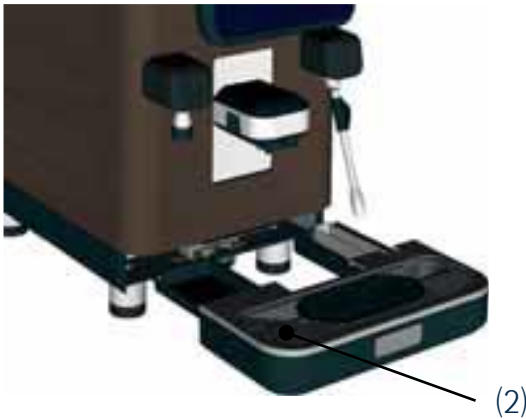
NOTE: The procedures described below must be carried out when the machine is switched off.

1.



At the end of the working day, pour a jug of hot water into a basin (2) to remove any encrustation in the drain; remove it and wash it with running water.

2.



To remove it, grip and pull the basin (2) lifting it slightly.

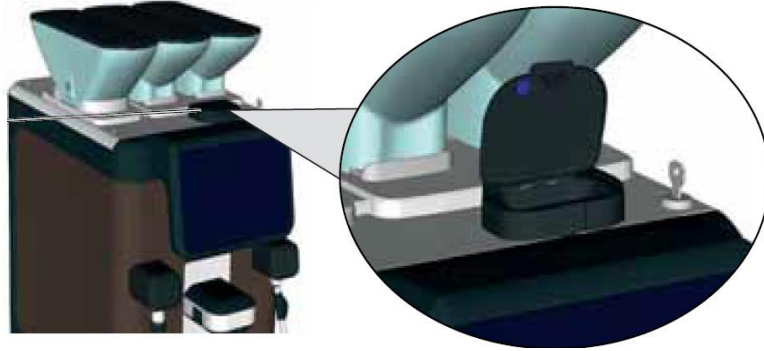
Do not use abrasive products; do not put it in the dishwasher.

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CLEANING THE MACHINE - DECAFINATED DOOR - DAILY

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NOTE: The procedures described below must be carried out when the machine is switched off.



Use a damp sponge to remove any residue in the inside of the door and in the decaf coffee conduit.

CLEANING THE MACHINE - BODYWORK - DAILY



Warning: the shiny parts of the bodywork must be cleaned using a soft cloth and cleaning products **WITHOUT** ammonia or abrasives, removing any organic residue present in the work area.

In the case of tough dirt, use a damp sponge and dry with a soft cloth.

Note: **DO NOT** spray liquid in the slots of the body panels and **DO NOT** use paper or rough cloth for cleaning.

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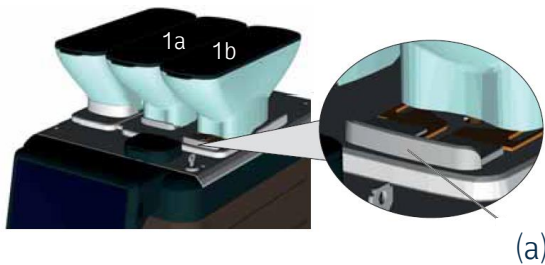
CLEANING THE MACHINE – THE COFFEE HOPPER - WEEKLY

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The coffee hoppers (1a - 1b) must be cleaned regularly, roughly once a week. Depending on consumption and the type of coffee, more frequent cleaning may be required.

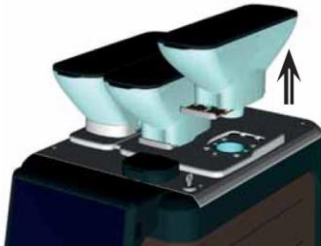
To clean proceed as follows:

1.



Pull the hopper closing device (a) towards the front of the machine.

2.



Detach the coffee hopper from the machine.

3.



Remove any remaining coffee from the coffee beans receptacle. Remove any organic residues present.

Spray the specific product *EcoCleaner Spray* (or similar, for objects in contact with foodstuffs) on the parts to be cleaned.

4.


Wipe with an absorbent damp cloth until the grinder is completely clean and if necessary dry it.

Before replacing the coffee beans receptacle on the machine, ensure that all parts have been dried thoroughly.

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CLEANING THE SOLUBLES CIRCUIT (WHERE PRESENT) CLEAING THE MIXER - WEEKLY

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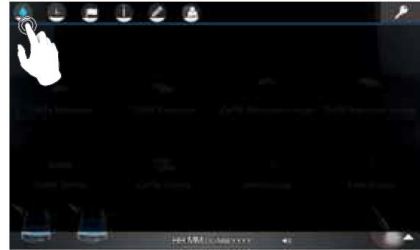
Instructions for cleaning the mixer can be displayed by selecting the  icon from the wash menu:

1.



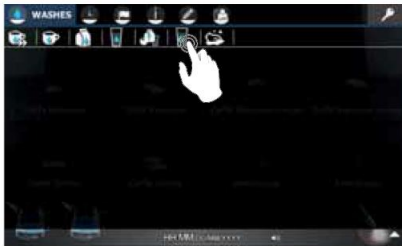
Access the drop-down menu.


2.



Select the icon  for the wash menu.


3.



Select icon  for information about the solubles circuit wash.

4.



The steps to perform the cleaning are shown on the touch screen. After each instruction, press the .

5.



Place ½ litre of cold water in the container and add a dose of liquid detergent (see product instructions).

Wash the part, removing any organic residue with a sponge.

Soak the part in the solution (water + detergent) for at least 15 minutes.

Remove the part from the solution and rinse.

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CLEANING THE SOLUBLES CIRCUIT (WHERE PRESENT) CLEANING THE MIXER - WEEKLY


6.



Return the part previously removed to its place and press the  icon.

7.



The steps to perform in cleaning the mixer are shown on the touch screen. After each instruction, press the  icon.

8.



Place ½ litre of cold water in the container and add a dose of liquid detergent (see product instructions).


Wash the part, removing any organic residue with a sponge.

Soak the part in the solution (water + detergent) for at least 15 minutes.

Remove the part from the solution and rinse.

9.




Return all the parts previously removed to their places and press the  icon.

10.



After all the instructions, the touch screen shows the start of the solubles circuit wash.

Press the icon  to start the wash cycle.

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CLEANING THE SOLUBLES HOPPER (WHERE PRESENT) - WEEKLY

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1.



Remove any soluble powder remaining in the hopper.
Remove any organic residues present.

Spray the specific product *EcoCleaner Spray* (or similar, for object in contact with foodstuffs) on the parts to be cleaned.

2.

Wipe with an absorbent damp cloth until the grinder is completely clean and if necessary dry it.

Before replacing the coffee beans receptacle on the machine, ensure that all the parts have been dried thoroughly.

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