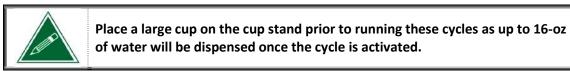
Maintenance

Cleaning & Sanitizing Tab

This tab provides access to maintenance-related options. The "Standard Rinsing" options are simply automated quick-rinse cycles for the brewer and for the three whippers. The "Cleaning & Sanitizing" cycles require the use of special cleaning products, therefore user intervention is required.

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|--|------------|---|----------|
| CLEANING & SANITIZING | OPERATIONS | CALIBRATION | |
| | | | FR EN ES |
| Standard rinsing | | Cleaning and Sanitizing | |
| Rinse process is performed with hot water only | | Cleaning process is performed with hot water and cleaning tablets | |
| Brewer rinse | | Brewer cleaning | |
| Mixers rinse | | Grinder cleaning | |
| \sim | \sim | \sim | \sim |

Standard Rinsing Section



Brewer Rinse

The brewer rinse cycle dispenses water into the brewer as the piston repeatedly rises and lowers, creating agitation above and below the screen. This cycle is fully automated and does not require the use of any cleaning agents.

To manually run a brewer rinse cycle, tap the 'Brewer Rinse' option.

Mixers Rinse

This cycle cleans all three of the powder whipper systems by sending hot water through each of the whipper units, while at the same time activating each of the whipper motors. This cycle is fully automated and does not require the use of any cleaning agents.

To manually run a powder rinse cycle, tap the 'Mixers Rinse' option.