

R S L

Refreshment Systems Ltd.

Cleaning Guide Shopper 2



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This cleaning guide is for **advice only**

Please refer to the operative manual for complete safety information and instruction when considering any maintenance on the machine.

Service and Sanitation

Sanitation is an important aspect of merchandiser operation. The lack of proper service and sanitation can cause merchandiser malfunction and loss of sales.

The periods and suggested procedures for service and sanitation are daily, weekly, monthly, and semi-annually. These periods and procedures are given as guides only, and are not to be construed as absolute or invariable. Local conditions must always be taken into consideration. Certain installations require that some or all of the steps under Monthly Service and Sanitation be performed weekly. Each merchandiser must be maintained individually in accordance with its particular requirements. National Vendors, however, stresses "A CLEAN MERCHANDISER IS THE MOST PROFITABLE MERCHANDISER".

Sanitizing means effective bactericidal treatment of clean surfaces of equipment and utensils by a process which has been approved by the health authority as effective in destroying microorganisms, including pathogens.

Sanitizing processes generally accepted by the health authority are as follows:

1. Immersion for at least one-half minute in clean hot water at a temperature not lower than 170° F (77° C).
2. Immersion for a period of at least one minute in a sanitizing solution containing:
 - a. At least 50 ppm of available chlorine at a temperature not lower than 75° F (24° C);
OR
 - b. At least 12.5 ppm of available iodine in a solution having a pH not higher than 5.0 and a temperature not lower than 75° F (24° C);
OR
 - c. Any other chemical-sanitizing agent that has been proven to be effective and non-toxic under usage conditions, and for which a suitable field test is available.
3. The following warnings and cautions are applicable to the service and sanitation procedures given in this section:

CAUTION

Milk and other foods are perishable products. Follow local health authorities' rules and regulations for storage and handling of these items.

IMPORTANT

All loose food particles or spillage, whether wet or dry, must be removed from the inside and outside of the merchandiser.

CAUTION

Do not get electrical connections or electrical components damp or wet.

NOTICE

Do not use waxes or lubricants that contain silicone on or in the merchandiser. Silicone or silicone vapors can cause electrical failure.

GENERAL

Set the main power switch OFF before cleaning or servicing the merchandiser. Use aerosol spray cleaners or spray waxes only in well-ventilated areas. NEVER use any spray product containing silicone. Silicone sprays can coat electrical contacts, causing a machine malfunction.

WARNING

Before using any liquid cleaner, unplug the merchandiser power cord or shut off power to the wall receptacle to avoid any possibility of electrical shock. Make certain all components are thoroughly dry and properly installed before restoring power.

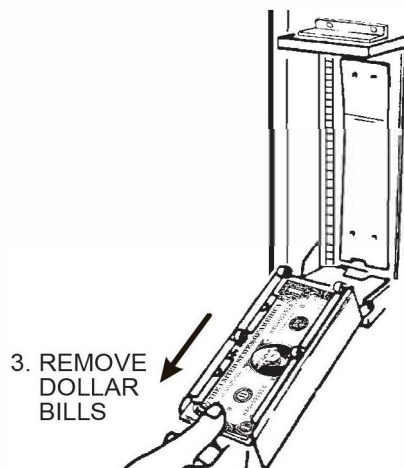
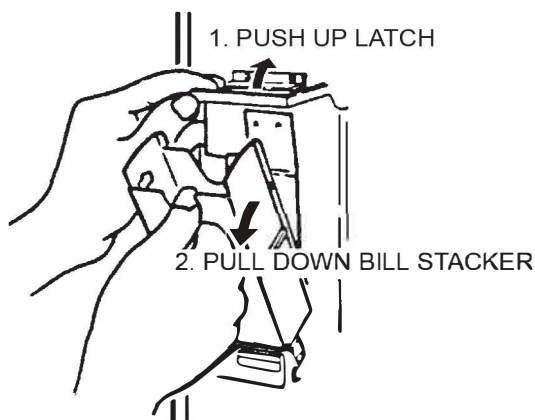
Refer to the Parts Manual for additional service information and replacement parts. For factory assistance, contact the nearest National Vendors representative.

Contact the local health authorities and obtain their acceptance of the sanitizer you intend to use when cleaning and sanitizing the merchandiser.

When cleaning and sanitizing the merchandiser, use CLEAN, DISPOSABLE PAPER WIPES rather than cloths.

DAILY SERVICE

1. Replace burned-out or discolored light bulbs.
2. Replenish coin tubes in the coin mechanism.
3. Empty the bill validator as shown.
4. Test vend the merchandiser. See "Test Vend Selections and Verify Credit Added" on page 54.
5. Check the temperature of the cabinet. See "View Machine Temperature" on page 46.
6. Follow the daily sanitation procedures, then reload the merchandiser.



DAILY SANITATION

1. Remove all past-date merchandise from the merchandiser.
2. Check for liquid spillage on the merchandiser modules. If there is spillage, remove the module shelves and dividers affected. Wash and sanitize the shelves and dividers with a clean, damp disposable paper wiper or a clean, soft-bristle brush. Rinse with clean hot water and dry thoroughly.
3. Wipe the exterior of the merchandiser with a damp disposable paper wiper and dry thoroughly.
4. Fill in the appropriate columns on the record of cleaning card.

WEEKLY SERVICE

1. Follow the daily service instructions.
2. Brush the vent screens.
3. Inspect the inlet and outlet refrigeration screens. Remove any accumulated dust.
4. Inspect the coin mechanism, coin validator, and bill validator. Clean if necessary.
5. Verify vend doors move smoothly. Remove accumulated dust, dirt or food particles from tracks. Doors can be removed easily for more thorough cleaning of doors and tracks with a brush or soap and water.

WEEKLY SANITATION

1. Follow the daily sanitation instructions.
2. Inspect the merchandiser for overall cleanliness, especially the corners.
3. Wash and sanitize the merchandiser food compartment with a clean, damp disposable paper wiper. Dry thoroughly.
4. Fill in the appropriate columns on the record of cleaning card.

MONTHLY SERVICE

1. Follow the weekly service instructions.

WARNING

Be sure the area is well ventilated and no open flames are present before using any aerosol spray can.

WARNING

Use protective glasses or a protective shield if an air hose is used for drying.

2. Clean the coin chute and coin validator. (See "Cleaning the Coin Validator and Coin Chute" on page 61.)
3. Clean the bill validator. (See "Cleaning the Bill Validator" on page 61.)

MONTHLY SANITATION

1. Follow the weekly sanitation procedures.
2. Fill in the appropriate columns on the record of cleaning card.

SEMI-ANNUAL SERVICE

1. Follow the weekly service instructions.
2. Inspect the merchandiser for worn parts and replace where necessary.

NOTICE

Do not use silicone lubricants. Silicone can cause electrical contact failures.

National Vendors recommends using Lubriplate Portable Tool Grease No. 905 (or equivalent), available from:

Industrial Lubricating Company, Inc.
P.O. Box 3871
St. Louis, MO 63122

3. Lubricate the drive motor stop pin. **DO NOT OVER-LUBRICATE!**
4. Lubricate all moving parts that do not come into contact with food.

SEMI-ANNUAL SANITATION

1. Follow the monthly sanitation instructions.

CLEANING THE COIN VALIDATOR AND COIN CHUTE

Inspect the coin validator and coin chute at regular intervals. Clean them on approximately a monthly schedule.

1. Remove the coin validator assembly from the merchandiser.
2. Clean the coin chute with a tube cleaning brush to remove any accumulated dust and foreign matter.
3. Refer to the coin validator instruction booklet and follow the recommended cleaning procedure.

CLEANING THE BILL VALIDATOR

1. Refer to the bill validator instruction booklet and follow the recommended cleaning procedure.