

R S L

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Cleaning Guide Vitro Instant



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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.

DAILY HYGIENE

Cleaning Instant Units

This process should be carried out a minimum of three times a day.

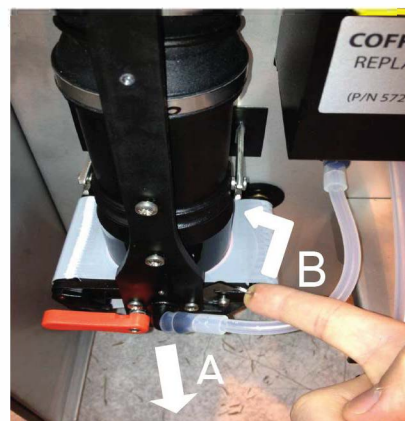
- Set the On/Off switch on the machine to ON.
- Remove the instant ingredient canisters. Wipe clean the exterior surfaces of the canister assembly. Wipe dry.
- Remove the coffee grouts bucket. Empty the contents of the bucket and wash and dry it.
- Remove the waste tray and grille. Empty the contents of the tray and wash and dry the tray and grille.
- Put a container of at least 300ml capacity under the dispensing nozzles.
- Press the FLUSH button once on the internal keypad. The screen will ask if you wish to flush the espresso system. Press ENTER for YES.
- The machine will flush warm clean water through the tea brewer, once finished the espresso group will move to a three quarter position and flush warm clean water through this into the grout bin. Finally the machine will run warm clean water through the instant bowl whilst running the whipper motor. This process will clean any residual product that has been left in any of the systems.

Once again remove the coffee grouts bucket. Empty the contents of the bucket and wash and dry it then refit into the machine.

Note: Some of these operations should only be performed in machines that incorporate tea or coffee brewers or espresso group brewers. If your machine doesn't incorporate this elements, perform the next step.

Cleaning The Coffee Brewer

- Set the On/Off switch on the machine to OFF and isolate the mains electrical supply from the machine. Unlock and open the cabinet door.
- Remove the ingredient canisters. Wipe clean the exterior surfaces of the canister assembly. Wipe dry.
- Remove the waste tray and grille. Empty the contents of the tray and wash and dry the tray and grille.
- Remove the coffee grouts bucket. Empty the contents of the bucket and wash and dry it.
- Disconnect the tube connecting the coffee brewer to the mixing bowl by pulling the black right-angled fitting (A) away from the brewer itself. Remove the coffee brewer safety cover and lift the lower carriage locking lever (B) to the vertical, (unlocked position). Remove the carriage assembly by pulling it gently towards the front of the machine.



- Disconnect the ball and socket coupling visible inside the coffee brewer extract chamber. This is accomplished by pulling the lower vertical rod towards the front of the machine.

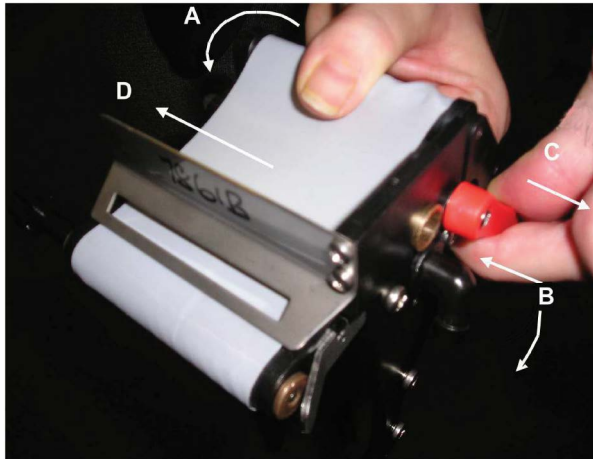


- Move the upper locking lever (C) to the vertical, (unlocked position) and remove the brew chamber assembly (D) by pulling it gently towards the front of the machine.



- Wash and dry the carriage and brew chamber assembly.
- Inspect the filter belt and if necessary remove and clean or replace it. Anticipated belt life is between 1000 and 3000 operations depending on the coffee grind, water hardness and frequency of washing. Belts may be washed in clean warm water or a de tanning agent to prolong their life. However replacement will become necessary to avoid the brewer becoming blocked. Belt removal can only be done with the carriage removed. The procedure is to compress the tension roller between left hand forefingers and thumb (A). Then push in and rotate the red lever approximately an 1/8th turn clockwise (B). Having rotated the lever allow it to return in direction (C) to lock the tension rollers in the compressed position. The belt should be free to rotate and can be removed by sliding it back and forth whilst pulling it in direction (D).
- To replace the belt follow the first part of the above procedure to compress the tension roller. Then refit the new / cleaned belt. Release the tension roller by pressing the red lever in (B). It is not necessary to rotate the lever. It is spring tensioned.

- Disconnect the pipes from the mixing bowls and dispense head. Remove the mixing bowls, tubes and dispense nozzles, and also the whipper paddle and whipper base. Wash and dry these items.



- Wash and dry the dispense area
- Wipe clean all accessible inner and outer surfaces of the machine. Wipe dry.
- Refit the whipper bases, paddles, mixing bowls, tubes and dispense nozzles and brewer parts. The assembly procedure for the brewer is the reverse of the disassembly procedure. Ensure that both brewer-locking levers are in the locked, (horizontal position) before proceeding to the next section.
- Replace the grouts collection bucket and refit the front cover, ingredient canister
- Turn on the power. Note the brewer will cycle to reach its home position.
- Carry Out a FLUSH operation, see below. Check that there are no leaks and that the brewer indexes properly. A container with a capacity of at least ½ liter should be placed beneath the dispense point to catch the liquid dispensed during the flush operation.

FLUSHING THE “ESPRESSO” BREWER.

- Ensure both the water waste and grout buckets are in place as they are both used during this process. The total process will take approximately 5 minutes to complete.
- Press the “FLUSH” key on the internal keypad.
- The machine’s internal display will show: “Flush Sys Esp, Enter Yes, Esc No”
- The brewer will move to various positions and will dispense water in to the grout bucket.
- Once this initial flush has completed the machines beep will change and the internal display will show: “Insert Tablet, Press Enter”
- Insert the tablet into the brewer and press Enter
- The cleaning of the “Espresso” brewer will now continue, at the end of the cycle the machine will do three black coffees to ensure all of the residue from the tablet has be purged from the system.

Cleaning Instant Units

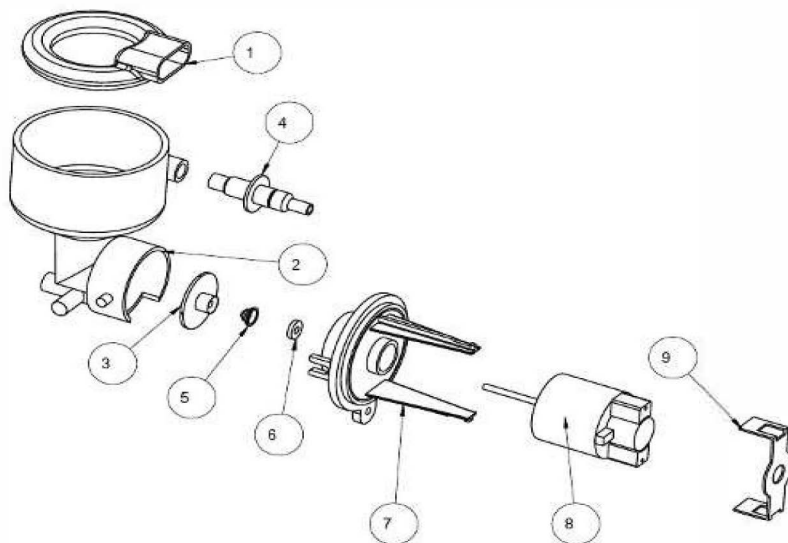
WARNING

**The unit must not be cleaned using a water jet or spray.
The enclosure is not waterproof and damage may occur if
excessive volumes of water are used in the cleaning process.**

On a weekly basis an identical procedure to that described under DAILY HYGIENE should be carried out with the following additional activities.

- The ingredients should be removed from the canisters and the canisters washed and allowed to thoroughly dry, before being refilled with ingredients and restored to the machine. It is recommended that the canisters be left to dry overnight.
- The brewer filter belt should be removed and cleaned by soaking it in a suitable de-staining solution.

A full disassembly and cleaning of the instant mixing systems should be carried out as follows:



WHIPPER AND MIXING BOWL ASSEMBLY

- 1) Set the on/off switch on the machine to off and isolate the mains electrical supply from the machine. Unlock and open the cabinet door.
- 2) Rotate the canister nozzles then remove the ingredient canisters. Wipe clean the exterior surfaces of the canister assembly and dry thoroughly.
- 3) Disconnect the pipes from the mixing bowls and remove the dispense nozzles from the dispense head. Wash and dry these items.

Milk / Chocolate mixing system removal

- Rotate and lift off the steam trap ①.
- Remove the mixing bowl and whipper housing ② by pulling towards you.
- Remove the whipper impellor ③, red seal ⑤ and PTFE washer ⑥ by pulling toward you.

Coffee mixing system removal

- Rotate and lift off the steam trap ①.
- Remove the mixing bowl and whipper housing ② by pulling towards you.
- Remove the whipper impellor ③, red seal ⑤ and PTFE washer ⑥ by pulling toward you.
- Clean all the whipper parts in hot water using the recommended sterilising agent and dry them thoroughly.
 - 1) Remove the extract chamber from the canister shelf. Wash and dry the cover.
 - 2) Clean all accessible inner and outer surfaces of the machine using a damp cloth and wipe dry.
 - 3) Replace the cleaned parts.
 - 4) Replace the ingredient canister after filling with product and rotate the canister nozzle downwards.
 - 5) Switch on the machine and set on/off switch to on.
 - 6) Flush the machine by pressing FLUSH button on internal keypad ensure there are no leaks and everything is working correctly.
 - 7) Remove the grouts bucket empty and wash it out.
 - 8) Remove waste tray and grille and empty contents.
 - 9) Clean waste tray and grille and replace.