

RSL Dysphagia Hydration Station Cleaning Guidelines



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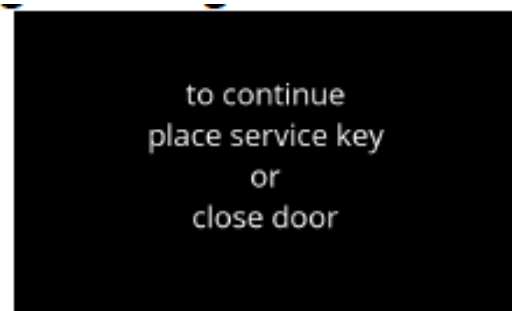


1. Rinsing of Mixing System

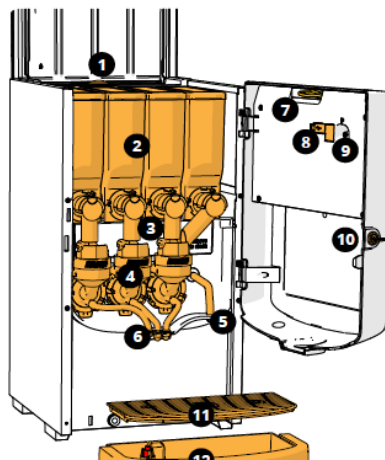
Best practice if you are doing drinks as part of a ward round, would be to rinse after each round. This helps keep your machine in good condition and can help prevent blockages. It's a very quick process

To access the programming menu

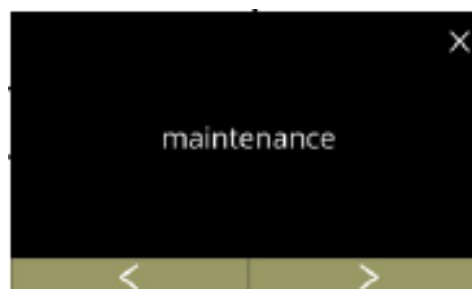
- Open the door of the machine and you will see this message



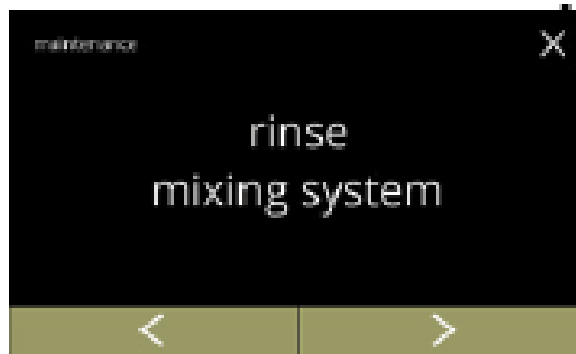
- Insert the service key – in the slot at the top of the inside of the door (no 7 on below diagram)– tip – slide the key in and turn slightly clockwise to lock in place



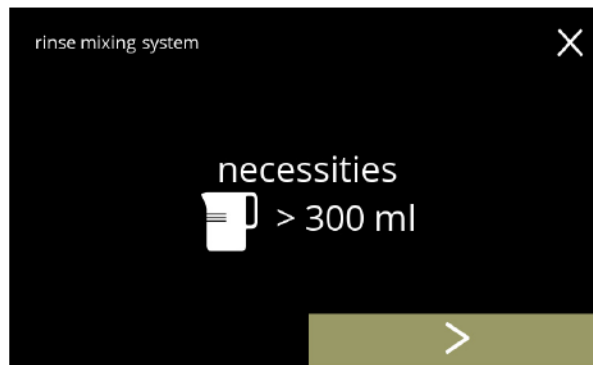
- Press the programming button – no 9 on the above diagram and the programming menu will appear – the first screen you see should be the maintenance screen as shown below (if no press on the arrows until you reach it).



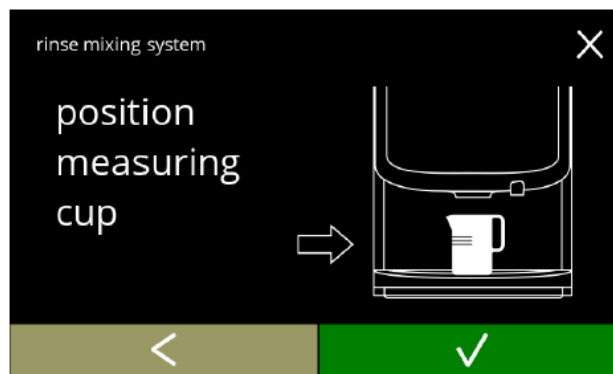
- Press on the word maintenance and it will take you into the sub menu. Use the arrows until you reach the mix rinsing system screen shown below



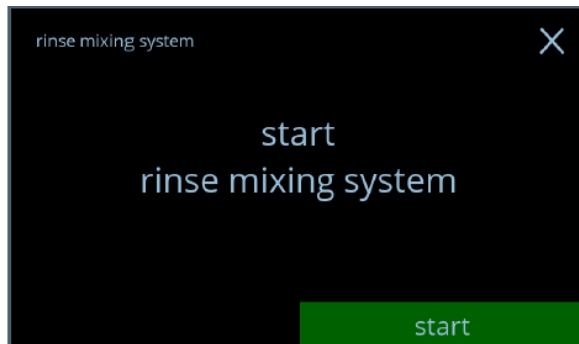
- Press on the words rinse mixing system and it will take you to the below screen which is telling you, you need a jug or container that can hold up to 300ml of water. Click on the arrow in the bottom right-hand corner



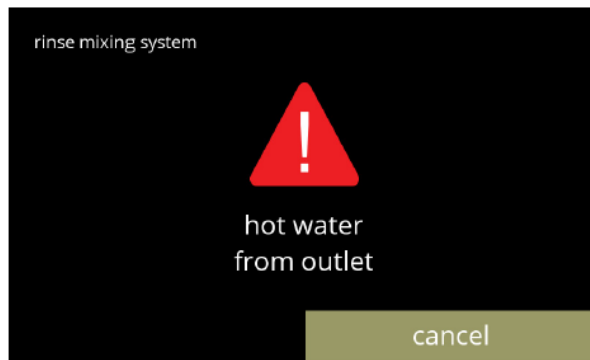
- The below screen will appear to prompt you to position the empty jug under the beverage outlet (where the drinks are dispensed from) once positioned press the green tick



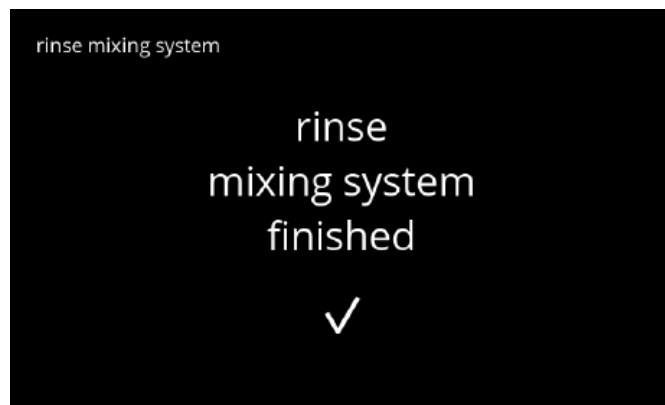
- It will then display this screen below – when you are ready click on the green start button



- Wait for the operation to finish – if at any time you need to stop the rinse you can press the cancel button on screen as shown below



- The following screen will appear when the operation is completed.



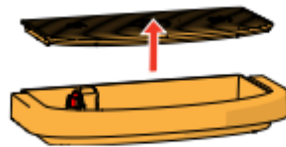
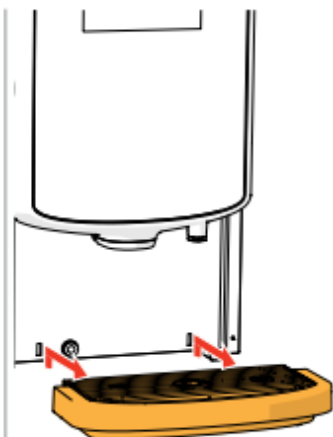
What can be cleaned?

It is important that the Bolero is kept clean, what can be cleaned:

daily	weekly
drip tray	canister(s)
mixing system	ventilation system
the outside	the inside

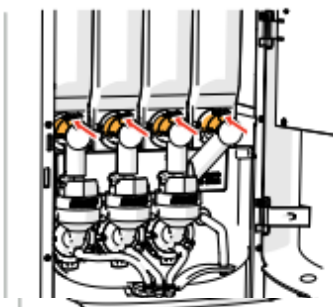
- ▶ *Never clean parts of the Bolero in the dishwasher, only if this is explicitly stated.*
- ▶ *Do not use any aggressive cleaning agents.*
- ▶ *See also the cleaning programmes in §5.1 on p.15.*

Daily cleaning tasks



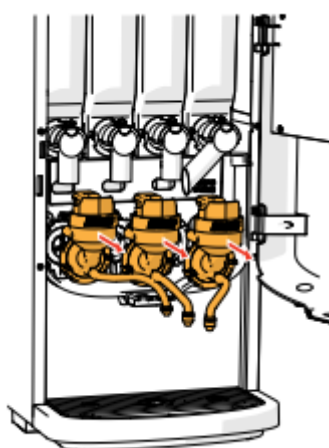
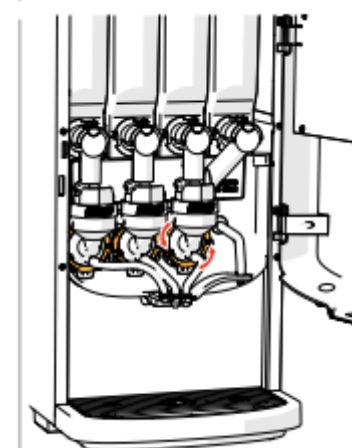
Drip-tray:

1. pull the complete drip tray forward
 2. empty the drip tray
 3. clean the drip tray (including grid), using *hot soapy water*
 4. dry everything and place them back in place
- ▶ *Check whether the "red float" is still in place.*

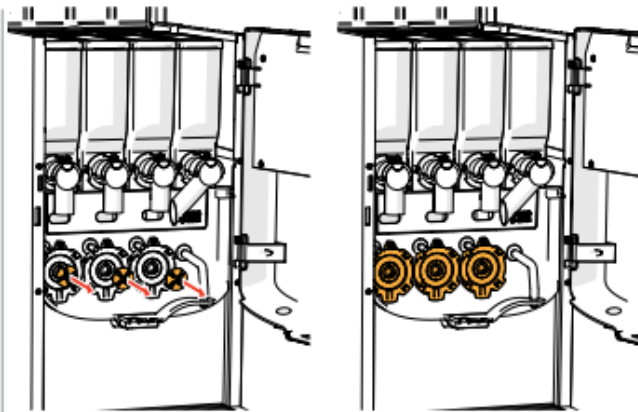


Mixing system:

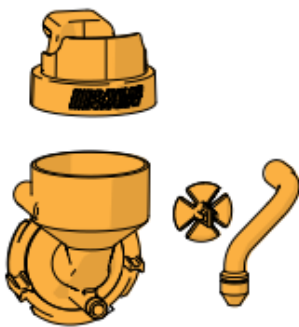
1. open the door and lid
2. close the "yellow" slider of the canister outlets



3. turn the fixation ring counter-clockwise
4. remove the complete mixing system



5. remove the mixer
6. clean the indicated parts, using a *damp* cloth



7. clean the removed parts (*not dishwasher proof*)
8. remount the mixing system in reverse order
 - ▶ Pay attention to the flat sides of the shaft and the mixer.
9. reconnect the hose to the mixing system and the outlet
10. replace the ingredient canister(s) in the correct position
11. open the "yellow" slider of the canister(s)
12. close the lid and door



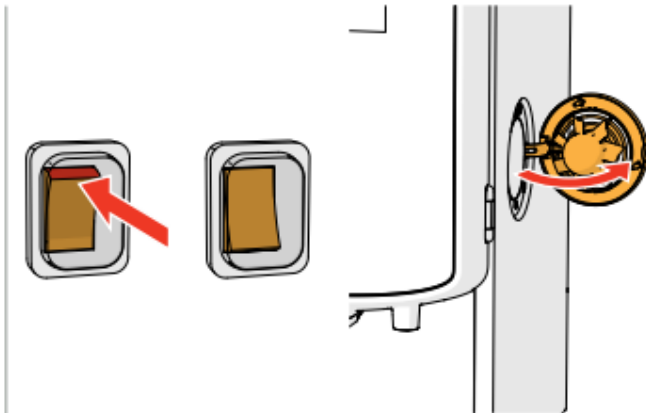
The outside:

1. switch off the machine (due to the touchscreen)
2. clean the outside with a *damp* cloth
3. switch the machine back on

To prevent clogging of ingredient which has fallen into the mixing bowl, it is recommended to rinse the mixing system as shown on pages 2-4 of this document after the daily cleaning procedure.

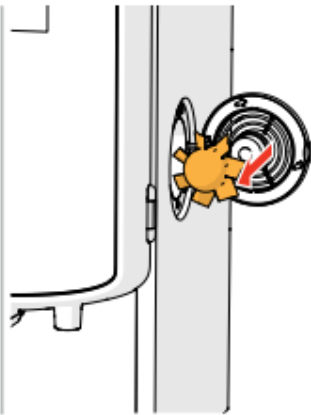
Weekly cleaning tasks

4.2 Weekly cleaning

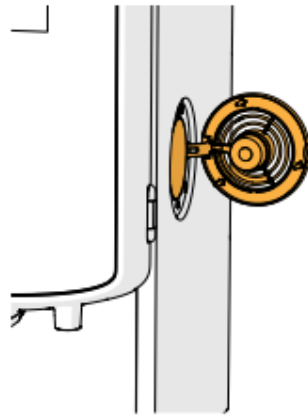


Ventilation system:

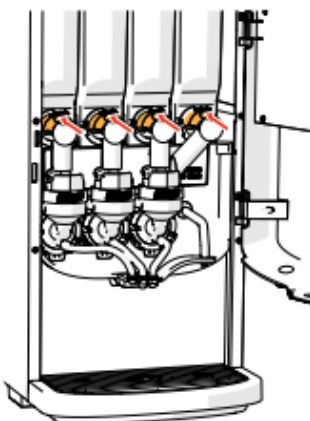
1. switch off the machine
2. open the fan to the back



3. carefully pull the rotor of the motor
4. clean the fan housing and grid, using a *damp* cloth

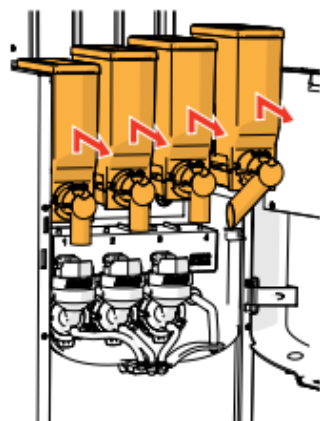


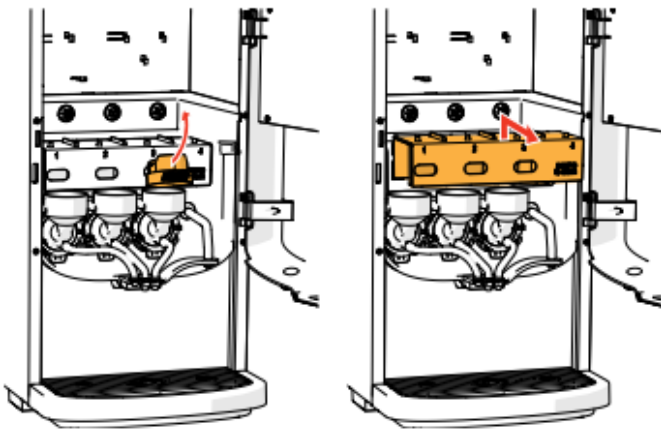
5. clean the fan rotor, using *hot soapy water*
6. dry everything and place the rotor back in place
7. switch the machine back on



Canister(s) and fan duct:

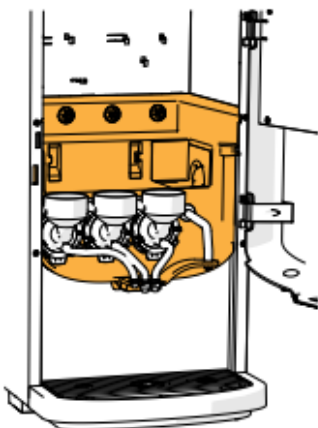
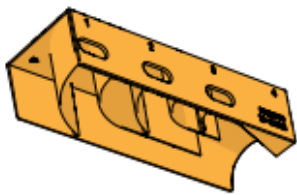
1. open the door and lid
2. close the "yellow" slider of the canister outlet(s)
3. take the canister(s) out of the machine



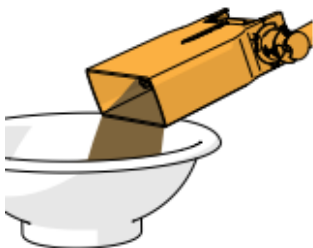


4. remove the condense hood from the mixing systems
5. remove the fan duct

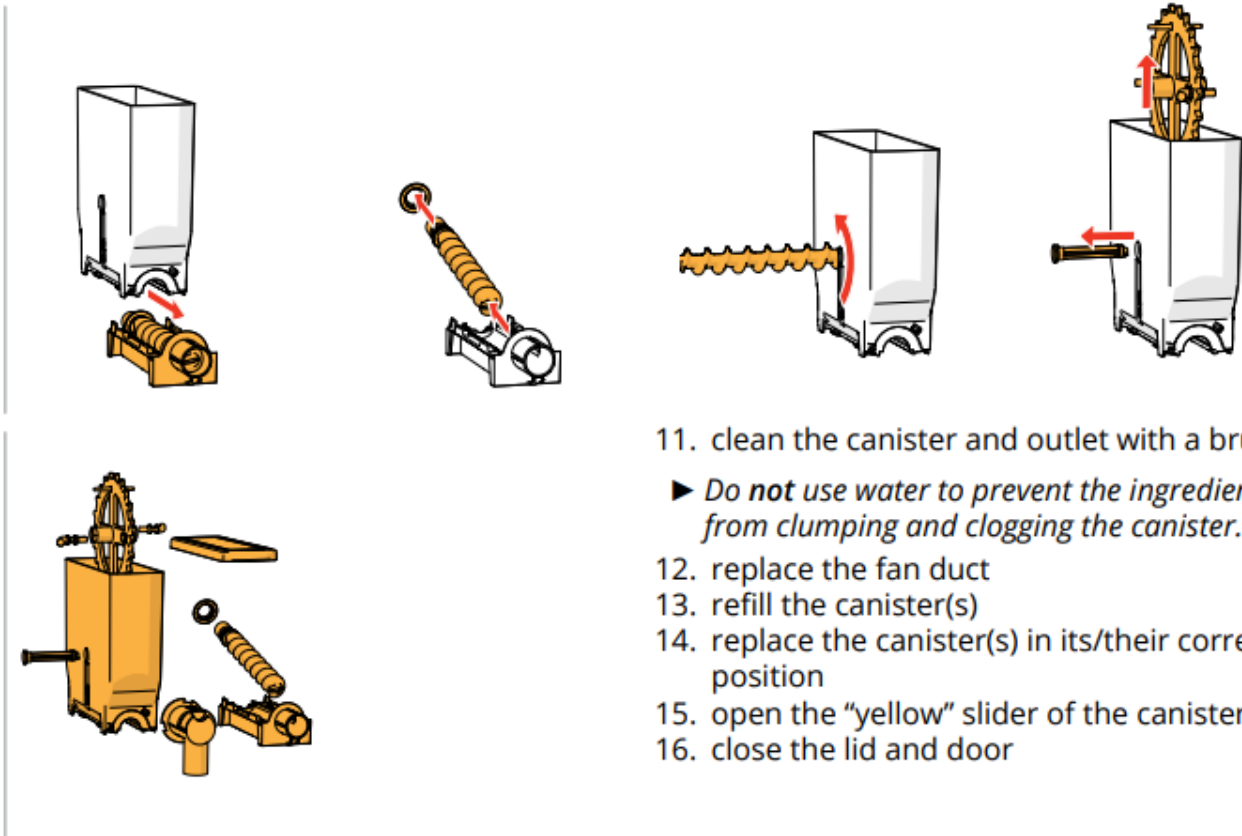
6. clean the fan duct, using *hot soapy water*
 - *Be aware that everything has been dried very well.*



7. clean the inside of the machine with a *damp* cloth



8. pour the ingredients in a dry bowl
9. unlink the outlet from the canister
10. take apart the canister(s)



11. clean the canister and outlet with a brush
 - ▶ *Do not use water to prevent the ingredients from clumping and clogging the canister.*
12. replace the fan duct
13. refill the canister(s)
14. replace the canister(s) in its/their correct position
15. open the "yellow" slider of the canister(s)
16. close the lid and door

To prevent clogging of ingredient which has fallen into the mixing bowl, it is recommended to rinse the mixing system as shown on pages 2-4 of this document after the weekly cleaning procedure.

Video guides

Scan to watch Video



Links below or type address into your browser

Daily Cleaning - [Bolero | daily maintenance \(youtube.com\) - https://www.youtube.com/watch?v=gpKysEB_ctQ](https://www.youtube.com/watch?v=gpKysEB_ctQ)



Weekly Cleaning - [Bolero | weekly maintenance \(youtube.com\) - https://www.youtube.com/watch?v=5NSbUJKkgOg](https://www.youtube.com/watch?v=5NSbUJKkgOg)

