FULL MAINTENANCE SCHEDULE

All important parts of the unit must be maintained as per the Maintenance Schedule to honor the warranty and to avoid possible defects. Adequate maintenance will extend the life of the coffee machine and deliver a consistent high quality beverage.

PERFORMED BY THE OWNER

DAILY MAINTENANCE

- ❑ Verify products inventory.
- ❑ Fill the soluble and coffee canisters.
- ❑ Empty the waste bin.
- ❑ Perform a rinse cycle.
- ❑ Clean the machine & tidy up surrounding area.
- ❑ Empty the bill acceptor & the coin changer.
- ❑ Clean the drip tray & its grill.
- ❑ Clean the touchscreen.

PERFORMED BY THE SERVICE PROVIDER

WEEKLY MAINTENANCE

- ❑ Verify the filter paper level.
- ❑ Sanitize the brew chamber with a hot water cycle.
- ❑ Sanitize the solubles mixing bowl with a hot water cycle.
- ❑ Capture data from the software.
- ❑ Verify the overflow cup.
- ❑ Verify the overflow tray.

MONTHLY MAINTENANCE

❑ Clean the brew group with a commercial urn cleaner:

- Open the machine door.
- Add one (1) tablet of commercial urn cleaner in the brewing chamber. **Leave the filter paper in place.**
- In Service mode, press on the“Clean Brew Group (Tabz)” button.
- Follow the instructions on the screen.
- Order two (2) coffee drinks, then close the door.

❑ Clean the soluble canisters.
❑ Clean the coffee canisters
❑ Inspect the fan & clean as needed.

PREVENTIVE MAINTENANCE SCHEDULE AT DIFFERENT CYCLES

5,000 cycles

Clean the brew group with a commercial urn cleaner.

10,000 cycles

Check & replace the outlet valves.
Check & replace the water filter.

25,000 cycles

Replace the brew group via Cafection’s Brew Group Exchange Program.
Replace the whipping motor(s).

50,000 cycles

Delime the water tank & outlet valves.

100,000 cycles

Replace the water tank float, the heater switch & the water level switch.