SERVICE BULLETIN COFFEE MACHINES

GENERAL WARNINGS FOR MAINTENANCE

This Service Bulletin is addressed to Service Engineer that will serve Built-In coffee machines. In order to ensure long life to the appliance and obtain a higher quality coffee, it's recommended to follow the instructions below.

1. CLEANING THE COFFEE GROUNDS CONTAINER:

Accurately empty and clean the grounds container, every time the appliance signals the need for it. No matter what, it's recommended that this procedure be competed at least **once a week**, making sure that all coffee residue, which may have deposited on the bottom, is removed using a brush/spatula.

2. CLEANING THE MILK CONTAINER (only in some models):

Clean the milk container after each milk based operation (cappuccino, frothed milk, etc), because the fat residue from the milk, if it is not removed thoroughly, may from deposits inside of the milk tube, in the suction tube and, in certain models, in the channel. For this reason, in addition to the normal cleaning procedures found in the instructions manual, **at least once a month**, it is recommended thorough the cleaning of the suction tube and the components of the milk container, using a bottle-brush and a Milk cleaner according to the instructions found on the package.

Cleaning the components of the milk container:

Immerse the components being cleaned into a solution of warm water and Milk cleaner, according to the instructions found on the package, for 5/10 minutes; rinse with water.

Use a brush to clean the areas that are not easily accessible always using a solution of water and Milk cleaner according to the instructions found on the package.

- a) pour a solution of water and Milk cleaner, according to the instructions found on the package, into the milk carafe:
- b) insert the carafe group into its seat, place a container under the dispenser spout, and move the lever from the cappuccino maker lid to the "Cappuccino" position.

 Subsequently, depending on the model, complete the following procedures:

c) digital models with keypad:

quickly press the "Cappuccino" key twice touch screen models: press the "Milk" key,

- d) wait for the carafe to empty out,
- e) eliminate any water residue, fill the carafe with clean water and repeat the cycle from point c) 3/4 times.

3. CLEANING THE CAPPUCCINO MAKER (only in some models):

Clean the cappuccino maker each time is used, in order to avoid that it clogs of that milk residue deposits form, following the indications from the instructions manual.

Besides, for a thorough detailed cleaning, at least once a month, after taking it apart, it is recommended that you immerge it into a solution of warm water and Milk cleaner, according to the instructions found on the package, for 5/10 minutes, then rinse with water.

After putting it back together, lubricate the gasket on the cappuccino maker, spraying the IFD care oil available.

4. CLEANING THE IFD SYSTEM:

Periodically lubricating these appliance parts with the IFD care oil available is recommended for them to work correctly and guarantee that they last over time:

- IFD coupling
- coupling gasket
- lid holes
- internal parts of the lever (in model where it is included)

5. WATER HARDNESS TEST:

In order to quickly learn the water hardness of your water supply, without the need of expensive testing, it is recommended to use test strip proceeding as follows:

- Remove the test strip from the package.
- Completely dip the strip in a glass of water about one second.
- Remove the strip from the water and shake it lightly.

After about 1 minute some red coloured squares form, depending on water hardness.

Each square corresponds to a different degree of water hardness.

Once the degree of hardness in your water has been identified, set the machine following the indications from the instructions manual.

6. DECALCIFICATION:

The temperature causes water, containing more or less calcium, to evaporate; as result there is an accumulation of calcium carbonate that deposits on surfaces in contact with the water, causing the appliance to malfunction. Besides, calcium accumulation results in up to 30% increase in energy consumption for heating and circulating water. Decalcification carried out at regular intervals cleans the boiler and the hydraulic circuit and avoids that the appliance wears out too quickly. **Regularly use a product for decalcification**. For decalcification to be effective it must be regularly complete each time the machine requests it. The frequency depends on water hardness in your home. Decalcification is carried out by diluting a dose of product for decalcification with a litre of water, according to the instructions found on the package, in the machine's tank. Follow the instructions contained in the manual for the complete procedures.

7. CLEANING THE MACHINE'S BODY:

Regularly cleaning the outside of the appliance with a microfiber cloth is recommended in order to avoid scratching the outside finish.

PRECAUTIONS:

Before performing any cleaning operations, the machine must be turned off and disconnected from the mains power supply to avoid any danger of electric shock.

Only one exception, cleaning the coffee grounds container must be carried out while the machine is turned on.

REVISION:

Revision	Date	Description	Author	Approved by - on
00	09/2011	Document Creation	PR	