

6 GRINDER-DOSER MAINTENANCE

6.1 Ordinary maintenance



ATTENTION! Before performing any ordinary maintenance on the coffee grinder-doser, disconnect it from the power supply by turning the switch (Fig. 10) to the "O" (OFF) position and disconnect the power plug from its socket (Fig. 11).

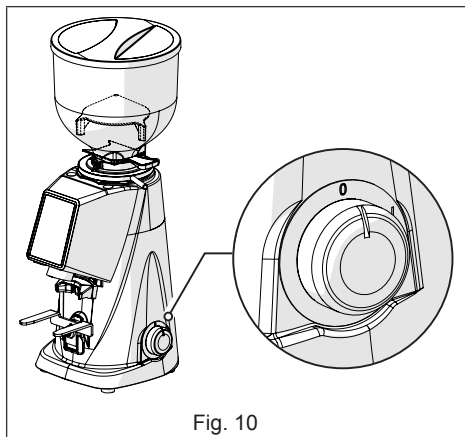


Fig. 10

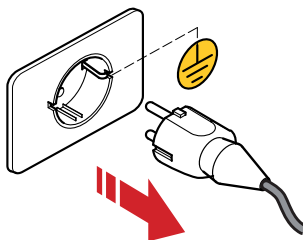



Fig. 11

All routine maintenance interventions on your appliance are summarised in the following table.

Fiorenzato M.C. S.r.l. advises its customers to strictly follow the indicated interventions, carrying them out in the times and in the manner described.

| ORDINARY MAINTENANCE INTERVENTIONS | | | |
|---|---|---|-------|
| Frequency | Type of Intervention | Executor | Para. |
| Every end of shift | Precise equipment cleaning | User | 6.1.1 |
| Every end of shift | Supply cable status check | User | 6.1.2 |
| Monthly | Final cleaning of grinders | User | 6.1.3 |
| Whenever necessary | Put the coffee grinder-doser into rest mode | User | 6.1.4 |
| At the set deadline (indicated on the display by the appearance of the icon "  "). | Replacing the grinders | Qualified operator or specialist technician | 6.1.5 |

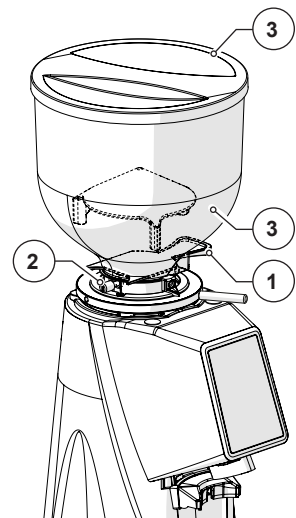
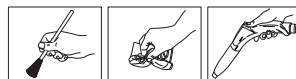
6.1.1 Cleaning the equipment

AT EACH END OF SHIFT: perform thorough cleaning of the appliance.

- Close the shutter (Item 1), loosen the fixing screw (Item 2) and remove the hopper (Item 3) from the appliance.
- Remove the lid (Item 4) from the hopper and empty out all the coffee beans contained inside. It is advisable to pour the coffee back into the bag of origin and to close it hermetically to preserve its aroma.
- Clean the internal and external surfaces of the hopper using hot water and a neutral PH non-perfumed detergent and degreaser suitable for the food sector. Do not use abrasive sponges and/or aggressive detergents that could damage the surfaces of the hopper.
- Dry the washed parts thoroughly using a soft, dry cloth.



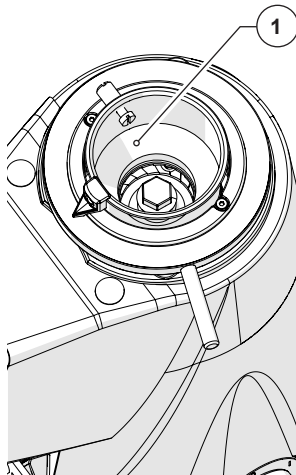
ATTENTION! The hopper cannot be washed in the dishwasher.



- With a brush with soft bristles (clean and sanitised) and a vacuum cleaner, remove the beans and coffee powder residues from the grinding chamber (Item 1).



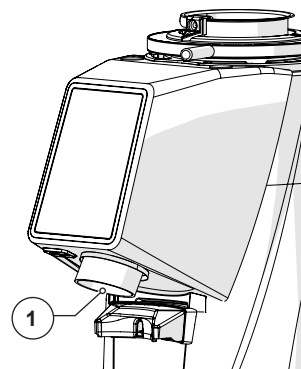
ATTENTION! Do not use water and/or detergents to clean the grinding chamber and the grinders.



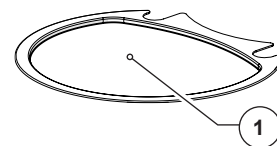
- With a toothbrush or a soft bristle brush (clean and sanitised) clean the inside of the coffee outlet pipe (Item 1).



ATTENTION! Do not use water and/or detergents to clean the coffee outlet pipe.



- Wash the coffee drip tray (Item 1) with hot water and a non-perfumed detergent and degreaser with a neutral PH and specific for the food sector.
- Dry with a soft cloth.



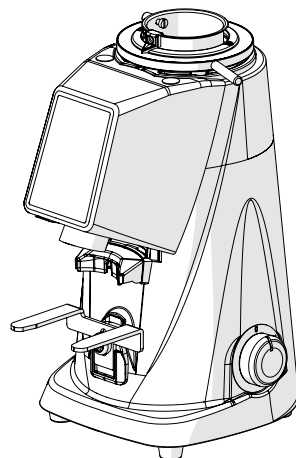
- The external cleaning of the machine body must be performed using soft cloths and products suitable for the food sector.



ATTENTION! Do not use abrasive sponges and/or aggressive products that can damage the external surfaces of the machine.

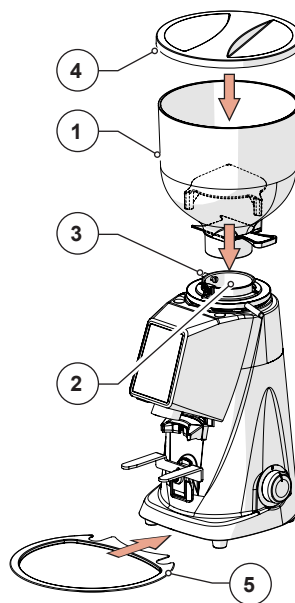


ATTENTION! It is forbidden to use jets of water or steam to clean the machine body.



- After cleaning, reassemble the hopper (Item 1) on the grinding chamber (Item 2) and lock it with the relative fixing screw (Item 3).
- Close the hopper with the relative lid (Item 4).
- Position the coffee drip tray (Item 5) at the base of the coffee grinder-doser.

The coffee grinder-doser is ready to be used again after being electrically powered and filled with coffee beans.



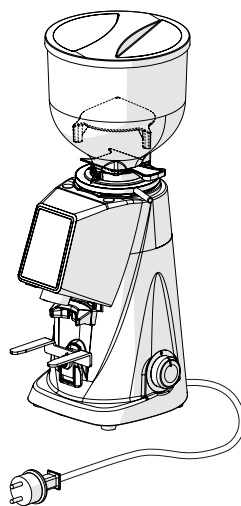
6.1.2 Supply cable status check

AT EACH END OF SHIFT: check the power cable.

- With the cable disconnected from the power socket, check visually and by touch that the protective sheath is intact, that the wires are not exposed and that the plug is not damaged.



ATTENTION! If damage is found to the power supply cable, replace it with one of the same characteristics.

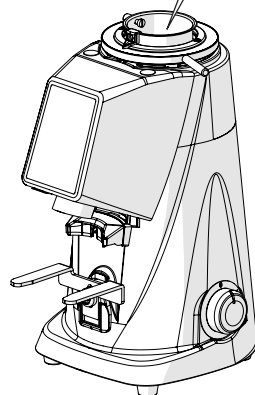


6.1.3 Thorough cleaning of the grinders

EVERY MONTH: perform thorough cleaning of the grinders

Thorough cleaning of the grinders must be carried out once a month (or when necessary) using specific products for cleaning of the grinder-dosers that are readily available on the market (e.g. the detergent PULY GRIND for coffee grinders).

- Thorough cleaning must be performed at the end of shift cleaning, with the machine without coffee and without the supply hopper.
- Cleaning of the grinders is performed by pouring a dose of product into the (completely empty) grinding chamber and starting grinding. During grinding, the product (in grains or crystals) regenerates the grinders, completely removing any coffee deposits, encrustations, moulds and fatty deposits from their surfaces, absorbing the oil and destroying any rancid part without leaving residues.
- In this way, regeneration takes place without the need to disassemble the grinders and without having to change the set grinding position.



6.1.4 Resting the coffee grinder-doser

If the machine is not used for long periods (e.g. holidays, annual leave, etc.), it is advisable to carry out the following cleaning operations to keep it in good condition and to avoid possible problems upon subsequent restart.

WHEN NECESSARY: cleaning and putting the machine in rest mode.

- Carefully clean the coffee grinder-doser as reported in Para. 6.1.1.
- Thoroughly clean the grinders as reported in Para. 6.1.3.
- Unplug the power cord from the power outlet.
- Cover the coffee grinder-doser with a cloth to protect it from dust and dirt.

