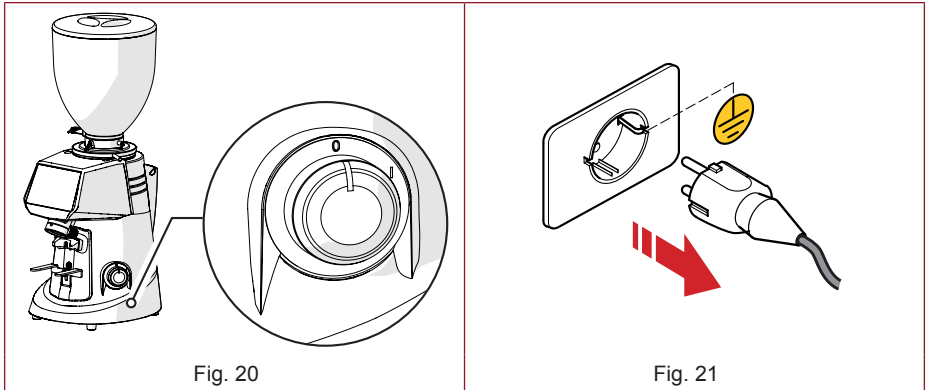


6 GRINDER DOSER MAINTENANCE

6.1 Routine maintenance




ATTENTION! Before carrying out any routine maintenance work on your grinder doser, disconnect it from the power supply by turning the power switch (Fig. 20) to the “O” (OFF) position and disconnect the power plug from its socket (Fig. 21).



All routine maintenance for your appliance is summarised in the table below.

Fiorenzato M.C. S.r.l. recommends that customers strictly follow the instructions given and carry them out within the stated times and as described.

ROUTINE MAINTENANCE WORK		
Frequency	Type of intervention	Implemented by
At the end of every shift	Thorough cleaning of the appliance	User
At the end of every shift	Checking the power cable status	User
Every month	Thorough cleaning of the burrs	User
As necessary	Shutting down the grinder doser	User
Every year	Scales calibration	Qualified operator or specialised technician
Every year/when scheduled (indicated on the “HOME” page by the “  ” icon to the left of the logo)	Replacing the burrs	Qualified operator or specialised technician

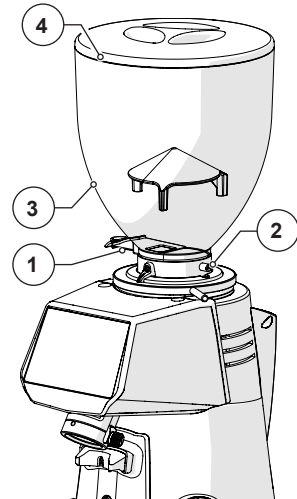
6.1.1 Cleaning the EVO SENSE appliance

AT THE END OF EVERY SHIFT: Thoroughly clean the appliance.

- Close the gate (Part. 1), loosen the fastening screw (Part. 2) and remove the hopper (Part. 3) from the appliance.
- Remove the lid (Part. 4) from the hopper and empty out the coffee beans inside it. We recommend pouring the coffee beans back into the original bag and sealing it tightly to preserve the aroma.
- Clean the inner and outer surfaces of the hopper using warm water and a pH-neutral, unscented degreasing and cleaning agent specifically for use in the food industry. Do not use abrasive sponges and/or aggressive detergents that may damage the hopper surfaces.
- Thoroughly dry the washed parts with a soft, dry cloth.



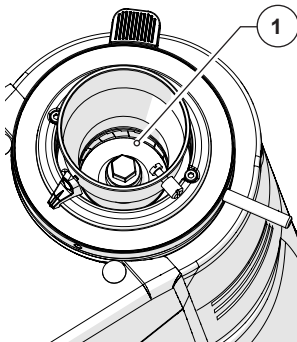
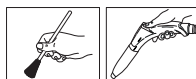
ATTENTION! The hopper cannot be washed in a dishwasher.



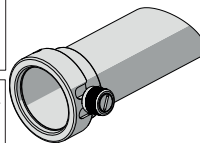
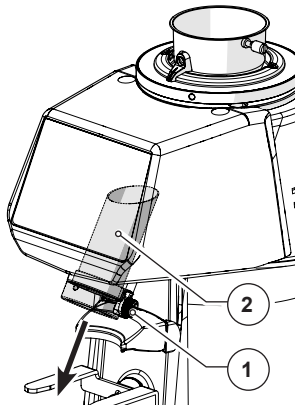
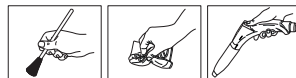
- Using a soft-bristled brush (clean and sanitised) and suction, remove the coffee beans and coffee powder residue from the grinding chamber (Part. 1).



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



- Loosen the fastening screw (Part. 1) and pull out the coffee discharge tube (Part. 2) from its position.
- Wash the tube with warm water and a pH-neutral, unscented degreasing and cleaning agent specifically for use in the food industry.
- Wipe dry with a soft cloth.
- Using suction and a dry cloth, clean all coffee powder residues from the discharge tube housing.



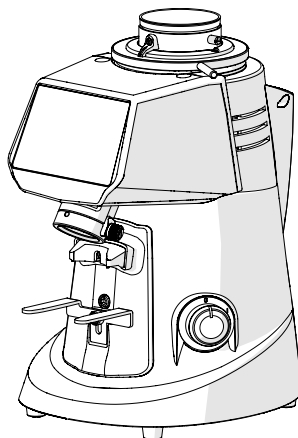
- The exterior of the machine body must be cleaned using soft cloths and products suitable for use in the food industry.



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

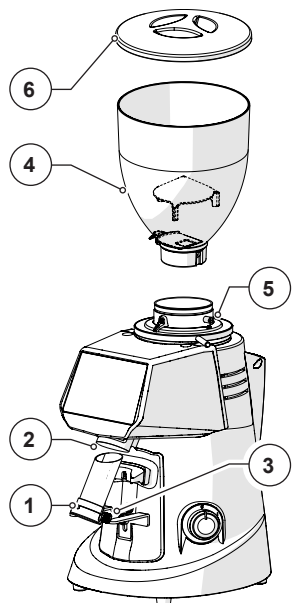


ATTENTION! It is forbidden to use water or steam jets to clean the machine body.



- After cleaning, reassemble the machine, put the discharge tube (Part. 1) back into place (Part. 2) and secure it by tightening the screw (Part. 3).
- Place the hopper (Part. 4) and secure it with the appropriate screw (Part. 5).
- Close the hopper with the lid (Part. 6).

The machine is ready to be used again after being powered up and filled with coffee beans.



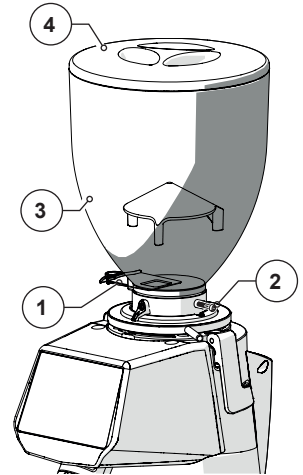
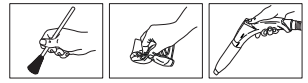
6.1.2 Cleaning the EVO SENSE PRO appliance

AT THE END OF EVERY SHIFT: Thoroughly clean the appliance.

- Close the gate (Part. 1), loosen the fastening screw (Part. 2) and remove the hopper (Part. 3) from the appliance.
- Remove the lid (Part. 4) from the hopper and empty out the coffee beans inside it. We recommend pouring the coffee beans back into the original bag and sealing it tightly to preserve the aroma.
- Clean the inner and outer surfaces of the hopper using warm water and a pH-neutral, unscented degreasing and cleaning agent specifically for use in the food industry. Do not use abrasive sponges and/or aggressive detergents that may damage the hopper surfaces.
- Thoroughly dry the washed parts with a soft, dry cloth.



ATTENTION! The hopper cannot be washed in a dishwasher.



- Use suction to remove the coffee beans and powder from the rim of the grinding chamber (Part. 2).
- Release the two lock levers (Part. 1) and remove the grinding chamber (Part. 2) from the machine body.
- Using a soft-bristled brush (clean and sanitised) and a dry cloth, clean the removable grinding chamber (Part. 2) and the fixed burr grinder fastened to it (Part. 3).



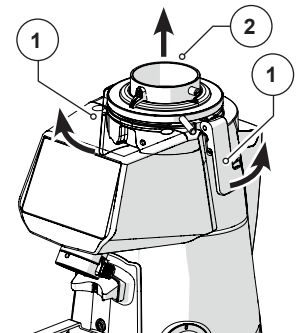
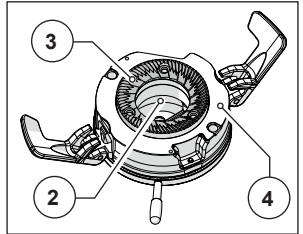
ATTENTION! Whenever the removable grinding chamber is removed, use a brush to carefully clean the entire contact surface inside the grinding chamber (Part. 4).



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



ATTENTION! The removable grinding chamber and the fixed burr grinder are not dishwasher safe.



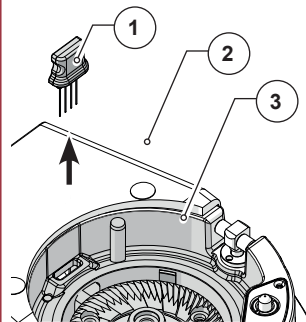
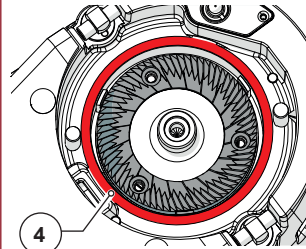
- Remove the anti-clumping blade (Part. 1) from its position.
- Wash the anti-clumping blade with warm water and a pH-neutral, unscented degreasing and cleaning agent specifically for use in the food industry, taking care not to damage it.
- Use suction to remove the coffee beans and powder from the grinding chamber (Part. 2).
- Using a soft-bristled brush (clean and sanitised) and a dry cloth, clean the grinding chamber (Part. 2) and the movable burr grinder (Part. 3).



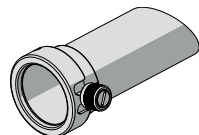
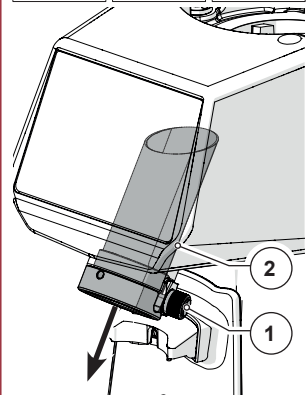
ATTENTION! Whenever the removable grinding chamber is removed, use a brush to carefully clean the entire contact surface inside the grinding chamber (Part. 4).



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



- Loosen the fastening screw (Part. 1) and pull out the coffee discharge tube (Part. 2) from its position.
- Wash the tube with warm water and a pH-neutral, unscented degreasing and cleaning agent specifically for use in the food industry.
- Wipe dry with a soft cloth.
- Using suction and a dry cloth, clean all coffee powder residues from the discharge tube housing.



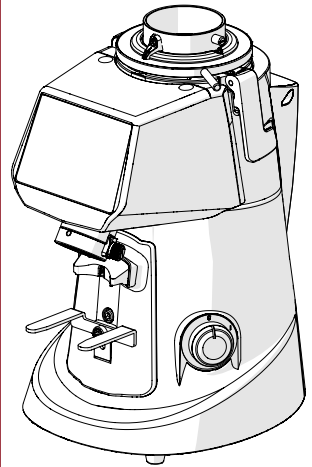
- The exterior of the machine body must be cleaned using soft cloths and products suitable for use in the food industry.



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

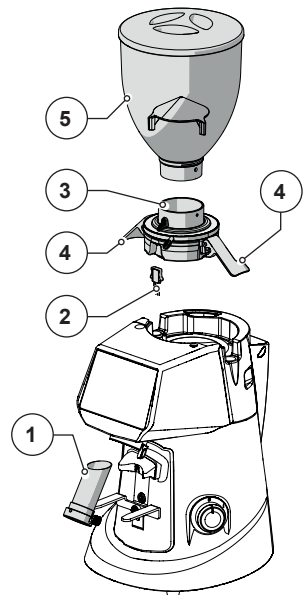


ATTENTION! It is forbidden to use water or steam jets to clean the machine body.



- After cleaning, reassemble the machine, put the discharge tube (Part. 1) back into place and secure it by tightening the screw.
- Insert the anti-clumping blade (Part. 2) into position.
- Insert the removable grinding chamber (Part. 3) into the machine body and lock it in position by fully closing the two levers (Part. 4).
- Place the hopper (Part. 5) and secure it with the appropriate screw.

The machine is ready to be used again after being powered up and filled with coffee beans.



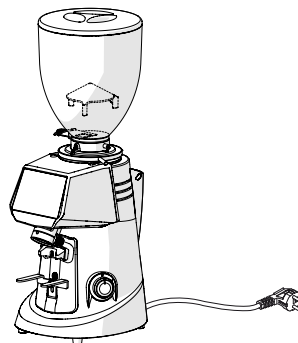
6.1.3 Checking the power cable status

AT THE END OF EVERY SHIFT: check the power supply cable.

- Disconnect the cable from the power socket, check visually and by touching that the protective sleeve is intact, that the wires are not exposed and that the plug is not damaged.



ATTENTION! If the power cable is damaged, replace it with one of the same type.

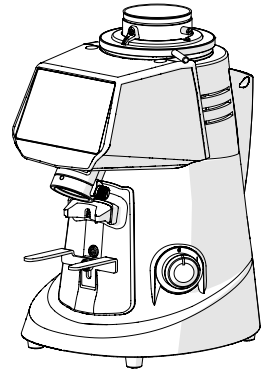


6.1.4 Thoroughly cleaning the burrs

EVERY MONTH: thoroughly clean the burrs

The burrs should be thoroughly cleaned once a month (or when necessary), using specific cleaning products for grinder dosers readily available on the market (e.g. PULY GRIND coffee grinder cleaner).

- Thorough cleaning must be carried out after the end-of-shift cleaning. No coffee must be in the machine and the hopper must not be attached.
- The burrs can be cleaned by pouring a dose of the product into the (empty) grinding chamber and starting the grinding process. During grinding, the product (in grains or crystals) regenerates the burrs by completely removing all coffee, scale, mould and greasy deposits from the surface, absorbing oil and destroying any deposits without leaving any residue.
- In this way, regeneration takes place without the need to disassemble the burrs and without having to change the set grinding position.

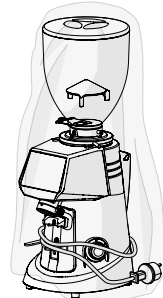


6.1.5 Shutting down the grinder doser

If the machine is not used for long periods of time (e.g. festive periods, holidays), we recommended carrying out the following cleaning operations to keep it in good condition and avoid any potential problems when restarting it.


AS NECESSARY: clean and shut down the machine.

- The grinder doser should be thoroughly cleaned as described in Par. 6.1.1 and 6.1.2.
- Thoroughly clean the burrs as described in Par. 6.1.4.
- Disconnect the power supply cable from the power socket.
- Cover the machine with a cloth to prevent any accumulation of dust and dirt.



6.1.6 Replacing the burrs

The scheduled deadline for replacing the grinders is set by Fiorenzato M.C. S.r.l. , depending on the type of grinder and the grinder-doser model.

At the end of the time set by the manufacturer, the warning icon “  ” appears on the display, indicating that they need to be replaced.



ATTENTION! The grinders must be replaced by a qualified operator or by specialised technicians using original spare parts.

6.2 Supplementary maintenance

There are no scheduled supplementary maintenance operations for the grinder doser. However, in the event of breakages and/or malfunctions not covered in the section “7 ANOMALIES - CAUSES - REMEDIES”, do not intervene on the appliance yourself but inform your local dealer who will contact the Fiorenzato M.C. S.r.l. service department to solve the problem.