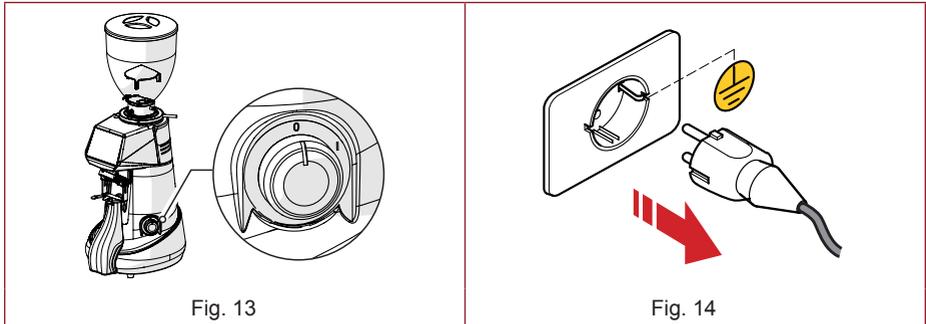


6 GRINDER-DOSER MAINTENANCE

6.1 Routine maintenance



ATTENTION! Before carrying out any routine maintenance work on the grinder-doser, disconnect it from the power supply by turning the power switch (Fig. 13) to the “O” (OFF) position and disconnect the power plug from its socket (Fig. 14).



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	Par.
At the end of every shift	Thorough cleaning of the appliance	User	6.1.1
At the end of every shift	Checking the power cable status	User	6.1.2
Every month	Thorough cleaning of the grinding blades	User	6.1.3
When necessary	Shutting down the Grinder-doser	User	6.1.4
On the set deadline (indicated on the “HOME” page by the appearance of the “  ” icon to the left of the logo).	Replacing the grinding blades	Qualified operator or specialised technician	6.1.5

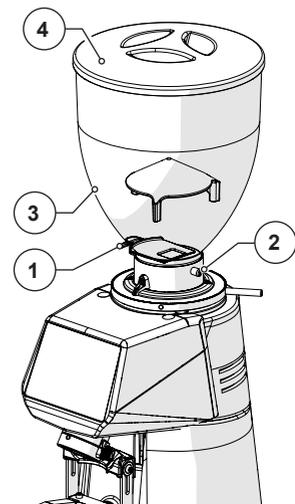
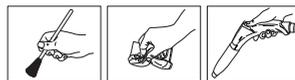
6.1.1 Cleaning the appliance

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

- Close the locking slide (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 that you pour the coffee back into the original bag and seal it hermetically 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.



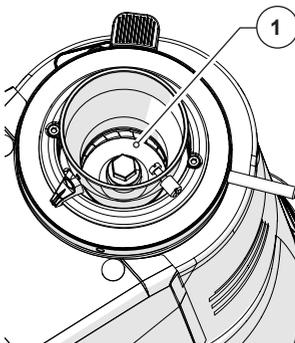
ATTENTION! The hopper cannot be washed in a dishwasher.



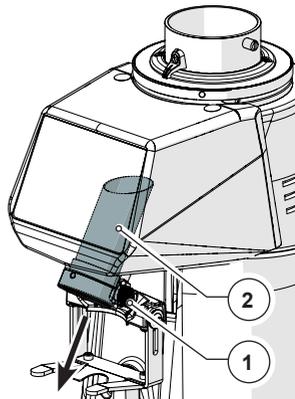
- Using a soft-bristled brush (clean and sanitised) and a vacuum cleaner, remove the coffee beans and coffee powder residue from the grinding chamber (Part 1).



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



- 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 a vacuum cleaner and a dry cloth, clean all coffee powder residues from the discharge tube housing.



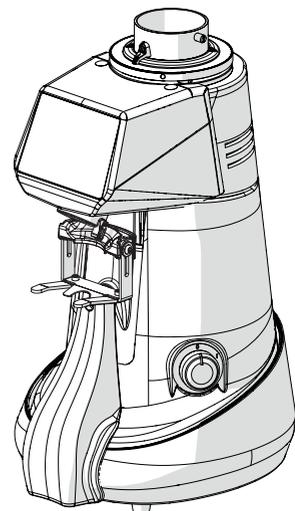
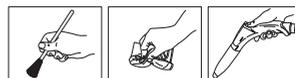
- The exterior of the machine body must be cleaned using soft cloths and products suitable for use in the food industry.



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

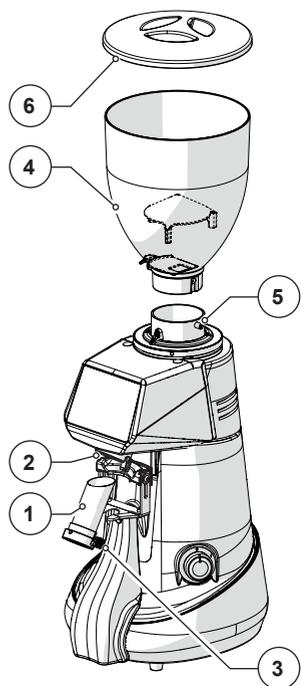


ATTENTION! It is forbidden to use water or steam jets to clean the machine body.



- 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 its lid (Part 6).

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



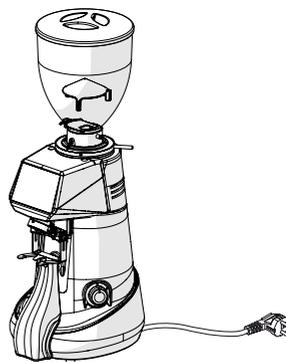
6.1.2 Checking the power cable status

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.

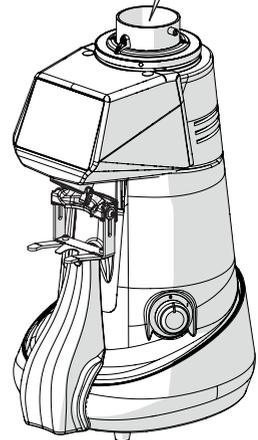


6.1.3 Thoroughly cleaning the grinding blades

EVERY MONTH: thoroughly clean the grinding blades

The grinding blades should be thoroughly cleaned once a month (or when necessary), using specific cleaning products for grinder-dosers, which are 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 supply hopper must not be attached.
- The grinding blades can be cleaned by pouring a dose of the product into the (completely empty) grinding chamber and starting the grinding process. During grinding, the product (in grains or crystals) regenerates the grinding blades by completely removing all coffee, scale, mould and greasy deposits from their surfaces, absorbing oil and destroying any rancid deposits without leaving any residues.
- In this way, regeneration takes place without the need to disassemble the grinding blades and without having to change the set grinding position.

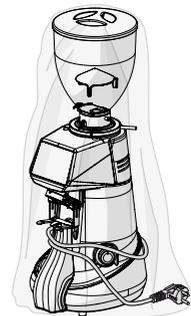


6.1.4 Shutting down the grinder-doser

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

WHEN NECESSARY: cleaning and shutting down the machine.

- The grinder-doser should be thoroughly cleaned as described in Par. 6.1.1.
- Thoroughly clean the grinding blades as described in Par. 6.1.3.
- Disconnect the power supply cable from the power socket.
- Cover the machine with a cloth to prevent any accumulation of dust and dirt.



6.1.5 Replacing the grinding blades

The scheduled deadline for replacing the grinding blades is set by Fiorenzato M.C. S.r.l. depending on the type of grinders 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! Replacement of the grinding blades must be entrusted to a specialised technician or the manufacturer's authorised dealer, who will replace them with original spare parts. When replacement has been completed, the qualified operator/dealer in possession of the “Administrator Password” (§5.4.3.16) for accessing the “Safety Settings” menu will also reset the grinding blade counters, check the accuracy of the scales and, if required, calibrate them again.

6.2 Supplementary maintenance

There are no scheduled supplementary maintenance operations for the grinder-doser. However, in the event of breakages and/or malfunctioning 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.