


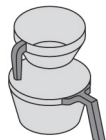


Why	To remove mineral deposits that can clog the spray head and affect coffee quality	
Time required	5 minutes to prepare	5 minutes to complete
Time of day	At close	For 24-hour restaurants: during low-volume periods
Hazard icons	 Chemicals  Hot Liquids/Steam  Hot Surfaces	

Tools and supplies



Brew baskets, round, stainless steel



Bucket, clean and sanitized towels



Bucket, soiled towels



Delimiting tool



Kay-5 Sanitizer

Procedure

1 Turn off coffee brewer.

Use a clean, damp cloth rinsed in mild, non-abrasive detergent to clean the sprayhead panel.



Hot Surfaces

The coffee brewer is hot.



Hot Liquids/Steam

Hot water from previous brewing may be on the sprayhead.



Tip

Before cleaning the sprayhead, fill decanters with enough coffee to continue serving guests.

2 Remove sprayhead.

Unscrew sprayhead (counterclockwise, viewed from underneath)



Hot Surfaces

The coffee brewer is hot.



3 Clean sprayhead.

Insert the short end of the delimiting tool into each of the five holes in the sprayhead. Make sure each hole is open and free of mineral deposits.



4 Clean sprayhead fitting and vent port.

A. Insert the long flat end of the sprayhead cleaning tool into the sprayhead tube as shown and rotate to clean.
 B. Insert the long pointed end of the sprayhead cleaning tool into the vent port and rotate to clean.



Hot Surfaces

The coffee brewer is hot.

Clean sprayhead and fitting (continued)

5 Place decanter on lower warmer.

Place an empty decanter on main lower warmer. Start a brew cycle to rinse any loose mineral deposits from the sprayhead fitting.



6 Wipe coffee brewer surfaces.

Wipe all coffee brewer surfaces with a clean, sanitizer soaked towel.



Chemicals
Kay-5 Sanitizer



7 Replace sprayhead.

Screw sprayhead (clockwise, viewed from underneath)

