

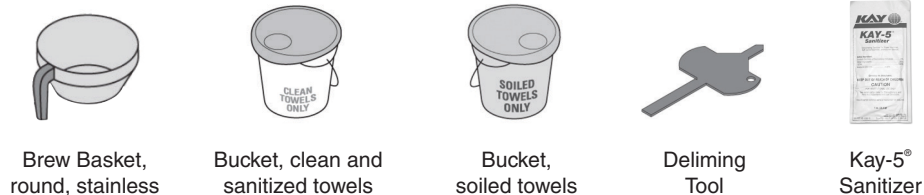
Clean sprayhead and fitting

Daily

BE 95 D1

Why	To remove mineral deposits that can clog the sprayhead 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

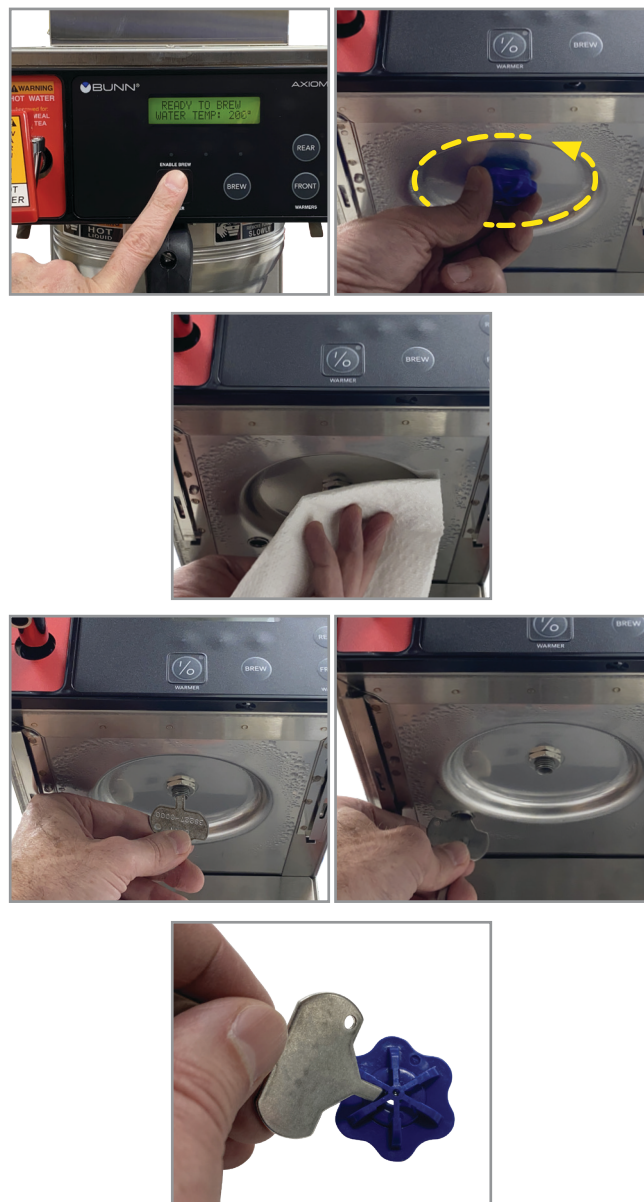


Procedure

Sprayhead

- 1. Turn off coffee brewer.**
Press Enable Brew button to disable brewing.
 - 2. Remove Brew Basket and Sprayhead.**
Unscrew sprayhead counter-clockwise (viewed from underneath).
-  **CAUTION:** Surfaces/liquids may be hot.
-  **CAUTION:** Hot water from previous brewing may be on the sprayhead.
-  **Tip:** Before cleaning the sprayhead, fill decanters with enough coffee to continue serving guests.
- 3. Wipe Sprayhead panel.**
Use a clean, damp cloth rinsed in mild, non-abrasive detergent to clean the sprayhead panel.
 - 4. Clean Sprayhead fitting and vent port.**
Insert long end of the deliming tool into the sprayhead fitting, and rotate several times to remove any mineral deposits.
 - Insert short end of the deliming tool into the vent opening, and rotate several times to remove any mineral deposits.
 - 6. Clean Sprayhead.**
Insert short end of the deliming tool into the vent opening, and rotate several times to remove any mineral deposits.

 **CAUTION:** Surfaces/liquids may be hot.



Delime and clean surfaces (continued)

Procedure

Sprayhead (continued)

7. **Replace Sprayhead.**
Attach the sprayhead clockwise onto the sprayhead fitting.
8. Replace Brew Basket.
9. Place an empty Carafe on lower warmer.
10. Press Enable Brew button to enable brewing.
11. Press the Brew button to start a brew cycle to rinse any loose mineral deposits through the sprayhead fitting.
12. **Wipe coffee brewer surfaces.**
Wipe all coffee brewer surfaces with a clean, sanitizer soaked towel.



CHEMICALS: Kay-5® Sanitizer

