






Why	To ensure dispense flow and volumes	
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  Electricity  Hot Liquids/Steam  Hot Surfaces  Manual Handling	

Tools and supplies



Delimiting Tool



Graduated Container




Bucket, clean and sanitized towels



Bucket, soiled towels

Procedure for Model H5E-DV PC (Portion Control) Only.

- 1 Delime Dispense Nozzle.**
Insert the pointed end of the delimiting tool into the dispense nozzle and rotate to clean. Dispense some water to rinse debris from nozzle.

 **Hot Surfaces**
The dispenser is hot.

- 2 Clean dispenser surface.**
Wipe the outside surfaces of the brewer with a clean, sanitized towel.

Model H5E-DV PC (Portion Control) Only.

