

Why To ensure coffee quality and crew safety

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



Bucket, clean and sanitized towels



Bucket, soiled towels



Kay® Filter Pouch Cleaner



Scrub Brush



Bristle Brush

Procedure

Clean and Sanitize Server

1. When dripping has stopped after brewing, remove brew basket.
2. Discard coffee grounds from brew basket.
3. Take server to sink to empty any remaining coffee before cleaning.

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

4. Place one Kay® Filter Pouch Cleaner flat inside brew basket and return to brewer.

5. Place server on brewer to clean.



Clean and sanitize server

Procedure

Clean and Sanitize Server (continued)

7. Press enable brew button.
8. Press full batch (BREW 3 Bags) button (with no filter or coffee) to flush out the water lines.

NOTE: Brew basket locks during cleaning cycle and cannot be removed.

9. Once brew cycle is complete, take server to the 3-compartment sink and allow solution to sit for 10 minutes.



CAUTION: Surfaces/liquids may be hot.

CAUTION: Do not immerse server in water.

NOTE: Soak time may vary depending on amount of coffee buildup in server.

10. Remove and wash brew basket with SolidSense II APSC solution using the provided brush.
11. Rinse brew basket with hot water and place in SolidSense II Sanitizer solution for 1 minute.
12. Remove brew basket from sanitizer solution, rinse sanitizer out completely, invert and allow to air dry.
13. Pull the server handle from front to back to release the lid.
14. Grasp the lid using the two finger holds, then lift straight up to remove.
15. Thoroughly clean inside of server with supplied scrub brush.
16. Empty the Kay® Filter Pouch Cleaner solution from the server into an empty compartment at the 3-compartment sink.

17. Fill the server with clean, hot water until the server is full. Empty the rinse water through faucet.

Repeat if needed until the Kay® Filter Pouch Cleaner is completely rinsed out.

18. Invert the server and allow to air dry



Clean and sanitize server

Procedure

Clean and Sanitize Server (continued)

19. Remove the faucet handle/stem assembly by unscrewing the faucet nut just beneath the faucet handle.
20. Remove the sight gauge by pushing down on the black section above the tube and pulling the tube out.
21. Use supplied brush to clean the faucet opening and the fill tube in the server lid with SolidSense APSC Solution.
22. Disassemble the faucet/stem assembly.
23. Place all faucet parts, lid, and sight gauge in the sink with SolidSense II APSC Solution.
24. Use supplied brush to clean faucet tip and sight gauge.
25. Rinse all faucet parts, lid, and sight gauge in the sink with clean, hot water.
26. Sanitize all faucet parts, lid, and sight gauge in SolidSense II Sanitizer solution for at least 1 minute.
27. Allow all faucet parts to air dry.
28. Wash hands.
29. Reassemble the faucet handle/stem assembly and replace in server.
30. Reassemble the sight gauge.



Clean and sanitize server

Procedure

Clean and Sanitize Server (continued)

- 31. Replace lid in dispenser.
- 32. Pull handle forward.
- 33. Clean the entire outside surface of the server with a clean towel sprayed with multi-surface, sanitizer cleaning solution.

DO NOT clean this equipment with a high-pressure sprayer.
- 34. Replace brew basket and server on brewer.

