






Why	To remove mineral deposits and tea residue that can affect taste	
Time required	5 minutes to prepare	10 minutes to complete
Time of day	At close	For 24-hour restaurants: during low-volume periods

Hazard icons  Electricity  Hot Liquids/Steam  Hot Surfaces  Moving Parts  Chemicals

Tools and supplies



Bucket, clean and sanitized towels

Bucket, soiled towels

Sprayhead cleaning tool

Kay-5 Sanitizer

Procedure

1 Remove and clean brew basket.

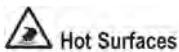
Clean and sanitize the brew basket at the three-compartment-sink.



Tip
Before cleaning and sanitizing the brewer, fill dispensers with enough iced tea to continue serving guests.

2 Remove spray head.

Unscrew the sprayhead counterclockwise.



The spray head area is hot.



Hot water may have collected on the spray head during brewing.

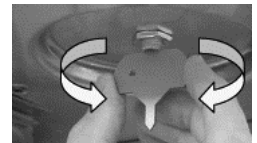
3 Clean spray head.

Rinse the spray head thoroughly. Use the pointed end of the sprayhead cleaning tool to make sure each hole is open and free of mineral deposits.



4 Clean spray head fitting.

A. Wipe the spray head panel with a clean, sanitized towel.
B. Insert the long flat end of the sprayhead cleaning tool into the sprayhead tube as shown and rotate to clean.
C. Insert the pointed end of the sprayhead cleaning tool into the bypass port or vent as shown in Fig 2, and rotate to clean.



5 Reattach spray head.

Screw the sprayhead clockwise.



continued ►

Clean and sanitize brewer (continued)

6 Clean brewer surface.

Wipe the outside surfaces of the brewer with a clean, sanitized towel.



7 Inspect tea reservoir.

Inspect tea reservoir; if leaks, a broken liner or stains are observed, wash, rinse and sanitize per procedures.

