

Why To ensure beverage quality and crew safety

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  Chemicals  Electricity

Tools and Supplies



Procedure

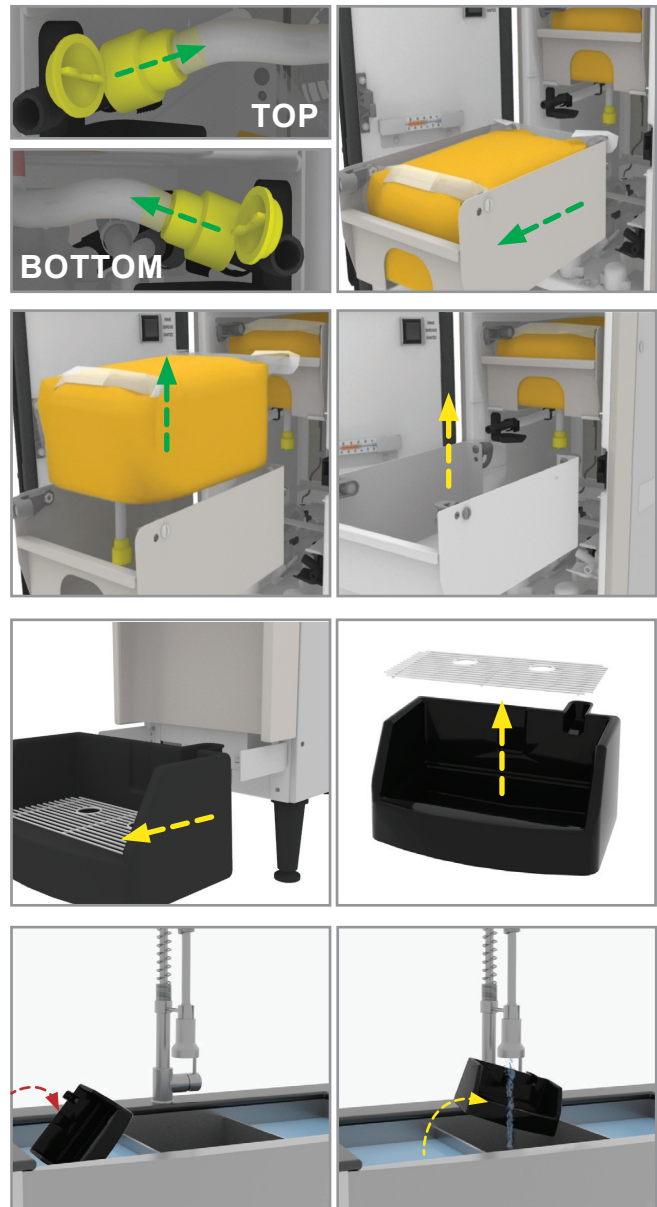
Cleaning and sanitizing



1. Disconnect the product bags from the inlet adapters.
2. Remove bag holder.
3. Remove juice concentrate and store in a separate refrigerator.
4. Remove bag holder.
5. Repeat removal steps for second bag holder and product bag.
6. Remove drip tray.
7. Remove drip tray grate from drip tray.



8. Wash drip tray with SolidSense APSC dispenser using the provided brush.
9. Rinse the drip tray with hot water.



Cleaning and sanitizing (continued)

Procedure

10. Place in SolidSense Sanitizer solution for 1 minute.
11. Remove the drip tray from sanitizer solution, rinse sanitizer out completely, then invert and allow to air dry on counter.
12. Repeat washing and sanitizing steps (5 thru 8) to drip tray grate.
13. Repeat washing and sanitizing steps (5 thru 8) to bag holders.
14. Prepare 2.5 gallons of KAY-5 Sanitizer/Cleaner.
 - Mix 1 packet of KAY-5 Sanitizer/Cleaner with 2.5 gallons of lukewarm water to achieve 100 ppm solution.
15. Pour some of the KAY-5 solution into another small container and set aside.
16. Remove both nozzles from the dispenser.

NOTE: Twist a quarter turn while pulling down.
17. Remove both o-rings from each nozzle.
18. Place nozzles and o-rings into the small container of KAY-5 solution.
19. With the small brush, scrub the interior and exterior of the nozzles and o-rings in the container.
20. Dip cleaning brush into the small container of KAY-5 solution.
21. Scrub the interior of the dispense valves.



Cleaning and sanitizing (continued)

Procedure

22. Wash hands.

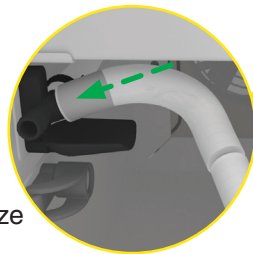
23. Reinstall dispense nozzels.

NOTE: Push up and make a quarter turn to lock.

24. Place an empty container under the dispense nozzels.

25. Place the open end of the cleaning tubes into the 2.5 gallon container of KAY-5 Sanitizer/Cleaner solution.

26. Connect the other end of the cleaning tubes to the inlet adaptors.



27. Locate Rinse/Dispense/Sanitize switch and select SANITIZE.

28. Press and hold any dispense station button for 5 seconds.

NOTE: You can flip the door switch to cancel the sanitizing cycle.

29. Allow the automatic sanitizing process to begin with both sides cleaning and dispensing at the same time.

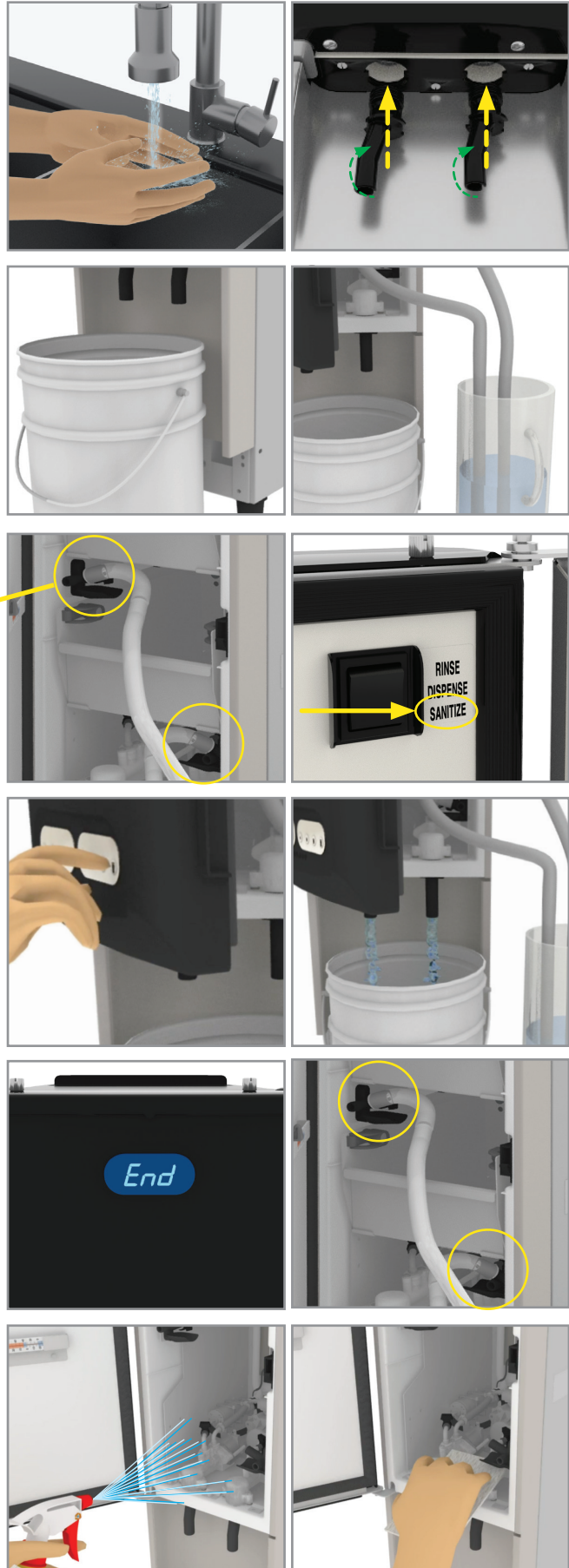
- a. 1 minute continuous dispensing to clean
- b. 5 minute soak
- c. 1 minute continuous dispense to sanitize

30. Display will say “san” - “end” when the sanitize process is complete.

31. Remove the sanitizing tubes.

32. Spray all interior areas of the machine (including the inlet adaptors) with KAY Peroxide Multi-Surface Cleaner & Disinfectant solution (3N1).

33. Next, wipe with a clean, sanitizer-soaked towel.



Cleaning and sanitizing (continued)

Procedure

34. Spray again with KAY SolidSense Sanitizer solution to sanitize.

Allow to air dry.

35. Spray a clean, sanitizer-soaked towel with Peroxide Multi-Surface Cleaner & Disinfectant solution (3N1) and wipe down the exterior of the machine.

36. Replace drip tray.

37. Reinstall bag holders with product bags.

38. Connect the product bags from the clean inlet adapters.

39. Set the door switch to DISPENSE.

40. At each station, press the small serving size twice to purge out the cleaner solution - then discard.

NOTE: Make sure both dispense stations have been flushed out.

