

BISTRO

CLEANING 'BRAVILOR BONAMAT' COFFEE MACHINE

Regular cleaning of the coffee machine will maintain high levels of hygiene and will prolong the lifespan of the coffee machine.

Items needed:

- Large Basin
- Pipe Cleaner (provided with the machine)
- Tablet Espresso Coffee Machine Cleaner (Plus Puly Caff)
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1. Remove all optics from inside coffee machine by opening the black screen cover
 - This includes the grey and yellow plastic optics, clear plastic milk and chocolate dispensers and brewer waste bin.
2. Empty milk powder and chocolate powder left in machine into coffee cups, cover and date them to use after cleaning.
3. Once clear plastic dispensers are emptied, clean and leave over night to air dry.
4. Empty brewer waste bin and clean using dishwasher, ensuring it is returned for machine cleaning process.
5. Behind the coffee machine door there is a small grey button, hold this down to reveal cleaning options on screen.
 - Press on the 'clean brewer' option on screen to flush the brewer.
6. Above waste bin is the brewer with a brown tube connected to it, to the left is a black button which when held down will allow you to pull the brewer out of position.
 - Once the brewer has been removed, put a cleaning tablet in the silver cylinder with the open space and push back in.
7. Follow the guidelines on screen which should include:
 - Flushing the brewer;

- Is the drip tray connected to a drain, and;
- Clean Brewer.

8. This cleaning process should take approximately 10 minutes and when finished will return to home screen.
9. After this, press grey button once again and press the “Flush brewer + mixer” option.
10. Ensure all optics are placed back into machine for this process.
11. Once completed, empty water residue from waste bin and return to home screen.
12. Make sure coffee machine is refilled and ready to use for next day.