

Hygiene and maintenance - Expobar Brilliance

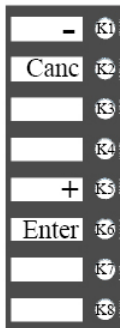
Rinsing and cleaning



RINSING

EVERY DAY

Insert the card in the card reader with the chip downwards, toggle through the menus using "-" or "+" until RINSING is shown on the display, press "enter" to start the operation. Rinsing performs a routine rinsing of the machine feeding pipes. First, the mixer pipes are rinsed and the espresso group pipes last. You can interrupt the process by pressing "canc". The rinsing takes about 1.5 minutes and about 150 ml of water comes out from the drains.



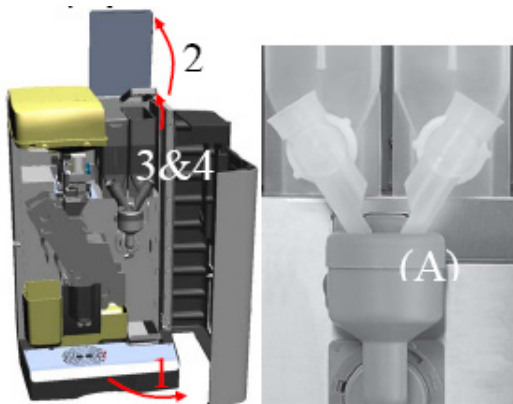
CLEANING WITH TABLETS

EVERY WEEK

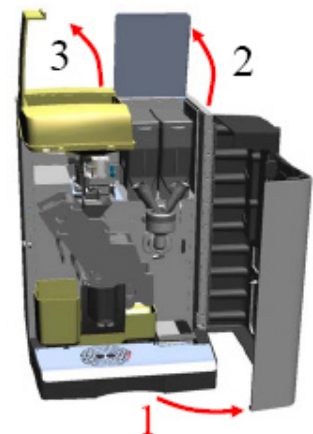
Insert the card in the card reader with the chip downwards, toggle through the menus using "-" or "+" until CLEANING WITH TABLET is shown on the display, press "enter" to start the operation. Remove the card when the display shows OPEN DOOR ADD TABLET. The display on the machine gives you step-by-step information of what to do. The function cleans the inside of the espresso group, the filters and pipes. The cleaning programme takes about 10 minutes and about 1 litre of water mixed with detergent comes out from the drain. **Finally, make one cup of coffee and throw it away!**

Fill ingredients

Attention! Use only natural, roasted coffee beans. Coffee beans of an inferior quality (roasted with a small amount of added sugar) may clog the bean funnel.



- 1.- Open the door of the machine.
- 2.- Open the top lid.
- 3.- Open the lid of the coffee funnel.
- 4.- Fill the funnel with coffee.



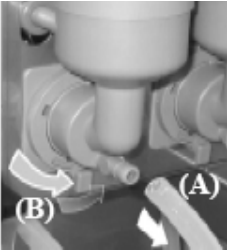
- 1.- Open the door of the machine.
- 2.- Open the top lid.
- 3.- Remove the ingredients containers (to avoid unnecessary spillage in the machine).
- 4.- Lift the lid and fill the ingredient containers.
- 5.- Refit the lids and close the covers.

Check that the feeding pipes from the ingredients containers are directed straight into the steam trap (A). **Attention!** Always use soluble powder drinks suitable for automated vending machines. If other types of soluble powders are used, the mixer may be clogged and water may leak out.

EXPOBAR®

Cleaning the mixer system

1. Loosen the drain hose (A) and turn the selector (B) anticlockwise.



2. Loosen the mixer bowl. Pull straight out (C).



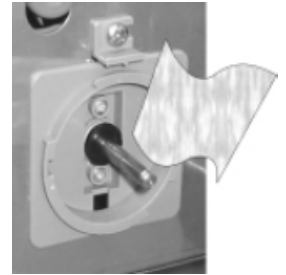
3. Loosen the whisk (D) by pulling it straight out.



4. Loosen the fixing plate. Turn the selector anticlockwise (E) until it stops.



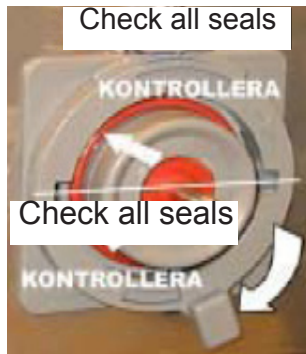
5. Clean with a moist cloth and wipe dry.



6. Wash these parts: Mixer bowl, condensation trap, whisk, fixing plate.



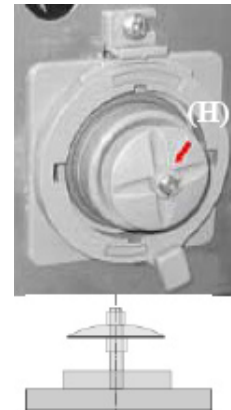
7. Fit the fixing plate by turning the selector clockwise. Check all seals!



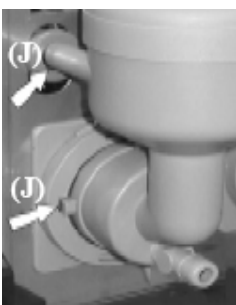
8. Ensure that the plane side of the whisk motor shaft corresponds with the plane side of the whisk. See (G)



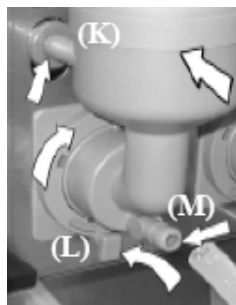
9. Refit by push-fitting the whisk until a click sound can be heard (H).



10. Fit the mixer bowl and the condensation trap as per (J) See image.



11. Push-fit the mixer bowl as per (K) and fix with lever (L). Fit the drain hose (M). (Attention! ensure that all water hoses have been fitted.)



Important with cleaning!

It is important to clean some of the machine parts regularly. This is important for the functioning of the machine, for the quality of the drinks and to fulfil the requirements for cleanliness. Maintenance work must be done with the power switched off. Cleaning must be done every week. Sometimes even more often depending on how often the machine is used. Neutral detergents must be used (avoid detergents that may harm colour or plastic). Never clean the machine by spraying water directly at it.