

CLEANING

Introduction

The perfect coffee experience depends on a perfectly cleaned coffee machine, cooling unit and Flavor Station (option). Increase your product quality! Clean your coffee machine and add-on units at least once a day and more frequently if necessary.

The automatic cleaning process involves cleaning the coffee, cooling unit and Flavor Station (if applicable).



NOTICE

Dirty components

Dirty components can have a negative effect on the function of the machine and the quality of beverages.

- a) Clean the removable components using the 5-step method.



The removable components of the coffee machine, cooling unit, CleanMaster and Flavor Station (optional) are not dishwasher-safe.



Rinsing is not a substitute for daily cleaning! Rinsing is necessary to remove residue build-up in the coffee and milk systems.

The machine automatically rinses after certain time intervals as well as when it is switched on or off.

HACCP



You are responsible for compliance with HACCP (Hazard Analysis and Critical Control Points) principles and food safety in your business. Cleaning your coffee machine in accordance with the Franke coffee machine instructions and using the specified cleaning agents correctly will help you to achieve this.

Required cleaning accessories

- Cleaning tablets
- clean microfiber cloth
- Paint brush
- clean cleaning brush kit
- Cleaning agent cartridge (for cooling unit/Flavor station with EC)
- Paper towel

5-step method



Clean the removable components of your coffee machine using the 5-step method. The display shows you the components that can be removed during cleaning.

Clean the container and accessories of the cooling unit

Clean the containers and accessories, such as the lid, suction hose, suction nozzle, etc. using the 5-step method.

1. Remove coarse dirt with a pointed brush or cleaning brush.
2. Soak components in hot water with a mild dish soap.
3. Wash the components.
4. Rinse the components thoroughly.
5. Dry the components.

Cleaning instructions A800, A1000

Additional areas to be cleaned by hand

- Inner side of the door and door gasket on cooling unit
- Inner surfaces and shelf (if applicable) in the cooling chamber
- Interior, pullout and bottle holders (if applicable) of the Flavor Station

Starting the cleaning process



When the cleaning cycle is complete, the machine either switches back to the maintenance level or the energy saving mode. Your service technician can set the desired option for you.

Starting cleaning via the Cleaning and Maintenance menu



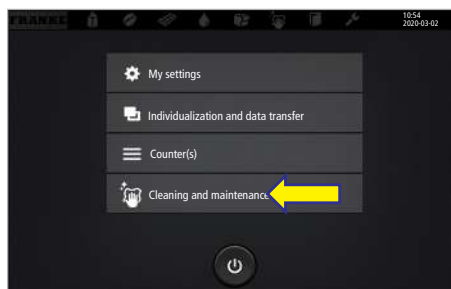
1. On an all-in-one spout remove dirt on the dispensing nozzles with a suitable and clean cleaning brush, before starting the automatic cleaning.



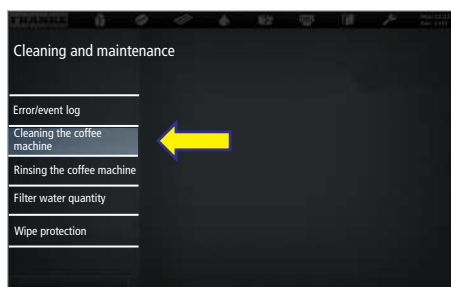
2. Tap the Franke logo.



3. Enter the PIN (1111).
4. Press Ok.

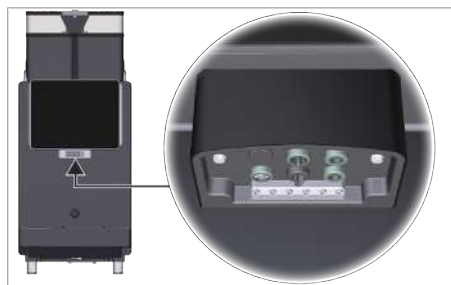


5. Select Cleaning and maintenance.



6. Select Clean coffee machine.
7. Confirm message with Yes to begin the cleaning process.
8. Follow the instructions on the user interface and confirm the completed steps by selecting Next.

⇒ The machine shows the next step.



9. After completing the automatic cleaning process, wipe the all-in-one spout with a paper towel.

Start cleaning for cooling unit SU12 CM

1. Open the door.



2. Pull the milk container forwards.



3. Pull the reversible adapter upwards and from the suction fitting.

4. Turn the reversible adapter 180°.

5. Place the reversible adapter onto the suction fitting.



6. Slide the milk container all the way in.

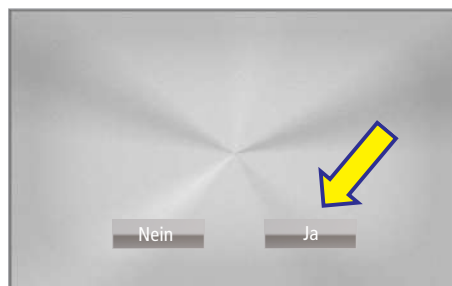


7. Set the switch to the cleaning position.

⇒ The machine switches automatically to the cleaning mode.



8. Close the door.



9. Start the cleaning process by selecting Yes on the operator panel.

10. Follow the instructions on the user interface and confirm by pressing Next.

⇒ The machine guides you to the next step.

Weekly cleaning



Clean the machine components listed in this chapter at least once a week, in addition to the daily cleaning process. Clean the machine immediately if you notice any soiling.

Cleaning the machine surface

1. Clean the surface of the machine with a microfiber cloth.

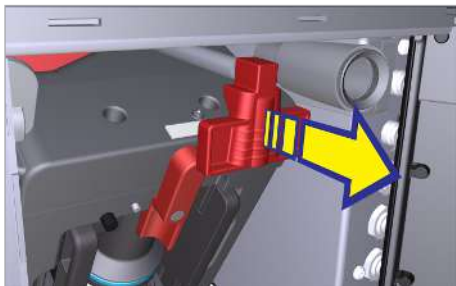
2. Use a mild cleaner if necessary. **NOTICE! Do not use abrasive cleaners.**

Cleaning instructions A800, A1000

Cleaning the bean hopper and powder hopper

- ✓ Only use a microfiber cloth either dry or moistened with water.
- ✓ Do not use any cleaners, as these alter the taste of the coffee.

1. Open the door.



2. Pull the locking slide towards the front up to the stop.



3. Remove the bean hopper and powder hopper (if applicable).

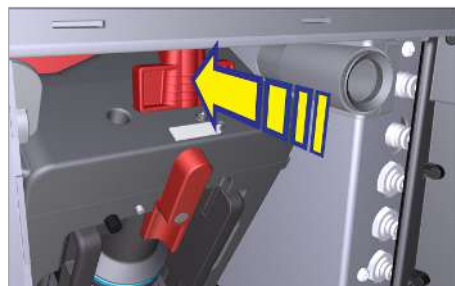
4. Empty the bean hopper and powder hopper (if present).

5. Clean off the oil film on the inside of the bean hopper with a microfiber cloth.

6. Clean the powder hopper with a moist microfiber cloth. Rub the powder hopper dry with a paper towel.



7. Attach the bean hopper and powder hopper (if applicable).



8. Push the locking slide all the way in.

9. Close the door.

Cleaning the screen

1. Tap the Settings symbol at the top left.
2. Select Cleaning and Maintenance.
3. Select Wipe protection.

⇒ The user interface is locked for 20 seconds.

4. Clean the surface with a damp cloth.