

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.

Required cleaning accessories

- Cleaning tablets
- Microfiber cloth
- Paint brush
- Brush set
- Cleaning agent dosing bottle (for Flavor Station with EC)
- Measuring cup
- Spout cleaning device
- Paper towel (for all-in-one spout)

5-step method



Clean the removable components of your Specialty Beverage Station 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 cleaning brush or paint brush.
2. Soak the components in hot water with a mild cleaner.
3. Wash the components.
4. Rinse the components thoroughly.
5. Dry the components.

Additional areas to be cleaned by hand

- Inner side of the door and door gasket on cooling unit

Cleaning instructions SB1200

- Inner surfaces and shelf (if applicable) in the cooling chamber
- Inner surfaces (shaft) of the CleanMaster
- 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



For the Beverage Station with the UT40 cooling unit, the cleaning of the Flavor Station is included in a pre-set cycle under the menu item Cleaning system. If you want to clean the Flavor Station ahead of schedule, this can be performed using Cleaning system with FSU.

If the system is equipped with the SU12/UT12 cooling unit and a Flavor Station, select the menu item Cleaning Flavor Station to clean the Flavor Station ahead of schedule.



1. If equipped with an all-in-one spout, remove any contamination from the dispensing nozzles using a brush before starting the automatic cleaning process.

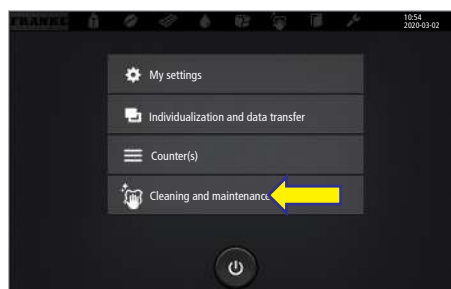


2. Tap the Franke logo.

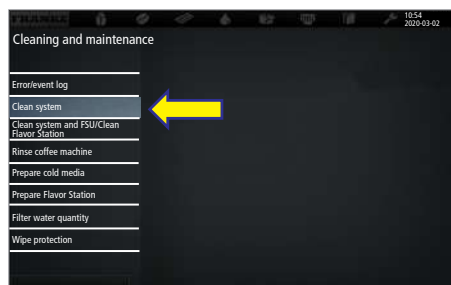


3. Enter the PIN (1111).

4. Press Ok.



5. Select Cleaning and maintenance.



6. Select Clean system.

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.



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.

Weekly cleaning



In addition to the daily cleaning process, clean the Beverage Station components listed below at least once a week. Clean the Beverage Station immediately if you find that it is dirty or clogged.

Cleaning the machine surface

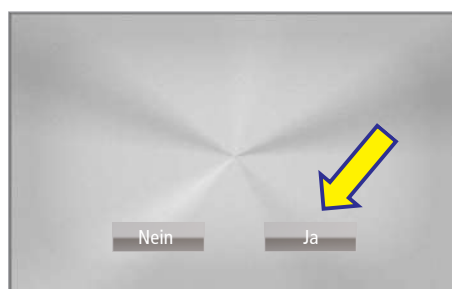
1. Clean the surface of the machine with a damp cloth.

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

⇒ The machine switches automatically to the cleaning mode.



8. Close the door.

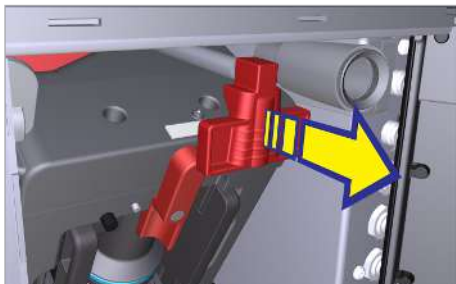


9. Start the cleaning process by selecting Yes on the operator panel.
 10. Follow the instructions on the user interface and confirm by pressing Next.
- ⇒ The machine guides you to the next step.

Cleaning instructions SB1200

Cleaning the bean hopper and powder hopper

- ✓ Use a dry cloth or one that has been moistened with water only.
 - ✓ Do not use any cleaners, as these alter the taste of the coffee.
1. Open the door of the coffee machine.

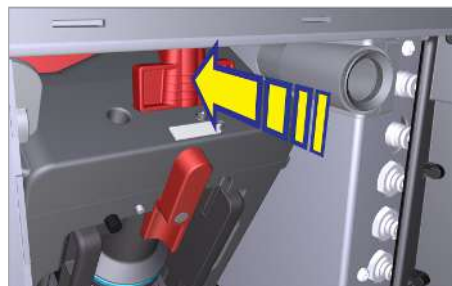


2. Pull the locking slide towards the front up to the stop.
3. Empty the bean hopper and powder hopper (if present).

Cleaning the screen

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

4. Remove the oil film on the inside of the bean hopper using a cloth.
5. Clean the powder hopper with a cloth. Use detergent if necessary. Wipe the inside of the hopper with a dry cloth.
6. Attach the bean hopper and powder hopper (if applicable).



7. Push the locking slide all the way in.
8. Close the door.

⇒ The user interface is locked for 20 seconds.

4. Clean the surface with a damp cloth.