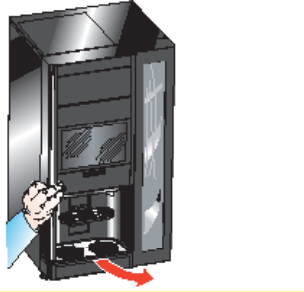


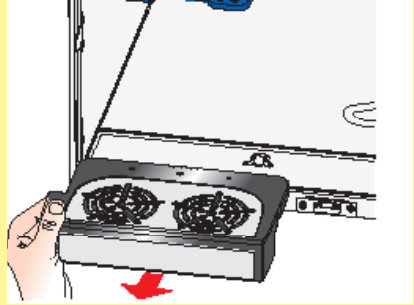
# Quick Reference Guide 9200



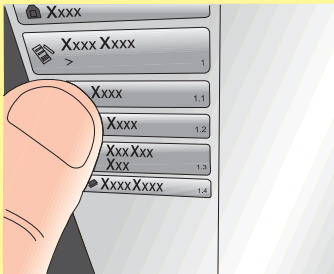
## Regular and Deep Cleanings



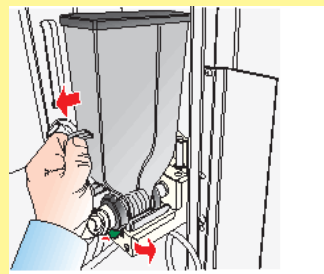
Open the door.



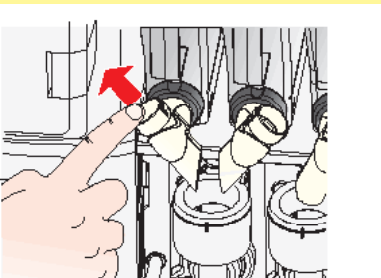
Remove lower drip tray and the upper plate, clean the parts with a sprayed wipe.



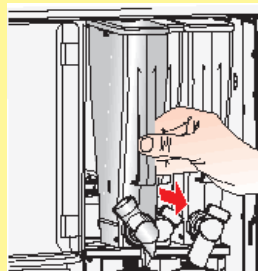
Reset drip tray counter. Tap "Empty solid waste".



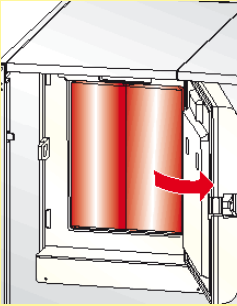
Remove sugar canister (optional): turn it up pull it outward then press the green lever below. Put it on a table.



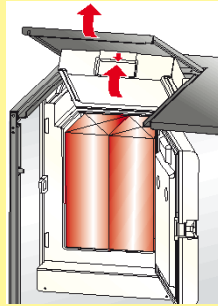
Pull up instant canister outlets.



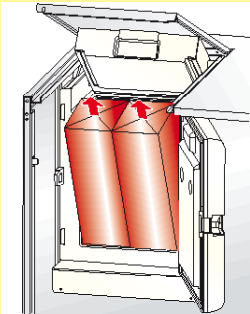
Pull up product outlet then remove instant canister (one at a time).



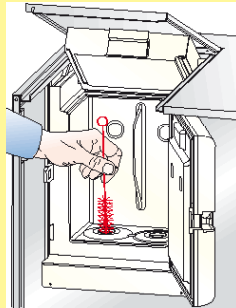
Open the door of the ingredient storage room.



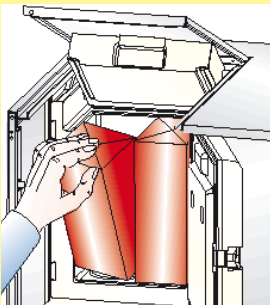
Open and interlock the cabinet top lid and the ingredient storage top lid.



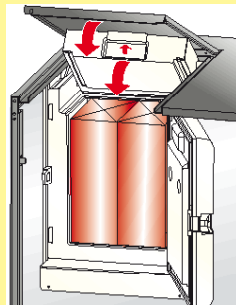
Remove the ingredient packs, if necessary, and replace them. Throw away empty packs.



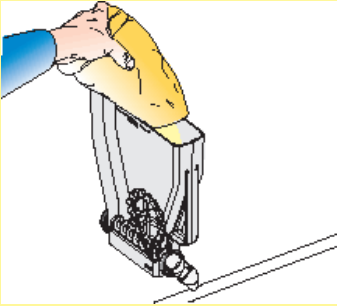
Clean the doser holes in the bottom of the ingredient storage with a clean moist special brush. Clean the ingredient storage with a clean moist cloth.



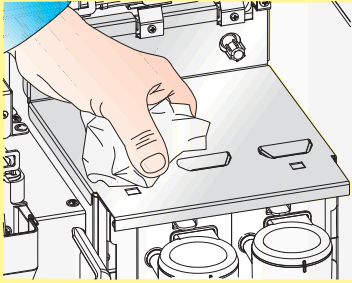
Insert the ingredient packs.



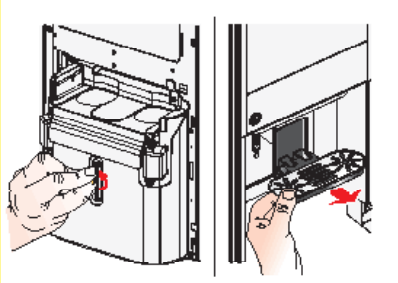
Release the ingredient storage top lid from the cabinet top lid and close both covers.



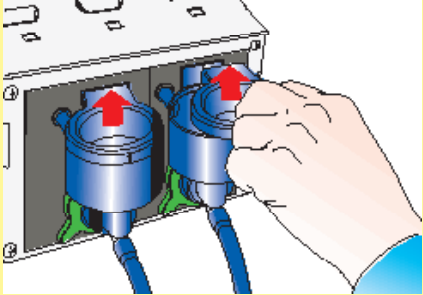
Put canisters on a table, open lids then fill them with products. Clean outside canisters before place them back into machine.



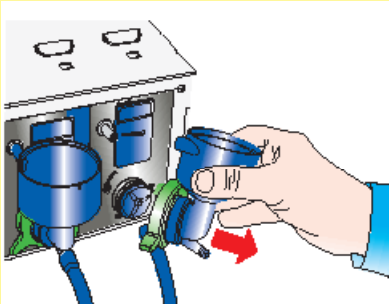
Clean instant canister table.



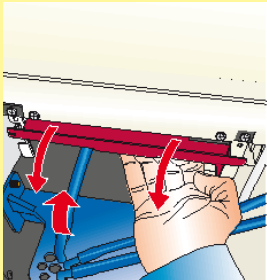
Unscrew the knurl that fix external drip tray, clean external drip tray with a wet wipe. Place it back.



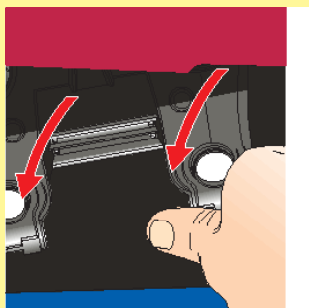
Remove head of mixing bowls, spray into them, clean with wipe and replace the head of mixing bowls.



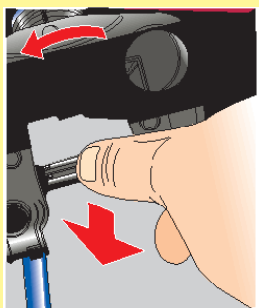
Remove mixing bowls and pipes, exhaust system area and mixer plates. Remove water nozzle.



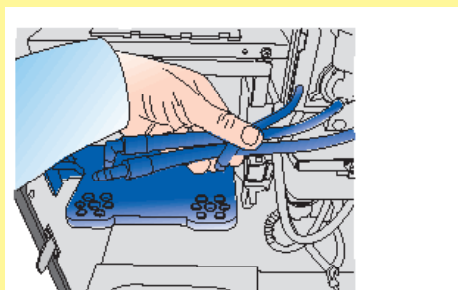
Remove coffee outlet from the holder and pull out red handle.



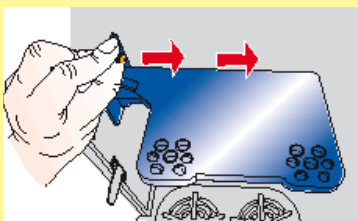
Slide down lower part of the mixing bowl.



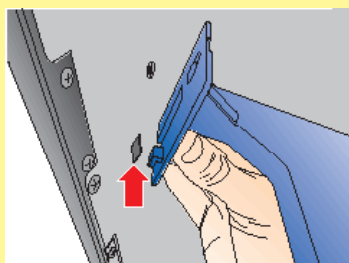
Turn mixing bowl anticlockwise and remove it.



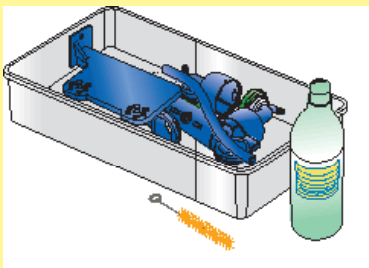
Remove nozzles from support.



Unscrew the knurl on the left side of the cabinet.



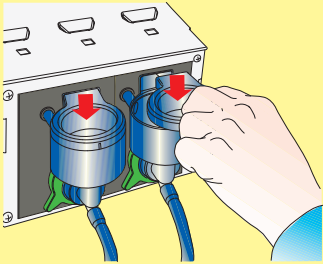
Lift nozzle support up and remove it.



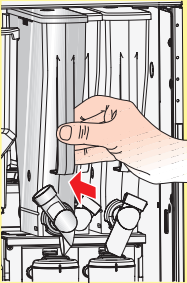
Wash parts using cleaning materials, finally wash with clean water.



Dry the drip tray for nozzles, head of mixers, exhaust system parts.



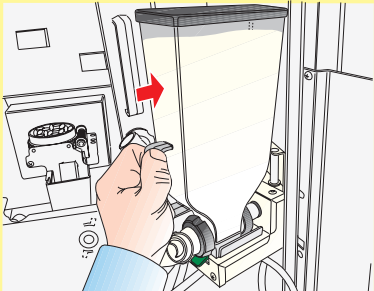
Reassemble dried parts. Be careful with proper positioning of hoses.



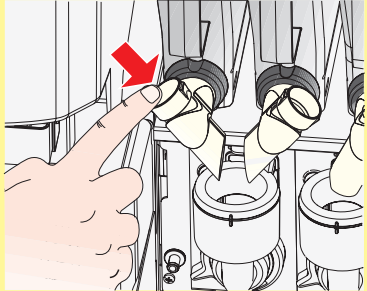
Place back instant canisters, be careful to put them into guidelines.



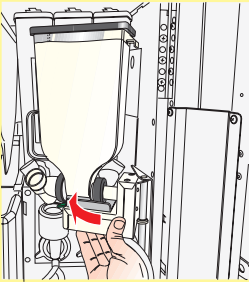
Place mixing bowl back.



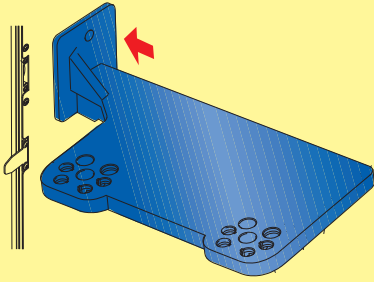
Place back sugar canister, be careful to hear green lever click. (optional)



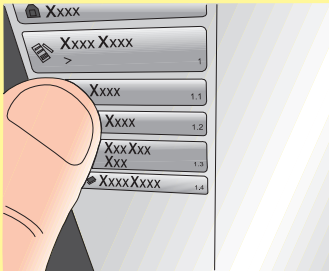
Push down instant canister outlets.



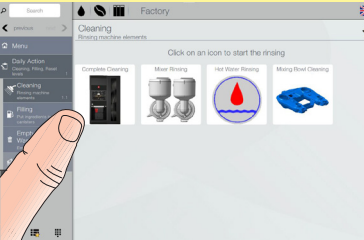
Close sugar shelf (if present).



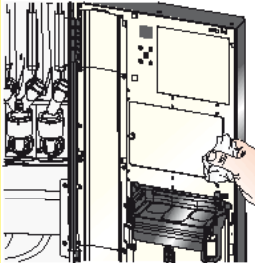
Place back nozzle supports and fix it to machine, Place back the proper hoses.



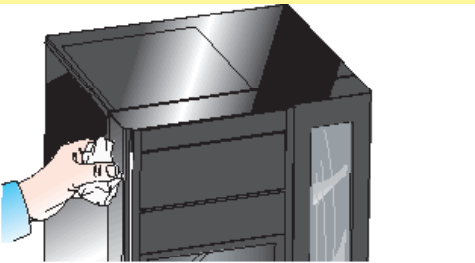
For rinsing: close the door (or simulate door closing by placing the yellow key into its slot select "Wittenborg" then "Maintenance" and "Daily operations".



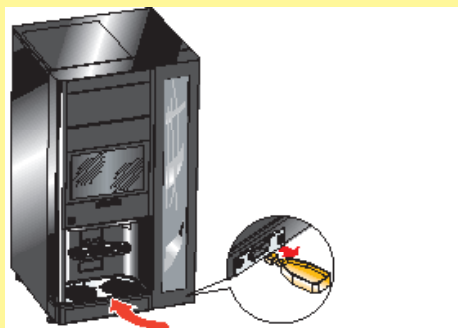
Chose the icon to start rinsing cycle then press OK.



Clean internal and external side of the door.



Clean the whole cabinet with wet wipe.



Fill in the HACCP documentation book. Remove the yellow key, close the door and start up.





# HACCP Guidelines (continued)

## **Replacement**

- Depending on the hardness of water, the brewer filter with gasket must be replaced after approx. 25,000 drinks, even if apparently still efficient.

## **Filing**

- After opening, write the date of opening on the package.
- File the “best before”-date of the package used to fill the machine.
- File service and maintenance reports.

## **Storage of the liquid products**

Store coffee in a freezer at -18 °C/0 °F

- Thaw coffee in a refrigerator at +6 °C/43 °F.  
(This takes approx. 3 days)
- Always use the packs according to the ‘first in first out’ principle. (Observe the ‘best before date’ on the pack).

## **Training**

- Train staff on HACCP guidelines.
- Implement the activities in the work schedules.
- For further questions please contact your service representative

# Cleaning Record Card

Declaration:      This machine has been cleaned in accordance with the cleaning instructions.

		Signature	
Date	Time	Moderate Cleaning	Thorough cleaning

Monthly inspection carried out by the cleaning supervisor	
<b>Date</b>	
<b>Signature</b>	
<b>Comments</b>	

**Keep this card together with the 9200 machine  
(and file it when filled in)**