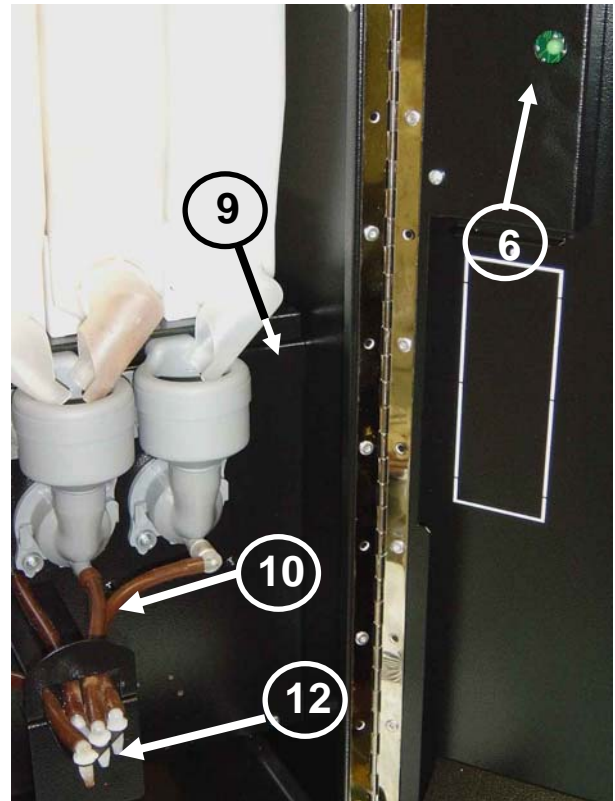
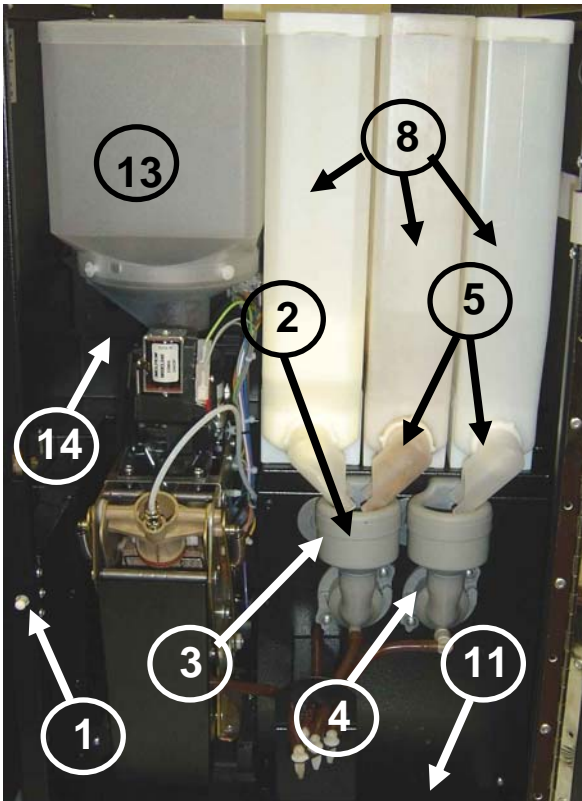


ADIMAC CLASSIC ESPRESSO COFFEE MACHINE

ESSENTIAL CLEANING & MAINTENANCE GUIDE

For effective and hygienic operation, it is important that a simple routine of cleaning and maintenance be performed. The frequency of cleaning will depend on the level of machine use but a daily check and a thorough weekly clean is recommended.



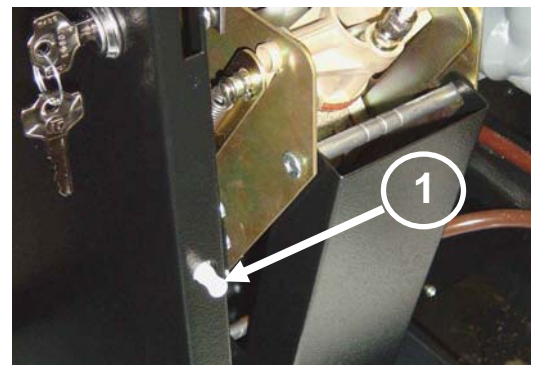
KEY

- | | |
|---|----------------------------------|
| 1. Door switch | 8. Product canisters |
| 2. Upper mixing bowl lip | 9. Vapour vent lid |
| 3. Mixing bowl | 10. Dispensing hoses |
| 4. Mixing chamber | 11. Waste & dregs drawer |
| 5. Product dispensing elbows | 12. Outlet spouts |
| 6. Programming button | 13. Coffee bean hopper |
| 7. Beverage selection buttons (over page) | 14. Bean hopper open/close slide |

The Adimac Classic can be operated while the front door is open. To do this open the door with the key on the left hand side of the machine.

Locate and pull out the white door switch just below the lock (1)

This will restore power to all components in the machine and it may then be viewed in the normal operating mode



NOTE All machines are despatched pre-programmed and have been set for those ingredients currently supplied by your distributor. If other products are to be used, adjustments to water level dosing and product timeouts may be required

The Rinse Cycle – **ESSENTIAL** To be performed on a Daily basis

Pull out the Door Switch on the left side of the machine cabinet (1). Place a cup or container under the outlet spouts. On door inner is located the program button (6). Press once and the front display will indicate "Enter Password". Do not enter any password but press either button "6" or "12" depending on model and hot water will flush through the mixing bowls. At the same time the whipper motors run to assist in cleaning the bowls. Repeat several times if required



Cleaning the Mixing Bowls

If required, the UPPER & LOWER Bowls (2 & 3 below) can be easily removed and washed using warm soapy water.

Twist the product dispensing elbows up (5 front) and remove the UPPER & LOWER bowls (3 & 4). Should the mixing chamber (4) become blocked, it can be removed from its housing by twisting clockwise to release. It should then also be washed and confirmed completely clear.

The product dispensing elbows can also be removed and washed **BUT ENSURE THEY ARE COMPLETELY DRY** before replacing



Do not wash the instant product canisters (8 front) unless changing the product or if they become contaminated. They are difficult to dry and moisture may cause caking or blocking of the product and seizing of the auger.

The vapour vent lid (9 front) can be cleaned by taking out all the product canisters, then lifting and cleaning under the lid with a small brush or vacuum.

The cabinet should be wiped over with a cloth and warm soapy water. **DO NOT USE SOLVENTS** on the surface or damage could result.

DO NOT ALLOW WATER TO ENTER INTO THE ELECTRICAL COMPONENTS

Make sure that the product elbows (5) are redirected into the correct mixing bowls and that the canisters are correctly located. The milk (granulated) canister should always be on the left, chocolate in the centre and Soup/Milo on the right.

BEFORE CALLING FOR SERVICE – CHECK THE FOLLOWING:

1. Is the machine plugged in and power getting to the machine?
2. Is the door closed properly and the On/Off switch at the back lower left turned on?
3. Is the water supply to the machine turned on OR the portable water tank full?
4. Are the canisters filled with soluble product and the Coffee Hopper filled with beans?
5. Have all components been reassembled correctly after cleaning? (Refer diagrams)
6. If the door is open, is the white Door Switch pulled to restore power to the electronics?
7. Refer to the Users Manual for more detailed instructions