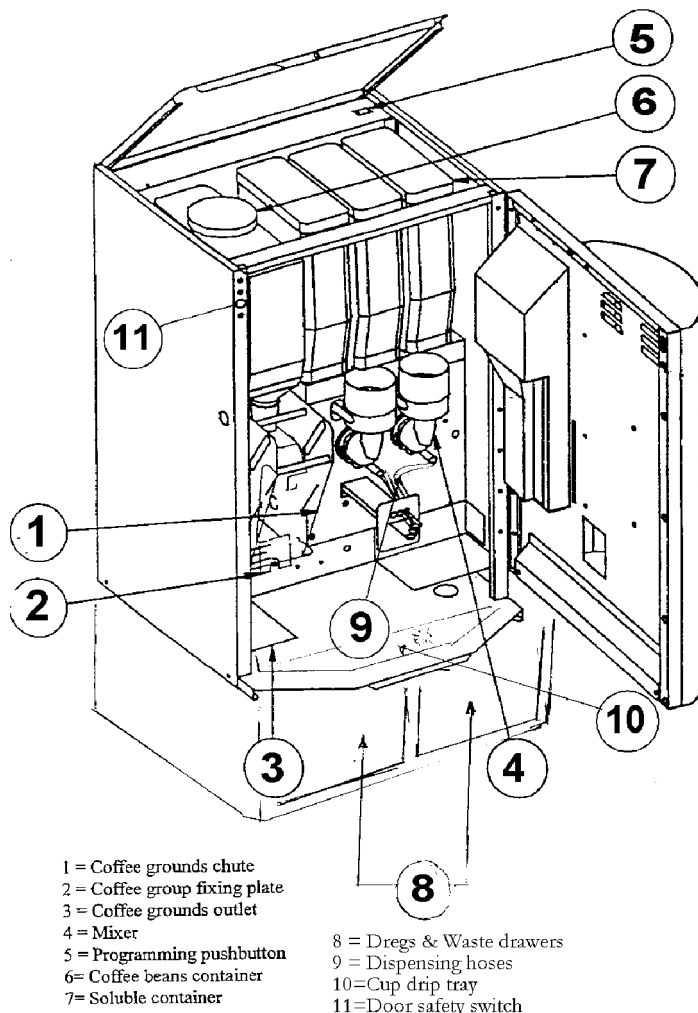


ADIMAC PETIT ESPRESSO COFFEE MACHINE CLEANING & MAINTENANCE GUIDE

For efficient and hygienic operation, it is ESSENTIAL that a simple routine cleaning and maintenance is performed regularly. The frequency of cleaning will depend on the level of machine usage, but a DAILY CHECK and a thorough WEEKLY CLEANING is strongly recommended.

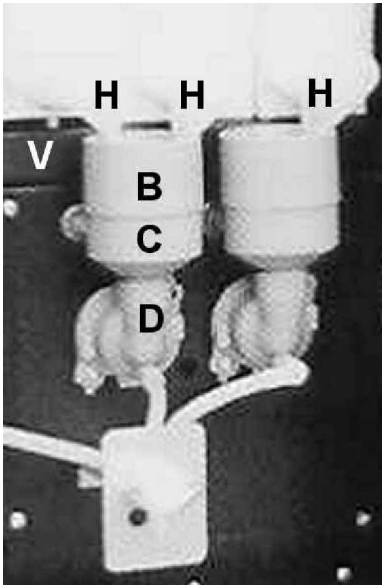
To carry out daily or weekly cleaning, the following procedure is required:

1. Open the front door of the machine using the key on the left hand side. The power to the machine will be turned off (other than the advertising lightbox). Lift the top lid and then close the door. If the door is to remain open, pull the door switch (11) to restore power to all components.
2. IMPORTANT - Take care NOT to press the **RED PROGRAMMING BUTTON** (5) at the same time as pulling the **WHITE DOOR SWITCH** (11), otherwise the machine beverage selections will be reset to the initial (default) factory settings and the machine will require reprogramming.
3. Place a cup or container under the outlet spouts. Press the **RED FLUSH BUTTON** (5) TWICE. This will flush hot water through all of the mixing bowls at the same time the whipper motors will run to assist in the cleaning. If necessary this operation can be repeated several times.



The DRIP TRAY (10) should be rinsed and the drawers for the dregs and water (8) removed, cleaned and replaced.

If required the UPPER and LOWER BOWLS (B & C) can be removed and washed using warm soapy water. Should the mixing chamber (D) become blocked it can be removed by turning in a counter clockwise direction to release and then cleaned in a similar manner. The 2 x MIXING GROUP GASKETS (behind D) should be removed monthly and the rear cleaned thoroughly. Take care when replacing the Mixing Impellers (Whipper Blades) to ensure they are aligned correctly and not binding on the Mixing Bowl



Do not wash the instant product canisters unless changing the product or if they become contaminated, as they are difficult to dry and any moisture may cause product caking or blocking and seizing of the auger (screw mechanism that drives the product out).

The product canister elbows (H) can be washed if required in warm soapy water. MAKE SURE THEY ARE DRY BEFORE REFITTING. The Vapour vent (V) lid can be cleaned under by lifting up and with a small brush or vacuum and damp cloth, removing any residues.

The cabinet can be wiped over with a cloth and warm soapy water. Do not use solvents as they may damage the surface coating.

DO NOT ALLOW WATER TO ENTER INTO ANY ELECTRICAL COMPONENTS

When finished cleaning, make sure that product canister elbows (H) are directed into the correct bowls and that the instant product canisters are in their correct positions and alignment.

The Milk canister always goes to the left, next to the coffee brewer unit, the chocolate in the middle and the third product on the right.

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

BEFORE CALLING TECHNICAL SUPPORT CHECK THE FOLLOWING

1. Is the machine plugged in and the power point switched ON?
2. Is the Door closed properly and the switch at the right hand rear upper side of the unit switched on and illuminated?
3. Is the water turned on to the machine?
4. Is there product in the respective canisters?
5. Have all components been reassembled correctly after cleaning?
6. Please note the machine will not operate with the door open unless the white door switch is pulled.