

CL & PSL50 SERIES

CLEANING AND CARE MANUAL



SpenglerTT_C&CM_EN

Part No.: I0036656_04

spengler

CONTENTS

CONTENTS

MANUAL REVISIONS

INTRODUCTION

4 Cleaning and care overview

SERVICE MENU

5 Access service menu

DAILY CLEANING OVERVIEW

6 Daily cleaning tasks

6 Required equipment

DAILY CLEANING PROCEDURE

7 Step 1: Run Rinse function

8 Step 2: Empty drip tray

9 Step 3: Empty waste bin

WEEKLY CLEANING OVERVIEW

10 Weekly cleaning tasks

10 Required equipment

10 Dishwasher-safe parts list

WEEKLY CLEANING PROCEDURE

11 Step 1: Run Purification function

12 Step 2: Clean waste bin

13 Step 3: Clean spout adaptor, steam traps

14 Step 4: Clean canister chutes

15 Step 5: Clean drip tray

16 Step 6: Clean interior, replace waste bin

16 Step 7: Replace drip tray, cup grill

17 Step 8: Clean exterior, run Rinsing function, test functionality

MANUAL REVISIONS

Rev. #	Date	TSB #	Description
01	Nov. 17, 2017	None	First draft released for technical review.
02	Dec. 07, 2017	None	Modify based on technical review feedback.
03	Dec. 26, 2017	None	Simplify instruction text for global use.
04	Feb. 06, 2018	None	Modify based on technical review feedback second draft.
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INTRODUCTION

Cleaning and care overview

Daily and Weekly Cleaning-

This manual has been optimised for cleaning and care of the dispenser and base cabinet by a trained First Line Operator on a daily and weekly (or every 1000 servings, whichever comes first) basis. As such, it is expressly focused on cleaning the dispenser in the most efficient manner possible while still guaranteeing excellent hygiene is maintained. Please follow the steps in the order they are listed to minimize down time and ensure that no areas are skipped or overlooked.

In order to guarantee that the dispenser always stays clean and hygienic, and delivers excellent beverages at all times, all cleaning steps and cleaning/replacement schedules must be followed exactly as they are listed in this manual. Failure to carry out any of the cleaning and care steps in a timely manner will result in an unhygienic environment which may result in off-tasting/low-quality beverages. Poor cleaning and care habits will also shorten the total life-expectancy of the dispenser and may incur damage which will not be covered under the dispenser manufacturer's warranty.

In all instances pay special attention to information marked *Note:* or *Important!:* since these details may require extra attention, or signal that a part should be replaced during the cleaning visit. Additionally, information marked as *Pro Tip:* offers time-saving hints and tricks that can make cleaning and care easier that can be used at the First Line Operator's own discretion.

If there are any questions as to the application, procedures, or care and service requirements for the dispenser contact Spengler Technical Service, the trained technician who installed/services the dispenser, or the distributor who supplied the dispenser.



Note:

This manual is designed for cleaning and care of the entire range of Spengler CL and PSL50-based dispensers. As such some modules, parts, components and systems may vary in appearance or description from what is shown slightly.

Responsible Person:	Task:	Reference:
First Line Operator	Daily Cleaning	Daily Cleaning
	Weekly Cleaning	Weekly Cleaning
Service Technician	Semi-annual Service	See Spengler CL & PSL50 Series Service Manual
	Annual Service	See Spengler CL & PSL50 Series Service Manual
	Bi-annual Service	See Spengler CL & PSL50 Series Service Manual



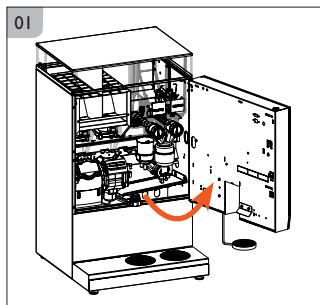
Important:

Daily and weekly cleaning shall only be performed by the First Line Operator while following all required safety practices as outlined during the training session(s).

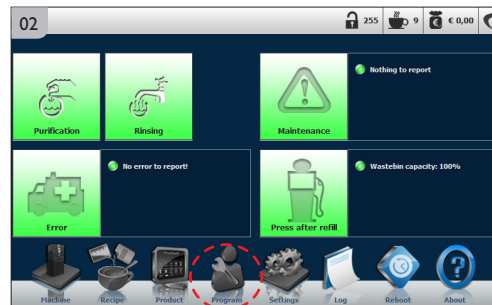
The Semi-annual, Annual and Bi-annual Services (see Service Manual for details) shall only be performed by a trained technician using all required safety equipment as outlined during the training session(s) and service kits from the original equipment manufacturer.

SERVICE MENU

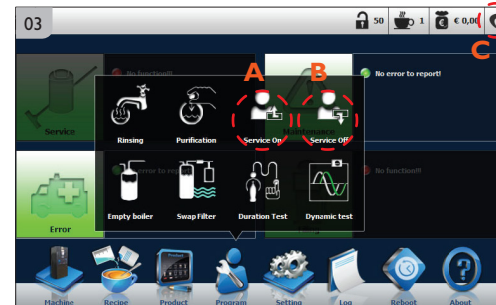
Access service menu



▲ Open door.



▲ Service menu will appear (access level 255 will be granted). Press Program to access basic service functions. Follow on-screen pop-up messages.



▲ Press Service On (A) to enter. Press Service Off (B) to exit. Press Return icon (C) to return to user menu.

DAILY CLEANING OVERVIEW

Daily cleaning tasks

The cleaning tasks listed below are to be done on a daily basis to guarantee great tasting drinks and good dispenser hygiene. Step-by-step instructions are provided on the following pages.

1. Run Rinse function
2. Empty drip tray
3. Empty waste bin



Important:

Daily and weekly cleaning shall only be performed by the First Line Operator while following all required safety practices as outlined during the training session(s).

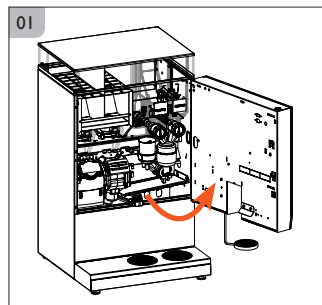
Required equipment

The following cleaning equipment/consumable items are required to perform the daily cleaning procedure:

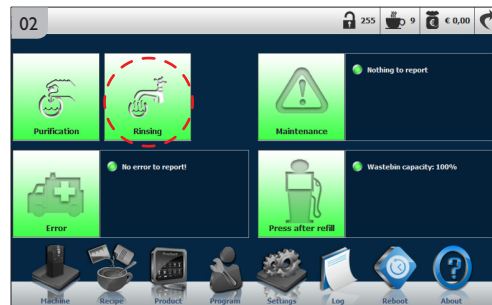
- Door key
- Cleaning cloth/sponge
- Mild kitchen cleaning spray
- Waste bin liner

DAILY CLEANING PROCEDURE

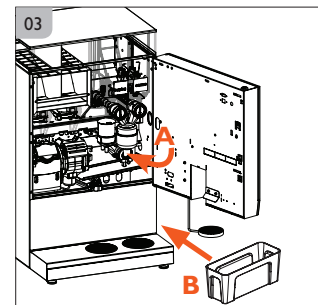
Step 1: Run Rinse function



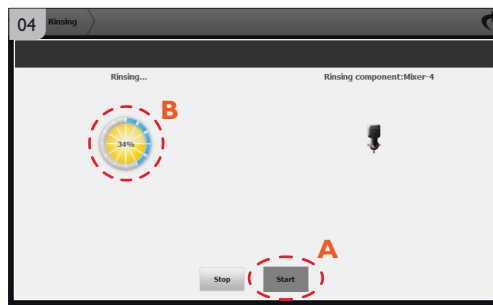
▲ Open door.



▲ Service menu will appear. Press Rinsing. Follow on-screen pop-up messages.



▲ Close door (A). Place a 2L container (B) under outlets.



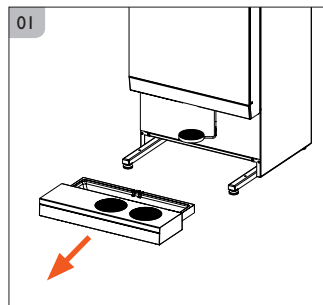
▲ Press Start (A). Wait for rinsing to finish (B).



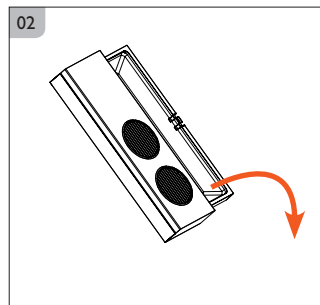
WARNING:
Cleaning water is very hot!

DAILY CLEANING PROCEDURE

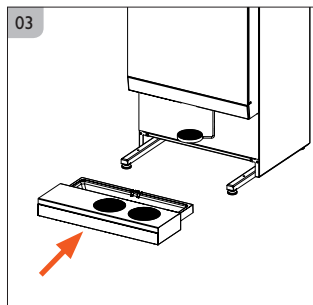
Step 2: Empty drip tray



▲ Remove drip tray.



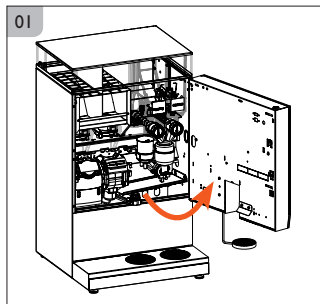
▲ Empty waste water.



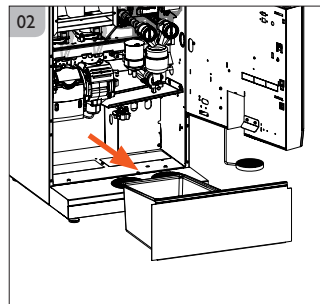
▲ Replace drip tray.

DAILY CLEANING PROCEDURE

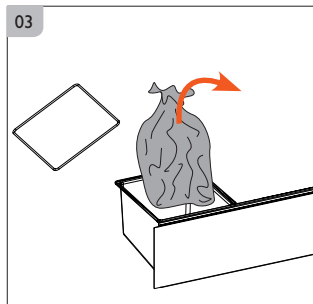
Step 3: Empty waste bin



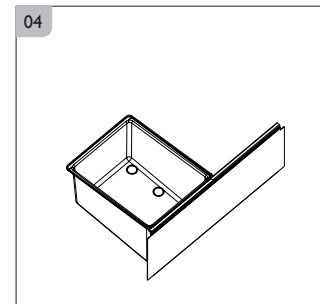
▲ Open door.



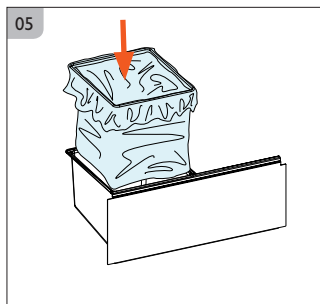
▲ Remove waste bin.



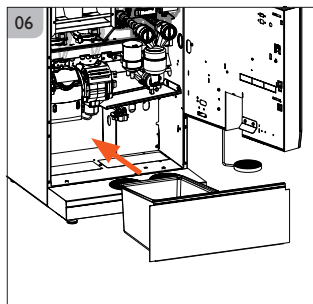
▲ Remove used bin liner.



▲ Clean waste bin. Dry after washing.



◀ Place new bin liner in the waste bin.
Secure with retaining ring.



◀ Replace waste bin.

WEEKLY CLEANING OVERVIEW

Weekly cleaning tasks

The cleaning tasks listed below are to be done on a weekly basis (or after every 1,000 servings if the daily expected average is exceeded) to guarantee great tasting drinks, good dispenser hygiene and to prevent premature dispenser/parts failure. Step-by-step instructions are provided on the following pages.

1. Run Purification function
2. Clean waste bin
3. Clean spout adaptor, steam traps
4. Clean canister chutes
5. Clean drip tray
6. Clean interior, replace waste bin
7. Replace drip tray, cup grill
8. Clean exterior, run Rinsing function, test functionality



Important:

Daily and weekly cleaning shall only be performed by the First Line Operator while following all required safety practices as outlined during the training session(s).

Required equipment

The following cleaning equipment/consumable items are required to perform the weekly cleaning procedure.

- Door key
- Cleaning cloth/sponge
- Mild kitchen cleaning spray
- Glass cleaning spray
- Waste bin liner
- Spengler cleaning tablets (article number 10018243)

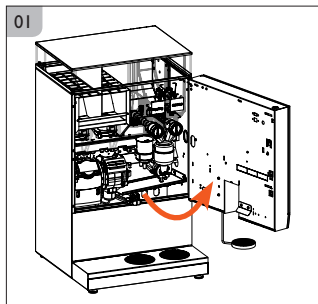
Dishwasher-safe parts list

The following parts can be washed in a residential grade dishwasher (with water temperature not exceeding 70°C).

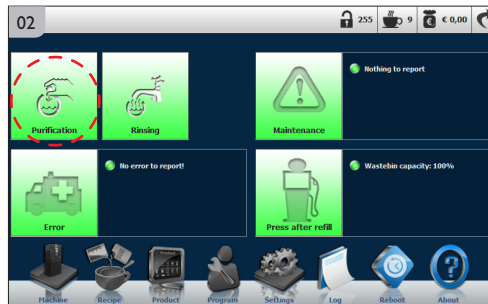
- Steam traps
- Canister chutes

WEEKLY CLEANING PROCEDURE

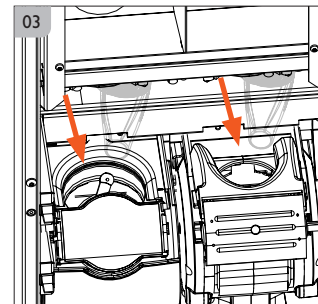
Step 1: Run Purification function



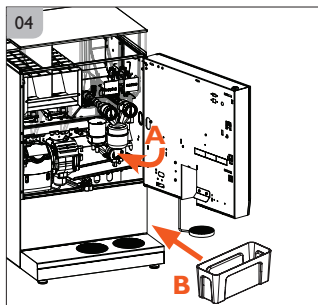
▲ Open door.



▲ Service menu will appear. Press Purification.

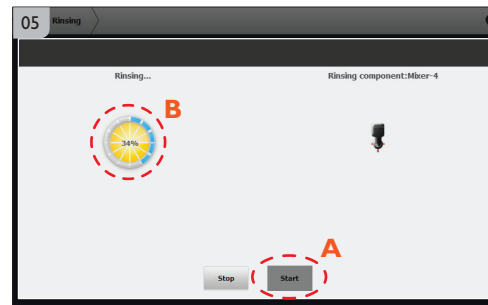


▲ Place one cleaning tablet inside each brewer.



◀ Close door (A). Place a 2L container (B) under outlets.

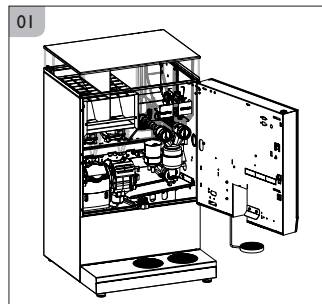
WARNING:
Cleaning water is very hot!



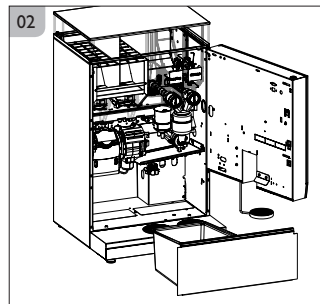
◀ Press Start (A). Wait for cleaning to finish (B).

WEEKLY CLEANING PROCEDURE

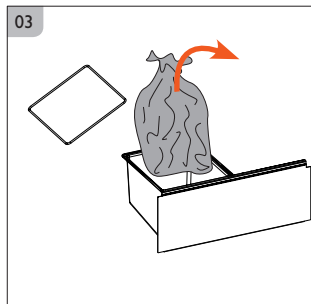
Step 2: Clean waste bin



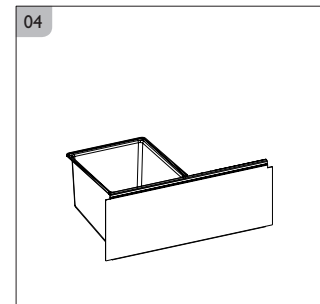
▲ Open door.



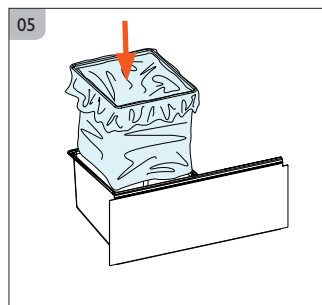
▲ Remove waste bin.



▲ Remove used bin liner.



▲ Clean waste bin. Dry after washing.



◀ Place new bin liner in the waste bin. Secure with retaining ring. Set aside.

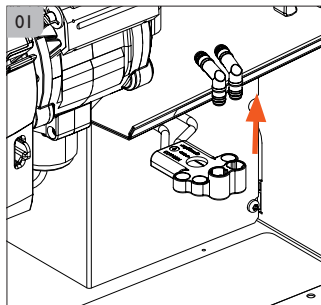


Note:

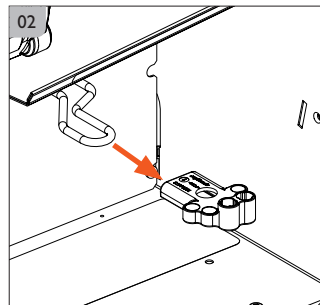
For a dispenser mounted on a base cabinet, the waste bin inside the dispenser is replaced with a waste chute to direct waste into the bin located inside the cabinet. Removal and cleaning of these items is simple, and necessary cleaning and care steps are the same as listed above.

WEEKLY CLEANING PROCEDURE

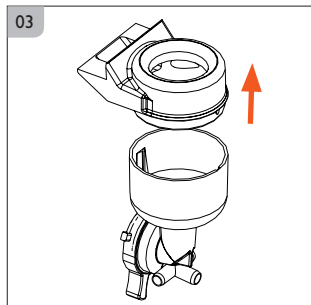
Step 3: Clean spout adaptor, steam traps



▲ Disconnect ingredient spouts from spout adaptor. Keep tubes connected to mixers/brewers for now.



▲ Pull spout adaptor forward to separate it from support arm. Wash spout adaptor under running water and scrub any dried coffee/ingredient residue with a brush to remove it. Dry after washing. Reassemble in reverse order.



▲ Pull steam trap straight up to remove it from mixer (repeat for each mixer). Wash all parts under running water and scrub any dried coffee/ingredient residue with a brush to remove it. Dry after washing. Reassemble in reverse order.

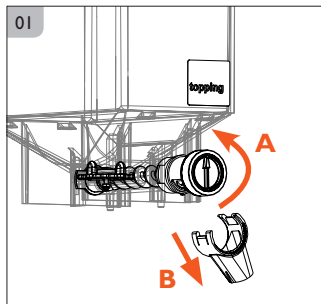


Pro Tip:

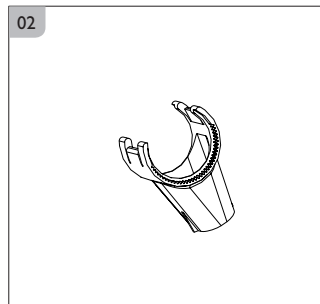
Save time by exchanging dirty parts with clean spares and washing and drying the dirty parts later (in a dishwasher if dishwasher-safe) then reusing them during the next weekly cleaning.

WEEKLY CLEANING PROCEDURE

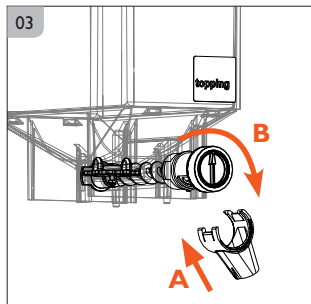
Step 4: Clean canister chutes



- ▲ Close canister outlet gates by rotating so arrows point straight up (A) to prevent spillage. Remove ingredient chutes by pulling straight down (B).



- ▲ Wash chutes under running water and scrub any dried coffee residue with a brush to remove it. Dry parts washing.



- ▲ Snap chutes back onto canister outlets (A). Reopen canister outlet gates by rotating so arrows point straight down (B).

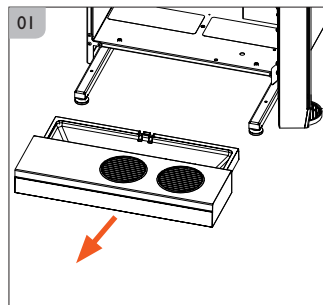


Pro Tip:

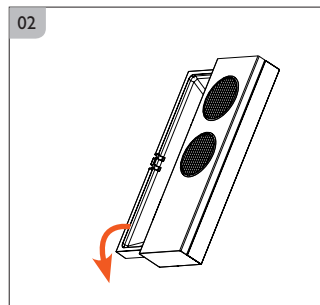
Save time by exchanging dirty parts with clean spares and washing and drying the dirty parts later (in a dishwasher if dishwasher-safe) then reusing them during the next weekly cleaning.

WEEKLY CLEANING PROCEDURE

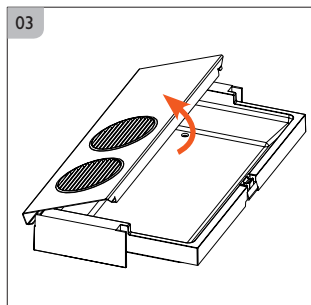
Step 5: Clean drip tray



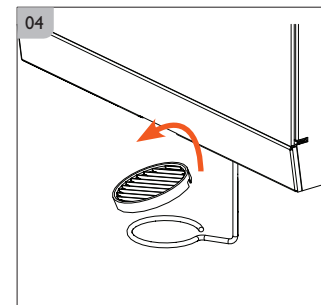
▲ Remove drip tray.



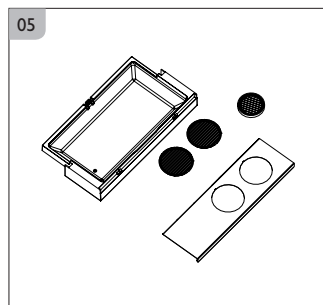
▲ Empty waste water.



▲ Remove cup shelf by gripping and rotating inside edge of shelf upward approx. 2cm then slide it forward.



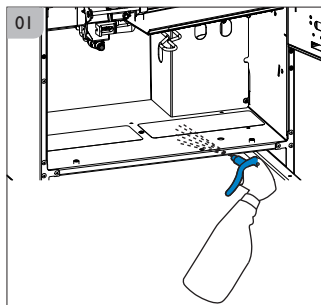
▲ Remove cup shelf grill by rotating up and away from support stem.



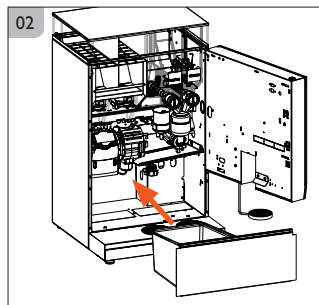
◀ Wash all parts under running water and scrub any dried coffee residue with a brush to remove it. Dry all parts. Reassemble in reverse order.

WEEKLY CLEANING PROCEDURE

Step 6: Clean interior, replace waste bin

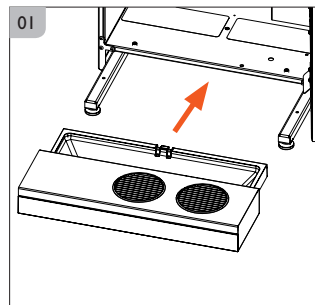


▲ Use mild kitchen detergent and damp cloth/sponge to remove any dried-on coffee or ingredients on any of the interior surfaces. Dry all damp surfaces after cleaning.

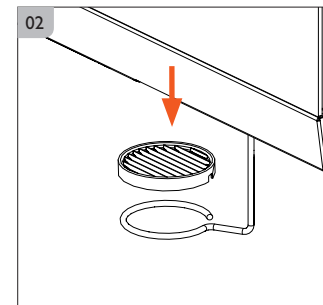


▲ Replace waste bin.

Step 7: Replace drip tray, cup grill



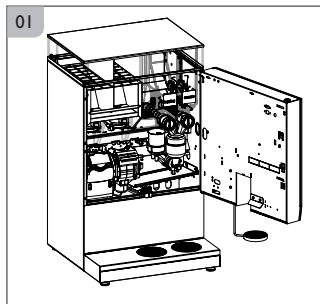
▲ Replace drip tray.



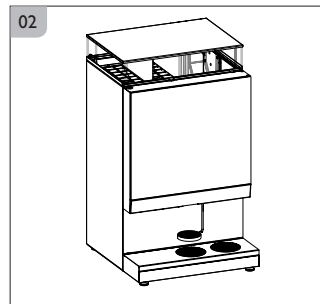
▲ Replace adjustable cup grill onto support stem.

WEEKLY CLEANING PROCEDURE

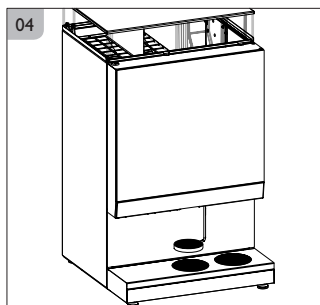
Step 8: Clean exterior, run Rinsing function, test functionality



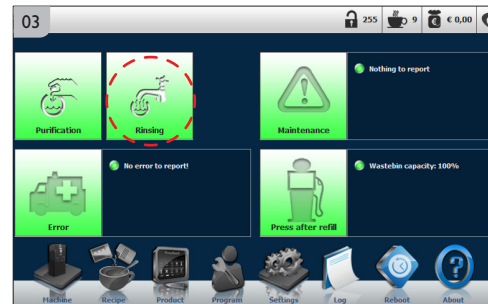
- ▲ Inspect interior of dispenser to confirm all parts are replaced properly and all tubes are routed correctly.



- ▲ Close and lock door. Clean exterior painted and bare metal panels and plastic and glass surfaces with glass cleaner.



- ▲ Make a test drink using as many ingredients as possible to confirm all parts are reinstalled and working correctly.



- ▲ Run Rinsing function (see Daily Cleaning Procedure, Step 1 for details if necessary). When finished, open door and check for leaks.



Important!:

Making test drinks is a critical step to ensure that all parts have been reinstalled correctly to ensure that the dispenser is fully functional for future users.



Pro Tip:

If the first test drink is not satisfactory try making one more test drink using the same recipe then check it again. Due to handling, some ingredients may not be settled and/or dispensed properly until after the dispenser has cycled once or twice. If the second test drink is still unsatisfactory, unlock and open the door and perform a visual inspection to determine if any part has not been reinstalled correctly. Make adjustments as necessary then try the test drink(s) again.



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