



See also the "Safety and warranty" and "Care" chapters in the operating instructions.

CAUTION! Risk of machine damage!



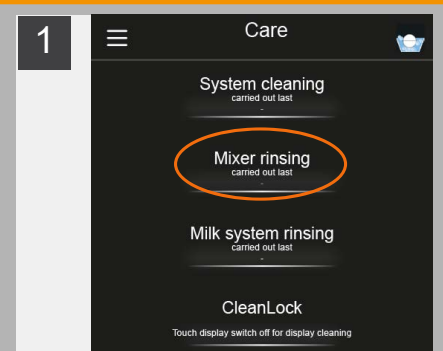
There is a risk of scalding in the area where beverages, hot water and steam are dispensed. Never reach under the dispensing points while the machine is dispensing or during cleaning.

CAUTION! User at risk!



The touch screen can suffer damage from improper handling. Never press the touch screen using force, strong pressure or pointed objects. Do not use abrasive cleaning products. Never spray glass cleaning products directly onto the touch screen.

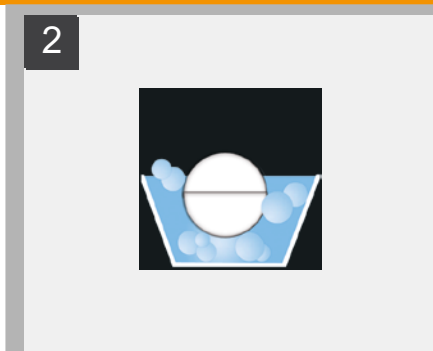
Daily cleaning program



Mixer rinsing

- ▶ Call up the [Care] menu.
- ▶ Select [Cleaning programmes].
- ▶ Select [Mixer rinsing].
- ▶ Follow information on the display.
 - The mixer rinsing starts independently. Duration about 10 min.

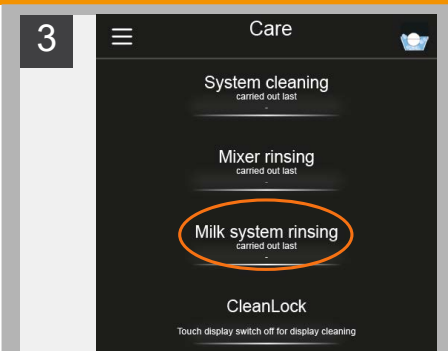
Rinsing should be performed before starting operation and after the end of the business day. Mixer rinsing also forms part of the system cleaning procedure to be performed weekly.



Milk system rinse

- ▶ Select [Care] menu.
- ▶ Select [Cleaning programmes].

A milk system rinse also forms part of the weekly system cleaning procedure. Independent starting is useful if there are long breaks between milk beverages being dispensed.



- ▶ Select [Milk system rinsing].
- ▶ Follow information on the display.
 - The milk system rinsing starts independently. Duration about 10 min.

The rinsing process rinses out the milk hose and the milk foamer.

Daily manual cleaning



Cleaning the CleanLock control panel

- ▶ Select [CleanLock].
 - 15 sec countdown begins.

The touch display is reactivated 15 sec after the last time it is touched.



Cleaning the grounds container

- ▶ Empty the grounds container.
- ▶ Rinse the grounds container with running drinking water.
- ▶ Clean with a damp cloth.
- ▶ Dry and reinsert.
 - Grounds container cleaned and ready for use.

Cup grid rests on the grounds container. Always hold the cup grid when emptying the grounds container.



Drip tray

- ▶ Raise slightly at the front and lift it out.
- ▶ Remove the drip grid.
- ▶ Clean using a cleaning brush.
- ▶ Clean the drip tray thoroughly.

Hot liquids could be in the drip tray. If the drip tray does not correctly engage, there is a risk of burns from hot fluids. Carefully move the drip tray.

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- ▶ Thoroughly clean SteamJet outlet and cover with the supplied cleaning brush.

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- ▶ Then rinse the drip tray and drip grid with clean drinking water.
- ▶ Dry drip tray and drip grid, put them together and reinsert.

Always make sure drip tray is positioned correctly. Reinstall it carefully so that no unintended water leakage occurs.

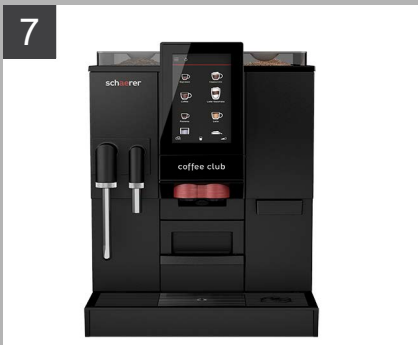
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Cleaning the housing

- ▶ Switch off coffee machine using [On/Off] switch.
- ▶ Allow the machine to cool down.

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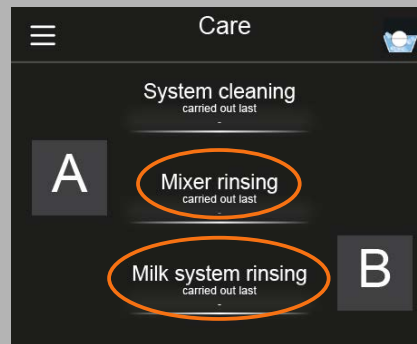


- ▶ Clean housing of the cooled machine with a damp cloth.
- ▶ Dry using a fine woollen cloth.

Housing is cleaned.

There is a risk that scratches or dents will occur during cleaning. Do not clean with abrasive agents or similar. Use only very mild cleaning products. Do not use any strong alkaline, alcoholic or degreasing products. Only use soft cloths for cleaning.

Separate programmes



Option 1: Mixer rinsing

- ▶ Select [Mixer rinsing] [A] in the "Care" menu.
- Mixer rinsing is started.*

Option 2: Milk system rinse

- ▶ Select [Milk system rinsing] [B] in the "Care" menu.
- Milk system rinsing is started.*

Milk system rinsing and mixer rinsing can be performed separately, see above.