

CLEANING AND PREVENTATIVE MAINTENANCE FOR FETCO BREWERS

After Each Brew:

1. Dispose of coffee grounds and rinse brew basket.
2. Never strike a brew basket or hit it against a hard surface. This will damage the brew cone, and may also damage the brew basket support rails
3. Drain any remaining coffee from dispenser and quickly rinse with hot water before reuse.

Every Day:

1. Wash brew basket with hot soapy water.
2. Pull the cascading spray dome from the spray head, it is magnetically attached. Caution, parts may be hot from use. Use gloves and / or a heavy towel to remove.
3. Using hot soapy water, clean the top of the spray housing under the cascading spray dome
4. Wash off any film and debris from spray dome and reattach cascading spray dome. Use vinegar if lime scale filming is present.
5. Clean dispensers with hot suds water and a brush, rinse and air dry.
6. Use only a soft cloth and hot suds on the outside to avoid scratches. Never use abrasives that will scratch the surface of the stainless steel.

Weekly:

1. Perform all regular daily cleaning procedures
2. Thoroughly clean dispensers per attached dispenser cleaning procedure starting on the next page.

Quarterly Maintenance:

1. Inspect all fittings and hoses for leaks.
2. Check dispense tube seals for leaks. Replace if necessary.
3. Inspect inside of tank for lime deposits. De-lime tank (procedure on last page) and probes if necessary.
4. Inspect hot water faucet seat cup for wear. Replace if necessary.
5. Check water temperature, adjust if necessary.
6. Check brew levels, adjust timers if necessary.