

FETCO



CLEANING & PREVENTATIVE MAINTENANCE

For Fetco XTS, V+ & Extractor Series Brewers & Luxus Dispensers

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 or Semi Annual Scheduled Maintenance:

1. Perform all regular daily cleaning procedures.
2. Thoroughly clean dispensers per attached dispenser cleaning procedure starting on the next page.
3. Inspect all fittings and hoses for leaks.
4. Check dispense tube seals for leaks. Replace if necessary.
5. Inspect inside of tank for lime deposits. De-lime tank (see procedure on last page) and probes if necessary.
6. Inspect hot water faucet seat cup for wear. Replace if necessary.
7. Check water temperature, adjust if necessary.
8. Check brew levels, adjust timers if necessary.

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WATER TANK CLEANING PROCEDURE

(for Urnex or Scale Kleen type food-safe products)

IMPORTANT: this procedure must be performed by a trained service technician.

This procedure is not intended for the general public or for the end user.

1. Machine should be up to temp and ready to brew before starting this procedure. The machine needs hot water to activate the cleaning chemicals.
2. Turn off the brewer main power switch and circuit breaker, unplug the brewer (if this is possible) and test for NO power.
3. Remove the circular tank access cover at the top of the tank. (Caution tank will probably be hot) and set it to the side.
4. Pour in de-scaling solvent through the access cover and stir to dissolve the powder.
5. Let descaling solution sit for 45-60 minutes and then use a brush to knock any scale and lime deposits loose wherever possible.
6. Drain all water from tank of brewer. (Drain plug is located at back of brewer).
7. Vacuum any excess debris from inside of tank with a shop-vac if possible.
8. Restore power to brewer, turn brewer on, brewer will re-fill tank and heat automatically.
9. Run at least 3 brew cycles to remove any excess cleaning chemicals from the unit. (Repeat if needed). Use sanitizer if required.
10. Make sure there is no residue left from the cleaning procedure.



CARING FOR YOUR **FETCO**

THERMAL DISPENSER



IMPORTANT: DO NOT overfill or submerge dispenser in water.
DO NOT submerge the funnel assembly in water.
Damage caused by doing this will void the factory warranty.



-Remove the digital funnel assembly from the dispenser. With normal cleaning, the funnel will operate properly for many years.

-Wipe the funnel with a damp cloth of warm soapy water.

NOTE: DO NOT SUBMERGE the funnel assembly in water or any other liquid.

-Makes sure the gold contacts on the funnel are clean. If there is coffee buildup on the funnel contacts, use vinegar to clean them.

-Avoid using very abrasive products to clean the gold funnel contacts, as this may damage the funnel.

-Before cleaning dispenser, be sure that all of the residual coffee in the dispenser has been emptied out.

-Fill the dispenser 3/4 full with very hot water. **DO NOT overfill or submerge the dispenser.**

-Add a food-safe cleaning solution like Urnex or Scale Kleen which should be used according to the packet instructions. Let solution work for 1-2 hours and then rinse with warm water and sanitize.

-Do not use any stainless steel polishes or cleaners on any plastic parts, this will cause the plastic to prematurely fail, which will not be covered under warranty.

-Do not use abrasive cleaners, brushes or scouring pads that will damage the stainless steel and / or the plastic parts.

CARING FOR YOUR FETCO THERMAL DISPENSER

(continued)



IMPORTANT: DO NOT use any stainless steel polishes or cleaners on any plastic parts, this will cause the plastic to prematurely fail, which will not be covered under warranty.

DO NOT use abrasive cleaners, brushes or scouring pads that will damage the plastic parts.



-Remove the drip tray by depressing the button on the back of the dispenser while pulling forward on the front of the drip tray.

-Discard any coffee from the tray. Clean the tray and stand with warm soapy water and rinse the drip tray before replacing.



-Empty out the dirty water through the faucet.

-Remove the faucet guard by unscrewing the lock nut under the dispenser. Clean with warm soapy water and then rinse thoroughly.



-Lift up on the grey knob under the faucet and turn the faucet 180 degrees. Then pull forward to remove the faucet.

-Using a small brush clean the dispense tube and faucet. Rinse and reinstall the faucet.