

AUTOMATED BEVERAGE SYSTEM

Card No: BE-94-D1

Clean ABS 2.0

Frequency

Daily

Models

Cornelius ABS 2.0

Estimated Time to Complete

15 Minutes

Health and Safety Hazards



Slippery Floors



Chemicals

Food Safety



Wash and dry hands **before and after** performing this task

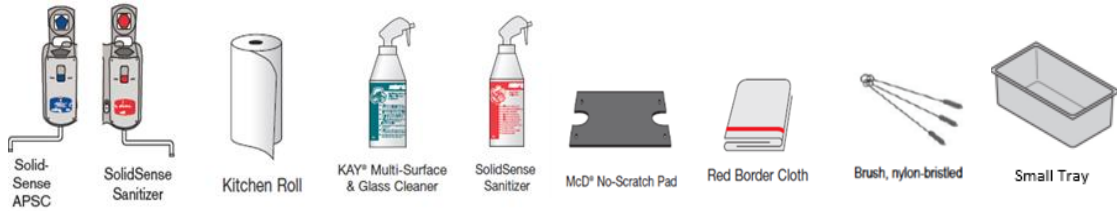


Ensure nuts, bolts & screws are tight



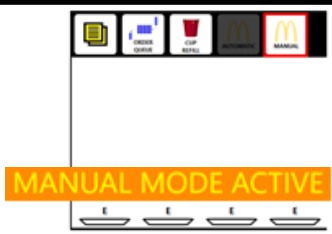
Inspect equipment. Do not use if damaged

Equipment and Cleaning chemicals



1

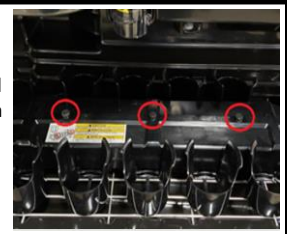
Set ABS to manual mode.
Press the 'Manual' button in the left hand screen to place unit in Manual mode.



2

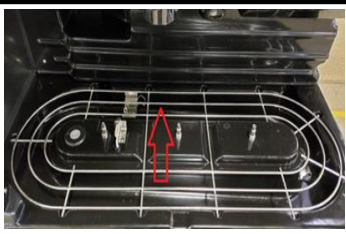
Remove cup conveyor cover and conveyor assembly.

Loosen the 3 thumbscrews by hand that hold the cup conveyor cover in place by turning them counter-clock wise. Remove the conveyor cover and conveyor assembly by lifting up.



3

Remove drip tray grille.
Remove the grille from the drip tray and set it aside. Remove any foreign objects from the drip tray and throw them away.



4

Clean drip tray.

Use a clean, sanitized towel and McD APSC solution to clean the drip tray. McD APSC, Sanitizer solution



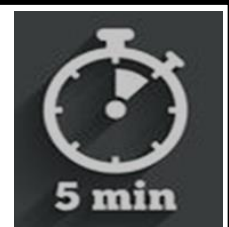
5

Clean the splash panels.
Wipe down drip-tray and splash panel with a clean cloth to remove any soapy residue.



6


Wipe down drip-tray and splash panel with a clean cloth to remove any soapy residue. Spray McD DSCP sanitizer all around the drip-tray and splash panel. Let air dry for 5 minutes



7

Remove the Nozzle

Remove the outer nozzle housing by rotating it in the clockwise direction and then pulling down.



8

Remove the Diffuser

Remove the diffuser by pulling down.



9

Nozzle & Diffuser Cleaning.


Remove the silicone gasket from the diffuser.



10

Back Room Cleaning.


Collect grill, conveyor, and all nozzle components and bring to back room.



11

Cleaning the Nozzle and Diffuser parts.


Prepare a small bucket of McD DSCP all purpose cleaner. Place outer nozzle housing, diffuser, and gasket in the soap solution. Let soak for a few minutes.



12

Rinse the nozzle components.

Rinse the parts in lukewarm, clean water to remove soapy residue.




13

Spray sanitizer on the nozzle, diffuser, and gasket.



14

Wipe the nozzle and diffuser with a soft cloth.



15

Let air dry for 5 minutes



16

Clean Conveyor and Cup Rest.


Clean and Sanitize the Cup rest, conveyor and cover at the back room sink. Allow them to air dry.
Note: None of the ABS parts are dishwasher-proof !



17

Reinstall the Cup Rest.


Reinstall the cup rest. Align to the notches in the drip-tray.
NOTE: Cup positioning bracket must be on back side



18

Reinstall the conveyor.


Align the drive shaft to motor coupler on the left side..
NOTE: Check for the presence and proper installation of the O-ring



19

Reinstall the cover.


Align the posts and tighten the 3 thumb screws to secure in place.



20

Reassemble the syrup diffuser.

Reinstall the diffuser gasket in the diffuser by aligning the square notch on the gasket.
NOTE: Ensure gasket is seated properly and correct side is facing upwards.



21

Reinstall the diffuser by pushing it upward and aligning the diffuser tabs in place.



22

Reinstall the Nozzle.

Reinstall the outer housing in the unit by pushing it upwards and rotating it in the clockwise direction.

NOTE: Tabs must be aligned & apply upward force while twisting to avoid cross threading. Check nozzle is level after install.



23

Switch the ABS to AUTOMATIC Mode.

Press the AUTOMATIC Button to return the ABS in Automatic mode

