BE 94 D1

Clean and sanitize conveyor assembly, drip tray and nozzle parts

DAILY

To break the bacteria cycle and keep the serving and beverage nozzle clean

Time required 5 minutes to prepare 15 minutes to complete

Time of day For 24-hour restaurants: during low-volume periods at At close.

Hazard icons Slippery Floors

Tools and Supplies

Why













Bucket with McD HA detergent solution

Sanitized Towels

Small Tray

McD HA Detergent Spray Bottle

McD DR Sanitizer Spray Bottle

Paper Towels

Procedure:

Switch the ABS to **MANUAL Mode:**

On the Left hand Display, press the MANUAL Button.



Tools Required

- -McD Spray Bottle with HA detergent
- -Paper Towel
- -Clean Cloth
- -Carbonated Water
- -McD DR Sanitizer Spray Bottle
- -Sanitizing Bucket
- -Clean Sanitized Cloth.

Cleaning **Preparation**

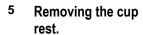
Remove cover by loosening the 3 thumb screws and lifting it upwards





Remove the conveyor by lifting it upwards.

> **NOTE: Avoid** carrying conveyor by a cup holder.



Remove the cup rest by lifting it upwards.



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

Remove the diffuser by pulling it vertically downward.









8 Clean the Drip Tray.

Make sure the water deflector is properly installed; this will help prevent motor failures. (Order replacement if the deflector is missing).



13 Back Room Cleaning.

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



9 Check and flush the drain.

Pour warm water down the drip-tray drain. Flush the driptray using carbonated water.

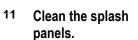


14 Nozzle Cleaning.

Remove the gasket from the diffuser.



area, splash panel and clean any spills from the machine exterior using McD HA detergent with a clean cloth.



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



Prepare a bucket of McD HA Detergent solution.



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



16 Cleaning the Nozzle Parts.

Place outer nozzle housing, diffuser, and gasket in the soap solution.

Let soak for a few minutes.



17 Rinse the nozzle components in lukewarm, clean water to remove soapy residue.



Spray sanitizer on the nozzle, diffuser, and gasket.



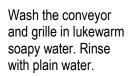
Wipe the nozzle and diffuser with a soft cloth.



Let air dry for 5 minutes.



Clean Conveyor & Cup rest.



NOTE: Do not place in dishwasher.



Return parts to machine.

> Collect cup rest, conveyor and nozzle components and bring to the machine



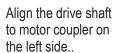


Reassemble Staging.

> Reinstall the cup rest. Align to the notches in the drip-tray.



24 Reinstall the conveyor.



NOTE: Check for the presence and proper installation of the large O-ring.

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





26 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.

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



28 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.

29 Switch the ABS to AUTOMATIC Mode.

Press the AUTOMATIC Button to return the ABS in Automatic mode.

