

Recommendations for maintenance

- Keep the dispenser in best operating conditions by regularly carrying out routine maintenance.
- Good maintenance will allow best performance and ensure the longest possible service life.
- Wear the intended personal protective equipment (PPE) in order to carry out the operations in safe conditions.
- The manufacturer declines all responsibility for damage to persons or property

caused by the use of non-original parts and/or by interventions that can modify the requirements of hygiene and safety without formal authorisation from the manufacturer.



Important

Clean the external parts of the dispenser using only a rag soaked in warm water, or else food-grade detergents. Do not use abrasive and/or corrosive products.

Routine maintenance schedule

Table 2: Maintenance intervals

<i>Frequency</i>	<i>Component</i>	<i>Action</i>
Each time the wine is changed	Dispensers	Rinsing (See “Dispenser rinsing”).
	Wine straw	Clean (See “Cleaning of wine straws”).
Every day	Dispenser	Clean the external surfaces of the dispenser with a damp rag or sponge (See “Table of cleaning products”).
	Drip tray	Clean (See “Cleaning of drip tray”).
	Pour spout cap	Clean (See “Cleaning of pour spout cap”).
Every week	Condensate tray	Clean (See “Cleaning of condensate tray”).
	Dispensers	Clean (See “Dispenser cleaning”).
Every month (*)	Wine straw	Clean (See “Cleaning of wine straws”).
	Pour spout cap	Clean (See “Cleaning of pour spout cap”).
	Dispensers	Sanitisation (See “Dispenser sanitisation”).
Every 6 months (*)	Wine straw	Sanitisation (See “Sanitisation of wine straws”).
	Pour spout cap	Sanitisation (See “Sanitisation of pour spout cap”).
	Wine straw	Replace
Every year	Seals	Check wear Replace damaged seals

(*) If sweet wines with accentuated sediment are dispensed, double the washing frequency.

Table of cleaning products

The table indicates the cleaning products recommended by the manufacturer.

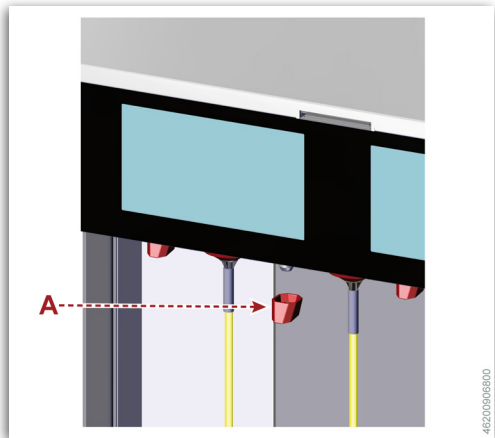
Table: Cleaning products

<i>Specifications</i>	<i>Value</i>
Sanitation	
Product type	- Drinking water - Citric acid (powder)
Product preparation	- Dilute 5x tea spoons of citric acid in 750ml bottle of warm water, maximum 86°F
Washing	
Product type	- Drinking water - Citric acid (powder)
Product preparation	- Dilute 3x tea spoons of citric acid in 750ml bottle of warm water, maximum 86°F
Cleaning	
Product type	- Stainless Steel cleaner or warm water
Method of use	- Spray on a rag - Wipe the surface - Turn the rag over to the clean side and dry the surface.

Sanitisation of pour spout cap

Proceed as indicated.

1. Dismantle the spout covers **A**.
2. Submerge the components in a sanitising solution for 15 minutes (See “Table of cleaning products”).
3. Rinse the components with water at a maximum temperature of 100°F.
4. Perform the cleaning procedure (See “Cleaning of pour spout cap”).



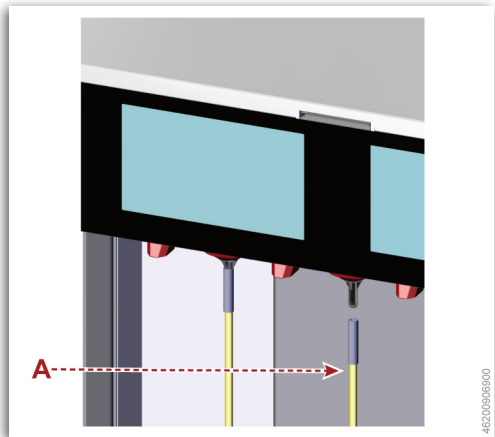
Sanitisation of wine straws

Proceed as indicated.

1. Dismantle the wine straws **A**.
2. Submerge the components in a sanitising solution for 15 minutes (See “Table of cleaning products”).
3. Rinse the components with water at a maximum temperature of 100°F.

NOTE: Rinsing must be carried out both internally and externally, paying careful attention to the cleanliness of the filter at the tip of the component.

4. Perform the cleaning procedure (See “Cleaning of wine straws”).



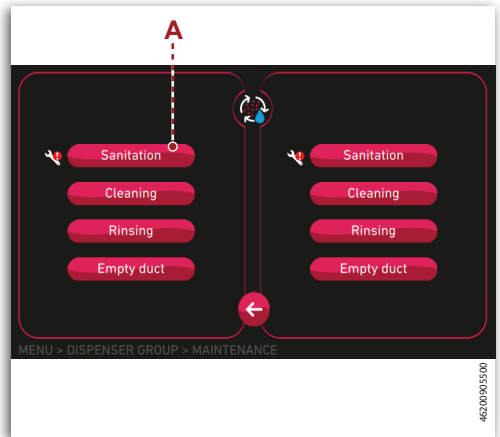
Dispenser sanitisation

Proceed as indicated.

1. Insert the “MANAGER” or “STAFF” card in the reader .
2. Remove the wine bottle from the dispenser group without opening the bottle management screen.
3. Fill an empty bottle with the sanitising solution (See “Table of cleaning products”).
4. Insert a new or sanitised wine straw in the bottle and place it on its respective support.
5. Press the key **A**.
6. Follow the instructions shown on the display.
7. Remove the bottle.
8. Perform the cleaning procedure (See “Dispenser cleaning”).

Each dispenser can be sanitised separately at different times, depending on bottle consumption.

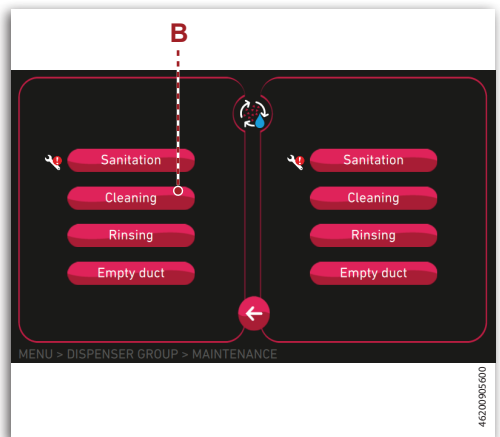
NOTE: Sanitisation must also be performed every time (before and after) the dispenser is not used for long periods.



Dispenser cleaning

Proceed as indicated.

1. Insert the “MANAGER” or “STAFF” card in the reader .
2. Remove the wine bottle from the dispenser group without opening the bottle management screen.
3. Fill an empty bottle with the cleaning solution (See “Table of cleaning products”).
4. Insert the wine straw in the bottle and place it on its respective support.
5. Press the key **B**.
6. Follow the instructions shown on the display.
7. Remove the bottle.



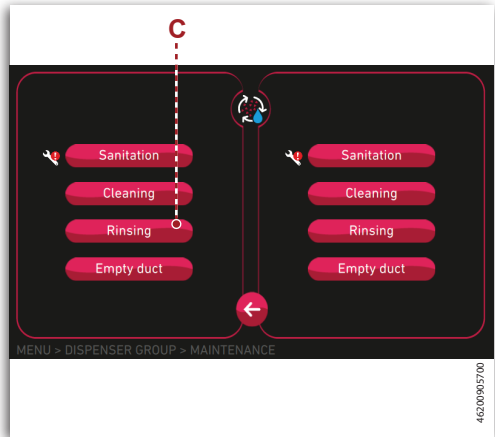
8. Perform the rinsing procedure (See “Dispenser rinsing”).

Each dispenser can be cleaned separately at different times, depending on bottle consumption.

Dispenser rinsing

Proceed as indicated.

1. Insert the “MANAGER” or “STAFF” card in the reader .
2. Remove the wine bottle from the dispenser group without opening the bottle management screen.
3. Fill an empty bottle with drinking water.
4. Insert the wine straw in the bottle and place it on its respective support.
5. Press the key **C**.



6. Follow the instructions shown on the display.
7. Remove the bottle.

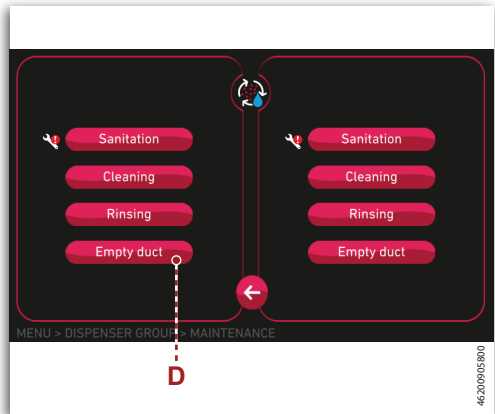
8. Perform the emptying procedure (See “Dispenser emptying”).

Each dispenser can be rinsed separately at different times, depending on bottle consumption.

Dispenser emptying

Proceed as indicated.

1. Insert the “MANAGER” or “STAFF” card in the reader .
2. Remove the wine bottle from the dispenser group without opening the bottle management screen.
3. Insert the wine straw in an empty bottle and place it on its respective support.
4. Press the key **D**.
5. Follow the instructions shown on the display.
6. Remove the bottle.
7. Re-insert the wine bottle in the dispenser group.
8. Extract the card from the reader .



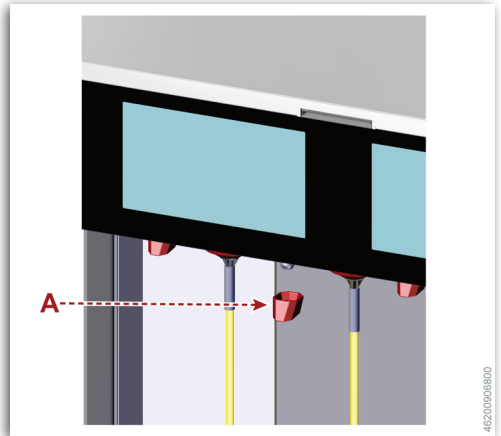
Cleaning of pour spout cap

Proceed as indicated.

1. Dismantle the spout covers **A**.
2. Wash the components with water at a maximum temperature of 100°F.

NOTE: Submerge the insufficiently clean components in a washing solution for 15 minutes (See “Table of cleaning products”).

3. Rinse the components with water at a maximum temperature of 104°F.
4. Leave the components to dry naturally in a clean place.
5. Assemble the spout covers.



Important

Do not wash the components in the dishwasher and do not use detergents.

Cleaning of wine straws

Proceed as indicated.

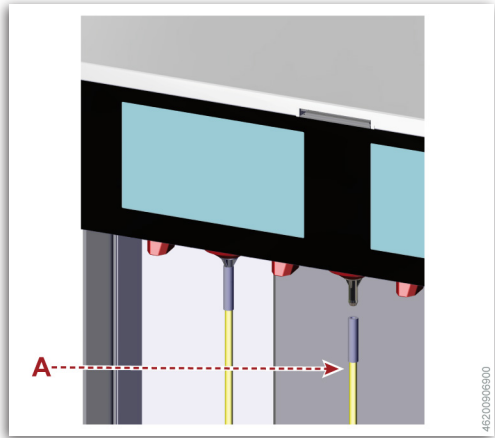
1. Dismantle the wine straws **A**.
2. Wash the components with water at a maximum temperature of 100°F.

NOTE: Washing must be carried out both internally and externally, paying careful attention to the cleanliness of the filter at the tip of the component.

NOTE: Submerge the insufficiently clean components in a washing solution for 15 minutes (See “Table of cleaning products”).

3. Rinse the components with water at a maximum temperature of 100°F.

NOTE: Rinsing must be carried out both internally and externally, paying careful attention to the cleanliness of the filter at the tip of the component.

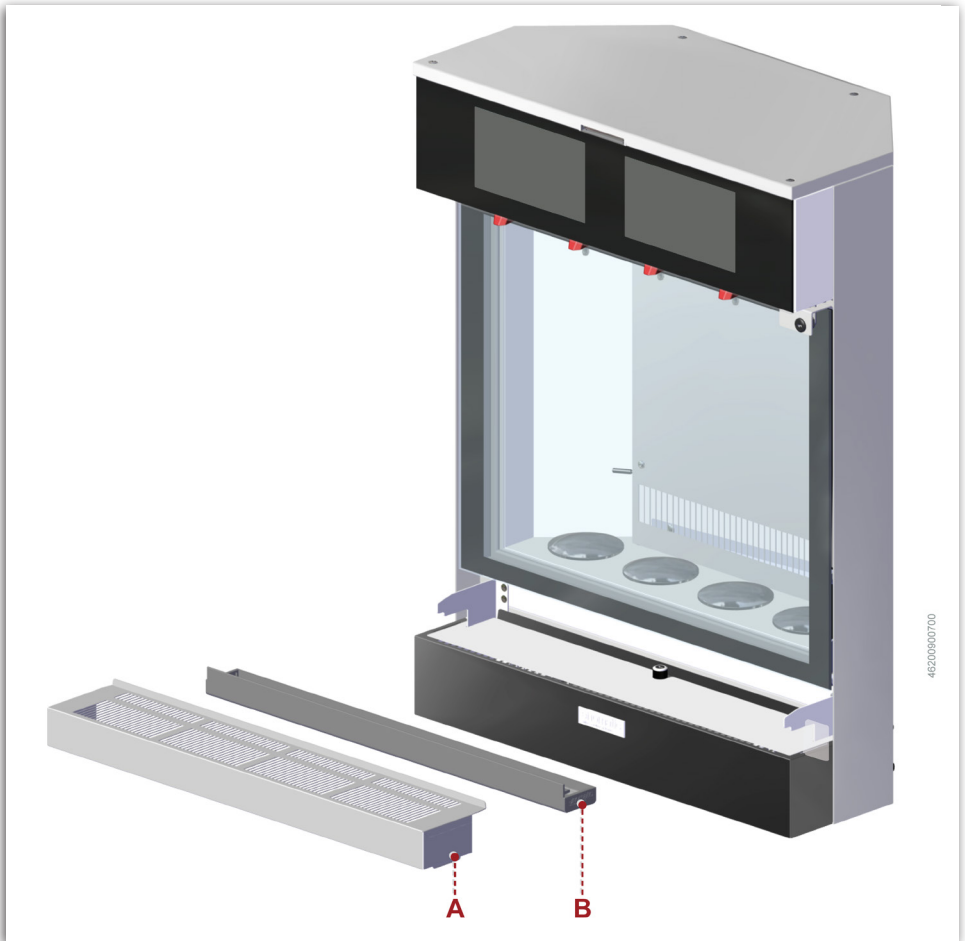


4. Shake the components vigorously to remove any residual internal liquid.
5. Leave the components to dry naturally in a clean place.
6. Assemble the wine straws.

⚠ Important

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Cleaning of drip tray



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Proceed as indicated.

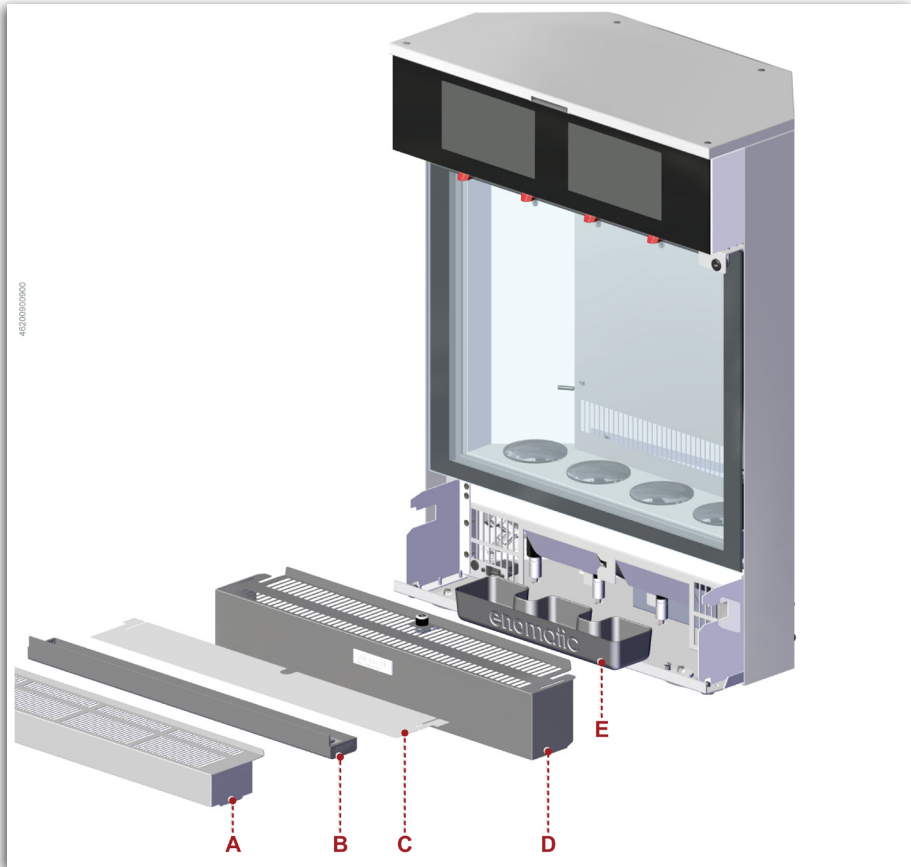
1. Remove the grate **A**.
2. Remove the drip tray **B**.
3. Empty the tray and clean it with water and a damp sponge.

4. Dry the tray.
5. Assemble the drip tray.
6. Assemble the grate **A**.

Important

Do not wash the components in the dishwasher and do not use detergents.

Cleaning of condensate tray



Proceed as indicated.

1. Remove the grate **A**.
2. Remove the drip tray **B**.
3. Dismantle the filter **C**.
4. Release the protection **D**, using the key, and remove it.
5. Dismantle the tray **E**.
6. Empty the tray and clean it with water and a damp sponge.
7. Dry the tray.
8. Assemble the tray.
9. Assemble the protection **D** and block it with the key.
10. Assemble the filter **C**.
11. Assemble the drip tray **B**.
12. Assemble the grate **A**.

⚠ Important

Do not wash the components in the dishwasher and do not use detergents.