

# Vitro S1 Cleaning Guide

Cleaning requirements depend on volume usage. For most environments the following cleaning processes have been grouped as either daily or weekly requirements as follows:

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## Daily:

- All Surfaces
- Soluble Mixing Systems
- Drip Tray
- Waste Bins

## Weekly(in addition):

- Espresso System
- Extract Shelf
- Dispense bracket

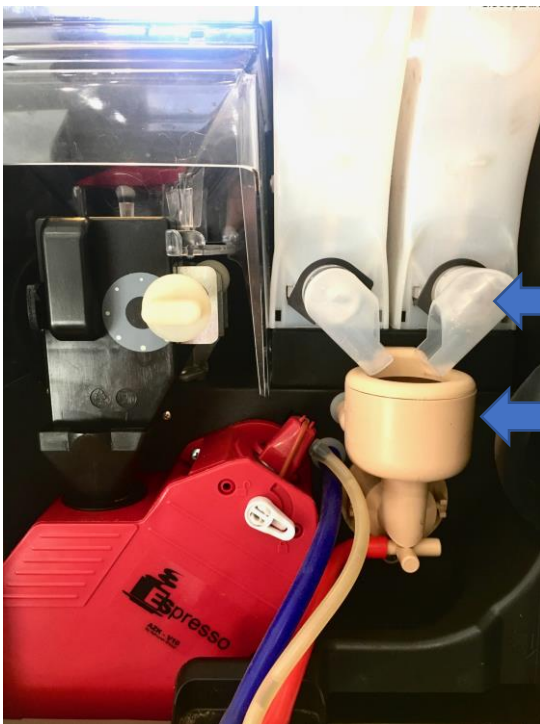
# Daily Cleaning

# Step 1:



Turn machine power switch to 'OFF'

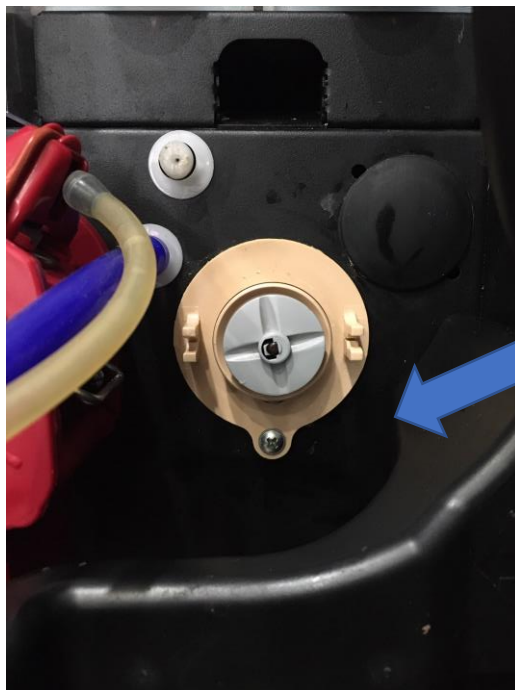
## Step 2:



Remove canister chutes

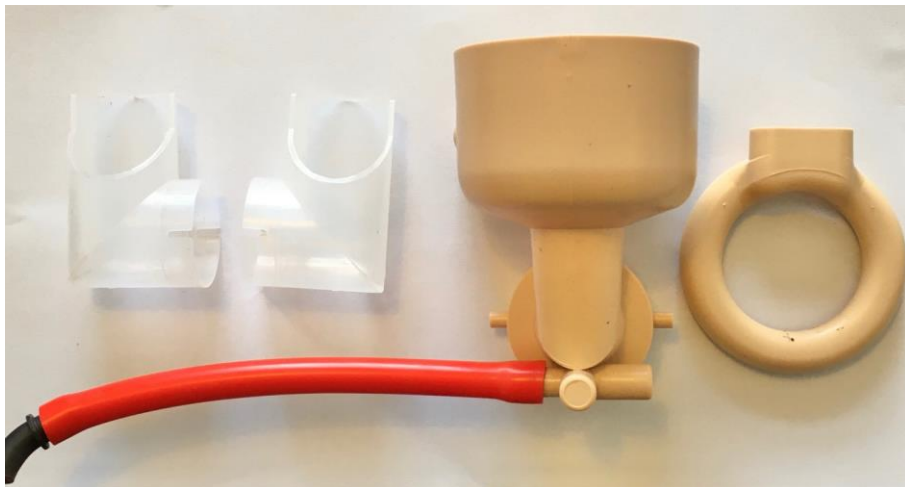
Remove mixing chamber complete with red dispense tube and nozzle

## Step 3:



Clean any visible milk and chocolate residue with a cloth and warm water

## Step 4:



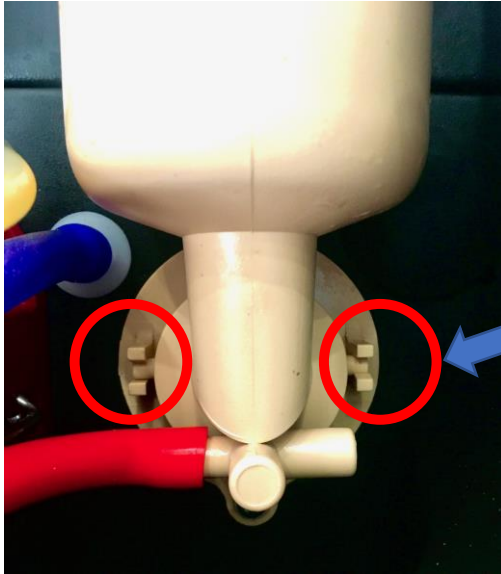
Using the hygiene kit refit the clean replacements

## Step 5:



Ensure canister chutes are in the down position

# Step : 6



Ensure mixing chamber is secure by pressing both 'lugs' into position



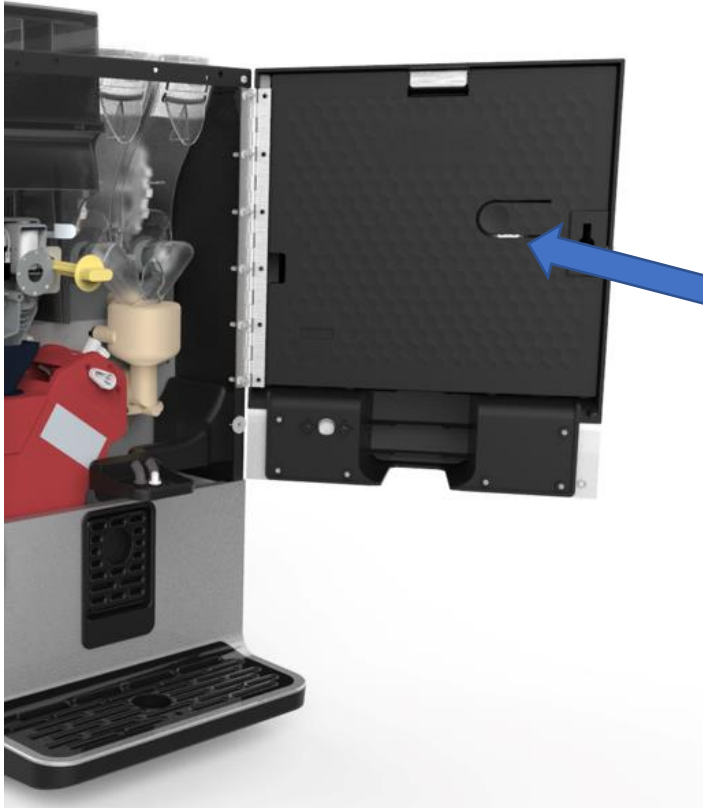
# Step : 7



Ensure dispense nozzles are positioned as pictured



Turn machine power switch to 'ON'



**Finally, to ensure the mixing chamber is clean  
perform a flush**

**Place a liquids container under the dispense nozzles**

**On the rear of the door press PROG:**

**Press selection button 6**

**The Flush will complete automatically**

**Press 'PROG' to return the machine to standby**



**To complete the Daily Clean:**

**Empty, clean, dry and replace the following items:**

**Coffee Waste Bin**

**Drip Tray**

# Weekly Cleaning:

# Espresso System Clean

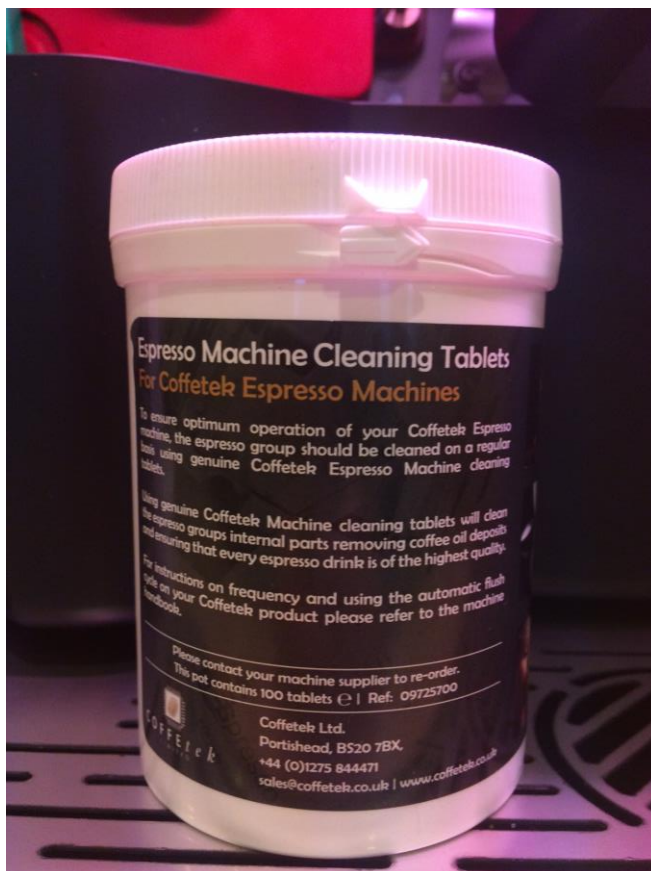
# Step : 1



Ensure the Coffee Waste Bin is empty

Place a liquids container under the dispense nozzles

## Step : 2



You will need to have ready an Espresso Machine Cleaning tablet.

Coffetek part number: 09725700

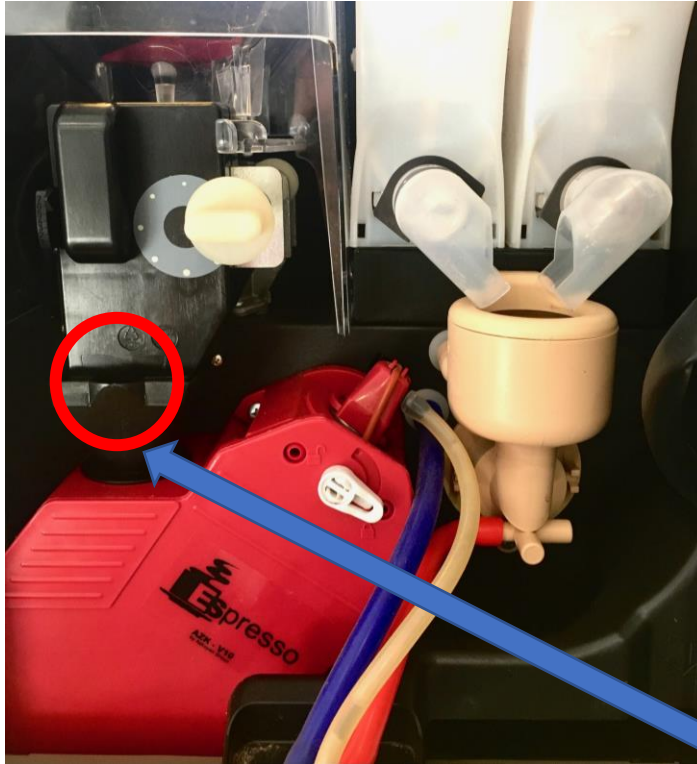


# Step : 3

Using selection buttons 1 & 2 as 'Up' & 'Down'

Selection Button 3 = 'Escape'

Selection Button 4 = 'Enter'



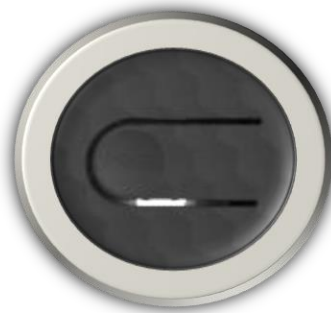
1. Press 'PROG'
2. Display will read 'Test Machine'
3. Press 'Enter'
4. Press 'Down' twice
5. Display will read 'Group Cleaning'
6. Press 'Enter'
7. Automatic Clean will commence
8. Insert tablet when prompted

## Step : 4



The machine will complete an automated cleaning process. At the end of this process the machine will produce three Espresso shots

Once completed the machine display will return to 'Group Cleaning'.



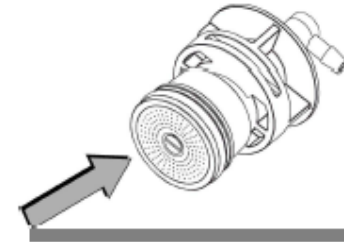
Press 'PROG' twice on the inside of the door to return the machine to standby.

## Step : 5



Remove the top piston from the brewer by pulling the lock (A) angled down away from the brewer. Once done, slide the piston (B) up out of the body of the brewer.

Clean the upper filter with cleaning paper or a brush to eliminate any particles which may remain on the filter.



Replace piston in reverse order of the above



**To complete the Weekly Clean:**

**Empty, clean, dry and replace the following items:**

**Coffee Waste Bin**

**Drip Tray**

# Additional Cleaning:

# Step : 1

**Maintaining the extract system:**

**With the machine switched off, remove soluble product canisters and mixing chamber.**

**The 'Extract Shelf' can be removed for cleaning.**



## Step : 2



With a cloth, clean all milk and chocolate powder residue from the 'Extract Tray'

Replace all items.



# Step : 4

**Cleaning the Dispense Nozzle Bracket:**

**Release all dispense nozzles and remove dispense arm by lifting up and away from the machine cabinet**

**Clean, dry and replace.**



**Refit dispense nozzles in the correct position**



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