

SNAKE RIVER ROASTING CO

GENERAL COFFEE EQUIPMENT CLEANING

Most of equipment breakdowns are a result of equipment not being regularly cleaned and/or de-scaled and not regularly changing water filters. A regular maintenance schedule keeps coffee tasting great and repair costs to a minimum. (to avoid harming your equipment, consult with your equipment manual before adhering to these general instructions)

COFFEE BREWERS and AIRPOTS:

Daily

Remove and clean brew basket with hot soapy water, rinse well

- Remove spray head. Clean mineral deposits and rinse. Make sure all holes are open
- For Bunn Brewers: (With spray head removed) Insert de-liming spring all the way into the spray head tube. Move back & forth 5-6 times
- Use a clean, damp cloth with mild detergent to clean all surfaces
- Brew plain water into dispensers and leave overnight (bonus: you will have warmed pots in the morning)

Every 6 Months or Annually

- De-scale brewer by following the instructions on the product you are using. We sell Cafetto Liquid Organic de-scaler, or have a professional de-scale the machine. **Rinse well by running several pots of water through cycle before brewing for service**
- Soak inside of airpots with de-scale product, **rinse very well before using**
- Replace water filter or have a regular water filter replacement schedule

DRIP GRINDERS:

Monthly

- Let coffee run out of hopper and run 5 or 6 grinder cleaning tablets through the grinder to clean burrs of oils
- Run a few coffee beans through to clean out cleaning tablet residue
- Carefully remove hoppers, de-scale and rinse well
- Clean exterior with non-abrasive cleaner
- Annually, have a professional clean and inspect burrs

WATER FILTERS:

Good, clean water is the most important ingredient in great coffee and the most important factor to keeping your machine from building up scale. Replace all filters on a regular schedule.