

BOTTLE & AIRPOT BREWERS

DAILY CLEANING PROCEDURES

- At start of day, run one pot through without coffee.
- Wipe all surfaces with clean, damp cloth.
- Clean and rinse spray head area to remove coffee oils.
- Clean spray head. Use wire to open any blocked holes.
- Reinstall spray head.
- Wash brew baskets in hot water with mild detergent.



TWICE WEEKLY CLEANING PROCEDURES

- Soak brew basket and decanter in hot solution of commercial-strength detergent.
- Remove spray head and wash in detergent solution.
- Reinstall spray head.
- Rinse all components three times.
- Remove lime deposits with deliming spring.

TO CLEAN AIRPOTS

- Open airpot top and remove pump assembly.
- Rinse airpot with warm water and mild detergent.
- Reinstall pump and flush with detergent solution.
- Rinse all parts with clean, warm water.
- Reassemble airpot.
- Pump clean water through airpot three times.



GOOD TO THE LAST DROP!® COFFEE BREWING TIPS

- Use filtered cold water for brewing.
- Serve coffee at 185°F degrees +/- 5°.
- Designate separate brew baskets and serving vessels for flavored vs. non-flavored coffees.
- Never open coffee packs early and stack in filters.
- Level coffee grounds in filter before brewing.
- Discard coffee grounds and clean brew basket immediately after brewing.
- Never add fresh coffee to old coffee.
- Change water filters at recommended intervals (every 3-6 months).
- Keep unopened bags in a cool, dry storage area.
- Maintain coffee hold times:
Airpots: 90 minutes
Glass Pots: 30 minutes

