

SHUTTLE BREWERS

DAILY CLEANING PROCEDURES

- 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 on brewer.
- Wash brew baskets in hot water with mild detergent.
- Clean inside shuttle liner with nylon brush and mild detergents.
- Remove and wash shuttle faucet assembly. Rinse three times.

WEEKLY CLEANING PROCEDURES

- Fill shuttle with cleaning compound and water solution.
- Soak for 30 minutes.
- Flush with water three times.
- Remove spray head and faucet assembly, clean, then reinstall.
- Clean around spray head with a damp cloth. Rinse well.
- Remove sight glass and clean with brush. (Sight glass is verticle glass tube on front of machine.)
- Remove wire insert from brew basket and clean with scrub pad.
- Thoroughly rinse the inside of brew basket.
- Rinse all parts three times before putting shuttle back together.



GOOD TO THE LAST DROP! COFFEE BREWING TIPS

- Use filtered cold water for brewing.
- Serve coffee at 185°F +/- 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 time of 90 minutes.

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