SMART Machine

PM Card No: BE017b

Deliming and Desinfection	
Frequency	Monthly (Done after daily cleaning)
Model	SMART+
Estimated Time	60 minutes

Health & security

Chemicals

Slippery floors

Food Safety

Wash and dry your hands before and after performed task.

Verify that all parts are firmly in place.

Control the equipment. Do not use if damaged.

Equipment

1. Protective gloves
2. Bucket
3. Soap
4. Clean towels
5. Fine, long brush
6. Dry brush
7. Fine brush
8. Lube(Taylor or Carpigiani)

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Turn off the power to the machine before taking it apart.

1

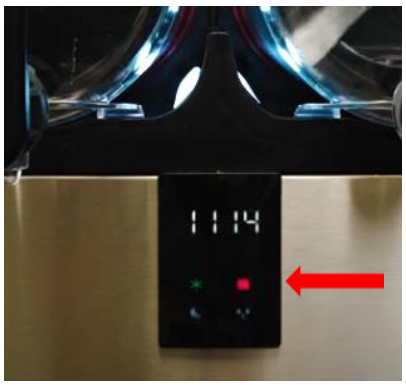
Click the CLEANING icon.

2

Pull the lever towards you and empty the machine.

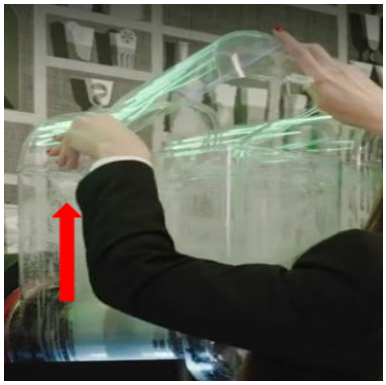
3

Click the STOP icon.



4

Remove the tank cap.

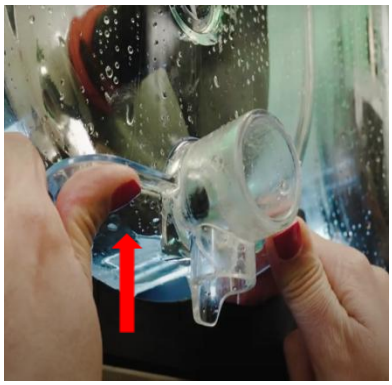


5

Remove the slush machine tap by pushing the tab up.

6

Remove the tank by pushing the tabs up and pulling the tank towards you.

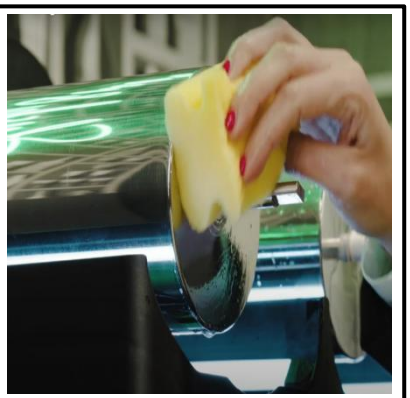


7

Pull the agitator towards you.

8

Clean and sanitize the cylinders with a towels soaked in cleaning solution.



9

Remove the drip tray.

10

Remove the gaskets.

11

Clean all the parts you've taken apart.

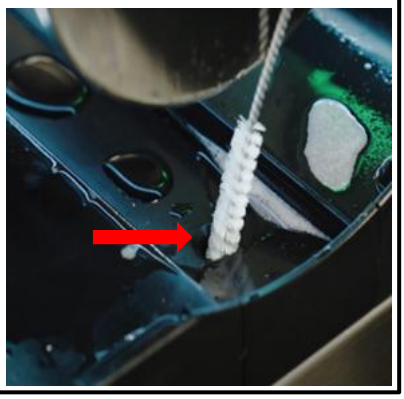
12

Submerge the parts in the sanitizing solution for the time recommended by the manufacturer.

13

Monthly

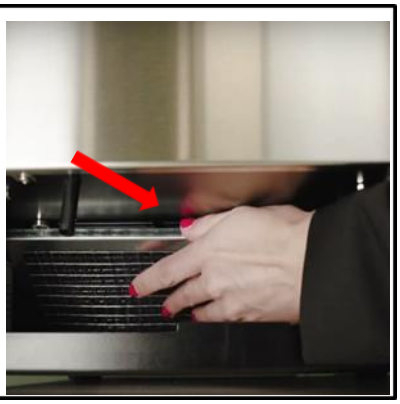
Clean the drain tube with a brush every month.



14

Monthly

Remove the filter and clean it thoroughly with a dry brush.



15

Lubricate ALL the gaskets.

16

When the machine is all put together, run it on a 5-minute rinse cycle and empty the machine.

17

Reinstall all parts and ensure they are in the correct position.

The machine is now ready for use.