

# Espresso Machines

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# Espresso Machines

## Nuova Simonelli Black Eagle – Overview

### After Each Use:

- Clean steam wands by “blowing out” and wiping with a damp wiping cloth saturated in sanitizer.

### Multiple Times Daily\*:

- Backflush all groups with water.
- Clean screens with water.

### Daily:

- Backflush groups with Cafiza® Espresso Machine Cleaner.
- Clean Screens and Portafilters with Cafiza® Espresso Machine Cleaner.

### Weekly:

- No weekly tasks.

### Quarterly:

- Replace group gaskets and screens.
- Replace portafilter baskets and springs.
- Replace steam wand tips.

### Annually:

- Replace all diffuser screws.

### As Needed:

- Reprogram the espresso machines.

### Calibration Standards:

| BATCH SIZE | VOLUME IN/OUT   | DROP & PULL TIME                     | VISUAL CUES                          |
|------------|-----------------|--------------------------------------|--------------------------------------|
| One Pull   | 18g in/ 36g out | 5-7 Second Drop<br>24-29 Second Pull | Consistency of warm<br>viscous honey |



\*The amount of times these cleaning tasks are preformed is dependent on output of the machine.

# Espresso Machines

## Nuova Simonelli Black Eagle – Cleaning the Steam Wands

**Frequency:** *Ongoing – After turning machine on and after each use*

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**Materials Needed:**

- *Wiping Cloth*

- *ClickSan Sanitizer*

**MSDS:** *A Safety Data Sheet for ClickSan Sanitizer can be found on the Partner Hub.*

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**01 – Place a wiping cloth loosely over the steam wand tip**

**02 – Open the steam wand for 2 seconds**

**03 – Wipe the steam wand exterior using a wiping cloth saturated with sanitizer.**



# Espresso Machines

## Nuova Simonelli Black Eagle – Backflushing Groups with Water

**Frequency:** *Multiple times a day*

### Materials Needed:

- Blind portafilter Insert

### Warning:



Never remove portafilters while the machine is backflushing.

### 01 – Grab blind portafilter

- If you do not have a dedicated blind portafilter, take out the standard espresso basket and insert a blind filter



01 Grab blind portafilter



02 Place blind portafilters in groups being cleaned

### 03 – Press the cleaning button

- This will bring up the “Automatic wash, Cycle” screen



03 Press the cleaning button



04 Start the “Clean” cycle

### 04 – Start the “Clean” cycle

- Turning the knob (located to the right of the screen) highlight the group you would like to start backflushing.
- With the group highlighted, start the cleaning process by pressing the knob.
- Once selected, the screen will note the group is “Cleaning.”
- Repeat this process for each grouphead you would like to clean.
- The “Cleaning” cycle takes about two minutes to complete.

### 05 – Empty the portafilters

- After the cleaning cycle is complete, the word “Rinse” will appear below each group icon that was cleaned.
- Remove the portafilters and dump the liquid in them out in the drain tray.
- Put the portafilters back into the groupheads.



05 Empty the portafilters



# Espresso Machines

## Nuova Simonelli Black Eagle – Backflushing Groups with Water

Continued

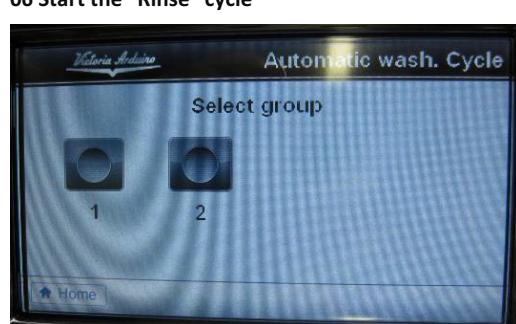
### 06 – Start the “Rinse” cycle

- Turning the knob again, highlight the group that is ready to “rinse.”
- To start the rinsing process, press the knob.
- Repeat the process for each remaining cleaned grouphead.
- The “Rinse” cycle takes about two minutes to complete.



### 07 – Completed “Clean” and “Rinse” cycle

- When the groups are finished rinsing , the screen will have no words under each of the group icons
- Use the knob to scroll to the “Home” button in the bottom left corner and press to knob to select “Home.”



### 08 – After selecting “Home”, the screen will go back to the main screen.

### 09 – Returning blind portafilter

- Remove the blind portafilter inserts and re-insert the standard coffee baskets if necessary.



### 08 After selecting “Home”, the screen will go back to the main screen



### 09 Returning blind portafilter

# Espresso Machines

## Nuova Simonelli Black Eagle – Backflushing Groups with Cafiza®

**Frequency:** Daily

### Materials Needed:

- Blind Portafilter Insert
- Cafiza® Espresso Machine Cleaner

### MSDS:

A Safety Data Sheet for Cafiza® Espresso Machine Cleaner and ClickSan Sanitizer can be found on the Partner Hub.

### Standard:

Always go through both the wash and rinse cycles to get rid of all chemical residue.

### Warning:



Never remove portafilters while the machine is backflushing.

### 01 – Grab a blind portafilter

- If you do not have a dedicated blind portafilter, take out the standard espresso basket and insert a blind filter

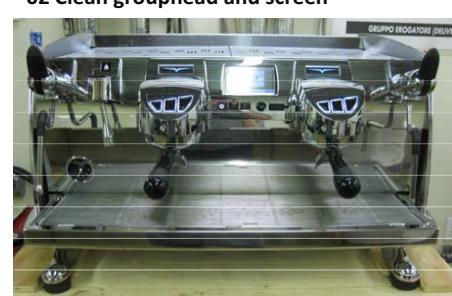


### 02 – Clean grouphead around screen

- Use a detail brush or a wiping cloth saturated in sanitizer to clean inside each group head around the screen and gasket to remove excess grounds.

### 03 – Put $\frac{1}{4}$ teaspoon of Cafiza® Espresso Machine Cleaner into blind portafilter

### 04 – Place blind portafilters in groups being cleaned.



### 05 – Press the cleaning button

- This will bring up the “Automatic wash Cycle” screen



### 06 - Start the “Clean” cycle

- Turning the knob (located to the right of the screen) highlight the group you would like to start backflushing.
- With the group highlighted, start the cleaning process by pressing the knob.
- Once selected, the screen will note the group is “Cleaning.”
- Repeat this process for each grouphead you would like to clean.
- The “Cleaning” cycle takes about two minutes to complete.



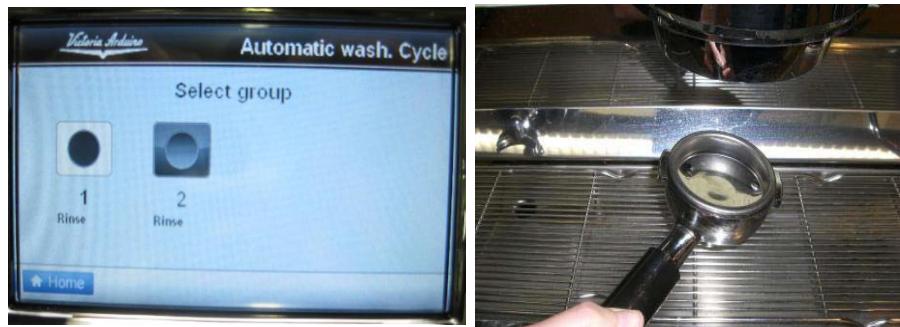
# Espresso Machines

## Nuova Simonelli Black Eagle – Backflushing Groups with Cafiza®

Continued

### 07 – Empty the portafilters

- After the cleaning cycle is complete, the word “Rinse” will appear below each group icon that was cleaned.
- Remove the portafilters and dump the liquid in them out in the drain tray.
- Put the portafilters back into the groupheads.



### 08 – Start the “Rinse” cycle

- Turning the knob again, highlight the group that is ready to “rinse.”
- To start the rinsing process, press the knob.
- Repeat the process for each remaining cleaned grouphead.
- The “Rinse” cycle takes about two minutes to complete.

### 09 – Completed “Clean” and “Rinse” cycle

- When the groups are finished rinsing , the screen will have no words under each of the group icons
- Use the knob to scroll to the “Home” button in the bottom left corner and press to knob to select “Home.”

### 10 – After selecting “Home”, the screen will go back to the main screen.

### 11 – Returning blind portafilter

- Remove the blind portafilter inserts and re-insert the standard coffee baskets if necessary.



08 Start the “Rinse” cycle



09 Completed “Clean” and “Rinse” cycle



10 After selecting “Home”, the screen will go back to the main screen



11 Returning blind portafilter



# Espresso Machines

## Nuova Simonelli Black Eagle – Cleaning the Screens with Water

**Frequency:** *Multiple times a day*

### Materials Needed:

- Back up set of diffuser screens and screws
- Stubby handled screwdriver

- Wiping Cloth
- ClickSan sanitizer
- Food contact only detail brush

### MSDS:

A Safety Data Sheet for ClickSan Sanitizer can be found on the Partner Hub.

### Standard:

Always go through both the wash and rinse cycles to get rid of all chemical residue.

### Warning:



Always turn the machine OFF when removing filters..

### 01 – Safety first

- Make sure to tell all partners that you are removing and cleaning the screens.
- Do not press any buttons on the machine – doing so will cause hot water to shoot out and harm partners and facilities.



02 Remove the Screen

### 02 – Remove the screen

- Lay a towel down on the drip-tray to catch the screw, screen and grouphead plate.
- Using the stubby handled screwdriver, remove the diffuser screw by turning it counter-clockwise.
- Remove the screen.
- Warning: The grouphead plate will come out with the screen and will be very hot. Use caution – use the towel to grab the hot items or allow them to fall down onto the towel.



03 Check the screen and screw for ware

### 03 – Check the screen and screw for ware

- If the wire mesh is frayed or separating from the stainless steel backing discard the screen and replace with a new one.

### 04 – Wipe down the screen and grouphead plate

- Using a wiping cloth, clean off the screen and grouphead plate until all excess build up and grounds are off

### 05 – Rinse and Dry



# Espresso Machines

## Nuova Simonelli Black Eagle – Cleaning the Screens with Water

Continued

### 05– Clean the grouphead gasket

- Using the food contact only detail brush to detail clean around the grouphead gasket
- Wipe the grouphead gasket clean with a wiping cloth saturated in ClickSan
- Warning: Grouphead will be hot



### 06 – Replace screen and grouphead plate

- Place clean grouphead plate and screen back into place and use screw to securely attach all pieces back to the machine.
- Use the stubby handled screwdriver to tighten the screw by turning clockwise.
- Be careful to not cross-thread or overtighten the diffuser screw.

### 07 – Repeat steps 01-06 for all groupheads



06 Replace screen and grouphead plate

# Espresso Machines

## Nuova Simonelli Black Eagle – Cleaning the Screens with Cafiza®

**Frequency:** Daily

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### Materials Needed:

- Back up set of diffuser screens and screws
- Stubby handled screwdriver
- Wiping Cloth

- ClickSan sanitizer
- Food contact only detail brush
- Cafiza® Espresso Machine Cleaner
- 5"x5" Plexi cube

### MSDS:

A Safety Data Sheet for ClickSan Sanitizer and Cafiza® Espresso Machine Cleaner can be found on the Partner Hub.

### Standard:

Always go through both the wash and rinse cycles to get rid of all chemical residue.

### Warning:



Always turn the machine OFF when removing filters..

### 01 – Safety first

- Make sure to tell all partners that you are removing and cleaning the screens.
- Do not press any buttons on the machine – doing so will cause hot water to shoot out and harm partners and facilities.



**02 Remove the Screen**

### 02 – Remove the screen

- Lay a towel down on the drip-tray to catch the screw, screen and grouphead plate.
- Using the stubby handled screwdriver, remove the diffuser screw by turning it counter-clockwise.
- Remove the screen.
- Warning: The grouphead plate will come out with the screen and will be very hot. Use caution – use the towel to grab the hot items or allow them to fall down onto the towel.



**03 Check the screen and screw for ware**

- If the wire mesh is frayed or separating from the stainless steel backing discard the screen and replace with a new one.

# Espresso Machines

## Nuova Simonelli Black Eagle – Cleaning the Screens with Cafiza®

Continued

### 04 – Begin soaking the screen, grouphead plate and portafilters

- Add  $\frac{1}{4}$  teaspoon of Cafiza® Espresso Machine Cleaner to a plexi cube. Fill it half way up with hot water. Immerse the screens and screws as well as the portafilter basket. Soak for 30 minutes.
- *Note: Do not soak the portafilter handles in the solution*



04 Begin soaking the screen, grouphead plate and portafilter

### 05 – Wipe down the screen and grouphead plate

- Using a wiping cloth, clean off the screen and grouphead plate until all excess build up and grounds are off

### 06– Clean the grouphead gasket

- Using the food contact only detail brush to detail clean around the grouphead gasket
- Wipe the grouphead gasket clean with a wiping cloth saturated in ClickSan
- **Warning:** Grouphead will be hot



06 Clean grouphead gasket

### 07 – Replace screen and grouphead plate

- Place clean grouphead plate and screen back into place and use screw to securely attach all pieces back to the machine.
- Use the stubby handled screwdriver to tighten the screw by turning clockwise.
- Be careful to not cross-thread or overtighten the diffuser screw.



07 Replace screen and grouphead plate

# Espresso Machines

## Nuova Simonelli Black Eagle – Cleaning the Drip Tray and Machine Exterior

**Frequency:** Daily

**Materials Needed:**

- Wiping Cloth

- ClickSan Sanitizer

**MSDS:** A Safety Data Sheet for ClickSan Sanitizer can be found on the Partner Hub.

### 01 – Remove drip tray and grate

- Remove the drip tray and drip tray grate by pulling up and out.



**01 Remove drip tray and grate**

### 02 – Wipe area down

- Use a wiping cloth saturated in sanitizer to clean any milk build-up on the area under and behind the drip tray.
- Wipe down the top, sides, and back of the machine, being careful not to get any buttons wet.



**02 Wipe area down**

### 03 – Clean the drip tray and grate

- Wash, rinse, and sanitize the drip tray using the three compartment sink method. Air dry.

### 04 – Replace the drip tray.

# Espresso Machines

## Nuova Simonelli Black Eagle – Troubleshooting

| PROBLEM  | POSSIBLE CAUSE  | SOLUTION   |
|--|---|--|
| The shots are inconsistent.                                      | The bar grinder dose is incorrect.                                    | Verify that the bar grinder is dosing accurately.  |
|  | The bar grinder grind is incorrect.                                   | Adjust the grind.  |
|  | The coffee boiler is not up to temperature (red panel lights are on). | Allow the boiler temperature to recover. If using a four-group machine, alternate using groups one and two with groups three and four. |
|  | The portafilter inserts are worn.                                     | Replace portafilter inserts screens.   |
|  | The diffuser screens are worn.  | Replace diffuser screens.  |
|  | The water filters are clogged.  | Check water filters. (See the Water Treatment Systems section for details.)  |
|  | The water supply valve is not open all the way.                       | Open the water supply valve all the way.   |
|  | The espresso machine pump is worn or faulty.                          | Notify the FCC.  |
| The shots are inconsistent. The volume varies from shot to shot. | The shot glasses are different. Not all shot glasses are one ounce.   | Verify the volume of shot glasses using a calibration cup.   |
|  | The machine is not programmed correctly.                              | Reprogram the espresso machine. (See procedure in this section.)   |
|  | The water filters are clogged.  | Check water filters. (See the Water Treatment Systems section for details.)  |
|  | The water supply valve is not open all the way.                       | Open the water supply valve all the way.   |
|  | The espresso machine pump is worn or faulty.                          | Notify the FCC.  |
| The espresso machine pump is noisy.                              | The pump needs water.   | Check the water filters. (See the Water Treatment Systems section for details.)  |
|  |   | Check water supply line for kinks and verify that the valve is fully open.   |



# Espresso Machines

## Nuova Simonelli Black Eagle – Troubleshooting

| PROBLEM  | POSSIBLE CAUSE   | SOLUTION  |
|--|--|---|
| The steam pressure is low or there is no steam pressure.     | The steam supply is depleted due to excessive steaming.                            | Allow a few minutes for recovery.   |
|  | The steam supply has been depleted because both valves were open at the same time. | Allow the machine to recover. Ensure that only one steam valve is open at a time.                                 |
|  | The power switch is not turned on all the way.                                     | Verify that the power switch is in position two.  |
|  | The steam wand tip is clogged.   | Remove and clean the steam wand tip.  |
|  | The cotter pin on the steam valve is broken.                                       | Replace the broken cotter pin. (See procedure in this section.)   |
|  | The steam boiler is empty.   | Check the level in the sight glass. If there is no water level, turn off the machine and notify the FCC.          |
| All the lights on the button boxes are blinking.             | The water to the machine has been shut off.  | Verify that the water supply valve is fully open. To reset lights, turn switch to OFF, then back to position two. |
|  | The water filters are clogged.   | Check the water filters. (See the Water Treatment Systems section for details.)                                   |
| There is flooding under the machine on the counter.          | The drain line is pinched.   | Verify that the drain line has no kinks and takes advantage of gravity.   |
|  | The drain line is clogged.   | Clear the catch basin and drain line.   |
|  | The catch basin is cracked.  | Notify the FCC.   |
| The portafilter insert falls out.                            | The portafilter spring is worn out.  | Replace the portafilter spring.   |
| Water leaks from around the portafilter when pulling a shot. | The group is dirty.  | Backflush the group.  |
|  | The group gasket is worn.  | Replace the group gasket. (See procedure this section.)   |
| The water from the groups is lukewarm or cold.               | The hot water supply in the coffee boilers has been depleted.                      | Allow the coffee boilers to recover and return to temperature.  |
|  | The thermal breaker has blown.   | Notify the FCC.   |



# Espresso Machines

## Modbar Espresso System—Overview

### After Each Use:

- Clean steam wands by “blowing out” and wiping with a damp wiping cloth saturated in sanitizer.

### Multiple Times Daily\*:

- Backflush all groups with water.
- Clean screens with water.

### Daily:

- Backflush groups with Cafiza® Espresso Machine Cleaner.
- Clean Screens and Portafilters with Cafiza® Espresso Machine Cleaner.

### Weekly:

- No weekly tasks.

### Quarterly:

- Replace group gaskets and screens.
- Replace portafilter baskets and springs.
- Replace steam wand tips.

### Annually:

- Replace all diffuser screws.

### As Needed:

- Reprogram the espresso machines.

### Calibration Standards:

| BATCH SIZE | VOLUME IN/OUT   | DROP & PULL TIME                     | VISUAL CUES                          |
|------------|-----------------|--------------------------------------|--------------------------------------|
| One Pull   | 18g in/ 36g out | 5-7 Second Drop<br>24-29 Second Pull | Consistency of warm<br>viscous honey |



\*The amount of times these cleaning tasks are preformed is dependent on output of the machine.

# Espresso Machines

## Modbar Espresso System— Cleaning the Steam Wands

**Frequency:** *Ongoing – After turning machine on and after each use*

---

**Materials Needed:**

- *Wiping Cloth*

- *ClickSan Sanitizer*

**MSDS:** *A Safety Data Sheet for ClickSan Sanitizer can be found on the Partner Hub.*

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**01 – Place a wiping cloth loosely over the steam wand tip**

**02 – Open the steam wand for 2 seconds**

**03 – Wipe the steam wand exterior using a wiping cloth saturated with sanitizer.**



# Espresso Machines

## Modbar Espresso System – Backflushing Groups with Water

**Frequency:** *Multiple times a day*

### Materials Needed:

- *Blind Portafilter Insert*

Warning:



Never remove portafilters while the machine is backflushing.

### 01 – Grab blind portafilter

- If you do not have a dedicated blind portafilter, take out the standard espresso basket and insert a blind filter



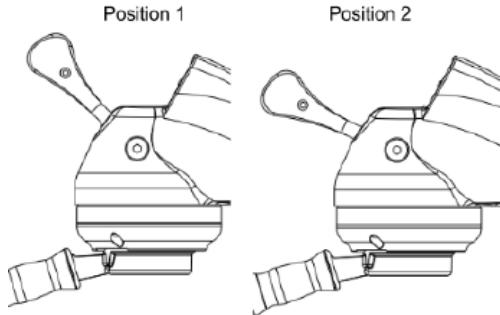
**01** Grab blind portafilter

### 02 – Place blind portafilters in groups being cleaned.



### 03 – Activate the cleaning cycle

- Toggle the handle from position 1 to position 2 and back 3-times in short succession.
- The toggle motion is the same as used in the rinsing cycle.



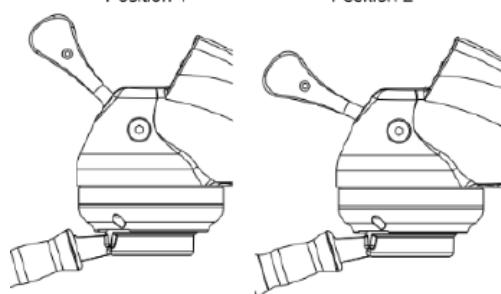
**03** Activate the cleaning cycle

### 04 – Let grouphead clean

- The tap screen will display “Clean” and start counting down from 99. During this time it will automatically cycle the pump on and off per a typical cleaning cycle.
- Once completed remove the blind portafilter and dump any excess liquid collected

### 05 – Run a rinse cycle with a standard portafilter

- With a standard portafilter, rinse the group well with a regular filter by actuating the rinse cycle several times. To activate the pre-programmed rinse cycle, quickly move the handle from Position 1 to Position 2, and back to Position 1.



**05** Run a rinse cycle with a standard portafilter



# Espresso Machines

## Modbar Espresso System – Backflushing Groups with Cafiza®

**Frequency:** Daily

### Materials Needed:

- Blind Portafilter Insert
- Cafiza® Espresso Machine Cleaner

### MSDS:

A Safety Data Sheet for ClickSan Sanitizer and Cafiza® Espresso Machine Cleaner can be found on the Partner Hub.

### Standard:

Always go through both the wash and rinse cycles to get rid of all chemical residue.

### Warning:



Never remove portafilters while the machine is backflushing.

#### 01 – Wipe the groupheads down

- Use detail brush or wiping cloth saturated in ClickSan to clean inside each grouphead around the screen and gasket to remove excess grounds.



01 Wipe the groupheads down

#### 02 – Grab blind portafilter

- If you do not have a dedicated blind portafilter, take out the standard espresso basket and insert a blind filter



02 Grab a blind portafilter

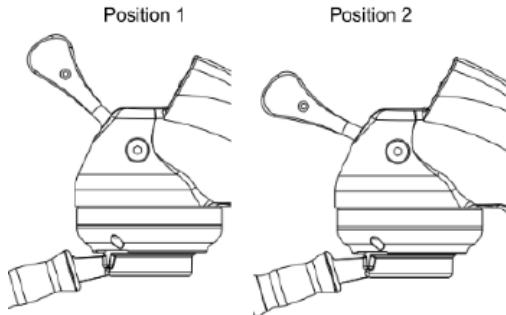
#### 03 – Put $\frac{1}{4}$ teaspoon of Cafiza® Espresso Machine Cleaning into blind portafilter

#### 04 – Place blind portafilters in groups being cleaned.

#### 05 – Activate the cleaning cycle

- Toggle the handle from position 1 to position 2 and back 3-times in short succession.
- The toggle motion is the same as used in the rinsing cycle.

03 Put  $\frac{1}{4}$  teaspoon of Cafiza® into blind portafilter



05 Activate the cleaning cycle



# Espresso Machines

## Modbar Espresso System – Backflushing Groups with Cafiza®

Continued

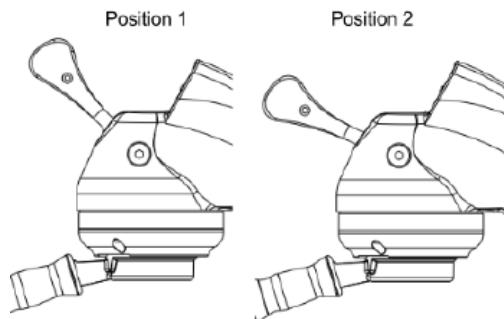
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### 06 – Let grouphead clean

- The tap screen will display “Clean” and start counting down from 99. During this time it will automatically cycle the pump on and off per a typical cleaning cycle.
- Once completed remove the blind portafilter and dump any excess liquid collected

### 07 – Run a rinse cycle with a standard portafilter

- With a standard portafilter, rinse the group well with a regular filter by actuating the rinse cycle several times. To activate the pre-programmed rinse cycle, quickly move the handle from Position 1 to Position 2, and back to Position 1.



**07 Run a rinse cycle with a standard portafilter**

# Espresso Machines

## Modbar Espresso System – Cleaning the Screens with Water

**Frequency:** *Multiple times a day*

### Materials Needed:

- *Backup set of diffuser screens and screws*
- *Stubby handled screwdriver*

- *Wiping Cloth*
- *ClickSan sanitizer*
- *Food contact only detail brush*

### MSDS:

*A Safety Data Sheet for ClickSan Sanitizer can be found on the Partner Hub.*

### Standard:

*Always go through both the wash and rinse cycles to get rid of all chemical residue.*

### Warning:



Always turn the machine OFF when removing filters.

### 01 – Safety first

- Make sure to tell all partners that you are removing and cleaning the screens.
- **Do not press any buttons on the machine** – doing so will cause hot water to shoot out and harm partners and facilities.



**02 Remove the Screen**

### 02 – Remove the screen

- Using the stubby handled screwdriver, remove the diffuser screw by turning it counter-clockwise.
- Remove the screen.



**03 Check the screen and screw for ware**

### 03 – Check the screen and screw for ware

- If the wire mesh is frayed or separating from the stainless steel backing discard the screen and replace with a new one.

### 04 – Wipe down the screen and screw

- Using a wiping cloth, clean off the screen and screw until all excess build up and grounds are off

# Espresso Machines

## Modbar Espresso System – Cleaning the Screens with Water

Continued

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### 05– Clean the grouphead gasket

- Using the food contact only detail brush to detail clean around the grouphead gasket
- Wipe the grouphead gasket clean with a wiping cloth saturated in ClickSan
- Warning: Grouphead will be hot



**05 Clean grouphead gasket**

### 06 – Replace screen and grouphead plate

- Place clean grouphead plate and screen back into place and use screw to securely attach all pieces back to the machine.
- Use the stubby handled screwdriver to tighten the screw by turning clockwise.
- Be careful to not cross-thread or overtighten the diffuser screw.



**06 Replace screen and grouphead plate**

### 07 – Repeat steps 01-06 for all groupheads

# Espresso Machines

## Modbar Espresso System – Cleaning the Screens with Cafiza®

**Frequency:** Daily

### Materials Needed:

- Backup set of diffuser screens and screws
- Stubby handled screwdriver
- Wiping Cloth

- ClickSan sanitizer
- Food contact only detail brush
- Cafiza® Espresso Machine Cleaner
- 5"x5" Plexi cube

### MSDS:

A Safety Data Sheet for ClickSan Sanitizer and Cafiza® Espresso Machine Cleaner can be found on the Partner Hub.

### Standard:

Always go through both the wash and rinse cycles to get rid of all chemical residue.

### Warning:



Always turn the machine OFF when removing filters.

### 01 – Safety first

- Make sure to tell all partners that you are removing and cleaning the screens.
- Do not press any buttons on the machine – doing so will cause hot water to shoot out and harm partners and facilities.



**02 Remove the Screen**

### 02 – Remove the screen.

- Using the stubby handled screwdriver, remove the diffuser screw by turning it counter-clockwise.
- Remove the screen.



**03 Check the screen and screw for ware**

### 03 – Check the screen and screw for ware

- If the wire mesh is frayed or separating from the stainless steel backing discard the screen and replace with a new one.

# Espresso Machines

## Modbar Espresso System— Cleaning the Screens with Cafiza®

Continued

### 04 – Begin soaking the screen, screws, and portafilters

- Add ¼ teaspoon of Cafiza Espresso Machine Cleaner to a plexi cube. Fill it half way up with hot water. Immerse the screens and screws as well as the portafilter basket. Soak for 30 minutes.
- *Note: Do not soak the portafilter handles in the solution*



04 Begin soaking the screen, grouphead plate and portafilter

### 05 – Wipe down the screen, screws, and portafilter baskets

- Using a wiping cloth, clean off the screen, screw, and baskets until all excess build up and grounds are off



06 Clean grouphead gasket

### 06– Clean the grouphead gasket

- Using the food contact only detail brush to detail clean around the grouphead gasket
- Wipe the grouphead gasket clean with a wiping cloth saturated in ClickSan
- **Warning:** Grouphead will be hot



06 Clean grouphead gasket

### 07 – Replace screen and screw

- Place clean screen back into place and use screw to securely attach all pieces back to the machine.
- Use the stubby handled screwdriver to tighten the screw by turning clockwise.
- Be careful to not cross-thread or overtighten the diffuser screw.

### 08– Repeat steps 01-07 for all groupheads

07 Replace screen and grouphead plate

# Espresso Machines

## Modbar Espresso System – Troubleshooting

| PROBLEM  | POSSIBLE CAUSE   | SOLUTION   |
|--|--|--|
| The shots are inconsistent.                                      | The bar grinder dose is incorrect.   | Verify that the bar grinder is dosing accurately.  |
|  | The bar grinder grind is incorrect.  | Adjust the grind.  |
|  | The coffee boiler is not up to temperature ('Heating' message shows on module display) | Allow the boiler temperature to recover. If using a four-group machine, alternate using groups one and two with groups three and four. |
|  | The portafilter inserts are worn.  | Replace portafilter inserts screens.   |
|  | The diffuser screens are worn.   | Replace diffuser screens.  |
|  | The water filters are clogged.   | Check water filters. (See the Water Treatment Systems section for details.)  |
|  | The water supply valve is not open all the way.  | Open the water supply valve all the way.   |
|  | The espresso machine pump is worn or faulty.   | Notify the FCC.  |
| The shots are inconsistent. The volume varies from shot to shot. | The shot glasses are different. Not all shot glasses are one ounce.                    | Verify the volume of shot glasses using a calibration cup.   |
|  | The machine is not programmed correctly.   | Reprogram the espresso machine. (See procedure in this section.)   |
|  | The water filters are clogged.   | Check water filters. (See the Water Treatment Systems section for details.)  |
|  | The water supply valve is not open all the way.  | Open the water supply valve all the way.   |
|  | The espresso machine pump is worn or faulty.   | Notify the FCC.  |
| The espresso machine pump is noisy.                              | The pump needs water.  | Check the water filters. (See the Water Treatment Systems section for details.)  |
|  |  | Check water supply line for kinks and verify that the valve is fully open.   |



# Espresso Machines

## Modbar Espresso System – Troubleshooting

| PROBLEM  | POSSIBLE CAUSE   | SOLUTION  |
|--|--|---|
| The steam pressure is low or there is no steam pressure.     | The steam supply is depleted due to excessive steaming.                            | Allow a few minutes for recovery.   |
|  | The steam supply has been depleted because both valves were open at the same time. | Allow the machine to recover. Ensure that only one steam valve is open at a time.                                 |
|  | The power switch is not turned on all the way.                                     | Verify that the power switch is in position two.  |
|  | The steam wand tip is clogged.   | Remove and clean the steam wand tip.  |
|  | The steam boiler is empty.   | Check the level in the sight glass. If there is no water level, turn off the machine and notify the FCC.          |
| All the lights on the button boxes are blinking.             | The water to the machine has been shut off.  | Verify that the water supply valve is fully open. To reset lights, turn switch to OFF, then back to position two. |
|  | The water filters are clogged.   | Check the water filters. (See the Water Treatment Systems section for details.)                                   |
| There is flooding under the machine on the counter.          | The drain line is pinched.   | Verify that the drain line has no kinks and takes advantage of gravity.   |
|  | The drain line is clogged.   | Clear the catch basin and drain line.   |
|  | The catch basin is cracked.  | Notify the FCC.   |
| The portafilter insert falls out.                            | The portafilter spring is worn out.  | Replace the portafilter spring.   |
| Water leaks from around the portafilter when pulling a shot. | The group is dirty.  | Backflush the group.  |
|  | The group gasket is worn.  | Replace the group gasket. (See procedure this section.)   |
| The water from the groups is lukewarm or cold.               | The hot water supply in the coffee boilers has been depleted.                      | Allow the coffee boilers to recover and return to temperature.  |
|  | The thermal breaker has blown.   | Notify the FCC.   |



# Grinders

## Chapter Table of Contents

| SECTION  | PAGE NUMBER |
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R®

# Grinders

## Ditting® Grinder – Overview

---

**Daily:**

- Vacuum spout and wipe out the hopper with a clean, dry wiping cloth.

**Weekly:**

- Clean the burr assembly and spout.
- Check grind.

**As Needed:**

- Adjust the grind.
- Reset the thermal breaker.

---

**Calibration Standards:**

| GRIND             | SETTING   |
|-------------------|---|
| Espresso          | #3  |
| Extra Fine (Cone) | #5  |
| Fine (Vacuum)     | #6  |
| Medium (Drip)     | #7 (Company-operated), #5..5<br>(Licensed Stores) |
| Coarse (Perk)     | #9  |



# Grinders

## Ditting® Grinder – Cleaning the Burr Assembly and Spout

**Frequency:** Weekly

### Materials Needed:

- Standard Screwdriver
- Plexi Cube

- Grinder Only Nylon Brush
- Food Contact Only Vacuum
- Wiping Cloth

### Warning:



*Unplug the grinder before beginning this procedure.*

### 01 – Unplug the grinder



Top Mounted



Side Mounted



### 02 – Remove the hopper from the grinder

- Use a standard screwdriver to remove the four screws.
- Place screws in a plexi cube.

### 03 – Loosen the four burr plate screws

- Use a standard screwdriver (turn counterclockwise).
- Place all loose parts in a plexi cube.



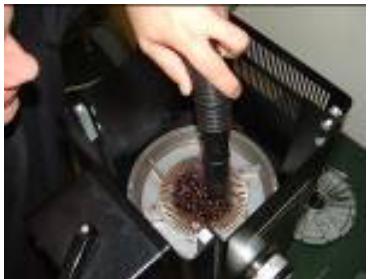
### 04 – Remove the upper burr plate from the grinder

- It may be necessary to rotate the upper burr plate to allow the plate to be withdrawn.
- It may also be necessary to gently tap the burr plate with the handle of a screwdriver to free it from the assembly.



### 05 – Brush and vacuum all grounds

- Use the nylon brush and vacuum to remove all residue from the top and bottom burrs and the grinding chamber.



### 06 – Remove all remaining residue

- Use a dry, clean wiping cloth.



### 07 – Clean the throat of the grinder

- Using a brush, push the grounds out from the inside.



# Grinders

## Ditting® Grinder – Cleaning the Burr Assembly and Spout

Continued

### 08 – Wipe all coffee grounds and residue from burr plate

- Including edges and surfaces where plate mounts to the housing.



### 09 – Wipe all grounds and residue from inside the spout

- Use a clean wiping cloth.

### 10 – Clean all parts before reassembly

- Use a wiping cloth.



### 11 – Replace the upper burr assembly

### 12 – Replace the hopper and tighten the four screws

- Use a standard screw driver.

### 13 – Plug in the grinder

- Check the grind as outlined in the “Checking the Grind” procedure in this section.

#### 10 Clean all parts before reassembly

#### Top Mounted



12 Replace the hopper and tighten the four screws

#### Side Mounted



12 Replace the hopper and tighten the four screws



13 Plug in the grinder

# Grinders

## Ditting® Grinder – Checking the Grind

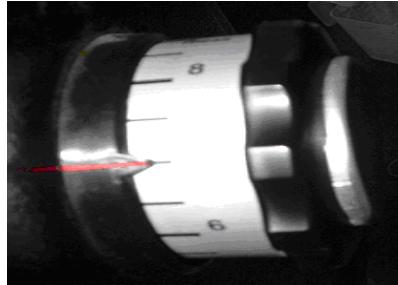
**Frequency:** Weekly

**Materials Needed:**

- *Grind Calibration Card*

**01 – Set the grind adjustment knob to #7**

- Licensed Stores should use #7 to check the grind, but should use #5.5 to grind coffee for brewing.



**01** Set the grind adjustment knob to #7

**02** Grind a half shot of coffee beans

**02 – Grind a half shot of coffee beans**

**03 – Visually compare the ground coffee**

- Use the Grinder Calibration Card.

**04 – If ground coffee is different from the sample, proceed to the “Adjusting the Grind” procedure in this section**



**03** Visually compare the ground coffee

# Grinders

## Ditting® Grinder – Adjusting the Grind

**Frequency:** Weekly

**Materials Needed:**

- *Grind Calibration Card*

- *Standard Screwdriver*

**01 – Adjust the grind knob**

- Adjust until the grind matches the sample pictured on the Grinder Calibration Card.



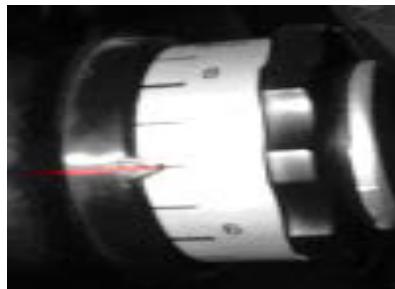
01 Adjust the grind knob



02 Loosen the screw on the grind knob

**02 – Loosen the screw on the grind knob**

- Turn counterclockwise.
- Do not remove screw.



03 Pull the knob away from the grinder body and turn it until the #7 lines up with the grind setting arrow



04 Tighten the set screw

**03 – Pull the knob away from the grinder body and turn it until the #7 lines up with the grind setting arrow**

- Licensed Stores should use #7 to check the grind, but should use #5.5 to grind coffee for brewing.



05 Grind a half shot glass of coffee beans

**04 – Tighten the set screw**

- Keep grind knob aligned with the appropriate arrow.
- Turn set screw clockwise.

**05 – Grind a half shot glass of coffee beans**

- Compare to the Grinder Calibration Card.

**06 – Repeat steps 1-5 as necessary**

# Grinders

## Ditting® Grinder – Resetting the Thermal Breaker

**Frequency:** As Needed

### Warning:

- Ensure that the grinder switch is in the “off” position.
- Allow grinder to cool (10-15 minutes).
- Ask another barista for help when turning over the grinder.

### 01 – Locate the reset button

- On the bottom of the grinder.



### 02 – Firmly press the red button until it clicks

- This will reset the thermal breaker.

### 03 – Check the breaker in the store’s electrical panel

- It may have tripped when the grinder overheated.

**01** Locate the reset button

**02** Firmly press the red button until it clicks



**03** Check the breaker in the store’s electrical panel

# Grinders

## Ditting® Grinder – Troubleshooting

| PROBLEM   | POSSIBLE CAUSE   | SOLUTION  |
|---|--|---|
| The grinder will not turn on.   | The thermal breaker is tripped                               | Allow the grinder to cool for 10-15 minutes then reset the thermal breaker. (See procedure in this section.) Plug in the grinder. |
|   | The grinder is not plugged in. Plug in the grinder.          | The grinder is not plugged in. Plug in the grinder.   |
|   | The circuit breaker is tripped.                              | Reset the circuit breaker. (See Checking Circuit Breakers in the Introduction section of this manual.)                            |
| The grinder runs but no coffee comes out of the spout.                  | The burrs and the discharge tube are clogged.                | Clean the burrs and the spout.  |
| The grind is too coarse, too fine or inconsistent.                      | The grinder is out of adjustment.                            | Adjust the grinder.   |
| The grinder makes high-pitched or unusual noises while grinding.        | There is a foreign object in the burrs.                      | Clean the burrs and remove the object.  |
|   | The grind is set too fine and the burrs are touching.        | Clean and adjust the grinder.   |
| The grinder turns on but the burrs do not move and no coffee is ground. | There is a foreign object in the burrs.                      | Clean the burrs and remove the object.  |
|   | The grind is set too fine and the burrs are locked together. | Clean and adjust the grinder.   |



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# Grinders

## Ditting® KR 804 Grinder for Clover® Work Station – Overview

---

### Daily:

- Vacuum spout and wipe out the hopper with a clean, dry wiping cloth.

### Weekly:

- Clean the burr assembly and spout
- Check grind.

### As Needed:

- Adjust grind.
- Reset the thermal breaker.

---

### Calibration Standards:

| GRIND                 | SETTING |
|-----------------------|---------|
| Clover® Brewed Coffee | 5       |



# Grinders

## Ditting® KR 804 Grinder for Clover® Work Station – Cleaning the Burr Assembly and Spout

**Frequency:** Weekly

### Materials Needed:

- Standard Screwdriver
- Ceramic Mug or Cup Lid

- Grinder Only Nylon Brush
- Food Only Vacuum Cleaner
- Wiping Cloth

### Warning:



Unplug the grinder before beginning this procedure.

### 01 – Unplug the grinder



01 Unplug the grinder

### 02 – Loosen the left hand hopper lock on the back of the grinder

- Use a standard screwdriver.



02 Loosen the left hand hopper lock on the back of the grinder

### 03 – Turn the hopper counter-clockwise

- Turn 15 degrees and lift the hopper off the grinder.
- There is an O-ring between the hopper and the burrs. Be careful when removing the hopper, so as not to lose it.



03 turn the hopper counter-clockwise

### 04 – Loosen the two burr plate screws by turning them counterclockwise

- Use a standard screwdriver.
- Place all loose parts in a ceramic my or cup lid.



04 Loosen the two burr plate screws by turning them counterclockwise

### 05 – Remove the upper burr plate from the grinder

- It may be necessary to rotate the upper burr plate to allow the plate to be withdrawn.



05 Remove the upper burr plate from the grinder

### 06 – Remove all coffee from the top and bottom burrs

- Use the nylon brush and food-only vacuum.
- Brush and vacuum all grounds from the grinding chamber.
- Use a dry, clean wiping cloth to remove all remaining residue.



06 Remove all coffee from the top and bottom burrs



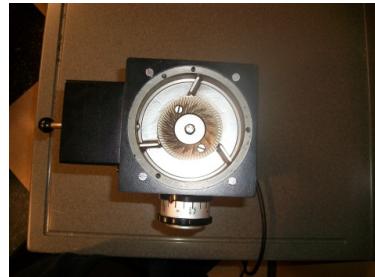
# Grinders

## Ditting® KR 804 Grinder for Clover® Work Station – Cleaning the Burr Assembly and Spout

Continued

### 07 – Wipe all grounds and residue from inside the spout

- Use a clean wiping cloth.



07 Wipe all grounds and residue from inside the spout

### 08 – Clean all parts prior to re-assembly

- Use a wiping cloth.

### 09 – Replace the upper burr assembly and replace the burr plate screws

- Use a standard screwdriver.



09 Replace the upper burr assembly and replace the burr plate screws

### 10 – Set the hopper back on top of the grinder

- Set at a 15 degree angle.
- Gently turn the hopper clockwise until back in place.

### 11 – Tighten the left hand hopper lock screw to hold the hopper in place

- Use a standard screwdriver.



11 Tighten the left hand hopper lock screw to hold the hopper in place

12 Plug in the grinder

# Grinders

## Ditting® KR 804 Grinder for Clover® Work Station – Checking the Grind

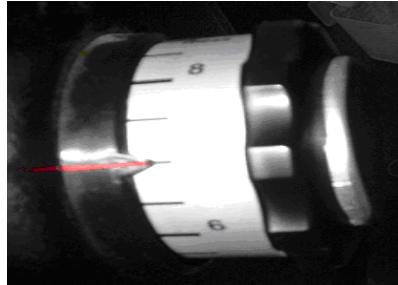
**Frequency:** Weekly

**Materials Needed:**

- *Grind Calibration Card*

**01 – Set the grind adjustment knob to #7**

- Stores should use #7 to check the grind, but should use #5.5 to grind coffee for Clover® Brewing System.



**01** Set the grind adjustment knob to #7

**02** Grind a half shot of coffee beans

**02 – Grind a half shot of coffee beans**

**03 – Visually compare the ground coffee**

- Use the Grinder Calibration Card.



**03** Visually compare the ground coffee

# Grinders

## Ditting® KR 804 Grinder for Clover® Work Station – Adjusting the Grind

**Frequency:** Weekly

**Materials Needed:**

- *Grind Calibration Card*

- *Standard Screwdriver*

**01 – Adjust the grind knob**

- Adjust until the grind matches the sample pictured on the Grinder Calibration Card.



**01** Adjust the grind knob



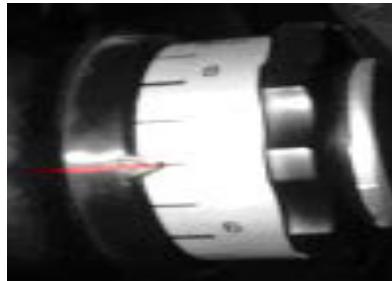
**02** Loosen the screw on the grind knob

**02 – Loosen the screw on the grind knob**

- Turn counterclockwise.
- Do not remove screw.

**03 – Pull the knob away from the grinder body and turn it until the #7 lines up with the grind setting arrow**

- Stores should use #7 to check the grind, but should use #11 to grind coffee for brewing.



**03** Pull the knob away from the grinder body and turn it until the #7 lines up with the grind setting arrow



**04** Tighten the set screw

**04 – Tighten the set screw**

- Keep grind knob aligned with the appropriate arrow.
- Turn set screw clockwise.

**05 – Grind a half shot glass of coffee beans**

- Compare to the Grinder Calibration Card.



**05** Grind a half shot glass of coffee beans



**06 – Repeat steps 1-5 as necessary**

# Grinders

## Ditting® KR 804 Grinder for Clover® Work Station – Resetting the Thermal Breaker

**Frequency:** As Needed

### Warning:

- Ensure that the grinder switch is in the “off” position.
- Allow grinder to cool (10-15 minutes).
- Ask another barista for help when turning over the grinder.

### 01 – Locate the reset button

- On the bottom of the grinder.



### 02 – Firmly press the red button until it clicks

- This will reset the thermal breaker.

### 03 – Check the breaker in the store's electrical panel

- It may have tripped when the grinder overheated.

01 Locate the reset button

02 Firmly press the red button until it clicks



03 Check the breaker in the store's electrical panel

# Grinders

## Ditting® KR 804 Grinder for Clover® Work Station – Troubleshooting

| PROBLEM   | POSSIBLE CAUSE   | SOLUTION  |
|---|--|---|
| The grinder will not turn on.   | The thermal breaker is tripped                               | Allow the grinder to cool for 10-15 minutes then reset the thermal breaker. (See procedure in this section.) Plug in the grinder. |
|   | The grinder is not plugged in. Plug in the grinder.          | The grinder is not plugged in. Plug in the grinder.   |
|   | The circuit breaker is tripped.                              | Reset the circuit breaker. (See Checking Circuit Breakers in the Introduction section of this manual.)                            |
| The grinder runs but no coffee comes out of the spout.                  | The burrs and the spout are clogged.                         | Clean the burrs and the spout.  |
| The grind is too coarse, too fine or inconsistent.                      | The grinder needs adjustment.                                | Adjust the grind.   |
| The grinder makes high-pitched noises while grinding.                   | There is a foreign object in the burrs.                      | Clean the burrs and remove the object.  |
|   | The grind is set too fine and the burrs are touching.        | Adjust the grind.   |
| The grinder turns on but the burrs do not move and no coffee is ground. | There is a foreign object in the burrs.                      | Clean the burrs and remove the object.  |
|   | The grind is set too fine and the burrs are locked together. | Clean and adjust the grinder.   |



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# Grinders

## Grinder Calibration Card

1. Set grinder to medium drip setting\*:
  - *Ditting: #7*
  - *Ditting 804: #7*
2. Grind approximately half a shot glass of beans.
3. Spread the grounds in the box below and compare to the picture on the right.
4. If the ground coffee matches the picture, no calibration is required. If grind size does not match, follow the calibration instructions.

Place Grounds Here



\* The grind setting on this card may not match the grind setting for brewing coffee in your store. The grind setting is used just to match the picture. Change the grind settings back to the settings needed to brew coffee in your store after you are finished checking the grind.



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# Grinders

## Nuova Simonelli Mythos Espresso Grinder – Overview

---

### Daily:

- Brush dispense spout
  - Wipe out the hopper with a clean, dry wiping cloth.
  - Brush and wipe the grounds tray
  - Wipe down body panels
- 



# Grinders

## Nuova Simonelli Mythos Espresso Grinder— Cleaning

**Frequency:** Daily

### Materials Needed:

- Grinder Only Nylon Brush
- Wiping Cloth saturated in ClickSan Sanitizer
- Cube to hold coffee in grinder

**MSDS:** A Safety Data Sheet for ClickSan Sanitizer can be found on the Partner Hub.

### Warning:

*Unplug the grinder before beginning this procedure.*

 A Material Safety Data Sheets for ClickSan Sanitizer can be found on the store portal in the MSDS folder in the Safety, Security and Health Standards Manual.

### 01 – Unplug the grinder



**01** Unplug the grinder

**02** Open the grinder to access the grinder chute

### 02 – Open the grinder to access the grinder chute

- Open the front door of the grinder by pinching in the top corner on each side of the door. It will come loose and swing open

### 03 – Close the hopper chute

- Slide the metal tab all the way to the left



**03** Close the hopper chute

**04** Remove the hopper

### 04 – Remove hopper

- Pull straight up
- Empty hopper into cube



**05** Wipe down the hopper

**06** Remove grounds tray

### 05 – Remove grounds tray

- Remove grounds tray and wash, rinse and sanitize it using the 3-compartment sink method.
- **DO NOT PUT IT THROUGH THE DISH MACHINE.**

**05** Wipe down the hopper

# Grinders

## Nuova Simonelli Mythos Espresso Grinder— Cleaning

Continued

### 07 – Clean the grinder chute and external casing

- Using a brush, remove any loose grounds from the spout under the grounds tray.
- Wipe down the outside of the machine, including under the grounds tray, with the wiping cloth saturated in sanitizer.
- Be careful to not get the buttons or electrical components wet.

**07 Clean the grinder chute and external casing**



### 08 – Put hopper back into the grinder

- Once completely air dry, gently place the hopper back in the grinder making sure the hopper chute and the grinder chute fit together.
- The metal hopper grate must be closed with the metal tab all the way to the left for the hopper to be put back into the grinder.



**08 Put hopper back into the grinder**

**09 Close the hopper chute**



**10 Close the grinder door**

**11 Replace grounds tray**

### 11 – Replace grounds tray

# Grinders

## Nuova Simonelli Mythos Espresso Grinder—Troubleshooting

| PROBLEM   | POSSIBLE CAUSE   | SOLUTION   |
|---|--|--|
| The grinder will not turn on.   | The grinder is not plugged in. Plug in the grinder.          | The grinder is not plugged in. Plug in the grinder.  |
|   | The circuit breaker is tripped.                              | Reset the circuit breaker. (See Checking Circuit Breakers in the Introduction section of this manual.) |
| The grinder runs but no coffee comes out of the spout.                  | The discharge tube is clogged or the bean gate is closed.    | Confirm that the bean gate is open and clean the spout .   |
| The grind is too coarse, too fine or inconsistent.                      | The grinder is out of adjustment.                            | Adjust the grinder.  |
| The grinder makes high-pitched or unusual noises while grinding.        | There is a foreign object in the burrs.                      | Call the FCC   |
|   | The grind is set too fine and the burrs are touching.        | Clean and adjust the grinder.  |
| The grinder turns on but the burrs do not move and no coffee is ground. | There is a foreign object in the burrs.                      | Call the FCC   |
|   | The grind is set too fine and the burrs are locked together. | Clean and adjust the grinder.  |



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# Modbar Pour Over System

## Chapter Table of Contents

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| Cleaning Spray Heads with Cafiza® | 49          |
| Troubleshooting                   | 50          |



R®

# Modbar Pour Over System

## Overview

---

### **After Each Use:**

- *Discard used filters and rinse off pour over cone.*

### **Daily:**

- *Wiping spray heads*

### **Weekly:**

- *Cleaning spray heads with Cafiza®*
- 



# Modbar Pour Over System

## Wiping Spray Heads

**Frequency:** Daily, as needed

---

### Materials Needed:

- Wiping cloth saturated in ClickSan Sanitizer

### MSDS:

A Safety Data Sheet for ClickSan Sanitizer can be found on the Partner Hub.

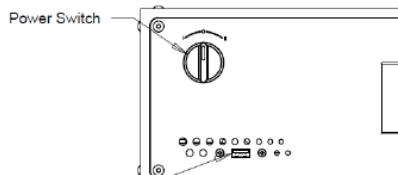
### Warning:



Always turn off the machine before cleaning the spray heads.

---

### 01 – Turn off the machine at the main power switch



### 02 – Wipe the spray heads

- Using the wiping cloth saturated in ClickSan sanitizer wipe down the spray heads



**01** Turn off the machine

**02** Wipe spray heads



# Modbar Pour Over System

## Cleaning spray heads with Cafiza®

**Frequency:** Daily, as needed

### Materials Needed:

- Cafiza® Espresso Machine Cleaner

### MSDS:

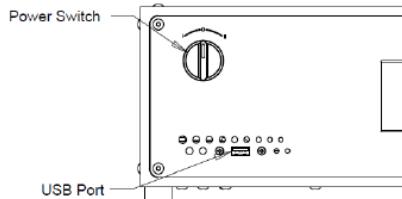
A Safety Data Sheet for Cafiza® Espresso Machine Cleaner and ClickSan Sanitizer can be found on the Partner Hub.

### Warning:



Always turn off the machine before cleaning the spray heads.

### 01 – Turn off the machine at the main power switch



### 02 – Add ¼ teaspoon Cafiza® Espresso Machine Cleaner into a plexi cube

- Add hot water ½ way full

### 03 – Soak spray heads

- Dip spray heads in the solution and leave them fully submerged for 30 minutes

### 04 – Clean spray head

- Using detail brush or cloth saturated in sanitizer wipe down the spray head

### 04 – Rinse spray heads

- Rinse spray heads thoroughly with clean water and run hot water through the dispenser several times with the spray heads in place

### 01 Turn off the machine



03 Soak spray heads



04 Clean spray head



05 Rinse spray heads

# Modbar Pour Over System

## Troubleshooting

| PROBLEM   | POSSIBLE CAUSE   | SOLUTION  |
|---|--|---|
| Unit is not dispensing water or dispense is weak    | Spray head is obstructed with coffee grounds or other build up | Soak and clean dispense heads   |
|   | The water to the machine has been shut off                     | Verify that the water supply valve is fully open.                               |
|   | The water filters are clogged.                                 | Check the water filters. (See the Water Treatment Systems section for details.) |
| There is flooding under the machine on the counter. | The drain line is pinched.                                     | Verify that the drain line has no kinks and takes advantage of gravity.         |
|   | The drain line is clogged.                                     | Clear the catch basin and drain line.   |
|   | The catch basin is cracked.                                    | Notify the FCC.   |
| Unit is not dispensing the proper volume of water   | Program reset or unit repair required.                         | Notify the FCC.   |
| The water from the groups is lukewarm or cold.      | The hot water supply in the coffee boilers has been depleted.  | Allow the coffee boilers to recover and return to temperature.                  |
|   | The thermal breaker has blown.                                 | Notify the FCC.   |



# Hikari Siphon Table

## Chapter Table of Contents

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| Cleaning machine exterior and fans | 53          |
| Troubleshooting                    | 54          |



# Hikari Siphon Table

## Overview

---

### After Each Use:

- *Dump grounds and clean siphon parts.*

### Daily:

- *Clean machine exterior and fans*



# Hikari Siphon Table

## Cleaning machine exterior and fans

**Frequency:** Daily, as needed

**Materials Needed:**

- Wiping cloth saturated in ClickSan Sanitizer

**MSDS:**

A Safety Data Sheet for ClickSan Sanitizer can be found on the Partner Hub.

**Warning:**



Always turn off the machine before cleaning the spray heads.

**01 – Turn off the machine at the main power switch**



**02 – Wipe down the exterior of the machine**

- Using the wiping cloth saturated in ClickSan sanitizer wipe down the exterior of the station
- Be careful to not get the buttons and electrical components wet



**03 – Clean fans**

- Pay particular attention to the grates over the fans by removing any dust build up



**01 Turn off the machine**

**02 Wipe down the exterior of the machine**

**03 Clean fans**

# Hikari Siphon Table

## Troubleshooting

| PROBLEM  | POSSIBLE CAUSE                      | SOLUTION                    |
|--|-------------------------------------|-----------------------------|
| The lamp does not turn on, lamp is dim, or brew time is higher than standard | Unit needs repair by a technician   | Notify the FCC              |
|  | Unit is not turned on or plugged in | Check power switch and plug |
| The keypad and display do not respond when buttons are pressed               | Unit needs repair by a technician   | Notify the FCC              |



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