

# Cafection's preventative maintenance recommendations for all Avalon machines.



## How to make sure your machine keeps brewing perfection.

### What to do

Keeping your machine clean is a step in making sure that your client enjoys the taste that the machines deliver. A simple program that takes only 5 minutes a day will insure that your machine is trouble free for years and years to come.

Enjoy your Avalon machine by Cafection

Simple maintenance that your client can do will insure that your machines will last a very long time and perform as they were designed to cup after cup. An Avalon machine by Cafection uses state of the art components which create a cup of coffee or hot beverage not usually found from a machine.

It is with this in mind that there is some education needed in order to keep the machine running to its maximum capacity and level of quality. In this document we will touch on the requirements of minimum preventative maintenance required. You will see that this is easy to do and will insure that your customer has a great cup all the time and that your service department will not have non necessary service calls.

### *Cleaning your machine.*

Your Avalon machine as any other piece of equipment that is used to make a drink requires that it is kept clean to perform properly. A clean machine makes the best tasting drink.

1. Daily, open the door and look inside the machine. (What to look for?)

a/ Make sure that the paper filter roll has enough for the day.

b/ Verify that there are solubles in the containers and fill if necessary.

c/ Check the coffee beans or grounds and fill if necessary.

d/ Brush any loose ingredients into the trash.

e/ Verify that the paper filter is properly going into the trash. (Verify trash level)



A clean machine will deliver a great tasting beverage all the time. Easy to do!

[YouTube/Cafectionsos.com](https://www.youtube.com/Cafectionsos.com)



Clean	Daily	Weekly	Monthly
<p>Keep your machine clean with simple to do cleaning scheduled maintenance. Make sure your machine keep on making great tasting beverages all the time, cup after cup.</p> <p>Your Avalon machine is a brewer and as a unit that brews coffee from ingredient and also the use of dry solubles mixed with hot water will require a minimum preventive maintenance. Follow the requirements on this chart and you will have years and years of quality coffee and hot beverage and minimal service issues.</p> <p>A clean Avalon machine is one of the most reliable in the industry.</p>	<p><b>Waste Bin</b></p> <p>Check the trash and bin below and empty when necessary. A trash counter on the machine can be activated if you like.</p> <p><b>The drip tray</b></p> <p>Look at the drip tray. Does it need to be cleaned? We recommend that it is daily. (Just to make sure it's empty.</p> <p><b>Machine</b></p> <p>Look inside and outside. Dry brush the dust inside the machine into the trash. Wipe outside of machine.</p>	<p><b>Canisters</b></p> <p>Do they need to be filled? Make sure the canisters are filled weekly or as consumption requires.</p> <p><b>Brewer</b></p> <p>Sanitize the brewer. Once a week we suggest that the brew group is sanitized. Turn off the ingredient switch and run a few coffee selections through.</p> <p><b>Whipper</b></p> <p>The Whipper and mixing bowls should be sanitized as well by removing and cleaning with hot water. Air dry.</p>	<p><b>Brewer</b></p> <p>A recommendation is to pop out the brew chamber and rinse under hot water. Remove</p> <p><b>Canister</b></p> <p>Remove and empty the soluble canister and rinse with hot water and let air dry. Fill them back up for another month.</p> <p><b>Visual</b></p> <p>The monthly check should be anything that you see needs to be wiped down and cleaned. End of month cleaning.</p>
<p><b>Quarterly</b></p>	<p><b>Fan</b></p> <p>Clean the fan to make sure that the exhaust screen is clean.</p>	<p><b>Brewer</b></p> <p>Treatment with a proper urn cleaner. Add and rinse a few times to properly treat the brew group.</p>	<p><b>Keep your machine clean!</b></p>

## Cleaning

The definition of cleaning is to clean visible impurities and overall cleanliness. This is the easiest thing to do. Using a dry paint brush that is kept only for this machine can be used to brush the interior dry soluble and coffee dust into the trash.

*Never use detergent to clean only hot water and air dry.*

## Sanitizing

This means that parts are removed from the machine and rinsed or using an urn cleaner product to sanitize the brew chamber. Toggle the ingredient switch to properly rinse after the desired time with the urn cleaner in the brew chamber.

## The brew group

The heart of the machine. The brew group should be kept as clean as possible to insure the quality of the coffee. The funnel can be popped off easily to clean under hot water and rinsed. The chamber can be cleaned weekly by simply turning off the ingredient switch and ordering a coffee to brew a drink of hot water in the brew chamber.

## 25,000 drinks

After 25,000 drinks about every year, the brew chamber needs to be rebuilt to insure that all seals, gaskets and screens still properly extract coffee. Cafecation has a rebuild program so that you can simply swap them out and send the old one back for refurbishing.

