



**Be ready for re-opening**  
*Booting up your machines and  
equipment*



As many of our customers will be preparing to re-open again, we have provided information below on how to boot up your machines and equipment. It is important that you take the time to ensure you are turning all your equipment on in a safe manner.

We're here to help you get your business back up and running, so if you have any questions please get in touch with us, we'll be more than happy to help.

### **Bean to Cup Coffee Equipment**

- Turn on the machine's water supply
- Reconnect the power and switch on the machine
- Let the machine fill, heat and stabilise
- Refit all the relevant mixing bowls, grounds drawers, milk containers and dispense nozzles
- Carry out a thorough daily cleaning cycle
- Dispense at least 3 espressos or black coffees, 3 cappuccino or lattes and chocolate drinks to test all the product options

### **Bulk Brew Coffee Equipment**

- Turn on the machines water supply
- Reconnect the power and switch on the machine
- Let the machine fill, heat and stabilise
- Refit all the brew baskets and urns
- Carry out a thorough daily cleaning cycle
- Carry out a brew of at least 2 litres into an empty urn and discard the water that's produced
- Displace 2 litres of water from the hot water tap and discard the water

### **Traditional Coffee Machines**

- Turn on the machines water supply
- Reconnect the power and switch on the machine
- Let the machine fill, heat and stabilise
- Carry out a thorough cleaning cycle
- Dispense at least 3 espresso's through the machine to ensure that the machine is operating satisfactorily

### **Traditional Coffee Grinders**

- Refill the hopper with fresh beans
- Switch on the grinder
- Grind off at least 3 double espresso's and discard
- Grind off a fourth double espresso and test through your traditional machine to ensure that the drinks are satisfactory

### **Soluble Product Equipment**

- Turn on the machine's water supply
- Reconnect the power and switch on the machine
- Let the machine heat and stabilise
- Refit all mixing bowls, dispense nozzles and tubing



- Carry out a thorough daily cleaning cycle
- Dispense at least 3 different drink options to establish that the machine is operating as expected

### **Hot Water Boilers**

- Turn on the machines water supply
- Reconnect the power and switch on the machine
- Let the machine heat and stabilise
- Dispense at least 1 litre of water and ensure that the boiler refills and heats satisfactorily

### **Juice Machines**

- Turn on the machines water supply
- Reconnect the power and switch on the machine
- Let the machine chill and stabilise
- Dispense at least 3 cups of each juice product to ensure that the drink options are correct

