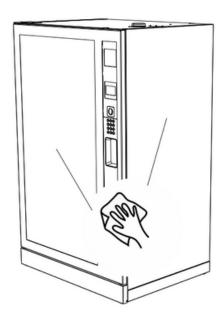


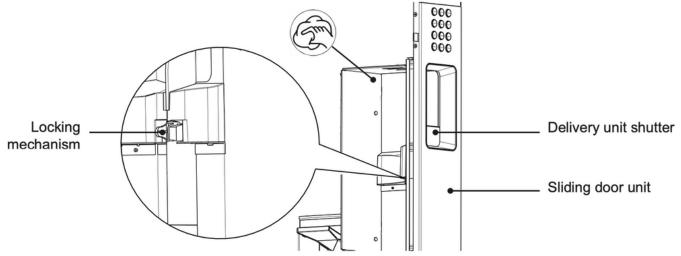
CLEANING GUIDE



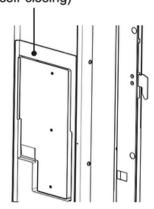
1 - EXTERNAL SURFACES



- Using a mild detergent clean all External Surfaces.
- The delivery compartment must also be kept clean and free from any spillages.
- With the sliding door unit open locate the LOCKING MECHANISM, and slide it backwards.
- From there the delivery door can be pushed down manually.
- The delivery door will automatically close when the machine door is closed.



Flap (smooth-running and self-closing)

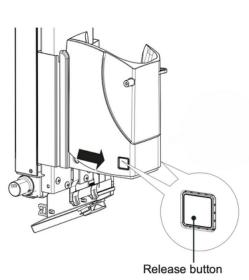


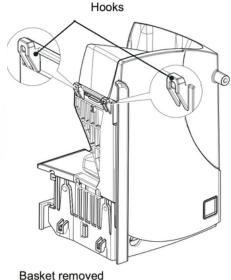
- There is a flap & seal installed for thermal separation between the cooled area and the surroundings.
- The flap is pushed open by the product basket during product delivery.
- The seal MUST be kept clean and not be sticky to ensure correct delivery.



2 - PRODUCT BASKET

The product basket can be removed for cleaning - Dishwasher safe up to MAX 65°C



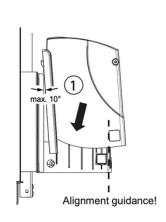


TO REMOVE:

- Press the release button.
- Release the locking hooks.
- Pull slightly to the right.
- Unhook basket and remove.

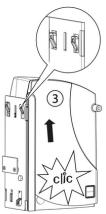
TO INSTALL:

- Unfold the toothed wheel pendulum by hand.
- 1. Insert the basket into the holder at a slanted 10° angle.
- 2. Push basket to the left so the hooks snap into the notch.
- 3. Swing basket back in and push the basket up locking button clicks into place.





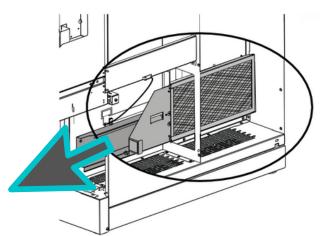






3 - THE LINT FILTER

The lint filter must be checked and cleaned regularly to prevent damage to the chiller. Ensure when doing this that the chiller is not powered down for longer than 5 minutes.

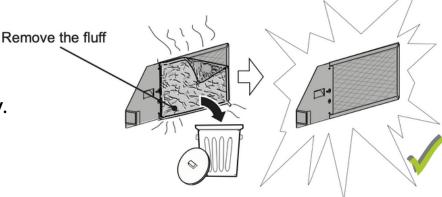


TO REMOVE:

- Locate the lint filter under the sliding door unit - adjacent to the chiller.
- The lint filter slides out ready to be cleaned.

TO CLEAN:

- Remove the fluff.
- Hoover the filter gently.
- Also hoover the area around the chiller.



Lint filter Marking for correct positioning

TO REPLACE:

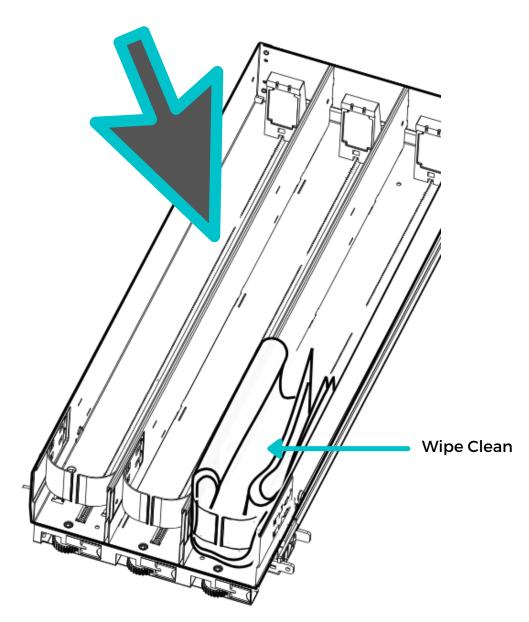
- Align the filter & insert carefully.
- Locate the position markings - these mark how far the filter should fit in.
- Power machine back on.



4 - THE PRODUCT SHELVES

The product trays can become sticky/dirty from spills inside the machine. If this happens products may become stuck in the trays, and can eventually lead to motor burn out.

It's important that the trays remain clean and free of dirt. Clean each one using a lint free, damp cloth; detergent and some hot water. Make sure you dry each shelf thoroughly to prevent any damage to the working mechanisms.

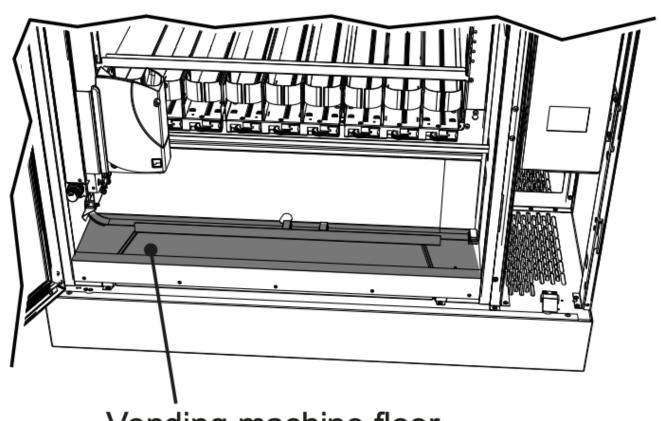




5 - THE VENDING MACHINE FLOOR

Lastly ensure the vending machine floor is free of dust/debris/spills. As with the product trays and spillages can cause damage to the machine. There is a cable that must be free of any debris - it must be able to move freely.

The floor can be hoovered to remove any dirt. Any spills again should be cleaned with a lint free, damp cloth; detergent and some hot water - being cafeful to avoid any electrical parts.



Vending machine floor