



12 MONTH CHECK UP! HPB / LPB



12 month Check up!

Key areas to	look at:	
BOILER	 Remove and clean boiler probes De-scale boiler (if required) Replace boiler valves 	
WATER FILTER	 Replace water filter Calibrate water dispense flow rate - 0.6 Fl.oz/sec 	
WHIPPER DECK	 Clean extraction system Check all whipper motors are functioning correctly Replace whipper bases/seals/o- rings 	
BREWER	 Remove and clean Brewer For HPB: Fit HPB service kit Replace Grinder blades at 30000 vend intervals Check grind rate calibration and actual dispense weights are correct Perform brewer cleaning cycle using cleaning tablet For LPB: Clean LPB filter platform and replace filter belt Replace Coffee Brewer service Kit 	
WATER TEMP	 Perform machine flush - check for leaks Check water temperature 	



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Key areas to look at:

MOVING DISPENSE HEAD

- Check moving dispense head is positioned correctly
- Nozzles align correctly with cup dispense area

CUP SENSOR

- Clean cup sensor
- Test operation of cup sensor use your own cup
- Check cup drop operation and cup settings placement time = 2secs, carousel timeout = 30 secs

TEST DRINKS

- Test a minimum of one drink of each type with machine door closed (with coins if coin mech fitted)
- Check drink quality by tasting



Safety Checks:

- PAT test machine Insulation & Earth Bond only
- Check Mains Lead for damage/do not connect to extension lead
- Check Fuses -correct value and type
- **Check Looms** connections are free from damage and fully secured



Tools Required

PAT Tester
Digital Thermometer
Portable Hoover
Gram Scales
M4 (7mm) socket
Cross Head Screwdriver



Estimated Labour Time - 1.75hrs

Sigma TOUCH CAFÉ SIMPLICITY



37mm Brewer Service Kit

PN: 2099508



44mm Brewer Service Kit

PN:2099509



Coffee Brewer Service Kit

PN: 2099507



Brewer Cleaning Tablets

PN: 1015015



Filter Belt

PN: 1039005



Boiler Dispense Valve

x7

PN: 1053003



Whipper Base Long Lever

PN: 1054041



Grinder Blades

PN: 151069