

# Quick Reference Cards Cafitesse 400



**DOUWE  
EGBERTS**

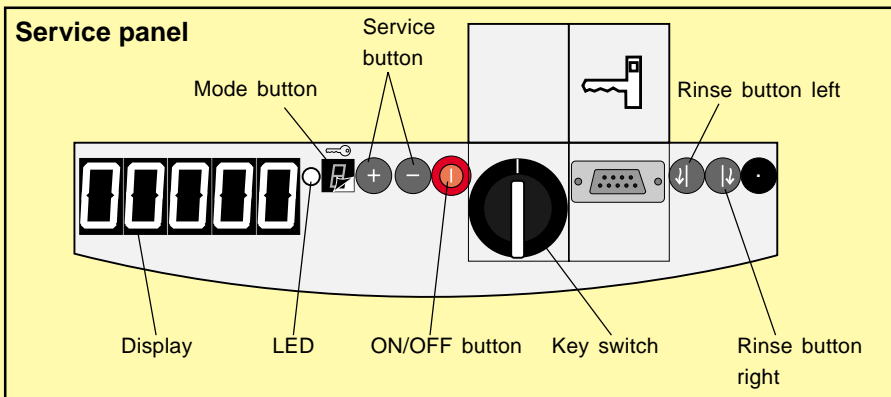
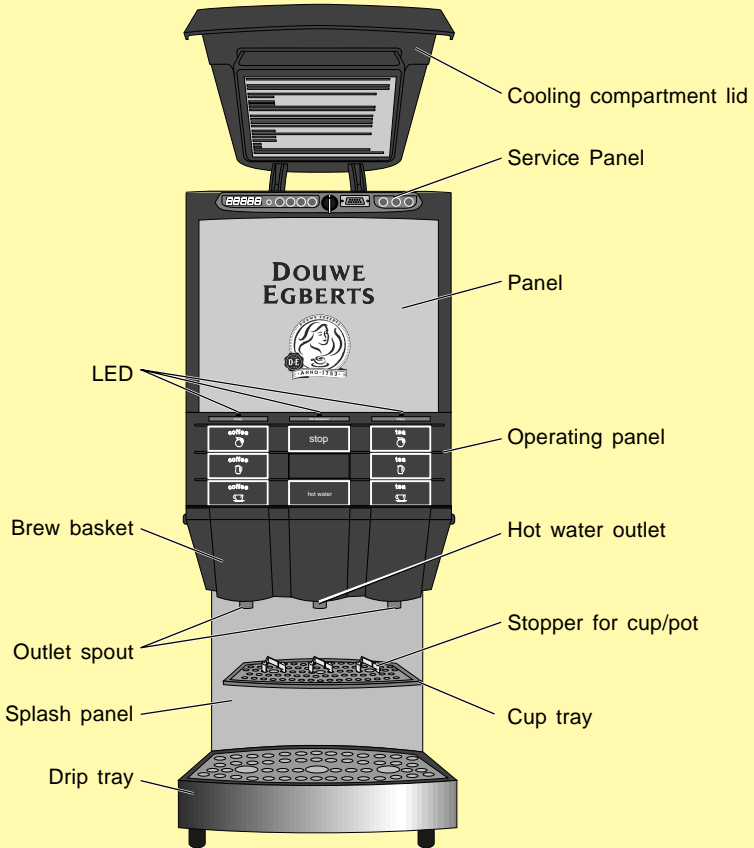


*Cafitesse* The smarter solution



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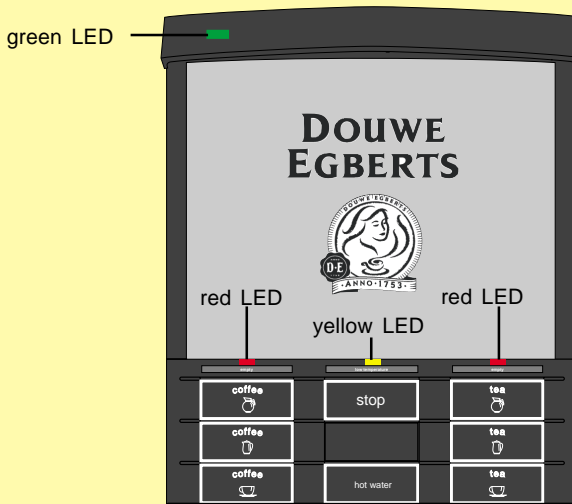
## Description of Dispenser Components








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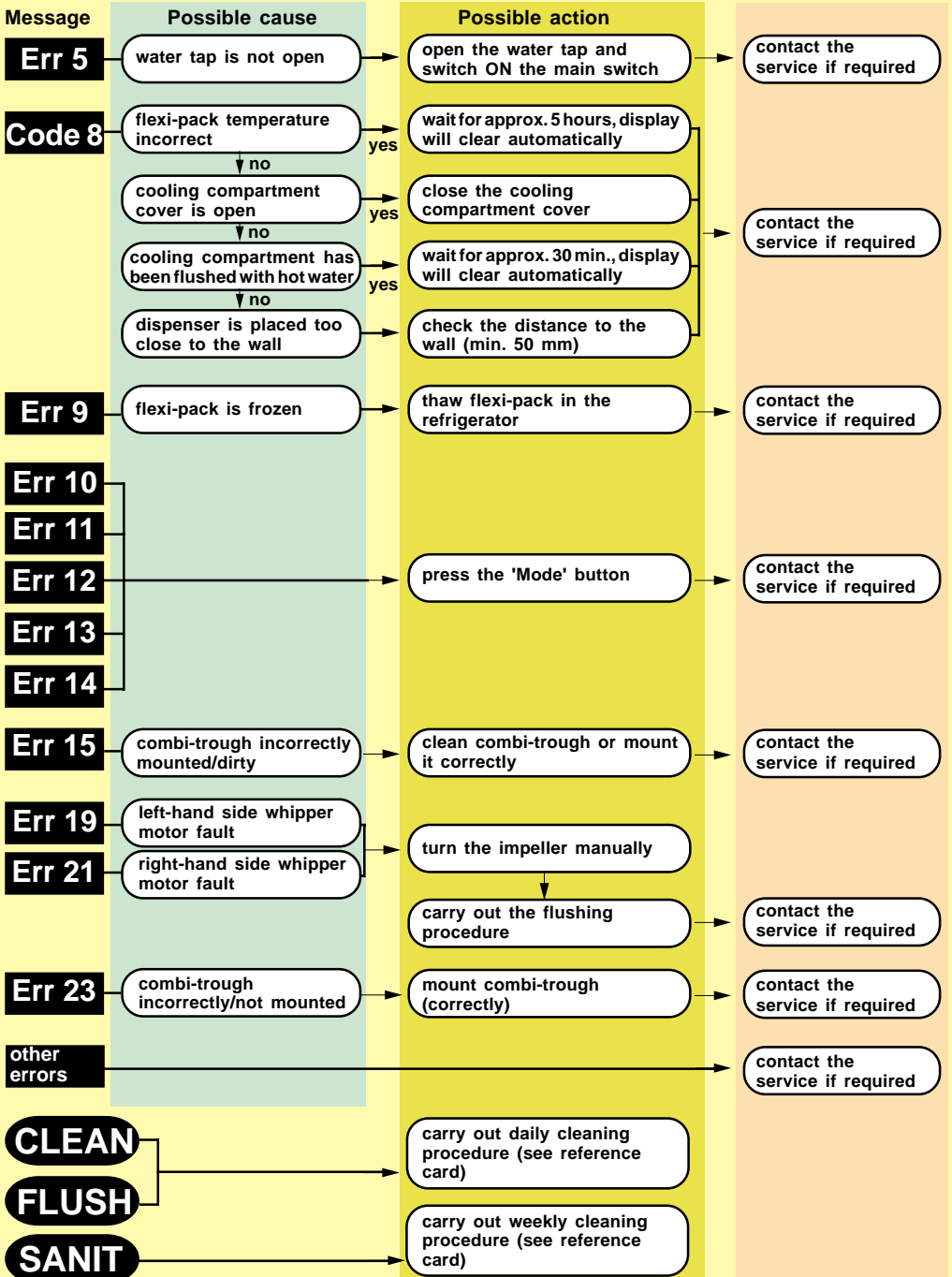
## Warning Signals Cafitesse 400



### Possible combination of LEDs

			Explanation
On	Off	Off	Standby mode
On	Off	On	Flexi-pack(s) empty
On	On	Off	Boiler temperature (too) low
On	On	On	Boiler temperature (too) low Flexi-pack(s) empty
Flashing	Off	Off	Check display for message Dispenser is functioning
Flashing	Off	Flashing	Check display for message Dispenser is blocked
Flashing	On	Flashing	Check display for message Dispenser is blocked Boiler temperature (too) low
Flashing	Off	On	Check display for message Dispenser is blocked Flexi-pack(s) empty
Flashing	On	Off	Check display for message Dispenser is blocked Boiler temperature (too) low
Flashing	On	On	Check display for message Dispenser is blocked Boiler temperature (too) low Flexi-pack(s) empty

# Display Messages Cafitesse 400

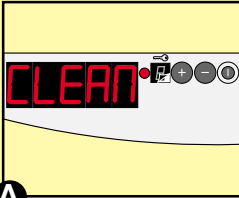




## Daily Cleaning Cafitesse 400

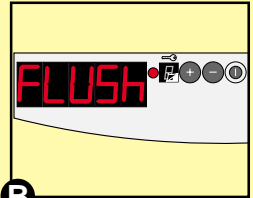
(Always clean after end of coffee services)

### Warning signals / Display messages



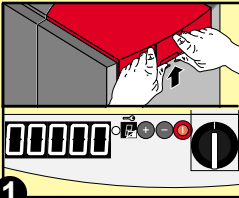
A

- Once a day, the message **CLEAN (A)** appears in the display. (The ON/OFF LED is flashing)
- During cleaning the message **FLUSH (B)** appears in the display. (The ON/OFF LED is flashing)
- After the 'clean'-message has appeared in the display, you have 4 hours to clean/flush the dispenser before the dispenser becomes blocked. (The ON/OFF LED and EMPTY LED's are flashing)
- After cleaning/flushing the dispenser will be working again.



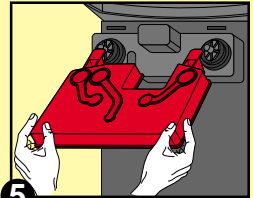
B

### Removal of parts to be cleaned

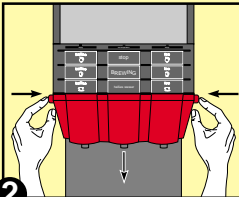


1

- Open the lid of the cooling compartment and switch off dispenser with ON/OFF button. (fig. 1)
- Remove the brew basket. (fig. 2)
- Remove the combi-trough.(fig. 3)
- Attention for a dispenser with mixer: First pull the clamps downwards. (fig. 4)
- Remove the box. (fig. 5)
- Remove cup tray (fig.6A), drip grid (fig. 6B), drip grid support (fig. 6C) and drip tray (fig. 6D).



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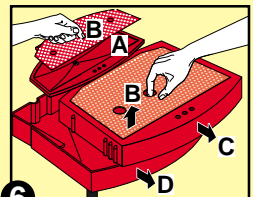
### Cleaning of removed parts

- Soak all parts (15 min.) in warm water with a cleaning agent\*), rinse them and dry with paper towel. Combi-through and box can be cleaned in a dishwasher (fig. 7), if available.



**Do not place brew basket, cup tray and drip tray in a dishwasher.**

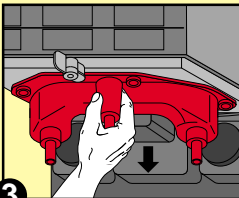
- Store cleaned combi-trough and box near the dispenser (exchange kit)



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### Assembly of cleaned parts

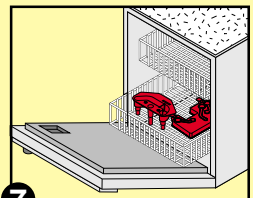
- Place cleaned parts correctly back into the dispenser.



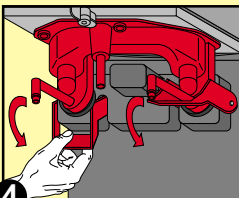
3

### Flushing

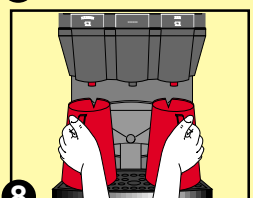
- Switch the dispenser on with the ON/OFF button.
- Place a jug (±2 l) under each outlet. (fig. 8)
- Rinse first the left side by pressing simultaneously buttons (1) and (2). (fig. 9)
- Then rinse the right side by pressing simultaneously buttons (1) and (3). (fig. 9)



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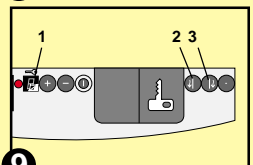
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\*) Use a food approved cleaning agent, recommended by your Cafitesse supplier.

Observe safety instructions and directions for use on the pack of the cleaning agent.



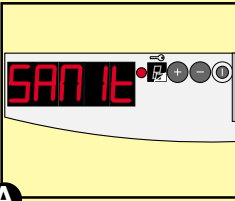
9



## Weekly Cleaning Cafitesse 400

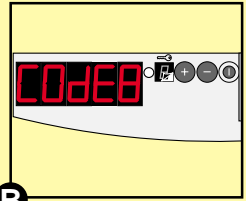
(Always clean after end of coffee services)

### Warning signals / Display messages



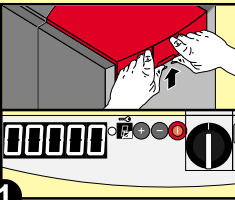
A

- Once a week the message **SANIT (A)** appears in the display. (The ON/OFF LED is flashing)
- After the 'sanit'-message has appeared in the display, you have 4 hours to clean the cooling compartment before the dispenser becomes blocked. (The ON/OFF LED and EMPTY LED's are flashing)
- During cleaning the cooling compartment the message **CODE 8 (B)** appears in the display. The message will disappear after a short while.



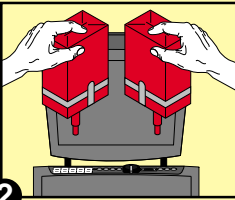
B

### Preparation

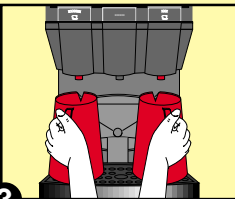


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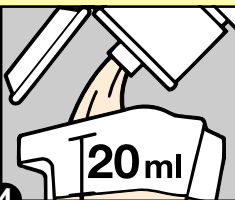
- Open the lid of the cooling compartment and switch off dispenser with **ON/OFF** button. (fig. 1)
- Remove both flexi-packs. (fig. 2)
- Place a jug ( $\pm 2$  l) underneath each outlet. (fig. 3)



2



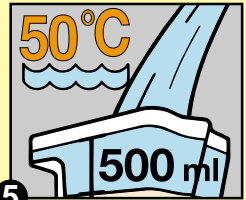
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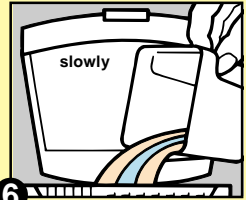
4

### Cleaning cooling compartment

- Pour 20 ml of cleaning agent\*) in the measuring cup. (fig. 4)
- Fill measuring cup up to the 500 ml mark with warm water. (fig. 5)
- Pour warm water **slowly** into the cooling compartment. (fig. 6)



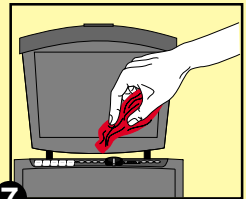
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### Flushing the cooling compartment

- Fill measuring cup up to the 500 ml mark with warm water ( $\pm 50$  °C). (fig. 5)
- Pour warm water **slowly** into the cooling compartment. (fig. 6)
- Empty the jugs.
- Dry cooling compartment with paper towel. (fig. 7)



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**After the weekly cleaning procedures, the daily cleaning procedures must be carried out.**

\*) Use a food approved cleaning agent, recommended by your Cafitesse supplier.



Observe safety instructions and directions for use on the pack of the cleaning agent.

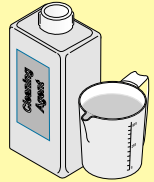


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## HACCP Cafitesse 400

### Guidelines

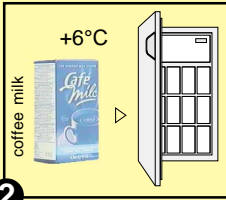
- For correct operation of the dispenser, at least the guidelines mentioned above must be taken into consideration. The operator is held responsible for the correct operation.



### HACCP guidelines

#### Storage of Cafitesse products

- Store coffee, tea and cocoa in a freezer at -18 °C. (fig. 1)
- Thaw coffee, tea and cocoa in a refrigerator at +6 °C. (This takes approx. 3 days)
- Store Café Milc in a refrigerator at +6 °C. (fig. 2)
- Always use the packs according to the 'first-in first-out' principle. (Observe the 'best before date' on the pack)



#### Handling of Cafitesse products

- Ensure hygienic handling:
  - wash hands (fig. 3),
  - work clean,
  - keep the working area tidy.
- Check the pack for damage and shake it 10 times vigorously before use. (fig. 4)
- Observe the user instructions on the pack.
- Mark the actual date on the pack and insert the pack into the dispenser. (fig. 5)
- Dispense and check a cup.
- Use packs within the recommended time period (see indications on the pack).



#### Cleaning of the dispenser

- Observe the cleaning instructions for the Cafitesse 400.
- Clean the dispenser when the delivery is finished.
- Use a food approved cleaning agent, recommended by your Cafitesse supplier.



**Observe safety instructions for use on the pack of the cleaning agent.**

- Fill in the cleaning record card.

#### Filing

- File completed cleaning record cards. (fig. 7)
- File service and maintenance reports of DECS representatives.

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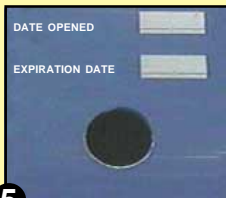
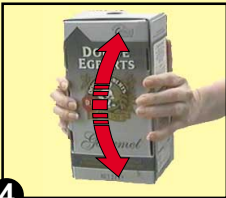
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#### Service of the dispenser

- When LEDs are flashing or the display indicates a message (fig. 9), see section "Display Messages Cafitesse 400" and "Warning Signals Cafitesse 400".

#### Training

- Keep the reference cards close to the dispenser.
- Implement the activities on the work schedules.
- Train new staff on HACCP guidelines. (fig. 8)
- For further questions please contact your DECS representative.

