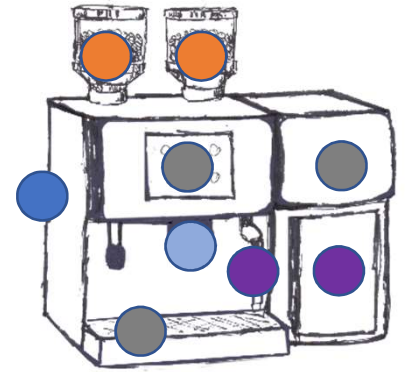


superautomatic bean-to-cup cleaning guide



Superautomatics simplify and standardize coffee preparation and service, making them an ideal choice for many foodservice operations. But the complex engineering beneath their hoods requires that cleaning protocols are strictly and regularly followed to ensure best performance and food safety. Here's what to do:

Clean the machine's coffee system

Urnex manufactures a wide range of superauto cleaning tablets under its own and OEM brands. Refer to your machine's user manual to find the appropriate tablet.

Clean the milk system

Milk lines and autofrothers should be cleaned regularly to ensure milk is not left behind inside the machine. Refer to your machine's user manual for guidance on which Urnex or OEM-branded milk cleaner is appropriate.

Clean the grinder(s) and hopper(s)

Dirty bean hoppers can leave a negative impression on customers. Use **Café Sprayz** to remove coffee oils inside of bean hoppers and **SuperGrindz** to clean grinder burrs.

Wipe down all surfaces

Coffee stains and fingerprints on equipment surfaces and counters can indicate to customers a lack of care or attention to cleanliness and food safety. Urnex offers a variety of surface cleaners, including **Café Sprayz**, **Café Wipz** and **Stainless Sprayz**.

Descale the boiler

Dezcal removes limescale buildup and is available in liquid, powder, and tablets. Due to the need for machine disassembly, decaling is best performed by a service technician.

RECOMMENDED PRODUCTS

