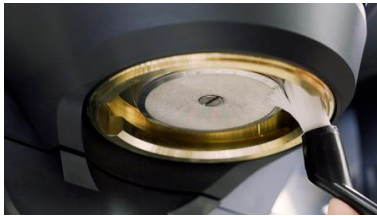
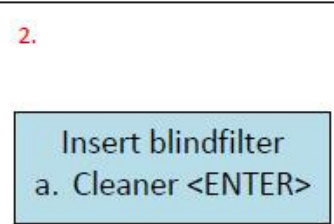


Rancilio Classe 9 Daily Cleaning

RANCILIO CLASSE 7 CLEANING GUIDE TO BE PERFORMED DAILY. *Take care as machine components will be hot under normal operation. Always operate power switches with dry hands. Only use recommended cleaning products and follow cleaning guides. Always use PPE when performing cleaning procedure*



- Press and hold Group 1 middle button for 10 seconds until the LED is flashing



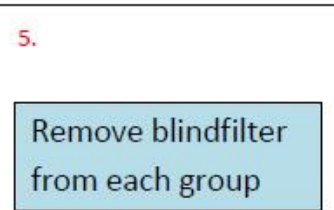
- Place Blind filter into handles
- Place 1 tsp of Cafetto cleaner into each blind filter and place in group



- Press middle button to begin cleaning cycle.
- Process will take approx.. 3 mins



- When back washing cycle is complete, all 5 buttons will be illuminated



- Remove blind filters from each group.
- Rinse under fresh cold water



- Press middle button to begin rinse cycle.
- Process will take approx.. 2 mins



- LEDs will count backwards from 5 to 0.
- When cycle complete, machine will automatically revert to normal mode.


Rancilio Classe 9 Daily Clean




1. 


- Clean group heads and seals with cleaning brush provided.
- Push start/stop button to flush clean.



2. 

- Purge steam wands several times.
- Wipe clean with a damp, sanitized cloth.



3. 

- Pay attention to the steam nozzles, ensure individual holes are clear.
- Unscrew nozzle and soak if holes are blocked.

4. 

- Remove drip tray inserts.
- Remove drip tray.
- Clean with warm soapy water and rinse.

5. 

- Clean drain pan with warm soapy water and flush with clean water.
- Refit drip tray and tray inserts.

6. 

- Clean cabinet with lint free cloth and stainless steel cleaner.