

COVID-19 PREVENTION PROCEDURES

BATCH BREWERS INCLUDING: ACE, IA, AK, AKH, BARISTA, TVT, ECO, FC, GX, KB, NK, R, L, K, BMF, C, D, LT-D, OCS



NEWCO 

In case any more questions, please contact Newco's Tech Service team at (800) 556-3926. Or call Customer Service at (800) 325-7867.

COVID-19 PREVENTION PROCEDURES

BATCH BREWERS INCLUDING: ACE, IA, AK, AKH, BARISTA, TVT, ECO, FC, GX, KB, NK, R, L, K, BMF, C, D, LT-D, OCS



How to Daily Clean and Sanitize equipment models :

These models of equipment require regular cleaning and sanitizing before beverage preparation due to operator touching the machine and its components.



Wash hands with soap and water.



Wear clean gloves while cleaning and disinfecting beverage equipment.



The brew basket should be rinsed in warm soapy water.



Exterior surfaces should be wiped down using alcohol wipes that are at least 70% alcohol to disinfect touched areas prior to brewing or dispensing a beverage.

Treat any recovery from emergency shutdown with more detail than a fresh install. Water levels could be depleted and in a dry fire status requiring tanks be filled before powering up (refer to installation and operation manuals if required for specific models). If the unit is not heating after startup, the high limit could be tripped and requires reset.

Newco does not recommend poly lines, as they can be transparent which allows light to possibly create algae growth in the water line feeding machine if used. These lines may need to be replaced or sanitized before feeding water into the equipment. Refer to separate attached document regarding filters (Pentair) and start up procedures before turning water lines back on. Water left in equipment can be drained and replaced. Further evaluation may be required to identify if sanitation is required.

If wanting to drain tanks, disassembly is required. Contact technical support group for assistance if not familiar with process. Open tank systems (Ace, IA, FC, KB and R/L) can all be turned over to drain after removing top cover and tank lid. Disconnect machine from power and water supply line before emptying water. Closed tank models (AK, 20:1, GX, NK, GK) can require more disassembly to drain. Check for any discoloration or odor in the dispensed water indicating that sanitation is required.

If equipment was started up without draining, cycle the brewer 3-4 times to cycle water that was in brewer. Further inspection inside tank might be required to identify if there is any sanitation required. The baskets and dispensers used should be thoroughly cleaned and sanitized especially if left with product.

After restarting equipment, check for any discoloration or odor indication sanitization is required. Below are common part numbers for heating circuit components and baskets. Refer to sanitizing information below for regular external cleaning to prevent surface contamination during normal operation. 70% alcohol wipes are sufficient.

Common part numbers for heating circuit components and baskets:

| | |
|--|--|
| 110985 – 12 Cup Basket (ACE, IA, FC, AK, R/L, 20:1, KB AND NK) | 500502 – Robert Shaw thermostat 8" (NK and GK) |
| 701714-BLK – 13x5 basket plastic (GX) | 101299 – Sun/Peco Thermostat (GX) |
| 704215 – Thermostat (Ace, FC) | 773300 – Robert Shaw 5" assly (KB) |
| 110190 – EGO thermostat (AK, R/L) | 111592 – High limit horizontal spade connection (R/L, NK, GK, KB) |
| 100551 – Robert Shaw thermostat 5" (alternate thermostat for AK, R/L) | 111593 – High limit vertical spade connection (Ace, IA, FC, 20:1, LCD, Bistro, FK, CX) |
| | 701305 – High Limit 25A (GX) |

Regular external cleaning:

For updated information on the coronavirus please check the **CDC** and **WHO** websites.

Beverage equipment, water coolers and dispensers are common touch areas for personnel within the work environment.

In order to help prevent the spread of the coronavirus disease (COVID-19), here are some helpful tips to keep Newco machines clean and disinfected.

1. Wear gloves while cleaning and disinfecting beverage machines.
2. If machine appears dirty, clean exterior with a damp towel that has a mild detergent or soap and water first before disinfecting. Avoid dripping by using less liquid on the cloth. (DO NOT use detergent/soap solution on touch screens).
3. Disinfect using products from the EPA List N: Disinfectants for Use Against SARS-CoV-2. Some examples are Clorox Disinfecting Wipes, Lysol® Disinfectant Spray, and PURELL Professional Surface Disinfectant Wipes.
4. In order for disinfectant products to be effective follow the instructions. The recommended contact time for disinfectants varies anywhere between 30 seconds to 10 minutes. Wiping them to soon might not disinfect the surface.
5. Disinfect frequently touched surfaces. This includes buttons, touch screens, brew baskets and carafe handles.
6. If disinfecting touch screens, please use alcohol wipes that are at least 70% alcohol. If using a spray do not spray directly on the touch screen but dampen a soft cloth and use that to wipe the touch screen. Avoid dripping by using less liquid on the cloth. DO NOT use Bleach, it can damage sensitive components and coatings.



BATCH BREWERS



SURFACE CLEANERS



BOILER DESCALING



FILTER BASKET & SERVER CLEANING

Stop the spread :

These models of equipment require regular cleaning and sanitizing before beverage preparation due to operator touching of the machine and its components.



A. Wash hands with soap and warm water for 20+ seconds.



B. Avoid touching your face.



C. Clean and disinfect frequently touched objects and surfaces.