

# COVID-19 PREVENTION PROCEDURES

POST MIX COFFEE BEVERAGE, LCD SERIES, BISTRO SERIES



**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

POST MIX COFFEE BEVERAGE, LCD-1, LCD-2 , BISTRO SERIES



## How to Daily Clean and Sanitize equipment models :

Newco equipment requires 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.



Wipe down button surfaces and touch screens prior to using.



Sanitizing will need to be done with EZ Clean Beverage Line Flush Solution for all models.

Bistro models only:



Internal Milk and chocolate-hoppers should be cleaned with soapy water after each handling prior to refilling.



The whipper will need to be disassembled and cleaned with soapy water after each handling. The internal rinse system should be operated daily to rinse and sanitize the mixing bowl.

**BISTRO MODELS:** Hoppers will need to be removed and cleaned out if product has spoiled. Sitting idle it will harden in hopper and risk damaging equipment if used.

Whippers will need to be disassembled to clean out, replace whipper shaft seal if there was hardened product in whipper.

Tank assemblies can be drained and refilled. They all have drain tube connected to a black poly plug on bottom rear of machine. Pull clamp with tube, remove plug and open clamp to drain. Squeeze tube open if it has been clamped and not naturally opening at clamp point. Running the cleaning cycle (liquid coffee) will flush out any product still in the machine. Running another cycle using a sanitizer will sanitize the lines. If product ceases to pump through system, the pump head assembly may need to be replaced.

As a reminder, cleaning products to flush are not sanitizers, a separate solution using water and hypochlorite (bleach) can make a solution. Make sure product being used has proper sodium hypochlorite ratio for sanitizing, a couple tablespoons per gallon of water is a strong enough ratio.

121934 HOPPER ASY, BIST1  
767204 HOP ASY, 2LB MILK BISTRO 2  
767205 HOP ASY, 2LB CHO BISTRO 2  
123101-10 HOP ASY BISTRO 10 & 10T RIGHT  
123102-10 HOP ASY BISTRO 10 & 10T LEFT  
123422-10 HOP ASY,RT,BISTRO 10T3  
123425-10 HOP ASY,LFT,BISTRO 10T3  
123429-10 HOP ASY,CTR,BISTRO 10T3

767195 WHIPPER MOTOR  
781566 SHAFT SEAL  
121304 DRIP TRAY (B1&2)  
121305 GRID,DRIP TRAY (B1&2)  
784025 DRIP TRAY (BISTRO 10, 10T, 10T3)  
123002 GRID,DRIP TRAY (BISTRO 10, 10T, 10T3)  
767195 MOTOR,WHIPPER  
781566 SEAL,WHIPPER SHAFT

**LCD MODELS:** Tank can be drained and refilled using drain tubes. LCD2 accessed through back panel, located below tank. LCD1 and Touch has a black plug on rear of machine attached to tube, it can be pulled out from back of machine.

External product hoses and internal pump assemblies may need to be sanitized as this product could spoil. Use open product at own risk after cleaning. The parts listed below will cover all the plumbing for liquid concentrate on LCD 1, LCD 2 and LCD Touch.

Running the cleaning cycle will flush out any product still in the machine. Running another cycle using a sanitizer will sanitize the lines. If product ceases to pump through system, the pump head assembly may need to be replaced. As a reminder, cleaning products to flush are not sanitizers, a separate solution using water and hypochlorite (bleach) can make a solution. Make sure product being used has proper sodium hypochlorite ratio for sanitizing, a couple tablespoons per gallon of water should be sufficient sanitizing solution.

120493 – pump head kit (pump head / tubing)  
104155 – pump head (pump head kit including motor)  
120422 – External Tube assembly (includes JG elbow and Scholle fitting) 12" assly.  
773213 – Drip Tray (LCD2)  
773214 – Grid for Drip tray (LCD 2)  
121304 - DRIP TRAY,LCD-1  
121305 - GRID,DRIP TRAY,LCD-1

Refer to sanitizing document for regular external cleaning to prevent surface contamination during normal operation. 70% alcohol wipes are sufficient.

### **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.



SURFACE CLEANERS



BOILER DESCALING



EASY-CLEAN

p/n: 900083 and 900084

## 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.