COVID-19 PREVENTION PROCEDURES

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

SINGLE CUP POD, FRESH CUP, CX SPECIALTY BEVERAGE BREWERS AND BEAN TO CUP

How to Daily Clean and Sanitize equipment models :

Newco equipment requires regular cleaning and sanitizing before beverage preparation due to operator touching the machines and their components.
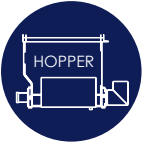
Wash hands with soap and water.

Wear clean gloves while cleaning and disinfecting beverage equipment.

Wipe down button surfaces and touch screens prior to using.

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.

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.

Tanks can be drained via tube behind brew head. Turn water line back on if it was shut down, restart machine. It will fill and heat back up. Follow separate procedures for water line / filter on separate Pentair PDF.

(CX) Hoppers will need to be removed and cleaned out if product has spoiled or if product has not been used for more than 1 week. Powder sitting idle will harden in hopper and potentially damage auger motors if not replaced with fresh product. Sitting idle it will harden in hopper and risk damaging equipment if used.

Whippers will need to be disassembled and cleaned with hot, soapy water. Replace whipper shaft seal if hardened product was found in the whipper bowl.

Clean the brew mechanism using a Cafiza cleaning tablet. Insert tablet into brew mechanism and run 3-4 brew cycles to dissolve tablet, clean mech and rinse any remaining residue.

Waste bins and drip trays should be cleaned in a sink with mild detergent.

Refer to sanitizing document 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:

780002 – WASTE BIN ASSEMBLY, INCLUDING DRIP TRAY (CX)

780170 – WASTE BIN ASSEMBLY (FK)

782169 – DRIP TRAY ASSEMBLY (FK)

780196 – HOPPER RH, MILK (CX)

780197 – HOPPER LH, COCOA (CX)

767195 – WHIPPER MOTOR (CX)

781566 – WHIPPER SHAFT SEAL (CX)

780585 – REFURBISHED BREW HEAD UNIVERSAL (FK)

780099 – REFURBISHED BREW HEAD UNIVERSAL (CX)

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.

SINGLE CUP POD

SURFACE CLEANERS

BOILER DESCALING

FRESH CUP/ CX POD CLEANING TABLETS

Stop the spread :

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