# VENEZIA I

Handcrafted in

One Step Cleaning Manual VENEZIA Touch



# WHAT YOU NEED FOR CLEANING

# **Brewer Cleaning**



**Brewer Cleaning Tablets** *SKU 4303171* 



Cleaning Brush
SKU 4302319



**Tip Brushes**SKU 4302349



Waste bags Bio-degradable SKU 017

# Milk Cleaning



Milk Cleaner - Blue Alkaline SKU 4302830



Jug 1000 ml (x2) SKU 4302657

Service Key

# In general



Cleaning Cloth and Paper Towel

### Prepare before clean

#### MIX CLEANING LIQUID

Fill a jug with 600 ml of **warm** water. Add 30 ml of cleaning liquid to the water.





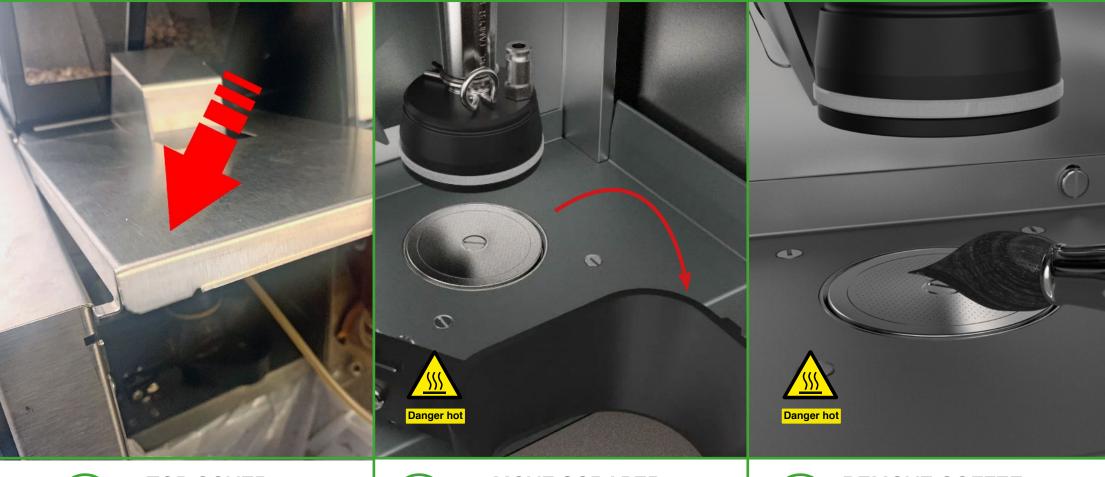
Cleaning is recommended to be done at the end of the day



USING BREWER CLEANING TABS

& MILK CLEANER







#### **TOP COVER**

Open the door to the Venezia machine.

Remove the top cover for better access to clean the brewer unit.



#### **MOVE SCRAPER**

Start by pulling out the scraper arm (black) on the brewing unit.

The scraper can be moved freely to allow access to all components.



#### REMOVE COFFEE

Brush around the grey base plate in order to remove any ground coffee deposits.

Brush the deposits into the dreg bin.





#### **CLEAN TOP AND BOTTOM PISTON**

Having removed most of the coffee grounds, wipe the top piston sieve (underside) as well as around the top piston O-ring (white ring).

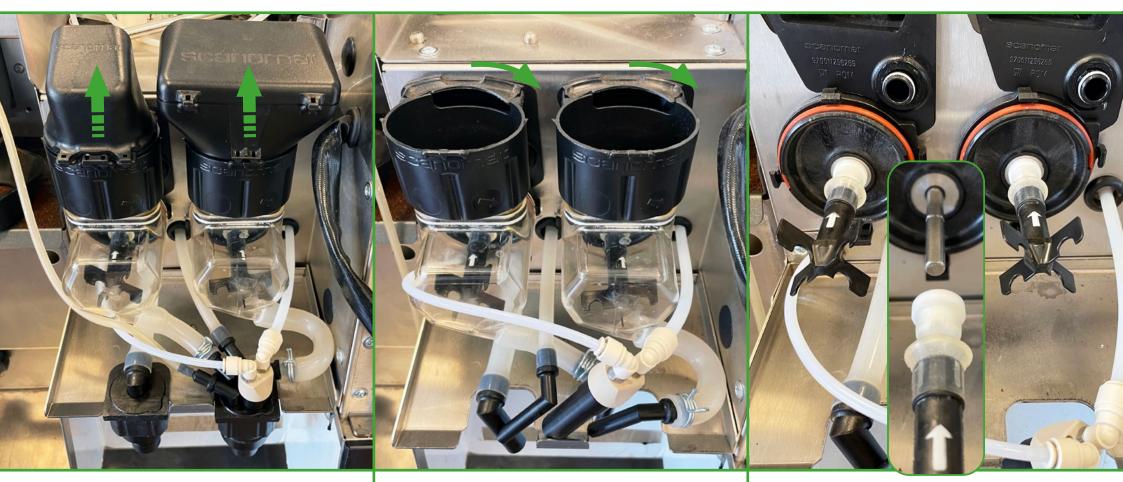
The stainless steel bottom piston must be completely clean with no coffee remains.



#### **ADD CLEANING TAB**

Push the scraper back into the position as shown.

Place a brewer cleaning tablet inside the scraper.





# CLEAN MIXER HOUSES

The mixer houses, nozzles and outlets inside the machine needs regular cleaning.

First remove the lids on the mixer houses by pulling lightly up.



#### DISASSEMBLE

Pull out all the hoses of the black outlets. Clean outlets with warm water.

Disasseble the two mixer houses by turning them slightly clockwise while pushing in.

Clean the mixer house in warm water.



#### **CLEAN MIXERS**

Pull off the two whippers and clean them in warm water and dry. Mount them again with the white arrow along the flat side of the metal spindle.

Assemble the clean mixer houses locking them back in place and place the lids on the mixer houses.









#### **MILK FOAMER**

Pull off the black housing of the milk foamer (green arrow).

Unscrew the milk foamer from the white nozzle (10.1)



#### **CLEAN MILK FOAMER**

Separate the two parts of the milk foamer unscrewing it clockwise (10.2).

Clean all three parts in hot water with tip brushes.

Connect the two parts of the milk foamer again and re-attach it to the nozzle. Push the housing back on.



#### **REASSEMBLE HOSES**

Slide the the two clean black outlets back into place.

Place all the hoses and the milk foamer into the right holes in the outlets.

Close the door to the machine.





#### PLACE CLEANING LIQUID

Place the prepared jug with the warm water and cleaning liquid in the fridge. Insert the milk line(s) into the jug.

Close the fridge.

If there is no drain on the drip tray of the machine place an empty jug under the machine outlet.



#### START CLEANING PROCESS

Select the menu on the screen and press "Clean" from the left pane.

The process will take approximately 4 minutes.

If the cleaning process is accidentally stopped please start it again from the menu.





#### **SERVICE KEY**

After the claning process is done, open the door to the machine.

Place the service key in the keyhole (left side in frame) and turn it 90 degrees.



#### RINSE MILK FRIDGE WITH CLEAN WATER

Replace the jug in the fridge with 200 ml clean water and insert the milk line(s) into the jug. Close the fridge.

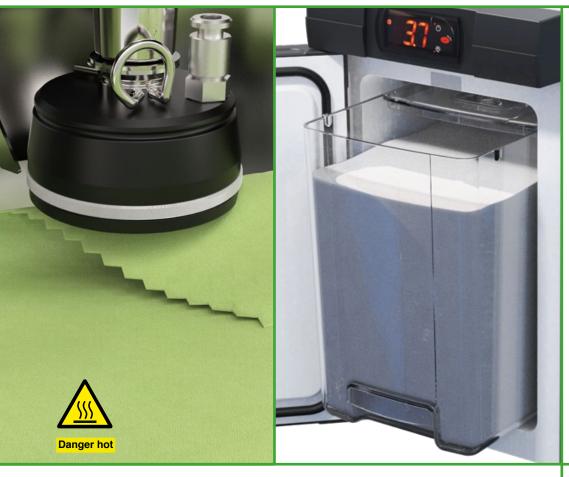


"Clean Menu" appears on the screen.

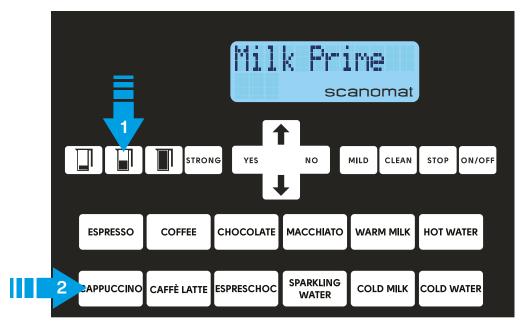
On the keyboard on the inside of the door press first button (Arrow 1) so

Press the second button (Arrow 2) and the Milk Rinse will start.

This step is important to rinse the lines and push out the remaining cleaning liquid.



On TopBrewer Compact push exactly the same buttons though the texts are different.





#### WIPE AND ADD MILK CONTAINER

After the milkrinse is done pull out scraper on the brewing unit and wipe pistons and the area.

Remove the jug in the fridge and wipe the inside with a damp cloth.

Place the milk container, add the milk line(s) and close the fridge.



#### MILK AND COFFEE PRIME

Place a jug under the faucet. On the keyboard inside the door press first button (Arrow 1) so "Clean Menu" appears in the screen. Press the second button (Arrow 2) and the Milk Prime will start.

When the milk prime is done brew two espresso to prime the coffee. Discard the drink.

When the prime is done the Venezia is ready for use!





#### **CLEANING THE DRIP TRAY**

When cleaning the drip tray pull it out and wash it with warm soap water.

If there is drain connected to the drip tray check the connection on the drip tray and under the machine for dirt causing leakage.



#### **IMPROVING TASTE EXPERIENCE**

When the bean hopper is empty wipe it with a damp cloth to remove old coffee oils.

Fresh Amokka® Coffee beans have a great flavour, therefore do not overfill the hoppers to allow beans to always stay their best - store unused beans in a sealed bag somewhere cold.