

COFFEE HOPPER & GRINDER CLEANING PROCEDURE

This procedure describes the step by step process with properly cleaning both the Hopper & Grinder in the VKI Eccellenza Momentum

This procedure should take approximately 15 minutes

Tools Needed

- ◆ Key to Main Door
- ◆ Phillips Screwdriver
- ◆ Soft Bristle Brush
- ◆ URNEX GRINDZ G01
- ◆ URNEX TABZ Z61 (Hopper)



Entering the Service Menu

In order to access the Service Menu you will need to locate the initial access point described below

Locate the small highlighted box in the top left hand corner and press for 3 seconds (see Fig. 1)



Fig. 1

Entering the Service Menu *cont.*

When successfully entered a numeric keypad will display

The default personal identification number (PIN) for the Service Menu is; **3,4,5,6,7,8** (see Fig. 2)



Fig. 2

When the PIN is successfully entered in the Service Menu “System Status” will be displayed

Locate the three white lines at the top left of the screen and press with finger (see Fig. 3)

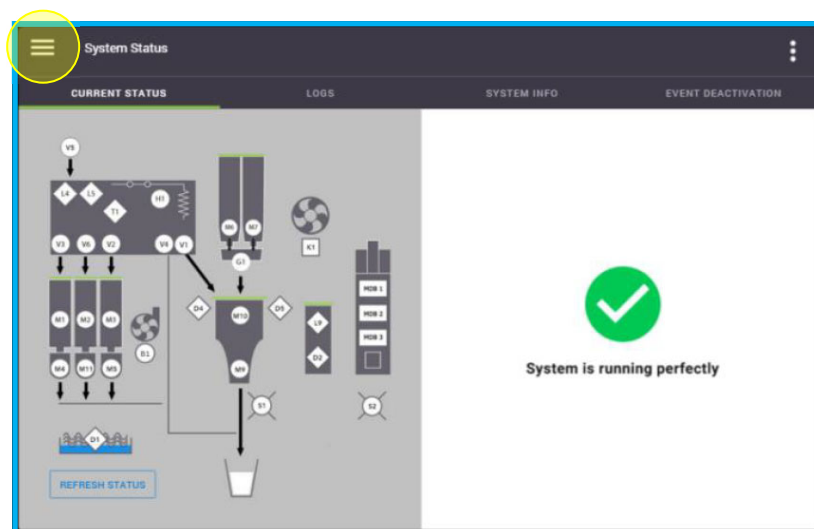


Fig. 3

Entering the Maintenance Menu

Following pressing of the three white lines the Operator dropdown list will display

Scroll to bottom of the dropdown list and enter Maintenance menu (see Fig. 4)

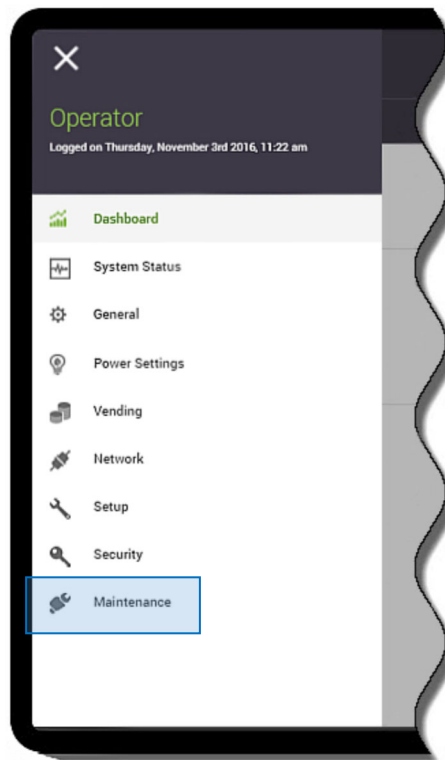


Fig. 4

Perform a Grinder Cleaning Cycle

Select “Grinder cleaning” (see Fig. 5)

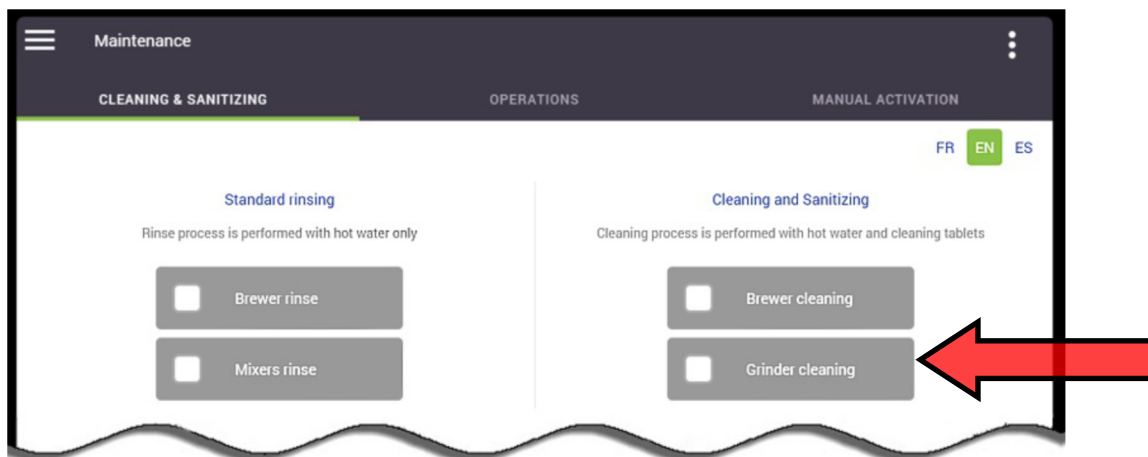


Fig. 5

Removing the Coffee Hopper

Remove Waste Bin (see Fig. 6)

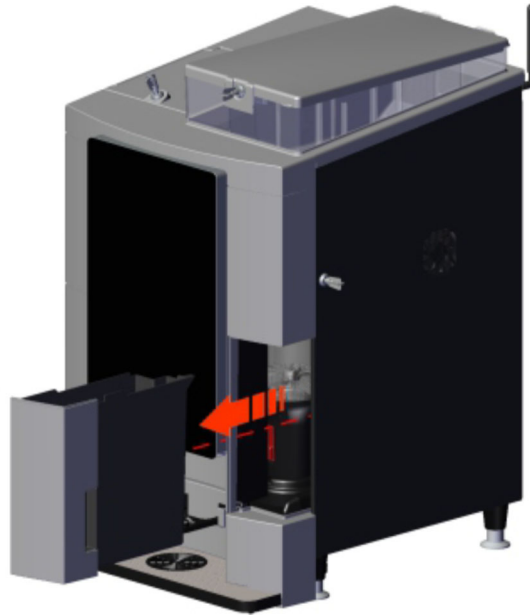


Fig. 6

Removing the Coffee Hopper *cont.*

Use Key and turn to position #3 to unlock and open the Main Door (see Fig. 7)

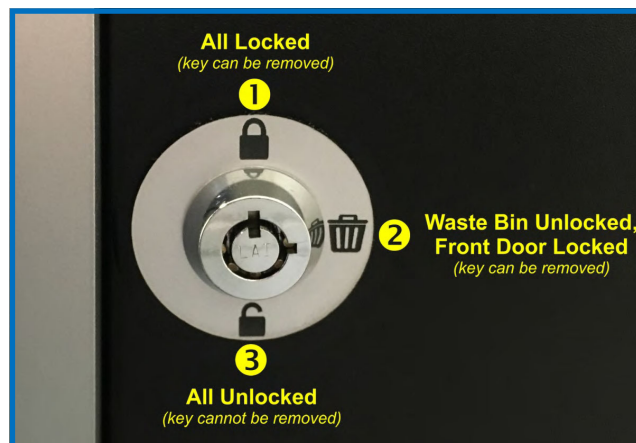


Fig. 7

Removing the Coffee Hopper *cont.*

Locate and remove the two screws below the Coffee Hopper (*see Fig. 8*)

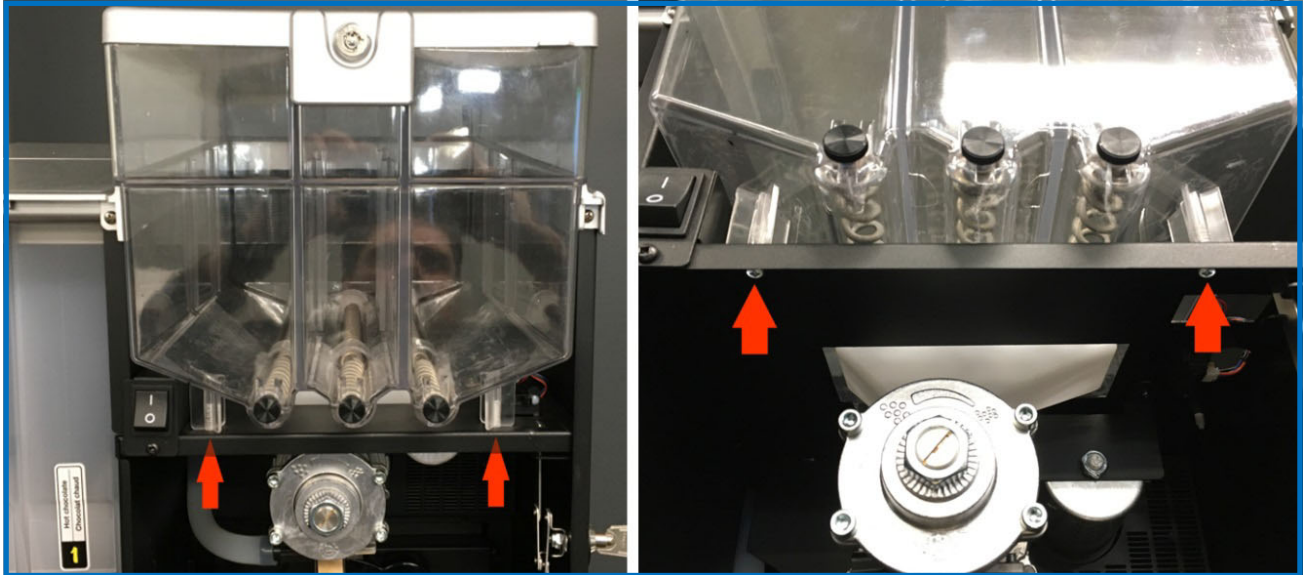


Fig. 8

Removing the Coffee Hopper *cont.*

Lift the front of the Coffee Hopper and pull it away from the Ingredient Motors at the rear to remove it from the machine (*see Fig. 9*)

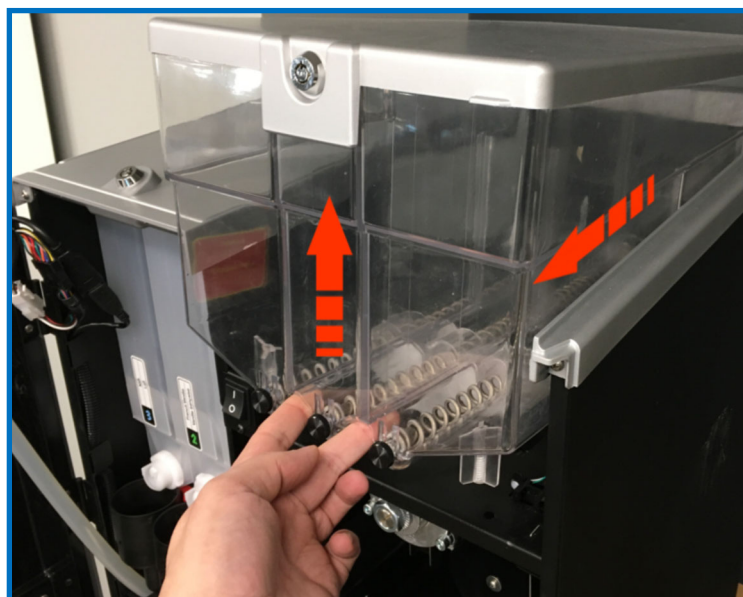


Fig. 9

Removing the Coffee Hopper *cont.*

Ensure that the hard Rubber Seal on top of the Grinder remains in place and does not fall off (see Fig. 10)

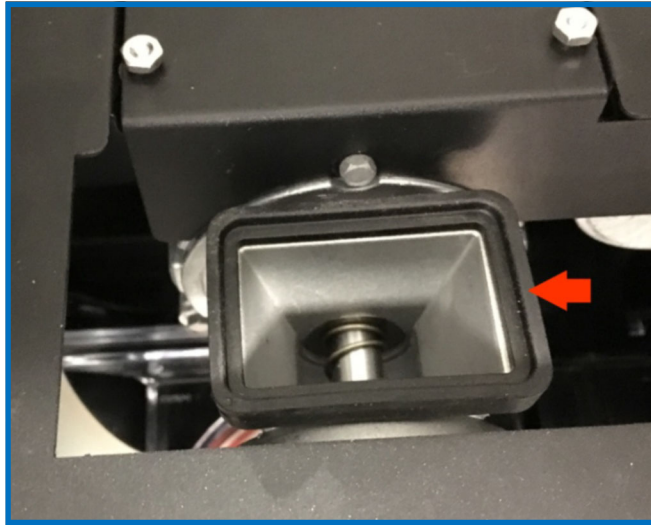


Fig. 10

Cleaning the Coffee Hopper

Clean Coffee Hopper thoroughly with mild detergent and or URNEX TABZ Z61 (*broken up*)



Cleaning of the Grinder

The Grinder cleaning cycle removes coffee oils and buildup from the Grinder Heads (*burrs*). This cycle requires the use of a cap full (26 grams) of the Urnex SuperGrindz A01 cleaning pellets, and should be performed on a monthly basis, or more frequently if required.

***Please note that this cycle is not fully automated as the Coffee Hopper needs to be removed and re-installed as part of this process.**



CAUTION: Do not use the Urnex Grindz (the one with the yellow label) as this product will clog the brewer filter screen.



Carefully add one cap full (26 grams) of **URNEX SUPERGRINDZ A01** into the top of the Grinder (see Fig. 11)

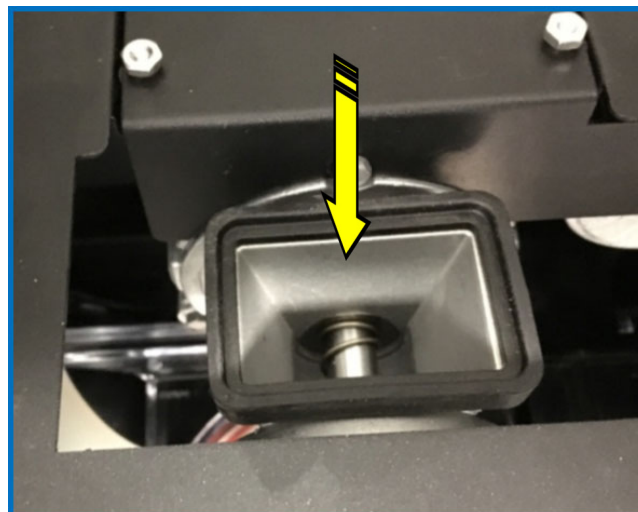


Fig. 11

Cleaning the Grinder *cont.*

Re-Install Coffee Hopper making sure that the Rubber Seal is securely in place (*see Fig. 12*)

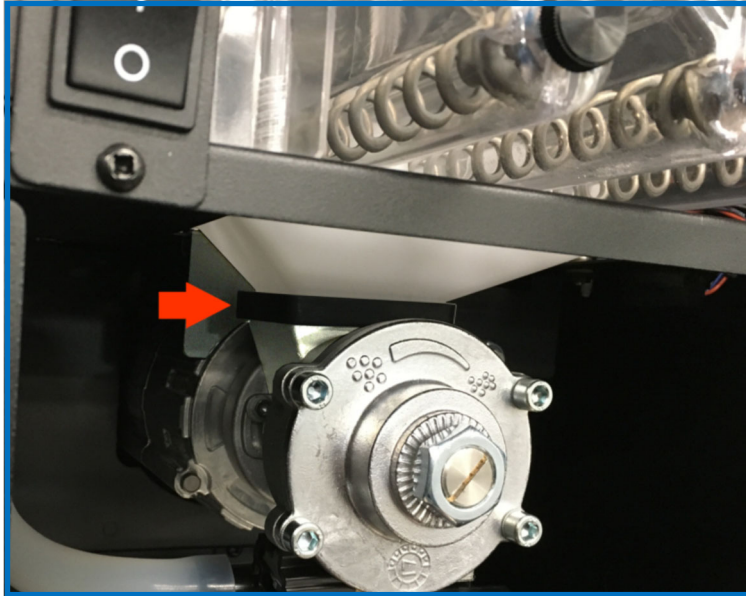


Fig. 12

Carefully Tighten the two screws holding the Coffee Hopper to it's Support (*see Fig. 13*)

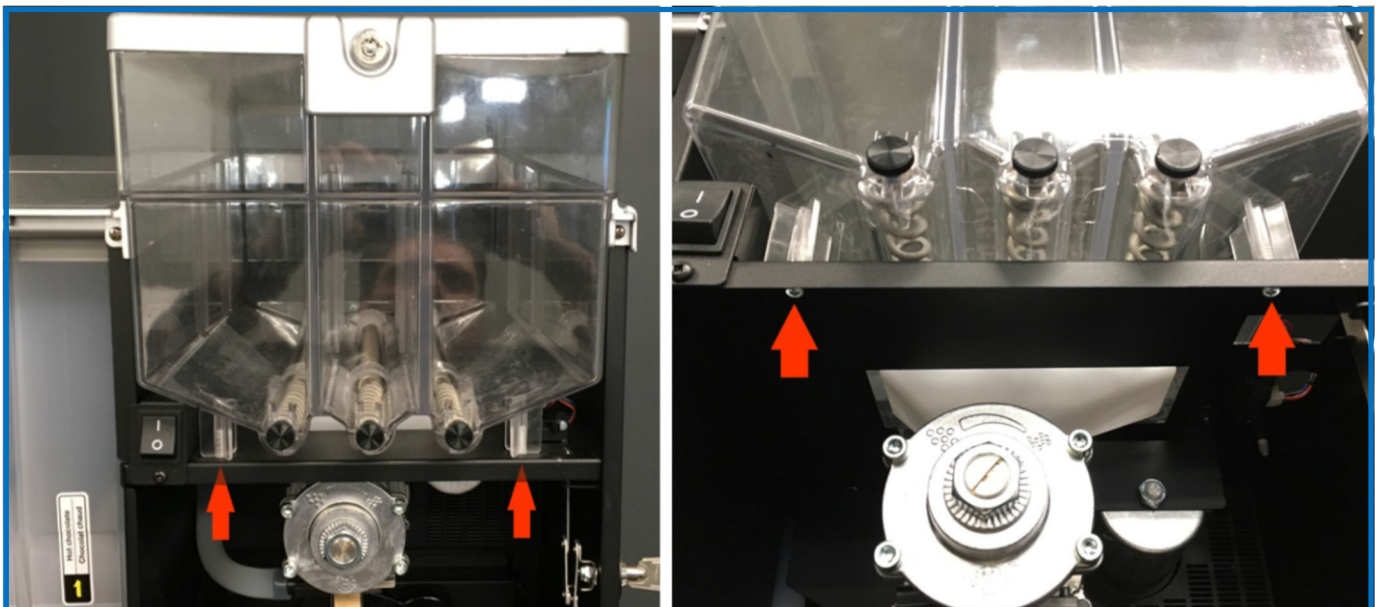


Fig. 13

Perform a Grinder Cleaning Cycle *cont.*

Close the Main Door (see Fig. 14)



Fig. 14

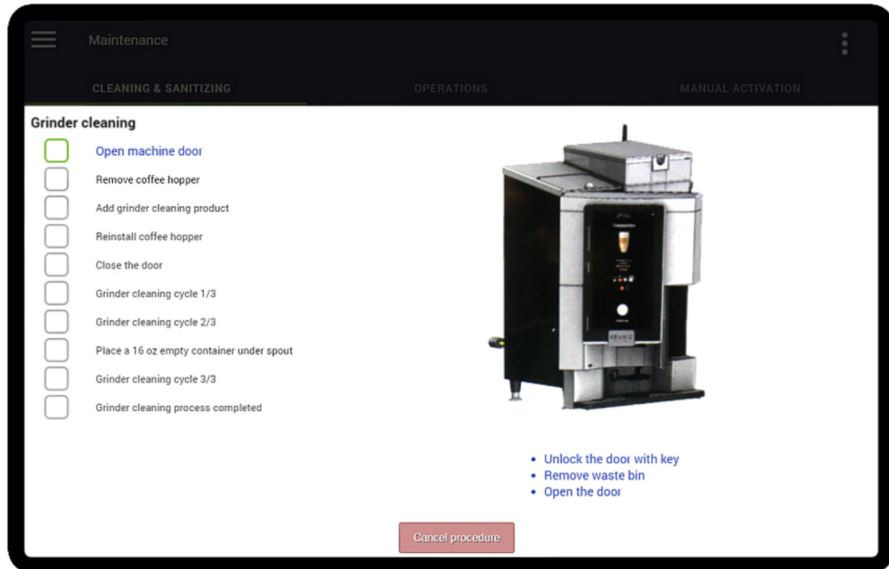
Turn Key to position #2 (see Fig. 15)



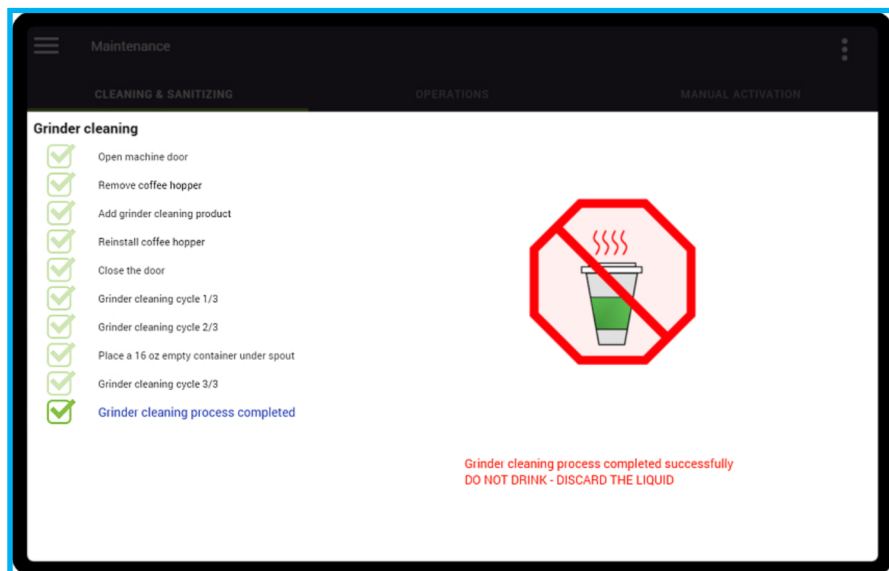
Fig. 15

Perform a Grinder Cleaning Cycle *cont.*

Please note that this cycle is not fully automated as the Coffee Hopper needs to be removed and re-installed as part of this process



Place a large cup on the cup stand prior to running these cycles as up to 16-oz of water will be dispensed once the cycle is activated



PROCEDURE COMPLETE!

If you have any questions please contact KDRP Technical Support: 888-287-2739 option 5