



## CAFÉ — CLEANING INSTRUCTIONS

### CLEAN

1. Turn off the unit button on the front control panel.
2. Wipe exterior surfaces with a damp cloth, removing spills and debris.
3. Slide the brewcone out and clean it. Thoroughly soap the sprayhead area with a mild detergent solution.
4. Rinse and dry the brewcone and sprayhead area.
5. Wash glass decanters with a mild dishwashing solution. To remove mineral deposits, soak with vinegar.
6. Wash the brewcone and wire brew basket, if applicable. Use a soft bristled brush for hard to clean areas.
7. Warmer plates, if stained, may be cleaned with Ecolab Grease Cutter Plus (Heavy duty degreaser and cleaner) or equivalent.

### RINSE

1. With hot water, thoroughly rinse all cleaned parts.
2. With clear water, use a clean cloth to wash the exterior surfaces, removing residue left behind by the cleaning.

### DRY

1. Completely air dry all parts before installation on the unit.
2. With a clean soft cloth, wipe dry all exterior surfaces of the unit to keep water from spotting the cabinet.

**NOTE** - Polish stainless steel surfaces with stainless steel polish after drying. This will prevent surface scratches and result in a cleaner appearance.

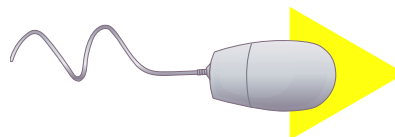
## Cleaning the Curtis Cafe pourover brewing system....

A daily routine of cleaning the Café coffee brewer will maintain the appearance of the unit and ensure great tasting coffee.

**CAUTION** – Do not use cleansers, bleach liquids, powders or any other substance containing chlorine. These products promote corrosion and will pit the stainless steel. USE OF THESE PRODUCTS WILL VOID THE WARRANTY.

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