

Seattle's Best Coffee Total Barista

Daily & Weekly Cleaning Guide



Refer to this comprehensive guide for detailed daily and weekly cleaning instructions for the *Seattle's Best Coffee Total Barista* brewer. The front page serves as a convenient checklist, providing a quick overview of the cleaning tasks. For more in-depth guidance, the subsequent pages offer step-by-step instructions for each cleaning process, ensuring you have the necessary information whenever it is required.

DAILY CLEANING CHECKLIST

1 Daily Cleaning Process – approx. 10 to 15 minutes (for details, proceed to page 2)

1. Open brewer door.
2. Rotate the powder canister's dispense spouts to a vertical orientation.
3. Remove powder canisters, set aside.
4. Wipe down canister shelf and surrounding area; replace canisters.
5. Rotate canister spouts downward to align with mixing bowl.



Scan the QR code
to view video
tutorials of both the
Daily Cleaning and
the Weekly
Cleaning process.

6. Remove and empty the drip tray and waste bin.
7. Wash and dry the drip tray and waste bin.
8. Return the drip tray and waste bin to the inside of the brewer.
9. Perform a rinse cycle (Press B on the controller).
10. Close and lock the door.

WEEKLY CLEANING CHECKLIST

2 Weekly Cleaning Process – approx. 15 – 20 minutes (for details, proceed to page 3)

1. Turn off the machine.
2. Open brewer.
3. Rotate the powder canister's dispense spouts to a vertical orientation.
4. Remove powder canisters; set aside.
5. Remove dispense spouts from canisters.
6. Remove and empty the drip tray and waste bin.
7. Remove mixing bowl, dispense manifold, espresso nozzle and hoses from machine.
8. Separate top from mixing bowl. Separate espresso nozzle.
9. Remove tubing from dispense manifold and mixer bowl.
10. Wash the drip tray, the waste bin, mixing bowl parts, espresso nozzle, hoses and canister spouts.
11. Rinse all parts in sanitizing solution.
12. **THOROUGHLY** dry the canister spouts.
13. Wipe down canister shelf and surrounding area.

14. Reinstall the dispense manifold.
15. Attach Blue hose to fitting. Attach Red hose to mixing bowl.
16. Reattach mixing bowl inside of brewer.
17. Reattach all hoses.
18. Hand dry and reassemble the drip tray and mixing bowl.
19. Reattach dispense nozzles to proper canisters.
20. Reinstall all canisters then rotate spouts downward to align with mixing bowl.
21. Return the drip tray and waste bin to the inside of the brewer.
22. Turn on the machine.
23. Perform a rinse cycle (Press B on the controller).
24. Perform an espresso cleaning cycle with a cleaning tablet and a **600ml** catch containers.
25. Empty drip tray of any residual water; reattach to brewer.
26. Close and lock the brewer door.
27. Wipe the exterior of the machine.

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Daily Cleaning



NOTE: Regular cleaning of the Total Barista brewer is crucial to maintain the quality and taste of the brewed beverages. It helps prevent the buildup of residue and impurities that can affect the flavor and aroma of the coffee. Additionally, regular cleaning ensures the longevity of the brewer by preventing clogs and malfunctions caused by accumulated debris.

INTERIOR CLEANING & BREWER RINSE

- Materials Needed:**
- 2-3 clean, soft dry clothes for drying and internal wipe down
 - 1 damp microfiber cloth for external brewer wipe down
 - 1 soft bristle brush
 - Non-abrasive food grade liquid soap
 - Sink for washing and rinsing
 - Empty container (min. 600ml capacity, max. height 5")



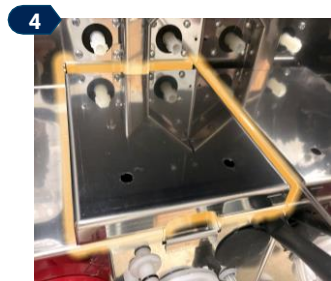
Unlock and open the brewer door.



Rotate the powder canister's dispense spouts to a vertical orientation.



Remove canisters and set aside.



Wipe down canister shelf and surrounding area; replace canisters.



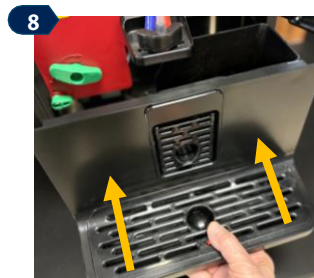
Rotate canister spouts downward to align with mixing bowls.



Remove and empty the drip tray and waste bin.



Wash and dry the drip tray and waste bin.



Return the drip tray and waste bin to the inside of the brewer.



Place a container beneath the dispense manifold.



Perform a rinse cycle (Press B on the controller). Carefully dispose of the hot water.



Close and lock the door.

The Daily Cleaning of the Total Barista is complete!

Seattle's Best Coffee Total Barista

Weekly Cleaning



NOTE: Performing a weekly cleaning for the Total Barista is essential for maintaining its optimal performance. This cleaning process involves a combination of automated, on-screen guided steps and manual cleaning both inside and outside of the brewer. By adhering to a regular schedule of weekly cleanings, you can ensure that the brewer operates at its full capacity, delivering consistently high-quality beverages. Neglecting to perform this crucial maintenance task may result in a decline in the brewer's performance and the overall quality of the brewed drinks.

Materials Needed:

- 1 empty container (min. 600ml capacity, max. height 5")
- Cleaning solution diluted to 100-200 ppm of available chlorine
- 2-3 clean, soft dry clothes for drying and brewer wipe down
- Glass cleaner
- 1 soft bristle brush
- Non-abrasive food grade liquid soap
- Sink for washing and rinsing; sanitizing solution
- Cafiza E31 cleaning tablets



Turn off the machine. Switch is on the right rear side.



Open brewer.



Rotate the powder canister's dispense spouts to a vertical orientation.



Remove powder canisters; set aside.



Remove dispense spouts from canisters.



Remove and empty the drip tray and waste bin.



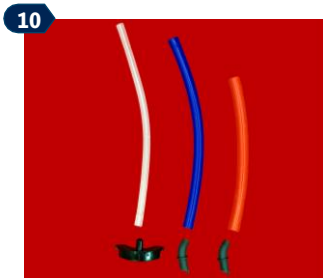
Lift and pull left to remove manifold.



Remove mixing bowl, espresso nozzle and hoses from machine.



Separate top from mixing bowl. Separate top from espresso nozzle.



Remove tubing from dispense manifold, mixer bowl and brewer. Separate nozzle tips from hoses.



Wash the drip tray, the waste bin, mixing bowl parts, hoses and canister spouts.



Rinse all parts in sanitizing solution.

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- 2-3 clean, soft dry clothes for drying and brewer wipe down
- Glass cleaner
- 1 soft bristle brush
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13



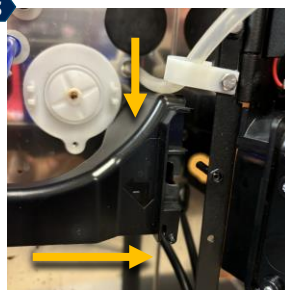
THOROUGHLY dry the canister spouts.

14



Wipe interior of brewer.

15



Reinstall the dispense manifold. Slide the manifold hooks onto the mounting pins. Push down to lock.

16



Attach blue hose to lower bulkhead fitting.

17



Attach red hose to mixing bowl. Attach espresso hose to brewer. Reattach mixing bowl to bowl mount.

18



Make sure to clip **BOTH** ears firmly into place on the sides of the mixer bowl. Failure to do so will cause product leaks.

19



Reattach all hoses to the manifold. Attach the top to the espresso nozzle and attach the espresso hose.

20



Reattach dispense nozzles to the proper canisters. Pay attention to the left and right spouts.

21



Reinstall all canisters then rotate spouts downward to align with mixing bowl.

22



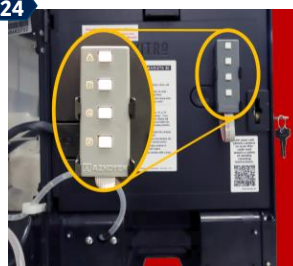
Return the drip tray and waste bin to the inside of the brewer.

23



Turn on the machine.

24



Perform a rinse cycle (Press B on the controller). Place container under spout prior to starting the rinse.

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- Cleaning solution diluted to 100-200 ppm of available chlorine
- 2-3 clean, soft dry clothes for drying and brewer wipe down
- Glass cleaner
- 1 soft bristle brush
- Non-abrasive food grade liquid soap
- Sink for washing and rinsing; sanitizing solution
- Cafiza E31 cleaning tablets

25



Perform an espresso cleaning cycle with a cleaning tablet and 600 ml catch container.

26



Place a catch container under the dispense area.

27



Locate the programming control on its holder behind the door

28



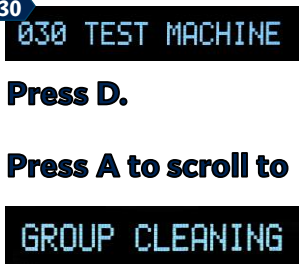
Remove the programming control from the holder behind the door. Pull the control outside the door and close the door.

29



Enter the menu by pressing C once, then press A until **030 Test Machine** is visible.

30



Press D.

Press A to scroll to

GROUP CLEANING

Press D to enter the menu. Press A to scroll forward to Group Cleaning.

31



Press D to start the tablet clean process.

32



After 1.5 minutes, the Insert Tablet message appears.

33



Insert the cleaning tablet into the loading slot on the brewer funnel.

34



Close the door.

35



The process begins: 550ml of fluid will be dispensed, including 3 espresso drinks.

36



Dispose of the cleaning solution and coffee.

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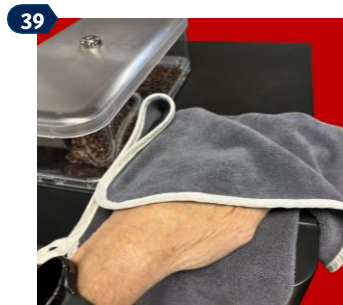
- 1 empty container (min. 600ml capacity, max. height 5")
- Cleaning solution diluted to 100-200 ppm of available chorine
- 2-3 clean, soft dry clothes for drying and brewer wipe down
- Glass cleaner
- 1 soft bristle brush
- Non-abrasive food grade liquid soap
- Sink for washing and rinsing; sanitizing solution
- Cafiza E31 cleaning tablets



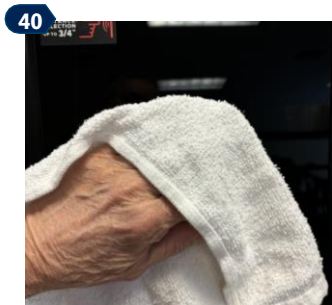
Open the door and reattach the controller to the door. Push the excess cable into the hole below the controller.



Close the door.



Wipe down the exterior of the machine with a damp cloth.



Power off the machine and wipe the screen with a glass cleaner.



Power the machine back on.

The Weekly Cleaning of the Total Barista is complete!