

Seattle's Best Coffee Ultimate Barista

Daily & Weekly Cleaning Guide



Refer to this comprehensive guide for detailed daily and weekly cleaning instructions for the *Seattle's Best Coffee Ultimate 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

(for details, proceed to page 2)

1. Open brewer.
2. Close dispense nozzles on main powder canisters.
3. Remove main powder canisters.
4. Wipe down canister shelf; Replace canisters.
5. Align canister nozzles with mixing bowls;
Open nozzles.
6. Sweep away coffee grounds/powder from around the chocolate powder and roast & ground coffee canisters, brew group, and inside of the door.

7. Remove and disassemble the drip tray.
8. Remove the waste bin.
9. Wash and dry the drip tray and waste bin.
10. Reassemble the drip tray.
11. Return the drip tray and waste bin to the inside of the brewer.
12. Close and lock the brewer door.
13. Perform a rinse cycle.



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

WEEKLY CLEANING CHECKLIST

2 Weekly Cleaning Process

(for details, proceed to page 5)

1. Open brewer.
2. Close dispense nozzles on main powder canisters.
3. Remove all powder canisters. (5 total)
4. Remove dispense nozzles from all canisters; set aside.
5. Remove tubing from both mixing bowls.
6. Remove and disassemble mixing bowls.
7. Remove BLUE tubing from top of the brew group.
8. Rotate then remove GREEN elbow on side of the brew group.
9. Remove and disassemble diffuser. (4 pieces)
10. Remove WHITE fitting (w/BUE hose attached) from BROWN waterline hose.
11. Remove hoses from dispense manifold.
12. Remove dispense manifold.
13. Sanitize the diffuser, the diffuser lid pieces, the diffuser semi labyrinth, and the dispense manifold with hoses for 15-20 minutes.
14. Remove and disassemble the drip tray.
15. Remove the waste bin.

16. Wash the drip tray, the waste bin, mixing bowls and canister dispense nozzles.
17. **THOROUGHLY** dry the dispense nozzles.
18. Hand dry and reassemble the drip tray and mixing bowls.
19. Wipe inside of brewer.
20. Reattach mixing bowls inside of brewer.
21. Remove and rinse all parts in sanitizing solution.
22. Reassemble diffuser lid and diffuser. (4 total pieces)
23. Reinstall the dispense manifold.
24. Reattach all hoses.
25. Reattach all dispense nozzles to proper canisters.
26. Reinstall all canisters then open dispense nozzles.
27. Return the drip tray and waste bin to the inside of the brewer.
28. Close and lock the brewer door.
29. Perform a rinse cycle.
30. Perform an espresso cleaning cycle with a cleaning tablet and **two** 2-cup catch containers.
31. Empty drip tray of any residual water; reattach to brewer.

Seattle's Best Coffee Ultimate Barista

Daily Cleaning



NOTE: Regular cleaning of the Ultimate 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.

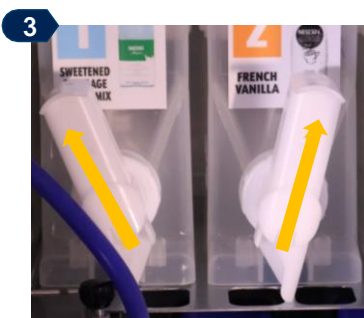
- Materials Needed:**
- 2-3 clean, soft dry clothes for drying and internal wipe down
 - 1 damp microfiber cloth for external brewer wipe down
 - 1 soft bristle brush
 - Non-abrasive food grade liquid soap
 - Sink for washing and rinsing
 - Empty container (min. 2 cup capacity, max. height 5")



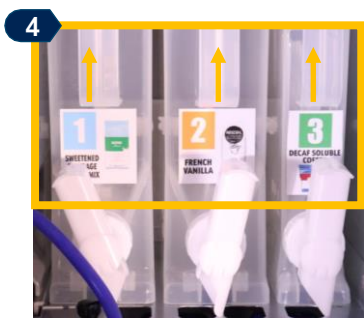
Unlock and open the brewer door. Then, lift the top panel to access the interior.



Rotate the internal powder/coffee canister shelf outward.



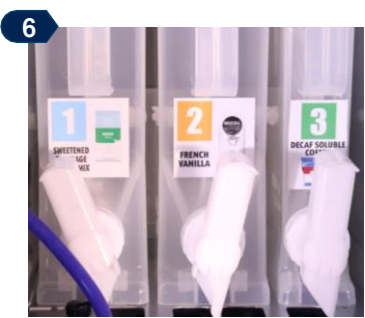
Lift and lock the top of each main powder canister's dispense nozzles into the closed position.



Using the handle, lift and slide each canister out of the brewer. Then, place the canisters on a flat, clean surface.



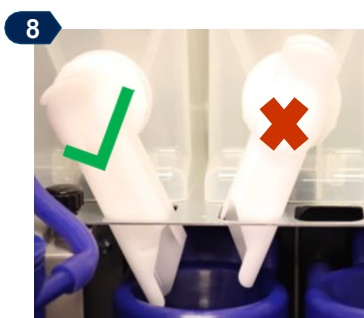
Wipe the canister shelf with a dry clean cloth to remove loose powder.



Carefully reinstall the powder canisters into their proper location on the shelf.



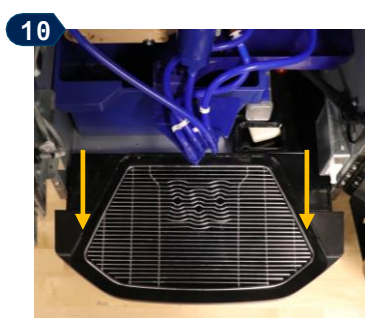
Align each of the dispense nozzles with their proper mixing bowl below.



Gently push down on the top of each canister's dispense nozzle until they are fully open.



Use a soft brush to sweep away coffee grounds or powder from the canister shelves, brew group, and inside of the door.



Gently slide the drip tray forward and proceed to empty it with caution.

WARNING: Drip tray may be full of hot liquid.



Disassemble the drip tray and set the parts aside.



Remove the waste bin from the inside of the brewer.

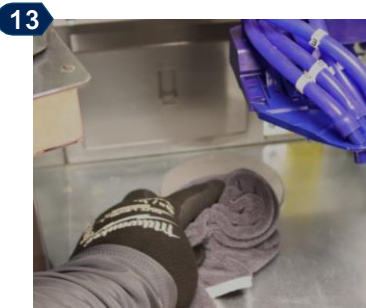
Seattle's Best Coffee Ultimate Barista

Daily Cleaning



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- Materials Needed:**
- 2-3 clean, soft dry clothes for drying and internal machine 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. 2 cup capacity, max. height 5")



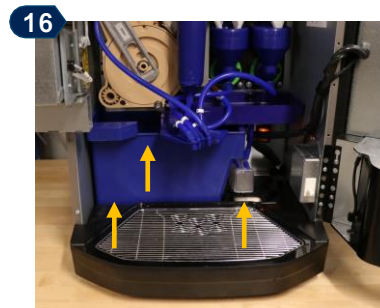
Use a cloth to wipe the bottom of the brewer and clear away any loose coffee grounds and powder.



Wash the waste bin and each component of the drip tray using warm non-abrasive soapy water. After washing, rinse with clean water.



Dry the waste bin and the drip tray parts with a clean cloth. Reassemble the drip tray.



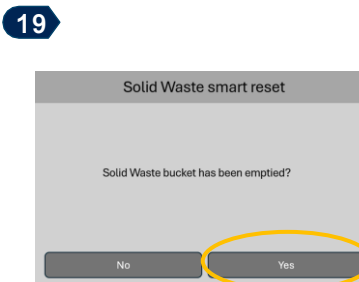
Reinstall the waste bin and the drip tray inside the brewer.



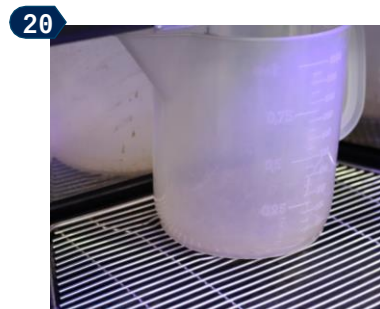
Rotate the powder/coffee canister shelf inward until it clicks in place. *Make sure lower shelf is in position first or the shelf will block the door.*



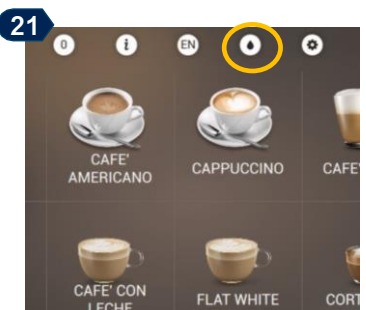
Lower the top panel. Then, close and lock the brewer door.



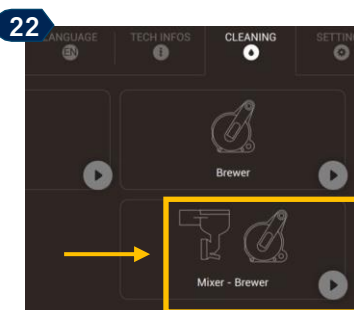
When prompted, press "Yes" to indicate that the waste bin has been emptied.



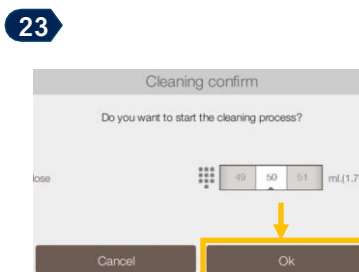
Place an empty container with a minimum capacity of 2 cups on the drip tray under the dispense spout.



Bring the touch screen to the main screen. Then, touch the water drop icon located in the upper right corner to open the rinse menu.



Select "Mixer - Brewer" from the rinse menu options.



Confirm that you wish to start the rinse cycle by pressing "Ok".



The rinse cycle will begin and run for approximately 1.5 minutes.

WARNING: Hot water will be dispensed.

Seattle's Best Coffee Ultimate Barista

Daily Cleaning



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- Materials Needed:**
- 2-3 clean, soft dry clothes for drying and internal machine 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. 2 cup capacity, max. height 5")

25



Once the rinse cycle is complete, carefully empty the container.

WARNING: Container is full of hot water.

26



Using a damp, clean cloth, wipe the outside of the brewer and the surrounding counter.

The Daily Cleaning of the Ultimate Barista is complete!

Seattle's Best Coffee Ultimate Barista

Weekly Cleaning



NOTE: Performing a weekly cleaning for the Ultimate 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:

- 2-3 empty containers (min. 2 cup 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
- 1 damp microfiber cloth for external brewer wipe down
- 1 soft bristle brush
- Non-abrasive food grade liquid soap
- Sink for washing and rinsing
- Cafiza E31 cleaning tablets



Unlock and open the brewer door. Then, lift the top panel to access the interior.



Rotate the internal powder/coffee canister shelf outward.



Carefully remove both powder/coffee canisters from their shelf then put them on a flat, clean surface.



Rotate each dispense nozzle a quarter turn clockwise then pull out to remove. Set the dispense nozzles aside.



Lift and lock the top of each main powder canister's dispense nozzles into the closed position.



Using the handle, lift and slide each canister out of the brewer. Then, place the canisters on a flat, clean surface.



Unscrew the collar at the base of each dispense nozzle **clockwise** to remove. Set the dispense nozzles aside.



Remove the **BLUE** tubing connected to the front of both powder mixing bowls.



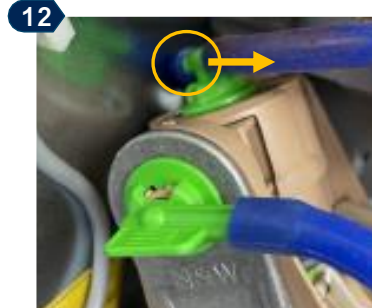
Rotate the green locking rings located at the base of each mixing bowl **counterclockwise** until they reach a stopping point.



Pull each mixing bowl straight out to remove.



Carefully disassemble both mixing bowls. Then, set them aside.



Remove the **BLUE** tubing connected to the **GREEN** attachment located on the top of the brew group.

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13



Remove the **GREEN** espresso elbow from the side of the brew group. Turn the elbow 90° and pull it from the mount.

14



Gently, turn the diffuser to the left to disengage it from the mount bracket.

15



Pull the diffuser forward to release.

16



Disassemble the diffuser tube first by removing the lid.

17



Separate the two pieces that make up the lid.

18



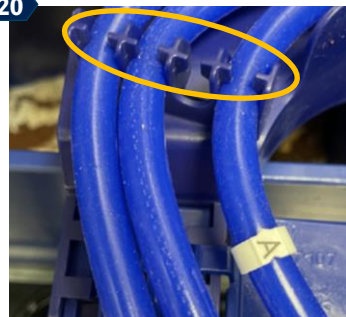
Shake the diffuser tube upside down to remove the diffuser semi labyrinth.

19



Disconnect the water line located behind the diffuser mount bracket, by pulling the **WHITE** fitting out of the **BROWN** hose.

20



Pull dispense hoses free from hose holder clips.

21



With the hoses out of the way, lift the clip locking the dispense manifold in place.

22



Gently slide the dispense manifold free.

23



Place the diffuser, the diffuser lid pieces, the diffuser semi labyrinth, and the dispense manifold with hoses, into a sink containing a mixture of water and food-grade sanitizing solution.

24



Allow all parts to soak for **15-20 minutes**.

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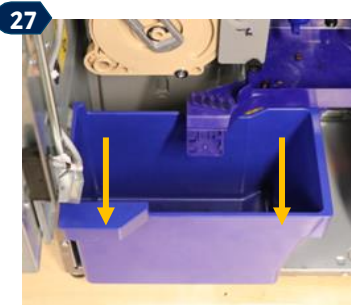


Gently slide the drip tray forward and proceed to empty it with caution.

WARNING: Drip tray may be full of hot liquid.



Disassemble the drip tray and set the parts aside.



Remove the waste bin from inside of the brewer then proceed to empty its contents.



Clean the waste bin, drip tray, dispense nozzles and mixing bowls in a sink using warm, non-abrasive soapy water.

Rinse thoroughly.



Set dispense nozzles aside to air dry.

Dispense nozzles MUST be completely dry before reassembling.



Using a clean cloth, dry the drip tray, waste bin and mixing bowls pieces.



Re-assemble the mixing bowls then set aside with the waste bin.



Re-assemble the drip tray then set aside with the waste bin.



Using a dry, clean cloth wipe both canister shelves and the blue tray below the whipping bowls to remove any loose powder.



Re-install the mixing bowls inside of the brewer making sure to push each in firmly.



Rotate the green locking rings in a **clockwise** direction until they reach a stopping point.



Remove all the parts and hoses, from the sanitizing solution.

Rinse with clean water.

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- Non-abrasive food grade liquid soap
- Sink for washing and rinsing
- Cafiza E31 cleaning tablets

37



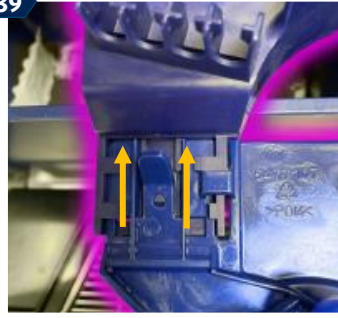
Reassemble the diffuser by inserting the semi labyrinth into the diffuser with the "flat" side up.

38



Re-attach the two pieces of the diffuser lid.
Attach lid to the top of the diffuser.

39



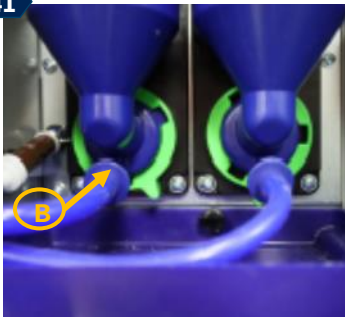
Gently slide the dispense manifold back into place until it **CLICKS**.

40



Re-attach the water line until the hose "C" is **FIRMLY** attached.

41



Re-attach hose "B" to the front of the left mixing bowl.

42



Re-attach the diffuser to its mounting bracket.

43



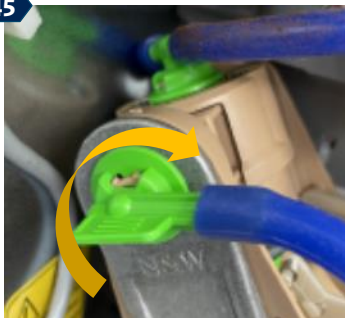
Re-attach hose "A" to the front of the right mixing bowl.

44



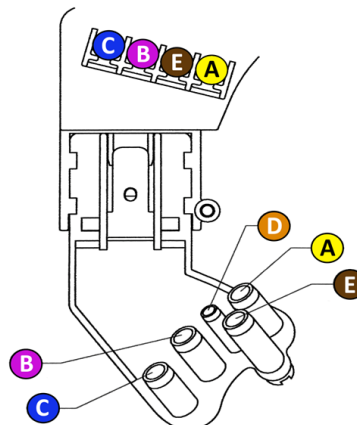
Re-attach the hose at the top of the diffuser to the top of the brew group.

45



Insert the **GREEN** espresso elbow into the side of the brew group.
Push and turn until it locks into place.

Using the diagram to the right and the letter labels on each dispense hose, re-attach the hoses to the manifold.



Seattle's Best Coffee Ultimate Barista

Weekly Cleaning

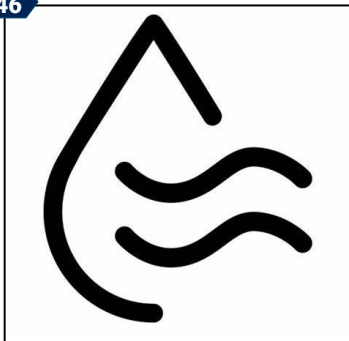


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- Cleaning solution diluted to 100-200 ppm of available chorine
- 2-3 clean, soft dry clothes for drying and brewer wipe down
- 1 damp microfiber cloth for external brewer wipe down
- 1 soft bristle brush
- Non-abrasive food grade liquid soap
- Sink for washing and rinsing
- Cafiza E31 cleaning tablets

46



Once the dispense nozzles are **THOROUGHLY** dry, re-connect them to their hoppers.

Main Powder Canisters

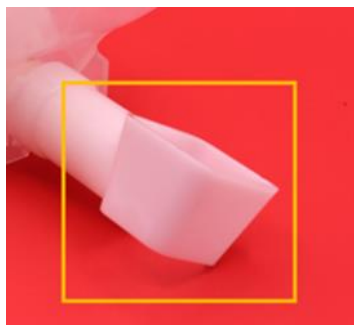


Screw the collar at the base of each dispense nozzle counterclockwise on to the canister until tight.



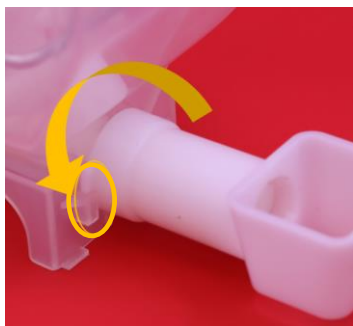
Ensure the dispense nozzles on each canister are still closed by lifting up on top of each.

Chocolate Powder and Roast & Ground Coffee Canisters



Roast & Ground Coffee Canister

Insert the dispense nozzle at a slight angle with the large dispense opening facing up.



Roast & Ground Coffee Canister

Rotate the nozzle **counterclockwise** until the tabs on the nozzle are tucked behind the tabs on the hopper.



Chocolate Powder Canister

Insert the dispense nozzle at a slight angle with the dispense tip pointing down.



Chocolate Powder Canister

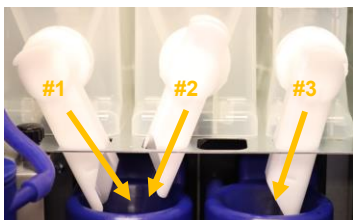
Rotate the nozzle **counterclockwise** until the tabs on the nozzle are tucked behind the tabs on the hopper.

47



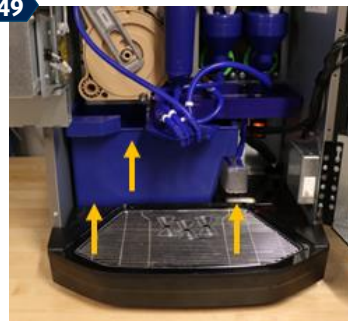
Carefully re-install the canisters in their proper location inside of the brewer.

48



Align each of the dispense nozzles with their proper mixing bowl below.
Open each dispense nozzle.

49



Re-install both the waste bin and drip tray inside of the brewer.

50



Rotate the powder/coffee canister shelf inward until it clicks in place.
Make sure lower shelf is in position first or the shelf will block the door.

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- Sink for washing and rinsing
- Cafiza E31 cleaning tablets

51



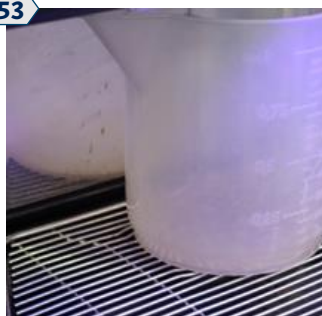
Lower the top panel. Then, close and lock the brewer door.

52



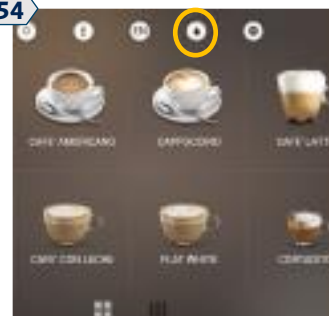
When prompted, press **"Yes"** to indicate that the waste bin has been emptied.

53



Place an empty container with a minimum capacity of 2 cups on the drip tray under the dispense spout.

54



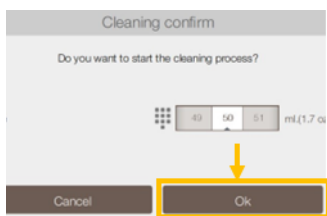
From the beverage selection menu, select the  icon located in the upper right of the screen.

55



Select **"Mixer - Brewer"** from the cleaning menu options.

56



Confirm that you wish to start the rinse cycle by pressing **"OK"**.

57



The rinse cycle will begin and run for approximately 1.5 minutes.

WARNING: Hot water will be dispensed.

58



Once the rinse cycle is complete, carefully empty the container.

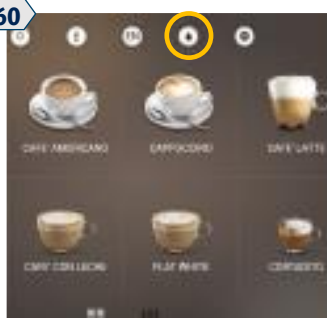
WARNING: Container is full of hot water.

59



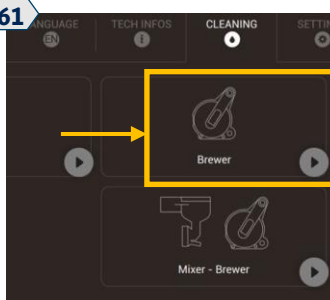
Select any of the beverage tiles on the user screen.

60



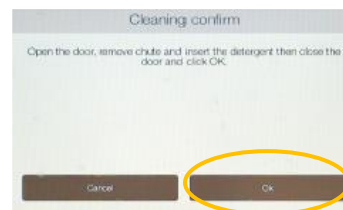
From the beverage selection menu, select the  icon located in the upper right of the screen.

61



Select **"Brewer"** from the cleaning menu options.

62



Select **"OK"** to confirm the start of the cleaning process.

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- 2-3 clean, soft dry clothes for drying and brewer 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
- Cafiza E31 cleaning tablets

63



When prompted, open the brewer door and insert one cleaning tablet into the brew group.

Close and lock the brewer door.

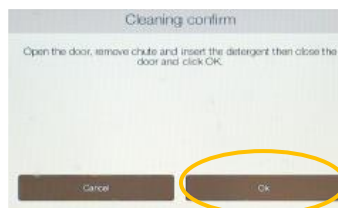
64



Place an empty container (min. 2 cup capacity) on the drip tray under the dispense spout.

Have second container close by.

65



Press **"OK"** to confirm tablet has been inserted.

66



The cleaning cycle will begin and last for approx. 7 minutes.

WARNING: Hot water will be dispensed during this time.

67



Carefully switch out container as it fills, with a new empty container.

Repeat as needed.

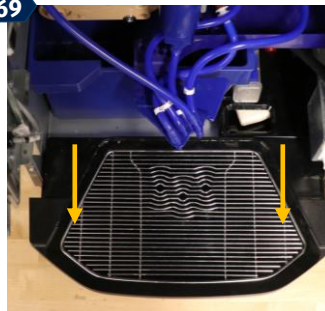
WARNING: Container contents will be hot.

68



Once the cleaning cycle is complete, remove and empty the container.

69



Remove the drip tray and empty any residual water then replace back into brewer.

70



On the user screen, press the  icon in the upper left corner to return to the beverage selection screen.

71



Using a damp, clean cloth wipe the outside of the brewer and the surrounding counter.

The Weekly Cleaning of the Ultimate Barista is complete!