



# Re-commissioning your coffee machine

**Prior to using a machine that has been decommissioned and not used for long periods of time we strongly recommend that these steps are followed.**

If the machine was not drained down and emptied prior to shut down, we advise that first;

- it is completely emptied of product and drained completely of water (as per instructions in user manual)
- the ingredient canisters should also then be wiped / brushed clean with a dry cloth or the brush provided with the machine.

**Turnover for more detailed information.**

## Useful things to also check

We have been away from our coffee machines for an extended period of time so here are a few additional things you should check;

- The expiry dates on all ingredients.
- Do you have enough filter papers?
- Do you have enough cleaning chemicals?
- You may need to dust off your cups!

## Your safety

If at any point you feel you need assistance or you have questions please contact our technical support team.

Call: 01184 021 621

Email: [technicalsupport.uk@bravilor.com](mailto:technicalsupport.uk@bravilor.com)

We are here to help.



### SCALDING HAZARD

If your coffee machine has been switched on the water in the boiler will be extremely hot. Do not attempt to empty the boiler at that time. Allow a few hours for the machine to cool, preferably overnight.



### SLIP HAZARD

Ensure you have a waste container larger than 10 litres when emptying your coffee machine so not to spill water.

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If you have any questions contact us by calling

**01184 021 621**



## Filter coffee and soluble machines

- Inlet hoses and water filter (if fitted) flushed through.
- Machine refilled fully and then drained fully again to flush the hydraulic (water) circuit.
- Fill machine and allow to heat up to operating temperature checking for leaks.
- Carry out a full flush by running the brew cycle without ingredient (filter machines) or the flush program.
- Fill with fresh ingredients (or ingredients that were decanted and stored in air tight containers when decommissioning).
- Run a brew cycle (filter machines) or a selection of drinks (soluble machines) to check for full operation.
- Machine is now commissioned ready for use.

## Hot water machines

- Inlet hoses and water filter (if fitted) flushed through.
- Machine refilled fully and then drained fully again to flush the hydraulic (water) circuit.
- Fill machine and allow to heat up to operating temperature checking for leaks.
- Machine is now commissioned ready for use.

## Remember!

For any coffee machine with ingredient, empty the ingredient containers, clean them and replace with fresh product.

## Bean to cup machines

- Inlet hoses and water filter (if fitted) flushed through.
- Machine refilled fully and then drained fully again to flush the hydraulic (water) circuit.
- Fill machine and allow to heat up to operating temperature checking for leaks.
- Carry out a full flush and run full cleaning cycles twice.
- Fill with fresh ingredients (or ingredients that were decanted and stored in air tight containers when decommissioning).
- Ensure all waste coffee containers are clean and empty.
- Ensure all fresh milk units are operating and are cleaned in line with hygiene requirements.
- Run a selection of drinks to check for full operation.
- Machine is now commissioned ready for use.

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