



# BREWERS OF GOLD



## VARIETY TEA DISPENSER CLEANING GUIDE

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For optimum performance and drink quality, please follow the instructions listed below to clean and maintain your Variety Tea Dispenser.

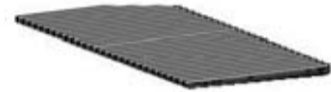
### REQUIRED CLEANING MATERIALS

- (1) Bucket – clean, dedicated (3-5 gal)
- (1) Towels (damp with warm water only)
- (2) Paper Towels
- (1) Packet of Kay-5 Sanitizer (see below)
- (1) Nozzle Cleaning Brush (see below)

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### Parts

Call 800-241-COKE (2653) and talk with a Customer Service Representative to order the following parts. Your order (\$15 per month) will be processed immediately over the phone and shipped directly to your location at no charge. This is another fast, easy and free program to save you money!



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### Daily Cleaning Procedures

#### Why It's Important

Keeping your dispensing system clean helps keep it operating properly. A clean, sanitary appearance communicates quality to your customers.

#### What to Do

It's easy to keep your dispensing area clean and orderly when you follow this regular schedule of activities.

#### RECOMMENDED DAILY CLEANING PROCEDURES

1. Wash hands with soap and water.
2. Prepare a sanitizing solution by adding a 1 oz. packet of Kay-5® to 2.5 gallons of warm potable water (not greater than 100°F) in a clean, dedicated bucket. This will produce a 100 PPM chlorine solution. Stir to ensure Kay-5® crystals are completely dissolved.
3. Unplug or turn dispenser off at key lock.
4. Remove nozzle and place in sanitizing solution for at least 3 minutes. Scrub nozzle and diffuser with a brush until any buildup is removed. (See Diffuser Cleaning Photo) →
5. Remove nozzle from sanitizer solution; allow nozzle and diffuser to air dry.
6. Remove cup rest and rinse in warm water.
7. Pour about 1/2 gallon of sanitizing solution down tower drain to help prevent drain clogs. Note: if not equipped with a drain, remove drip tray and rinse with potable water.
8. Wipe outside of dispenser down with warm damp cloth (do not use sanitizer or any other cleaning product on the user activation panel).
9. Wash hands with soap and water.
10. Reinstall nozzle onto diffuser.
11. Reinstall cup rest and drip tray.
12. Plug dispenser in or turn key lock on.
13. Dispense a beverage to confirm operation and taste the drink.



Your customers  
associate a  
clean, tidy area  
with quality.



### Bag-in-Box Cleaning and Sanitizing Procedures

Always follow these steps when changing a Bag-in-Box



**Step 1**  
Wash hands with soap and water.



**Step 2**  
Prepare 2.5 gallons Kay-5® or chlorine-based sanitizer solution in a dedicated bucket. Stir until crystals are dissolved. See packet for instructions and necessary precautions.



**Step 3**  
Disconnect syrup line from Bag-in-Box.



**Step 4**  
Soak connectors in a dedicated bucket of Kay-5® or chlorine-based sanitizer solution for 1 minute. It's OK to soak multiple connectors at the same time if they are marked with a flavor label.



**Step 5**  
Shake BIB connector a couple of times and reconnect syrup lines to correct Bag-in-Boxes.

## ! WARNING

- DO NOT USE BLEACH
- DO NOT USE ANY POWDERS OR ABRASIVE CLEANING COMPOUNDS AS THEY WILL DAMAGE THE FINISH
- DO NOT USE SANITIZER OR ANY OTHER CLEANING PRODUCT ON THE USER ACTIVATION PANEL
- CLEANING DETERGENTS ARE CORROSIVE - WEAR RUBBER GLOVES AND SAFETY GOGGLES WHILE PERFORMING ALL CLEANING AND SANITATION PROCEDURES

Coca-Cola Refreshments

FOR ANY PROBLEMS CALL 1-800-241-COKE

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JOB NAME: Artemis Job Slug Design		
JOB No: 15865	SIZE: 11" x 17"	START DATE: 4.5.11
VERSION: RS3	MODIFY DATES: 4.6.11, 4.7.11	

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