



THERMOPRO — CLEANING INSTRUCTIONS



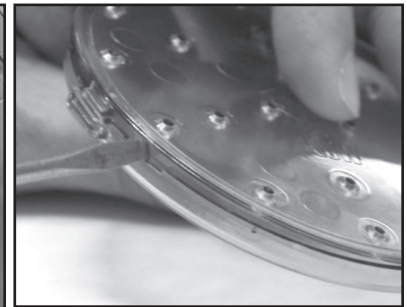
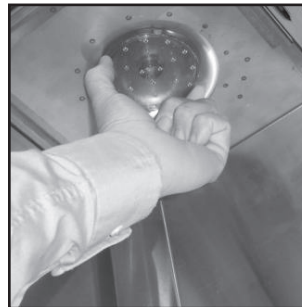
DAILY CLEANING INSTRUCTIONS

1. Wipe exterior surfaces with a damp cloth, removing spills and debris.
2. Slide the brewcone out and clean it. Thoroughly soap the sprayhead area with a mild detergent solution.
3. Rinse and dry the brewcone and sprayhead area.
4. Drain drip trays of coffee.
5. Dry the tray.
6. Turn on the unit at the front control panel.



WEEKLY CLEANING

1. Turn off unit at the power switch, behind the unit. Allow the brewer to cool.



2. Clean the sprayhead and dome plate area.
 - a. Remove the sprayhead, unscrewing counterclockwise from the domeplate.
 - b. Open the sprayhead with a thin bladed screwdriver and clean inside.
 - c. Thoroughly clean and rinse the domeplate area.
 - d. Clean the brewcone rails with a brush soaked with detergent. Rinse, then dry the area.
3. Assemble and attach the sprayhead.

Cleaning the ThermoPro Brewer....

To ensure the highest quality, best tasting coffee, your ThermoPro brewer and the servers must be cleaned daily after the last batch. Regular cleaning and preventive maintenance is essential in keeping your coffee brewer looking and working like new.

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.

THERMOSERVER CLEANING

CLEANING THE STAINLESS STEEL LINER

1. Rinse out the liner with hot water to remove coffee from the server.
2. Fill the liner with a mild detergent solution and let it stand for 10 to 15 minutes.
3. After about 15 minutes take a sponge and scrub out the stainless steel liner.
4. Completely drain out the soapy solution from the liner.
5. Fill the airpot with clean water to rinse out any detergent left inside the unit. Repeat this rinsing several times until the water runs clear and free of all traces of detergent solution.

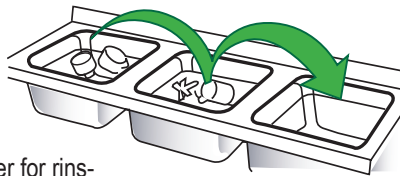
CLEANING OF THERMOSERVER PARTS

This insulated server is designed to be easily disassembled for maintenance.

Use three sinks to clean and sterilize airpot parts. Fill one sink with tepid water containing detergent.

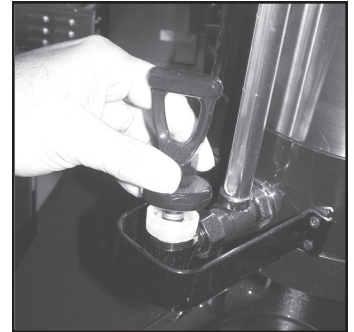
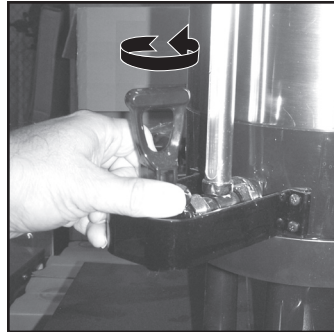
In the second sink pour a sterilizing solution (follow product manufacturer's instructions for mixing).

Fill the last sink with clean water for rinsing.



1. In the sink filled with the detergent solution, clean the removed parts. Use a small, soft bristled brush to clean hard to reach areas.
2. Rinse the parts in clear water.
3. Place the parts into the sterilization sink and immerse for five minutes.
4. Rinse the solution from the parts.
5. Allow all cleaned parts to completely air dry.
6. Assemble the dried parts onto the server.

CLEANING OF THERMOSERVER FAUCET



1. Twist the faucet handle assembly counterclockwise to remove it from the faucet. Disassemble the parts from the faucet handle.
2. Clean the seat cup, and other faucet parts with a mild detergent solution. When clean, rinse the parts. Inspect for cracks or tears in the seat cup. Replace if damaged.

3. Clean the glass gauge.
 - a. Remove the sight glass cover by pulling up and off from the server.



- b. Using the narrow brush provided for this purpose, brush out the inside of the glass with a mild detergent solution. Rinse the sight glass tube of all detergent.

- c. Replace the sight glass. Make sure silicone seals are seated.

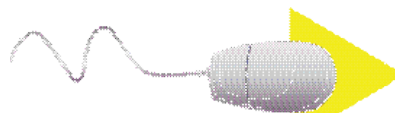
- d. Pay special attention to the small gauge glass liquid level hole on the body of the faucet. You can brush this out with a small pipe cleaner.

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