

Manual for drawing up service contracts

With exception of descaling, periodical maintenance to our equipment is not necessary. However, periodical maintenance will extend the life of the machine and will reduce the chance of break-downs.

Fresh brew equipment

Important

Before maintaining or repairing the machine, please read the safety instructions as described in the usermanual, service manual or the packing of the detergent.

Please also follow up the work instructions as therein described.

User manuals and service documentation can also be found on Bravilor Bonamat's Extranet pages.

Water filter

Dependent on the hardness of the water, the machine should be descaled on a regular basis.

With an average hardness of 8°DH this should take place every 1000 litres. Should the estimated usage be considerably higher than 1000 litres (approx. 8000 consumptions) it is advisable to connect the machine to a water filter. This also will improve the quality (taste and scent) of the water supplied.

Exchange brewer

The total length of time of maintenance at the customer can be considerably reduced by making use of an exchange brewer. The customer's brewer will then be exchanged by an already revised brewer. This saves time and inconvenience at the customer.

Frequency

- When estimated use is less than 25000 consumptions per year, maintenance should take place once a year.
- When estimated use is more than 25000 consumptions per year, maintenance should take place once every half year.

Duration

- Fresh One +/- 60 minutes
- Fresh More +/- 90 minutes
- Fresh Ground +/- 105 minutes

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1. General

- Clean all parts as described in the weekly maintenance.
- Clean the complete machine inside and outside.
- Check all parts (inside and outside) on damage, wear and/or leakage.
- Check the complete machine on proper functioning.

2. Descaling dispensing system (+/- 30 min)

- Descale machine as described in the user manual.
- Remove the water selector after descaling and remove possible remaining scale residues; grease auger and rotation disc with silicone grease and re-assemble.
- Remove cold water reservoir and check float and pump on damages, dirt and/or wear, and re-assemble.

Necessities:

7.190.101.112 Renegite.
Silicone grease (food graded).

3. Brewer (+/- 30 min)

- Replace some brewer parts.
- Check the brewer.
- Check on proper functioning.

Necessities:

2x 6.030.061.116 Plastic wheel (every year*)
1x 6.030.061.103 Rubber (every year*)
1x 6.030.061.106 Seal (every 2 years*)
1x 6.030.061.104 Cylinder (every 2 years*)
1x 6.030.061.102 Filter sieve (every 2 years*)
* At an estimated use of less than 25000 consumptions per year (see frequency).

4. Mixing system (+/- 25 min)

- Replace seal mixer motor.
- Check shaft mixer motor on dirt and wear, and clean if required.

Necessities:

*6.229.806.001 Seal.
*6.030.071.020 Seal.
* The number is dependent on machine type.

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5. Grinder (+/- 20 min)

- Empty and clean bean canister and grinder.
- Fill the canister with a small amount of beans and check the ground.
- Adjust the ground when required and check again.
- After 1000 kg it is advisable to replace the grinding wheels.

Advise: Check the ground approx. 40 kg after installation. Regular checking and adjusting (if required) should take place every 300 kg.

Necessities:

1X 6.030.079.103 Set grinding wheels