Latte Art Factory Cleaning Manual

LAF Classic, LAF Bar January 2023



Latte Art Factory Cleaning Manual



The Latte Art Factory must be cleaned after every day of use, or after 3 days of inactivity.

Accessories needed: cleaning adapter, RINZA M61 cleaning tablets, cleaning container with the lid(s).



Step 1

Remove the milk container(s) from the fridge and rinse with water.



Note:

If you are using the two smaller containers (A and B), place both lids on the cleaning container.



Step 2

Place one cleaning tablet on the lid as indicated and one more inside the container.



Step 3

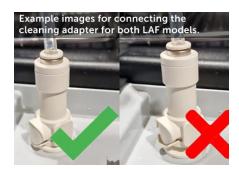
Put this container back into the fridge and push in firmly until you hear a click





Step 4

Connect the cleaning adapter as shown in the pictures below. You will know that it is properly secured when you hear it click.



Note:

You will know that it is properly secured when you hear a click.



Make sure there are no gaps.



Note:

... and plug in the cleaning tube.



Step 5

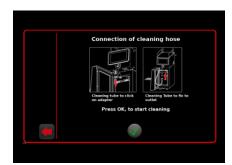
Open Menu > Service > Clean





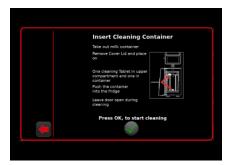
Step 5

Select "Cleaning Milk Module".



Note

Press the green button.



Step 6

Press the green button once again to confirm.



Step 7

Wait around 20 minutes for the automatic cleaning cycle to finish. Remove the cleaning adapter and container. Close the fridge door and press the green button.

FRANK BUNA Latte Art Factory

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