

VARIETY TEA TOWER CLEANING & SANITIZATION PROCEDURES

TOOLS YOU WILL NEED:



Clean 3 Gallon **Bucket**



Approved Sanitizer



Nozzle Brush



Clean Cloths



Clean Empty Spray Bottle



IMPORTANT: DO NOT run nozzles, drip pan or other small parts through a dishwasher and DO NOT USE HOT WATER or BLEACH.

Daily Cleaning the Dispensing Valves



IMPORTANT turn the key to the OFF position or unplug dispenser before cleaning.



Wash hands with soap and water, and prepare approved sanitizer in a clean bucket.



Unplug dispenser or turn key to **OFF** position depending on model.



Remove nozzle from dispenser valve.



Scrub the diffuser with the nozzle brush and sanitizer until any buildup is removed.



Clean in approved sanitizer with nozzle brush.



Place in approved sanitizer for at least 3 minutes.



Remove nozzle from approved sanitizer and let air dry.



Remove cup rest and rinse in warm water and let air dry.



Wash hands with soap and water.



Reinstall nozzle, cup rest and drip tray.



Plug in dispenser or turn key to ON position depending on model.



Dispense a beverage to confirm operation and taste.

Cleaning the Tower Drain



If drip tray is connected to a drain line, then pour 1/2 gallon of approved sanitizer over cup rest and down the drip pan drain.



Remove rack, wipe down the drip pan with a clean cloth and approved sanitizer.

Cleaning the Exterior



Spray down surface of the dispenser with approved sanitizer solution.



Do not get any sanitizer on product selection panel.



Wipe down all exterior components with a clean, dry cloth.







Wash hands with soap and water, and prepare approved sanitizer in a clean bucket.



Disconnect syrup line from the bag-in-box (BIB).



Soak all connectors in approved sanitizer for at least 1 minute.



Scrub connectors while they soak in approved sanitizer.



Shake BIB connector and reconnect to the correct BIB.



Check the line to verify the correct brand line tape is attached, and replace line tape if necessary.

