

The following checks outlined in the PM process should be performed by a qualified service technician. While completing the PM checks, if other problems are found during the PM process, please correct them while on site prior to leaving the location.

- ☐ Inspect the power cord for any wear or damage.
- ☐ Make sure sprayhead and by-pass fitting is clear of any mineral deposits by the use of the deliming key (PN: 38227.0000).
- ☐ Inspect waterlines and fittings for leaks, corrosion, or any buildup that may indicate a leak.
- ☐ Make sure sprayheads & outlet holes (6-098) are in place and clear of any mineral deposits and coffee oils.
- ☐ Ensure brew basket(s) are complete and in good working order.
- ☐ Ensure warmer plates (if equipped) are secure and heating.
- ☐ Replace hot water faucet seat cup (if equipped) on brewer.
- ☐ Replace faucet seat cup in receiving vessel and clean faucet shank with brush.
- ☐ Clean sight gauge (if equipped) with a sight gauge brush.
- ☐ Ensure brew volume is equal to the vessel size being used. (approximate brew time for small batch = 1 3/4 minutes, medium batch = 3 1/2 minutes and large batch = 5 1/3 minutes +/- 10%).
- ☐ Ensure sprayhead brew water temperature over coffee grounds falls within the range of 192° F – 205° F (altitude or customers request may dictate alternate temperatures)