

# Quick Reference Cards

## Cafitesse 110



**DOUWE  
EGBERTS**

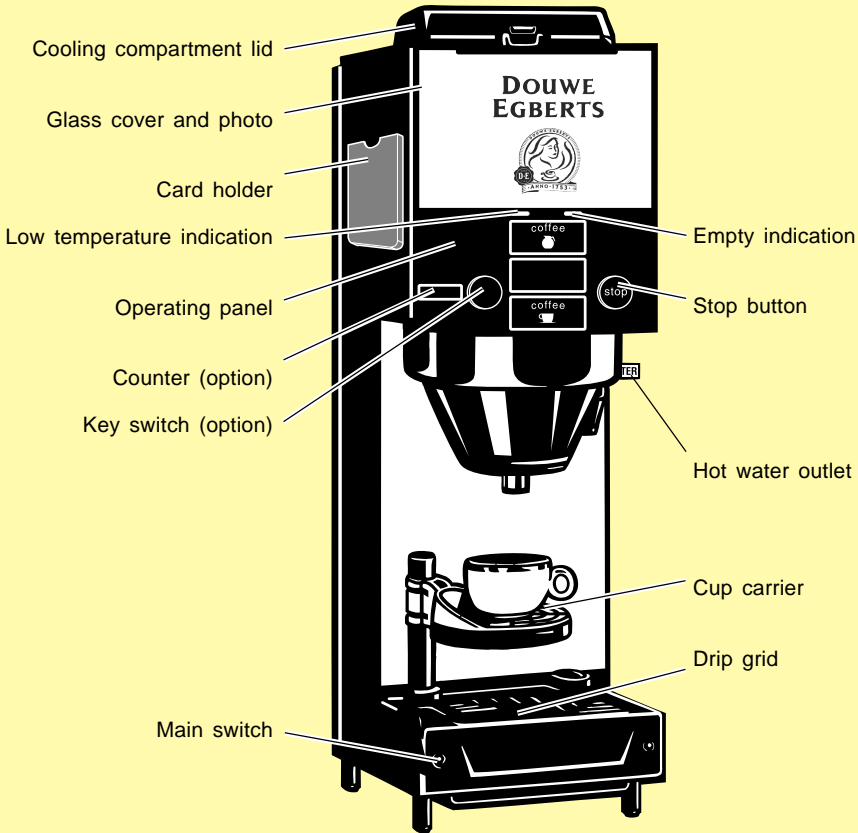


*Cafitesse* The smarter solution



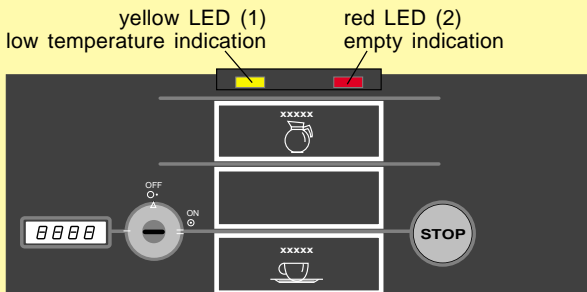
# DOUWE EGBERTS

## Description of Dispenser Components





## Description of LEDs



## Possible faults

If the dispenser does not function correctly, check the following points before calling the service:

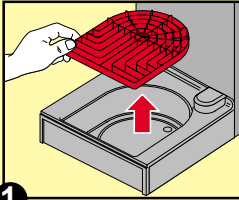
FAULT	CAUSE	REMEDY
Yellow LED (1) flashes (short flashing frequency) (insufficient cooling)	<ul style="list-style-type: none"> <li>- Dispenser too close to the wall</li> <li>- Ventilation openings of dispenser covered or dirty</li> <li>- Ambient temperature too high</li> </ul>	<ul style="list-style-type: none"> <li>- Move the dispenser approx. 5 cm from the wall</li> <li>- Uncover or clean the ventilation openings</li> <li>- Ensure appropriate cooling of the room</li> </ul>
Yellow LED (1) flashes (long flashing frequency)	<ul style="list-style-type: none"> <li>- Water temperature in the boiler too low and cooling compartment temperature incorrect</li> </ul>	<ul style="list-style-type: none"> <li>- Wait until the dispenser is heated up and provide adequate cooling</li> </ul>
Yellow LED (1) permanently ON	<ul style="list-style-type: none"> <li>- Water temperature in the boiler too low</li> </ul>	<ul style="list-style-type: none"> <li>- Wait until the dispenser is heated up and the yellow LED stops flashing</li> </ul>
No delivery LED (2) shines red	<ul style="list-style-type: none"> <li>- Product pack empty</li> </ul>	<ul style="list-style-type: none"> <li>- Replace the product pack</li> </ul>
No delivery LED (2) flashes red	<ul style="list-style-type: none"> <li>- Technical defect</li> </ul>	<ul style="list-style-type: none"> <li>- Call the service</li> </ul>
Dispenser does not function	<ul style="list-style-type: none"> <li>- Dispenser not switched on</li> <li>- Key switch not switched to "ON"</li> <li>- Power supply interrupted</li> <li>- Main fuse defective</li> </ul>	<ul style="list-style-type: none"> <li>- Switch the dispenser on</li> <li>- Switch the key switch to "ON"</li> <li>- Check the power supply</li> <li>- Replace the main fuse</li> </ul>
Wrong water/coffee volume	<ul style="list-style-type: none"> <li>- Water tap closed</li> </ul>	<ul style="list-style-type: none"> <li>- Open the water tap</li> </ul>
Only delivery of water	<ul style="list-style-type: none"> <li>- Product pack positioned incorrectly</li> <li>- Dosing tube not positioned correctly in the slotted pack opening</li> </ul>	<ul style="list-style-type: none"> <li>- Reposition or replace the product pack</li> <li>- Position the dosing tube correctly</li> </ul>



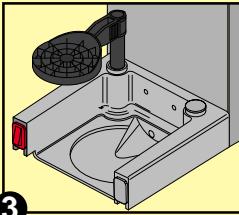
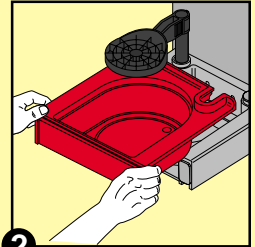
## Daily Cleaning of Cafitesse 110

(Always clean after end of coffee services)

### Cleaning the components



- Switch the dispenser off by means of the main switch (fig. 3).
- Remove drip grid (fig. 1) and drip tray (fig. 2).
- Soak these parts (15 min.) in warm water with a cleaning agent \*), rinse them and dry them.
- Place cleaned parts correctly back into the dispenser.
- Switch the dispenser on by means of the main switch.



\*) Use a cleaning agent approved by the food industry and recommended by your Cafitesse supplier only.



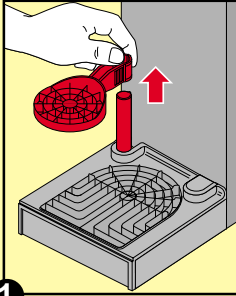
**Observe safety instructions and instructions for use on the pack of the cleaning agent.**



## Weekly Cleaning of Cafitesse 110

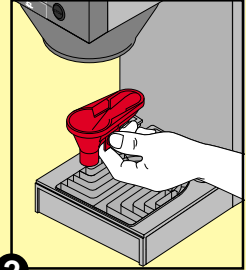
(Always clean after end of coffee services)

### Cleaning the components

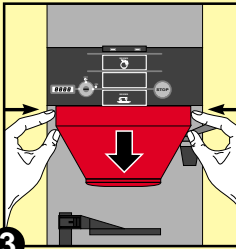


1

- Switch the dispenser off by means of the main switch.
- Remove the cup carrier (fig. 1).
- Remove the shielding cover (fig. 3)
- Compress the trough with your thumb and index finger and withdraw it (fig.2).
- Remove the drip grid.
- Remove the drip tray.
- Soak all parts (15 min.) in warm water with a cleaning agent\*).



2

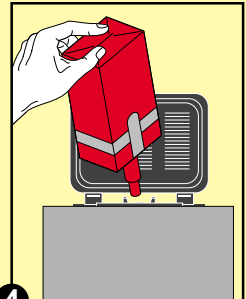


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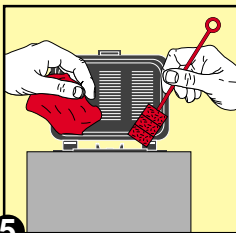
- During soaking, remove the product pack (fig. 4) and store it in a clean place. Clean the cooling compartment with a damp cloth and the brush which has been delivered with the dispenser.
- Dry the cooling compartment (fig. 5).

**⚠ Do not pour any water and no cleaning agent into the cooling compartment.**

- Reinsert the product pack.
- After 15 minutes, rinse all parts which have been soaked and dry them.

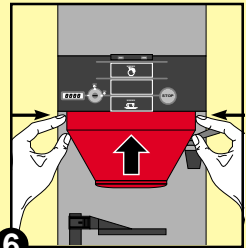


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- Place cleaned parts correctly back into the dispenser (fig. 6).
- Switch the dispenser on again by means of the main switch.



6

\*) Use a cleaning agent approved by the food industry and recommended by your Cafitesse supplier only.



**Observe safety instructions and instructions for use on the pack of the cleaning agent.**

## HACCP Guidelines for Cafitesse 110

### Guidelines

- For correct operation of the dispenser, at least these guidelines must be observed. The operator is held responsible for the correct operation.

### HACCP guidelines

#### Storage of Cafitesse products

- Store coffee and tea in a freezer at  $-18^{\circ}\text{C}$  (fig. 1).
- Thaw coffee and tea in a refrigerator at  $+6^{\circ}\text{C}$ . (This takes approx. 3 days) (fig. 2).
- Always use the packs according to the 'first-in first-out' principle. (Observe the 'best before date' on the pack)

#### Handling of Cafitesse products

- Ensure hygienic handling:
  - wash hands (fig. 3),
  - work clean,
  - keep the working area tidy.
- Check the pack for damage and shake it 10 times vigorously before use (fig. 4).
- Observe the user instructions on the pack.
- Mark the actual date on the pack and insert the pack into the dispenser (fig. 5).
- Dispense and check a cup.
- Use packs within the recommended time period (see indications on the pack).

#### Cleaning of the dispenser

- Observe the cleaning instructions for the Cafitesse 110.
- Clean the dispenser when the delivery is finished.
- Use a cleaning agent approved by the food industry and recommended by your Cafitesse supplier only. Observe safety instructions and instructions for use on the pack of the cleaning agent!
- Fill in the cleaning record card.

#### Filing

- File completed cleaning record cards (fig. 7).
- File service and maintenance reports of DECS representatives.

#### Service of the dispenser

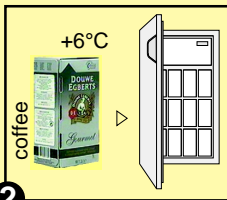
- When LEDs (fig. 9) are flashing, see section "Description of LEDs".

#### Training

- Keep the reference cards close to the dispenser.
- Implement the activities on the work schedules.
- Train new staff on HACCP guidelines (fig. 8).
- For further questions please contact your DECS representative.



1



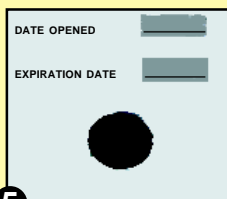
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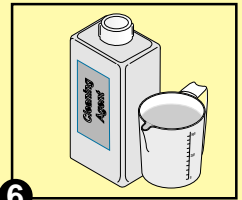
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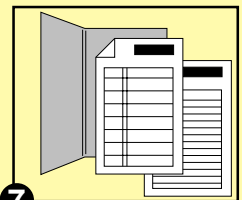
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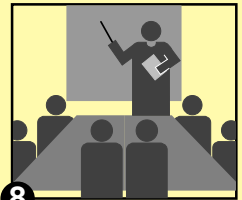
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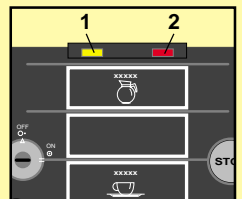
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# CLEANING RECORD CARD CAFITESSE 110

Declaration: This Cafitesse 110 dispenser is cleaned in compliance with the corresponding cleaning instructions

		Signature	
Date	Time	Daily cleaning	Weekly cleaning

**Monthly management check**

Date	
Signature	
Comment	

**KEEP THIS CARD WITH THE CAFITESSE 110 DISPENSER  
(and file when completed)**

