

Cornelius - IDC PRO Dispensers

Equipment Preparation Checklist



WARNING: To reduce the risk of injury, always unplug your Cornelius equipment before cleaning and performing preventative maintenance. Do not use metal scrapers, sharp objects or abrasives as damage may result to surfaces. Do not use solvents or other unapproved cleaning agents as they may harm plastic materials. Remember to use all appropriate Personal Protective Equipment (PPE) when cleaning and sanitizing.

Daily Inspection	
	Check unit for CO2 and water leaks. If any are found, call a qualified service technician to repair them, as needed.
	Check CO2 and water supply valves.
	Visually check beverage/syrup lines for leaks. If leaks are noted, call a service technician.
	Check temperature, smell and taste of product.
	Check carbonation of drinks.
	Check level of CO2 supply in backroom.
	Check dates on all BIBs for expiration.
	Remove foreign material from vending area drip tray to prevent drain blockage.
	Clean vending area. Check for proper water drainage from drip tray.

Daily Cleaning	
	Remove cup rest from drip tray and clean it with warm soapy water, rinse it with clean water and allow it to air dry.
	Display keypad screen by tapping each corner of video screen starting in upper right corner and continuing to tap each corner in a counterclockwise direction, in form of a "C". As each corner is touched, a small confirmation rectangle momentarily appears to confirm touch.
	Select Screen Clean button to display Screen Cleaning Screen, as shown. Touch screen to start countdown for cleaning. This function disables display so that drinks are not dispensed during screen cleaning process.
	Wipe down display screen while countdown timer is disabling display.
	When display screen is clean, touch Back button in lower right corner of screen.
	Wipe down rest of exterior of unit with warm soapy water, rinse it with clean water and allow it to air dry.
	Remove nozzles and diffusers and wash them in warm soapy water. Clean with nylon bristle brush provided, if required. Rinse nozzles and diffusers in clean water and allow them to air dry.
	Clean interior of ice chute using brush provided with unit. Use warm soapy water, rinse with clear water and allow to air dry.
	Spray ice chute inside and out with sanitizer and allow it to air dry.
	Pour warm soapy water down drain to keep it clean and flowing properly.
	Spray nozzles and diffusers inside and outside with approved sanitizing solution, reinstall them on valves and allow them to air dry.
	Reinstall cup rest into drip tray.
	Pour all remaining sanitizer solution down drain to help keep drain clear.



Weekly Cleaning and Maintenance

Remove cup holder from unit.

Loosen thumbscrews on both sides of drip tray cover.

Remove drip tray cover from unit.

Wipe down cup holder and drip tray cover with warm soapy water, rinse them with clear water and allow them to air dry.

Open display panel and remove thumbscrew holding upper splash panel and pull panel forward and down to remove it.

Remove the two screws from top corners of splash panel, slide panel upward to disengage two bottom tabs, pull panel forward to remove.

Wipe down splash panels with warm soapy water, rinse them with clear water and allow them to air dry.

Replace splash panels, drip tray cover and cup holder onto unit.

Monthly Cleaning and Maintenance

Clean hopper.

CAUTION: When pouring liquid into hopper, do not exceed rate of 1/2 gallon per minute.

Remove top cover from hopper or open manual fill door on ice maker (if equipped).

Remove agitator assembly by unscrewing thumbscrew and lifting agitator assembly out of hopper.

Using a cloth or sponge, clean interior of hopper, top cover and agitator assembly with soap solution. Thoroughly rinse these with clean pc

Reassemble agitator assembly. Take special care to ensure that thumbscrew is tight.

Using a mechanical spray bottle filled with sanitizing solution, spray entire interior and agitator assembly. Allow them to air dry.

Replace hopper cover or close manual fill door on ice maker (if equipped).

Clean and sanitize syrup tubing and BIB connectors.

This task should only be done by a trained and qualified person. Refer to your user manual for specific instructions.

These instructions are written and meant for you or your staff to perform. For additional assistance performing this maintenance, please refer to your user manual or contact your local service provider.