

NUTELLA MANUAL DISPENSER CLEANING GUIDE



NUTELLA MANUAL DISPENSER - CLEANING GUIDE

Agenda:

- 1) HOW TO CLEAN THE DISPENSER
- 2) LONG TIME STOP: BEFORE & AFTER
- 3) OPERATIONAL – CORRECT HEATING



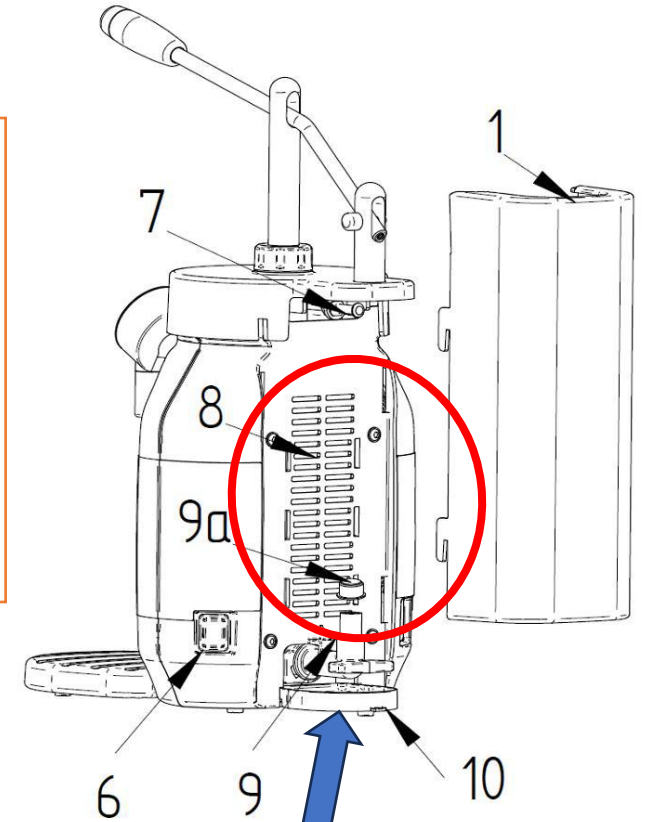
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WARNINGS

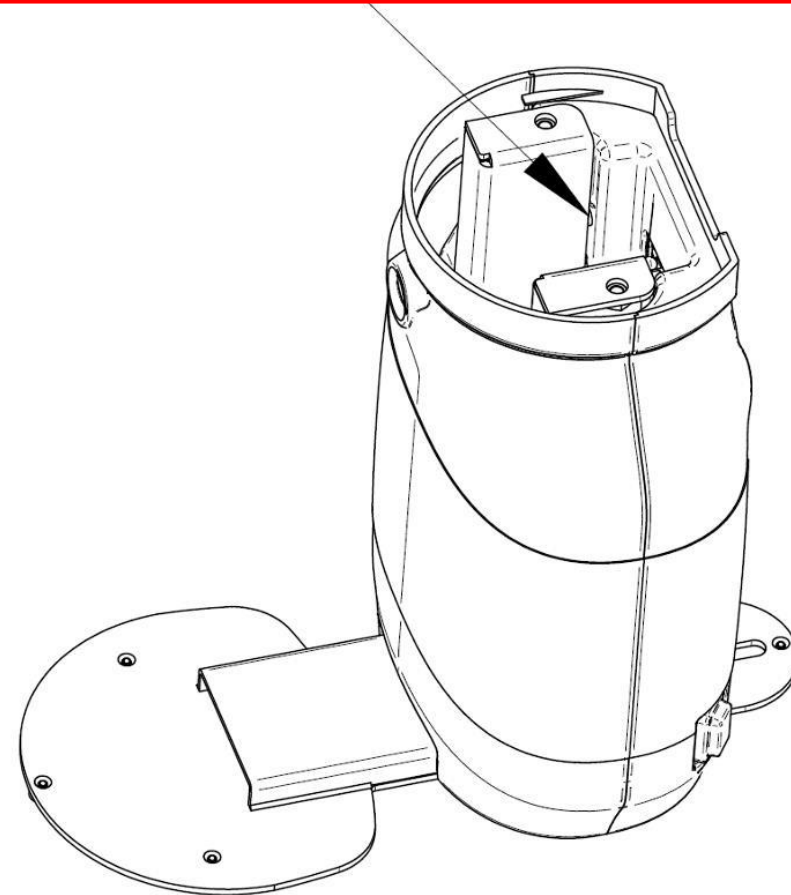
- ⚠ **CAUTION** Before any cleaning measures, make sure the appliance is **disconnected from the power grid**. (The power plug of the appliance should be unplugged from the socket).
- ⚠ **Do not use detergents and tools that can scratch or damage the surfaces.**
- ⚠ **Do not use any type of abrasive pad, nor aggressive and/or corrosive detergents.**



- ⚠ **Do not clean the back of the Dispenser (heating compartment) with running water or pressurized steam jets, as this may cause damage to the electrical system.**
- ⚠ **Do not pour water into the ventilation openings (8).**

WARNINGS

⚠ Do not clean the inner part indicated with the arrow with running water or blasts of pressurized steam as they could damage the electrical system

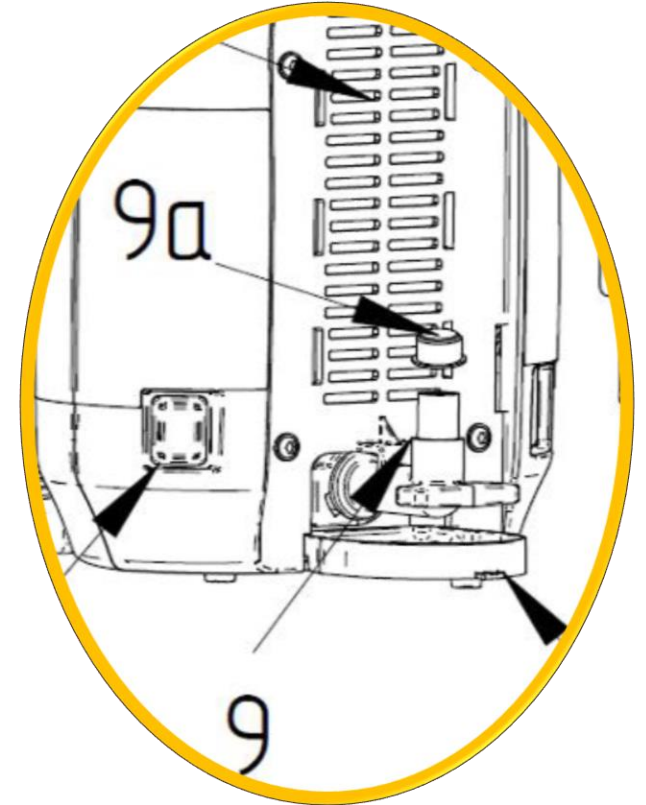


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EXTERNAL CLEANING

If used regularly (e.g. daily):

- ✓ Minimum 1x/week (or as need) wipe with a clean smooth cloth (tissue or paper) residues or stains of Nutella that might be present on the surface.
- ✓ In case of more persistent stains, a wet clean cloth can be used.
- ✓ Ensure to properly dry the surface afterwards.
- ✓ When the pouch of Nutella is not in place, protect the inlet (9) by placing the cap (9a) provided.



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DISPENSER NOZZLE(s) CLEANING

Disassembling

- To disassemble the dispenser nozzle, turn it counter-clockwise and proceed to unscrew it. Always unscrew the dispensing nozzle counter-clockwise (1).
- Remove the two valves (2) and the spacer (3) located inside the dispensing cap (4).
- The Filling Nozzle ("syringe") is a unique piece.

Cleaning

- Proceed with washing the individual pieces with hot water (max 60°C).
- All components must be **properly dried** (naturally dried in open air or in a warm room) before reassembling.

Reassembly

- Proceed with reassembly in the order shown in Figure 1.

FREQUENCY

It is recommended to wash as shown above a minimum of 1/week or anytime it is deemed necessary by the operator.

1. Dispenser nozzle (1)
2. Valves (2)
3. Spacer (1)
4. Dispenser cap (1)

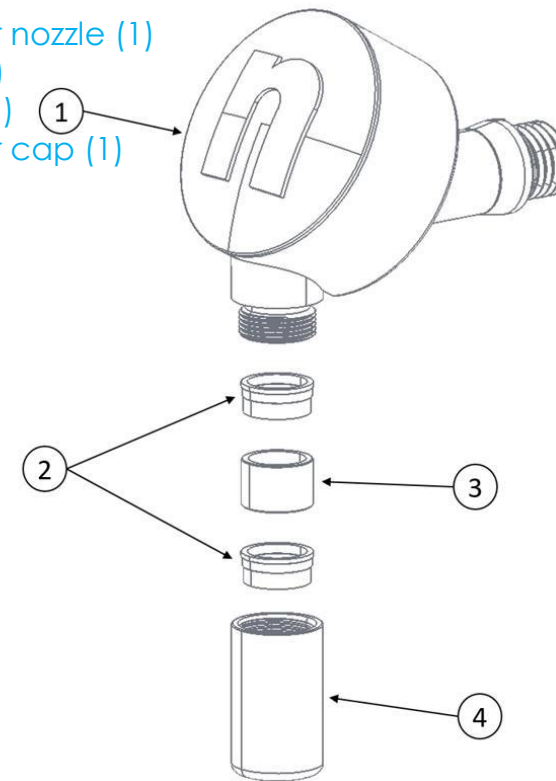


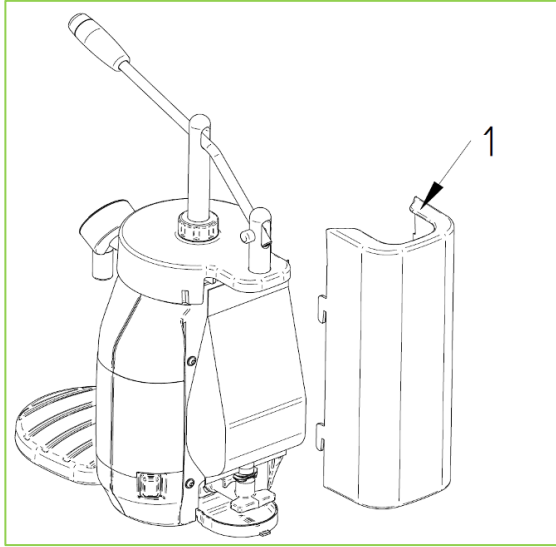
Figure 1 – Dosing nozzle



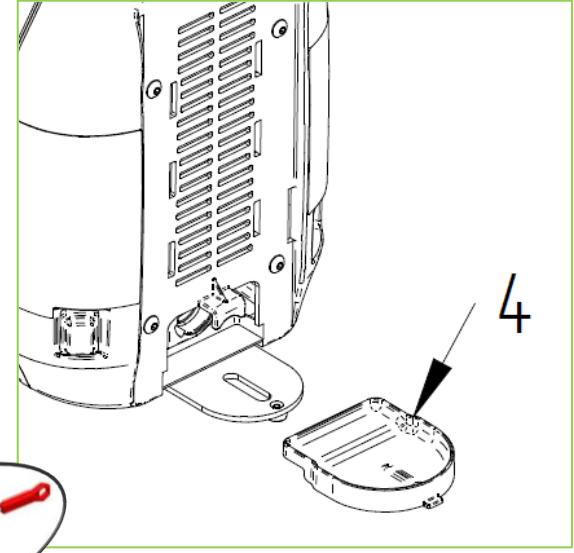
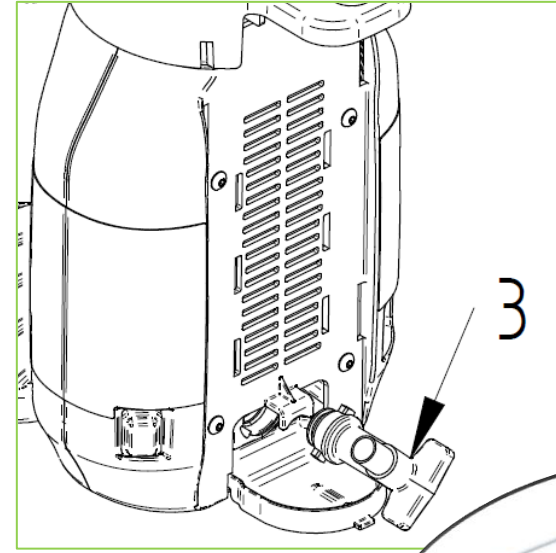
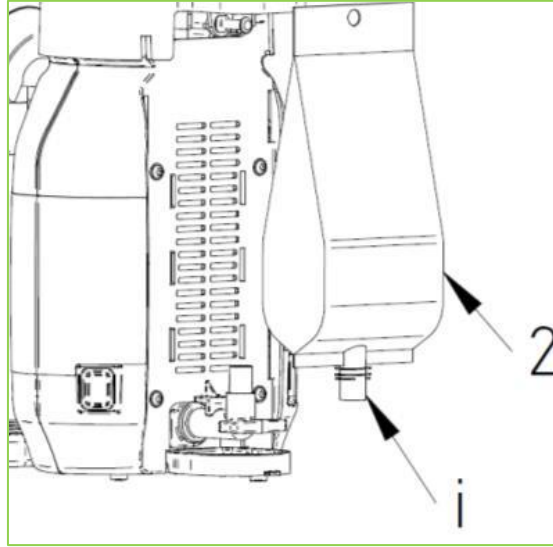
Figure 2 – Filling nozzle

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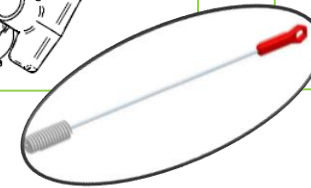
DISASSEMBLE DISPENSER & INTERNAL CLEANING



Remove the rear cover (pos. 1) by sliding it upwards and then by grasping the Pouch spout (pos. i) remove the Pouch (pos. 2) by pulling it upwards.

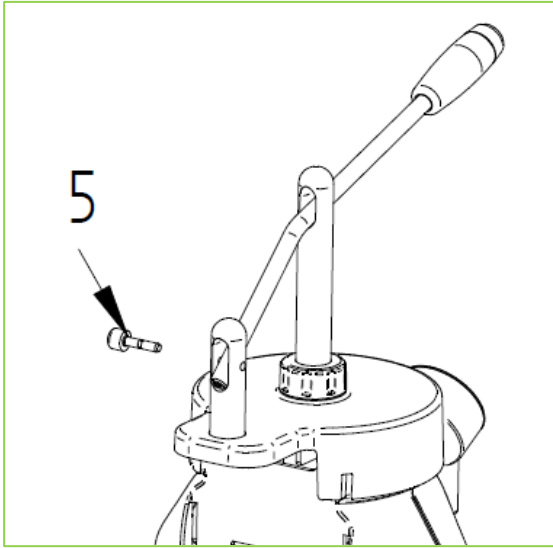


Remove the Pouch connection opening (pos. 3) by turning it counterclockwise, then pull and remove the collection tray (pos. 4)
Thoroughly wash the pouch connection opening (pos. 3) under hot running water; if necessary, use the supplied brush

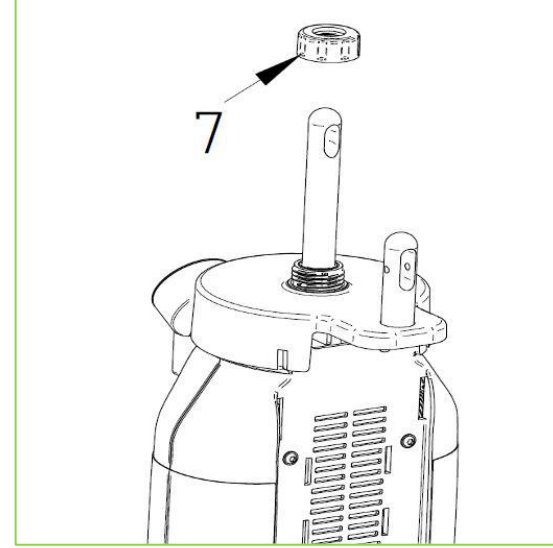
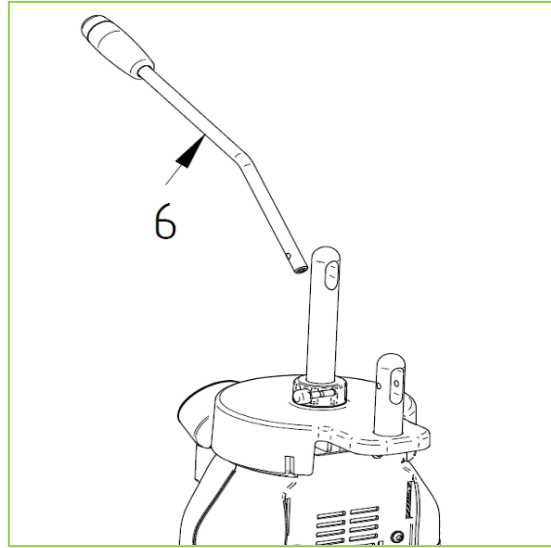


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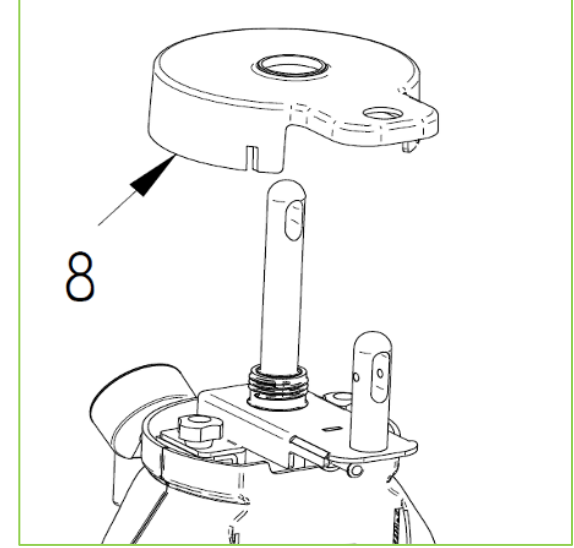
DISASSEMBLE DISPENSER & INTERNAL CLEANING



Remove the lever plug 5 and pull out the lever 6

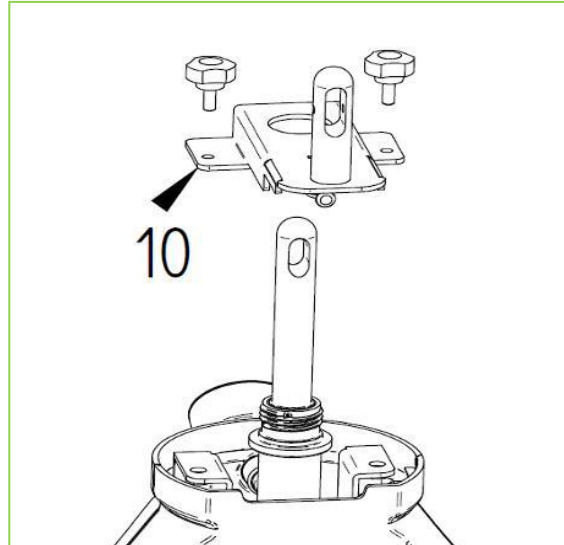
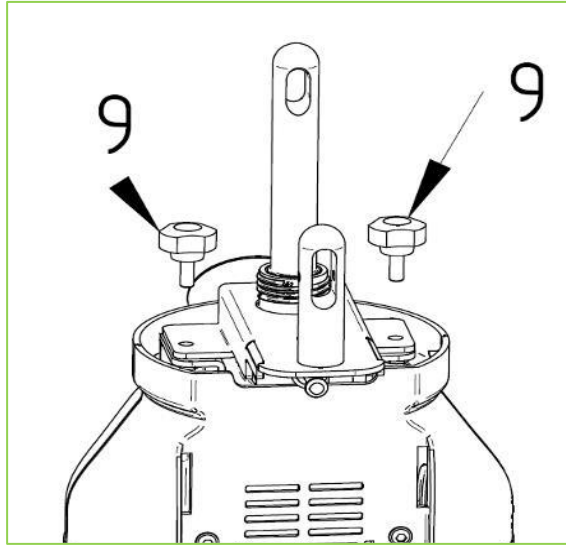


Unscrew the ring nut 7 counterclockwise and remove the top cover 8.

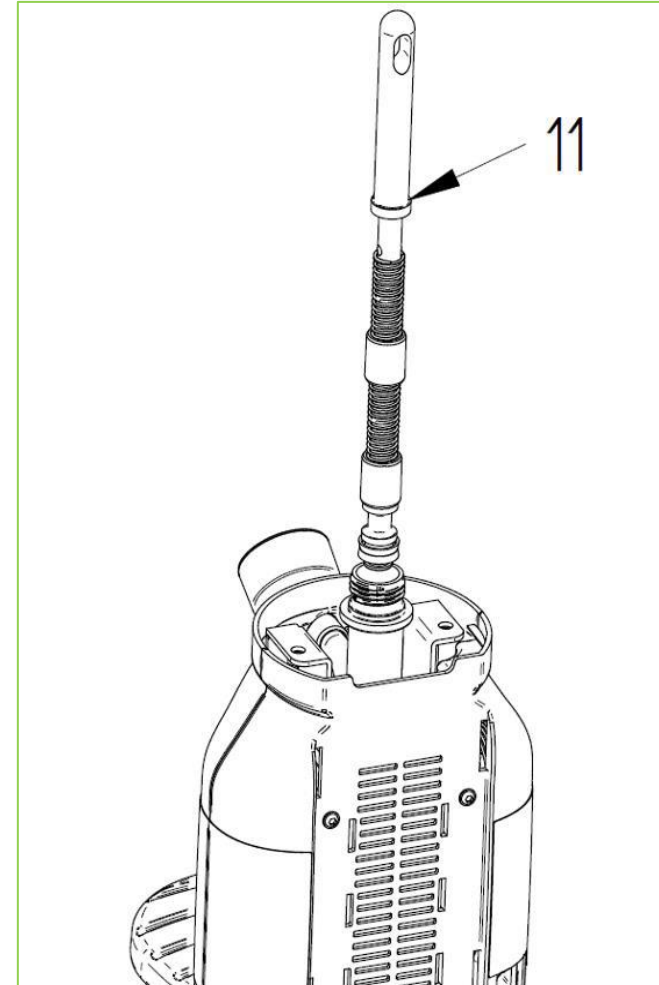


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DISASSEMBLE DISPENSER & INTERNAL CLEANING



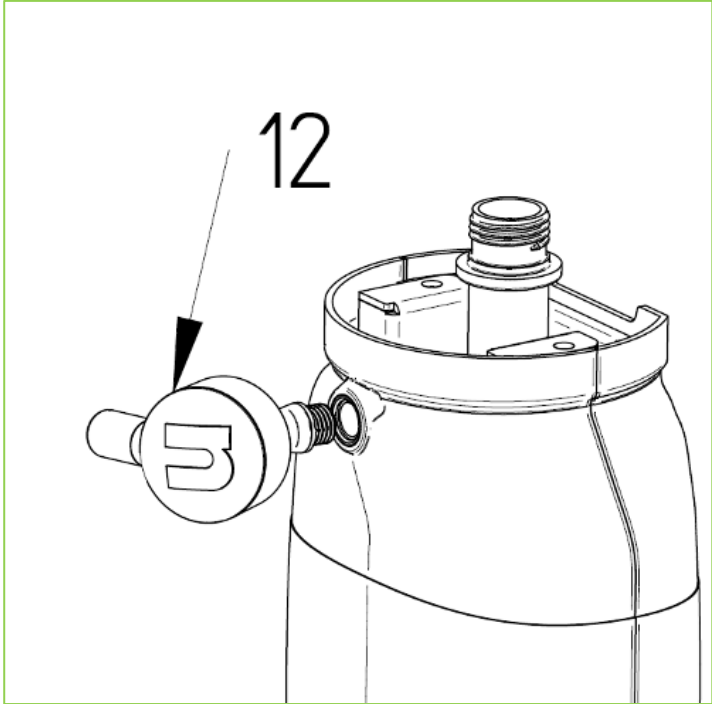
Unscrew the 2 lobe handwheels 9
counterclockwise and raise the flange 10



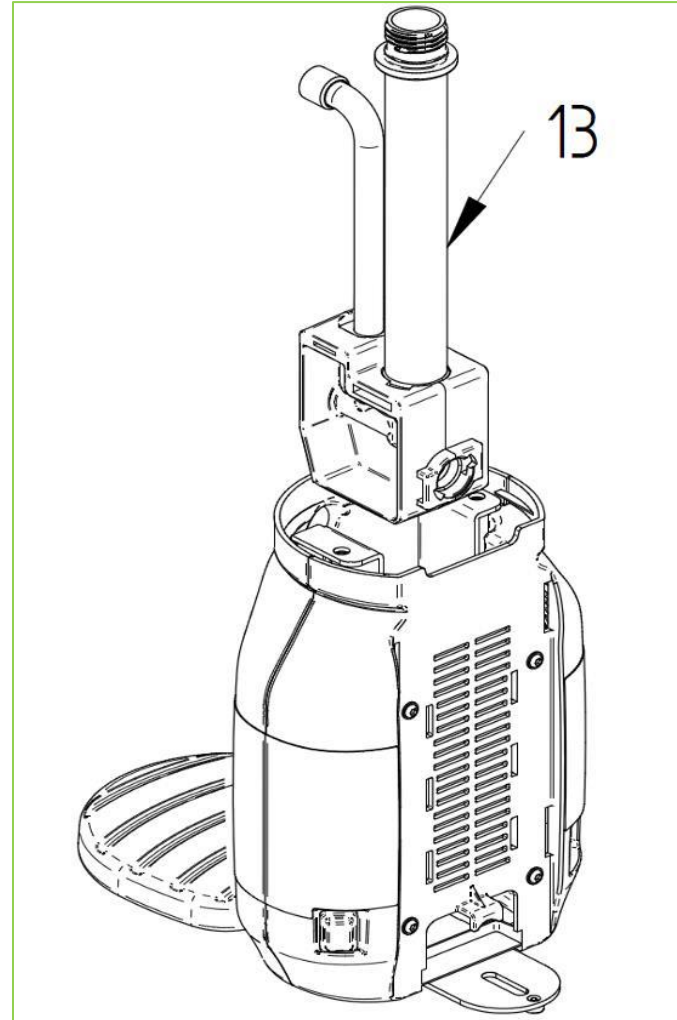
Pull out the plunger
assembly 11

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DISASSEMBLE DISPENSER & INTERNAL CLEANING



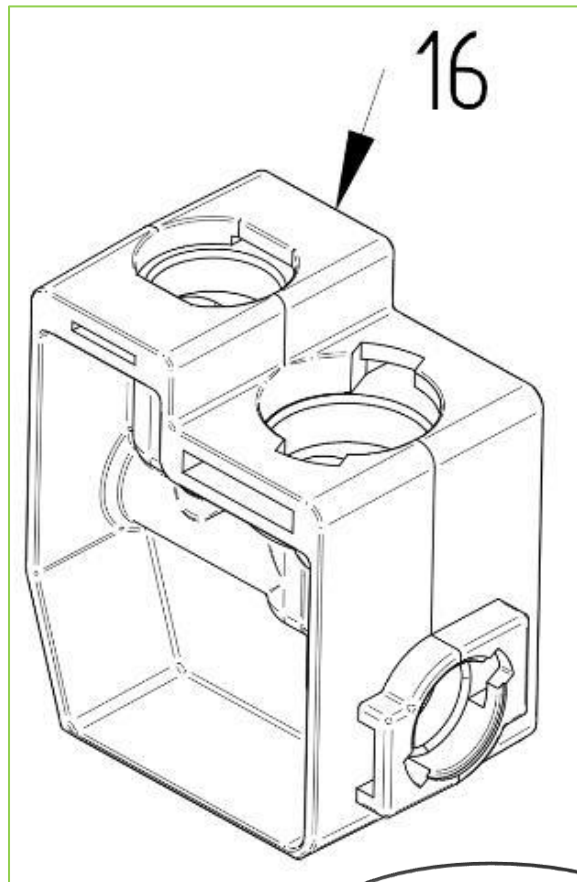
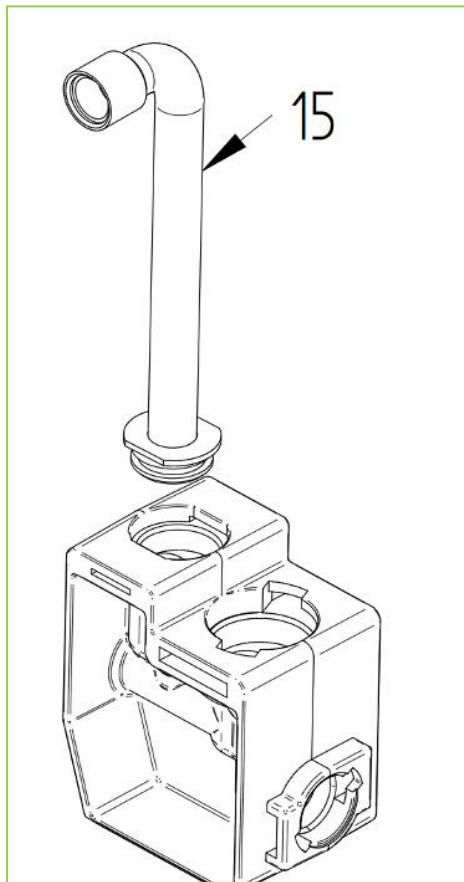
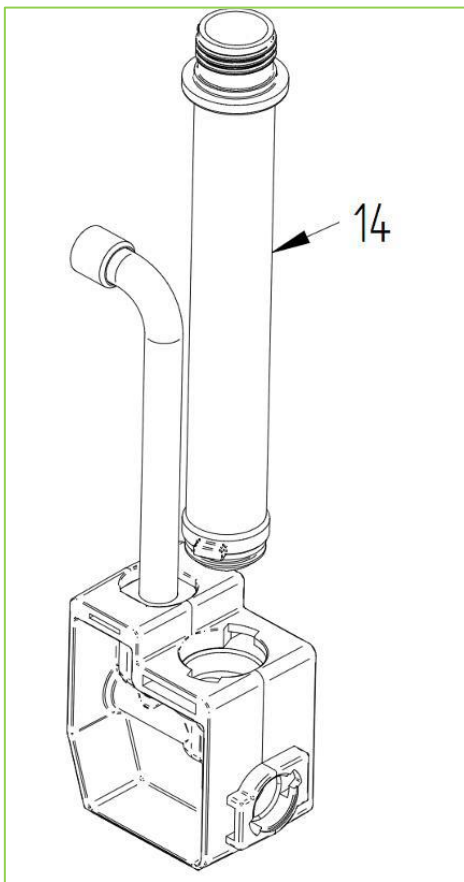
Unscrew the nozzle 12 counterclockwise and clean its parts as described at page [8](#)



Pull the pump upwards (pos. 13)

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DISASSEMBLE DISPENSER & INTERNAL CLEANING

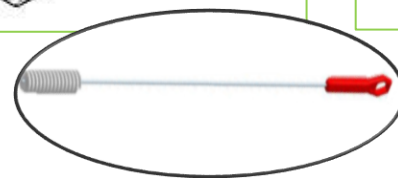


Turn counterclockwise until it stops and then pull the cylinder (pos. 14) upwards.

Repeat the operation for the dispensing tube (pos. 15), turning it 90° so that the valve assembly (pos. 16) is free of other components.

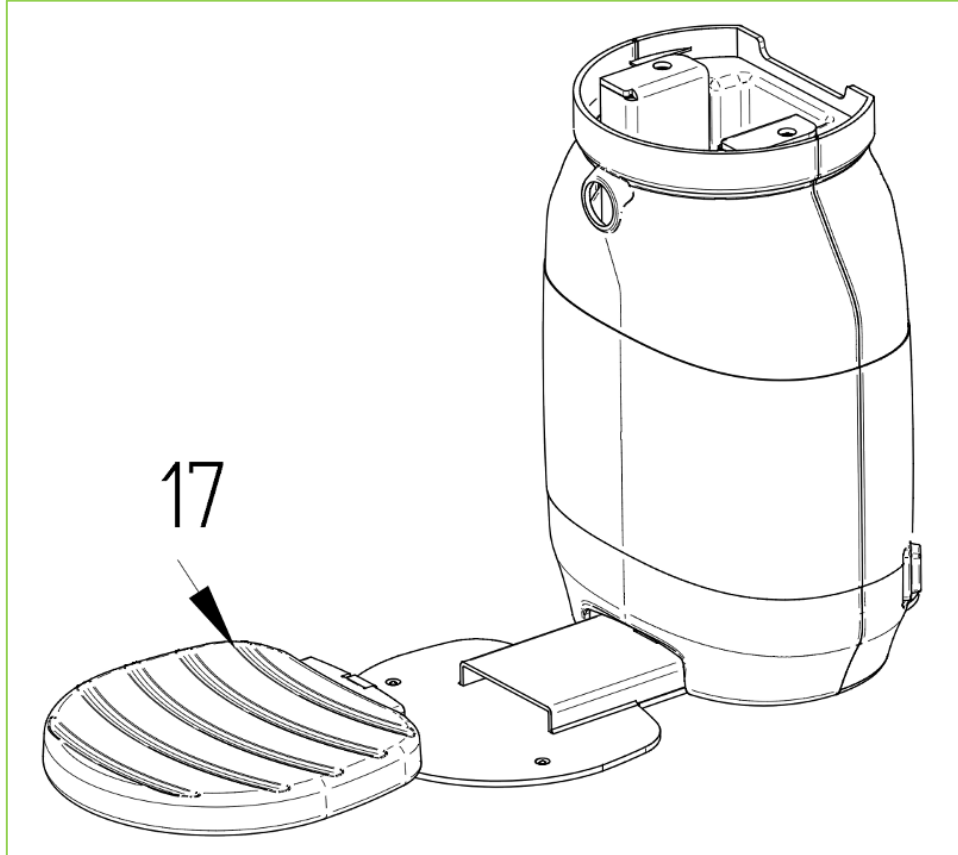
Thoroughly wash the entire valve assembly (pos. 16), from which the components have been removed, with hot running water.

Use the supplied brush to clean the inside of the cylinder (pos. 14) and the dispensing tube (pos. 15).

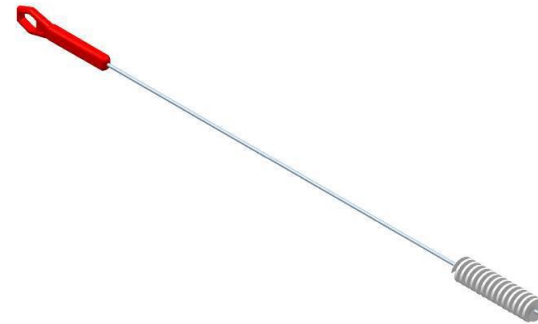


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DISASSEMBLE DISPENSER & INTERNAL CLEANING

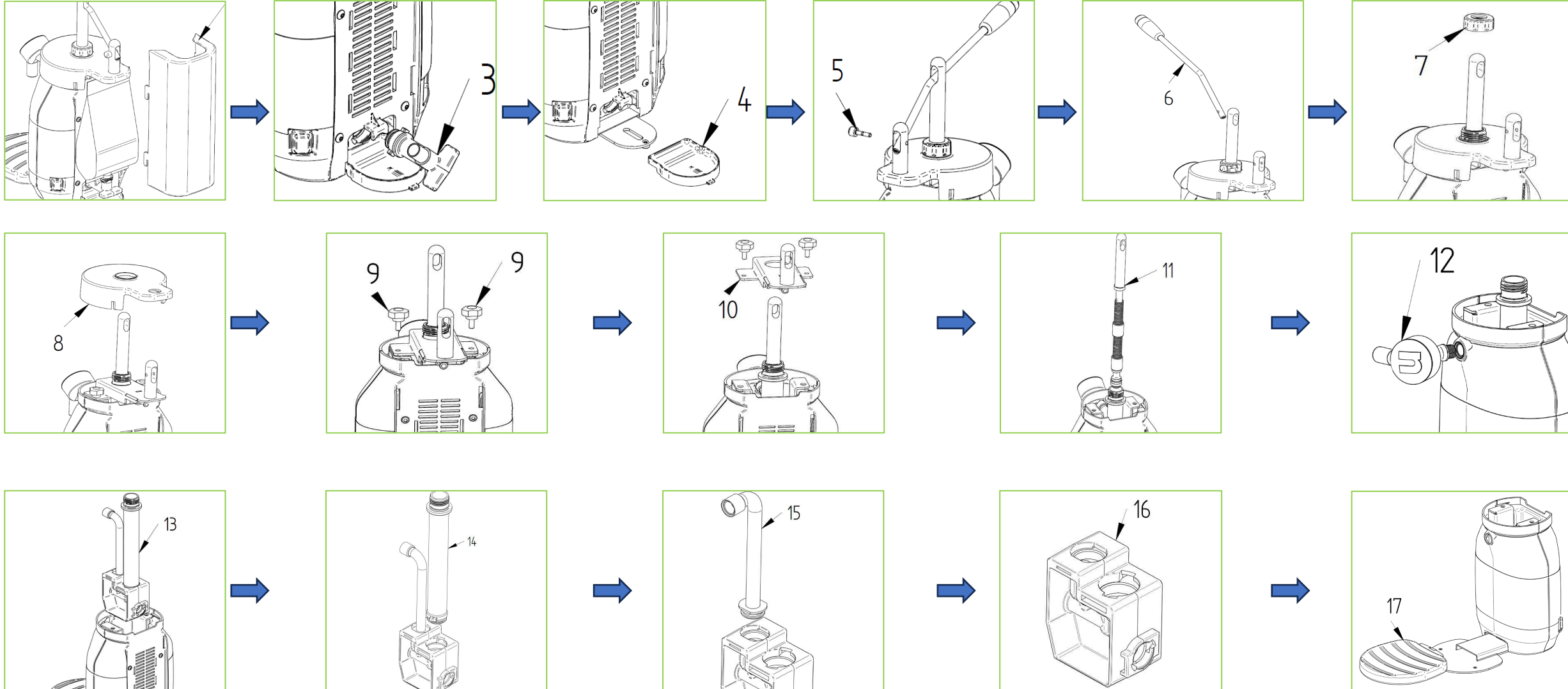


Remove the removable front tray (pos 17): first pull outwards until it stops and then lift upwards



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DISASSEMBLE (Graphics only)



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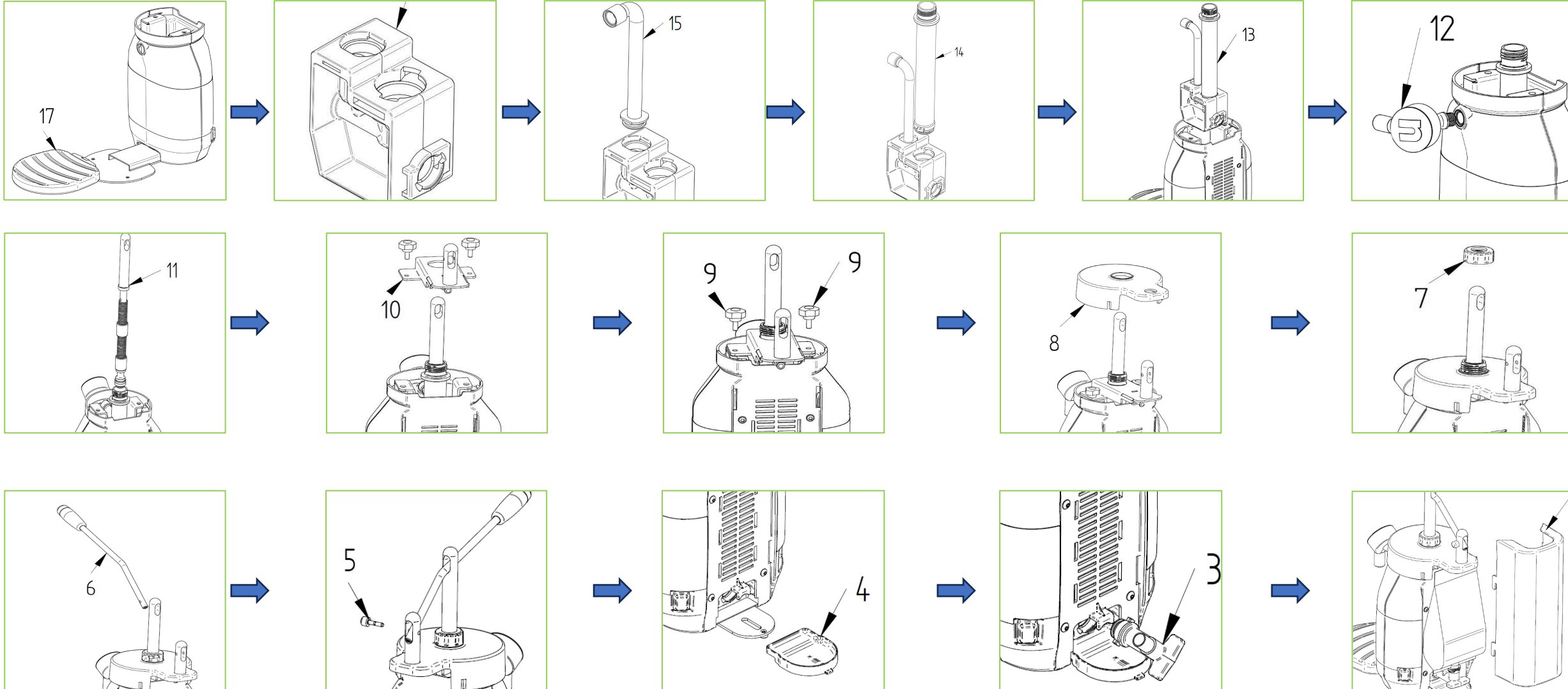
NOTES & RE-ASSEMBLE

- ⚠ After washing, FULL DRYING is necessary, especially for the parts in contact with Nutella
- ⚠ Note: The **manufacturer** cannot be held liable for any damage caused by improper cleaning.
- ⚠ **IMPORTANT:** The temperature of the water used during washing must not exceed 70°C. (the parts can be placed in the dishwasher – max 70°C)

Once the appliance has been cleaned and dried, reassemble all parts that were removed for cleaning following the instructions at page 7-14 in “counter sense”

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RE-ASSEMBLE (Graphics only)



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RECOMMENDED CLEANING FREQUENCY SUMMARY

ACTIVITY	MINIMUM FREQUENCY RECOMMENDED*
External cleaning	As needed – min 1/ week
Nozzle washing	As needed – min 1/ week
Full wash (disassemble and clean internal parts)	1/ month

**Recommendation based on a standard usage and condition.
The tool is designed to be used by professional users – that will evaluate the need for cleaning based on the specific conditions and in line with the local food safety regulations in force (e.g. HACCP plan in place)*

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PREPARING DISPENSER for a LONG STOP (>1 Month - e.g. seasonal break)

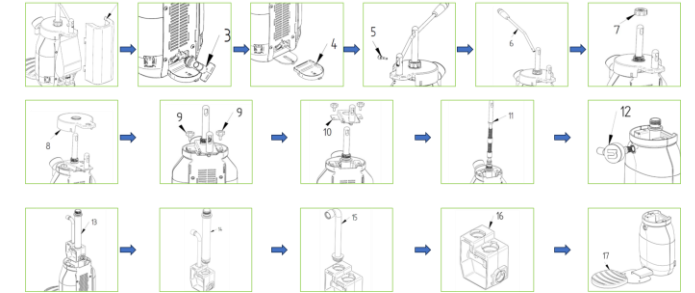
BEFORE STORING THE DISPENSER AWAY:

- ✓ Turn off & unplug the system.
- ✓ Perform a complete wash and reassemble (follow instructions from page 7 to 14)

- ✓ Wipe the cap & connections with a clean disposable tissue and sanitizer.
- ✓ Protect the connections (in &out) by applying the caps provided

- ✓ Clean external as shown in page [6](#).
- ✓ Re-assemble tray and back cover.
- ✓ Store the dispenser & parts (nozzles, handle) in original box or similar, properly closed.

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DISASSEMBLE (Graphics only)



NUTELLA MANUAL DISPENSER - CLEANING GUIDE

USE AFTER LONG STOP

BEFORE USE AFTER LONG STOP

- Apply the procedure as in “1st time use”.
- Clean & re-assemble the nozzle as shown on page [7](#).
- Remove the caps (from inlet and outlet).
- Install the nozzle.
- Plug in, turn on the Dispenser.
- Insert a cartridge* (at T° of ca. 21°C).
- Wait at least 60 min for the system to be ready.
- Run **10 servings of 15g** (dispose of the Nutella exiting this first pumps)

NUTELLA DISPENSER is ready to use!



*see slide [22](#) for details

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USE AND STORAGE OF THE CARTRIDGE

To have the best performance from the system (Nutella Cartridge + Dispenser):

- Ideally the pouch must be at 21°-24°C before use in the Dispenser.
- Dispenser must be pre-heated with the pouch inside (pouch at indicated temperature) reaching a temperature of 27°C to dispense the right amount of Nutella (about 60 minutes).

NOTE: In case these conditions are not met, different dosages may occur.

