

# NUTELLA ELECTRONIC DISPENSER CLEANING GUIDE







- HOW TO CLEAN THE DISPENSER?
- LONG TIME STOP: BEFORE & AFTER
- OPERATIONAL CORRECT HEATING



### **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.





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### DISPENSER 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.





## DISPENSER NOZZLE(s) CLEANING

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

#### 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).
- "Filling nozzle" is a unique piece.

#### Cleaning

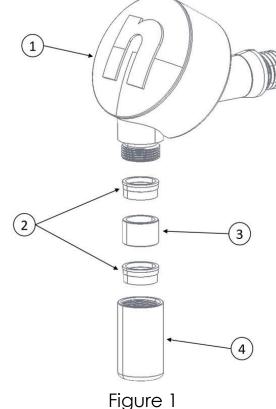
- Proceed with washing the individual pieces with hot water (max 60°C).
- All components must be properly dried (naturally dried in open air or in a warm room) before reassembling.

#### Reassembly

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

#### **FREQUENCY**

It is recommended to wash as shown above a  $\underline{\text{minimum of } 1x/\text{week}}$  or anytime it is deemed necessary by the operator.









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(>1 Month - e.g. seasonal break)

[1/4]: PRELIMINARY STEPS

#### BEFORE STORING THE DISPENSER AWAY:

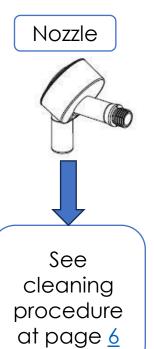
- ✓ Remove the cartridge.
- ✓ Empty the system from the remaining Nutella (left button).
- ✓ Turn off & unplug the system.

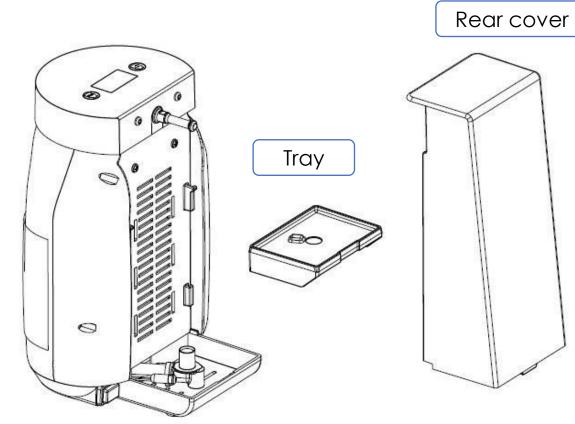




(>1 Month - e.g. seasonal break)

[2/4]: CLEANING OF REMOVABLE PARTS





### Remove all moving parts from Nutella Dispenser

#### **CLEANING**

- ✓ Clean removable parts with water (T° max 60°C).
- ✓ Neutral soap can be used at need.
- ✓ Dry completely.



(>1 Month - e.g. seasonal break)

[3/4]: CONNECTIONS (INLET/OULET HOLES)

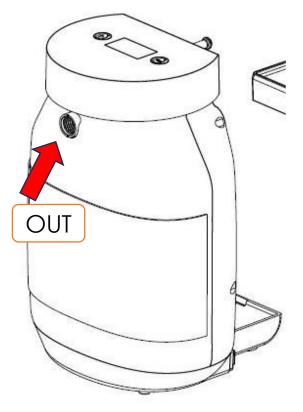
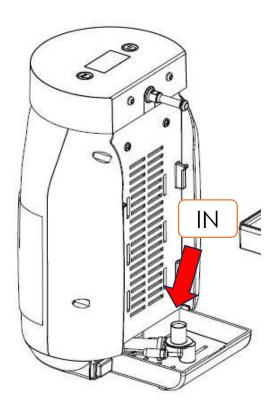


Figure 2



- ✓ Before applying, wipe the cap & connections with a clean disposable tissue and sanitizer.
- ✓ Protect the connections (in &out) by applying the caps provided (Figure 2-3)





( >1 Month - e.g. seasonal break)

[4/4]: EXTERNAL CLEANING & RE-ASSEMBLING

- ✓ Clean external as shown in page 5.
- ✓ Re-assemble tray and back cover.
- ✓ Properly store the dispenser (e.g. in its original box or similar container, properly closed).

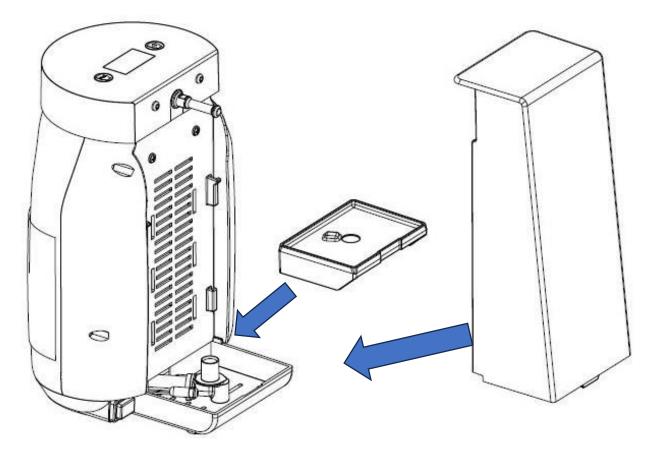


Figure 4



#### **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  $\underline{6}$ .
- 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 120 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!**







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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 (around 120 minutes).

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

