








NitroPro Mini

Quick Reference Guide

Cleaning and Sanitizing

DAILY CLEANING: SPLASH ZONE AND DISPENSE NOZZLES

				
<p>Using a clean, damp cloth, clean the external cabinet and splash areas including door-gasket.</p> <p>Clean drip tray and cup rest using mild dish soap.</p>	<p>Remove dispense nozzles by rotating each 90° and pulling down. Wings on the nozzle must be facing the front of the unit to remove.</p> <p>Wash with dish soap.</p>	<p>Remove mixing chambers by pulling straight forward.</p> <p>Wash with dish soap.</p>	<p>Reinstall mixing chambers by pushing straight forward.</p>	<p>Reinstall each nozzle by inserting with wings facing the front of the unit, push upward, then rotate 90°.</p>

WEEKLY CLEANING SUPPLIES

For best results, use the suggested cleaning and sanitizing products listed below

<p>CLEANING PRODUCT</p> <p>URNEX Clearly Cold - Cold Brew Equipment Cleaner</p> <p>Mix 0.50 oz. (20 ml) of clearly cold into 1 Gallons (3.78 liters) of water.</p>	<p>SANITIZING PRODUCT</p> <p>KAY-5® Sanitizer</p> <p>Mix one 1 oz. (0.03 liters) packets of Kay-5 ® Sanitizer solution (or similar brand) in 0.75 gallons (2.83 liters) of tap water to insure 330 PPM of available chlorine (Use tap water at 75F - 95F (24C - 35C). Water above this range breaks down the chlorine count and minimizes sanitation.</p>
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IMPORTANT: This is a Quick Reference Guide. Please reference the product manual for complete list of cleaning and maintenance instructions.

Step-by-step cleaning instruction video: <https://vimeo.com/339594551>

Product manuals: <https://www.cornelius.com/product/nitropro-mini-countertop-dispenser/>

WEEKLY CLEANING

In preparing for the cleaning process, have the following ready: (2) 1 gallon food grade buckets / containers, (1) white cleaning screw-in adapter and approved Sanitizer.

1. Flush dispenser with **cleaning solution**.
2. Repeat steps 3-9 by **flushing with sanitizer solution** mixed at 330 PPM Mix (1) 1 oz. (0.03 liters) packets of Kay-5® Sanitizer solution in 0.75 gallons (2.83 liters) of tap water to insure 330 PPM of available chlorine.
3. Repeat steps 3 - 9 by **flushing with water**.

 <p>1</p>	 <p>2</p>	 <p>3</p>	 <p>4</p>	 <p>5</p>
<p>Disconnect product output connector from BIB (Bag in Box product) by turning the black threaded connector counterclockwise and lifting on the outside of the black connector.</p>	<p>Set dispense motor switch on back of the door to "Clean Mode"</p>	<p>Prepare cleaner/ sanitizer solution.</p> <p>Place black product output connector with white cleaning adapter inside the food-grade container - ensure connector stays at the bottom.</p>	<p>Remove drip tray, place container below nozzles to capture product.</p> <p>Dispense 0.25 gallon (0.95 liters) of sanitizer solution from both taps</p>	<p>1st flush - Let cleaner soak for 5 minutes.</p> <p>2nd flush - Let sanitizer soak for 20 minutes</p>
 <p>6</p>	 <p>7</p>	 <p>8</p>	 <p>9</p>	
<p>Remove left and right nozzles, along with both mixing chambers and place in sanitizer bucket for 2 minutes.</p>	<p>Replace after soaking for 2 minutes. Reference "Daily Cleaning" steps for instructions on how to remove nozzles and mixing chambers.</p>	<p>Prepare approximately 0.5 gallons (1.9 liters) of warm water. Place container of water inside cabinet. Dispense .25 gallon from each tap.</p>	<p>Turn Dispense Motor switch to the 'ON' position.</p>	<p>Place BIB back in cabinet.</p> <p>Dispense from each tap until coffee product dispenses from each nozzle.</p>