



CAFÉ – CLEANING INSTRUCTIONS

CLEAN

1. Turn off the unit button on the front control panel.
2. Wipe exterior surfaces with a damp cloth, removing spills and debris.
3. Slide the brewcone out and clean it. Thoroughly soap the sprayhead area with a mild detergent solution.
4. Rinse and dry the brewcone and sprayhead area.
5. Wash glass decanters with a mild dishwashing solution. To remove mineral deposits, soak with vinegar.
6. Wash the brewcone and wire brew basket, if applicable. Use a soft bristled brush for hard to clean areas.
7. Warmer plates, if stained, may be cleaned with Ecolab Grease Cutter Plus (Heavy duty degreaser and cleaner) or equivalent.

RINSE

1. With hot water, thoroughly rinse all cleaned parts.
2. With clear water, use a clean cloth to wash the exterior surfaces, removing residue left behind by the cleaning.

DRY

1. Completely air dry all parts before installation on the unit.
2. With a clean soft cloth, wipe dry all exterior surfaces of the unit to keep water from spotting the cabinet.

NOTE - Polish stainless steel surfaces with stainless steel polish after drying. This will prevent surface scratches and result in a cleaner appearance.

Cleaning the Curtis Cafe pourover brewing system....

A daily routine of cleaning the Café coffee brewer will maintain the appearance of the unit and ensure great tasting coffee.

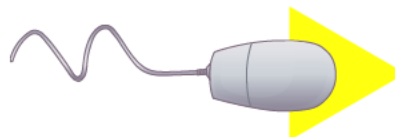
CAUTION – Do not use cleansers, bleach liquids, powders or any other substance containing chlorine. These products promote corrosion and will pit the stainless steel. **USE OF THESE PRODUCTS WILL VOID THE WARRANTY.**

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