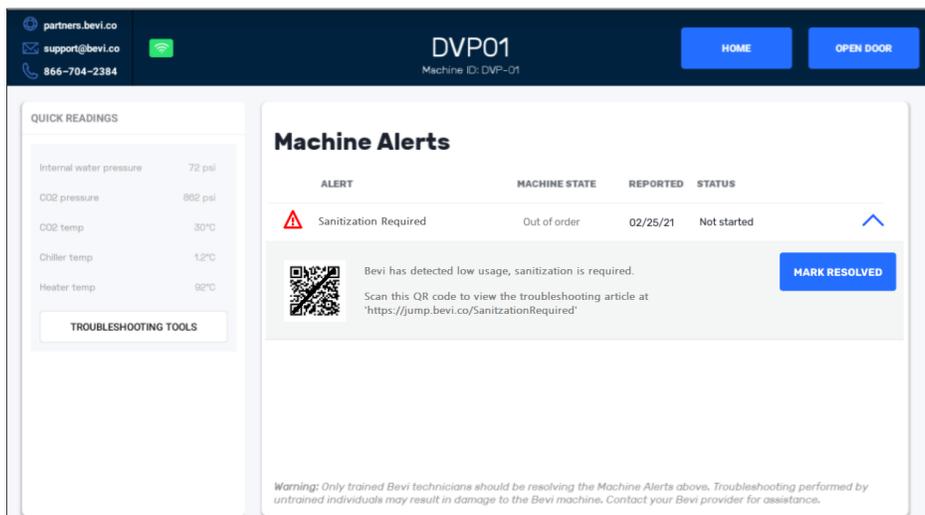
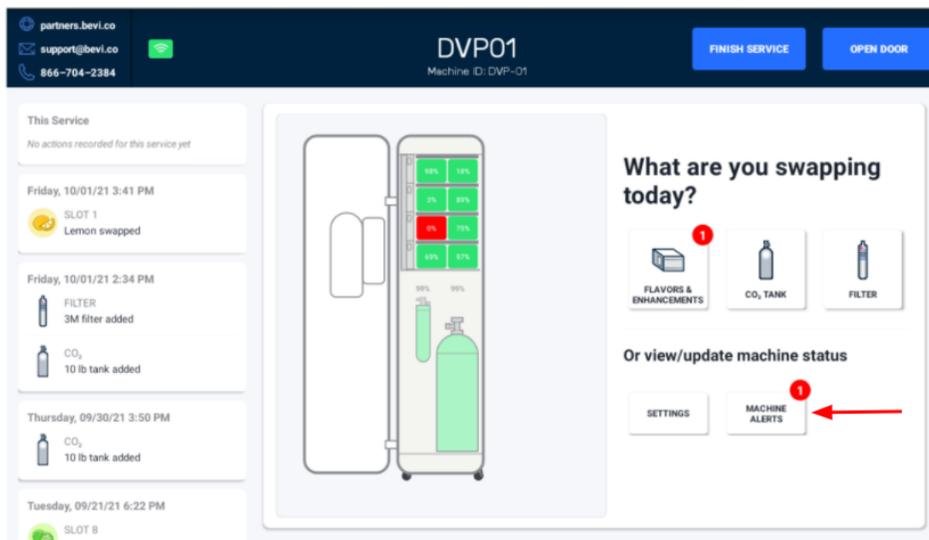


Bevi Standup 2.0 Alert Center - Sanitization Required

Overview

The purpose of this document is to provide detailed directions for the Alert supporting required biannual sanitization of the Bevi Standup 2.0 machines. It is important to keep the Bevi clean for quality and food safety requirements, as well as to maintain a great customer experience with each beverage dispense.



Frequently Asked Questions

Q: **What caused this alert?**

- A. *To provide optimum protection for your customer, Bevi is required by the NSF 18 regulation to have all machines sanitized by this procedure twice a year. Failure to do this could result in a poor customer experience, and in rare cases cause foodborne illness if the Bevi is not cleaned.*

Q. **What do the different alert status mean**

- A. Not Started- *The machine has detected the alert, but no service has been initiated to fix the issue.*
- B. Open - *Someone has tried to fix the issue, but it is still unresolved.*
- C. Resolved - *A technician has serviced the machine and the machine was working fine as of the date reported "Resolved"*

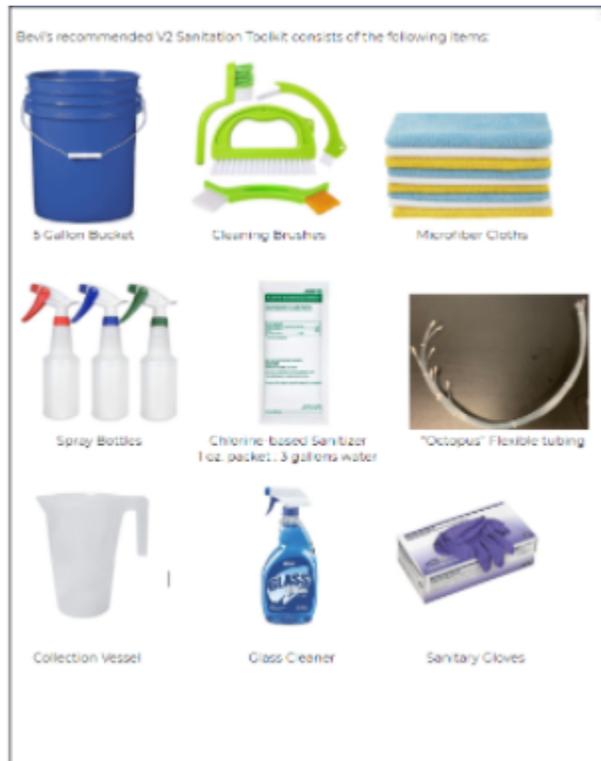
Q. **What do the Buttons on the Machine Alerts page mean?**

- A. Troubleshoot - *Selecting this button will take you to a troubleshooting document for this issue*
- B. Troubleshooting Tools- *These are a set of readings and controls to help you diagnose and test results.*

Questions Answered in this Document

- Q: How to thoroughly sanitize a Bevi Standup 2.0.
- Q. Tools needed to sanitize the Bevi Standup 2.0.
- Q. How do I resolve this issue.

Tools Required for this process



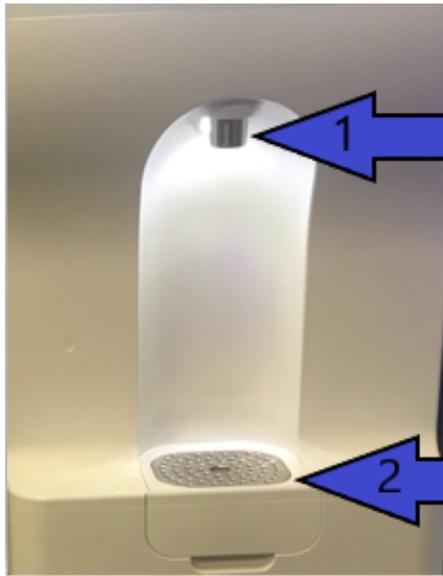
Warning chemicals are used in this process - Be sure to wear disposable gloves for the Sanitization process.

Task 1 - Prepare the Sanitization solution

- In a large bucket - prepare the chlorine-based sanitizer solution by dissolving one 1-oz packet to 3 gallons of warm water - the warmer the better.
- Once dissolved, dip your spray bottle into the bucket to fill the bottle. This will be used to clean various areas of the Bevi. Leave the remaining sanitizer in the bucket until finished as you will use this to soak certain parts of the Bevi.

Task 2 - Sanitize the outside parts of the Bevi

- Drip Tray - Remove the drip tray and bring it to the nearest sink and dump any excess liquid.
 - a. Place all drip tray parts into the bucket of sanitizer or hand wash
- Nozzle Shroud - Twist to unscrew and remove metal nozzle covering
 - a. Place into the bucket of sanitizer or hand wash



- Flavor Barbs - Spray the flavor barbs exposed by removing the Nozzle Shroud

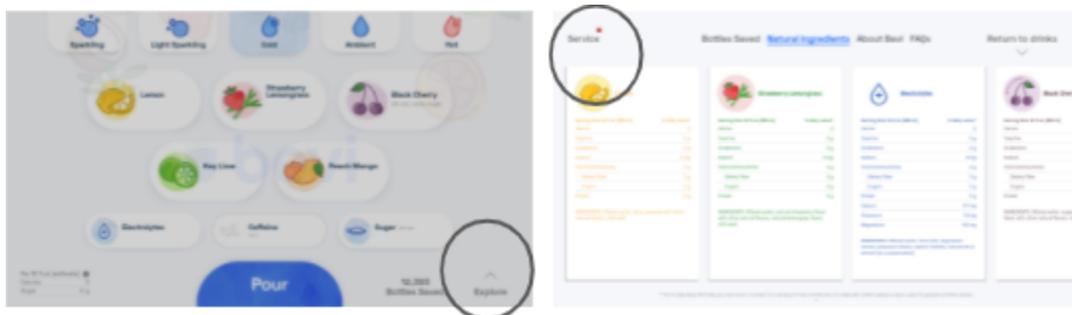


- Dispense Area - Spray the dispense area with sanitizer solution and wipe clean ensuring to clean the drip tray area while the drip tray soaks.
- Cabinet - Using the spray bottle spray down the cabinet - avoiding the LCD touchscreen, wipe the cabinet clean
- Touchscreen - using an ammonia-based glass cleaner, clean the screen



Task 3 - Sanitize the inside of the Bevi

- Enter the service panel using the pin number (1986) then open the Bevi door using the button on the top right.

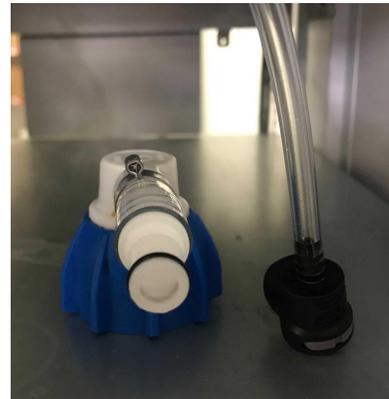


- Unscrew all BIBs from their flavor boxes. (leave boxes in their respective slots to avoid putting them back incorrectly.) Then, press the grey latch release to disengage the BIB connectors - **be sure not to disconnect the inline barb connector** you will need this to attach the Octopus Connector.

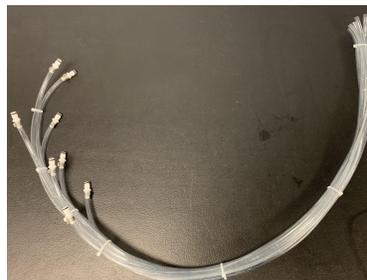
grey latch release



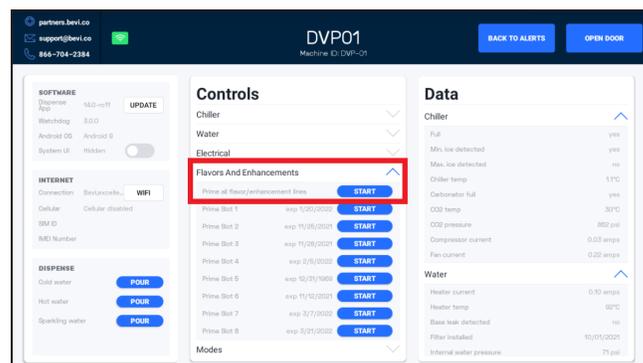
BIB connector



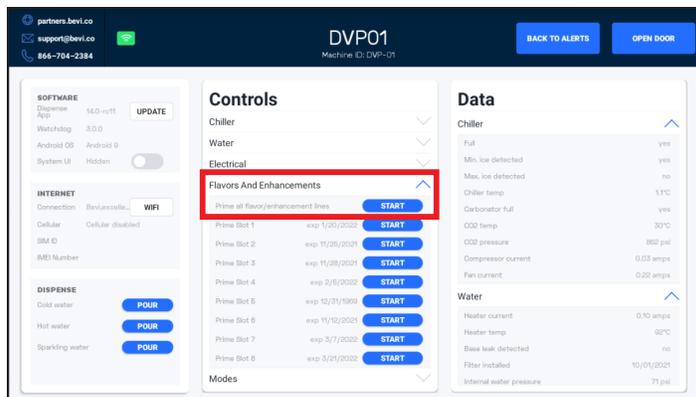
- Soak all 8 BIB connectors in the bucket of prepared sanitizer solution for at least 1 minute, using the cleaning brush as needed.
- Connect provided “Octopus” tubing to the 8 inline connectors and place the free ends of the “Octopus” tubes directly in the bucket of sanitizer solution. Hold or place the provided collection vessel (approximately 1 Liter) beneath the dispensing area.



- Within “Troubleshooting Tools”, use the “Flavors and Enhancements” tab, under “Controls” to prime all lines simultaneously. Each pre-set timer runs for 10 seconds. Prime all lines using the “Start” button 3 times to allow the solution to make its way through the tubing and out the nozzle. Let sit for 2 minutes.



- Remove the “Octopus” tubing free end from the bucket of sanitizer, allowing any excess liquid to drain into the bucket.
- Remove all items soaking in the bucket (BIB connectors, drip tray, nozzle shroud) and rinse with warm water.
- Dump the sanitizing solution from the bucket (or use a new bucket) and fill with warm, clean water - the warmer the better.
- Replace “Octopus” tubing free end in the bucket. Hold or place the collection vessel below the nozzle and turn on the pumps for an additional 1 minute and 20 seconds to rinse flavor lines with clean water, using the same “Prime all” feature. You’ll need to press this button a total of 8 times to flush the lines properly, emptying the collection vessel as needed.



- Disconnect “Octopus” flexible tubing and reinstall BIB connectors, first to the inline connectors on the flavor lines, then to the BiBs themselves. With the collection vessel in place, prime all flavor lines once more to evacuate the remaining clean water in the flavor lines and prime the flavors.
- Empty the water bucket and reconnect the metal nozzle shroud covering and replace the drip tray.
- Check the expiration dates on all BIBs and then follow steps on the Home page for replacing BIBs that are expired, depleted or requested to be changed using RFID labels.

Be sure to prime and taste all flavors installed to ensure rinse has been thoroughly completed and taste has not been compromised by any remaining sanitizer.

- Clean the inside of the machine by spraying sanitizer solution on affected areas (such as the base of the door, filter, carbon dioxide tank, etc.) as liquid dripping causes residue to settle. Allow the solution to sit for at least 1 minute and wipe clean using water and the microfiber cloth and cleaning brushes as necessary.
- Clean the floor in front of the Bevi as needed

Make sure to log your service to clear the Alert

It is important to resolve the machine alert in order to clear the Alert and return the machine to normal operation. After you have performed the service required, navigate to the original alert and select “Mark Resolved”. From there, resolve the alert by following the instructions and marking the service with the appropriate action. (see screens below) Marking it correctly will help us eliminate this issue in the future, so please be accurate with your description.

If you are unable to resolve the issue, leave the alert open, otherwise if you resolve the issue **WITHOUT** fixing it, the alert will return and disable the machine.

