# **ECOGROUNDS QUICK REFERENCE GUIDE FOR 1.5 GALLON BREWER**

#### **OPENING PROCEDURES**

- Turn on brewer if turned off at night
- Remove sprayhead(s) from cleaning solution, rinse and insert into brewer
- □ Check the "Best By" dates on all coffee bags and discard all expired coffee
- Brew iced tea and iced coffee (if applicable)
- Drain the water from all coffee pots
- □ Label coffee pots
- $\hfill\square$  Brew coffees of the day starting with the most popular coffee
- □ Stock sugars and sugar substitutes, napkins, stir sticks, lids, and cup sleeves
- □ Stock Bewley's hot teas
- □ Fill dairy pitchers (nonfat / skim, half & half, lowfat, etc)
- Ensure garbage cans are empty

### **BREWING PROCEDURES**

Number of 2.9 oz frac packs

① Open the appropriate number of 2.9 oz frac packs and pour coffee into a paper filter

| arounds<br>gcounds | ecounds        | ecounds | 3 x 2.9 oz = 192 oz |  |
|--------------------|----------------|---------|---------------------|--|
| Brounds            | eco<br>Brounds |         | 2 x 2.9 oz = 128 oz |  |

Batch size

Insert paper filter into brew basket, and insert brew basket  $\ensuremath{\textcircled{}}$  into the brewer

Place a clean, labeled coffee pot under the brew basket

- $^{(3)}$  Push the "START" button on the brewer. If the brewer has a
- ④ green"READY" light, make sure that it is on prior to brewing. When brewing half batches. remember to switch the brewer into half batch mode prior to brewing

Set a coffee timer for 2 hours after you press the "START" button

- <sup>(5)</sup> After the brewing is complete, discard the filter and grinds from the
  (6) brew basket and rinse out the brew basket
- Close the coffee pot lid and transfer the coffee pot and timer to  $\ensuremath{\mathfrak{O}}$  the serving area

#### **COFFEE HOLDING TIMES**

- □ Timers should be set for 2 hours as soon as brewing begins
- □ Coffee must be re-brewed after 2 hours



## **CLOSING PROCEDURES**

- □ Discard all brewed coffee
- Clean coffee pots with coffee equipment cleaner (blue cleaner)
- Remove shuttle seatcups and soak in coffee equipment cleaner once a week
- □ Fill all coffee pots with hot water overnight
- Bemove sprayhead from brewer and soak in coffee equipment cleaner
- □ Clean area around sprayhead(s) with a damp towel
- □ Clean all exterior panels of the brewer
- □ Discard unused milk from pitchers
- □ Wash and sanitize dairy pitchers and store in a refrigerator overnight
- □ Wash all drip trays
- □ Stock Bewley's hot tea
- □ Stock sugars and sugar substitutes, napkins, stir sticks, lids, and cup sleeves
- □ Empty garbage cans
- □ Wipe down all counters and cabinet doors

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## **DAILY CLEANING**

