

# AUTOCLAVE MAINTENANCE

## TERRA Food-Tech®



### WEEKLY

1.

Add a small amount of anti-grease dish soap into the chamber.

2.

Use the cleaning program installed on the machine itself.

(P1-CLEANING)

### IMPORTANT

This process must be done with no load inside the equipment, only the baskets.



### MONTHLY

1.

- Remove the filter located at the bottom rear of the machine.
- Clean the filter with water.



2.

- Remove the filter located at the bottom of the machine.
- Clean the filter with water.



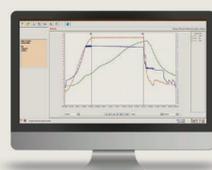
3.

- **CHECKING THE BUOY:** If the buoy does not move freely up and down, it is necessary to clean it and its axis.
- **CLEANING:** Remove the top clip to clean the buoy.
- **IMPORTANT:** Position the buoy in the same direction in which you encountered before moving it.
- **VERIFY:** Firstly, the free movement of the buoy and secondly, verify that the buoy is correctly positioned when a water drop icon appears on the equipment screen (left).



### ANNUAL

- Calibrate both temperature probes, flexible heart probe and chamber probe.



### BIENNIAL

- Replace the gasket with a new one.

