

## Verification of cleaning and maintenance training

The Service Provider \_\_\_\_\_ did on this date \_\_\_\_\_

Provide clear and adequate training on the proper cleaning and maintenance of the Carpigiani K3/B combination shake/sundae machine. Consisting of direction in the following areas: (Please initial after each you have been trained on or shown)

1. Proper disassembly and reassembly of parts and pieces for cleaning. \_\_\_\_
2. Being certain to remove, clean, reinstall, and properly lube EVERY o-ring and seal every time the unit is cleaned. \_\_\_\_
3. How to determine the degree of ware on the scraper blades and when they should be replaced. \_\_\_\_
4. The procedure for proper sanitization of the unit. \_\_\_\_
5. The procedure to prime the cylinders when filling the unit with mix. \_\_\_\_
6. The procedure to calibrate the syrup levels ( 1 oz. in 7 sec.). \_\_\_\_
7. Reminding that syrup calibration should be done DAILY. \_\_\_\_
8. That tune up kits must be installed a minimum of every six months. \_\_\_\_
9. Carpigiani lubricant is the only allowable lube for this machine. \_\_\_\_
10. How to enter and use the manager menu of programming to adjust times. \_\_\_\_
11. Shown the location of TO-DO cards for quick reminder of daily operations. \_\_\_\_
12. Provided the DVD and Manual to be able to review and train proper cleaning procedure. \_\_\_\_

Signature of Senior Manager Trained: \_\_\_\_\_

Other store staff in attendance for Training: \_\_\_\_\_