

HYGIENE INSTRUCTIONS FOR PERSONS RESPONSIBLE FOR OPERATIONS

The following explanations on the hygiene of the beverage dispenser should help you to optimise the use of the appliance to suit your needs and ensure hygienic operation at all times. Please also note that in our beverage system only beverage concentrates from Wolfgang Jobmann GmbH may be served.

1. Cleaning

- The quality level of the cleaning of all parts of the appliance that come into contact with the beverage is of utmost importance for the hygiene of the beverage dispenser. The best results are achieved in a dishwasher at a temperature of at least 60° Celsius. All container parts are suitable for this cleaning method and, with the exception of the dispensing hose, can be placed directly into the machine. Due to its unfavourable shape for machine cleaning, the dispensing hose must be briefly pre-cleaned with the round brush supplied.
- It can be cleaned by hand using a commercially available, food-safe dishwashing detergent. Particular care must be taken to ensure that the parts are wiped down thoroughly in order to completely remove any adhering beverage residues. With the exception of the dispensing hose, this should only be done with a soft cloth. Under no circumstances should sponges with abrasive surfaces or brushes be used. This may lead to the formation of grooves in the container – hygienically flawless cleaning of the surfaces is then no longer guaranteed.
- After cleaning, the appliance should be carefully dried and immediately reassembled, even if will not be used immediately. This is both the best way to protect it against contamination and also prevents individual parts from being lost. It is also convenient as the assembled appliance does not take up any extra space.

2. Operation

- A properly cleaned appliance can be operated continuously for up to 60 hours and refilled as often as required without cleaning. Continuous cooling must be ensured during this time. If a cold room with temperatures between +1° and +8° Celsius is available, it is advisable to store the container there for longer idle periods, e.g. at night. This saves energy costs and protects the beverage from unwanted access. Depending on the application profile of the appliance, it should be checked whether and when there is sufficient time for proper cleaning within the 60-hour period. "Quick cleaning" by hand under time pressure should be avoided at all costs.
- If the appliance is refilled without cleaning, special attention must be paid to the flavour cap as it is in direct contact with the beverage. The flavour cap may only be placed on the inside of the previously inverted cover – in all other cases there is a risk of the flavour cap contaminating the beverage. Please also note that water should only be poured into the container from a clean vessel. Organisational measures should be taken to ensure that such a vessel is available at all times. As refilling often has to be carried out under time pressure, there is a high risk of using an unsuitable but immediately accessible vessel, with potentially serious consequences for product quality.
- If no drinks are dispensed for a period of more than 8 hours, the dispensing hose must be rinsed by dispensing a cupful (approx. 0.2 litres).
- If additional product protection is not provided by a properly secured interlock or other safety closure, the appliance must be kept under supervision in order to protect it against wilful contamination. The locking devices used in the Aroma-Safe system are suitable protective devices for perishable foods within the meaning of the Food Hygiene Ordinance and therefore comply with the ordinance in terms of product protection.

- During operation, the formation of condensation on the outside of the container is usually a reliable indication that the cooling system is functioning properly. If humidity is low this may not occur, and it may occasionally be necessary to check by hand whether the container wall is cold.
- In the event of malfunctions, the most important action, apart from interrupting the power supply, is to permanently prevent the beverage from being dispensed. The design of the appliance allows this to be easily done by removing the container. If a rectifiable cooling fault is detected within one hour of filling, the beverage can continue to be used. Otherwise, once the beverage has warmed up, the container must be emptied and cleaned.

3. Mobile use

The device is generally suitable for mobile use, e.g. at events, even under improvised conditions. However, a few basic rules must be observed to ensure hygienic operation:

- Water fit for drinking must be available; if there is the slightest doubt, it should not be used. Fresh water must be fetched from the tap in a suitable vessel for each filling. Water from canisters and containers with an unknown standing period must not be used.
- As on-site cleaning cannot usually be carried out to the required quality, it should be checked beforehand whether the 60-hour interval can be adhered to.
- The power supply must be secured. Short interruptions of up to about 10 minutes per hour can be tolerated. However, it must be ensured that these interruptions are immediately identified and that the beverage does not heat up without this being noticed.
- For transport, all removable parts should be placed in the container after cleaning and the container should be closed with the lid – if necessary, secure the lid with adhesive tape.

4. Hygiene control

- The hygiene check of the appliance is primarily a cleaning check. Thus a cleanliness check should be carried out when the appliance is freshly cleaned and not filled. Special attention should be paid to the inside of the dispensing hose: if it is in doubtful condition, it must be replaced with a new one. When cleaning by machine, if there are streaks or deposits on the container wall a check that the dishwasher is working properly should always be carried out. When cleaning by hand, a white-grey coating may appear if the water used is very hard. It is harmless. However, if the hardness level of the water used is not high the cleaning process should be checked. The cause is usually an unsuitable cleaning agent or inadequate rinsing with clean water.
- Of course the general rules of personal hygiene in the food sector also apply when handling the appliance. The freshly cleaned appliance must always be assembled and filled with clean (or at least freshly washed) hands.

With regard to the assembly and disassembly of our beverage dispenser, we refer here to the ORANKA "Quick Guide Standard Beverage System" or "Quick Guide Exclusive Beverage System".

We hope you enjoy using the patented ORANKA beverage dispenser. If you have any questions about hygienic use of the appliance, please contact us:

Wolfgang Jobmann GmbH · Quality assurance
Gutenbergstraße 10/12 · 21465 Reinbek · +49 40 - 722 30 26



HYGIENE-BESCHEINIGUNG

für den

ORANKA-Dispenser

Europäisches Patent Nr. EP 0 793 618 B1

Auf der Grundlage der im Auftrag der Wolfgang Jobmann GmbH durchgeführten Prüfung bestätige ich, dass der ORANKA-Dispenser die Anforderungen der EG-Hygieneverordnung erfüllt und für den hygienisch einwandfreien Getränkeausschank in der Gemeinschaftsverpflegung geeignet ist.

Auf der Grundlage der „Hygienehinweise für Betriebsverantwortliche“ und der hieraus abgeleiteten HACCP-Dokumentation ist ein einwandfreier Einsatz des ORANKA-Dispensers gewährleistet.

Hamburg, 15.06.2016



Hygienebescheinigung ORANKA Dispenser 2016

GBA Gesellschaft für Bioanalytik mbH
Goldschmidtstr. 5 · 21073 Hamburg
Telefon +49 (0)40 797172-0
Fax +49 (0)40 797172-27
E-Mail service@gba-group.de
www.gba-group.de

Commerzbank Hamburg
IBAN DE67 2004 0000 0449 6444 00
SWIFT-BIC COBADEH3XXX
HypoVereinsbank
IBAN DE45 2003 0000 0050 4043 92
SWIFT-BIC HYVEDEMM300

Sitz der Gesellschaft:
Hamburg
Handelsregister:
Hamburg HRB 42774
USt-Id.Nr. DE 118 554 138
St.-Nr. 47/723/00196

Geschäftsführer:
Manfred Giesecke
Ralf Murzen
Dr. Roland Bernerth
Carsten Schaffors

