

# **Gebhardt Turbo-Steamer** CLEANING & DESCALING INSTRUCTIONS

#### Overview

Regardless of whether you use bore or rain water or a combination of both, the Gebhardt Turbo-Steamer should be regularly checked and cleaned to ensure there is no build-up of lime-scale or silt inside the heating chambers.

#### How do I check my machine for scale build-up?

After disconnecting electrical power and the water supply, lie the machines on its side. Using a crescent unscrew the brass lids on the bottom of the machine (refer photo below).



#### There are two types of scale build-up: HARD LIME

SOFT LIME



Soft lime goes away with water pressure. First try this. Hard lime requires chemical cleaning (DESCALING). DO NOT use sharp or hard objects to try and scrape off the scale.

## Kauri Winemaking Innovation

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# **GENERAL CLEANING PROTOCOL**

- 1. With the machine on its side, unscrew all the brass lids and rinse each cylinder with a water hose (refer video) and allow to drain. If lime-scale is present refer Descaling Protocol.
- 2. Before replacing the brass lids flush out the machine by spraying water back into the machine through the 1"DIN steam exit.

# **DESCALING PROTOCOL**

- 1. While on its side, rinse the machine with a water hose to remove any loose scale.
- 2. Turn the steam generator up onto its head, to have the brass tubes pointing upward.
- 3. Make up a 10% citric acid solution by dissolving 1:10 citric acid in water.
- 4. Fill the tubes with the citric acid solution until it's full, be careful not to over flow.
- 5. Leave to soak for 1-2 hours.
- 6. After 1-2 hours, put the machine back onto its side, and rinse with water.
- 7. Perhaps repeat this process 2-3 times (where necessary), until all the scale is removed.
- 8. If necessary, increase the strength of the citric acid solution to 20% if the lime-scale is particularly hard.
- 9. BEFORE replacing the caps, FLUSH out the machine from the steam output back into the machine (using a hose spray water into the 1" DIN steam exit) to ensure that any residue is flushed out. This is to avoid the small nozzles getting blocked once the unit is turned back on.
- 10. Any questions please contact your Kauri representative or call us using the numbers below.

# **REMEMBER!** Check machine regularly for scale build-up.

## HOT TIP!

If you regularly rinse your machine with water after each days use then it will ensure the machine is operating at 100% efficiency and may also avoid the need for descaling.

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