# IN-BENCH PITCHER RINSER CLEANING INTRUCTIONS

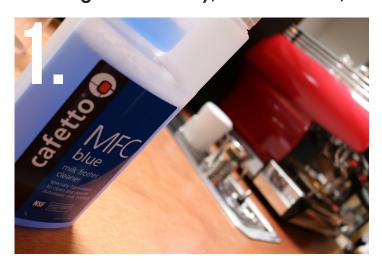


The following cleaning procedure should be completed nightly at close of store. Failure to complete this cleaning procedure can result in poor operating drains. We highly suggest using the following cleaning procedure to keep your rinser in pristine condition.

### You Will Need:

- 1 x Cafetto Daily Milk Frother Cleaner
- 1 x soft cloth
- 1 x 2 litre container (wide enough to soak the Actuator Plate)

### Cleaning the Drain Tray, Actuator Plate, and Rinser Surfaces:



Add 50ml of Daily Milk Frother Cleaner to 1 litre of warm water.



Remove the drain tray.



Unscrew the spray valve from the rinser body.



Remove the Actuator Plate.

## IN-BENCH PITCHER RINSER CLEANING INTRUCTIONS







Add the removed parts to the Daily Milk Frother Cleaner solution. Allow the parts to soak while cleaning the remainder of the rinser.





Dip a soft cloth into the diluted cleaning solution and use to wipe down the surfaces of the rinser. Remove soaking parts from cleaning solution and rinse.



Pour the remaining diluted solution into the rinser slowly and allow the solution to drain. This will clean the drain piece and drain hose.



Built-up solids may need mechanical/ hand agitation to remove.

# IN-BENCH PITCHER RINSER CLEANING INTRUCTIONS





Once complete and all milk residue has been removed, give the entire unit a final rinse with clean water.



Reassemble the Drain Tray,



**Actuator Plate** 



and Spray Valve.

The rinser is now ready for the next day's operation.

### RHINO COFFEE GEAR - SPINJET RINSER CLEANING INSTRUCTIONS



#### **Contents**

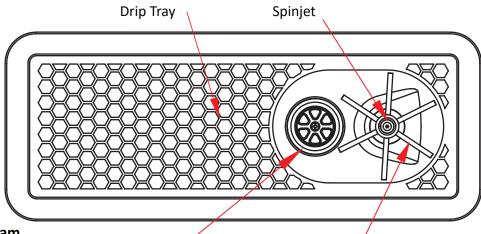
- Diagram of rinser parts
- Instructions on daily cleaning of the Spinjet rinser
- Preventative maintenance
- Servicing the rinser
- Troubleshooting

**Please note**: these instructions apply to the Rhino Coffee Gear Spinjet rinser (RHPR600-S, RHPR300-S, RPHR150-S) and to any rinser sink fabricated using Rhino Coffee Gear components

Drain

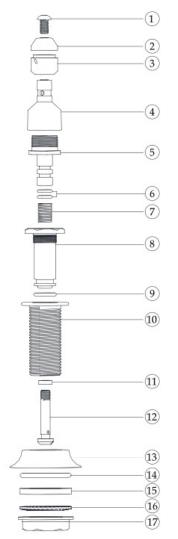
### **Spinjet Rinser Parts Diagram**

- 1. Drip Tray
- 2. Spinjet
- 3. Drain
- 4. Actuator Star



**Actuator Star** 

### **Rinser Valve - Exploded Parts Diagram**



Item	Part Name	Material	Specification	Quantity
1	Vented Cap Screw	SUS304	Brush	1
2	Spin Barrel Cap	SUS304	Brush	1
3	Spin Barrel	SUS304	Brush	1
4	Spin Barrel Stem	PA66		1
5	Spray Head Stem	SUS304	Polish	1
6	Spray Head Stem O-Ring	Silicon		2
7	Spray Head Stem Spring	SUS304		1
8	Inner Valve Body	SUS304	Polish	1
9	Inner Valve Body O-Ring	Silicon		1
10	Outer Valve Body	SUS304	Polish	1
11	Actuator Pin Seal	Silicon		1
12	Actuator Pin	SUS304	Brush	1
13	Valve Riser	PA66		1
14	Valve Riser O-Ring	Silicon		1
15	Outer Valve Body Bottom Seal	Silicon		1
16	Bottom Seal Washer	SUS304		1
17	Valve Assembly Nut	SUS304		1

### RHINO COFFEE GEAR - SPINJET RINSER CLEANING INSTRUCTIONS



#### Cleaning of the Rhino Coffee Gear Spinjet rinser.

Please note, these instructions apply to the Rhino Coffee Gear Spinjet rinser (RHPR600-S) and to any rinser sink fabricated using Rhino Coffee Gear components (specifically, the Franke MetroBar Sink.)

The RCG Spinjet sink requires daily cleaning and periodic (every three to six months, according to usage and water quality) maintenance.

#### 1. Daily cleaning procedure



(A) Using an adjustable wrench, locate the 2 notches at the base of the spiniet



(B) While holding the actuator star in place, unscrew the Spinjet from the spray valve. (Be careful not to rotate or spin the actuator.)



(C) Remove the actuator star by lifting it over the top of the valve

#### 2. Cleaning the Spinjet and actuator star

We recommend a dilute solution made from Cafetto Milk Frother Cleaner (diluted 1:20 with hot water) for this step.



(A) Immerse the Spinjet and actuator star in the cleaning solution for 10 mins.



(B) After 10 minutes, remove the Spinjet tip and actuator star from cleaning solution and rinse thoroughly with clean water.

• If required, the actuator star can be dishwashed. Note that we do not recommend dishwashing for the Spinjet tip as, due to the small size, it may be lost.

### RHINO COFFEE GEAR - SPINJET RINSER CLEANING INSTRUCTIONS



#### 3. Clean the rest of the sink

- While soaking the Spinjet and Actuator star, carefully remove the drip tray from the sink basin. Clean the drip tray and rinser basin using the dilute Milk Frother Cleaner solution and a soft cloth.
- If milk has dried on to the drip tray, it may be soaked in the Milk Frother Cleaner solution or cleaned in the dishwasher.

### 4. Clean the waste water lines

Once the parts are clean and finished soaking, pour the dilute Milk Frother Cleaner solution slowly into the sink and allow it to drain. This will clean the drain assembly and help maintain the waste hose. Rinse with clean water.

### 5. Reassemble the rinser and reconnect the Spinjet



(A) Replace the actuator star over the valve body.



(B) Replace the Spinjet by attaching (C) Tighten with adjustable wrench to the spray valve.



& Replace the drain tray.

#### **Preventative Maintenance:**

Just like an espresso machine, the Rhino Coffee Gear Spinjet rinser contains consumable parts which will wear out during use and require replacement to keep the rinser in perfect working order. SKU RHSPVSK-01 is the maintenance kit you will require.

We recommend incorporating the replacement of these parts into your maintenance program and replacing all consumable parts at the same time, rather than waiting for the parts to fail. Under average conditions, replacement will be required approximately every 6 months. Under high volume usage or hard water conditions, parts may degrade more quickly, please adjust your maintenance program accordingly.

We also recommend keeping stock of the replacement parts on hand in case of emergencies.

#### Indications that your gaskets and/or seals require replacement:

When not in use, a small amount of water runs from the rinser head The actuator is hard to depress, or, once depressed, is slow to return to it's original 'closed' position.

### REPLACING THE O-RINGS ON RHINO PITCHER RINSER VALVES



#### Service & Maintenance for commercial installations

We suggest the operating o-rings be replaced every 6 months (depending on use) See below for in-place valve removal instructions.

Note: For replacement part kit (RHSPVSK-01)

Changing the o-rings can be done while the unit is in position, there is no need to remove the entire spray mechanism from the body of the rinser.

This document will outline how to:

- Remove the inner body valve from the spray mechanism
- Discard the old o-rings and replace with new o-rings and lubricate the new o-rings, stem valve and piston with high temperature silicone grease. Part Number **SILGREASEHT113G** Silicone Grease High Temperature 113g
- Reassemble

For the purposes of this information sheet we have removed the rinsing mechanism from the rinser as well as the water line.

Start off by isolating/turning off your water supply.

Remove the spray cap/tip and actuator star, You will be left with the main body of the spray mechanism.





By unscrewing the boJ om nut you can remove the inner valve body. Once the inner valve body has been removed it will expose the activation piston.





\*Note: Seals supplied may be black or clear.

### REPLACING THE O-RINGS ON RHINO PITCHER RINSER VALVES



Using a flathead screwdriver unscrew the activation piston from the inner valve body.





Discard the old seals and replace with new



Insert the activation piston into the inner valve body, ensure that the spring is still sitting in the inner sleeve.





Locate the spray head stem. Using a flathead screwdriver, tighten activation until secure.



\*Note: Seals supplied may be black or clear.

### REPLACING THE O-RINGS ON RHINO PITCHER RINSER VALVES



Locate the inner body valve back onto the main spray mechanism and tighten.



Replace actuator plate and spray cap/tip. Reconnect fittings and waterline.



From here, you can turn on you water supply and the rinser is ready to use.

<sup>\*</sup>Note: Seals supplied may be black or clear.

### RHINO COFFEE GEAR - SPINJET RINSER CLEANING INSTRUCTIONS



### **Troubleshooting**

The great majority of service calls for this item are resolved by preventative maintenance of the seals and gaskets.

**Problem:** The rinser is leaking. When not in use, a small amount of water trickles from the rinser head,

or around the actuator

Solution: The gaskets/seals are worn or damaged. Replace the gaskets, seals and spring

**Problem:** The actuator is hard to depress

Solution: Replace the gaskets, seals and spring

**Problem:** The actuator does not bounce back up when pressure is removed (IE if you remove the milk pitcher but

water continues to spray upwards)

Solution: Replace the gaskets, seals and spring

**Problem:** Water pressure from the rinser is too low / too high

**Solution:** Ideal operating pressure for the rinser is 350 kPa. A pressure limiting valve (PLV) may be

required in some installations to ensure ideal operating pressure

**Problem:** The rinser head (including the actuator plate) is loose, wobbling, or detaches from the sink **Solution:** The rinser head attaches to the sink via a pin (part #14, RHMECHPIN) which screws in from beneath the sink body. If this pin becomes loose or is removed, the actuator head will no longer be securely attached. To prevent this issue, NEVER SPIN or ROTATE the actuator disc during use, as this can unthread the pin connection.

To resolve, check that the pin is in place and tightly secured. If the pin is damaged or missing, spares are available (SKU: RHMECHPIN.)

For additional troubleshooting or any issues not described here, please send a description of the issue along with accompanying photos/video to sales@rhinocoffeegear.com



### Preparing Bench for Installing Main Body

- Remove rinser from packaging and measure the physical unit prior to cutting bench (see image #1)
- Measure to the external edge of the mounting tabs. Leave 3mm gap to allow for the mounting clips to locate correctly between the bench and mounting tabs (see Note #1)
- Ensure appropriate angles have been measured to allow for the curved corners (see Note #2)
- Cut hole in bench/counter top and place rinser into position
- Secure Rinser to the bench by installing mounting clips (a) to all mounting tabs (b) and tighten as required (see image #2)

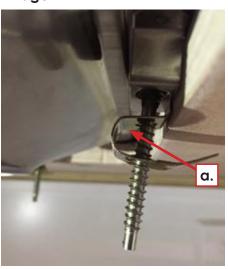
**Note:** Do not cut out bench top surfaces prior to receiving your rinser: Due to slight variations in manufacturing design and the varying requirements of bench materials, it is strongly recommended to have the physical vessel rinser on-hand prior to cutting into bench top surfaces. Rhino Coffee Gear does not take responsibility for errors concerning installation and provides the sizes and dimensions as a layout guide only.

#### Image #1



Note #1: Measure distance from outer edge of rinser to the external edge of mounting clip (leaving a 3mm gap.)

Image #2



**Note #2:** Allow for curved edges when measuring out corners



### **Connecting the Drain**

- Remove the centre screw
- Identify the top-side and underside of the drain (see image #4)

  Note: ensure the black gasket is installed on the underside of the rinser (see image #5)Locate the top section of the drain into position and insert screw
  - From the underside of the rinser, position bottom section of drain (image #7), tighten screw to secure.

#### Image #4



Image #6



Image #5



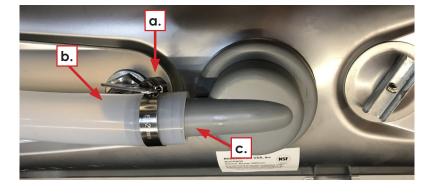
Image #7



### Connecting Drain Hose (Sold Seperately)

- Place hose clamp (a) over drain tube (b)
- Push drain hose (b) over the drain barb(c)
- Tighten hose clamp (a) to secure (see Image #8)
- Run drain hose to appropriate drainage point
   Note: always test drain is working properly and there is no leaks at points of connection or in hose prior to first use.

#### Image #8





### **Connecting Water Supply**

Equipment is to be installed with adequate backflow protection to comply with applicable federal, state and local codes.

- Cold water connection only.
- Operating Pressure Range should be limited to 350 KPA or 35PSI

#### **Push Fit Connection**

- Fasten push-fit connection to the bottom of the spray mechanism. (See image #9).
   Note: Rhino Coffee Gear also supplies an elbow connection that can be added if install requires water line to be brought in on a 90° angle.
- Connect poly tube (sold seperately) to the spray mechanism (see image #10)
- Connect other end of hose to the water inlet

Image #9



Image #10



### Spray Mechanism

- Unscrew Sprayer cap (a.) and Spray Nozzle (b.) from the Sprayer Base (c.)
- Locate Sprayer Base (c.) into position on the underside of the rinser body
- Screw Sprayer Cap (a.) onto the Sprayer Base (c.) from the top-side of the rinser body)
- Place Spray Actuator Star (d.) onto the Sprayer Cap (a.)
- Secure the Spray Actuator Ring (d.) by screwing the Spray Cap & Nozzle (a/b.) onto the Sprayer Base (c.)







### Final Check/ Overview

- Check that all connections for water supply and drain have been connected correctly
- Turn on water supply, check that all connections are secure and there are no leaks
- Place vessel over the spray mechanism
- Depress mechanism to test water flow

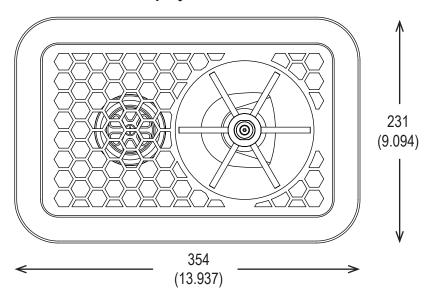
Note: If any of the connections leak during testing, ensure fittings are all tight and thread tape has been applied correctly.







### RHPR300-S 300mm In Bench Pitcher Rinser with Spinjet



### **Standard Inclusions**

- 1 x Sink.
- 1 x Spray mechanism.
- 1 x Actuator plate.
- 1 x 3/8 inch John Guest inlet adapter.
- 4 x Mounting clips.

### **Product Specifications & Features**

- All surfaces are sloped to drain.
- 304 Stainless steel construction.
- Brushed finish sink body and polished rinser mechanism
- No sharp edges, corners are rounded for safety.
- Secure mounting with 4 mounting clips.
- For use with water temperature below 86F.
- Removable drain grate design makes cleaning easy.
- NSF certified.



### RHINO® HONEYCOMB VESSEL RINSERS



**EFFECTIVE MECHANICAL CLEANING** - The Spinjet Valve sprays and spins at the same time creating a more robust mechanical cleaning action than regular rinsing valves. It is ideal for plungers using tea leaves, stubborn coffee grounds, and milk and other residues that can often be difficult to clean.

**SUPERIOR DRAINAGE** - The honeycomb grate design on the RHPR300-S minimises the surface area of the drain tray, reducing static build-up of liquids and making cleaning easy. The low profile body is optimally sloped and angled to ensure effective removal of liquids, reducing common odours caused from static waste. A large drain outlet and wide grate-free opening near the drain creates a convenient location to quickly discard larger volumes of liquid.

**LARGER VESSEL OPTIONS** - The Actuator Star diameter allows both small and larger vessels to be cleaned easily. An ideal add-on for blender jugs and other larger vessels is the Blender Adapter Kit. This kit includes an extension rod and a larger actuator to suit plungers, milkshake cups, and popular blender jugs such as Blendtec and Vitamix.



300mm Honeycomb Spinjet Rinser RHPR300-S

600mm Honeycomb Spinjet Rinser RHPR600-S

### STANDARD INCLUSIONS

1 x Sink 1 x Actuator Star

1 x Drain Tray 1 x 3/8" Inch John Guest Inlet Adapter

1 x Spinjet Valve 4 x Mounting Clips

1 x Drain

### **YOU WILL NEED:**

1 x Pressure Limiting Valve

1 x Water Hose & Fittings

1 x Drain Hose

### STANDARD VESSEL RINSERS

RHINOWARES USA, Inc RHPR600-S Vessel Rinser-Spinjet 600mm



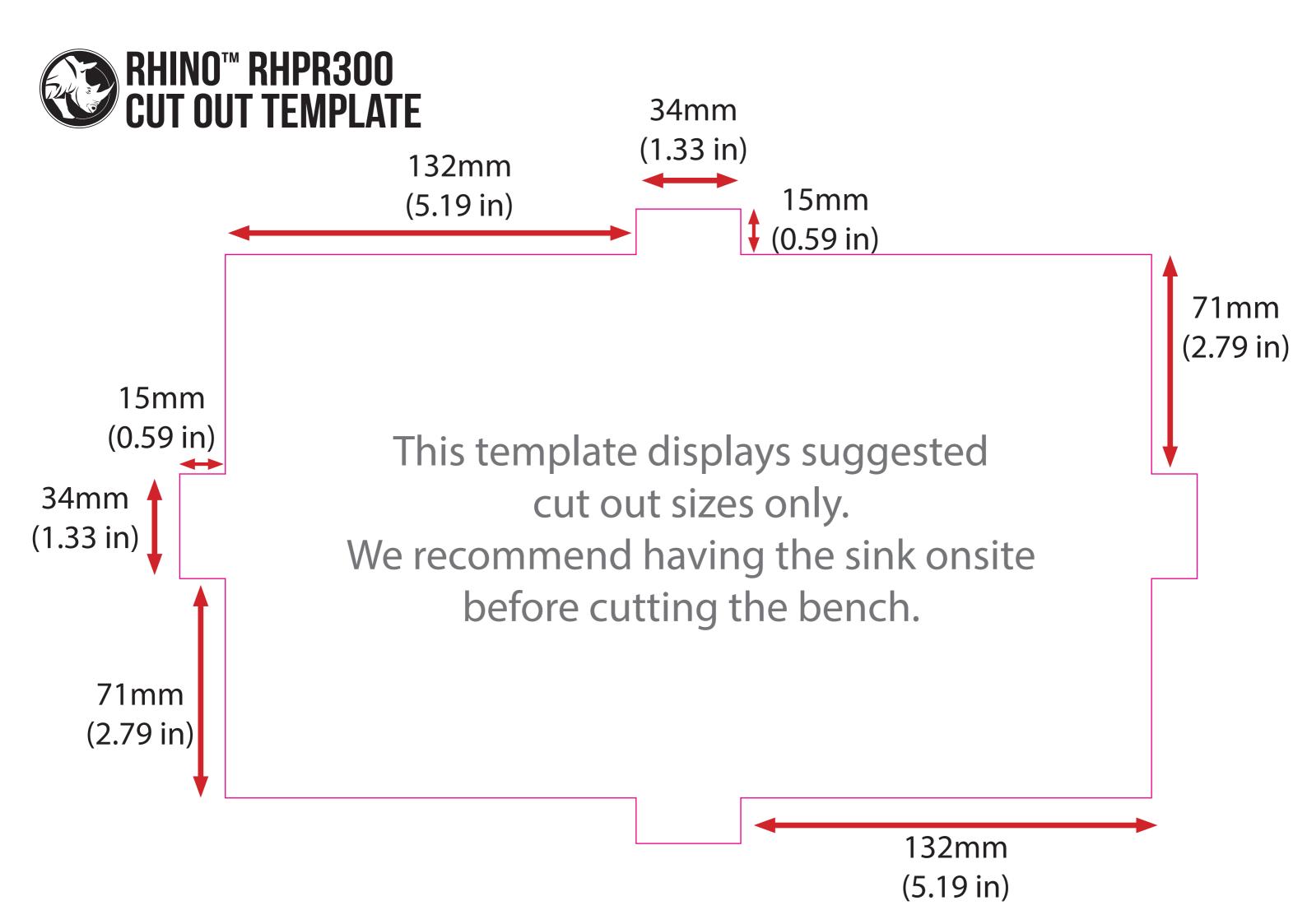


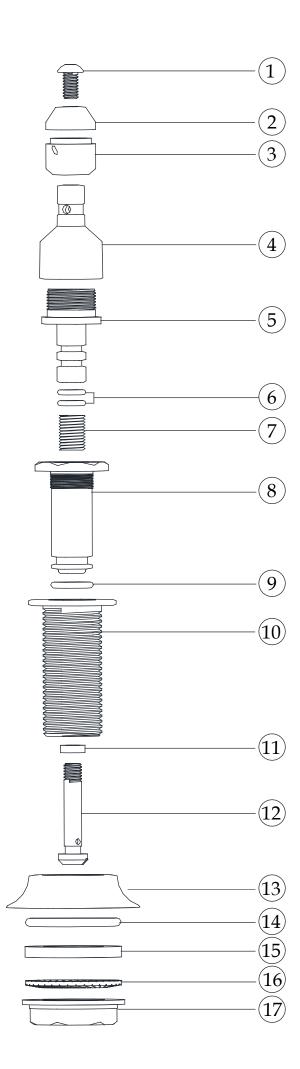




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Item	Part Name	Material	Specification	Quantity
1	Vented Cap Screw	SUS304	Brush	1
2	Spin Barrel Cap	SUS304	Brush	1
3	Spin Barrel	SUS304	Brush	1
4	Spin Barrel Stem	PA66		1
5	Spray Head Stem	SUS304	Polish	1
6	Spray Head Stem O-Ring	Silicon		2
7	Spray Head Stem Spring	SUS304		1
8	Inner Valve Body	SUS304	Polish	1
9	Inner Valve Body O-Ring	Silicon		1
10	Outer Valve Body	SUS304	Polish	1
11	Actuator Pin Seal	Silicon		1
12	Actuator Pin	SUS304	Brush	1
13	Valve Riser	PA66		1
14	Valve Riser O-Ring	Silicon		1
15	Outer Valve Body Bottom Seal	Silicon		1
16	Bottom Seal Washer	SUS304		1
17	Valve Assembly Nut	SUS304		1