

## Cleaning Matrix - ProCap®

Part	Frequency							
	After installing machine	After every use	Before every use	In between products that present a cross contamination risk	Weekly	Monthly	Before placing In storage	After removing from storage
Alignment Plate	Clean on machine	Remove from machine	Clean on machine	Remove from machine	N/A	N/A	Remove from machine	Install on machine
Powder Spreader	Clean on machine	Remove from machine	Clean on machine	Remove from machine	N/A	N/A	Remove from machine	Remove from machine
Body Plate	Clean on machine	Remove from machine	Clean on machine	Remove from machine	N/A	N/A	Remove from machine	Remove from machine
Middle Plate	Clean on machine	Remove from machine	Clean on machine	Remove from machine	N/A	N/A	Remove from machine	Remove from machine
Cap Plate	Clean on machine	Remove from machine	Clean on machine	Remove from machine	N/A	N/A	Remove from machine	Remove from machine
Tamping Tool	Clean on machine	Remove from machine	Clean on machine	Remove from machine	N/A	N/A	Remove from machine	Remove from machine

Cleaning Level Key
Level 1 - Remove powder
Level 2 - Dry clean with cloth
Level 3 - Dry clean and re-lubricate if specified in lubrication schedule
Level 4 - Wet clean and re-lubricate if specified in lubrication schedule
<b>Remove from machine</b> - Take part out of machine and clean if required. Store it correctly or install back into machine.
<b>Install into machine</b> - Install part into the machine and make sure that it has been cleaned. If needed, lubricate to the level required.
<b>Clean on/in machine</b> - Clean the part while in the machine and do not remove it. Make sure that all contact surfaces are clean to the level required.

This cleaning matrix is intended as a guide only and is not an exhaustive list. All cleaning schedules will need to be adapted to the industry and product, following industry regulations and the material safety data sheets that come with specific products. Please check with your Food Safety Manager/Department, Quality Control Manager/Department, or other relevant internal departments at your company before using.