

westomatic  
*make it happen*

*Autorista*



## DAILY CLEANING AND FILLING GUIDE

**NB: THIS MACHINE MUST BE CLEANED DAILY**



## HYGIENE KIT

ALL MACHINES WILL BE SUPPLIED WITH A FULL HYGIENE & CARE KIT AS STANDARD.

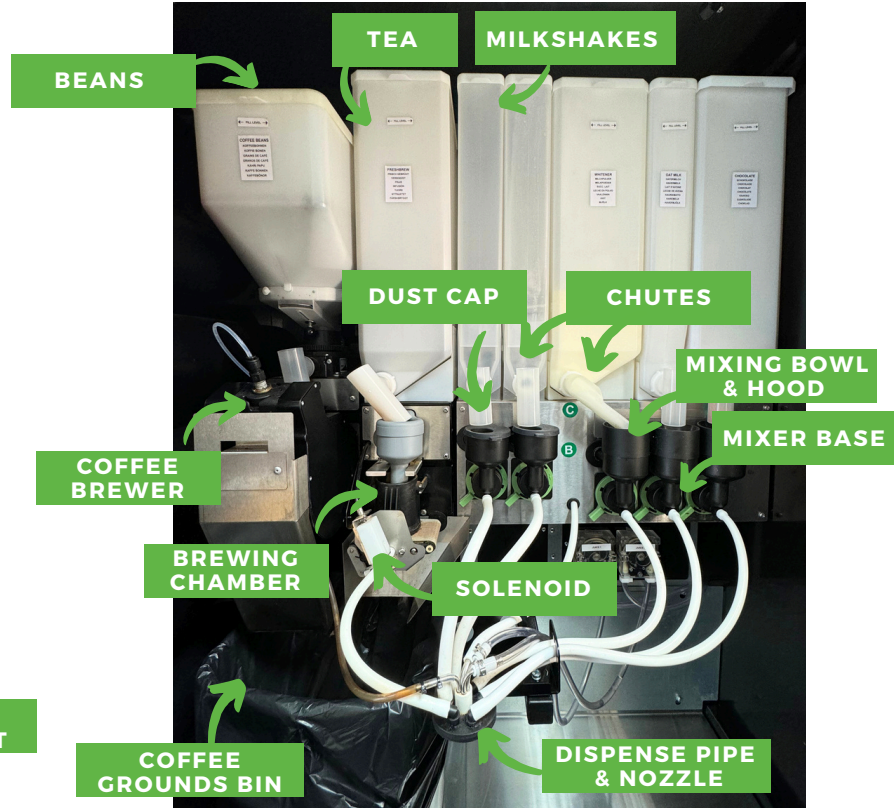
WE RECOMMEND THAT YOU SWAP THE PARTS OUT, AND TAKE AWAY TO WASH, ENSURING THE PARTS ARE PROPERLY CLEANED AND MINIMISING MACHINE DOWNTIME.



AUTORISTA  
HYGIENE KIT

WESTOMATIC  
CARE KIT

## CLEANING PARTS



BEANS

TEA

MILKSHAKES

DUST CAP

CHUTES

MIXING BOWL  
& HOOD

MIXER BASE

COFFEE  
BREWER

BREWING  
CHAMBER

SOLENOID

COFFEE  
GROUNDS BIN

DISPENSE PIPE  
& NOZZLE

# CLEANING PROCEDURE

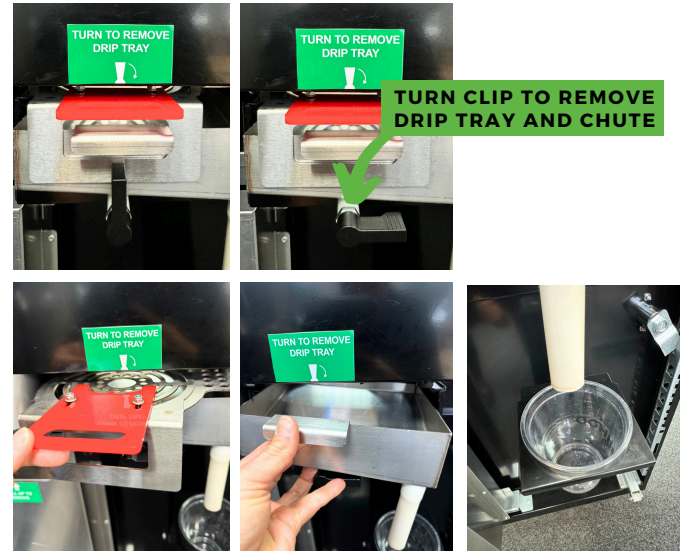
## 1 WASTE BUCKET - REMOVE, EMPTY & WIPE



## 2 DRIP TRAY - REMOVE, CLEAN & REFIT



## 3 DRIP TRAY, CHUTE & OVERFLOW- REMOVE, & CLEAN & REFIT



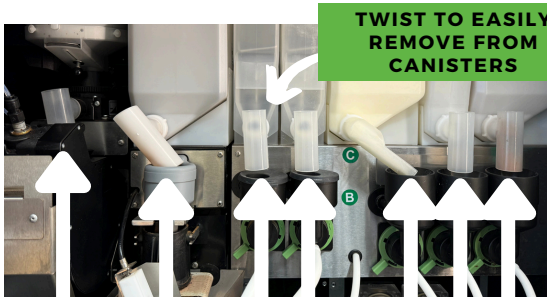
# CLEANING PROCEDURE

- 4 REMOVE CANISTERS -  
WIPE DOWN CANISTER DECK**



**TWIST CANISTER  
CHUTES**

- 5 CANISTER CHUTES (X7) -  
REMOVE & CLEAN**



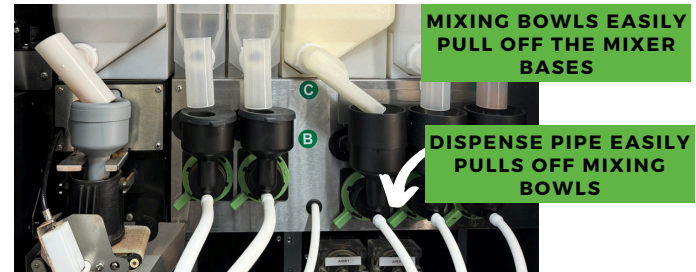
**TWIST TO EASILY  
REMOVE FROM  
CANISTERS**

- 6 MIXER BASE -  
TWIST COUNTERCLOCK WISE  
TO UNLOCK**



**TWIST GREEN MIXER  
BASE LEVER  
COUNTER-CLOCKWISE  
TO UNLOCK**

- 7 MIXING BOWLS, HOODS & LIDS -  
REMOVE & CLEAN**



**MIXING BOWLS EASILY  
PULL OFF THE MIXER  
BASES**

**DISPENSE PIPE EASILY  
PULLS OFF MIXING  
BOWLS**

# CLEANING PROCEDURE

8

**IMPELLERS -  
REMOVE AND CLEAN**



10

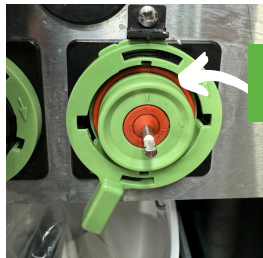
**DISPENSE PIPE & NOZZLE -  
REMOVE & CLEAN**



\*IF SYRUPS / FLAVOURS ARE FITTED ENSURE NOZZLE IS CLEAN

9

**MIXER BASE -  
REMOVE & CLEAN**



MIXER BASE EASILY SLIDES OFF THE MOTOR SHAFT

11

**REASSEMBLE ALL PARTS -  
IN ORDER**

1. MIXER BASE
2. IMPELLER
3. MIXING BOWL & HOOD
4. PIPES & NOZZLES
5. BOWL LID
6. CANISTERS & CHUTES



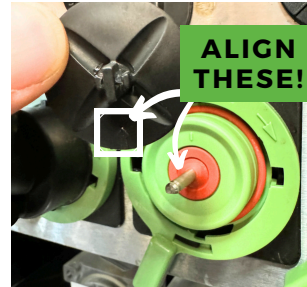
# CLEANING PROCEDURE

12

## REFITTING THE IMPELLER - IMPORTANT POSITIONING



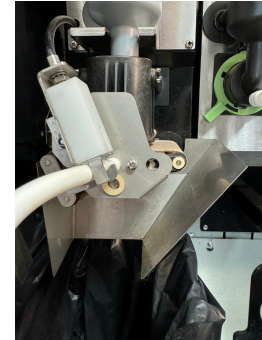
When refitting impeller, ensure the pip on the impeller is aligned with the flat face of the impeller shaft & is fully pushed on.



When refitting impeller, ensure the arrow on the impeller is aligned with the flat face of the impeller shaft & is fully pushed on.

13

## CLEAN COFFEE BREWER COVER PLATE, TEA BREWER & EMPTY BINS (COFFEE GROUNDS & DOOR BIN)



Remove brewer cover and wipe.

Wipe down tea chute.

Empty Coffee grounds, clean and replace bin liner.

Empty and clean door bin.

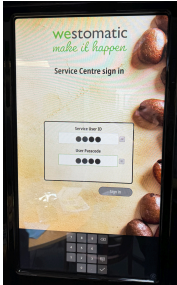
Replace waste bin on the floor, and replace overflow tube and weight.



# CLEANING PROCEDURE


14

## FLUSH MACHINE - ENSURE NO LEAKS IN SYSTEM



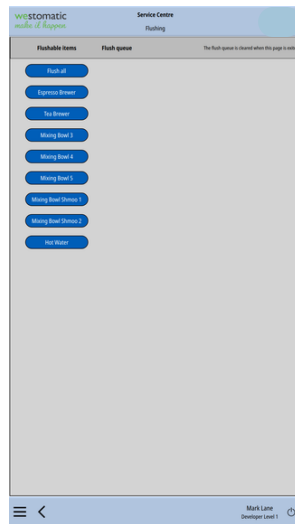
Enter the Service Centre by inputting your User ID & Password

Once on the home screen - it will show a list of actions.


Using the menu  icon, enter the management screen, and enter flushing.

This will allow you to flush all or individually.

**ENSURE THE WASTE BUCKET HAS BEEN REPLACED AND IS ALIGNED UNDER THE DISPENSE NOZZLES**

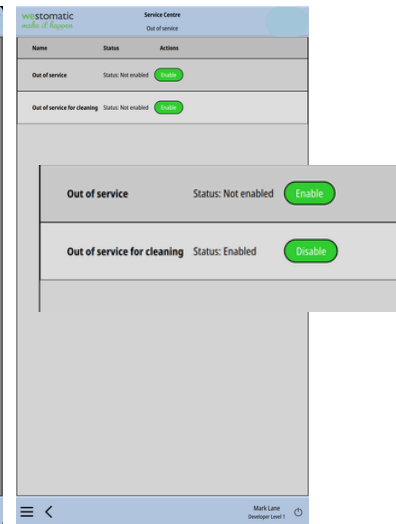


You may wish to put the machine out of service whilst you are cleaning the hygiene parts.

To do this use the menu  icon, enter the management screen, and enter out of service.

Press Enable on **OUT OF SERVICE FOR CLEANING**. This will place the machine into Out of Service whilst you clean the parts - meaning no one can dispense drinks at this time.

**ENSURE YOU DISABLE OUT OF SERVICE FOR CLEANING WHEN YOU HAVE FINISHED TO MAKE SURE THE MACHINE IS IN USE.**



# CLEANING PROCEDURE

15

**EMPTY BUCKET & REPLACE ON FLOOR OF MACHINE**



**REPLACE OVERFLOW TUBE & WEIGHT**

16

**CLOSE DOOR AND CLEAN FRONT OF MACHINE**



Use Screen wipe to clean the touchscreen.

Make sure you wipe down the dispense area with warm soapy water.

17

**PERFORM A TEST VEND OF:**

**COFFEE & MILK & SUGAR  
TEA  
MILKSHAKES**

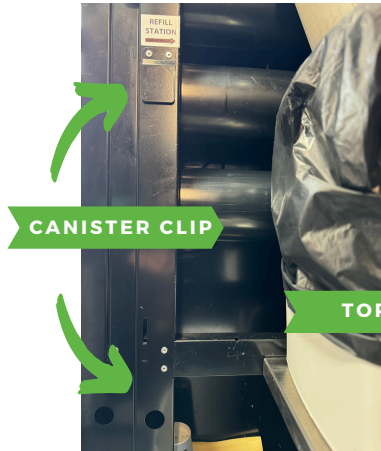
**TO CHECK EVERYTHING HAS BEEN REFITTED PROPERLY AND THE DRINKS ARE DISPENSING CORRECTLY.**

**THIS MACHINE  
MUST BE  
CLEANED DAILY**



## FILLING GUIDE

1. TWIST CHUTE UPWARDS
2. LIFT UP & REMOVE CANISTER FROM FLAVOUR DECK
3. HOOK CANISTER INTO FILLING CLIPS
4. FILL CANISTER WITH DESIRED PRODUCT (A FUNNEL MAY HELP)
5. REPLACE CANISTER TO FLAVOUR DECK
6. TWIST CHUTE INTO PLACE - **POINT DOWN INTO BOWL**
7. ENSURE MIXING BOWL IS CLEAN AND CLEAR OF POWDER
8. **REPEAT FLUSHING OF EACH INGREDIENT**
9. CLOSE DOOR, REFILL CUPS, LIDS, SUGAR, STIRERS, STRAWS ETC



**EVERY 6 MONTHS**

**YOUR SERVICE TECHNICIAN WILL NEED TO DO THE FOLLOWING EVERY 6 MONTHS:**

**BOILER:**

- De-scale, and clean.
- Replace Boiler valves

**WATER:**

- Replace Filters & Calibrate
- Check for leaks & check temperature

**WHIPPER DECK:**

- Clean Extraction
- Check all whipper motors
- Replace Hygiene parts, seals & O Rings

**BREWER**

- Remove and clean - Fit Service Kit
- Check Calibration
- Replace Grinder Blades if needed (30000 vends)
- Perform Cleaning Cycle

**CUP SENSOR:**

- Re-calibrate

**MOVING DISPENSE HEAD:**

- Check position - nozzles should align with cup dispense area

# User Guide

4 SIMPLE STEPS

1

**PLACE CUP  
IN DISPENSE AREA**

2

**TOUCH SCREEN, SELECT A DRINK,  
CHOOSE YOUR OPTIONS**

3

**ALLOW MACHINE TO  
DISPENSE DRINK**

4

**REMOVE CUP  
& ENJOY**



PART NUMBER: ????

## CONTACT



Units 7-8 Block 4 Forde  
Court, Forde Road,  
Brunel Industrial  
Estate, Newton Abbot,  
Devon, TQ12 4BT

[www.westomatic.com](http://www.westomatic.com)

**westomatic**  
*make it happen*



+44 (0)1626 323100



[support@westomatic.com](mailto:support@westomatic.com)



[www.westomatic.com](http://www.westomatic.com)