

Antonita

12 MONTH CHECK UP! HPB

westomatic make it happen

orista

12 month Check up!

Key areas to look at:

BOILER	 Remove and clean boiler probes De-scale boiler (if required) Replace boiler valves
WATER	 Replace water filter Calibrate water dispense flow rate -
FILTER	0.6 Fl.oz/sec
WHIPPER	 Clean extraction system Check all whipper motors are
DECK	functioning correctly Replace whipper bases/seals/o-rings
BREWER	 Remove and clean Brewer Fit HPB service kit Replace Grinder blades at 30000 vend intervals Check grind rate calibration and actual dispense weights are correct Perform brewer cleaning cycle using cleaning tablet
WATER	 Perform machine flush - check for
TEMP	leaks Check water temperature

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12 month Check up!

Key areas to look at:

MOVING DISPENSE HEAD	 Check moving dispense head is positioned correctly Nozzles align correctly with cup dispense area 	
CUP SENSOR	 Clean cup sensor Test operation of cup sensor - using your own cup 	
TEST DRINKS	 Test a minimum of one drink of each type with machine door closed (with coins if coin mech fitted) Check drink quality by tasting 	

Safety Checks:

- **PAT test machine -** Insulation & Earth Bond only
- Check Mains Lead for damage/do not connect to extension lead
- Check Fuses correct value and type
- **Check Looms** connections are free from damage and fully secured



Tools Required

PAT Tester Digital Thermometer Portable Hoover Gram Scales M4 (7mm) socket Cross Head Screwdriver



Estimated Labour Time - 1.75hrs

