

# primo

**COMPACT**

**12 MONTH CHECK UP!**



## 12 month Check up!

### Step by Step:

1. Check incoming mains water pressure (min. 2-Bar requirement)
2. If required, de-scale Boiler
3. Clean extraction System
4. Check Whipper motor for correct operation
5. Fit new Hygiene kit
6. Check operation of Ingredient Motors
7. Remove and clean Brewer - fit High Pressure Brewer Service Kit
8. Perform Brewer Cleaning Cycle using cleaning tablet
9. Remove upper Grinder Disc, clean both discs
10. Remove and clean Grinder Outlet Chute - check flap operating
11. Check coffee grind and dispensed weight are both correct
12. Check Grind Consistency
13. Test vend all selections - check for leaks and for drink quality
14. Pay vends with door closed (where applicable)

CLEAN!

### 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 / Parts Required



PAT Tester  
 Water Pressure Gauge  
 Cross Head Screwdriver  
 Grinder Adjuster Spanner  
 Door Service Pin  
 Gram Scales  
 Brewer Service Kit / Tablets  
 Hygiene Kit

*Estimated Labour Time - 0.75hrs*

# PARTS LIST



## Brewer Service Kit

37mm

PN: 1057167



## Brewer Service Kit

44mm

PN: 1057151



## Brewer Cleaner Tablets

PN: 1015015



## Hygiene Kit

PN: 1057280



## Cleaning Brush

PN: 1057158



## Grinder Blades

PN: 1057038



## Milk Line Cleaner

PN: 1053009



## Hygiene Kit - Fresh Milk

PN: 1057264