

# primo

**MINI/MIDI**

**12 MONTH CHECK UP!**

westomatic  
*make it happen*





# MINI/MIDI

# 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/clean/dry/fill Canisters / Chutes
8. Clean whipper deck of all powder/ingredients
9. Perform a Clean cycle of the machine
10. Perform a Rinse cycle of the machine
11. Thoroughly clean Drip Tray/Cup Tray & Grills
12. Wipe clean the outside of the machine
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  
Door Service Pin  
Hygiene Kit

*Estimated Labour Time - 0.5hrs*

# PARTS LIST



**Hygiene  
Kit – Mini**

PN: 1057150



**Hygiene  
Kit – Midi**

PN: 1057149



**Cleaning  
Brush**

PN: 1057158



**Screen  
Cleaner**

PN: 1015014



**Ingredient  
Canister**

PN: 1057002



**Microfibre  
Cloth**

PN: 1015012