

primo

MINI/MIDI

CALIBRATE INGREDIENTS

westomatic
make it happen



CALIBRATE INGREDIENTS

These instructions show the steps for Calibrating the Ingredients on the Primo Mini and Midi:

You will need:

- mini scale
- empty paper cup



1

Enter:
SERVICE MENU
01 INGREDIENTS



2

Select:
02 INGREDIENT
CALIBRATION



3

QUICK RECIPE PRO: Screen 1

Recipe example: Cappuccino
Set -/+ here:

- COFFEE ingredient (gr)
- TOPPING ingredient (gr)
- CUP VOLUME (ml)
- TEST your recipe (drink)
- SAVE your changed settings



4

QUICK RECIPE PRO: Screen 2

Water can be divided between the different mixing bowls here - this option is only applicable if the relevant ingredients are mixed by a separate mixer unit.

- SET -/+
- TEST your recipe (drink)
- SAVE your changed settings



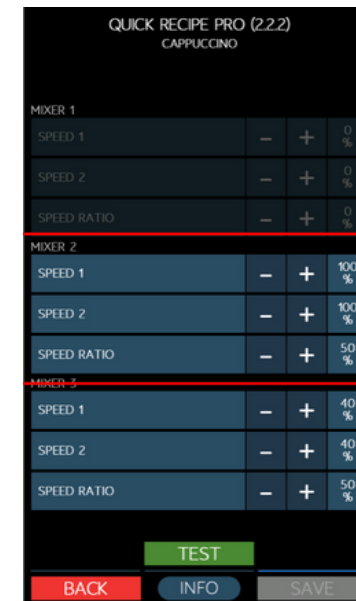
QUICK RECIPE PRO (2.2.2) CAPPUCCINO			
COCOA	-	+	0.0 gr
<NONE>	-	+	0.0 gr
TOPPING	-	+	10.1 gr
<NONE>	-	+	0.0 gr
COFFEE	-	+	2.5 gr
SUGAR	-	+	0.0 gr
CUP VOLUME SMALL	-	+	100 ml
CUP VOLUME NORMAL	-	+	120 ml
CUP VOLUME LARGE	-	+	150 ml
TEST			
BACK	INFO	SAVE	

5

QUICK RECIPE PRO: Screen 3

Set -/+ the mixer speed - if desired.

- MIXER SPEED 1 = speed start
- MIXER SPEED 2 = speed end
- SPEED RATIO - ratio speed 1 & 2
- TEST your recipe (drink)
- SAVE your changed settings



QUICK RECIPE PRO (2.2.2) CAPPUCCINO			
MIXER 1			
SPEED 1	-	+	0 %
SPEED 2	-	+	0 %
SPEED RATIO	-	+	0 %
MIXER 2			
SPEED 1	-	+	100 %
SPEED 2	-	+	100 %
SPEED RATIO	-	+	50 %
MIXER 3			
SPEED 1	-	+	40 %
SPEED 2	-	+	40 %
SPEED RATIO	-	+	50 %
TEST			
BACK	INFO	SAVE	



CONTACT



Westomatic Vending
Services Ltd,
Units 7 - 8 Forde Court,
Block 4 Forde Road,
Newton Abbot,
TQ12 4BT

prigo



westomatic
British Vending Excellence Since 1964



+44 (0)1626 323100



sales@westomatic.com



www.westomatic.com