

# **SERVICE MENU**



### **SERVICE MENU**

The service menu allows engineers to access drink and machine settings.

- 01. INGREDIENTS
- 02. RECIPES
- 03. SETTINGS
- 04. COUNTERS
- **05. SERVICE NOTIFICATIONS**
- 06. HARDWARE
- 07. ERROR MESSAGES
- 08. SOFTWARE
- 09. CHANGE PIN CODES
- 10. RINSE & CLEAN MESSAGES



## 1.INGREDIENTS

You can customise your machine to suit your requirements using the service menu.

Selection 1 is for canister content and calibration.

- 01. CANISTER CONTENT
- 02.INGREDIENT CALIBRATION
- 03. CANISTER EMPTY SIGNALLING



3 options to choose from:
Canister Content,
Ingredient calibration,
almost empty?

2

01. CANISTER CONTENT
Each instant product
has its own specific
weight. These must be
set to use the empty
signal.

3

The rest weight counts down after each drink dispensed. When it reaches 0 the drink will not dispense.









02. INGREDIENT
CALIBRATION
Calibration must be
done to ensure correct
product dispense.



Select ingredient, the estimated weight is shown.



Place an empty cup on the scales and press Tare.









Hold the cup under the canister chute and press ACTIVATE. Collect the ingredient, and repeat 2 more times.



8

Weigh the ingredients and divide by 3.



9

Correct the measured weight from the selected product canister and press SAVE.





03. ALMOST EMPTY SIGNALLING Activate the canister empty - ON/OFF



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When switched ON, an extra button is shown at the top of the screen. Press the button to open canister refill screen



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Ingredient Almost out:
- levels at 20%
Ingredient out: - levels
at 10% (recipes are
disabled)



- Fill the canisters up **completely.**
- Select the canister you filled up by pressing the picture. Swipe to reach all canisters.
- Press confirm refill button to SAVE the canister refill.
- Relevant recipes are enabled again.







Confirm refill

Topping filled

Ingredient(s) OK

### 2.RECIPES

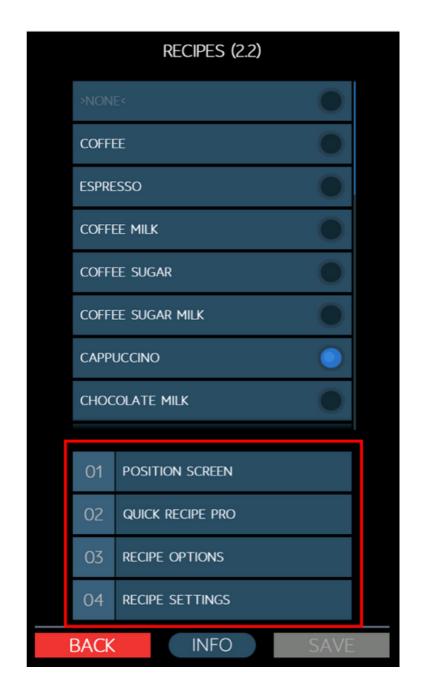
This section allows you to set up drink recipes.

01. POSITION SCREEN - used to assign recipes to the desired screen position.

02. QUICK RECIPE PRO - fine tune your drink, cup volume, taste strength etc

03. RECIPE OPTIONS - additional settings, like prices, multi-cup, recipe name etc

04. RECIPE SETTINGS - access to all the recipe parameters



01. POSITION SCREEN.
This allows you to assign a recipe to a screen position.



2

Select a screen - swipe to screen 1, 2 or 3. Select an empty position (+)



3

Select a recipe from the list and press ADD to confirm. \*scroll the list up and down to find your recipe





The recipe is then assigned to the selected screen position 8.



5

To remove a recipe - select the recipe you want to remove.



6

Press REMOVE.
Then press SAVE to accept the changes





Select the drink you want to fine tune.
02. QUICK RECIPE PRO

Set +/- here:
COFFEE (gr)
TOPPING (gr)
CUP VOLUME (ml)
TEST the drink
SAVE settings

9

(screen 2)
DISTRIBUTION WATER
TEST the drink
SAVE settings







10

MIXER SPEED

Speed 1 = start speed

Speed 2 = end speed

Speed Ratio = ratio speed

1&2



TEST your recipe SAVE your settings



03. RECIPE OPTIONS
Use this option to set special options per recipe.







RECIPE ACTIVE - sliding
ON/OFF
RECIPE DISABLED recipe button does not
work, and recipe button
is dimmed dark.



CUP VOLUME & PRICE Number of cup sizes per recipe (3 max) Cup volume (small normal - big)



Price high - normal price
Price Low - discount
price (for special times
of day/week)
Test - recipe/cup sizes
Save - settings









Activate the Cup Size function to use different cup/jug sizes



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2 Cup sizes normal/large 3 Cup sizes small/normal/large 2 jug sizes - 1/2 & Full



A jug recipe is a recipe which is repeated. The jug volume = cup volume x multicup.









Jug dispensing options:
PIN code 11111
Jug volume/coffee
strength adjustment slide



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Leak out time - the time that the product continues to run out of the mixer. After this time a new drink selection can be made.



Push & Hold (On/Off)
The drink is only
dispensed when the
recipe button is pressed.
Only for Hot & Cold
water.





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Allergens Info.

Per recipe user can be warned about Lactose/ Soy/Gluten/Wheat. Info displayed after recipe screen.



Select the ingredients you want to display.
SAVE the settings
Repeat this with each recipe.



Now ACTIVATE this function. Select the Operator menu, 05. SOUND & VISION.







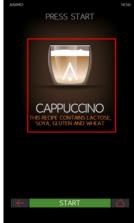


05. ALLERGENS INFO Slide to switch on, SAVE changes



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05. ALLERGENS INFO
The start screen shows
you in orange text the
ingredients you selected.



27

POSITION LOGO ON CUP Use to reposition your own cup logo.



28

POSITION LOGO ON CUP Horizontal / vertical position adjustment SAVE settings



29

ALTERNATIVE RECIPE NAME.

Select left side to show keyboard. Active switch on and SAVE changes.

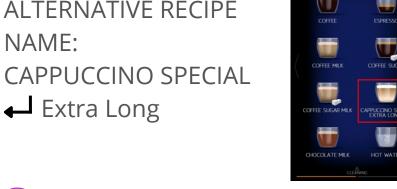


↑ For capitals
↓ For small letters
?!# to use symbols
↓ To create second line
123 to use numbers
SAVE settings





AI TERNATIVE RECIPE NAMF: CAPPLICCINO SPECIAL



I OAD DEFAULTS Select this if you want to load factory recipe. You will loose all personal settings.



**RECIPE OPTIONS** Referral recipes - to activate recipe option ADDITION SUGAR MILK. Switch ON SAVE settings



MAKE YOUR CHOICE





REFERRAL RECIPES Select the recipe COFFEE Selecting milk/sugar strength option the recipe automatically changes into COFFEE MILK/SUGAR



LOAD DEFAULT VALUES Select this item to reset your personal settings. Personal settings will be lost.



Yes to confirm No to exit out without loading settings.







04. RECIPE SETTINGS All the parameters for "building" the perfect drink. All parameters based on 100ml drink



DOSING VALVE MIXE



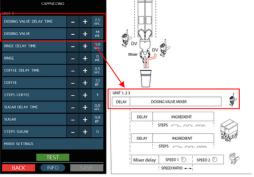
**COFFEE DELAY TIME** time before ingredient starts.

STEPS - pause in ingredient dispense





**UNIT 1/2/3 Dosing Valve** Delay time - water supply towards mixer

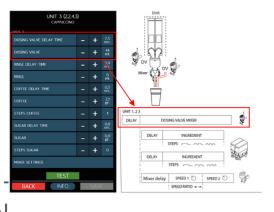


SUGAR DELAY TIME before ingredient dispense starts STEPS - pause in ingredient dispense.





Dosing Valve dispensed water volume to Mixer. When drink uses water from diff. units must always be 100ml



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MIXER SETTINGS Mixer delay - time before mixer starts. Running time mixer time miser runs for a drink 100ml





Speed 1 - start speed Speed 2 - end speed Speed Ratio - ratio speed 1 & 2 Test your drink SAVE settings



OTHER VALUES: Hot water / cold water delay times.



INGREDIENT RANGE Adjust percentage volumes of drinks in each drink.



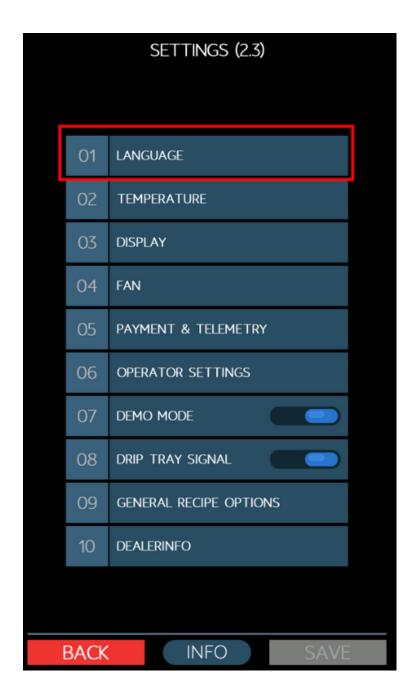




## 3.SETTINGS

You can adjust the settings to suit your requirements using the SETTINGS menu.

- 01. LANGUAGE
- 02. TEMPERATURE
- 03. DISPLAY
- 04. FAN
- 05. PAYMENT & TELEMETRY
- 06. OPERATOR SETTINGS
- 07. DEMO MODE
- 08. DRIP TRAY SIGNAL
- 09. GENERAL RECIPE OPTIONS
- 10. DEALER INFO



(1)

01. LANGUAGE Select the language and press SAVE.



02. TEMPERATURE
Temp boiler - Set boiler
temp 85°C
Dispense release - Set
boiler temp to allow
dispense again 83°C

Dispense blocking - set boiler temp disables dispensing 78°C Hysteresis - if the temp drops, what point the boiler reheats 0°C





4

Stand-by Temp - factory setting is OFF. Boiler temp during stand-by. Extended Heating time - factory setting 5 sec.



03. DISPLAY
Show clock - ON/OFF
Daylight Saving - ON/OFF
Time Zone - EU/USA
Time diff - +1 DST



Brand Name display - can write own name and display it
Time finished - Off 2-5 sec
Recipe Icon - Normal/
large.







04. FAN
Speed during rest - 61%
(off / 40-100%)
Speed recipe
preparation - 76%
(40-100%)

Running time after preparation - 60sec (0-

9

300sec)

05. PAYMENT & TELEMETRY
General Settings
Visualisation
Telemetry







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General Settings: Payment System connected - ON/OFF External Release -ON/OFF

11

Payment Status:
Free/paid
Decimal position - 2
Cashless payment
timeout - 20sec
Max Coin - £3

(12)

Purchase Obligation ON/OFF
PRE PAY - ON/OFF
Cash & Card - ON/OFF
Single Vend - ON/OFF
Show Credit - ON/OFF









Currency Symbol -ON/OFF Position Symbol before/after amount SAVE settings



External Release -ON/OFF On - informs of an external release signal Release Time - 20secs



Visualisation - ON/OFF When switched on there will be a second instruction screen displayed when selected.







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09. GENERAL RECIPE **OPTIONS - ON/OFF** 



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Addition Sugar / Milk Add in the sliders for the options of milk or sugar. **Press START** 





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Add in Dealer Name / Phone Number / F-mail.



## 4.COUNTERS

You can receive audit information for Cleaning/Rinsing/ Operating and Recipe dispenses.

- 01. RINSE HISTORY
- 02. CLEANING HISTORY
- 03. RECIPE COUNTERS
- 04. OPERATING HOURS
- 05. RESET HISTORY





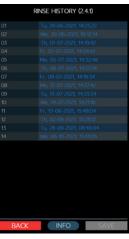
01. Rinse History Time and date of last rinse actions.



02. Cleaning History
Time and date of
last cleaning
actions.



O3.Recipe Counters
Total Recipe Counters
(cups) - Free/Price
LowHigh / Token / Test
Individual Recipe
Counters (cups)







4

04. Operating Hours For the motors in the machine.



05. Reset History Resetting the Rinse and Cleaning History.





## **5.SERVICE NOTIFICATIONS**

You can set your water filter alerts in this section.

It warns you when the water filter has reached its capacity.

This can be either Litres or Months. The factory setting for Litres is 2400 (0-10000), or months is 12 (0-18).

It's important to reset the counter after the filter has been replaced.



### **6.HARDWARE**

You can select the components you want to check in this section.

- 01. INPUTS read status of sensor
- 02. OUTPUTS (motors) activate a motor
- 03. OUTPUTS (valves) activate a valve
- 04. OUTPUTS (others) activate another component
- 05. CALIBRATION valve calibration
- 06. MACHINE NUMBER enter machine number



01. Inputs (sensors)

Temp = live boiler temp

The ✓ means the sensors are active.



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02. Outputs - motors
Select the motor to test,
hold ACTIVATE, the
nominal current is
shown, release ACTIVATE
and the motor stops.



03. Outputs - valves
Select the valve to test,
hold ACTIVATE, the valve
opens, release ACTIVATE
and the valve closes.



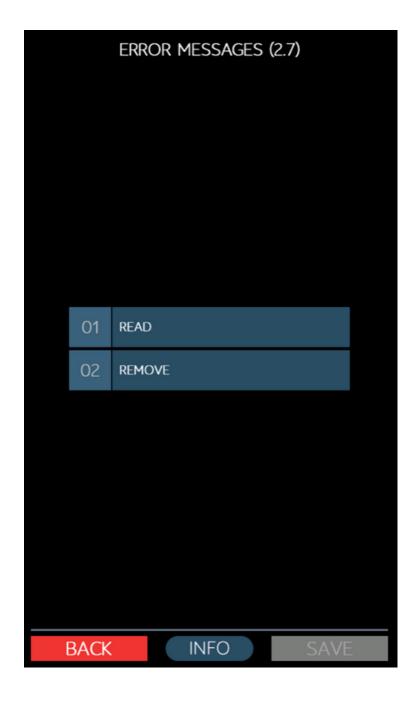
04. Outputs - others
Select the output, hold
ACTIVATE, component
starts, release the
ACTIVATE and the
component will stop.



## 7.ERROR MESSAGES

You can review error messages and clear the notifications in this section.

01. READ02. REMOVE





01. READ

This shows you the last
30 error messages / time
/ date.



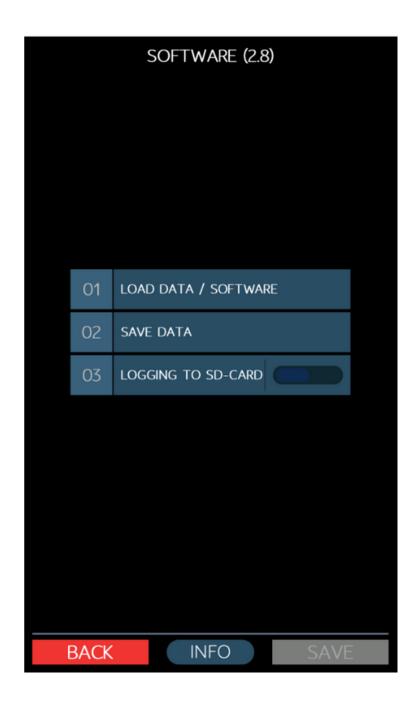
2

02. REMOVE
Confirm with yes to remove the error log.



## **08.SOFTWARE**

You can use this menu to LOAD or SAVE machine settings.



SD Card is accessed via the front of the machine - gold contacts facing outwards.



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# 01.Load Data / Software

Must have an SD Card present to load data for Personal Settings & Recipes

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01 Personal Settings load settings such as type and variant setting eg Language, boiler temps, service settings etc



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02 Recipe Settings - can be copied from another machine - includes cup volume, dispensed ingredients, canister contents

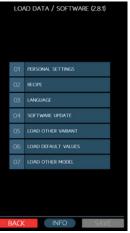
5

03 Language - here you are able to load another or new language onto the machine.



04 Software update here you can load a
software update - these
are available from WVS
Support.







05 Load other Variant - assign ingredients to other canisters



06 Load Default Values Reset factory and default settings - all personal settings are lost.



07 Load other model only used when hardware has been replaced or new electronics have been installed.







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#### 02. Save Data

Allows you to save data to the SD card on personal settings and audit logs



01 Personal Settingssave to copy to another machine eg. language, boiler temps, service settings



02 Recipes- save settings to copy to another machine eg. cup volume, dispensed ingredients, canister content.







03 Counters - contains all recipe counters



04 Error messages contains all error messages



05 Operator Hours - information on how long motors / valves etc have been tested for.







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06 Rinse Cleaning - when and how often the rinse and clean cycles were run



17

07 Save All - saves all the options in one file for a full machine audit.



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If the machine has problems its possible to log them to an SD card for further analysis.



## **09.CHANGE PIN CODES**

You can use this menu to change the pin codes.

OPERATOR MENU FREE VEND RELEASE SERVICE MENU





OPERATOR MENU: Default code = 11111



Default code = 12345



RELEASE:

Default code = 44321 This releases the touch screen.



CHANGE PIN CODES (2.9)	
OPERATOR MENU	
FREE VEND	
RELEASE	
SERVICE MENU	
BACK INFO SAVE	



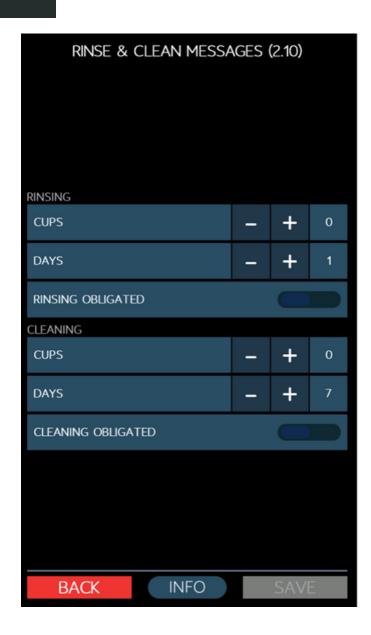
SERVICE MENU: Default code = 22222



## **10.RINSE & CLEANING MESSAGES**

You can use this menu to inform the user when the machine mixers need a simple rinse or a thorough clean.

OPERATOR MENU FREE VEND RELEASE SERVICE MENU



### RINSING:

Cups - default setting is 0 (0-1000)

Days - default setting is 1 (0-31days)



2

Rinsing Obligated -ON/OFF - when switched on the machine will not work until the rinse program has completed.



3

#### **CLEANING:**

Cups - default setting 0 (0-1000)

Days - default setting 7 (0-31 days)



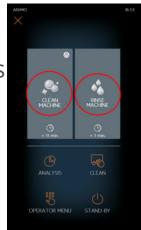


Cleaning Obligated -ON/OFF - when switched on the machine will not work until the clean program has completed.



5

Rinse Machine - this gives instructions for a short rinse procedure.



6

Clean Machine - this gives instructions for a longer cleaning procedure.





#### CONTACT



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