

westomatic
make it happen

REFILL RANGE

CLEANING AND FILLING GUIDE

NB: THIS MACHINE MUST BE CLEANED DAILY

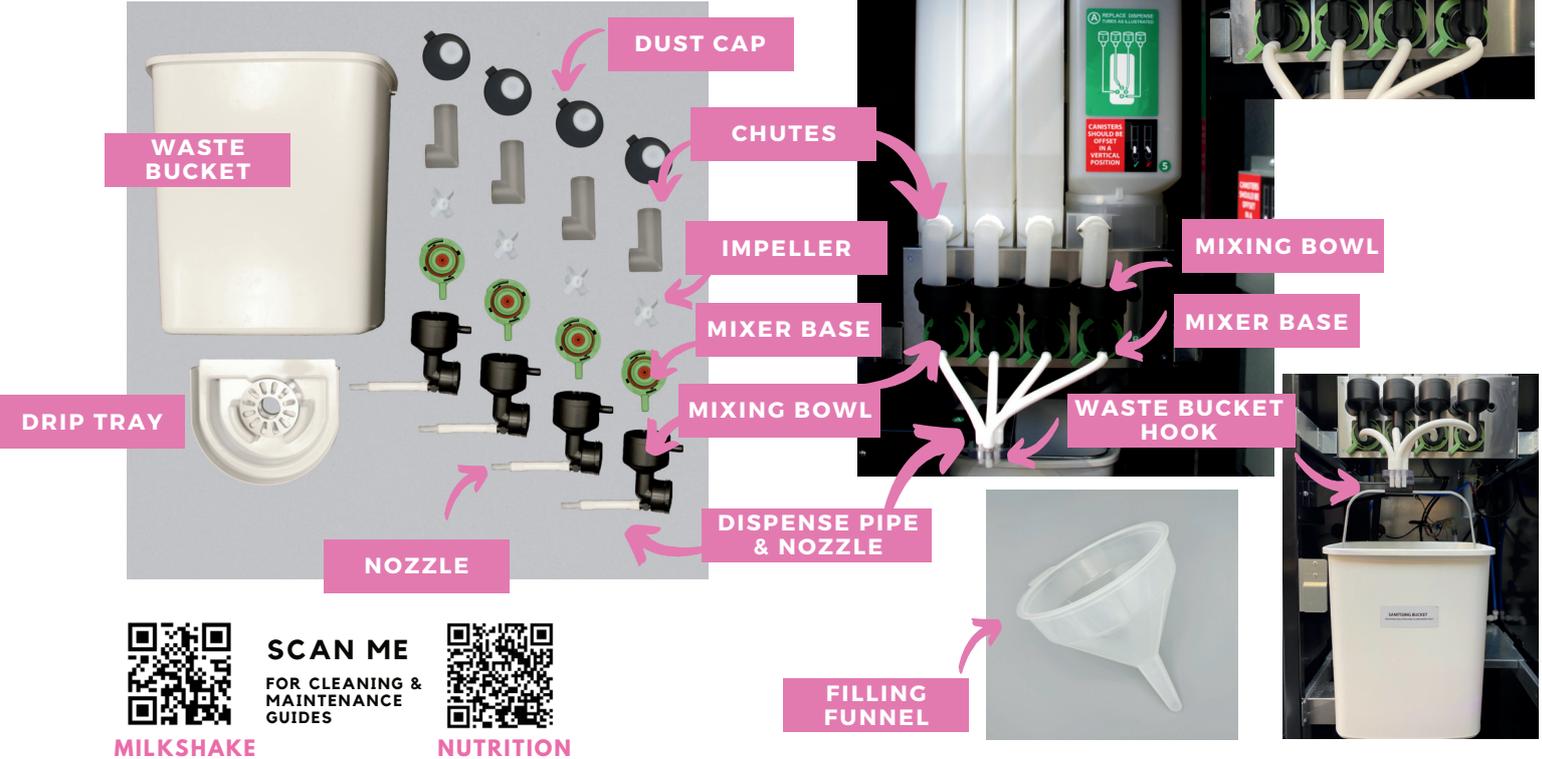


HYGIENE KIT

YOUR MACHINE WILL BE SUPPLIED WITH A FULL HYGIENE KIT FOR EASE OF CLEANING.

WE RECOMMEND THAT YOU SWAP THE PARTS OUT, AND TAKE AWAY TO WASH, ENSURING THE PARTS ARE PROPERLY CLEANED AND MINIMISING MACHINE DOWNTIME.

CLEANING PARTS



CLEANING PROCEDURE

- 1 WASTE BUCKET -
REMOVE, EMPTY & WIPE**



- 2 DRIP TRAY -
TWIST CLIPS & PULL TRAY
TO REMOVE**



- 3 DRIP TRAY CHUTE-
REMOVE & CLEAN**



- 4 REMOVE CANISTERS-
WIPE DOWN CANISTER DECK**



CLEANING PROCEDURE

5 CANISTER CHUTES - REMOVE & CLEAN



TWIST TO EASILY REMOVE FROM CANISTERS

7 MIXING BOWLS & LIDS - REMOVE & CLEAN



MIXING BOWLS EASILY PULL OFF THE MIXER BASES

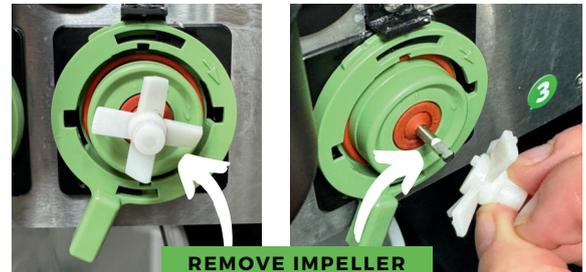
DISPENSE PIPE EASILY PULLS OFF MIXING BOWLS

6 MIXER BASE - TWIST TO UNLOCK



TWIST GREEN MIXER BASE LEVER COUNTER-CLOCKWISE TO UNLOCK

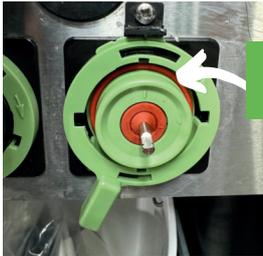
8 IMPELLERS - REMOVE AND CLEAN



REMOVE IMPELLER FROM MIXER MOTOR

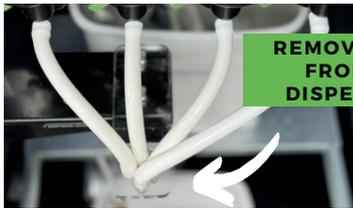
CLEANING PROCEDURE

9 MIXER BASE - REMOVE & CLEAN



MIXER BASE EASILY SLIDES OFF THE MOTOR SHAFT

10 DISPENSE PIPE & NOZZLE - REMOVE & CLEAN



REMOVE NOZZLES FROM CLEAR DISPENSE HEAD

11 REASSEMBLE ALL PARTS - IN ORDER

1. MIXER BASE
2. IMPELLER
3. MIXING BOWL
4. PIPES & NOZZLES
5. BOWL LID
6. CANISTERS & CHUTES



12 REFITTING THE IMPELLER - IMPORTANT POSITIONING



When refitting impeller, ensure the pip on the impeller is aligned with the flat face of the impeller shaft & is fully pushed on.

CLEANING PROCEDURE

13

**WASTE BUCKET -
PLACE ON BUCKET HOOK**



**HOOK IS LOCATED
BELOW THE NOZZLE
DISPENSE HEAD**

15

**EMPTY BUCKET & REPLACE
ON FLOOR OF MACHINE**



**REPLACE OVERFLOW
TUBE & WEIGHT**

14

**PRESS FLUSH BUTTON -
ENSURE NO LEAKS IN SYSTEM**



**LOCATED ON THE
INSIDE OF THE DOOR**

**THIS MACHINE
MUST BE
CLEANED DAILY**

FILLING GUIDE

1. TWIST CHUTE UPWARDS
2. LIFT UP & REMOVE CANISTER FROM FLAVOUR DECK
3. HOOK CANISTER INTO FILLING CLIPS
4. USE FUNNEL PROVIDED TO HELP FILL
5. REPLACE CANISTER TO FLAVOUR DECK
6. TWIST CHUTE INTO PLACE - **POINT STRAIGHT DOWN**
7. ENSURE MIXING BOWL IS CLEAN AND CLEAR OF POWDER
8. PRESS FLUSH TO RUN A RINSE CYCLE



EVERY 6 MONTHS

YOUR SERVICE TECHNICIAN WILL NEED TO DO THE FOLLOWING EVERY 6 MONTHS:

1. SANITISE WATER LINES
2. REPLACE UV LAMP
3. REPLACE WATER FILTER
4. CLEAN LINES WITH AQUA DOSA
5. STRIP DOWN & CLEAN ALL CONTACT PARTS AS PER DAILY CLEAN

SCAN ME

FOR CLEANING & MAINTENANCE GUIDES



NUTRITION



MILKSHAKE

User Guide

4 SIMPLE STEPS

1

**PLACE CUP/BOTTLE
IN DISPENSE AREA**

2

**PRESS BUTTON
TO SELECT A DRINK**

3

**ALLOW MACHINE TO
DISPENSE DRINK**

4

**REMOVE CUP OR
BOTTLE & ENJOY**

PART NUMBER: 1011013

CONTACT



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