

westomatic  
*make it happen*

*Autorista X*



**SCAN ME**  
**AUTORISTA X**

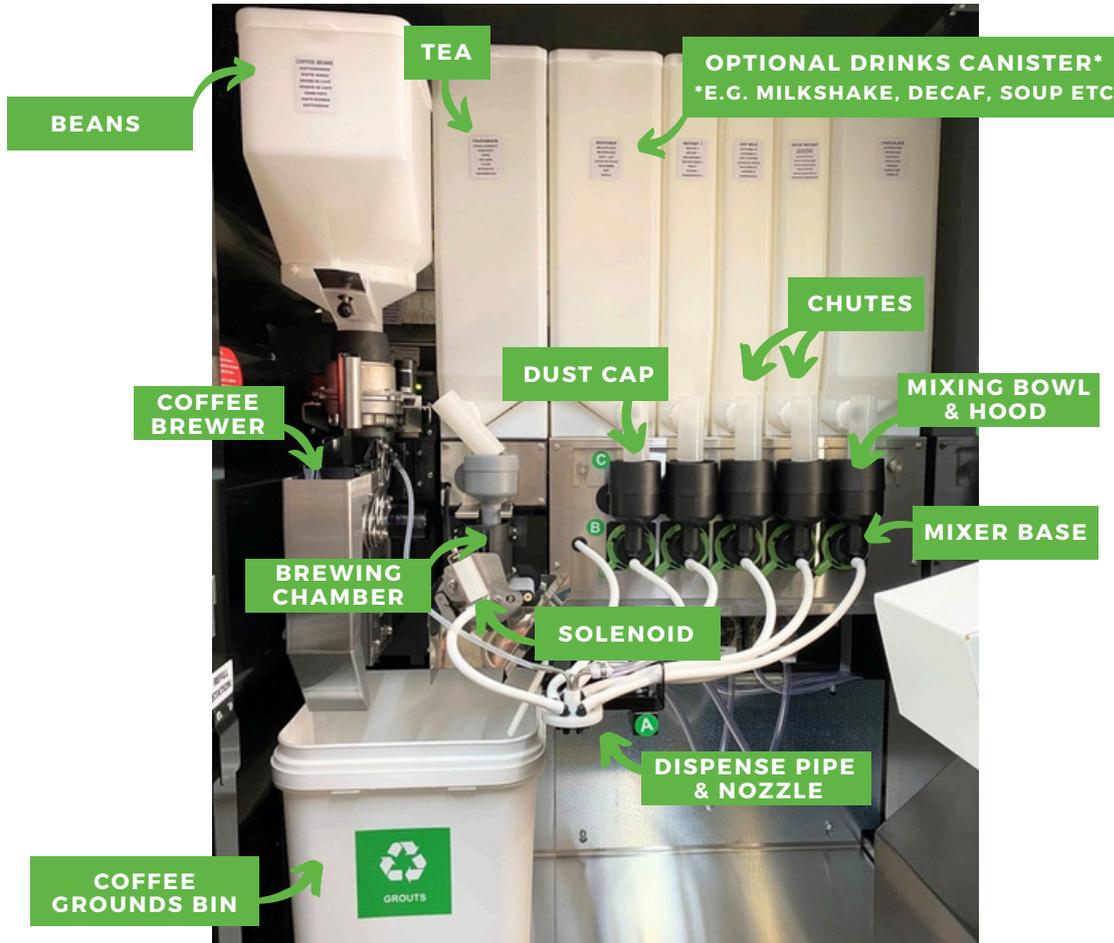


## **CLEANING AND FILLING GUIDE**

**NB: THIS MACHINE MUST BE CLEANED DAILY**

**PT NO: 1011017**

# INSIDE YOUR MACHINE



# HOW TO FILL YOUR MACHINE

1. TWIST CHUTE UPWARDS
2. LIFT UP & REMOVE CANISTER FROM THE FLAVOUR DECK
3. HOOK CANISTER INTO FILLING CLIPS
4. FILL CANISTER WITH DESIRED PRODUCT (A FUNNEL MAY HELP)
5. REPLACE CANISTER TO FLAVOUR DECK
6. TWIST CHUTE INTO PLACE - **POINT DOWN INTO BOWL**
7. ENSURE MIXING BOWL IS CLEAN AND CLEAR OF POWDER
8. **REPEAT FLUSHING OF EACH INGREDIENT**
9. CLOSE DOOR, REFILL CUPS, LIDS, SUGAR, STIRRERS, STRAWS ETC



# HYGIENE KIT

**ALL MACHINES WILL BE SUPPLIED WITH A FULL HYGIENE KIT AS STANDARD.**

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



**AUTORISTA X  
HYGIENE KIT  
9199754**

# DAILY CLEANING PROCEDURE

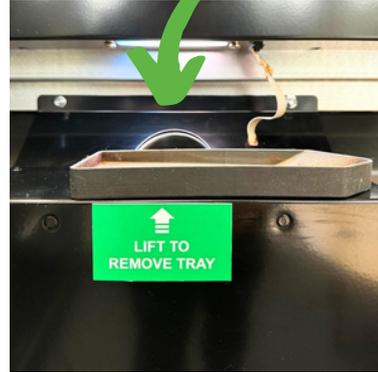
## 1 WASTE BUCKET - REMOVE, EMPTY & WIPE

REMOVE OVERFLOW  
TUBE & WEIGHT



## 2 DRIP TRAY - REMOVE, CLEAN & REFIT

LOCATED ON INSIDE OF DOOR.



# DAILY CLEANING PROCEDURE

## 3 DRIP TRAY, CHUTE & OVERFLOW - REMOVE, CLEAN & REFIT



**TURN CLIP TO  
REMOVE DRIP TRAY  
AND CHUTE**



**PLEASE NOTE: THE DRIP TRAY IS IN TWO PARTS AND BOTH PARTS WILL NEED REFITTING IN THEIR CORRECT POSITIONS.**

# DAILY CLEANING PROCEDURE

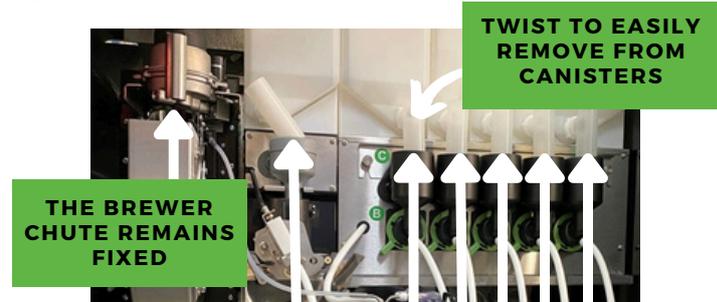
4

**TWIST CANISTER NOZZLES UP & REMOVE ALL CANISTERS- WIPE DOWN CANISTER DECK**



5

**CANISTER CHUTES (X6) - REMOVE & CLEAN**



6

**MIXER BASE - TWIST COUNTERCLOCK WISE TO UNLOCK**



7

**MIXING BOWLS, HOODS & LIDS - REMOVE & CLEAN**



# DAILY CLEANING PROCEDURE

8

**IMPELLERS -  
REMOVE & CLEAN**



**REMOVE IMPELLERS FROM  
MIXER MOTORS**



**EXAMPLE OF A BLACK IMPELLER.  
WHITE IMPELLERS ARE ONLY USED  
FOR MILKSHAKE**

9

**MIXER BASE -  
REMOVE & CLEAN**



**MIXER BASE EASILY  
SLIDES OFF THE  
MOTOR SHAFT**

10

**DISPENSE PIPE &  
NOZZLE -  
REMOVE & CLEAN**



**REMOVE NOZZLES  
FROM DISPENSE  
HEAD**

**\*IF SYRUPS / FLAVOURS  
ARE FITTED ENSURE  
NOZZLE IS CLEAN**

# DAILY CLEANING PROCEDURE

## 11 REASSEMBLE ALL PARTS - IN ORDER

- 1. MIXER BASE
- 2. IMPELLER - WHITE
- 3. IMPELLER - BLACK
- 4. MIXING BOWL & HOOD
- 5. PIPES & NOZZLES
- 6. BOWL LID
- 7. CANISTERS & CHUTES



# DAILY CLEANING PROCEDURE

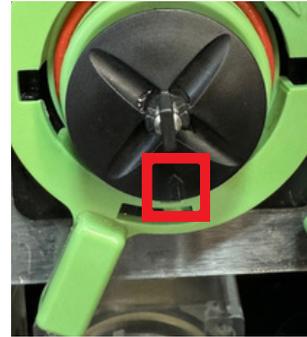
12

## REFITTING THE IMPELLER - IMPORTANT POSITIONING

**BEFORE REFITTING THE IMPELLER PLEASE MAKE SURE THE BACK PLATE IS FITTED FIRST**



**WHEN REFITTING IMPELLER, ENSURE THE PIP ON THE IMPELLER IS ALIGNED WITH THE FLAT FACE OF THE IMPELLER SHAFT & IS FULLY PUSHED ON.**



**WHEN REFITTING IMPELLER, ENSURE THE ARROW ON THE IMPELLER IS ALIGNED WITH THE FLAT FACE OF THE IMPELLER SHAFT & IS FULLY PUSHED ON.**



**IMPORTANT - PLEASE MAKE SURE THE IMPELLERS ARE ALIGNED AS STATED TO PREVENT MACHINE BREAKDOWN!**

# DAILY CLEANING PROCEDURE

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## CLEAN COFFEE BREWER COVER PLATE, TEA BREWER & EMPTY BINS (COFFEE GROUNDS & DOOR BIN)



**REMOVE BREWER  
COVER AND WIPE.**



**WIPE DOWN TEA  
CHUTE.**



**EMPTY COFFEE  
GROUNDS, CLEAN  
AND REPLACE BIN  
LINER.**



**EMPTY AND  
CLEAN DOOR  
BIN.**

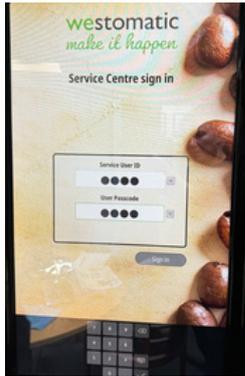


**REPLACE WASTE BIN  
ON THE FLOOR, AND  
REPLACE OVERFLOW  
TUBE AND WEIGHT.**

# DAILY CLEANING PROCEDURE

## 14 FLUSH MACHINE - ENSURE NO LEAKS IN SYSTEM

Enter the Service Centre by inputting your User ID & Password

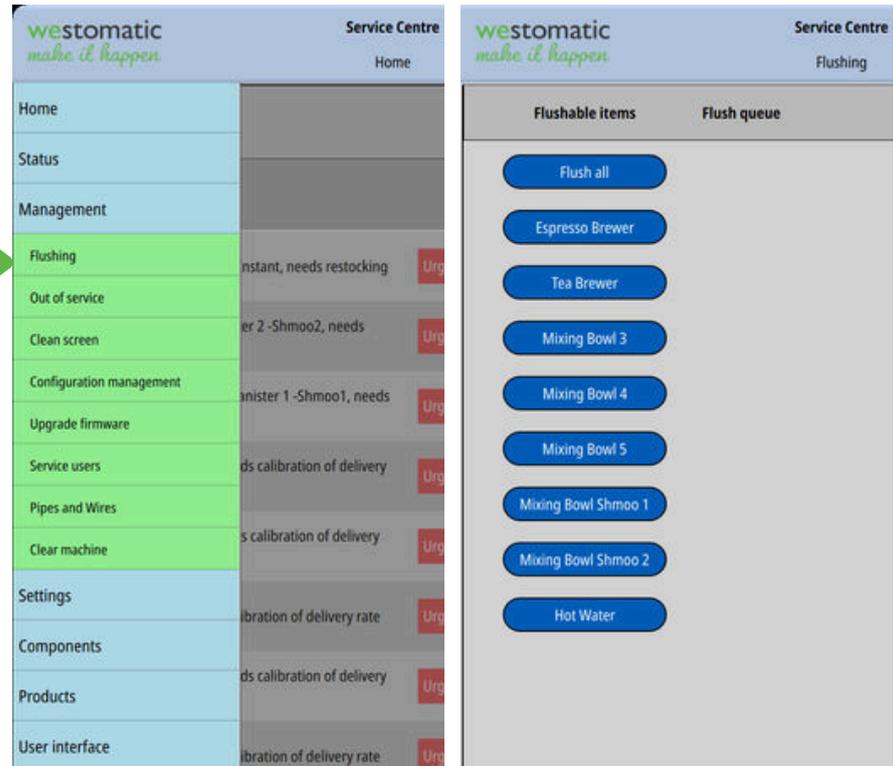


Once on the home screen - it will show a list of actions.

Using the menu  icon in the bottom left hand corner, enter the 'Management' screen, and enter flushing.

This will allow you to flush all or individually.

**ENSURE THE WASTE BUCKET HAS BEEN REPLACED AND IS ALIGNED UNDER THE DISPENSE NOZZLES**



**PLEASE MAKE SURE ALL PARTS ARE REPLACED IN THE MACHINE BEFORE FLUSHING**

# DAILY CLEANING PROCEDURE

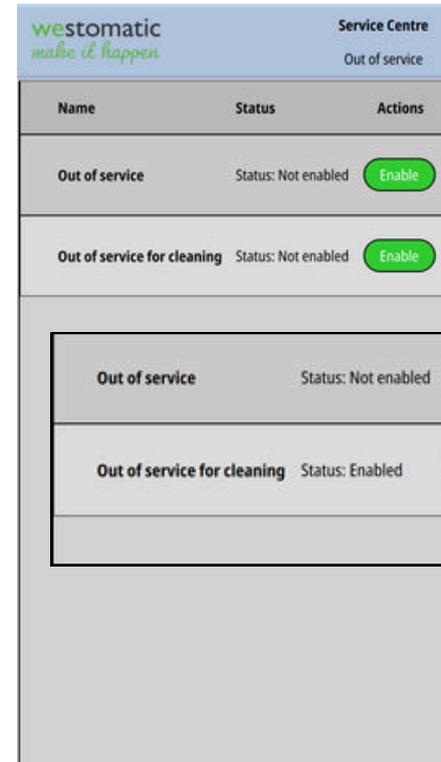
## 14 FLUSH MACHINE - CONTINUED

You may wish to put the machine out of service whilst you are cleaning the hygiene parts.

To do this use the menu  icon, enter the management screen, and enter out of service.

Press Enable on OUT OF SERVICE FOR CLEANING. This will place the machine into Out of Service whilst you clean the parts - meaning no one can dispense drinks at this time.

**ENSURE YOU DISABLE 'OUT OF SERVICE' FOR CLEANING WHEN YOU HAVE FINISHED TO MAKE SURE THE MACHINE IS IN USE.**



**PLEASE MAKE SURE ALL PARTS ARE REPLACED IN THE MACHINE BEFORE FLUSHING**

# DAILY CLEANING PROCEDURE

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## EMPTY BUCKET & REPLACE ON FLOOR OF MACHINE



REPLACE OVERFLOW TUBE & WEIGHT

17

## PERFORM A TEST VEND OF:

COFFEE & MILK & SUGAR  
TEA  
MILKSHAKES  
CHOCOLATE

TO CHECK EVERYTHING HAS BEEN  
REFITTED PROPERLY AND THE DRINKS  
ARE DISPENSING CORRECTLY.

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## CLOSE DOOR AND CLEAN FRONT OF MACHINE

USE SCREEN WIPE TO CLEAN THE  
TOUCHSCREEN.

MAKE SURE YOU WIPE  
DOWN THE DISPENSE  
AREA WITH WARM  
SOAPY WATER.



ONCE TEST VENDS ARE COMPLETED  
REPEAT STEP 1 IF REQUIRED



1

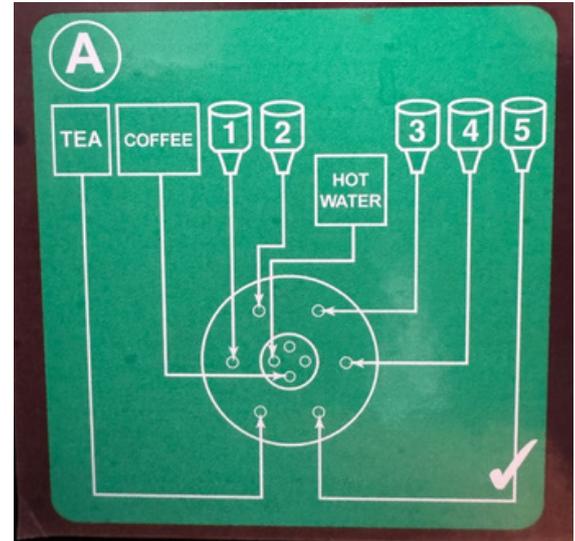
**WASTE BUCKET -  
REMOVE, EMPTY & WIPE**

**THIS MACHINE MUST BE CLEANED DAILY**

# WEEKLY CLEANING PROCEDURE

IN ADDITION TO THE DAILY CLEANING, EACH WEEK THE MACHINE MUST HAVE A DEEPER CLEAN TO ENSURE PROPER HYGIENE & FUNCTIONALITY OF THE MACHINE

## 1 REMOVE NOZZLES AND CLEAN THE NOZZLE PLATE



# WEEKLY CLEANING PROCEDURE

## 1 CONTINUED

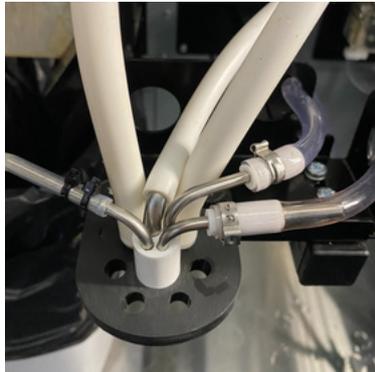
- UNSCREW THE PLASTIC CIRCULAR NUT ON THE PLATE AND REMOVE THE NOZZLE PLATE
- REMOVE THE PLATES, NOZZLES, PIPES AND THE CENTRAL NOZZLE HOLDER
- WASH THOROUGHLY IN WARM SOAPY WATER & REASSEMBLE CORRECTLY - USING THE PIPE GUIDELINE LOCATED ON THE RIGHT WALL OF THE MACHINE



# WEEKLY CLEANING PROCEDURE

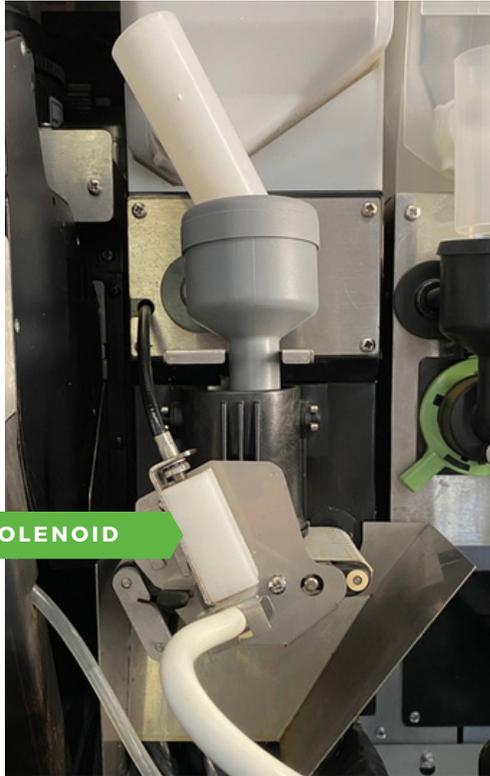
## 1 CONTINUED

- UNSCREW THE PLASTIC CIRCULAR NUT ON THE PLATE AND REMOVE THE NOZZLE PLATE
- REMOVE THE PLATE, NOZZLES, PIPES AND THE CENTRAL NOZZLE HOLDER
- WASH THOROUGHLY IN WARM SOAPY WATER & REASSEMBLE CORRECTLY - USING THE PIPE GUIDELINE LOCATED ON THE RIGHT WALL OF THE MACHINE



# WEEKLY CLEANING PROCEDURE

## 2 REMOVE AND CLEAN THE TEA BREWER

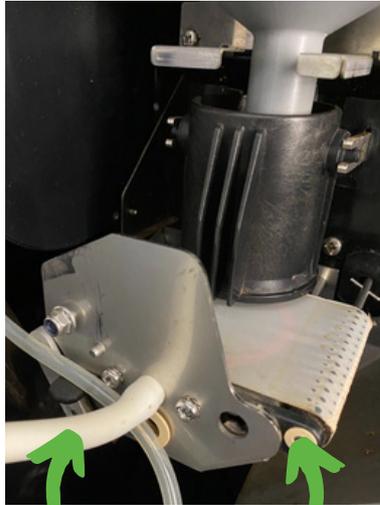


**START BY UNCLIPPING THE PIPE FROM THE SOLENOID AND PUSH SOLENOID UP TO RELEASE**

# WEEKLY CLEANING PROCEDURE



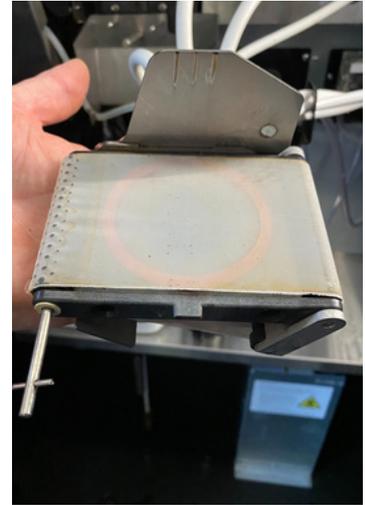
**SLIDE THE LEVER  
TO THE LEFT**



**PULL THE FILTER PLATFORM  
FORWARDS & DETACH THE  
WHITE PIPE**



**REMOVE THE BREWING  
CHAMBER BY PULLING IT  
TOWARD YOU & CLEAN IT. NOTE:  
WHEN REPLACING BREWER  
CHAMBER, ENSURE THE LARGER  
FINS ARE FACING TOWARD YOU.**



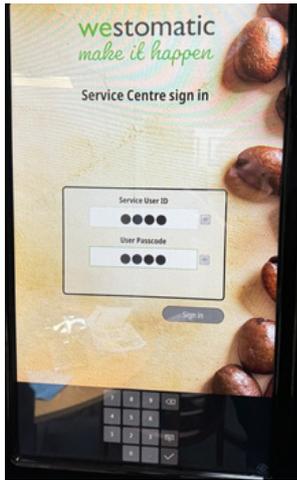
**EVERY 5000 VENDS  
REPLACE FILTER BELT**

**REASSEMBLE ALL PARTS, ENSURING SOLENOID IS HELD IN  
PLACE WITH THE BOLT AT THE BACK, AND THE PIPE IS  
CLIPPED BACK INTO PLACE**

# WEEKLY CLEANING PROCEDURE

## 3 X-PRESS BREWER DEEP CLEAN - ENSURE NO LEAKS IN SYSTEM

Enter the Service Centre by inputting your User ID & Password



Once on the home screen - it will show a list of actions.

Using the menu  icon in the bottom left hand corner, enter the 'Components' screen, and enter the 'Brewers & Grinders' section.



# WEEKLY CLEANING PROCEDURE

## 3 X-PRESS BREWER DEEP CLEAN - CONTINUED

Select 'Espresso Brewer' and select 'Clean'. This will take you through the deep clean for the X-Press brewer.

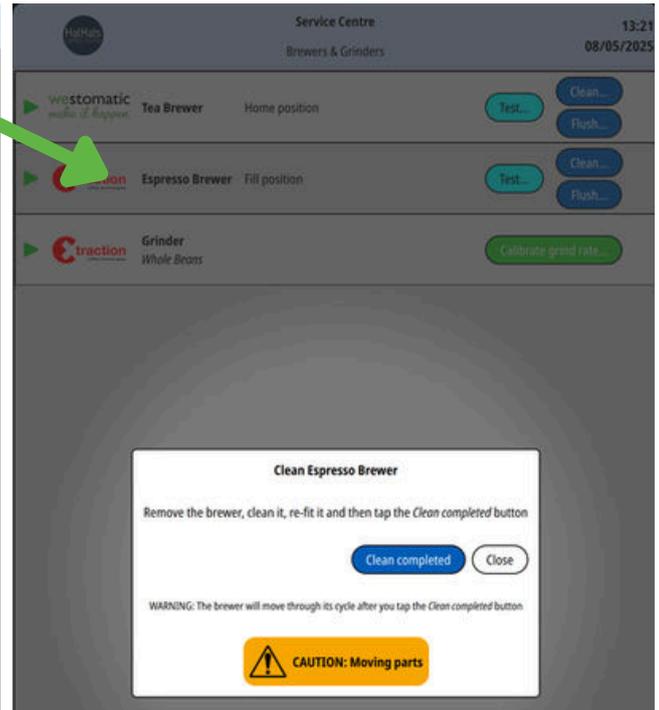
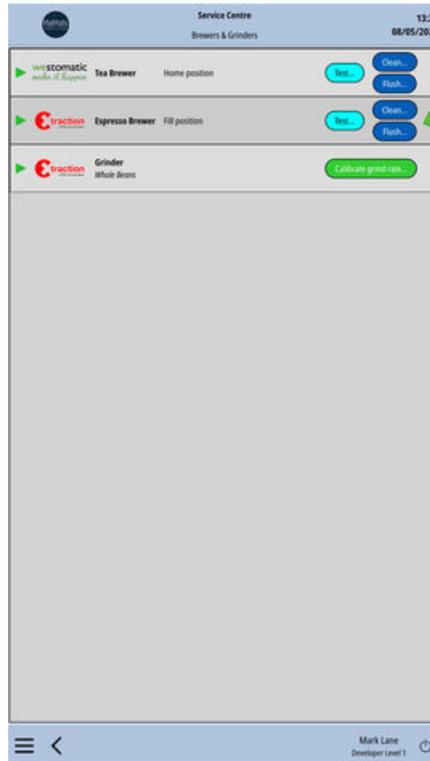
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**ENSURE YOU DISABLE OUT OF SERVICE FOR CLEANING WHEN YOU HAVE FINISHED TO MAKE SURE THE MACHINE IS IN USE.**



# 6 MONTHLY HEALTH CHECK

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

## PREVENTATIVE MAINTENANCE REQUIREMENTS ARE AS FOLLOWS:

Please note before completing the 6 monthly maintenance you must complete the following safety checks.

### SAFETY CHECKS:

- PAT Test machine for electrical safety prior to and after completing work - Insulation and Earth Bond tests only.
- Check Mains Lead - Ensure no damage and that it is not connected to an extension lead.
- Check all loom connections - ensure no visible damage and that they are all fully secured/locked.

**1  
HOUR  
LABOUR  
TIME**

### BOILER:

- Check level of scale. Clean if required
- Replace Boiler valves if scaled

### WATER:

- Replace Filters & Calibrate
- Check for leaks & check temperature

### WHIPPER DECK:

- Clean Extraction
- Check all whipper motors
- Check for wear and replace Hygiene parts, seals & O Rings if necessary

### BREWER

- Remove and clean
- Check Calibration
- Replace Grinder Blades if needed (30000 vends)
- Perform Cleaning Cycle

### CUP SENSOR:

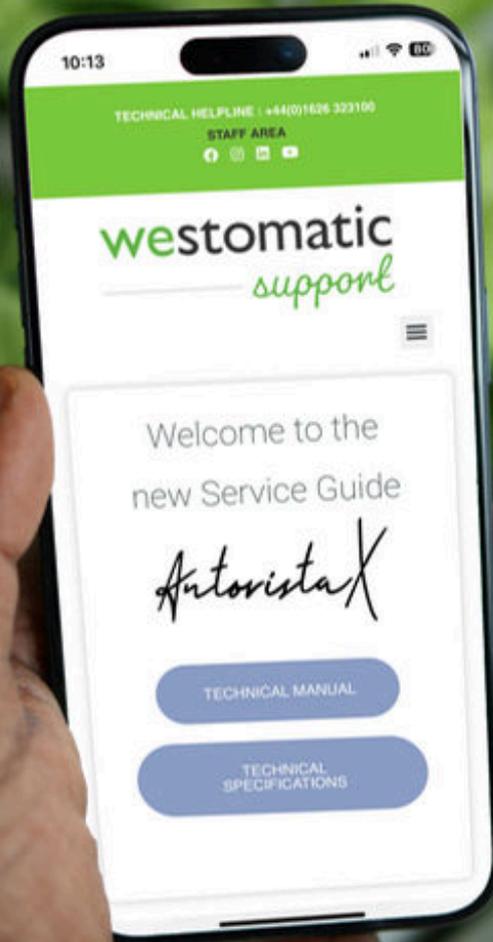
- Re-calibrate

### MOVING DISPENSE HEAD:

- Check position - nozzles should align with cup dispense area

**IMPORTANT: ALL BEVERAGE MACHINES MUST HAVE WATER FILTERS FITTED**

# WE SUPPORT



**OUR DEDICATED “WE SUPPORT” WEBSITE PROVIDES 24/7 ACCESS TO VALUABLE INFORMATION TO HELP ENGINEERS ACHIEVE FIRST-TIME FIXES AND ENSURE CUSTOMER SATISFACTION.**

**IN ADDITION TO OUR WE SUPPORT WEBSITE, WE HAVE OUR ONLINE PARTS CATALOGUE - A COMPREHENSIVE GUIDE TO MACHINE PARTS AND PART NUMBERS.**

**SCAN ME**



**AUTORISTA X**

# WE RECOMMEND

**ORDER A CARE KIT FOR YOUR AUTORISTA X TO ENSURE OPTIMUM PERFORMANCE, LONG-LASTING RELIABILITY, AND GREAT TASTING DRINKS EVERY TIME.**

**MESH WALLET: 1039081**

**CARE KIT: 9199746**

**BREWER LUBRICANT -  
SILICONE SPRAY: 1015013**

**SCREEN SPRAY CLEANER  
- 100ML: 1015014**

**BREWER CLEANING TABLETS  
- TUB 35 PCS: 1015027**

**MICROFIBRE  
CLOTH: 1015012**

## CONTACT

Units 7-8 Block 4 Forde Court,  
Forde Road, Brunel Industrial Estate,  
Newton Abbot, Devon, TQ12 4BT



+44 (0)1626 323100



support@westomatic.com



www.westomatic.com

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*make it happen*