

*Autovista*X by Westomatic

Starter Set-Up Guide

Quick set-up, commissioning and calibration



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make it happen

What this guide covers

This guide explains how to set up, level, commission and calibrate the Autorista for the first time.

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Follow the instructions in order. Do not calibrate ingredients or the grinder until both boilers have heated up.

Position the machine

Step 1: Move the machine into place

The machine will arrive with casters on. Move it carefully into its final position before levelling.

Step 2: Leave space at the back

Leave 100mm clearance at the back of the machine. This space is needed for:

- Service connections
- Airflow for the chillers
- Ventilation through the lower air vents

Keep the rear of the machine clear so services can be connected and the chillers can breathe.

Top section

Step 3: Attach or remove the top section

If your machine has a top illuminated sign, it can be attached or removed using the three screws on the inside of the machine at the top. They can be found once the door is open.

There is also a two-way connector on the back of the machine for the electrical connection.



Level the machine

Tools required:

- 12mm spanner
- Spirit level
- Pozi screwdriver

Step 1: Adjust the feet

Use a 12mm spanner to adjust the feet at each corner of the machine.

Step 2: Check the level

Place a spirit level on top of the machine. Adjust the feet until the machine is level.

Step 3: Check the door alignment

At the bottom of the inside of the machine there is a metal plate that aligns with a nylon wheel on the back of the door. The door should close smoothly if these line up. If the door drops when opened, the machine is not level, so adjust the feet again.

Step 4: Fit the kick plate

Attach the footplate using the three screws at the front bottom of the machine.

Switch the machine on

Step 1: Plug in the machine

Plug the machine into a wall socket and switch on.

Step 2: Remove the bean cannister

Lift the bean cannister up and out. This gives access to the main switch panel. Here you will find:

- Main boiler isolator at the top
- Power isolating switch at the bottom



Step 3: Turn the power switch on

At first nothing will happen, this is normal. The machine is designed to return to its previous state. For example, if the machine was on before a power cut, it will switch back on automatically. If the machine was shut down before being switched off, it will not restart automatically.

Step 4: Check the indicator lights

Behind the cannister there are two lights:

- Red light: boiler
 - Green flashing light: power to the machine
- The green light will flash slowly, like a heartbeat.

Step 5: Start the machine

Press the yellow button on the side of the door. The machine will start up. The green light should now stay on permanently.



First Login

When the machine starts for the first time, the front screen will show the login panel. Log in using your company's unique password.

Commission the boilers

Fit filter if not pre-fitted and open boiler drain valve.
WARNING: If the boiler does not fill, and error will appear (Fail to Fill). Press 'Clear Fault' button. When running clear, close the drain and commission the main boiler.

Step 1: Open the water settings

From the main screen:

- Press the burger menu, shown as three stacked lines at the bottom left of the screen.
- Select components
- Select water



Step 2: Commission the main boiler

Press the green 'Commission' button for the main boiler. A blue button will ask if the drain is closed, click. Press 'Start Commission'. Water will now fill the main boiler.

Step 3: Commission the header boiler and espresso boiler

Repeat the same process for the header tank and the espresso boiler.
 The machine will push half a litre of water through the system. Water will run through the header tank, the main boiler, out of the waste tube and into the waste bucket.

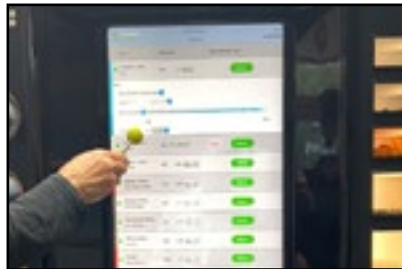
Sample Ingredients

Step 1: Open calibration

From the main screen:

- Press the burger menu
- Select components
- Select calibration

Here you will see a complete list of everything that needs calibrating. Work through them all, one step at a time.



Step 2: Calibrate each ingredient

For each item on the list:

- Select the item
- Keep the sample time at 10 seconds
- Press the GREEN calibrate button
- Follow the on-screen instructions

Step 3: Prepare the cup

Before starting, weigh an empty cup and calibrate your scales. You will use this cup to collect samples and gether weights.

Step 4: Calibrate milk

The first calibration is usually milk, so:

- Remove the funnel from the milk cannister
- Press the BLUE button to start
- The machine will beep for 3 seconds
- Place the cup under the base of the cannister

Finish Ingredient Calibration

Complete the milk sample

- Collect the sample.
- Weigh the sample
- Enter the weight on the screen
- Repeat this process 3 times
- Press 'Calculate Delivery Rates'

Now, complete the same process for all ingredients shown on the screen

Calibrate the Grinder

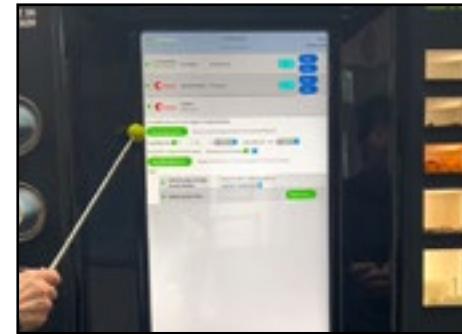
Step 1: Open the grinder settings

From the main screen:

- Press the burger menu
- Select 'Components'
- Select 'Brewers and Grinders'
- Select the grinder

Step 2: Start manual adjustment

Press 'Manual Adjustment' and follow the on-screen instructions.



Step 3: Remove the brewer

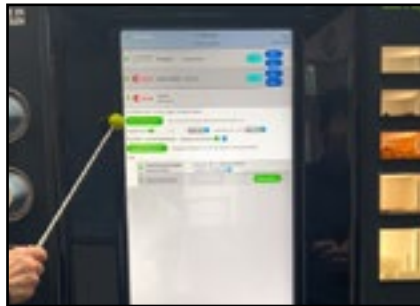
Open the machine door and...

- Remove the cover from the X-Press brewer
- Disconnect the water inlet using the John Gest fitting
- Press the release button at the bottom of the brewer and pull out

Check the Grind

Step 4: Collect a grind sample

- Weigh an empty cup and zero your scales
- Confirm on-screen the brewer has been removed
- Press 'Grind Now'
- Use the cup to collect the grinds from beneath the brewer unit inlet pipe



Step 5: Check grind quality

Check whether the grinds are the correct consistency. If the grinds are too coarse or too fine, follow the on-screen instructions to adjust the grinder.

After changes, repeat the collection process and when satisfied, press 'I'm happy with the grind adjustment'.

Calibrate Grinder Delivery

Use the same method as the other ingredients

Step 1: Take three samples

- Press 'Sample'
- Collect the grinds
- Weigh the sample
- Enter the weight on the screen
- Repeat three times



Step 2: Calculate delivery results

Press 'Calculate Delivery Results'

Step 3: Refit the brewer

Refit the brewer and confirm it by pressing the button on screen. The machine will now home itself.

Test Espresso Flow Rate

Once the brewer has been refitted and the machine has homed itself, it will offer to make three espressos.

Step 1: Collect the espresso

Hold a cup under the delivery pipes. The machine will make three espressos and calculate the flow rate automatically.

Step 2: Check the espresso flow

The espresso should...

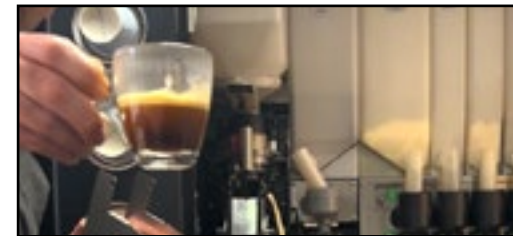
- Pour in a steady stream
- Not run too slowly
- Not spit
- Change from dark to blonde during extraction

If you are unhappy with the flow, cancel the process and return to the start of the Grinder Calibration.

Step 3: Check espresso quality

Using a glass espresso cup can help you check the result. A good espresso should...

- Look layered, like a mini Guinness
- Have a steady colour change
- Produce a compact coffee puck from the brewer



Step 4: Enter the flow rate

The machine will calculate two flow rate numbers and show them on the screen. Round these numbers up and enter them into the machine. The machine will then use these figures to keep the flow rate within range and produce consistent espressos.

Once the espresso is correct, calculate the absorption in the cup.

Calculate Absorption

Step 1: Open the brewer settings

Go to brewer settings

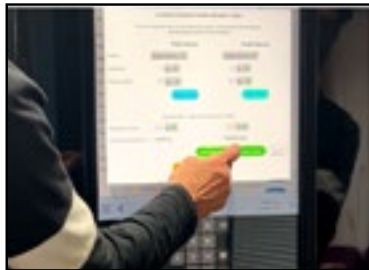
Step 2: Calculate absorption

Press 'Calculate Absorption' and select:

- Single espresso
- Double espresso

Step 3: Make and weigh each drink

- Make one single espresso
- Weigh it
- Enter the correct weight
- Make one double espresso
- Weigh it
- Enter the correct weight



Step 4: Confirm the calculation

Press 'Confirm'. The machine will recalculate the absorption for each drink. This ensures that future drinks dispense accurately.

- Single espresso: 30ml
- Double espresso: 60ml

Final Check

The machine is level

The door opens and closes smoothly

The kick plate is fitted

The top section is secure

The machine has 100mm clearance at the rear

Boilers and tanks have been commissioned

All ingredients have been calibrated

Grinder delivery has been calibrated

Espresso flow rate has been set

Absorption has been calculate

Your Autorista machine is now ready for use.

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make it happen

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