WATER VENDOR

OPERATOR MANUAL

MODEL 3551

TABLE OF CONTENTS

The Model and Serial numbers are needed for you to obtain quick service and parts information for your machine. The numbers are listed on the identification plate located on the back side of the cabinet of the machine.

Record the machine's details here:

MODEL NUMBER: **3551**

SERIAL NUMBER: _____

INTRODUCTION

1. The information contained in this service manual is applicable to the Water Vendor offering Chilled Still Filtered Water and typically fruit flavored drinks. The machine consists of a microprocessor controlled coin/bill-operated unit offering chilled filtered water and 2 flavored drinks in the standard configuration.

2. Cups from a cup drop mechanism are dispensed to contain the beverages.

3. Selections are made on 4 backlit selection buttons and an LCD display panel indicates status and beverage selection information.

4. The status of the machine may be monitored and the configuration altered by accessing a menu of program options using the external keypad. A number of sub-options are included under each option, the settings of which can be altered.

5. A feature of the machine is the moving dispense head which moves to a parked position away from the serving station after each beverage is vended, preventing the possibility of any residue from the previous delivery cycle dripping into the next one.

6. The machine requires a single-phase 120V electrical supply from a 10A outlet, and a potable cold water supply with a constant minimum pressure of 20 psi. These services connect to the machine through the rear of the cabinet.

7. Maintenance of the water machine must be undertaken only by **personnel who are authorized and suitably trained/qualified.**

8. The contents of this publication are presented for informational purposes only, and while every effort has been made to ensure their accuracy, they are not to be construed as warranties or guarantees, express or implied, regarding the products or services described herein or their use or applicability. The manufacturer reserves the right to modify the designs or specifications of such products at any time without notice.

SPECIFICATIONS

DIMENSIONS

HEIGHT: 72 inches (1830 mm)
DEPTH: 31 inches (762 mm)
WIDTH: 25 inches (635 mm)

SHIPPING WEIGHT

265 lbs (120.5 kg) – 2 Flavor
273 lbs (124 kg) – 3 Flavor

ELECTRICAL

120 Volts, 60 Hz, 2.6 Amps nominal

CUP CAPACITY

QUANTITY: Up to 400 (12 oz) cups
SIZES: 7 oz, 8 ¼ oz, 9 oz, 10 oz & 12 oz
Max. Diameter 3.2 inch (80mm)

OPERATING ENVIRONMENT

LOCATION: INDOOR USE ONLY
SOUND LEVEL: Produces less than 70 dB (A) during normal operation
TEMPERATURE: 46°F (8°C) - 90°F (32°C)

SAFETY WARNINGS

- **DISCONNECT / UNPLUG POWER TO THE MACHINE BEFORE SERVICING**. Dangerous voltages are exposed when any panel inside the cabinet is removed if power is supplied to the on/off switch.

- Installation and maintenance of the Chilled Water Vendor is to be undertaken only by **trained personnel** who are fully aware of the dangers involved and who have taken adequate precautions.

- **The Water Vendor must be electrically grounded (earthed). Do not tamper, modify or remove the ground pin from the power plug. Should the power cord or plug become damaged, a trained person from an approved service agent must perform the replacement using only factory approved parts. Do not ground (earth) the machine to the water supply pipe.**

- **Keep clear of the moving dispense arm whilst it is operating**.

- The Chilled Water Vendor is a heavy item. Ensure that sufficient personnel are available for lifting and transporting the machine. Use the proper lifting equipment and handling procedures.

- The Controller Board is fitted with a lithium battery. Abuse of this type of battery can lead to overheating, venting, explosion, release of potentially hazardous materials and spontaneous ignition. The lithium battery **must not** be charged by, or connected to, any other source of power. The battery **must not** be short-circuited or forced to discharge its stored energy. The battery **must not** be subjected to physical damage or overheating. **ONLY the Trained Technician should attempt controller board replacement!**

- Care must be taken to protect the Chilled Water Vendor from frost. Do not attempt to operate the machine if it becomes frozen. <u>Contact the nearest service agent immediately</u>. Do not restore the machine to operation until it has been checked and approved for use by the service agent.

- **Due to the moving parts involved in the operation of the Water Vendor, young children, the aged and the infirm should not be allowed to operate it unsupervised.**

GENERAL DESCRIPTION

Opening the vendor door via the key operated lock allows access to its internal components. Equipment inside the Water Vendor is arranged in two sections: Cabinet & Door. When the merchandiser door is open the **Operator** has immediate access to those items which he or she will be controlling or adjusting (Syrup Concentrate BIB's, Cup Carousel, Coin Mechanism, Waste Bucket, etc.). The remaining equipment (Chiller Unit, Electrical components), access to which is limited to the **Trained Technician,** are located behind secured panels.
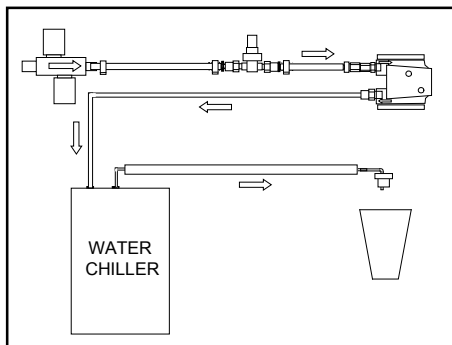
Door

The Cup Drop Assembly, Coin Mechanism, Control Board and Cup Station are fitted to the rear of the door. The Customer selection switches are on the door front panel.

The level sensor probe on the back of the door panel prevents the waste bucket from overflowing. When the level-sensor probe is activated the water supply is shut off and the machine is rendered inoperable until the waste container is emptied.
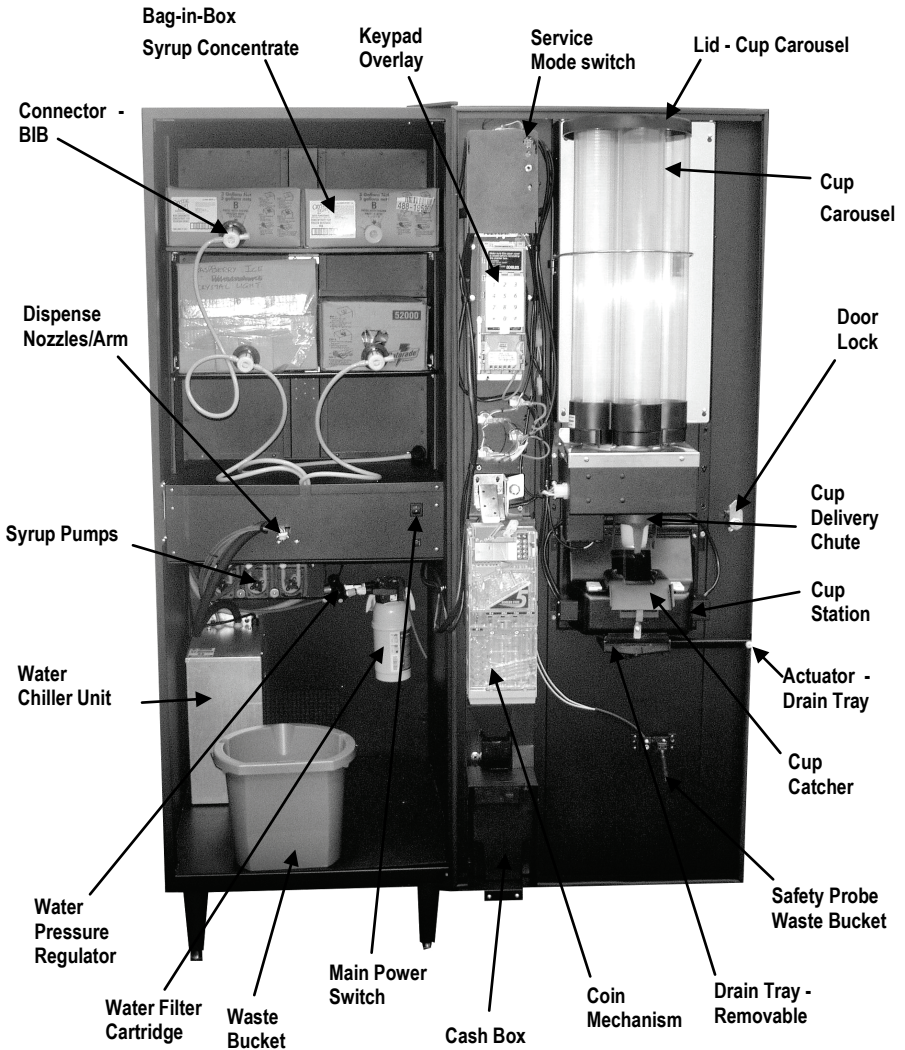
Cabinet

Water that is served for the drinks travels through the dual inlet control valve, the pressure reducing regulator, the double non-return device, the filtration unit and finally the chiller unit before entering the cup.

The syrup concentrates are located on shelves at 3 levels inside the cabinet. The moving dispense arm facilitates the cup being dropped vertically and prevents splashing by serving the beverage close to the cup

WATER CHILLER

MACHINE PARTS

Bag-in-Box
Syrup Concentrate

Keypad
Overlay

Service
Mode switch

Lid - Cup Carousel

Connector - BIB

Cup
Carousel

Dispense
Nozzles/Arm

Door
Lock

Syrup Pumps

Cup
Delivery
Chute

Cup
Station

Water
Chiller Unit

Actuator - Drain Tray

Cup
Catcher

Water
Pressure
Regulator

Safety Probe
Waste Bucket

Water Filter
Cartridge

Waste
Bucket

Main Power
Switch

Cash Box

Coin
Mechanism

Drain Tray - Removable

INSTALLATION

WARNING:	Disconnect or unplug power to the machine before servicing.

1. Servicing personnel must be familiar with the SAFETY WARNINGS listed in this manual before undertaking any installation or maintenance procedure on the Water Vendor. Any procedure which is found to be impractical, inadequate or inaccurate should be reported to the company for further investigation.

2. The information given in this section covers installation and maintenance procedures for the Water Vendor. Only authorized personnel who have knowledge or experience with the equipment, and using only the manufacturer's approved parts should carry out these procedures.

3. The requirements of proper hygiene in respect of food products must be maintained at every level of contact with the Water Vendor and the food products associated with it.

> **IMPORTANT**: **You are required to be aware of and adhere to all Federal, State, and Local laws regarding food handling and storage.** *NOTE: DO NOT use non-food safe lubricants or cleaners.*

SET-UP REQUIREMENTS

ELECTRICAL SUPPLY

- 110V, 60Hz, 10A fused (230V, 50Hz, 13A fused)

The electrical outlet and supply circuit must be dedicated and isolated before connecting power to the machine. The electrical outlet must be within 6 ft (2 m) of the machine. Preferably, the power outlet should be located behind the machine to prevent accidental damage or misuse.

WATER SUPPLY

The main potable water supply pressure must be between 20-120 PSI. The water outlet must have a shutoff valve so that the water supply to the vendor may be turned off during servicing. The water outlet should be located behind the machine to provide access.

LOCATION

WARNING:	The Water Vendor is a heavy item. Ensure that sufficient personnel are available for lifting and transporting the machine. Use proper lifting procedures and equipment.

The Vendor must be located close to the appropriate electrical and water outlets.

There must be a minimum of 4 inches (100mm) clearance between the rear of the cabinet and the wall to allow adequate ventilation. See **Figure 4a**.

If placing in a corner location, there must be at least 16 inches (406mm) of space to the right hand wall to allow the door to open properly.
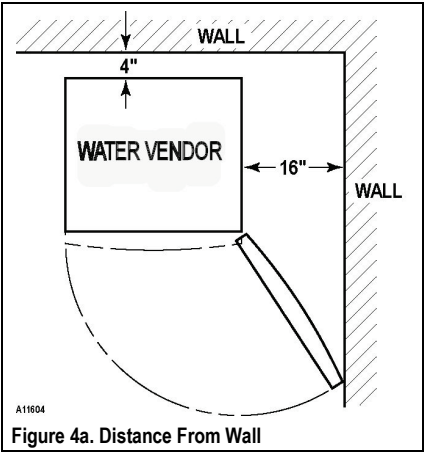
Figure 4a. Distance From Wall

LEVELING

The Water Vendor must be level for proper operation. Using a level as a guide turn the machine's leg levelers as needed until all levelers are touching the floor. If it is properly leveled, the merchandiser should not "rock" or "teeter" on any of the levelers. When the machine is level, the door can be opened to any position and not swing either way. Try the door at various open positions before deciding that the machine is leveled

CONNECT WATER

Before connecting the hose to the machine, flush the water supply system via the shutoff valve to remove any impurities which may have accumulated in the supply pipe or water hose.

The merchandiser's water inlet - a standard ¼" NPT female water hose connector - is located on the back of the machine. Remove the plastic protective cap. See Figure 4b. There is also a 3/8" Flare fitting supplied with the machine if this is preferred.

Connect the water supply hose to machine water inlet and ensure that all fittings are secure. Turn on the water supply at the shutoff valve and check for leaks both outside and inside of the machine.
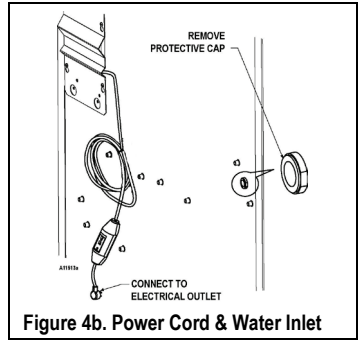
Figure 4b. Power Cord & Water Inlet

CONNECT ELECTRICAL

‣ Plug the Water Vendor power cord into a 110V, 60Hz, 12A (240V, 50Hz, 13A) supply socket. With the plug fitted to the socket, ensure that the cable is not stretched, distorted or hampered by any object.

CHECKLIST

It is *essential* that the technician responsible for installing and commissioning the machine ensures the following:

1. The electrical supply is correctly and safely connected

2. The water supply qualifies as 'drinking water'

3. Flush the water supply prior to connecting-up to the machine to remove any residual debris.

4. All covers, panels and access doors are in place and secured, and the machine is in a SAFE condition.

5. The Operator is familiar with the SAFETY PRECAUTIONS for the machine.

6. The Operator appreciates the importance of hygiene and regular cleaning of the merchandiser.

COMMISSIONING

1. Install the new water filter cartridge as recommended in the filter installation instructions.

2. Turn ON the main power switch located on the bulkhead inside the cabinet. The control system will power-up and the compressor in the water chiller unit will start & run.

3. Enter the Service Mode and flush water through the system until the waste bucket is half full.

4. Ensure that the correct flavor labels have been installed in the lens of the selection buttons

5. Install the syrup concentrate BIB's as per the recommendations below:
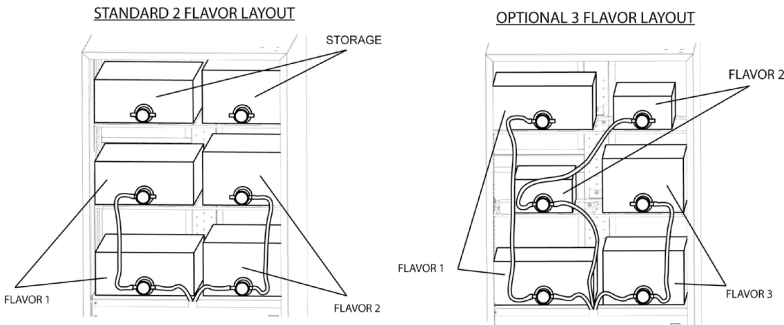
6. Using the Service Mode functions purge each syrup through until there is no air left in the lines

7. Ensure that the waste level probe locates correctly into the waste bucket when the door is closed.

ADJUSTING/CHECKING CUP RING SETTING

IMPORTANT: Your Water Vendor has been factory-set to use 12oz. plastic cold beverage cups. The machine can also be set up to use 7, 8.25, 9 or 10oz. cups. If you are not using 12oz. cups, you must readjust the machine before use. This is a 2-part procedure. **Both Programming the Cup Size and adjusting Cup Dispensing Ring must be accomplished.**

. Follow the instructions below to adjust or check the setting for the cup rim diameter.

1. Remove the cup storage carousel by lifting upwards on the base evenly at the 9 & 3 O'clock position. Note: Spread your fingers to hold any remaining stacks of cups inside the carousel

2. Remove any remaining cups.

3. Place 1 cup in the cup dispensing ring to understand whether ring setting needs increasing or decreasing (see fig. 8b).

4. While facing the back of the door, find the cup dispenser adjustment screw located on the underside center of the cup dispenser unit. Use a Phillips screwdriver to loosen the screw. **DO NOT** remove the screw (see **Figure 8a/b**)

   4a. Adjust the cup mechanism back and forth so that the underside of the cup rim rests on the top surface of the circular cams and the side walls of the cup are snug against the inside wall of all 5 the cams (see **Figure 5b**).

   4b. Using a finger push the cup from the underside of the base so that it moves up and down and freely comes to rest in the position described above. If it does not or if it falls through the mechanism go back to step 3a.

   4c. Re- tighten the screw. See **Figure 5a**.

5. Put a stack of cups in the tube to the left of the cup ring. Using Service Mode test the 'cup drop', the carousel should advance and the stack of cups will fall into the cup ring.

6. Make 5 or 6 cup drop tests to be sure the setting made is successful. If not, return to step **3**.

DECREASE (–)

INCREASE (+)

A11846

TIGHTEN   LOOSEN
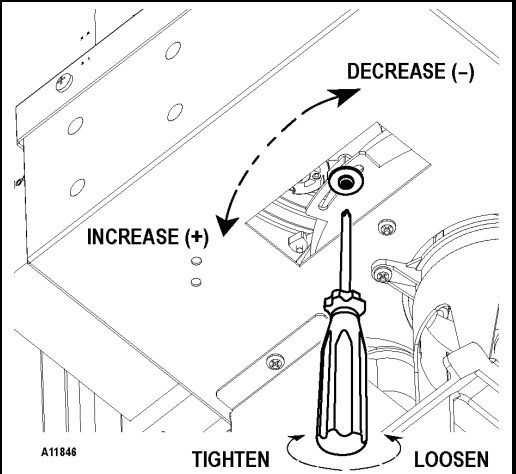
Figure 5a. Cup Rim Diameter Adjustment

←WRONG→

CUP

CAM OPENING TOO TIGHT.
CUP NOT SEATED ON MECHANISM.

←WRONG→

CUP

CAM OPENING TOO WIDE.
MAY CAUSE CUP TO RELEASE EARLY OR
JAM WHEN A FULL CUP STACK IS
LOADED AUTOMATICALLY.

←CORRECT→

CUP

CUP LIP SEATED CORRECTLY
ON CAM SURFACE

A11596a
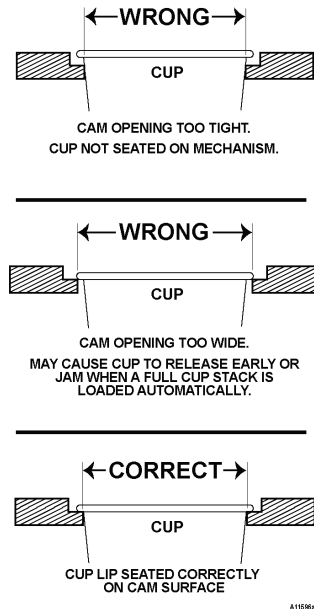
Figure 5b. Cup Position In Mechanism

KEYPAD (HIDDEN)

Under the display on the front of the door there is the graphical user instruction panel. This also serves as a service and programming keypad. Once the service mode button on the control board is pressed the keypad becomes active and can be used for programming purposes.

The machine is supplied with a 'clinging' keypad overlay which can be found in the service pack. Apply this to the user instruction panel so the keys can be readily identified & located, see below:
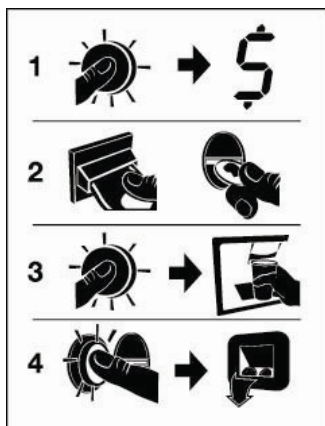
User Instruction Panel   **Keypad Overlay**
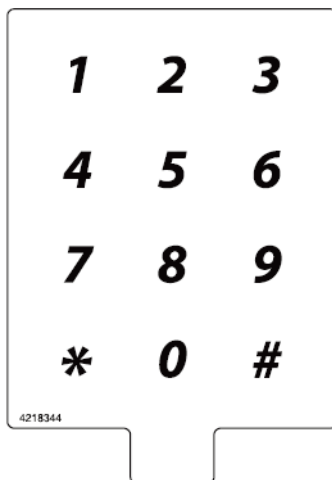
PROGRAMMING & TEST FUNCTIONS

Once in service mode all of the control functions can be accessed and used, these are the main menu headings:-

1)   TUBE FILL & COIN DISPENSE

2)   TEST/PURGE

3)   PAYMENT OPTIONS

4)   CONFIGURATION SETTINGS

5)   SET PRICES

6)   ACCOUNTING

7)   TEST VEND

8)   ADVANCED OPTIONS

9)   SPARE

10)   DIAGNOSTICS

4•0•5 PROGRAMMING CUP SIZE

NOTE: Apply the numeric overlay onto the instruction panel
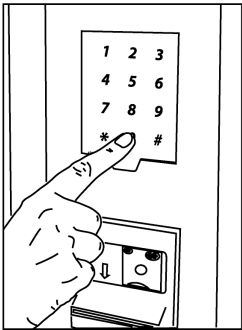
	STEP	DISPLAY
1	Press the 'Service Mode' ⬛ button on the control board	(Motor Count)
2	Press **4**	Password: Configuration
3	Enter Password (default 2314)	Configuration
4	Press **0**	Options
5	Press **5**	Cup size: (current size) * - exit # - edit
6	Press **#** followed by: 1 = 7oz, 2 = 8oz, 3 = 9oz, 4 = 10oz, 5 – 12oz	Cup Size: new size * - exit # - save
7	Press **#** to save	Cup size: (current size) * - exit # - edit
8	Press **✱** 4 times to exit	Back to sales mode

5 SET PRICES

Apply the numeric overlay onto the instruction panel .

Note: Price range - $0.00 - $655.35

1 ITEM – by individual selections

2 ALL – All sections

3 COUPONS – see programming manual

4 TOKEN – see programming manual

	STEP	DISPLAY
1	Press the 'Service Mode' ⬛ button on the control board.	(Motor count)
ALL		
2	Press **5**	Pricing
3	Press **2**	All Items: (Current Price) * - exit # - save
4	Enter desired price, press **#** to save	All Items: (New Price) * - exit
5	Press ✱ 4 times to exit	Back to sales mode
OR, BY ITEM		
2	Press **5**	Pricing
3	Press **1**	Item: --- $0.00 * - exit
4	Enter Selection Number & Price	Item: xxx $new price * - exit # - next
5	Press **#** to save, the program will automatically go to the next selection number	Item: xxx $current price * - exit # - next
6	Repeat steps 3 & 4 until all desired prices are set	
7	Press ✱ 4 times to exit	Back to sales mode

FILL CUP CAROUSEL

1. Assuming the cup ring setting has been completed, remove the carousel lid and continue to fill the remaining cup tubes in a counterclockwise direction from the cup ring stack.

    NOTE: DO NOT ATTEMPT TO TURN THE CAROUSEL BY HAND
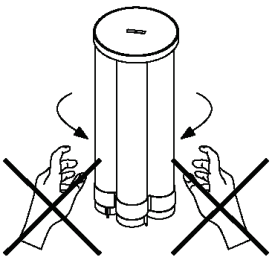
2. Make an opening in the base of the cup sleeve packaging, whilst preventing the cups from coming out of the protective sleeve, offer the stack of cups to the tube and allow the cups to fall into the tube whilst holding the top of the sleeve and avoiding any contact between your hand and the cups.
    If preferred, the individual cup tubes can be removed, filled with cups and the tubes subsequently replaced.

3. Replace the carousel lid.

    NOTE: The carousel can hold up to 425 x 12oz cups

4.1   DRINK RECIPE ADJUSTMENT

SET-UP

The factory default selection configuration is as follows:

2 FLAVORS:	**3 FLAVORS:**
Selection Button 1 = Chilled Water	Selection Button 1 = Chilled Water
Selection Button 2 = Chilled Water	Selection Button 2 = Chilled Water + Syrup Flavor 1
Selection Button 3 = Chilled Water + Syrup Flavor 1	Selection Button 3 = Chilled Water + Syrup Flavor 2
Selection Button 4 = Chilled Water + Syrup Flavor 2	Selection Button 4 = Chilled Water + Syrup Flavor 3

The DEAFULT recipe settings are for 12oz cups with syrup concentrates with a ratio of approx. 5:1

The adjustable drink recipe parameters are:

1. Syrup Designation:

    0 = Water only

    1 = Syrup 1

    2 = Syrup 2

    3 = Syrup 3

2. Water Delay (Delay before the water starts being dispensed after the dispense arm has reached the delivery position)

3. Water Run (The duration of the water dispense time)

4. Syrup Delay (Delay before the syrup starts being dispensed after the dispense arm has reached the delivery position)

5. Syrup Run (The duration of the syrup dispense time)

6. End of Vend Delay (The pause between the end of the water dispense and the dispense arm starting to retract)

MAKING CHANGES TO THE DRINK RECIPES

Changes to the drink volumes and mix ratios can be achieved within the Configuration Menu as indicated below:

	STEP	DISPLAY
1	Press the 'Service Mode' ⬛ button on the control board	(Motor Count)
2	Press ④ for Cofiguration	Password:
3	Enter Password (default 2314)	Password: xxxx
4	After correct code entered	Configuration
5	Press ①	Drink Recipes

6	Enter the Selection/Recipe Number (1, 2, 3 or 4)
	  1 = Selection Button 1
	  2 = Selection Button 2
	  3 = Selection Button 3
	  4 = Selection Button 4
		Selection Button #

7	Enter the Recipe Step Number (1 – 6)
	  1 = Syrup Designation
	  2 = Water Start Delay
	  3 = Water Run
	  4 = Syrup Start Delay
	  5 = Syrup Run
	  6 = After Dispense Delay
		Description of Recipe Step

8	Press # to view the value	XXX.X * - exit # - edit
9	Press # to edit the value (Cursor flashing on 1st digit) Enter the new full 4 digit number	XXX.X * - delete # - save
10	Press # to save when complete	XXX.X * - exit # - edit
11	Press * to exit/step back	Selection Button #
12	Repeat the above steps to continue making changes or press * repeatedly to exit	N/A

TEST/PURGE MODE

In the Test/Purge mode it is possible to flush water, purge/prime the syrup lines and test a number of other facilities as follows:-

Water Flush - After sanitizing the dispense nozzle the Water Flush facility should be used to rinse away any residual sanitizing solution.

Syrup Purge - When installing a new concentrate bag in box the Syrup Purge facility should be used to prime the lines.

Cup Drop - After setting the cup ring for a different size cup or for generally testing the cup drop mechanism the Cup Test facility can be used to check for the correct operation.

Dispense Arm – The arm can be driven in/out to check for clearances etc.

Carousel Motor – The carousel motor can be switched ON/Off to check for correct operation.

Motor Count – A control system check to ensure all motors are in-circuit

	STEP	DISPLAY
1	Press the 'Service Mode' ⬛ button on the control board	(Motor Count)
2	Press ②	TEST/PURGE
3	Enter the # of the function required: 1 = Syrup 1 Purge (3 seconds) 2 = Syrup 2 Purge (3 seconds) 3 = Syrup 3 Purge (3 seconds) 4 = Cup Drop Test (single drop) 5 = Drive Dispense Arm Out 6 = Drive Dispense Arm In 7 = Drive Carousel Motor 9 = Motor Count 0) = Water Flush (3 seconds)	Description of Operation * - exit
4	After operation	TEST/PURGE
5	Press ✱ to exit	(Motor Count #)

DRIP PREVENTION & WASTE SENSOR

DRIP PREVENTION

On the underside of the cup station there is a pivoting waste tray. When the door is closed the striker arm pushes the waste tray upwards at the front. This biases any liquid waste to the rear which exits into the waste bucket below.

When the door is opened the front of the tray lowers which biases any residual liquid waste to the front of tray away from the exit at the rear.
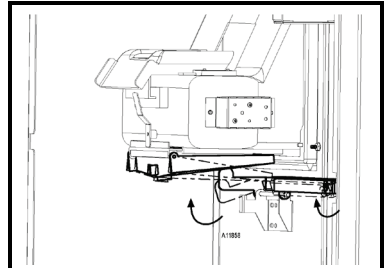
Drip Prevention

WASTE SENSOR

The waste probe can be found projecting from the lower part of the door. When the door is closed the flexible probe automatically slides over the top edge of the bucket. If the bucket fills with liquid and the 2 probes are immersed in water the control system will prevent the machine from being used and will display the message:

OUT OF SERVICE
WASTE BUCKET FULL
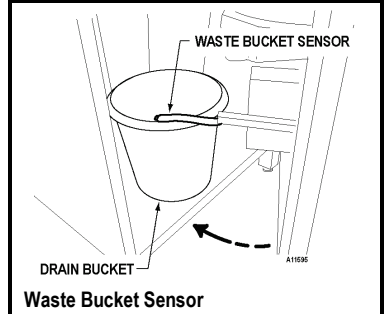
Waste Bucket Sensor

DAILY/WEEKLY CLEANING PROCEDURES

Hygiene

The highest standard of personal hygiene is essential for a water vendor operative. Hair & clothing must be neat & clean. Hands & finger nails must be washed thoroughly before any work commences in the drink preparation areas. Jewelry worn should be kept to a minimum.

An operative who is suffering from cuts, sores or any form of illness must inform their supervisor before commencing any work in the drink preparation area.

Safety

All cleaning tasks should be undertaken with the machine Switched OFF by means of the main power switch located in the cabinet on the front face of the lower shelf bulkhead.

Recommended items required

Disposable non-linting clothes ('contact' & 'external')

Clean disposable gloves

Spray bottle with a suitable sanitizing solution

Small Bottle Brush – for scrubbing interior of water/syrup nozzles

A cleaning bucket

Exterior:

Cleaning agent for removing stubborn stains

Glass cleaner or similar for cleaning the plastic screens

Interior:

A sanitizer for cleaning & disinfecting

Some Do's & Don'ts:

- Do not use metal scrapers
- Do not put any of the machine internal parts on the floor
- Do not take water for cleaning from a bathroom area
- Always wear protective gloves when using cleaning agents
- Always use the correct cleaning agent for the application & follow the manufacturer's instructions
- Separate clothes should be used to clean specific areas of the machine parts. **These clothes should be kept separated in re-sealable bags**

The '**CONTACT**' cloth should be used on areas of the machine that come into contact with drink preparation:

Delivery Tubes/Nozzles	Cup Chute
Dispense Arm	Cup Carousel
Connectors – Bag-in-Box	Cup Station

The '**EXTERIOR'** cloth should be used on other internal/external areas of the machine:

Liquid Waste Bucket	Coin Changer & Validator
Cabinet Floor	All other internal surfaces

Daily/Weekly Routine

Use a Bag-in-Box style cleaning solution to simplify the cleaning procedure. A cleaner such as 'BevClean'

(http://www.bevclean.com) available in a 3 gallon bag-in-box, connects directly to your bag-in-box system:

Cleans BIB connectors

Cleans syrup pump tubes

Cleans nozzles

Cleans the walls of beverage tubing

Note: Follow the manufacturers recommended cleaning procedures.

❖ Scrub the open end of water and syrup nozzles both internally and externally using a bottle brush (p/n 4218427) and a suitable sanitizing solution (50-200ppm of Chlorine)

❖ Clean the beverage lines, pumps and connectors as recommended by the cleaning solution manufacturer

❖ Following the above procedures the lines should be thoroughly purged to remove all traces of the sanitizer
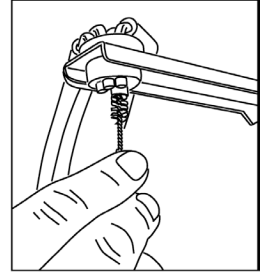
❖ When changing a Bag-in-Box to replace it always wipe down/clean the shelf

❖ Half fill the cleaning vessel/bucket with clean hot water and add the recommended amount of sanitizer

❖ Rotate the stainless steel catch/retainer & remove the plastic cup catcher molding and the drain tray/grill from the underside of the cup station and place in the cleaning vessel/bucket

❖ Clean the cup chute

❖ Spray some sanitizer on the internal surfaces of the cup station and clean both internally & externally

❖ Wipe down the external surfaces of the cup carousel & lid

❖ Clean & refit the plastic cup catcher & drain tray/grill

❖ Wipe down/clean internal surfaces of door

❖ Wipe down/clean internal surfaces of cabinet

7   TAKING A TEST VEND

The test vend facility allows drinks to be vended without having to make a payment.

STEP	DISPLAY
1	Press the 'Service Mode' ⬛ button on the control board	(Motor Count)
2	Press ⑦	Item: _ _ _ * - exit
3	Press the desired selection button (which will start the vend)	Item: 0 X X * - exit
5	Press ✱ to exit	Motor Count #

1   TUBE FILL/ DISPENSE COINS
TUBE FILL

Tube Fill counts coins as they are deposited and shows the dollar amount.

STEP	DISPLAY
1.	Press Service Mode Button ⬛	(Motor Count)
2.	Press ① and begin depositing coins	At least 15 of each denomination
3.	Press ✱ 2 times to exit	(Sales Mode)

TUBE DISPENSE

Pays out coins from the coin mech coin tubes.

This mode will also display the current quantity of coins in the coin mech tubes.

STEP	DISPLAY
1.	Press ① to dispense dollar coin	$1.00/coins
2.	Press ② to dispense quarters	0.25/coins
3.	Press ③ to dispense dimes	0.10/coins
4.	Press ④ to dispense nickels	0.05/coins
5.	Press ✱ 2 times to exit	(Sales Mode)

Note: For dispensing more than a 4 denomination coin mech. use keys greater in the same sequence as shown above.

3 PAYMENT OPTIONS

1) Force Vend
2) Bill Escrow
3) Multivend
4) Free Vend
5) Fast Change
7) POS Message Enable
9) Reserved – (keypad Backlight)

3.1 FORCE VEND

This option will force the customer to complete a purchase once they have deposited money of any form.

	STEP	DISPLAY
1.	Press Service Mode Button 🔲	(Motor Count)
2.	Press ③	Options
3.	Press ① to view current setting	Force Vend (current) *-exit 1-edit
4.	Press ① to toggle ON or OFF	Force Vend (current flashing) *-exit #-save
5.	Press ⌗ to save setting	Force Vend (new) *-exit 1-edit
6.	Press ✱ 3 times to exit	(Sales Mode)

3.2 BILL ESCROW

This option allows the last bill accepted to be returned, provided the bill acceptor is capable of such a feature.

	STEP	DISPLAY
1.	Press Service Mode Button 🔲	(Motor Count)
2.	Press ③	Options
3.	Press ②	Bill Escrow (current) *-exit 2-edit
4.	Press ② to toggle ON or OFF	Bill Escrow (new flashing) *-exit #-save
5.	Press ⌗ to save setting	Bill Escrow (new) *-exit 2-edit
6.	Press ✱ 3 times to exit.	(Sales Mode)

3.3 MULTI VEND

This option allows the customer to purchase more than one product if enough credit has been deposited.

When this option is active, any credit remaining after a vend is *not* automatically returned. At this point, the customer has the option of:

- Making another selection if there is sufficient credit.
- Depositing more money (cash credit from a changer or bill acceptor); or
- Press coin return to receive remaining credit.

	STEP	DISPLAY
1.	Press Service Mode Button ⬛	(Motor Count)
2.	Press ③	Options
3.	Press ③	Multivend (Current Setting) *-exit 3-edit
4.	Press ③ to toggle ON or OFF	Multivend (Choice Flashing) *-exit #-save
5.	Press # to save setting.	Multivend (New Setting) *-exit 3-edit
6.	Press ✱ 3 times to exit.	(Sales Mode)

Notes:

1) *After 5 minutes any credit that is left on the display will disappear.*
2) *For card reader sessions, the **Multi-vend** feature will function only if the card reader supports multiple vend capability.*

3.4 FREE VEND

This option allows you to set **all selections** to Free Vend. When free vend is enabled every product can be vended at no cost, no money will be accepted, the message "free on us" will be displayed

	STEP	DISPLAY
1.	Press Service Mode Button ⬛	(Motor Count)
2.	Press ③	Options
3.	Press ④	Free Vend (current) *-exit 4-edit
4.	Press ④ to toggle ON or OFF	Free Vend (choice flashing) *-exit #-save
5.	Press # to save setting.	Free Vend (New Setting) *-exit 4-edit
6.	Press ✱ 3 times to exit	(Sales Mode)

3.5 FAST CHANGE

Fast Change allows the vending machine to give change immediately after the customers makes a selection.

NOTE: If **Fast Change** is ON, it will override the Multi Vend feature.

	STEP	DISPLAY
1.	Press Service Mode Button ⬛	Motors (--)
2.	Press ③	Options
3.	Press ⑤	Fast Change (Current Setting) *-exit 5-edit
4.	Press ⑤ to toggle ON or OFF	Fast Change (Choice Flashing) *-exit #-save
5.	Press # to save setting.	Fast Change (New Setting) *-exit 5-edit
6.	Press ✱ 3 times to exit	(Sales Mode)

3.7 POINT OF SALE MESSAGE (pos)

Turn OFF (or ON) the default scrolling display message.

NOTE: This does not affect the programmed POS message

	STEP	DISPLAY
1.	Press Service Mode Button ⬛	Motors (X)
2.	Press ③	Options
3.	Press ⑦	POS Message (Current Setting) *- exit 7- edit
4.	Press ⑦ to toggle ON or OFF.	POS Message (Choice Flashing) *- exit # - save
5.	Press # to save setting.	POS Message (New Setting) *- exit 7- edit
6.	Press ✱ 3 times to exit.	(Sales Mode)

4.2 TIME/DATE

Sets the time and date for timed operations. The following submenus are available:

- ❖ Time
- ❖ Date
- ❖ Daylight Savings

4.8.2 TIME

Time Setting - This menu controls and displays the current time of day. The display will show a 24 hour format:

Examples:

8:05 a.m. = TIME O8.O5

01:15 p.m. = TIME 13.15

11:45 p.m. = TIME 23.45

	STEP	DISPLAY
1.	Press Service Mode Button ▣	(motor count)
2.	Press ④	Configuration
3.	Press ②	Date/Time
4.	Press ① for Time menu	(Current Time) *- exit # - edit
5.	Press # to edit	09:00:25 *- del # - save
6.	Press # to save	(New Time) *- exit # - edit
7.	Press ✱ 4 times to exit	(Sales Mode)

4.2.2   DATE

STEP	DISPLAY
1. Press Service Mode Button ⬛	(motor count)
2. Press ④	Configuration
3. Press ②	Date/Time
4. Press ②	(Current Date) *- exit # - edit
5. Press ⌗ to edit date	MM/DD/YYYY *- del # - save
6. Enter Date	(New Date) *- del # - save
7. Press ⌗ to save.	(New Date) *- exit # - edit
8. Press ✱ 4 times to exit	(Sales Mode)

4.2.3   ZONE & DAYLIGHT SAVINGS

This menu controls and displays the currently active daylight savings rule

STEP	DISPLAY
1. Press Service Mode Button ⬛	(motor count)
2. Press ④	Configuration
3. Press ②	Date/ Time
4. Press ③ for Daylight Savings menu	DST (Current Setting) *- exit 3- edit
5. Press ③ to toggle between settings (North America, OFF, Australia, Europe)	DST (Choice Flashing) *- exit # - save
6. Press ⌗ to save	DST (New Setting) *- exit 3- edit
7. Press ✱ 4 times to exit	(Sales Mode)

4.3   INHIBIT DRINK SELECTION

This menu facilitates the ability to independently disable each selection. This can useful in the event that a syrup concentrate is not available or a pump part has failed.

STEP		DISPLAY
1.	Press Service Mode Button ⬤	(motor count)
2.	Press ④	Configuration
3.	Press ③	Drink Inhibit
4.	Press 1 - 4 to select drink to be inhibited: 1 = Selection 1 2 = Selection 2 3 = Selection 3 4 = Selection 4	Selection ✕ ON * - exit 1 - edit
5.	Press ✕ to toggle setting to OFF	Selection ✕ OFF *- exit # - save
6.	Press ⑦ to save	Selection ✕ ON *- exit X - edit
7.	Press ✱ 4 times to exit	(Sales Mode)

4.4   TIMED ACTIVITIES

4.4.1   DISCOUNT

This menu will access the following sub-menus that allow the vending machine (controller) to charge a different price for selections at different times and on different days:

Settable Fields:

- Item
- All
- Start Time
- Day
- Stop time
- Value (to be subtracted)
- Enable ON/OFF

4.4.1.1 DISCOUNT BY ITEM

Note: All Items (4.4.2) Must be turned to **OFF**

STEP	DISPLAY
1. Press Service Mode Button ▣	Motors (- -)
2. Press ⑦	Password
3. Enter Password (default 2314)	Advanced
5. Press ①	Discount
6. Press ① then enter Item Number	Item: --- *- exit
7. Press ①	Item: XXX (Current Status) *- exit 1- edit
8. Press ① to toggle Item ON	Item: XXX (Choice Flashing) *- exit # - save
9. Press ⑧ to save	Item: XXX (New Status) *- exit 1- edit
10. Press ✱ twice then press ④ to enter Day menu	Day
11. Press ①	Every Day (Current Status) *- exit 1- edit
12. Press ① to toggle Everyday ON/OFF (To set individual days Everyday must be OFF)	Every Day (Choice Flashing) *- exit # - save
13. Press ⑧ to save	Every Day (New Status) *- exit 1- edit
14. Press ② to toggle Mon. ON/OFF	Mon ON/OFF
15. Press ⑧ to save	Mon ON
Press number 3-8 to complete the other days of the week	
16. Press ✱ 2 times to exit to Discount menu	Discount
17. Press ⑤	Start Time
18. Press ⑤	(Current Time) *- exit # - edit
19. Press ⑧ then enter New Time	(New Time) *- exit # - save
20. Press ⑧ to save	(New Time) *- exit # - edit

{DISCOUNT BY "ITEM" CONT.}		DISPLAY
21.	Press ✱ to exit	Start Time
22.	Press 6	Stop Time
23.	Press 6	(Current Time) *- exit # - edit
24.	Press # then enter New Time	(New Time) *- exit # - save
25.	Press # to save	(New Time) *- exit # - edit
26.	Press ✱ 2 times to exit to Discount menu	Discount
27.	Press 7 then enter Disc. Value	Discount (Current Price) *- del # - save
28.	Press # to save	Discount (New Price) *- exit
29.	Press ✱ 2 times to exit to Discount menu	Discount
30.	Press 9	Enable (Current Status) *- exit # - edit
31.	Press 9 to toggle Enable ON/OFF	Enable (Choice Flashing) *- exit # - save
32.	Press # to save	Enable (New Status) *- exit # - edit
33.	Press ✱ 4 times to exit	(Sales Mode)

4.4.1.2 DISCOUNT "ALL"

	STEP	DISPLAY
1.	Press Service Mode Button ⬛	Motors (- -)
2.	Press 7	Password
3.	Enter Password (default 2314)	Advanced
4.	Press 1	Discount
5.	Press 2	All Items (Current Status) *- exit 3- edit
6.	Press 2 to toggle All ON/OFF	All Items: (Choice Flashing) *- exit # - save

DISCOUNT ALL CONTD.		DISPLAY
7.	Press # to save	All Items (New Status) *- exit 3- edit
8.	Press ✱ to exit to Discount	Discount
9.	Press 4 to enter day menu	DAY
10.	Press 1	Every Day (Current Status) *- exit 1- edit
11.	Press 1 to toggle Every Day ON/OFF (To set individual days turn Every Day OFF)	Every Day (Choice Flashing) *- exit # - save
12.	Press # to save	Every Day (New Status) *- exit 1- edit
13.	Press 2 to toggle Mon. ON/OFF	Mon (Choice Flashing) *- exit 2- edit
14.	Press # to save	Mon (New Status)
	Press number 3-8 to complete the other days of the week	
15.	Press ✱ 2 times to exit to Discount menu	Discount
16.	Press 5 2 times	Start Time 00:00
17.	Press # then enter Time	(New Time)
18.	Press # to save	(New Time)
19.	Press ✱ to exit to Start Time	Start Time
20.	Press 6 2 times to enter Stop Time menu	Stop Time 23:59
21.	Press # then enter Time	(New Time) *- del # - save
22.	Press # to save	(New Time) *- exit # -edit
23.	Press ✱ 2 times to exit to **Discount** menu	Discount
24.	Press 7 to enter Disc. Value	Discount (Current Price) *- del # - save
25.	Press # to save	Disc. $0.50

	STEP	DISPLAY
26.	Press (✱) 2 times to exit to discount menu	Discount
27.	Press (9)	Enable (Current Status) *- exit 9- edit
28.	Press (9) to toggle enable ON/OFF	Enable (Choice Flashing) *- exit # - save
29.	Press (#) to save	Enable (New Status) *- exit 9- edit
30.	Press (✱) 5 times to exit to Sales Mode	Sales Mode

4.4.2   SHUTDOWN

This option allows the controller to shut down individual selections or all selections based on four (4) time-of-day intervals. If the time falls within one of these intervals and all selections have been st-up for shutdown then the message *VENDING OPERATION TO RESUME AT hh.mm* is displayed.

If a range of selections has been chosen for shutdown that does not encompass the entire machine, the same message will display once every time the customer makes a selection that falls within the range.

Note:
*The correct time and date must be set so that the **SHUTDOWN** intervals work correctly. Also, for any given day these 4 time intervals may overlap one another. For each interval, the machine (controller) can be programmed from no days up to every day of the week on which the specified shutdown time intervals will be active.*

SHUTDOWN ALL

	STEP	DISPLAY
1.	Press Service Mode Button (■)	(motor count)
2.	Press (4)	Password
3.	Enter Password (default is 2314)	Configuration
4.	Press (4)	Timed Activities
5.	Press (2)	Shutdown
6.	Press (1) for Interval1 ((2) for Interval 2, etc.)	Interval1
7.	Press (3)	All Items: (Current Setting) *- exit 3- edit
8.	Press (3) to toggle All ON	All Items: (Choice Flashing) *- exit # - save

SHUTDOWN ALL cont.		DISPLAY
8.	Press (#) to save	All Items: (New Setting) *- exit 3- edit
9.	Press (*) to exit	Interval1
10.	Press (4) to enter day menu	Day
11.	Press (1) to toggle Every Day ON/OFF (To program individual days turn Everyday OFF)	Every Day (Choice Flashing) *- exit # - save
12.	Press (#) to save	Every Day (Current Status) *- exit 1- edit
13.	Press (2) to toggle Mon ON/OFF	Mon ON/'OFF
14.	Press (#) to save	Mon ON
Press number 3-8 to complete the other days of the week using steps 12-13		
15.	Press (*) 2 times to exit	Interval1
16.	Press (5)	Start Time
17.	Press (5)	(Current Time) *- exit # - edit
18.	Press (#) then enter New Time	(New Time) *- exit # - save
19.	Press (#) to save	(New Time) *- exit # - edit
20.	Press (*) to exit	Start Time
21.	Press (6) 2 times to enter stop time menu	Stop Time 23:59
22.	Press (#) to edit	(New Time) *- exit # - save
23.	Press (#) to save	(New Time) *- exit # - edit
24.	Press (*) 5 times to exit to sales mode	(Sales Mode)

7.8.1 SHUTDOWN BY ITEM

STEP	DISPLAY
1. Press Service Mode Button ⬤	(motor count)
2. Press ④	Password
3. Enter Password (default is 2314)	Configuration
4. Press ④	Timed Activities
5. Press ②	Shutdown
6. Press ① for Interval1	Interval1
7. Press ①	Item: --- *- exit
8. enter item number	Item: XXX (Current Status) *- exit 1- edit
9. Press ① to toggle ON/OFF	Item: XXX (Choice Flashing) *- exit # - save
10. Press ⓘ to save	Item: XXX (New Status) *- exit 1- edit
11. Press ✱ to enter another item or press ✱ 2 times for Interval1 menu	Interval1
12. Press ④ to enter day menu	Day
13. Press ① to toggle Everyday ON/OFF (To program individual days turn Everyday OFF)	Everyday ON/OFF
14. Press ⓘ to save	Everyday ON
15. Press ② to toggle Mon ON/OFF	Mon ON/'OFF
16. Press ⓘ to save	Mon ON
Press number 3-8 to complete the other days of the week using steps 12-13	
17. Press ✱ 2 times to exit	Interval1
18. Press ⑤ 2 times to enter Start Time menu	Start Time 00:00
19.. Press ⓘ to edit	08:00
20. Press ⓘ to save	08:00
21. Press ✱ to exit	Start Time
22. Press ⑥ 2 times to enter Stop Time menu	Stop Time 23:59

SHUT DOWN BY ITEM cont.	DISPLAY
23. Press (#) to edit	10:00
24. Press (#) to save	10:00
25. Press (*) 2 times to exit to Interval menu	Interval1
26. Press (9) to toggle enable ON/OFF	Enable ON/OFF
27. Press (#) to save	Enable ON
28. Press (*) 2 times to edit Interval 2-4	Shutdown
29. Press (*) 3 times to exit	(Sales Mode)

4.4.4   AUTOMATIC FLUSH

This facility allows the machine to flush water out of the system to maintain freshness. There are 2 intervals that can be programmed. It is recommended a flush is set-up for the beginning of the day.

	STEP	DISPLAY
1.	Press Service Mode Button (■)	(motor count)
2.	Press (4)	Password
3.	Enter Password (default is 2314)	Configuration
3.	Press (4)	Timed Activities
4.	Press (4)	Water Flush
	Press (1) for Interval1	Interval1
5.	Press (4) (Days) 1=Every Day, 2=Mon, 3=Tues, 4=Wed, 5=Thu, 6=Fri, 7=Sat, 8=Sun & 9=Water Flush ON/OFF	Enter No. for the function desired e.g. '1' for all days
6.	Press # to save	Day
7.	Press (*)	Interval 1
8.	Press (5) 2 times to enter Start Time menu	00:00 *-exit #-edit
9.	Press (#) to edit (enter 0700 i.e. 7am)	07:00 *-del #-save

10.	Press ✱ 2 times	Interval 1
11.	Press ⑨ to toggle enable ON/OFF	Enable ON/OFF
12.	Press ⌗ to save	Enable ON
13.	Press ✱ 5 times to exit	(Sales Mode)

6 ACCOUNTING

Use this menu to gain access to menus that display or reset data for various types of cash and vend totals. Counts can be viewed by individual selections, or overall totals.

Historical totals: These are the counts since the initialization of the machine. They cannot be reset.

Resettable totals: These are totals since the last reset. These can be reset at any time. You have the option to reset just an item or the overall total.

Note: Clearing by item will only clear the item entered.

6.2   ACCOUNTING "TOTALS"

This menu displays the total sales value and total vend count

ACCOUNTING ALL	
STEP	**DISPLAY**
1. Press Service Mode Button ⬛	Motors (- -)
2. Press ⑥	Accounting
3. Press ③	All Items
4. Press ① History Count	Hist. Ct. 10
5. Press ② History Cash	Hist. Cash $10.00
6. Press ③ Resettable Count	Res. Count 10
7. Press ④ Resettable Cash	Res. Cash $10.00
8. Press ⑤ Clear Resettables	Hist. Card $0.00
13. Press ⑤ to confirm clear	Cleared
14. Press ✱ 4 times to exit	Sales Mode

Note: Confirming clear will clear ONLY the resettable counts for ALL ITEMS.

6.1   ACCOUNTING BY selection

STEP	DISPLAY
1. Press Service Mode Button⬛	Motors (- -)
2. Press **6**	Accounting
3. Press **1** then enter Item Number	Item: --- *- exit
4. Press **1** Hist. ct.	Hist Ct. 10
5. Press **2** Hist. cash	Hist Cash $10.00
6. Press **3** Reset. Ct..	Reset Ct. 10
7. Press **4** Reset. Cash	Reset. Cash $10.00
8. Press **5** to clear Resettables	Clear?
9. Press **5** to confirm clear	Cleared
10. Press **7** Reset. Card	Reset Card $0.50
11. Press ✱ to enter another Item or press ✱ 4 times to exit	

NOTES:

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