

# GLASSFRONT VENDING MACHINE

## **SERVICE MANUAL**

## **GVC1 CONTROLLER**

MODELS: GF12 - 3506/3506A GF19 - 3507/3507A GF35 - 3508/3508A

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# INTRODUCTION

This manual contains instructions, service and installation guidelines for the **Glass Front Snack** product line.

All **Glass Front Snack** models are equipped with an electronic control system. All programming of vend the vend functions, pricing and features are done at the controller. Changes can be made without any additional accessories or remote parts.

Selections can be priced individually from \$.05 to \$99.95 in five cent increments (US currency). When adapted to accept international or foreign currency, the maximum vend price will be 255 times the smallest denomination of coin being accepted.

Cash accountability records Total Cash transactions and Total Vend cycles performed by the vendor. Information for individual selections, complete rows or total machine can be compiled and used for inventory and ordering records.

Electrical malfunctions are recorded and displayed when the machine is placed in Service Mode. Non-functional motors or selections are indicated. Each selection has an individual motor. Functional selections will continue to operate if other motors become non-functional.

The vending sequence is "first-in, first-out" for each selection, eliminating the need for stock rotation to maintain fresh products in the vending area.

Read this manual thoroughly. Become familiar with the machine's components and features. The initial set-up of a vending machine is a very important step of insuring that the equipment operates in a trouble-free manner. Follow the instructions for the initial installation of the machine to avoid service problems and minimize set-up time.

Access to the service area of this machine should only be permitted to individuals having knowledge and practical experience of the machine, in particular as far as safety and hygiene are concerned. If you have any questions concerning the information in the manual, replacement parts or the operation of the vendor, then please contact your local distributor or:

VendNet 165 North 10th Street Waukee, IA 50263

Phone: (515) 274-3641 Parts Fax: (515) 274-5775 Sales Fax: (515)

# **SPECIFICATIONS**

## DIMENSIONS

MODEL	3506, 3506A	3507, 3507A	3508, 3508A
TYPE	GF12 Ambient	GF19 Ambient	GF35 Ambient
WIDTH	21 in. (53.3 cm)	28 in. (71.1 cm)	38 in. (96.5 cm)
WEIGHT	341 lbs. (155 kg)	391 lbs. (177 kg)	476 lbs. (1216 kg)
DEPTH	33.5 in. (87 cm)	30.12 in. (76.5 cm)	
HEIGHT	68 in. (173 cm)		

## **FACTORY CONFIGURATION**

TYPE	GF12	GF19	GF35	
SELECTIONS	12 Selections expandable to 18	19 Selections	35 Selections	

## **ELECTRICAL**

VOLTAGE	115 VAC	230 VAC
CYCLE	60 Hz 50 Hz	
AMPERAGE	1.2 Amps 0.6 Amps	
TRANSFORMER	24 VAC	

## COINAGE

MDB VERSION	
INTERNATIONAL	Any MDB validator, coin mechanism or card reader
DOMESTIC	

# **VENDOR OPERATION**

LOCATION	Suitable for indoor use only. This appliance is not suitable for installation on an area where a water jet could be used.
SOUND LEVEL	Produces less than 70dBA during normal operation.
RECOMMENDED OPERATING TEMPERATURE	Between 32° and 100° Fahrenheit (0° and 37.8° Celsius)

# UNPACKING

This machine was thoroughly inspected before leaving the factory and the delivering carrier has accepted this vendor as their responsibility. Note any damage or irregularities at the time of delivery and report them to the carrier. Request a written inspection report from the claims inspector to file any claim for damage. File the claim with the carrier (not the manufacturer) within 15 days after receipt of the machine.

Carefully remove the outside packing material so as not to damage the finish or exterior of the machine. Inspect the machine for concealed shipping damage. Report any damage hidden by the shipping material directly to the delivering carrier on a hidden damage report.

NOTE: If the power supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified individual in order to avoid hazard.

The model and serial numbers will be required in the event that you need to obtain service or parts for your machine. The numbers are on the identification plate located on the backside of the machine. Record the numbers on the space provided below. Refer to these numbers on all correspondence and inquiries about this vendor.

Remove the "Knock-A-Way support by placing a 2x6 under the vendor. Insert a large screwdriver or prying tool into the groove and split it in two. Turn the leveling screws as far as possible. See **FIGURE 1**.



SERIAL NUMBER:



### FIGURE 1. REMOVE SHIPPING SKIDS

# INSTALLATION

Position the vendor in its place of operation no further than nine (9) feet from the power outlet or receptacle and check that the door will open fully without interference. Leave at least six (6) inches of space between the back of the machine and any wall or obstruction for proper air circulation.

Level the vendor, making sure all levelers are touching the floor. The vendor **must** be level for proper operation and acceptance of coins through the coin mechanism.

Retrieve the keys to the vendor from the coin return cup. Open outer door and remove all internal packing material.

Consult local, state and federal codes and regulations before installation of the vendor.

# **GROUNDING (EARTHING) & ELECTRICAL**

# Refer to the Safety Manual and Installation Guidelines manual (P/N 4206816) that shipped in the service package with your machine.

Before connecting the vendor, the integrity of the main electrical supply must be checked for correct polarity, presence of ground (earth) and correct voltage. These checks should be repeated at six (6) month intervals with the routine safety electrical testing of the vendor itself.

If the receptacle is not properly grounded or polarized, you should contact a licensed electrician to correctly polarize and/or ground the receptacle to ensure safe operation.

A noise suppressor has been installed in this machine to compensate for any mains signal noise that could interfere with the normal operation of the controller.

For proper operation of any equipment utilizing electronically controlled components, the equipment should be placed on an isolated or dedicated noise free circuit, properly polarized and grounded.

Refer to Electrical Specifications on this sheet to determine circuit amperage and protection.

# LOADING PRODUCTS

To load products, lift the tray slighly and pull forward until the tray stops. The uppermost trays tilt for easier loading.

Load product from front to back making sure all items fit freely between the augers. Do no attempt to force oversize items or packages into the spaces. Do not skip a space. Place the product on the bottom of the compartment on the product augers with the label facing the front of the machine for easy identification by the customer. See **FIGURE 2**.

The size of the item being vending vended **must** be larger than the diameter of the auger being used to vend properly. Undersize items could cause vend problems. If the product does not fit the auger properly, use a different pitched auger. See Table 1 for augers available from your distributor or service entity.



### **FIGURE 2. LOADING PRODUCTS**

	PRODUCT			
ТҮРЕ	WIDTH (INCH)	THICK (INCH)	QTY	PART NUMBER
		0.50	30	4200272.103309
		0.66	24	4200272.102309
		0.94	18	4200272.101309
CANDY	2.75	1.19	15	4200272.100309
		1.50	12	4200272.104309
		2.03	9	4200272.105309
		3.09	6	4200272.106309
		1.19	15	4200272.109309
	5.50	1.50	12	4200272.108309
SNACK		1.81	10	4200272.107309
		2.62	8	4200272.111309
		2.69	7	4200272.110309

 TABLE 1. AVAILABLE AUGERS

# **AUGER & TRAY ADJUSTMENTS**

By **retiming the augers** and/or adding **product pushers**, difficult to vend items can be dispensed more dependably. By altering **tray spacing**, larger items can be vended. By changing the **tray configuration**, different product mixes can be accommodated.

# TRAY SPACING

The trays can be adjusted up or down in one inch increments to provide additional headroom for vending taller products. When increasing the height in one area, the same amount of room will be lost at the tray above or below the one being adjusted.

## **REMOVING A TRAY**

- 1. Pull out the tray to be removed until it stops.
- 2. Disconnect the tray harness and undo any clamps. See Figure 3 (A10075).
- 3. **GF12** Remove harness from slot in right side wall and disconnect harness plug.

**GF19 & GF35** - Disconnect the main harness from the tray plug.

- 4. Lift up on the front of the tray and pull slightly forward approximately 1/2 inch (1.5 cm) to clear tray stop.
- 5. Lift up on the rear of the tray and remove it from the vendor.

## **REINSTALLING A TRAY**

1. **GF12** - Place the back of the tray on the rails and lift up to clear the tray stops.

**GF19 & GF35** - Place the back of the tray on the rails by placing its rear rollers on the left and right rails and lifting up on the front of the tray as you push it back.

- 2. Slide tray into machine until it stops, lift up slightly on front of tray and push in to lock into detent position.
- 3. **GF12** Connect harness plug. Install harness tubing into slot in right-side wall.

**GF19 & GF35** - Connect the main harness to the tray plug. Re-clamp the main harness if necessary.

4. Test vend the tray to assure that the tray plug is properly seated and all motors are working.

# **PRODUCT PUSHERS**

Order product pushers p/n 4025748. Snaps on to end of auger. See Figure 3. Test vend and adjust if necessary.

# AUGER TIMING

The shape, size and thickness of product affects how well it falls off the tray. Most items can be vended successfully when the auger end is positioned at the 6 o'clock position. If vending problems occur with auger ends at the standard 6 o'clock position, adjust the drop off either with product pushers or by retiming the auger.

# **GF12 AUGER RETIMING**

- 1. Remove the tray from the vendor as previously described.
- 2. Remove the two screws from the top of the motor assembly. See Figure 4a.
- 3. Lift up slightly on the motor assembly.
- 4. Pull the auger away from the motor until the auger hug separates from the motor shaft.
- 5. Rotate the auger to the desired position and reinsert the hub into the motor.
- 6. Slide the motor assembly down, locating the tabs in the slots in the bottom of the tray. Be sure the rib in the tray is locked to the tabs of the auger coupling.
- 7. Reinsert the two screws into the top of the motor assembly. See Figure 4a.
- 8. Replace the tray in the vendor.

## GF19 & GF35 AUGER RETIMING

**GF19** and **GF35** can only be retimed to 12 o'clock (factory set at 6 o'clock) - only useful for very wide products. Use product pushers to retime end of auger.

- 1. Remove the tray from the vendor.
- 2. Pull hair pin clip holding auger to motor hub.
- 3. Rotate auger 180° degrees.
- 4. Replace hair pin clip through the auger and the motor hub.
- 5. Replace tray in the vendor.



## FIGURE 3. MOTOR & AUGER

# CHANGE TRAY CONFIGURATION

GF12 - Order the desired augers. See the Parts Ordering section of this manual.

- 1. Remove tray from the machine.
- 2. Remove motor assembly as described in Retiming GF12. See Figure 4a.
- 3. Remove augers.
- 4. If necessary, remove motors from motor assembly. Retain the screws.
- Move the dividers as 5. necessary.
- 6. Move motors if necessary.
- 7. Insert augers.
- 8. Replace motor assembly as described in Retiming GF12.
- Replace tray in the 9. machine.
- 10. Test vend new configuration.

GF19 & GF35 - Augers cannot be changed but Snack and Candy trays are interchangeable. Order the desired trays from the Parts Department. See the Parts Ordering section of this manual.

To change from one tray type to the other, the tray side rails must be moved forward or back in slots in side walls.

- 1. Remove the tray from the machine.
- 2. Unscrew the screw holding the rail to the side wall.
- 3. Slide the rail forward (for a snack tray) or back (for a candy tray).
- Install the screw 4. to hold the rail in place.
- 5. Install the replacement tray in the machine.
- Attach the main 6. harness to the tray plug.
- 7. Test vend the entire tray.



FIGURE 4b. GF19 & GF35 **TRAY HARNESS CONNECTIONS** 



FIGURE 4a. GF12 **TRAY HARNESS CONNECTION** 



# **CONTROLLER FUNCTIONS**

This vending machine is equipped with a GVC1 Controller.

# SALES MODE

The machine automatically defaults to Sales Mode after it is turned on. The vendor accepts deposits, pays out change and dispenses product to the customer.

## **DISPLAY CREDIT**

If credit has not been established and a selection is made, then the price for that selection is displayed briefly. When money or credit is accepted, then the amount of credit is displayed. If the payout tubes in the coin mechanism are below the low-level sensors, the indicator light "USE EXACT CHANGE" will light up.

### **MAKE SELECTION**

If a selection is made and the accumulated credit is greater than or equal to the price of the selection, then a vend attempt will take place. If credit is less than the selection price, the price is displayed and will flash.

## **VEND CYCLE**

The normal home-switch-vend cycle will be used. Both the vend motor and a vend timer are started.

- The selection motor rotates to the home-switch position.
- If there is a home-switch signal, then the vend is considered successful.
- If there is no home-switch signal and the vend timer has expired, then the vend failed. The vend motor is shut down and "MAKE ANOTHER SELECTION" indicator light is turned on. The customer can press selection buttons to activate this or another motor or they can press the coin return button.

## **CREDIT & COUNTERS**

After a successful vend, the amount of remaining credit is displayed until all coinage is paid back. The total non-resettable vend count is incremented by one (1) and the total non-resettable cash value is incremented by the price of the vended selection. The counter rollovers occur at 999,999 and \$999,999.99 respectively. The resettable vend count is incremented by one. The resettable total cash value is incremented by the price of the vended selection. If never reset, the counter rollovers occur at 999,999 and \$999,999 and \$999,999 and \$999,999 and \$999,999 and \$999,999 respectively. Test vends are not included in the counter totals.

## **SERVICE MODE**

The Service Mode is used to access the programming features of the controller: set price, test vend, retrieve accounting information or set custom program settings. If credit exist when entering the Service Mode, it will be restored when the machine is return to Sales Mode.

## **SERVICE MODE BUTTON**

The Service Mode Button is located near the top right corner of the controller cover. Press the button to access the Service Mode programming features. Press the button again to exit and return to Sales Mode. If no key is pressed within 60 seconds while in Service Mode, then the controller automatically exits to the Sales Mode.

### KEYPAD

While in Service Mode, the keypad is used to navigate between the menu features and is also used as an input device for keying in numerical values as required by the controller program.

### DISPLAY

Watch the display after pressing the Service Mode Button and/or keypad buttons.

### PROGRAMMING

Refer to the basic programming steps (on back page) or on the control cover label. Press the Service Mode Button, watch the Display and use the Keypad.



FIGURE 6. CONTROLLER COVER



**FIGURE 7. DISPLAY** 

### **1 - DISPENSE COINS**

Manually dispense coins from the coin mechanism.

	STEP	DISPLAY
1	Press Service Mode Button 🔳.	40
2	Press 1.	Coin
3	Press 1 to dispense quarters (25¢).	
4	Press 2 to dispense quarters (10¢).	
5	Press 3 to dispense nickels (5¢).	
6	Press * twice to stop test and exit.	0.00

### **2 - MOTOR COUNT**

Displays the total count of working motors.

	STEP	DISPLAY
1	Press Service Mode Button 🔳.	40
2	Press 2 and wait a few seconds.	Cnt
		40
3	Press * to exit.	0.00

### 3.1 - FORCE VEND

This feature would require the customer to purchase an item from the vendor once credit equal to or greater than the highest selection price has been deposited.

	STEP	DISPLAY
1	Press Service Mode Button 🔳.	40
2	Press 3.	OPtn
3	Press 1.	Frcn
4	Press 1 to toggle ON or OFF. Note: Frc <b>n</b> = NO (OFF), Frc <b>y</b> = YES (ON).	Frcy
5	Press * twice to exit.	0.00

#### 3.2 - BILL ESCROW

This feature will hold a bill in escrow (mechanically) until either a vend is performed or the return credit lever is pressed. This prevents the customer from using the vending machine as a bill changer.

	STEP	DISPLAY
1	Press Service Mode Button  .	40
2	Press 3.	OPtn
3	Press 2.	ESCy
4	Press 2 to toggle ON or OFF. Note: ESCn = NO (OFF), ESCy = YES (ON).	ESCn
5	Press * twice to exit.	0.00

#### 3.3 - MULTI VEND

Multi Vend feature will hold the change (credit), allowing the customer to make more than one vend provided there is sufficient credit remaining.

	STEP	DISPLAY
1	Press Service Mode Button 🔳.	40
2	Press 3.	OPtn
3	Press 3.	NULN
4	Press 3 to toggle ON or OFF. Note: NULn = NO (OFF), NULy = YES (ON).	NULY
5	Press * twice to exit.	0.00

#### 3.4 - FREE VEND

This feature allows the customer to vend any selection item for free.

	STEP	DISPLAY
1	Press Service Mode Button  .	40
2	Press 3.	OPtn
3	Press 4.	FrEn
4	Press 4 to toggle ON or OFF. Note: FrEn = NO (OFF), FrEy = YES (ON).	FrEy
5	Press * twice to exit.	0.00

### 3.5 - FAST CHANGE

Allows the vending machine to give change immediately after the customer makes a selection. If Fast Change is ON, it will override the Multi Vend feature.

	STEP	DISPLAY
1	Press Service Mode Button 🔳.	40
2	Press 3.	OPtn
3	Press 5.	FChn
4	Press 5 to toggle ON or OFF. Note: FChn = NO (OFF), FChy = YES (ON).	FChy
5	Press * twice to exit.	0.00

### 3.6 - **OPTICS**

Optics must be ON if the machine is equipped with an optional iVend™ optical sensor system.

	STEP	DISPLAY
1	Press Service Mode Button 🔳.	40
2	Press 3.	OPtn
3	Press 6.	oPty
4	Press <b>6</b> to toggle ON or OFF. Note: oPtn = NO (OFF), oPty = YES (ON).	oPtn
5	Press * twice to exit.	0.00

#### **3.7 - POINT OF SALE MESSAGE**

For Can/Bottle Machines Only. Turns OFF (or ON) the default flashing display message.

	STEP	DISPLAY
1	Press Service Mode Button 🔳.	40
2	Press 3.	OPtn
3	Press 7	POSy
4	Press 7 to toggle ON or OFF. Note: POSn = NO (OFF), POSy = YES (ON).	POSn
5	Press * twice to exit.	0.00

## 3.8 - TARGET TEMPERATURE

For snack machines with chiller option only.

	STEP	DISPLAY
1	Press Service Mode Button <a>[</a>	40
2	Press 3.	OPtn
3	Press 8.	265
4	Press 8 to increase the temperature up to 62°F, then starts again at 34°F.	50F
5	Press * twice to exit.	0.00

#### 3.9 - KEYPAD BACKLIGHT

This menu controls the intensity level of the keypad backlight.

	STEP	DISPLAY
1	Press Service Mode Button 🔳.	40
2	Press 3.	OPtn
3	Press <b>9</b> to view the setting.	bL 3
4	Press 9 to again and again to change setting. Note: <b>bL 0</b> =OFF, <b>bl 1</b> = Low, <b>bl 2</b> =Med, <b>bl 3</b> =High, <b>bL 4</b> =Max.	bL O
5	Press * twice to exit.	0.00

**4.3 - SNACK CONFIGURATION** The controller has been factory configured to operate as a snack vending machine. Follow the steps below to restore the controller to snack machine operation.

	STEP	DISPLAY
1	Press Service Mode Button 🔳.	40
2	Press 4.	CbS
3	Press 3 to view setting.	ALL
4	Press 1 to toggle snack, bottle or can vendor. Note: CAn = Can, bott = bottle, SnAc = Snack.	SnAc
5	Press * three times to exit.	0.00

# 5.3 - SET PRICE OF ENTIRE MACHINE

	STEP	DISPLAY
1	Press Service Mode Button  .	40
2	Press 5.	Prc
3	Press 3.	ALL
4	Enter new price on keypad.	. 75
5	To erase, press * then repeat step 4.	
6	Press # to accept price.	40
7	Press 🔭 to exit.	0.00

# 5.1 - SET PRICE BY SELECTION

	STEP	DISPLAY
1	Press Service Mode Button  .	40
2	Press 5	Prc
3	Press 1.	EACH
4	Press selection number on keypad.	
5	Enter new price of selection.	.75
6	To erase, press * then go to step 5.	
7	Press # to accept price.	
8	Repeat steps 4 thru 7 for other selections.	
9	Press * twice to exit.	0.00

## 5.4 - SET COUPON VALUE

	STEP	DISPLAY
1	Press Service Mode Button 🔳.	40
2	Press 5.	Prc
3	Press 4.	CPn1
4	Press 1 thru 5 to select coupon number.	
5	Press # to view or set price (value) of coupon.	1.00
6	Enter new price (value) of coupon.	
7	To erase, press * and repeat step 6.	
8	Press # to accept coupon price.	CPn1
9	Repeat steps 4 thru 8 to set price values of other cou	pons.
10	Press * twice to exit.	0.00

# 5.2 - SET PRICE BY ROW (SHELF/TRAY)

	- (- /	
	STEP	DISPLAY
1	Press Service Mode Button 🔳.	40
2	Press 5.	Prc
3	Press 2.	ro -
4	Press the row (shelf/tray) number. Example: Top row = 1, row below top row = 2, etc	. 75
5	Enter new price of each selection in row (shelf/tray).	
6	To erase, press * then go to step 5.	
7	Press # to accept new price.	ro -
8	Repeat step 4 thru 7 for other rows.	
9	Press * twice to exit.	0.00

## 5.5 - SET TOKEN VALUE

	STEP	DISPLAY	
1	Press Service Mode Button 🔳.	40	
2	2 Press 5. Pro		
3	Press 5.	+601	
4	Press 1 thru 5 to select token number.		
5	Press # to view or set price/value of token.		
6	Enter new price/value of token. 2.00		
7	To erase press * and repeat step 6.		
8	Press # to accept token price.	thn1	
9	Repeat steps 4 thru 8 to set price values of other tokens.		
10	Press * twice to exit.	0.00	

# 6.1 - ACCOUNTING TOTALS BY SELECTION

	STEP	DISPLAY		
1	Press Service Mode Button 🔳.	40		
2	Press 6.	Acct		
3	Press 1.	EACH		
4	Press the selection number.			
5	Press 1 for total non-resettable vend count.			
6	Press 2 for total non-resettable cash value.			
7	7 Press 3 for total resettable vend count.			
8	Press 4 for total resettable cash value.			
•	Dross 5 # to clear the resettable counters	Clr?		
9	Press <b>5 #</b> to clear the resettable counters.	C1rd		
10	Press # for other selections and go to step 3.	Acct		
11	Press * three times to exit.	0.00		

# 6.2 - ACCOUNTING TOTALS BY ROW

	STEP	DISPLAY
1	Press Service Mode Button 🔳.	40
2	Press 6.	Acct
3	Press 2.	ro
4	Enter the row (shelf/tray) number.	
5	Press 1 for total non-resettable vend count.	
6	Press 2 for total non-resettable cash value.	
7	Press 3 for total resettable vend count.	
8	Press 4 for total resettable cash value.	
•	Press 5 # to clear (reset)	Clr?
9	the resettable counters.	Clrd
10	Press # for other row and go to step 3.	Acct
11	Press * three times to exit.	0.00

# 6.3 - ACCOUNTING TOTALS OF ENTIRE MACHINE

	STEP	DISPLAY
1	Press Service Mode Button 🔳.	40
2	Press 6.	Acct
3	Press 3.	ALL
4	Press 1 for total non-resettable vend count.	
5	Press 2 for total non-resettable cash value.	
6	Press 3 for total resettable vend count.	
7	Press 4 for total resettable cash value.	
	Proce <b>F #</b> to clear the reacttable countary	Clr?
°		Clrd
9	Press * three times to exit.	0.00

## 7 - COIN TUBE FILL

The coin mechanism will keep track of the exact number of each coin as coins are added through the coin insert. Denominations do not have to be added in order. The control board will keep track of each coin as it is paid out.

		STEP	DISPLAY
	1	Press Service Mode Button 🔳.	40
ſ	2	Press 7.	tUFL
	3	Add 5 coins of each through the coin insert: $25\phi$ , $10\phi$ and $5\phi$ .	
	4	Press * twice to exit.	0.00

## **8 - TEST SINGLE MOTOR**

		STEP	DISPLAY	
ſ	1	Press Service Mode Button 🔳.	40	
	2	Press 8.	SLCT	
ſ	3	Press selection number on keypad		
ſ	4	Repeat step 3 to test other selections.		
	5	Press * twice to stop test and exit.	0.00	

### 9 - TEST ALL MOTORS

	STEP	DISPLAY
1	Press Service Mode Button 🔳.	40
2	Press 9. Motor selection number will display while it is being tested.	A77
3	Press * twice to stop test and exit.	0.00

### **0 - DIAGNOSTICS**

	STEP	DISPLAY	
1	Press Service Mode Button 🔳.	40	
2	Press 0.	diaG	
2	Drace 1 to perform a calf diagnostic test	tESt	
l 3	Press 1 to perform a sell diagnostic test.	40	
4	Press 🔭 twice to exit.	0.00	

# **PREVENTIVE MAINTENANCE**

**CAUTION:** Always disconnect power source BEFORE cleaning or servicing.

WARNING: This vending machine must NOT be cleaned with a water jet.

# **ONCE A MONTH**

## **CLEAN CABINET INTERIOR**

Wash with a mild detergent and water, rinse and dry thoroughly. Odors may be eliminated by including baking soda or ammonia in the cleaning solution. Plastic parts may be cleaned with a quality plastic cleaner. Remove and clean Condensate Drain Hose to eliminate any deposits that may restrict condensate water flow. The vend mechanisms must be kept clean. Any build-up can cause the mechanisms to malfunction. Do not get the cleaning solution on electrical components. To insure proper vending keep delivery slide area free of dirt and sticky substances.

## **CLEAN CABINET EXTERIOR**

Wash with a mild detergent and water, rinse and dry thoroughly. Clean occasionally with a quality car

# PARTS ORDERING PROCEDURE

When ordering parts, include the following:

- 1. The model and serial number of the machine for which the parts are needed.
- 2. Shipping address.
- 3. Address where the invoice should be sent.
- 4. The number of parts required.
- 5. Always refer to the pertinent parts and/or parts manual for the correct part number and description of a specific part.

When RIGHT or LEFT is used with the name of a part, it means that the person is facing the machine with the door closed.

- 6. Any special shipping instructions.
- 7. Carrier desired: air or air special, truck, parcel post or rail.
- 8. Signature and date.

9. If a purchase order number is used, then be sure it is visible and legible.

Mail your order to:

VendNet™ 165 North 10th Street Waukee, IA 50263 USA

All orders are carefully packed and inspected prior to shipment. Damage incurred during shipment should be reported at once and a claim filed with the terminating carrier.

If you do not have the correct parts manual, contact Vendnet  ${}^{\mbox{\scriptsize TM}}.$ 

If you have any questions, check out our website www.vendnetusa.com or call VendNet<sup>™</sup>. Ask for the Parts Department. We will be happy to assist you. Our email is vendnet@vendnetusa.com.

# **BEFORE CALLING FOR SERVICE**

### Please check the following:

- Does your machine have at least 6 inches (15.2 cm) of clear air space behind it?
- If the power is turned on at the fuse box, is the machine the only thing that does not work?
- Is the machine plugged directly into the outlet?

## WARNING: Do not use extension cords. Extension cords can cause problems.

Is the circuit breaker at the fuse box reset?

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# SCHEMATIC



### FIGURE 9. SCHEMATIC DIAGRAM