

Frozen Food & Ice Cream Vending Machine



eVending.com™



Deliver a variety of frozen meals, sandwiches, wraps, ice cream and other desserts in a sleek compact package.

- Best in class energy efficiency
- Attractive styling
- High capacity with up to 540 items
- Glass front design reduces shopping and provides always full appearance
- LED lighting enhances product
- Electronic pricing
- Motor pairing capable
- Best in class serviceability
- Lowest cost of ownership
- Full sales & accounting features
- Credit/Debit card reader ready
- Americans With Disabilities Act (ADA) Ready



Patent-pending UVend Technology makes the high-touch surfaces of vending machines safer by quickly killing or inactivating some of the most common viruses and bacteria*.

Frozen Food & Ice Cream Vending Machine

Single Zone Temperature



Vends all types of frozen meals, sandwiches & deserts.



Credit/Debit & mobile reader options.

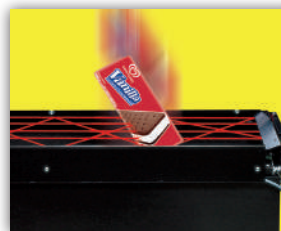


Purchase additional protection for your vending equipment that goes beyond the scope of the standard Limited Parts warranty.

Multizone Zone Temperature Optional



Vends all types of frozen meals, sandwiches & deserts.



iVend® Guaranteed Delivery System

Keeps customers satisfied and reduces service calls for misloaded product.



LED Lighting

Enhances product presentation promoting more sales. No bulb servicing for 5 years. Energy efficient and eco-friendly.



Premium Currency Acceptors

Includes standard electronic coin acceptor and \$1, \$5, \$10 & \$20 bill acceptor (Set for \$1 & \$5)



Large Keypad with Braille Identified Keys

Friendly to the touch and easy to use by sight impaired customers.

Frozen Food and Ice Cream Vending Machine						
Selections	28 Standard Items					
Capacity	320 Items					
Selection Pricing	Individual from \$0 to \$9,999.99					
Payment Systems	Premium Electronic Coin Acceptor; \$1, \$5, \$10 & \$20 Bill Acceptor (Set for \$1 & \$5)					
Electrical Requirements	115 VAC/60Hz, 13 AMPS (230 VAC/50Hz, 6.5 AMPS)					
Refrigeration	½ HP, R-404A					
Dimensions	Height	72" (183 cm)	Width	29.5" (75 cm)	Depth	38" (97 cm)
Shipping Weight	*680 lb. (308.4 kg) *Varies with configuration & options.					
Standard Features	GVC2 Controller, iVend® Delivery Sensor System, LED lighting, Heated Glass, High Efficiency Modular Refrigeration System, Motor Pairing Capability					
Options	Multizone Temperature, UVend Technology, Credit/Debit Card Reader, Solid Shield Warranty & Custom Graphics Wrap					
NOTE: Models with coils can be easily changed as required for vending different size products. Coils and dividers as well as individual tray price scrolls are available from our parts division Vendnet for an additional cost.						

In order to bring you the best products possible, we continue to improve product design and performance and as such specifications are subject to change without notice. The manufacturer makes no warranties or representations of compliance with any local, state, national or international requirements for the operation of the equipment in any application for which it is capable of being used beyond approvals listed on the product. Any purchaser is required to make an independent analysis of the fitness and legality of the product's usage before it is deployed and must continue to monitor the potential changing nature of compliance requirements. The manufacturer expressly disclaims responsibility for compliance with any laws and affirmatively requires any buyer to make an independent analysis of the fitness and legal basis of any use or application of the subject unit.



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Disclaimer: eVending.com automated dispensing equipment with the UVend Technology Ultraviolet-C (UVC) system directs UVC light onto the keypad and delivery door surfaces when the machine is not in use, killing or inactivating bacteria, viruses and other contaminants that might otherwise be passed on to the user of the machine through these high-touch surfaces. When used properly, UVC light is a proven, safe, and effective sanitization method. For more information about the proper use and effectiveness of UVC light as a sanitization method, please visit eVending.com/uvend-disclaimer.