

Orchestra Touch

EN English



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**DICHIARAZIONE DI CONFORMITÀ - DECLARATION OF CONFORMITY
- DÉCLARATION DE CONFORMITÉ - KONFORMITÄTSEKTLÄRUNG
- DECLARACIÓN DE CONFORMIDAD - DECLARAÇÃO DE CONFORMIDADE -
VERKLARING VAN OVEREENSTEMMING - OVERENSSTEMMELSESERKLÆRING
- FÖRSÄKRAN OM ÖVERENSSTÄMMELSE - VAATIMUSTENMUKAISUUSVAKUUTUS
- ERKLÆRING OM OVERENSSTEMMELSE - PROHLÁŠENÍ O SHODĚ -
DEKLARACJA ZGODNOŚCI - ДЕКЛАРАЦИЯ СООТВЕТСТВИЯ -**

IT La presente dichiarazione di conformità è rilasciata sotto l'esclusiva responsabilità del fabbricante. Si dichiara che l'apparecchiatura, descritta nella targhetta di identificazione, è conforme alle disposizioni legislative delle Direttive Europee e successive modifiche ed integrazioni. Vengono riportate le norme armonizzate o le specifiche tecniche (designazioni) che sono state applicate in accordo con le regole della buona arte in materia di sicurezza in vigore nella UE.

EN This declaration of conformity is issued under the manufacturer's sole responsibility. It is declared that the equipment described by the identification plate is in compliance with the legal provisions of the European Directives as well as its subsequent amendments and supplements. The harmonised standards or the technical specifications (designations) applied in compliance with the safety rules of good practice in force in the EU are stated herein.

FR La présente déclaration de conformité est délivrée sous la responsabilité exclusive du fabricant. On déclare que l'appareillage décrit sur la plaquette d'identification est conforme aux dispositions législatives des Directives européennes et leurs modifications et intégrations ultérieures. Sont indiquées les normes harmonisées ou les spécifications techniques (désignations) qui ont été appliquées conformément aux bonnes règles de l'art en matière de sécurité en vigueur dans l'UE.

ES La presente declaración de conformidad se entrega bajo la exclusiva responsabilidad del fabricante. Se declara que el aparato, descrito en la etiqueta de identificación, es conforme con las disposiciones legislativas de las Directivas Europeas y con sus sucesivas modificaciones e integraciones. Se indican las normas armonizadas o las especificaciones técnicas (designaciones) que han sido aplicadas de acuerdo con las reglas del buen arte en materia de seguridad en vigencia en la UE.

DE Diese Konformitätserklärung wurde unter ausschließlicher Verantwortung des Herstellers verfasst. Es wird erklärt, dass das auf dem Typenschild beschriebene Gerät den gesetzlichen Bestimmungen der Europäischen Richtlinien und anschließenden Änderungen und Ergänzungen entspricht. Es werden die harmonisierten technischen Spezifikationen (Bestimmungen) aufgeführt, die gemäß den Regeln der Kunst hinsichtlich den in der EU geltenden Sicherheitsnormen angewendet wurden.

PT A presente declaração de conformidade é emitida sob exclusiva responsabilidade do fabricante. Declara-se que o equipamento, descrito na placa de identificação, está em conformidade com as disposições legislativas das Diretivas Europeias e sucessivas modificações e integrações. São indicadas as normas harmonizadas ou as especificações técnicas (designações) que foram aplicadas de acordo com as regras de boa engenharia em matéria de segurança, em vigor na UE.

NL Deze verklaring van overeenstemming wordt uitsluitend onder de verantwoordelijkheid van de fabrikant verstrekt. Men verklaart dat het apparaat, beschreven op het identificatieplaatje, overeenstemt met de wettelijke bepalingen van de Europese Richtlijnen en daaropvolgende wijzigingen en aanvullingen. Hierna worden de geharmoniseerde normen of de technische specificaties (aanwijzingen) aangegeven die toegepast werden in overeenstemming met de regels van de goede techniek op gebied van veiligheid, die in de EU van kracht zijn.

DA Denne overensstemmelseserklæring udstedes ene og alene på fabrikantens ansvar. Det erklæres hermed, at apparaturet, der er beskrevet på udstyrets typeskilt, opfylder de lovgivningsmæssige i krav i de europæiske direktiver samt senere ændringer og tilføjelser. De anvendte harmoniserede standarder eller tekniske specifikationer (betegnelser), som er anvendt i overensstemmelse med reglerne i de tekniske sikkerhedsforskrifter gældende i EU.

SV Denna försäkran om överensstämmelse utfärdas av tillverkaren på dennes egna ansvar. Vi försäkrar att utrustningen, som beskrivs på märkskylten, överensstämmer med lagar och författningar i EU-direktiven och i ändrad och kompletterad lydelse. Harmoniserade standarder eller tekniska specifikationer (beteckningar) återges som har tillämpats enligt sunda tekniska principer i fråga om säkerheten som gäller inom EU och som anges i listan på samma sida.

FI Tämä vaatimustenmukaisuusvakuutus annetaan valmistajan yksinomaisen vastuun alla. Vakuutamme, että arvokilvessä kuvattu laite vastaa neuvoston direktiivejä sekä niihin liittyviä muutoksia ja täydennyksiä. Lisäksi annetaan yhdenmukaistetut standardit tai tekniset erittelyt (käyttötarkoitukset), joita on sovellettu EU-maissa, voimassa olevien turvallisuutta koskevien valmistukseen liittyvien määräysten ohella.

NO Denne samsvarserklæringen er utferdiget under eneansvar av produsenten. Det erklæres at apparatet, beskrevet på typeskiltet, er i samsvar med gjeldende europeiske direktiver og senere endringer og tillegg. Harmoniserte standarder eller tekniske spesifikasjoner (betegnelser) anvendt i samsvar med EUs gjeldende sikkerhetsregler er angitt.

RU Настоящая декларация соответствия выдается только под исключивной ответственностью изготовителя. Свидетельствуется, что оборудование, описанное в идентификационной табличке, соответствует законодательным положениям Европейских Директив, а также последующим изменениям и дополнениям. Приводятся гармонизированные нормы или технические спецификации (указания), которые были применены в соответствии с правилами качественного выполнения работ в отношении безопасности, действующими в ЕС.

Direttive europee European directives	Sostituita da Repealed by	Norme armonizzate / Specifiche tecniche Harmonised standards / Technical specifications
2006/95/CE	2014/35/EU (LVD)	EN 60335-1:2012 + A11:2014 EN 60335-2-75:2004 + A1:2005 + A11:2006 + A2:2008 + A12:2010 EN 62233:2008
2006/42/EC	(MD)	EN60335-1:2012+A11:2014
97/23/EC	2014/68/UE (PED)	EN60335-1:2012+A11:2014
2004/108/EC	2014/30/EU (EMC)	EN 55014-1:2006+A1:2009+A2:2011 EN 55014-2:2015 EN 61000-3-2:2014 EN 61000-3-3:2013 EN 61000-3-11:2001
2002/72/CE+2008/39/CE		
EC 1935/2004		EN16889:2016 EDQM Practical Guide CM/RES (2013)9
EC10/2011	EC10/2011+UE2016/1416	
EC 2023/2006	(GMP)	
2002/95/EC	2011/65/UE (RoHS)	EN 50581:2012
2002/96/CE	2012/19/UE (WEEE)	
2014/53/EU *	(RED)	EN62311:2008 EN60335-1:2012+A11:2014 EN60335-2-75:2004+A1:2005+A11:2006 +A2:2008+A12:2010 ETSI EN 301 489-1 V1.9.2:2011 ETSI EN 301 489-17 V2.2.1:2012 ETSI EN 301 328 V2.1.1:2016

*Solo con moduli radio di Evoca S.p.A. / Only with radio modules of Evoca S.p.A.

Il fascicolo tecnico è costituito e disponibile presso:
The technical file is compiled and available at:

Evoca S.p.A.

ANDREA ZOCCHI

Andrea Zocchi
C.E.O.

Declaration of conformity

CE The declaration of conformity is issued under the manufacturer's sole responsibility.
The declaration of conformity with the European Directives and Standards provided for by the laws in force is supplied by the first page of this manual, which is an integral part of the machine.

- The legal provisions of the European Directives in force (with the subsequent amendments and integrations thereof)
- The harmonised standards in force
- The technical specifications (designations) applied in compliance with the safety rules of good practice enforced in the EU and listed on the same page.

INTEGRATION OF RADIO MODULES

In compliance with Article 17 of Directive 2014/53/EU (RED), the manufacturer checks whether the radio equipment is in compliance with the essential requirements of article 3 of the Directive.

The procedure used to check compliance is at the manufacturer's discretion.
If a radio module is built in a "non-radio" equipment, the subject integrating the module will become the manufacturer of the end product and it must therefore check the compliance of the end product with the essential requirements of the 2014/53/EU (RED) Directive.

As a matter of fact, the integration of radio modules in other products can influence the compliance of the end product with the essential requirements of the Directive.

DEFINITIONS ACCORDING TO THE LAW

The **manufacturer** is a natural person who or a public body which manufactures radio equipment and/or electric material or has it engineered, manufactured or marketed by putting its own trademark or name on it.

An **importer** or **distributor** who places radio equipment or electric material on the market by putting its own name or trademark becomes the manufacturer.

An **importer** or **distributor** who makes any change to radio equipment or electric material already placed on the market to such an extent that the said change may condition the compliance with the listed directives is held to be the manufacturer and it must therefore assume the relative obligations according to the said directives.

Symbology

The following symbols may be present inside the machines, according to models (signs of danger)



Attention: dangerous voltage
Power off before removing the cover



Attention
Danger of crushing your hands



Attention
Hot surface

The signs of danger must be readable and visible; they shall be neither hidden nor removed. Damaged or unreadable labels must be replaced.

Warnings

This document intended for the technical personnel is made available in the electronic format at the manufacturer's (reserved area web site).

FOR INSTALLATION

The installation and any subsequent maintenance operation shall be carried out by the personnel skilled and trained on the utilisation of the machine according to the rules in force

The use of kits and/or accessories not type-approved by the manufacturer can not guarantee the observance of safety standards, in particular for live parts.

The installer will be the sole person responsible for any damage improper installation may cause to the machine or to things and people.

The manufacturer declines all responsibility for the use of non type-approved components.

Assembly and any testing operation must be carried out by qualified personnel who have a specific knowledge of the machine operation from the point of view of electric safety and health rules.

The intactness of the machine and its compliance with the standards of relevant installations must be checked by skilled personnel at least once a year.

Package materials must be disposed of in observance of the environment.

For the vending machines of hot drinks only

The machine is equipped with an automatic washing system for the mixers with the relative water circuit and the brewing unit.

If the machine is not used for some time (weekends, etc.) even for pauses longer than two days, it is recommended to enable the automatic washing functions (e.g. before starting to use the VM).

FOR USE

The machine can be used by children over 8 years and by people having reduced physical, sensorial or mental skills under the supervision of people responsible for their safety or specifically trained on the use of the machine.

Children shall not be allowed to play with the machine by the people in charge of their supervision

Children shall not be allowed to clean or service the machine.

FOR THE ENVIRONMENT

Some tricks will help you to protect the environment:

- use biodegradable products to clean the machine;
- properly dispose of all the packages of the products used to fill and clean the machine;
- power off the machine during inactivity for energy saving.

FOR DISMANTLING AND DISPOSAL

When dismantling the machine, it is recommended to destroy the machine rating plate.



The symbol shows that the machine can not be disposed of as common waste, but it must be disposed of as it is established by the 2012/19/EU (Waste Electrical and Electronic Equipment - WEEE) European Directive and by the national laws arising out of it in order to prevent any negative consequence for environment and human health.

The differentiated collection of the machine at the end of its life is organised and managed by the manufacturer.

For the correct disposal of the machine contact the sales point where you have purchased the machine or our after-sales service.

The unlawful disposal of the machine implies the application of the administrative sanctions provided for by the rules in force.

Attention!

If the machine is equipped with a cooling system, the cooling unit contains HFC-R134a fluoridised greenhouse effect gas ruled by the Kyoto protocol, the total heating potential of which is equal to 1300.



THE INTERNATIONAL CERTIFICATION NETWORK

CERTIFICATE

CISQ/IMQ as an IQNet Partner hereby states that the organization

EVOCA SPA con socio unico

VIA ROMA 24 - 24030 VALBREMBO (BG)

VIA DEL CHIOSO 13 - 24030 MOZZO (BG)

VIA GRAZIA DELEDDA 16 - 24030 MAPELLO (BG)

VIA SALVO D'ACQUISTO 7/9 - 24050 GRASSOBBIO (BG)

for the following scope:

**Design and manufacturing of coffee-based
drink and snack & food dispensers**

Further clarifications regarding the applicability of ISO 9001:2015 requirements may be obtained by consulting the organization

has implemented and maintains a

Quality Management System

which fulfills the requirements of the following standard

ISO 9001:2015

Issued on: 2017 - 11 - 27

First issued on: 1994 - 06 - 01

for the validity date, please refer to the original certificate issued by IMQ*

Registration Number: IT - 12979



Alex Stoichitoiu
President of IQNET



Ing. Claudio Provetti
President of CISQ

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VIA DEL CHIOSO 13 - 24030 MOZZO (BG)
VIA GRAZIA DELEDDA 16 - 24030 MAPELLO (BG)
VIA SALVO D'ACQUISTO 7/9 - 24050 GRASSOBBIO (BG)

for the following scope:

Design, manufacturing by laser cutting, punching, bending, welding of coils and assembling operations, of electronical and electromechanical vending machines

has implemented and maintains a

Environmental Management System

which fulfills the requirements of the following standard

ISO 14001:2015

Issued on: 2017 - 11 - 27

First issued on: 1997 - 12 - 19

for the validity date, please refer to the original certificate issued by IMQ*

Registration Number: IT - 8753



Alex Stoichitoiu
President of IQNET



Ing. Claudio Provetti
President of CISQ

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FONDONORMA Venezuela ICONTEC Colombia Inspecta Certification Finland INTECO Costa Rica
IRAM Argentina JQA Japan KFQ Korea MIRTEC Greece MSZT Hungary Nemko AS Norway NSAI Ireland PCBC Poland
Quality Austria Austria RR Russia SIGE México SII Israel SIQ Slovenia SIRIM QAS International Malaysia
SQS Switzerland SRAC Romania TEST St Petersburg Russia TSE Turkey Vinçotte Belgium YUQS Serbia
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THE INTERNATIONAL CERTIFICATION NETWORK

CERTIFICATE

CISQ/IMQ as an IQNet Partner hereby states that the organization

EVOCA SPA con socio unico

VIA ROMA 24 - 24030 VALBREMBO (BG)

MOZZO (BG) - MAPELLO (BG) - GRASSOBBIO (BG) - PONTE SAN PIETRO (BG) - ZANICA (BG)

for the following scope:

Design, manufacturing by laser cutting, punching, bending, welding of coils and assembling operations, of electronical and electromechanical vending machines

has implemented and maintains a

Health and Safety Management System

which fulfills the requirements of the following standard

BS OHSAS 18001:2007

Issued on: **2017 - 11 - 27**

First issued on: **2014 - 11 - 28**

for the validity date, please refer to the original certificate* issued by IMQ

Registration Number: IT - 97010



Alex Stoichitoiu
President of IQNET



Ing. Claudio Provetti
President of CISQ

IQNet Partners:**

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FONDONORMA Venezuela ICONTEC Colombia Inspecta Certification Finland INTECO Costa Rica
IRAM Argentina JQA Japan KFQ Korea MIRTEC Greece MSZT Hungary Nemko AS Norway NSAI Ireland PCBC Poland
Quality Austria Austria RR Russia SIGE México SII Israel SIQ Slovenia SIRIM QAS International Malaysia
SQS Switzerland SRAC Romania TEST St Petersburg Russia TSE Turkey Vincotte Belgium YUQS Serbia
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Introduction

The technical documentation supplied is an integral part of the equipment and it must therefore accompany the equipment whenever it is either moved or transferred to enable the various operators to consult it.

Before starting to install and use the machine, it is necessary to carefully read and understand the content of the documentation since it can supply important information on installation safety, utilisation rules and maintenance operations.

Some illustrations of this manual might show details or parts which deviate from those of the machine without changing the basic information whatsoever.

The manual is divided into three chapters.

The first chapter is intended to describe the ordinary filling and cleaning operations that shall be carried out in areas of the machine that can be accessed with the simple use of the door key, without using any other tool.

The second chapter contains the instructions for correct installation as well as the information necessary for optimal utilisation of the machine performance.

The third chapter is intended to describe the maintenance operations involving the use of tools for access to potentially dangerous areas.

The operations described in the second and third chapter must be carried out only by the personnel who have a specific knowledge of the machine operation from the point of view of electric safety and health rules.

TRANSPORT AND STORAGE

TRANSPORT

To avoid any damage to the equipment and any injury to the people, the equipment must be handled with great care.

While handling, there is the danger of crushing one's hands and/or feet: never forget to use proper work gloves and shoes.

Handle the equipment by using lifting means suitable for the size and the weight of the equipment (e.g. lifting truck).

Lifting means may only be used by personnel fulfilling special requirements.

Please avoid:

- overturning and/or tilting the equipment;
- dragging or lifting the equipment by means of ropes or alike;
- lifting the equipment by its sides;
- shaking or impacting the equipment and its package.

STORAGE

The storage area must be dry and its temperature lie between 0 and 40°C

If the equipment should freeze, condition it at a temperature between 0° and 40°C.

Wait for the temperature of the equipment to adjust to the room temperature before powering it on.

Before powering on the equipment, please wait for the humidity condensate (if any) to dry completely.

IN CASE OF FAILURE

In most cases, any technical problem can be solved by carrying out minor operations. As a consequence, we suggest carefully reading this manual before contacting the manufacturer.

In case of failures or malfunctions that can not be solved, please apply to:

Evoca S. p. A.
Via Roma 24
24030 Valbrembo
Italy - Tel. +39 035606111

IDENTIFICATION OF THE MACHINE AND ITS FEATURES

Every single machine is identified by a specific serial number that can be found on the rating plate arranged inside.

The plate is the only one recognised by the manufacturer and it contains all the data that enable the manufacturer to supply technical information of any kind in a quick and safe manner and to facilitate the management of spare parts.

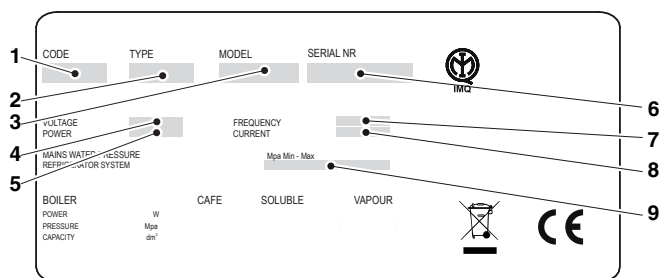


Fig. 1

1. product code
2. type
3. model
4. operating voltage
5. absorbed power
6. serial number
7. frequency
8. current
9. type and quantity of refrigerating gas

USING THE VENDING MACHINES OF HERMETICALLY SEALED PRODUCTS

The control electronics of the machine enables you to separately assign every single selection a different sales price.

In its maximum configuration, the machine can be used at the same time to:

- Dispense products requiring no refrigeration (snacks)
- Dispense products requiring refrigeration for preservation (food).

The preservation of these products is guaranteed by the “food” area of the machine; the food area can be recognised by the presence of labels on dividing trays.

- Dispense food drinks originally sealed.

⚠ Foodstuffs (in particular “food” products) shall be managed in full compliance with hygiene and food safety needs.

❗ Strictly comply with the producer’s instructions on the temperature of preservation and the pull date for each product.

Any other use shall be considered as improper and thus potentially dangerous.

POSITIONING THE VENDING MACHINE

The machine is not suitable for installation outdoors. It must be installed in a dry room at a temperature ranging from 5°C to 32°C. It can not be installed in a room where water jets are used for cleaning (e.g. large kitchens, etc.).

The machine shall be placed near a wall.

The ventilation system enables you to place the back of the machine against the wall, thus saving space, since air is aspirated from the bottom and discharged through a grid in the front.

⚠ If not correct, ventilation can compromise the good operation of the cooling unit.

The machine must be arranged in such a way that the maximum inclination will not exceed 2°.

If necessary, level it by using the adjustable feet.

TECHNICAL FEATURES

- Height mm 1830
- Width mm 890
- Depth mm 793
- Overall dim. with open door mm 1495
- Overall dim. with open slide-in interface mm 1205
- Loadless weight Kg 280
- Power supply voltage V~ 230/240
- Power supply frequency Hz 50/60
- Maximum power W 360

MAXIMUM OPERATING CONDITIONS:

- Room temperature °C 32
- Relative humidity % 65

COOLING SYSTEM:

- Ventilated evaporator
- Programmable defrost cycle

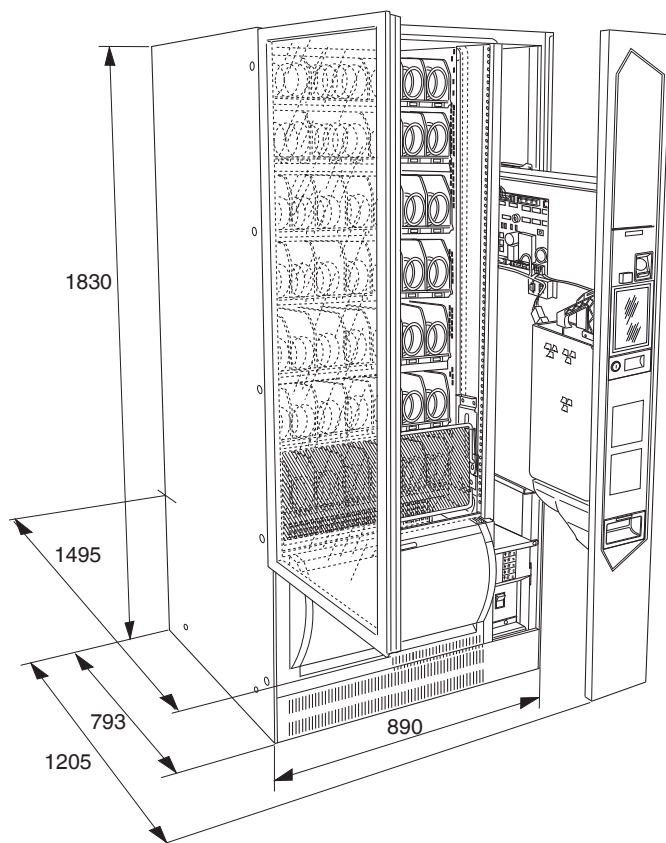


Fig. 2

NOISE LEVEL

The continuous, equivalent, weighted sound pressure level is below 70 dB.

PAYMENT SYSTEM

The machine can be electrically arranged for the systems with an Executive, BDV and MDB protocol and for the assembly of 24 Vdc validators.

The space is not only arranged to accommodate the coin mechanism, but also to assemble the most widespread payment systems (optionals).

LIGHTING

By means of LEDs; the light produced by LED's is generally screened by the glass-front (no risk or risk-free).

If lighting is active without shielding for any reason whatsoever (moderate risk), **never look at the light sources steadily.**

SALES PRICES

For every single selection you can set a different sales price on 4 programmable time bands for each day of the week.

According to factory settings, the sales price is the same for all selections and no time band is used.

COIN BOX

You can also mount a cover and a lock.

CONTROLS AND SAFETY DEVICES

- manual main switch
- maximum sales motor supply time
- compressor heat protection
- fuses on the primary and secondary transformer
- motor protection PTC
- safety temperature control for preserving food products
- slide-in user interface opening control
- glassfront opening control.

ACCESSORIES

Accessories can be mounted on the machine to vary performances.

The accessories and kits that can be applied on the equipment are made available at the manufacturer's.

The accessories and kits are supplied with mounting and testing instructions that shall be strictly followed to preserve the machine safety.

The installer is the sole person responsible for any damage improper installation may cause to the machine or to things and people.

Important !!!

The use of accessories and kits not type-approved by the manufacturer can not guarantee the observance of safety standards, in particular for live parts.

The manufacturer declines all responsibility for the use of non type-approved components.

❗ Assembly and any subsequent testing operation must be carried out by qualified personnel who have a specific knowledge of the machine operation from the point of view of electric safety and health rules.

ELECTRIC ENERGY CONSUMPTION

The electric energy consumption of the machine will depend on many factors, such as temperature, room ventilation, equipment location, product loading temperature and refrigerated box temperature.

On the following conditions:

- The room temperature is 25°C
- The temperature inside the refrigerated box is 3°C (food version) and 8°C (snack version)
- The temperature of loaded products is 5°C

The following daily average consumption values were measured:

- Food version 7 KW
- Snack version 5 KW

❗ The energy consumption calculated on the values above shall be understood as merely indicative.

VARIABLE COMBINATION LOCK

Some models are supplied with a variable combination lock.

The lock is complete with a silver key, with the standard combination, for opening and closing.

It is possible to customise the locks by using a kit made available as an accessory and intended to change the lock combination.

The kit is composed by a change key (black) of the current combination as well as by change (gold) and use (silver) keys of the new combination.

Sets of change and use keys with other combinations can be supplied upon request.

Moreover, further sets of use keys (silver) may be requested by specifying the combination stamped on the keys.

Do not use the programming key for usual opening operations since this may damage the lock.

To change the combination:

1. Open the door of the equipment to avoid having to force the rotation;
2. Slightly lubricate by using a spray inside the lock;
3. Insert the current change key (black) and turn it until you reach the change position;
4. Remove the current change key and insert the change key (gold) with the new combination;
5. Turn the change key slightly several times without completing the rotation
6. Turn it until you reach the close position and remove the change key.

The lock has now assumed the new combination.

The keys of the old combination can be no longer used.

To keep a correct operation all over the time, it is recommended to lubricate the lock every 6 months.

Use spray lubricants for locks.

Other types of lubricants may trap dirt and dust, thus causing the lock to jam.

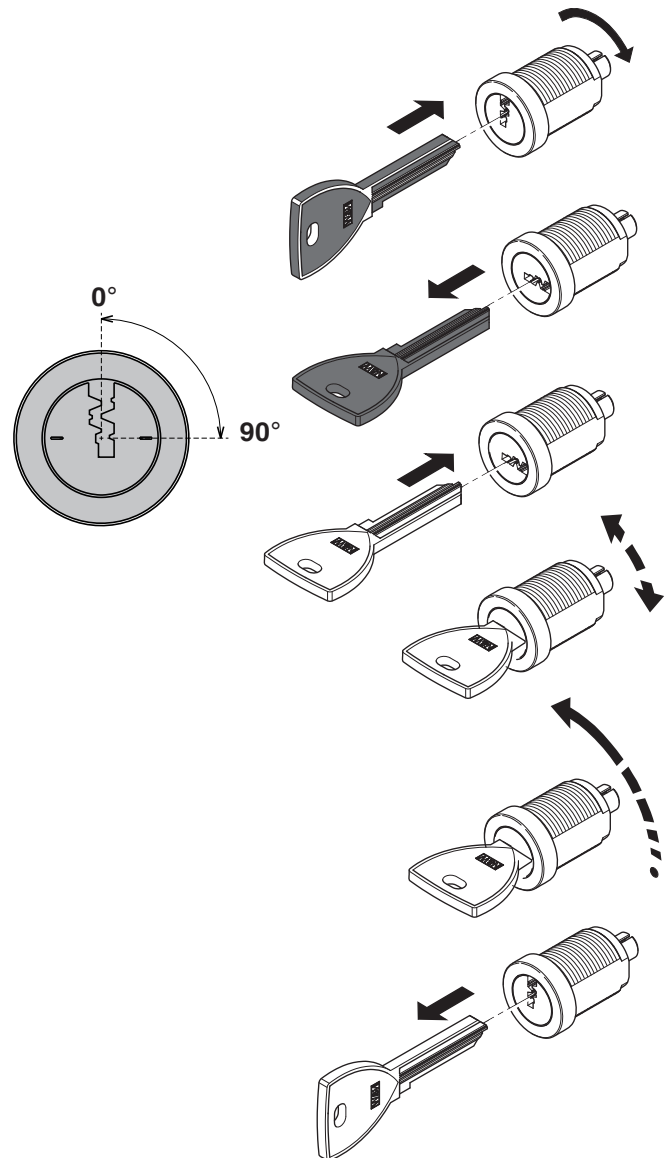


Fig. 3

Chapter 1

LOADING AND CLEANING

The machine is not suitable for installation outdoors. It must be installed in a dry room at a temperature ranging from 5°C to 32°C. It can not be installed in a room where water jets are used for cleaning (e.g. large kitchens, etc.).

FOOD HYGIENE, CLEANING AND SAFETY

The operator of an automatic vending machine is responsible for its hygiene and cleaning on the basis of the health and safety rules in force.

The machine is arranged to sell and dispense products that do need refrigeration to be preserved (food).

The vending machine can be used to sell and dispense packaged products that do not need refrigeration to be preserved (snacks).

⚠ Packaged and refrigerated foodstuffs (food) shall be managed in full compliance with food safety requirements.

❗ For all products strictly comply with the producer's instructions on the storage method and pull date for each product.

Any other use shall be considered as improper and thus potentially dangerous.

Some parts of the machine can be damaged by corrosive detergents.

The manufacturer disclaims all responsibility for any damage caused to people by the non-observance of the rules in force.

MAIN SWITCH

To access the main switch, extract the slide-in interface.

The manual main switch will power off the electric installation of the equipment to service and clean on fully safe conditions.

Only the parts protected by covers and signalled by the following symbol remain live inside the machine.



Before removing these covers, detach the power supply cable from the mains.

CONTROLS AND COMPONENTS

The controls and information for the user are arranged on the slide-in interface.

The credit and the operation messages are displayed.

To dispense a product, dial the selection number corresponding to the product you wish.

The machine can have the following standard or optional components:

- VISIOSHOP modular trays equipped with variable-width compartments are pre-configured for dispensing various products
- Trays configured for dispensing sandwiches
- SOFTVEND pocket for placing the dispensed products in the dispensing compartment
- Product passage photocells
- Dispensing compartment automatically openable
- Display on tray

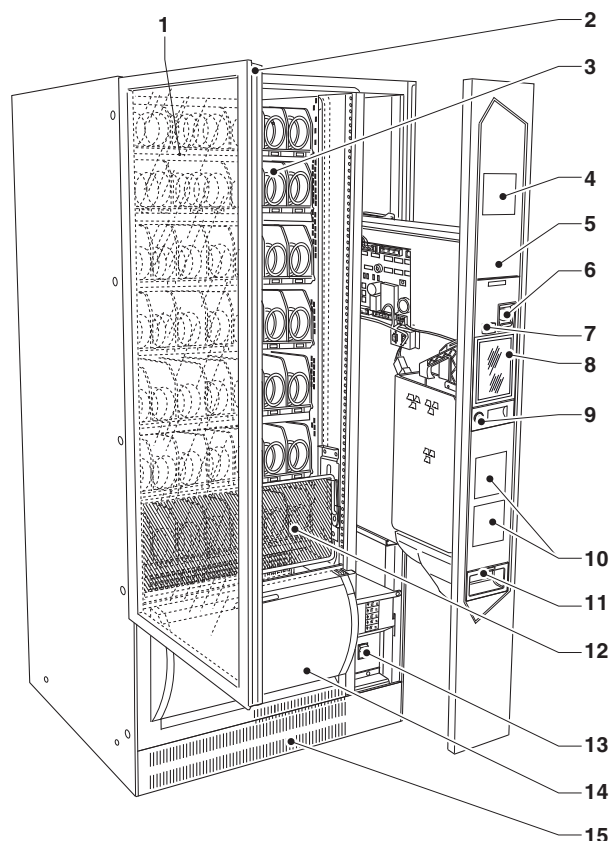


Fig. 4

1. *glassfront*
2. *glassfront opening grip*
3. *trays*
4. *advertising space*
5. *slide-in interface*
6. *coin insert*
7. *coin return button*
8. *touch screen*
9. *lock and handle intended to open the slide-in compartment*
10. *space for instructions*
11. *coin return flap*
12. *softvend (optional)*
13. *main switch*
14. *dispensing compartment*
15. *feet cover grid*

VISIOSHOP TRAYS

Trays are pre-configured for dispensing most products.

The compartments may be of different sizes (single, double or of greater width) according to the dimensions of the products you wish to dispense.

The compartments of trays can be configured for:

SNACKS AND REFRIGERATED PRODUCTS

No special accessory is necessary to dispense snack products.

▲ The products requiring refrigeration for preservation must be placed in the food area (0-4°C) of the equipment.

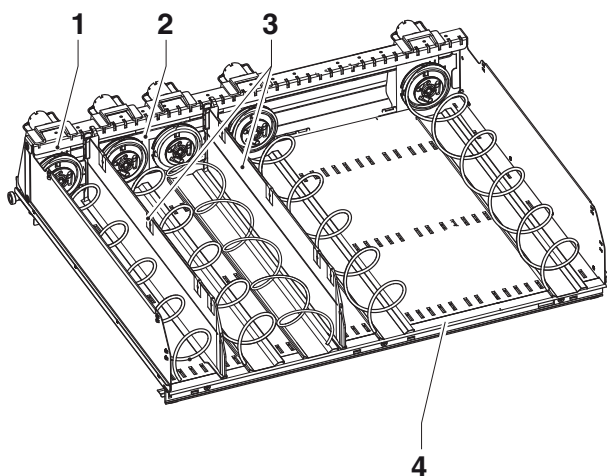


Fig. 5

- 1. single compartment
- 2. double compartment
- 3. walls
- 4. wide compartment

NARROW PRODUCTS

The products having “narrow” packages (e.g. cereals bars, etc.) can be dispensed only by using the special spacer.

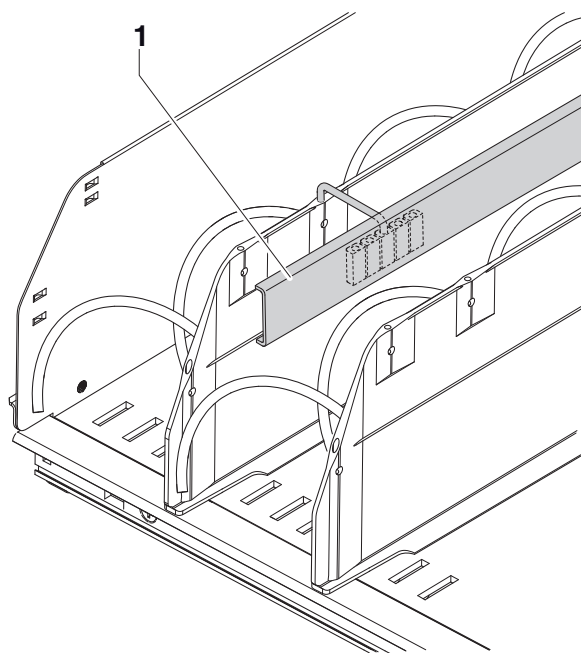


Fig. 6

- 1. spacer

STICKS OF CANDIES AND/OR ALIKE

A divider is used to dispense sticks of candies and/or similar products; the spirals of these compartments rotate by 180° only, instead by 360°, thus doubling the autonomy of the compartment.

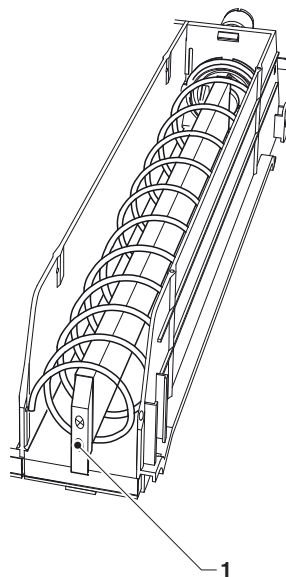


Fig. 7

- 1. divider

CANS AND JUICE IN TETRAPACKS

Cans up to 69 mm in diameter and juice in 0.2 lt tetrapacks can be dispensed by every single compartment having the product raised support;

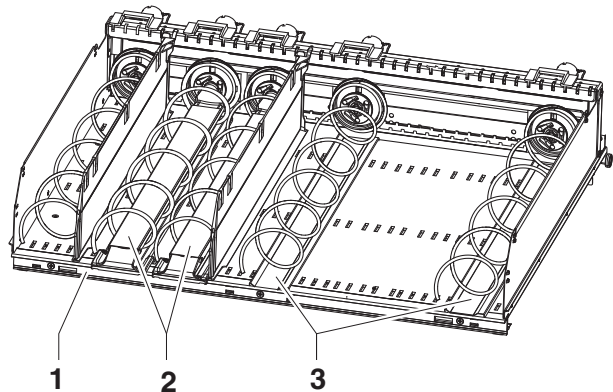


Fig. 8

1. selection label / tray display support
2. product raised support
3. spiral guide

BOTTLES

Plastic bottles whose cap is turned upwards can be dispensed by using the retainer bridge (with springs) and the product raised support

The compartments complete with the retainer bridge can dispense:

- 0.33/0.5/0.6 litre plastic bottles

- 0.375 / 0.5 litre cans

- 0.25/0.33 litre "slim" cans

vertically, thus improving the readability of the product label.

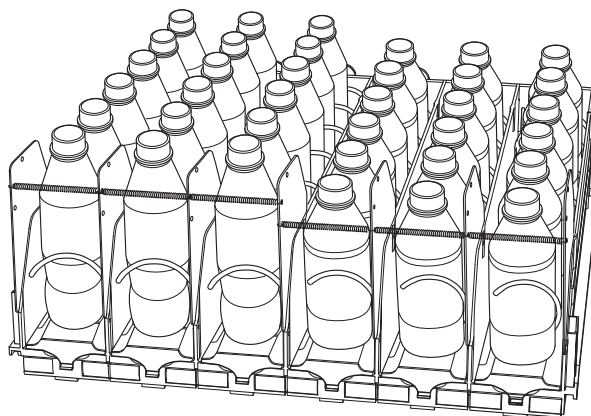


Fig. 9

SANDWICHES

The compartments intended to dispense sandwiches can be recognised by the presence of a rigid retainer bridge.

▲ Sandwiches must be placed in the food area (0-4°C) of the equipment.

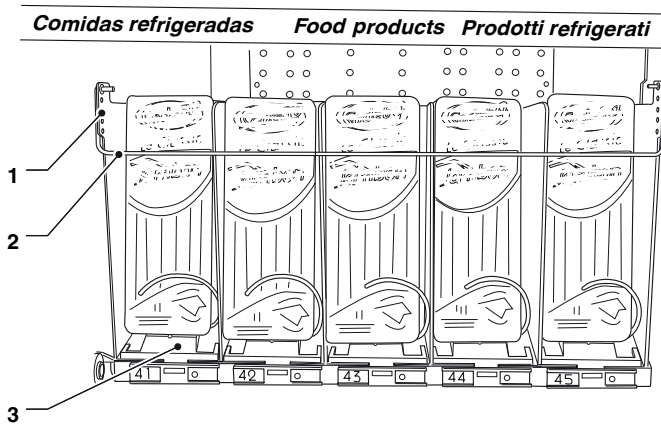


Fig. 10

- 1. retainer bridge height-adjustment holes
- 2. retainer bridge
- 3. sandwich tray

SOFTVEND

Softvend is available in some models only. In its home position, softvend is generally as high as the lower tray

To load the trays, act as follows:

1. Turn the key intended to open the slide-in interface and wait for softvend to reach about half height.
2. Extract the slide-in interface and open the glassfront,
3. Extract the lower trays and load them.
4. Lower down softvend to load the other trays
5. As soon as you power on the machine, softvend will automatically reach the initial position.

▲ You can move softvend manually to load trays; to avoid any misalignment during the manual movement, never forget to use both handles.

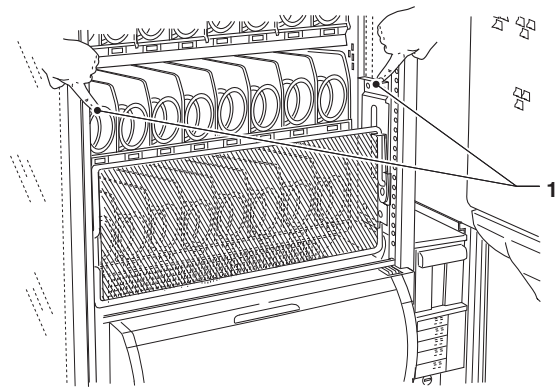


Fig. 11

- 1. handles

PRODUCT LOADING

❗ Before loading products, make sure that they have been preserved according to the producer's instructions for storage, preservation temperature and pull date.

Never insert any product that has been stored in a room at a temperature above 30°C.

SNACK PRODUCTS

- Extract one tray at a time.
The upper trays will tilt downwards to facilitate the loading cycle.
- Load the products from the outside to the inside. Make sure that all spaces are filled. The product bottom must rest at the bottom of the compartment with the label facing the glassfront so that it can be recognised.
All products shall be easily insertable between the spirals. Avoid inserting any object that is too large.
The sealed edge of bags may be caught under the spiral, thus preventing the bag from falling down.
Fold it forwards and upwards before inserting it into the spiral.
- Push the trays as far as the bottom.

The most fragile products must be placed on the lowest trays to avoid any damage when falling down.

The products having particularly “narrow” packages (e.g. cereals bars, etc.) can be dispensed only by using the special spacer.

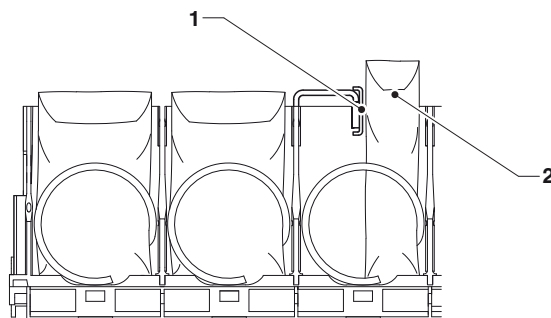


Fig. 12

- 1. spacer
- 2. "narrow" product

BOTTLES, CANS AND JUICE IN TETRAPACKS

Load from the outside to the inside with the label facing the glassfront so that it can be recognised.

These products might require the use of raised supports.

Most bottles can be dispensed without any raised support, i.e. by loading the bottles up side down, so that the cap slides in the drawer channel.

Place the products on the lower trays to avoid any damage when falling down

Avoid inserting any package at a temperature above 30°C. Make sure that bottles and cans can be easily inserted between the spirals. Avoid inserting any object that is too large.

REFRIGERATED PRODUCTS

If the machine is arranged to dispense refrigerated products, load them in the “food” area (0-4°C) of the machine.

The food area can be recognised by the labels on the dividing tray.

If you power on the machine after a period of inactivity, wait until you reach the steady temperature (pull down up to 3 hours) before introducing any refrigerated product.

If the message “Safety temperature exceeded” appears and food selections are put out of order, **the refrigerated food-stuffs in the machine shall be considered as non-usable and therefore removed.**

In this case, power on the machine and wait until you reach the steady temperature before introducing any refrigerated product.

⚠ Before loading, make sure that the “food” area temperature is below 4°C.

Avoid introducing any product at a temperature above 4°C.

Sandwiches shall be loaded in the tray that can be recognised by the retainer bridge.

ⓘ All loading operations must be carried out as quickly as possible (about 10 min.) to prevent the “food” area temperature from exceeding 7°C.

SANDWICHES

Sandwiches must be loaded in the food area of the equipment (0-4°C).

This area can be recognised by the labels on the dividing tray.

To be able to dispense sandwiches, the compartment must have a rigid retainer bridge.

Make sure that the bridge is inserted into the highest hole and the spiral end set to 10 (see the figure here below).

Sandwiches shall be loaded with the lower edge being placed before the spiral.

⚠ Before loading any sandwich, make sure that the “food” area temperature is below 4°.

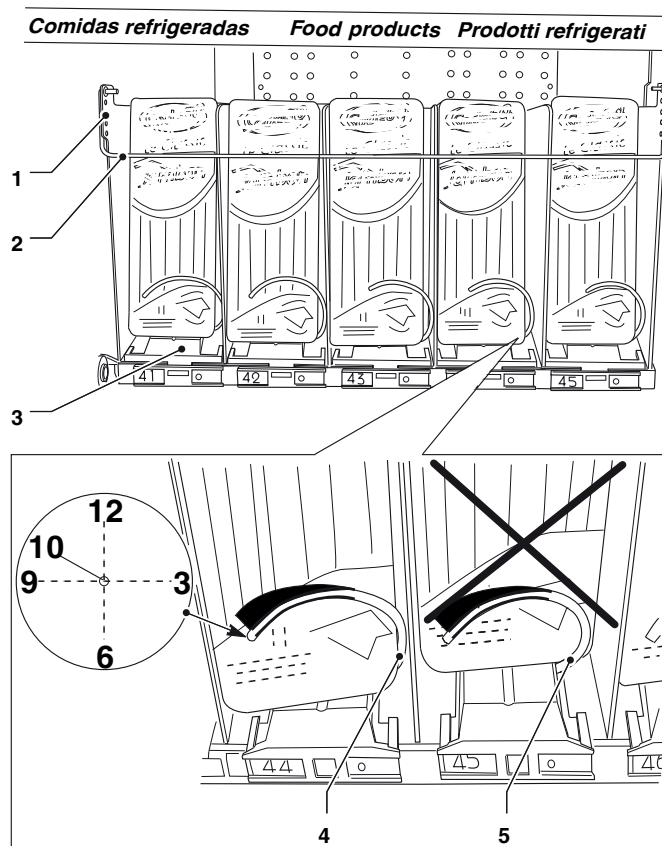


Fig. 13

1. retainer bridge adjustment holes
2. retainer bridge
3. sandwich tray
4. right sandwich loading
5. wrong sandwich loading

BOTTLES AND CANS

Each compartment is configured to distribute different products according to the spring position.

To extract the tray, take it by its base; never take it by its springs or support brackets.

Have a look at the figure and the table here below to find out which product you can load in each compartment.

Spring position	Products to be loaded
1	0.33 - 0.25 "slim" cans 0.375 litre cans
2	0.33 litre bottles
3	0.50 litre bottles 0.5 litre cans
4	0.50 cl "slim" bottles
5	0.6 litre bottles

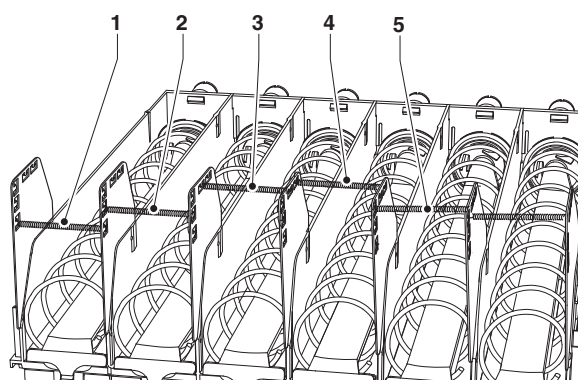


Fig. 14

⚠ It is important to know for which product the compartment has been configured to load it properly.

The following table has a general character. It includes the settings the manufacturer has experimentally determined for some of the most common types of products.

Load the bottles and cans vertically with the label turned to the glassfront so that the label can be recognised and the upper part arranged above the retainer spring.

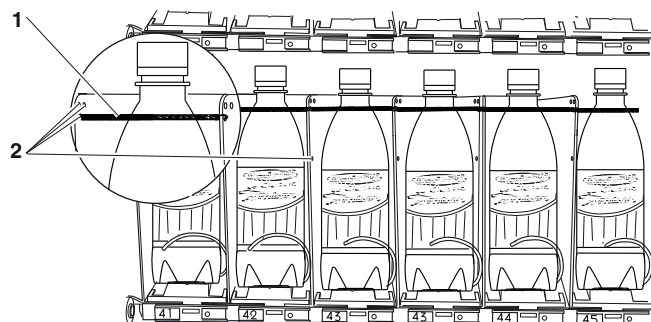


Fig. 15

- 1. retainer spring
- 2. retainer spring fastening holes

POWER ON

Whenever you power on the machine, the machine electronics will:

- check the number of trays you have actually connected
- check whether the dispensing compartment lock is present or not
- check compartment photocells (if any)
- refrigerated box temperature measured by the probe

❗ The cooling unit is dimensioned to guarantee 7°C at the bottom of the box not later than 45 minutes after having completed the load cycle if the machine had already achieved its steady state.

If the machine had been powered off for a long time, wait for the steady-state temperature to be reached before inserting the products.

The manufacturer disclaims all responsibility for any damage caused by the non-observance of the precautions mentioned above.

OPERATION TEMPERATURE

The machine can only work at a temperature between 5 and 32 °C.

The refrigerated box temperature can be regulated between 3.5 and 20 °C

CLEANING AT REGULAR INTERVALS

The operator of an automatic vending machine is responsible for its hygiene and cleaning on the basis of the health and safety rules in force.

The machine is to be cleaned at regular intervals; it is recommended to use a luke-warm water solution and non aggressive detergents.

To clean metal parts, never use any product containing abrasive or corrosive substances.

The manufacturer disclaims all responsibility for any damage caused by the non-observance of the above or by the use of aggressive or toxic chemical agents.

⚠ To clean the machine, NEVER direct any water jet against the equipment:

CLEANING THE VENTILATION GRIDS OF THE COOLING SYSTEM

Clean the ventilation grid of the cooling system at least every 30 days by using a vacuum-cleaner or compressed air. Act as follows:

1. detach the equipment from the mains;
2. extract the slide-in interface and unscrew the screw fastening the feet cover.
3. remove the feet cover and extract the aspiration grid
4. Clean the grid and the feet cover
5. re-assemble by acting in the reverse order

⚠ It is forbidden to direct any water jet against the machine

Never forget to power off the machine before servicing.

The qualified personnel shall check the machine intactness and its compliance with the rules in force at least once a year.

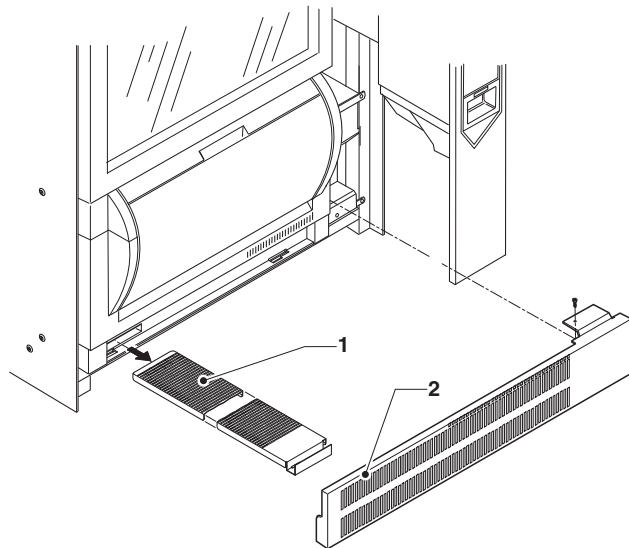


Fig. 16

1. aspiration grid
2. feet cover

Chapter 2 INSTALLATION

Installation and any subsequent maintenance operation must be carried out when the machine is live and, therefore, by the personnel skilled and trained on the use of the machine as well as aware of the specific risks such a condition may involve.

The machine is NOT suitable for outdoor installations:

- outdoors, it must be installed in a dry room at a temperature between 5° and 32°C;
- in a room where relative humidity is above 65%;
- in a room where water jets are used for cleaning (e.g. large kitchens, etc...);

ⓘ While installing the equipment, wear working gloves and shoes according to the Law and classified and individual protection devices (IPD).

IPD's must be suitable for protection against any mechanical risk (cuts, scratches, crushing, ...) and physical risk (hot water, heat, ...)

The machine shall be arranged in such a way that the maximum inclination is not exceeding 2°. If necessary, level it by means of the adjustable feet

The qualified personnel shall check the machine intactness and its compliance with the rules in force at least once a year.

ⓘ The machine must be installed in a room where it can be supervised by trained personnel.

MAIN SWITCH

A manual switch is mounted in the electric panel.

Only the parts protected by covers and signalled by the following symbol remain live inside the machine.



Before removing these covers, detach the power supply cable from the mains.

⚠ The equipment has some LED's to light up some parts of the equipment (compartment, glassfront, ...); the light produced by the LED's of the refrigerated box is generally screened by the glassfront (no risk or risk-free).

⚠ If lighting is active when the glassfront is open, for any reason whatsoever (moderate risk), never look at the light sources steadily.

UNPACKING THE VENDING MACHINE

After having unpacked the machine, make sure that the equipment is intact.

In case of doubt never use the equipment.

No packing material (plastic bags, foam polystyrene, nails, etc.) should be left within the reach of children since they are potential sources of danger.

Packing materials shall be disposed of in authorised dump sites and recyclable ones collected by specialised companies.

If the vending machine has been laid down during transportation, wait at least an hour before connecting it with the power mains.

The machine is not suitable for installation outdoors. It must be installed in a dry room and **far from any source of heat** at a temperature ranging from 5°C to 32°C. It can not be installed in a room where water jets are used for cleaning (e.g. large kitchens, etc.).

The maximum inclination shall not exceed 2 degrees; if necessary, level the equipment by using the adjustable feet.

⚠ If not correct, ventilation can compromise the good operation of the cooling unit.

INTERNAL COMPONENTS

The evaporator unit on the shelf of the refrigerated box is composed by two fans, the evaporator, the air conveyor and the water retaining trap beneath the evaporator.

The CPU (central process unit) board inside the payment system compartment is intended to manage the various functions of the dispensing machine.

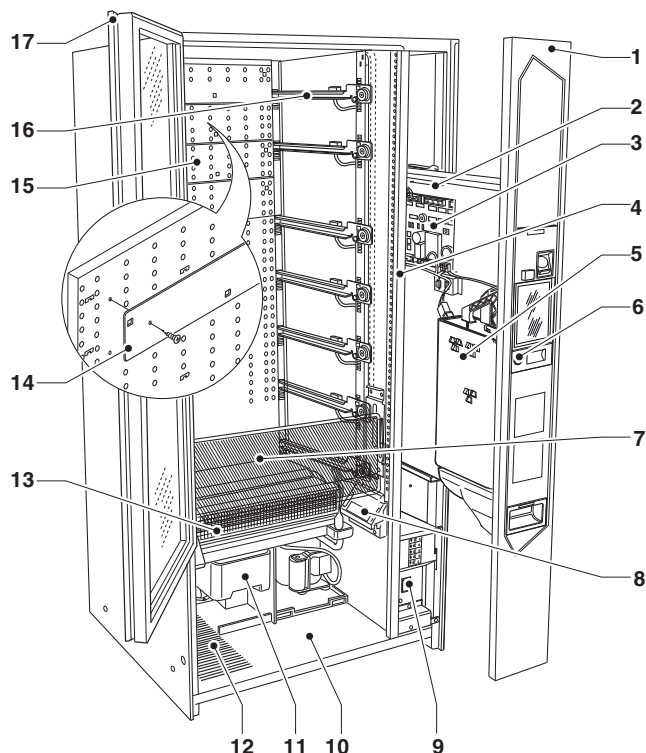


Fig. 17

1. slide-in interface
2. lighting board
3. CPU board
4. glassfront opening magnet micro
5. coin mechanism support
6. lock
7. softvend (optional)
8. photocells (optional)
9. main switch
10. housing of the dispensing compartment
11. cooling unit
12. ventilation grid
13. cooling unit evaporator
14. shutters
15. cold air distribution grid
16. tray guides
17. glassfront opening grip

PAYMENT SYSTEM ASSEMBLY

The machine is sold without any payment system. As a consequence, only the installer will be liable for any damage that may be caused to the machine or to things and persons by an incorrect installation of the payment system.

Mount the coin mechanism by paying attention to the following, according to the type of coin mechanism in use:

- Select the most suitable fastening holes;
- Loosen the fastening screw and adjust the coin insert chute according to the coin mechanism entrance;
- Loosen the fastening screws and adjust the lever intended to open the selector:

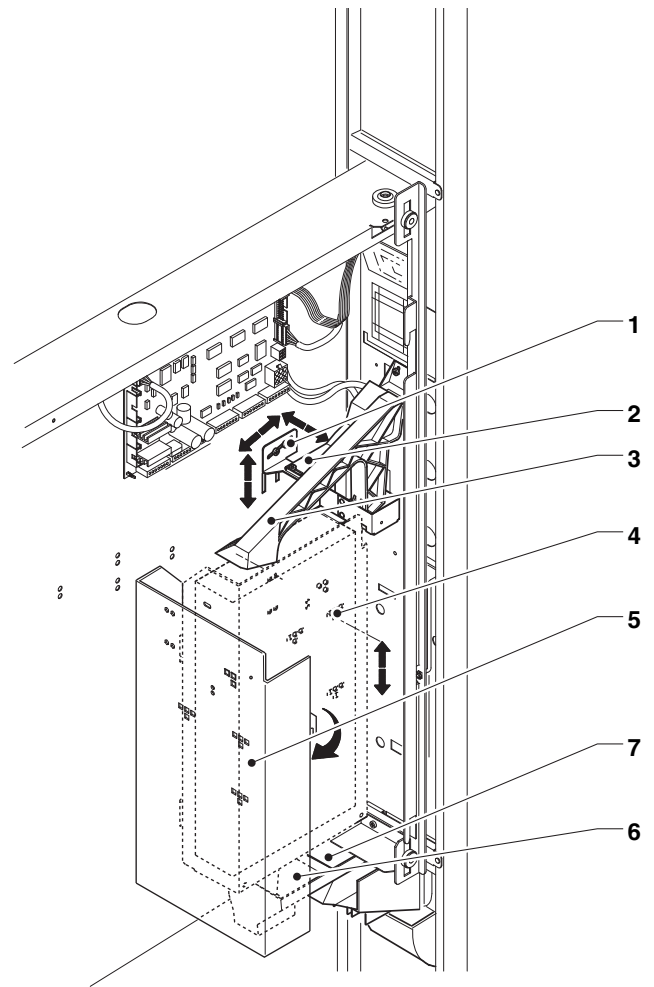


Fig. 18

1. coin chute adjusting screw
2. coin chute
3. selector opening lever
4. coin mechanism fastening holes
5. coin mechanism support plate
6. coin insert chute
7. coin return chute

ELECTRIC CONNECTION

The machine is arranged for electrical operation at a 230-240 V~ single-phase voltage.

For connection make sure that the rating will comply with the mains data, in particular that the supply voltage value shall lie within the limits recommended for the connection points.

It is absolutely necessary to use a main switch in compliance with the installation rules in force, placed in an accessible position. It shall be featured in such a way that it can support the maximum load required as well as ensure complete disconnection from the mains on the conditions of overvoltage category III and, therefore, the protection of circuits against earth faults, overloads and short-circuits.

The switch, the power socket and the corresponding plug shall be located in an accessible position.

The electrical safety of the machine is only ensured when the machine is correctly and efficiently grounded according to the safety standards in force.

It is necessary to check this fundamental safety requirement and, in case of doubt, to require professionally qualified personnel to check the installation carefully.

The supply cable is of a flexible type with a fixed plug. If necessary, the connection cable shall be replaced by qualified personnel only by using flexible cables of H05 RN - F or H05 V V-F or H07 RN-F type, or 3x1-1.5 mm² in cross-section.

⚠ It is forbidden to use adapters, multiple sockets and/or extensions.

⚠ The manufacturer disclaims all responsibility for any damage caused by the non-observance of the precautions mentioned above.

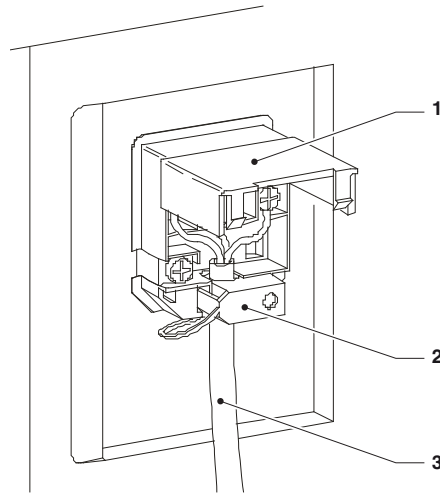


Fig. 19

- 1. lift cover
- 2. cable clamp
- 3. supply cable

COOLING UNIT

The cooling unit is arranged at the bottom of the cabinet and activated by the relay placed in the electric panel.

The cool air from the cooling unit is dispensed by the grid at the back of the box.

The machine is supplied with shutters that can customise temperature stratification in the box (max. 3 areas at various temperatures).

The stratification level of the refrigerated box temperature will vary according to the number and position of shutters.

UNIFORM TEMPERATURE

One single temperature in the whole box: cool air distribution grid completely open.

STRATIFIED TEMPERATURE

Maximum 3 areas at various temperatures (0-4°C for “food” products, 5-8°C for food drinks originally sealed, 8-16°C for snacks).

To change the temperature stratification level, refer to the chapter about maintenance.

TEMPERATURE REGULATION

The refrigerated box temperature can be set between 3.5°C (if the food management is ON) or 5°C (if the food management is OFF) and 20°C by means of a software programme.

DEFROST

The cooling unit is automatically defrosted every 6 hours.

The defrost time can be directly programmed by means of a software programme.

FIRST POWER-ON

When you power on the machine for the first time, the following will be checked before setting the equipment at work:

- check the number of trays you have actually connected with the machine

- softvend re-positioning (if available)

The following will appear in sequence on the display:

- software release

- presence of the photocells intended to detect the dispensing cycle

- number of trays you have actually connected

- presence of the device intended to prevent the dispensing compartment from opening (if any)

- refrigerated box temperature measured by the probe

You can programme the machine to display the number of selections you have made for some seconds (total vends).

The machine is set to the normal operation mode after some seconds

Attention !!!

Wait for the steady-state temperature to be reached (pull down up to 3 hours) before inserting the products to be dispensed.

The manufacturer disclaims all responsibility for any damage caused by the non-observance of the precaution mentioned above.

REFILL RESET (IF REQUIRED)

The “refill code” is a 4-digit code used to reset the counters that manage the signaling of “ending products”.

Enter the “refill code” (1234 by default) to reset the counters and set the machine to the normal operation mode.

As an alternative, press key © to set the machine to the normal operation mode without resetting any counter.

After 1 minute, if no key is pressed, the machine will automatically switch to the normal operation mode without resetting any counter.

OPERATION

TRAYS

To dispense a product included in a spiral compartment:

- the motor intended to rotate the spiral is activated
- the spiral will push the product forwards and let it drop into the tray.

DISPENSING COMPARTMENT LOCK

Some models are complete with a device intended to lock the dispensing compartment that is electrically released after a dispensing cycle (see the compartment lock parameters) to open the compartment manually to take the dispensed product.

The dispensing compartment lock is an alternative to the motorised compartment.

If you should open the compartment for any reason whatsoever in case of a power failure, act as follows:

- open the door of the equipment
- remove the last tray;
- remove the vandal-proof grid;
- operate the lock device manually.

SOFTVEND

Available for some models only.

Whenever you request for a selection, softvend will reach the height of the tray dispensing the product you have required.

The product falling into the softvend pocket will be placed in the dispensing compartment.

Softvend may not be used for the selections dispensed by the lowest trays; it is lifted not to interfere with the dispensing cycle.

The control electronics of the machine will initialise softvend whenever you power on the machine.

Attention !!!

If the glassfront is open, softvend can not be electrically handled for safety reasons.

However, you can operate softvend manually. To avoid any misalignment during the manual operation, never forget to use both handles.

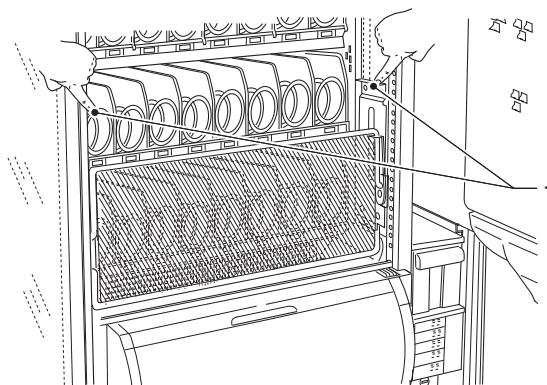


Fig. 20

1. handles

DISPENSING COMPARTMENT AUTOMATICALLY OPENABLE

Available for some models only.

After having dispensed the product, the compartment opens automatically and it remains open for a well-defined time interval to enable the user to take the product.

After closing, the compartment is not locked at once, but it can be manually opened for a settable time interval.

DISPLAY ON TRAYS

Available for some models only.

The displays on trays can show:

- selection number
- price
- product code / name
- a promotional message (beneath the selection) or an "info" message (along the whole length of the tray).
Messages are displayed in alternation with the number and the price of the selection.
- the selections (flashing on and off) that have performed an "extra" rotation to facilitate the product release or the latest "motor state" of the selection (motor locked, empty spiral, ...)
These messages are displayed as soon as the machine is powered on and/or while loading products).

The display shows *-*-*- in the following cases:

- when food selections are out of service because the safety temperature has been exceeded or the temperature set in the "food area" has not been reached.
- when the glassfront is not closed or the safety magnet micro is faulty.
- when the glassfront is open and the equipment is on and no spiral motor is detected.
- spiral motor not detected or selection out of service.

CONFIGURATION

To manage the displays properly, number the trays properly.

To number the trays, act as follows:

1. Open the glassfront and hold the door open signalling actuator down while powering on the machine.
2. Wait for the machine to carry out initial checks
3. Press and hold the programming key down (for 2 seconds); it is arranged on the right side of the tray display.
4. Release the programming key.
5. Press the programming key of the display once again to scroll numbering (the display of the tray shows 1, 2, 3, ...) and set the tray number.
Upper trays are lower-numbered.

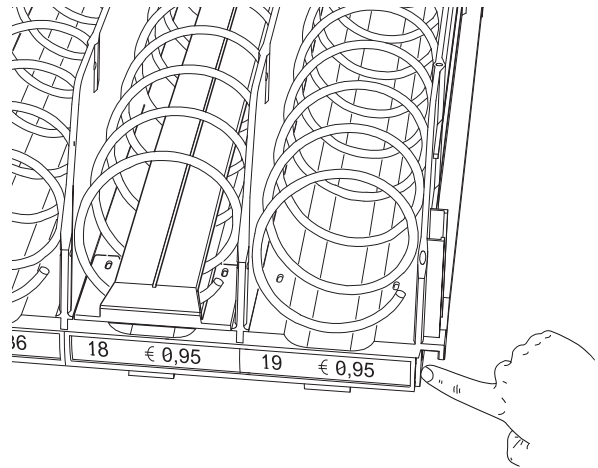


Fig. 21

PROMOTIONAL MESSAGE SETUP

Promotional messages (maximum 5) can be set and associated with every single selection with the functions relative to the "electronic labels" of the Technician menu. vedi "etichette elettroniche (display prezzi)".

As an alternative, promotional messages can be set up and associated with the selections by means of an EVADTS file with the following syntax:

```
MC5*EPD_PRO_MSG*NUMERO_MSG*MESSAGGIO*SEL1*SEL2*
```

Where:

- number_msg: it is the message number (max. 5)
- message: it is the body of the message to be displayed (12 characters for spirals, 71 and 87mm in diameter, 9 characters for spirals, 55mm in diameter)
- sel1 and sel2 are the number of the selections to be associated with the promotional message.

for instance:

```
MC5*EPD_PRO_MSG*2*PROMOZIONE*13*33*43*73
```

will display message 2 "promotion" beneath selections 13, 33, 43 and 73.

INFO MESSAGE SETUP

the "info" message can be set only by means of an EVADTS file with the following syntax.

```
MC5*EPD_MSG_INF*NUMERO_MSG*ABILITAZIONE*MESSAGGIO
```

Where:

- msg number: it is the "info" message number (from 1 to 5).
- enable: value 0 (zero) disables the message; value 1 enables the message.
- message: it is the body of the message to be displayed; the message is displayed in the middle of the tray.
If the first character is a space, the message will be aligned on the left.

for instance:

```
MC5*EPD_MSG_INF*3*1*PRODOTTI SENZA GLUTINE
```

will display message 3 "gluten-free products" on all trays.

Programming Notes

The electronics intended to control the machine will enable the operator to use many functions or not.

The machine programme is intended to describe all available functions, including those that are not used due to the specific configuration of the model (layout).

The following is supplied with the machine:

- Selection layout including the selections arranged for the specific model
- Flow chart of programming menus.

The main functions required to manage the machine operation as well as possible are briefly explained here below, not necessarily in the order they are displayed in the menus.

The software release can be updated by using proper systems (PC, Upkey etc.)

The machine can work in three different operation modes.

The keyboard buttons may assume different functions, according to its operation state.

NORMAL OPERATION MODE

- The machine is powered on (the door is closed) and all checks are performed.
- Operations that can be carried out when the door is closed.
- The selection is dispensed and messages are displayed for the user.

FILLER MENU

- Statistical findings and execution of simple checks on the operation and on dispensing cycles.

TECHNICIAN MENU / TOUCH / USB

- The setups and the performances of the machine are programmed.

POWER ON

Whenever you power on the machine, the display will show the software release number.

You can programme the machine to display the number of selections you have made for some seconds.

The machine is set to the normal operation mode after some seconds. The display will show a message requiring the user to select a product.

REFILL RESET (IF REQUIRED)

The "refill code" is a 4-digit code used to reset the counters that manage the signaling of "ending products".

enter the "refill code" (1234 by default) to reset the counters and set the machine to the normal operation mode.

As an alternative press key **✕** to set the machine to the normal operation mode without resetting any counter.

After 1 minute, if no key is pressed, the machine will automatically switch to the normal operation mode without resetting any counter.

NORMAL OPERATION MODE

The machine is set to the normal operation mode when the machine is connected with the mains and slide-in interface is closed.

- The glassfront is lit up and the display shows the message requiring the user to select a product.
- If the machine is complete with a payment module and you insert some coins or use another payment method, the credit still available will appear on the display. To dispense, dial the number corresponding to the product or choose a product with the category or promotion function.
- At the end of the dispensing cycle, the message requiring the user to take the product will appear on the display for some seconds and the machine will get ready for another delivery.

If the control system should find out a failure, an error message will appear and specify the type of problem.

The representation of icons/screens in this manual is merely indicative and it may deviate from the one displayed by the machine according to settings (layouts, themes and/or icons).

REQUEST FOR SELECTIONS

Type the selection number by using the keyboard on the display.

After typing the selection number, a screen page will appear to supply some information.

From the screen page you can purchase the product or put it into the "basket".

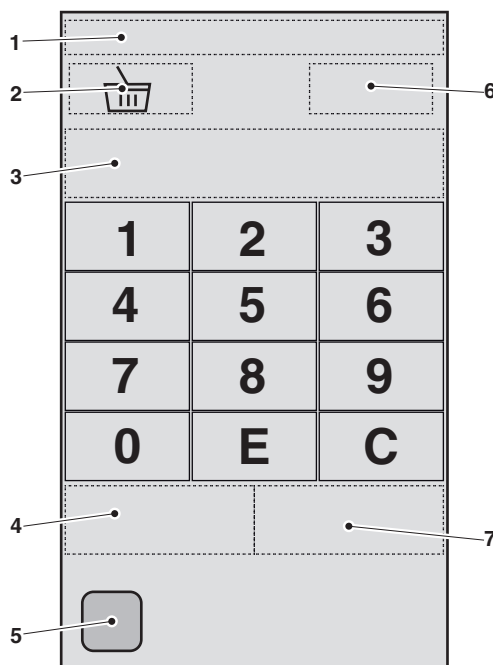


Fig. 22

1. User message area
2. Icon basket
3. Requested selection display area
4. Icon selections by category
5. Icon language selected for messages
6. Credit display area
7. Icon promotions

- User message area: to display the user messages for information purposes (date / time, temperature in the refrigerated box,...).
- Icon basket: touch to display the products in the basket and start purchasing. From the basket area you can modify and/or delete the quantity of products.
- Requested selection display area: to display the requested selection number.
- Icon selections by category: to display the selections grouped by category (e.g. savoury snacks, sweet snacks, drinks in cans, drinks in bottles,...).
- Icon language selected for messages: touch the icon to change the language used to display messages.
- Credit display area: if the machine has a payment module - by inserting coins - or a cashless system, the credit still available appears on the display.
- Icon promotions: to display the promotions active on the machine

REQUEST FOR SELECTIONS FROM CATEGORY

Products can be selected by using the "category" mode (if enabled).

Touch the icon "products by category" to display the product categories, touch the product family (e.g. savoury snacks) to display the products belonging to that category.

After selecting the product, a screen page will appear to supply some information.

From the screen page you can purchase the product or put it into the "basket".

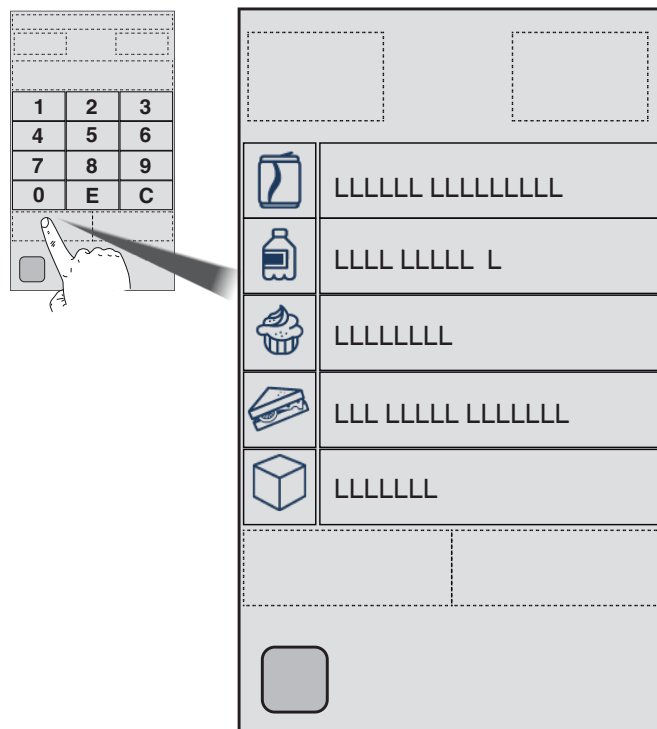


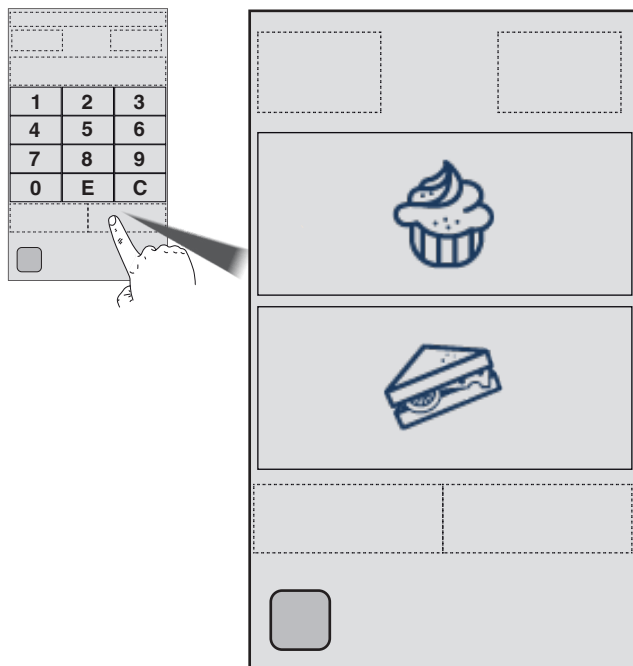
Fig. 23

REQUEST FOR SELECTIONS FROM PROMOTIONS

Products can be selected by using the "promotion" mode (if enabled).

Touch the icon "promotions" to display active promotions.

If more than one promotion is active, you can scroll them.



"SHOPPING BASKET" FUNCTION (MULTIPLE SALE)

To purchase with the "shopping basket" function, act as follows:

- Have a look at the products made available (by selection number, by category or by promotion)
- Put the products you have chosen into the basket; as soon the basket capacity is reached, the "full basket" message appears on the screen.
- Confirm and/or modify the products in the basket; touch the "Basket" icon to confirm and/or modify the products in the "Basket" and start purchasing.
- Check the credit.
- Dispense the "Basket" products.

Fig. 24

PROGRAMMING AND NAVIGATION MODE

To access the programming menus:

- Open the slide-in interface
- Power on the machine by acting on the main switch.
- Press the programming key on the slide-in shelf
- Touch the icons to access the programming menus.

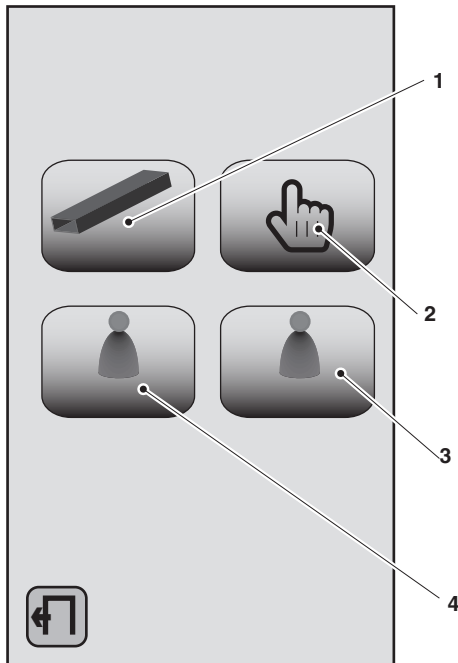


Fig. 25

1. USB menu
2. Touch Menu
3. Technician Menu
4. Filler Menu

The touch screen will display the virtual keyboard to scroll the various programming menus.

↑ ↓ SCROLLING KEYS:

used to scroll the menu items and to change the logic state of an item (ON/OFF) or to enter alphanumeric characters.

✓ ENTER KEY:

Used to move from a menu to a sub-menu or to confirm the execution of a command.

✗ EXIT /CANCEL / DELETE KEY:

used to go back from a sub-menu to a higher level menu or not to execute the command that is currently active.

1	2	3
4	5	6
7	8 ↑	9
0 ↓	E ✓	Canc ✗

Fig. 26

FILLER MENU

STATISTICS

All the machine operation data are stored in total and relative counters that can be reset without losing total data.

PRINT

This function is intended to print the data that have been stored for the machine operation.

Connect an RS232 serial printer having 9600 baud rate, 8 data bits, no parity, 1 stop bit with the serial port on the button board in order to print all statistics, i.e:

TOTALS

- 1 - counter by selection;
- 2 - counter by band;
- 3 - failure counter
- 4 - coin mechanism data
- 5 - photocell error counters
- 6 - motor errors
- 7 - safety temperature exceeded (models with food management enabled only)

RELATIVE

- 1 - counter by selection;
- 2 - counter by band;
- 3 - failure counter
- 4 - coin mechanism data
- 5 - photocell error counters
- 6 - motor errors
- 7 - safety temperature exceeded (models with food management enabled only)

The machine code, the printing date and time, the software release, the operator code and the installation date will be also printed.

To print, act as follows:

- connect the printer;
- confirm to start printing

DISPLAY

The function is intended to sequence-display the same data you can obtain by printing statistics.

Press the Enter key to sequence-display the following data:

total counters

- 1 - counter by selection;
- 2 - counter by band;
- 3 - failure counter
- 4 - coin mechanism data
- 5 - photocell error counters
- 6 - motor errors
- 7 - safety temperature exceeded (models with food management enabled only)

relative counters

- 1 - counter by selection;
- 2 - counter by band;
- 3 - failure counter
- 4 - coin mechanism data
- 5 - photocell error counters
- 6 - motor errors
- 7 - safety temperature exceeded (models with food management enabled only)

DELETE

Statistics can be reset for relative counters either globally (all types of data) or selectively for:

- selections
- failures
- coin mechanism errors
- photocell errors
- motor errors
- temperature exceeded

Press the Enter key to display a confirmation message.

Press the Enter key to reset statistics.

INDIVIDUAL PRICE

The machine can manage up to 4 different prices per selection, which can be active according to the time band you have set (standard or promotional) and/or the payment system in use.

Use this function to vary the sales price for every single selection by selecting among the price ranges available.

MANAGEMENT OF CHANGE TUBES

This function is active only if this operation can be carried out by the payment system you have set up.

Access the function to manually load or empty the change tubes.

If you confirm loading,

“Credit : —” will appear on the display.

This is the value of the money made available in the tubes for the change. If you insert a coin into the validator, the display will increase the value of the money made available in the tubes for the change.

If you confirm unloading, you can establish the tube on which you wish to act. Whenever you press the Enter key, a coin is ejected by the active tube.

SPECIAL SELECTIONS

Set up the following parameters from this group of functions:

VIRTUAL SELECTIONS

This function is used to define a pair of selections that can be sold at a price different from the sum of the two selections, using one single selection number. 10 virtual selections can be programmed (from 70 to 79).

In case of banks with two slaves working with three-digit selections, the first digit (0 or 9) is automatically displayed.

VIRTUAL PRICE RETURN

Use this function if you do not wish to cash the price of the second selection if the second dispensing cycle of a virtual selection has failed (with BDV and Executive payment systems only).

For the other payment systems (MDB or Validator), you can establish whether to return the whole amount or not for each kind of selection.

TWO-MOTOR SELECTIONS

To dispense long products, you can mount the dividers in order to use two motors for one single selection.

Use this function to combine the operation of two motors by specifying the selection number and the second motor.

The first motor number will be the selection number whereas the selection number of the associated motor will remain disabled.

Important !!!

After a failure to the motors of these selections, follow the procedure intended to configure the “Spirals/Selections” menu of the machine.

PHOTOCELL PARAMETERS

The machine can be fitted (as a standard or as an option according to the models) with a device intended to detect the passage of dispensed products by means of photo-cells.

If no dispensing cycle is detected for a product, this device will enable you to:

- set a rotation time for the spiral beyond the limit switch, to overcome any jam;
- return the paid amount or not;
- lock any further selection on the spiral in question.

TEST

This group of functions is intended to test the main components of the machine.

TEST SELECTION

Use this function to simulate the normal dispensing mode of products without inserting the amount to check the operation of the spiral rotation by pressing the selection buttons.

MOTOR TEST

It is intended to operate all motors in sequence and to display the selection number in question.

AUTOTEST

A function is implemented in the software to check the correct operation of some devices half-automatically.

Some checks occur automatically, others require the manual operation of the component under check.

The following devices are controlled:

- Temperature: To display the temperature value measured by the probe.
In case of interruption of the electric connection of the probe, -11.0 will appear
In case of a short-circuit of the probe, 41.0 will appear.
- Buzzer: A series of sounds is produced to check the operation of the acoustic signal-ler.
- Compressor: Press ✓ and ✕ to activate and deactivate the compressor.
- Selections: To activate all selections in a sequence.
- Coin mechanisms: to make sure that the communication with the coin mechanism is properly working and to check which validator lines are set up as active.

- Photocells: If the device intended to detect the product passage is available, the light beam readout and interruption are checked.
- Compartment Lock: If the device intended to prevent the dispensing compartment from opening is available, press keys ✓ and ✕ to lock and unlock the compartment opening.
- LED lighting: all LED's are powered on to light up the glassfront.
Never look at any source of light directly during the test.
- Softvend pocket: The machine places the softvend at the tray heights you have set up
- Door opening: The machine requires the door to be opened and closed.
- Display: to test the display

TEMPERATURE TEST

This group of functions that may be of use after having acted on the cooling unit is intended to check the operation of the cooling unit and the internal temperature probe.

START TEST

It is intended to start the temperature test. The operator is required to enter an identification code (that may be even zero) and the refrigerated box temperature is detected and stored every 30 seconds for a 20-min. normal operation.

Press the Enter key to display the test progress with the number of values acquired.

The machine remains available for the other functions during the temperature test.

PRINT TEMPERATURE

Connect a serial printer with the following communication parameters: baud rate 9600, 8 data bits, no parity, 1 stop bit, to the RS232 serial connector inside the door to print the temperatures measured during the test.

To print the stored data, act as follows:

- Press the Enter key ✓ to display the request for confirmation, i.e. the message "Do you confirm?"
- Connect the printer before confirming.
- Press key ✓ to start printing.

STOP TEST

The function is used to stop acquiring the temperature in the refrigerated box.

EXPORT ON UPKEY

It exports the temperatures measured during the temperature test on an upkey.

EVADTS

The EVA DTS (European Vending Association Data Transfer System) communication protocol can provide for the communication between the machine and the data transfer terminal:

CONNECTION

If you activate this function, the machine will be waiting for connection with a device in order to acquire EVADTS statistics.

TECHNICIAN MENU

PAYMENT SYSTEMS

You can decide which protocols to enable for the payment systems available and manage the relative functions..

Some parameters shared by several payment systems keep the set point even if you change the type of system.

VALIDATOR

IMMEDIATE CHANGE

The amount relative to a selection is generally cashed after the machine has sent the "Successful selection" signal.

If you enable this function, which is disabled by default, the cash signal is sent at the start of the dispensing cycle.

The setup of this parameter is compulsory.

DECIMAL POINT POSITION

To set up the decimal point position, i.e.:

0: decimal point disabled

1: one decimal digit after the point (XXX.X)

2: two decimal digits after the point (XX.XX)

3: three decimal digits after the point (X.XXX)

BOOKING TIME

To set up for the cash payment how long the machine displays the residual credit necessary to dispense the selection (7 seconds by default).

LINE/VALUE ASSOCIATION

When the display is positioned on the "LINE-VALUE ASSOC." (line programming) of the "programming" menu, you can vary the value of the 6 coin lines of the validator from A to F.

CREDIT PROGRAMMING (OVERPAY)

You can decide whether:

- to cash the credit exceeding the selection amount after a well-defined time interval in seconds (parameter "deleted 000")
- to leave the credit exceeding the selection amount at disposal for a subsequent selection (parameter "maintained")

EXECUTIVE

COIN MECHANISM VERSION

You have to choose among the following payment systems for the Executive system:

- Standard
- Price holding
- Price holding price display

IMMEDIATE CHANGE

The amount relative to a selection is generally cashed after the machine has sent the "Successful selection" signal.

If you enable this function, which is disabled by default, the cash signal is sent at the start of the dispensing cycle.

The setup of this parameter is compulsory.

BOOKING TIME

To set up for the cash payment how long the machine displays the residual credit necessary to dispense the selection (7 seconds by default).

BDV

IMMEDIATE CHANGE

The amount relative to a selection is generally cashed after the machine has sent the "Successful selection" signal.

If you enable this function, which is disabled by default, the cash signal is sent at the start of the dispensing cycle.

The setup of this parameter is compulsory.

BOOKING TIME

To set up for the cash payment how long the machine displays the residual credit necessary to dispense the selection (7 seconds by default).

TYPE OF DISPENSING.

Used to set the operation mode by multiple or single dispensing. In case of multiple dispensing, the change is not automatically given at the end of a successful delivery, but the credit will remain available for further dispensing. If you press the coin return button, the remaining credit will be returned if its value is lower than the maximum change value.

CREDIT RETURN (ESCROW LEVER)

Used to enable/disable the credit return (by pressing the change return key) if no dispensing has been performed.

If enabled, this function will provide for the return of the coins even if the first dispensing cycle has not occurred.

If a delivery has failed for any reason whatsoever, the change will be dispensed.

MAXIMUM CREDIT

Function used to define the maximum accepted credit for inserted coins.

MAXIMUM CHANGE

You can set a limit on the total amount of the change the coin mechanism will pay as soon as you press the change button or after one single dispensing.

The credit exceeding the amount you have programmed by this function will be cashed.

COINS ACCEPTED

Used to define which coins shall be accepted among those recognised by the validator.

For the coin/value correspondence check the label showing the position of the coins on the coin mechanism.

CHANGE COINS ACCEPTED

Used to program the refusal of a coin in case of "exact amount".

For the coin/value correspondence check the label showing the position of the coins on the coin mechanism.

EXACT CHANGE EQUATION

Used to define the combination of empty tubes intended to set the coin mechanism to the "exact amount" mode. All possible combinations of empty tubes are listed here below.

For reasons of simplicity, the combination is described with reference to tubes A, B and C, where tube A will receive the lowest-value coins and tube C the highest-value coins.

0	=	A or (B and C)
1	=	A and B and C
2	=	A and B only
3	=	A and (B or C)
4	=	A only
5	=	A or B only (default)
6	=	A or B or C
7	=	A or B only
8	=	A or C only
9	=	B and C only
10	=	B only
11	=	B or C only
12	=	C only

DISPENSING BUTTONS

Function used to enable or disable the buttons arranged on the coin mechanism in order to discharge the coins in the change tubes.

C.P.C. UNIT

It is intended to inform the coin mechanism whether some peripheral units have been installed or removed from the serial connection (peripheral units of the C.P.C type - the default control unit is always enabled).

EXACT CHANGE (MINIMUM TUBE LEVEL)

Used to warn the user in advance to "Insert exact amount" by adding a number of coins between 0 and 15 to the number of coins that has been programmed to establish the status of full change tubes.

VMC FREE SALE

Most of the payment systems complete with a BDV protocol is intended to manage the free sale function.

However, there are some payment systems not having this function.

In this case, it is necessary to enable the VMC (vending machine control, disabled by default) free sale and to set the price of selections to zero if some selections are dispensed on a free basis.

MDB

The MDB protocol menus enable the user to define the following functions.

IMMEDIATE CHANGE

The amount relative to a selection is generally cashed after the machine has sent the "Successful selection" signal.

If you enable this function, which is disabled by default, the cash signal is sent at the start of the dispensing cycle.

The setup of this parameter is compulsory.

DECIMAL POINT POSITION

To set up the decimal point position, i.e.:

0: decimal point disabled

1: one decimal digit after the point (XXX.X)

2: two decimal digits after the point (XX.XX)

3: three decimal digits after the point (X.XXX)

The setup of this parameter is compulsory.

BOOKING TIME

To set up how long the machine displays the residual credit necessary to dispense the selection (7 seconds by default).

TYPE OF DISPENSING.

Used to set the operation mode by multiple or single dispensing. In case of multiple dispensing, the change is not automatically given at the end of a successful delivery, but the credit will remain available for further dispensing. If you press the coin return button (if the function is enabled), the remaining credit will be returned up to the maximum change value.

OBLIGATION TO BUY

To enable/disable the operation of the coin return button before dispensing a product.

- ON: the change is returned after having selected a product
- OFF: the change is returned just after having pressed the coin return key (the machine is acting as a coin changer)

MAXIMUM CREDIT

Function used to define the maximum accepted credit for inserted coins.

MAXIMUM CHANGE

You can set a limit on the total amount of the change the coin mechanism will pay as soon as you press the change button or after one single dispensing.

The credit exceeding the amount you have programmed by this function will be cashed.

COINS ACCEPTED

Used to define which coins shall be accepted among those recognised by the validator when the change tubes are full.

For the coin/value correspondence check the coin mechanism configuration.

COINS RETURNED

Used to define which coins shall be used to give the change among those available in the tubes. This parameter is active only with the coin mechanisms not intended to manage the choice of the tube in use automatically (Auto changer payout).

For the coin/value correspondence check the coin mechanism configuration.

BILLS ACCEPTED

Used to define which bills shall be accepted among those recognised by the reader.

For the bill/value correspondence check the reader configuration.

COINS ACCEPTED FOR EXACT CHANGE

Used to define which coins shall be accepted among those recognised by the validator when the machine is in the "exact amount" mode.

For the coin/value correspondence check the coin mechanism configuration.

BILLS ACCEPTED FOR EXACT CHANGE

Used to define which bills shall be accepted among those recognised by the reader when the machine is in the "exact amount" mode.

For the bill/value correspondence check the reader configuration.

CASHLESS PRIVATE

To protect the users' privacy, this function is intended to display the string "-----" in the place of the credit on the cashless system.

RESIDUAL CREDIT (OVERPAY)

You can decide whether to cash any credit exceeding the selection amount after a well-defined time interval (deleted later) or to leave it at the user's disposal (maintained).

CASH-SALE CONTROL

Used to give evidence that cash transactions have occurred by means of a cashless system.

The values available are listed here below:

- 0 standard operation: cash transactions are recorded as such
- 1 forced sending to cashless 1: cash transactions are recorded as transactions performed by the first cashless system
- 2 forced sending to cashless 2: cash transactions are recorded as transactions performed by the second cashless system

PARALLEL MACHINE

Function used to enable the presence of a validator or parallel bill reader to recharge the keys.

EXACT CHANGE EQUATION

To choose among 15 different algorithms to enable the machine to give the change at the end of the selection.

Every single algorithm checks a series of requirements (the amount of coins in the tubes or the empty or full state) of the tubes the coin mechanism will use to give the change.

The "No change" condition occurs when the tubes assigned to the chosen algorithm have achieved the minimum level of coins ("minimum tube level" parameter).

For reasons of simplicity, the combination is described with reference to tubes A, B, C and D, where tube A will receive the lowest-value coins and tube D the highest-value coins.

0 = A or B or C or D

1 = A or B

2 = C or D

3 = A or D

4 = A only

5 = B only

6 = C only

7 = A and D

8 = C and D

9 = A and B

10 = A and B and C and D

11 = A and C or A and D

12 = A only or C and D

13 = D only

14 = A and B and C

For example: the "10" equation will display the "No change" message when all four tubes have achieved the minimum level.

The "04" equation will display the "No change" message only when tube A (lower-value coin) has achieved the minimum level of coins.

MAXIMUM CASHLESS KEY CREDIT

Function used to set up the maximum credit a cashless key/card may have to be accepted by the system. If the key has a higher value, it will be rejected.

The setup value shall always be higher than or equal to the value set for the "Maximum cash revalue" function. If modified and lower, it will be automatically set to the same value as the "Maximum cash revalue".

MAXIMUM CASHLESS KEY RECHARGE

Used to set up the maximum credit you can charge on a key or card system.

MINIMUM TUBE LEVEL

Used to set a number of coins between 0 and 15 in order to establish the status of full change tubes and to warn the user to “insert the exact amount”.

BILL READER FUNCTION (BILL REVALUE)

Used to enable the bill reader only to recharge the credit on the cashless system (key or card).

UNDEFINED CREDIT CASH

This function is intended to accept cashless payment systems (key or card) or not if the cashless system credit is not defined.

FIRST PRICE LIST ID0

For some systems only.

Cashless keys can be differentiated by an ID number (generally from 1 to ...).

Use this function to start numbering (ID) from zero and manage the price list change as required

CASHLESS 2 ENABLE

Use this function to enable the second cashless system (if available).

AGE CASHLESS

It is intended to manage the device and to enter the anagraphic age (it can be enabled for every single selection)

EXACT AMOUNT ONLY

If enabled, dispensing occurs only if the credit you have inserted is the same as the price; if a higher credit is inserted, the change is not returned.

BILL ESCROW POSITION

If the bill validator supports this functionality, when enabled, the bill can be returned if dispensing fails.

When the function is disabled, if the selection fails, the corresponding amount in coins is returned, but not the bill.

CASHLESS ALWAYS IDLE

It is a specific function of some key cashless devices.

If supported, it enables the machine to accept requests for keyless sale; dispensing occurs only after the key has been inserted.

CASHLESS REVALUE

It enables the possibility of loading the credit inserted into the “machine” on a cashless device.

USER GROUPS

The function is intended to associate a price list (list 1, list 2 and list 3) to the groups of users (from 1 to 5).

All groups of users are associated to the list by default.

AGE CONTROL

The function is used to enable - either globally or individually - the dispensing cycle of a selection / product after having checked the anagraphic age of the person who has requested for the selection with the one programmed.

For a correct operation install a chipcard reader.

Upon request for a selection / product, the machine:

- will require the user to insert his/her personal chipcard into the reader
- check the anagraphic age detected from the personal chipcard with the one programmed
- if the anagraphic age is above the one programmed, the machine will dispense the selection / product.

TOKEN VALUE

The token (recognised by the coin mechanism) is assigned a value (just as for a coin).

The MDB protocol makes no distinction between a coin credit and a token credit; if you insert a token, you can receive the corresponding value in coins in case of non-consumption.

MDB MESSAGE NUMBER

To define in the MDB payment system how many lines are made available for messages (max. 2, min. 0)

PRICES

From this menu you can set up prices individually (for every single selection) or globally (the same price for all selections) and define the ranges of the promotional time band.

The machine can manage up to 4 different prices per selection, which can be active according to the time band you have set (standard or promotional) and/or the payment system in use.

Prices are grouped into 4 lists and they can be programmed - for each one of the 4 lists - either globally (the same price for all selections) and by single selection.

The price of one single selection can be directly varied from the keyboard too.

If you have to sell most products at the same price, it will be advisable to programme the price globally and to change the price of the selections having a different sales price.

BDV, EXECUTIVE, VALIDATORS

These systems enable you to manage not only the standard price list, but also a promotional price list if the time band is enabled by the corresponding function.

Selections will be dispensed at the price of the promotional list during the time intervals you have programmed.

MDB

These systems are intended to establish whether to use the 4 price lists at the same time or to use two alternative ranges according to the time band you have set up.

If you do not use the time band, you can manage not only the standard price list, but also three further price lists according to the type of cashless support in use (key 1-3).

If you use a time band, selections will be dispensed at a price other than the standard one for the cashless system. During the time intervals you may have programmed, selections will be dispensed at two different promotional prices for the standard list and the cashless system.

INDIVIDUAL PRICE

The machine can manage up to 4 different prices per selection, which can be active according to the time band you have set (standard or promotional) and/or the payment system in use.

Use this function to vary the sales price for every single selection by selecting among the price ranges available.

GLOBAL PRICE

The machine can manage up to 4 different prices per selection, which can be active according to the time band you have set (standard or promotional) and/or the payment system in use.

Use this function to vary the sales price for every single selection by selecting among the price ranges available.

PROMOTIONAL TIME BAND

4 programmable time bands for sale at different prices

The time bands can be set up by hours (from 00 to 23) and by minutes (from 00 to 59).

To disable the time band, set up the date as well as the start and end time to 0.

The time of reference is supplied by an internal clock that can be adjusted from the configuration menu of the machine (see paragraph "VM configuration").

4 PRICE BANDS

It enables the management of 4 price lists according to 4 time bands.

ENABLE SELECTIONS

The function can be accessed only after the "4 price ranges" function has been enabled.

For every single selection you can enable or disable the sale at the prices set up for each range.

Symbol ● means that the selection is enabled in the time band.

For instance:

Selection	Band 0	Band 1	Band 2	Band 3
11	●	●	●	●
12	●	●	●	●
13	●	●	●	
15	●	●	●	
17	●	●	●	●
20	●	●	●	●
21	●	●	●	

Selections 13, 15 and 21 are disabled in price range 3.

MULTI-SALE DISCOUNT

For MDB payment systems or validator only.

The multi-sale discount can be set up after enabling the basket function.

To select a discount percentage according to the number of products in the basket.

VM CONFIGURATION

This group of functions is intended to check all parameters relative to the machine operation.

DATE AND TIME SET

Function used to set up the current date and time.

The value is used to manage the time band and statistics.

In case of power failure, the machine keeps the set up date and time by means of a buffer battery.

COOLING PARAMETERS

The operation of the cooling system can be programmed for the following functions.

COOLING UNIT ENABLING

You can disable the operation of the cooling unit. The change will apply as soon as you restart the machine.

After having enabled the cooling unit, modify the following parameters: temperature, defrost and temperature record enabling.

Attention! If you disable the cooling unit, the food management will be also disabled; the "food" products in the machine might be a source of danger in terms of food safety (perished products).

TEMPERATURE

You can directly set the refrigerated box temperature value during the operation in degrees °C (from 3.5 to 20°C).

The default temperature varies according to whether the "food management" parameter of the machine is enabled or not:

- ON: default temperature 3.5°C

- OFF: default temperature 8°C

The differential deviation from the temperature set for the start/stop of the cooling unit is 2°C.

DEFROST

The function allows for a 20-minute defrost cycle (the cooling unit is powered off, regardless of the temperature). The time interval between one cycle and the other one can be programmed from 0 to 99 hours (every 6 hours by default); the time interval will be determined according to the environmental humidity and the number of times the door is opened.

If the time is set to 0, the function is disabled.

FOOD MANAGEMENT

Function active for food models only.

The machine is arranged to manage the dispensing cycles of refrigerated foodstuffs from the 4 trays at the bottom.

- OFF: Food management disabled
- ON: the safety temperature control (3.5°C by default) is active, the time required to reach the temperature (pulldown) 45 minutes by default and you can define the tray range for control.
- CUSTOM: Use a password (1111 by default) to enable the control and customise the safety temperature value (from 4 to 15°C) and the "pulldown" time (from min. 45 to max. 360 minutes) and to modify the password for custom food management. The customisation of parameters might be the source of danger in terms of food safety. Those who have set up such parameters will be the sole responsible for any damage the improper customisation of such parameters may cause to people.

After having decided to activate the standard or custom food management, you are required to enter the number of trays with the "food" management.

The sale of "food" products is stopped when:

- The refrigerated box temperature is above the threshold value for over 15 minutes in the normal operation mode.
- The refrigerated box temperature is above the safety value if you power on the machine and if the door is not opened before.
- The temperature setpoint of the refrigerated box is not reached after 45-minute operation after the door has been closed; at the expiry of this time, the dispensing cycle of food products is locked

No control is carried out any longer if the function is deactivated and you can set the refrigerated box temperature between 8°C and 20°C on all trays.

TEMPERATURE RECORD

The inner temperature is stored every 10 minutes. Use this function to read date, time and recorded temperature

DB MANAGEMENT

This group of functions is intended to manage the basic data of the machine operation

DB INITIALISATION

This function shall be used in case of a memory data error or if the software is replaced.

All statistic data are reset except for the general electronic counter.

When the display is set to the "Initialisation" function, you can

- initialise the machine by restoring all default data.
- initialise the machine by using the data saved during previous customisation;
- save the data modified on the machine in external memories

Press the Enter key to display the request for confirmation "Do you confirm?". If you press the Enter key once again, you will be required to enter some parameters, i.e.:

- Country: understood as the type of configuration
- Language: for the messages that will appear on the display

SAVE DB CUSTOM

For machines with the RAM expansion board only.

To save a copy of the current configuration of the machine on a CPU board memory (backup) before customising.

RESTORE DB CUSTOM

To restore the machine configuration you have customised and saved before by means of the "Save DB custom" function.

To restore factory settings, initialise the machine

DISPLAY

This group of functions controls all display parameters.

LANGUAGE

Use this function to select the language you wish to use to display the machine messages among those made available by the software.

SECOND LANGUAGE

To select a second language to display the messages in the normal operation mode.

USER DISPLAY

To enable/select the type of information you wish to display during the normal operation mode.

The information you can display is supplied here below:

- Temperature in the refrigerated box
- Time
- Temperature in the refrigerated box of a "slave" machine, if connected.

PROMOTIONAL MESSAGE SETUP

The promotional message can be composed by using  and  to scroll all available characters.

If you press the Enter key , the first character you can modify will flash on and off.

To store the message, press .

PROMOTIONAL IMAGE

To enable/disable the promotional image on the display in the normal operation mode:

- ON: the message "Select a product" and the promotional image are alternated every 3 seconds in the normal operation mode
- OFF: only the message "Select a product" is displayed in the normal operation mode

CONTRAST REGULATION

To regulate the display contrast from min. 5% to max. 99%.

SCREEN SAVER TIME

Use this function to set the screen saver after a programmable (in minutes) shutdown time of the vending machine. (default = 10 min.)

If the value is set to 0, the screen-saver is not active.

CURRENCY SYMBOL

The function is used to enable the currency symbol during the credit display (€, \$, £, ...)

ELECTRONIC LABELS (PRICE DISPLAY)

The displays on the trays are arranged on some models only.

The displays show the number and the price of selections; in some cases, they can display some messages for promotion / information.

ENABLE

To enable the management of electronic displays on the trays.

PROGRAMMING

To send the "message display" command to the tray displays that are being programmed (see the paragraph "operation of tray displays")

PROMOTIONAL MESSAGE

To write / customise the messages to be displayed beneath selections.

5 promotional messages are made available (12 characters for spirals, 71 and 87mm in diameter, 9 characters for spirals, 55mm in diameter)

Press **↑** and **↓** to move to the message you wish to modify.

Press the "Enter key" to modify the message, press **↑** and **↓** to scroll the characters and compose the message.

PROGRAMMING THE PROMOTIONAL MESSAGE

To associate the 5 promotional messages with selections.

Press **↑** and **↓** to associate the 5 promotional messages with selections.

Press **✓** to associate the promotional message with the selection

In the normal operation mode, this message is displayed (in alternation) with the number and the price of the selection.

Promotional messages can be also set up and associated with the selections by means of an EVADTS file with the following syntax:

```
MC5*EPD_PRO_MSG*NUMERO_MSG*MESSAGGIO*SEL1*SEL2*
```

Where:

- number_msg: it is the message number (max. 5)

- message: it is the body of the message to be displayed (12 characters for spirals, 71 and 87mm in diameter, 9 characters for spirals, 55mm in diameter)

- sel1 and sel2 are the number of the selections to be associated with the promotional message.

for instance:

```
MC5*EPD_PRO_MSG*2*PROMOZIONE*13*33*43*73
```

will display message 2 "promotion" beneath selections 13, 33, 43 and 73.

DISPLAY FOR THE TECHNICIAN

To display the product name and/or price associated with the selection.

PRICE DISPLAY ENABLE

To enable/disable the display of the selection price.

DISPLAY FOR TRAYS ACTIVE DURING THE DISPENSING CYCLE

To enable / disable the display of the texts when the product is being dispensed.

DISPLAY FOR TWO-MOTOR SANDWICH TRAYS

Only to dispense sandwiches using 2 motors (some versions only)

Select the text arrangement on the tray display for some two-motor selections of sandwiches (among those pre-defined).

Settings are listed here below:

Tb1

a two-motor selection occupying the first 3 selections (e.g. 60-61-62)

Example:

60	61	62	63	64	65	66	67
60 (Tb1)			63	64	65	66	67

Tb2

a two-motor selection occupying the second 3 selections (e.g. 63-64-65)

Example:

60	61	62	63	64	65	66	67
60	61	62	63 (Tb2)			66	67

Tb3

the first two two-motor selections occupying 3 selections each (e.g. 60-61-62 and 63-64-65)

Example:

60	61	62	63	64	65	66	67
60 (Tb3)			63 (Tb3)			66	67

CONFIGURATION FOR THE DISPLAY OF VISIOSHOP PRICES

For visioshop trays only.

Price displays are pre-set by default for trays and the selections made available by the standard equipment.

Use the function after changing the mechanical configuration of the equipment (e.g. standard trays replaced by a visioshop tray, width of compartments...)

The function enables the operator to configure the location of the texts to be displayed beneath the selections.

The first set-up you are required to enter is to specify which trays are modular (visioshop) among those available.

- The symbol ● means that the tray is a visioshop tray.

- The symbol ○ means that the tray is standard.

Example

MODULAR TRAYS	
tray 1	●
tray 2	●
tray 3	●
tray 4	●
tray 5	○
tray 6	○
tray 7	○

- trays 1, 2, 3, 4 are modular trays (visioshop)

- trays 5, 6, 7 are standard trays

↓ and ↑ scroll the cursor and enable the operator to change the tray set-up (● visioshop / ○ standard)

✓ confirms the set-up.

After the type of tray has been specified, the tray selections are displayed with the relative set-up.

Example

MODULAR TRAYS		
TRAY 1		
selection 10	OFF	○
selection 11	7	●
selection 12	OFF	○
selection 13	30	●
selection 14	OFF	○
selection 15	50	●
selection 16	OFF	○

Where:

- motor available and connected with the equipment (automatic recognition)
- motor unavailable (e.g. if the size of the compartment you have created is larger than the double compartment)
- OFF means that no text string will be displayed beneath that spiral
- NUMERIC VALUE (offset): it indicates after how many blank spaces (from the left margin of the display) to display the text associated with the selection.
Press ↓ and ↑ to increase/decrease the number of spaces; at the same time, the display of the tray will show where the text will be placed (preview).

In the example, the text associated with selection 11 is displayed 7 spaces after the left margin of the display.

The text of selection 13 is displayed 30 spaces after the left margin of the display.

Press key 9 to enable/disable the management of the offset value.

If the offset value you have set up is such that characters overlap with the text of the subsequent selection, the text of the latter is automatically shifted forward.

In this case, the numeric offset value of the subsequent selection is automatically set to the new value.

Attention !!!

If a numeric offset value is set to a non-connected motor (○) or to the secondary motor of a two-motor selection (●), the display shows the message “Tray configuration error” and the screen page for settings will show one X.

Example

MODULAR TRAYS		
TRAY 1		
selection 10	OFF	○
selection 11	7	●
selection 12	X	○
selection 13	30	●
selection 14	OFF	○
selection 15	50	●
selection 16	OFF	○

MENU MANAGEMENT

PASSWORD

To modify the password and access all menu functions.

SPIRALS/SELECTIONS

From this group you can set up the parameters of selections.

SPIRAL PARAMETERS

MACHINE CONFIGURATION

To recognise and store the number and positions of the trays and selection motors.

VIRTUAL SELECTIONS

To define a pair of selections that can be sold at a price different from the sum of the two selections.

5 virtual selections can be programmed (from 80 to 85).

VIRTUAL PRICE RETURN

Use this function if you do not wish to cash the price of the second selection if the second dispensing cycle of a virtual selection should fail (only if MDB payment systems or validators are in use). For the other payment systems, you can establish whether to return the whole amount or not.

TWO-MOTOR SELECTIONS

To dispense long products, you can disassemble the dividers in order to use two motors for one single selection.

Use this function to combine the operation of two motors by specifying the selection number and the second motor.

The first motor number will be the selection number whereas the selection number of the associated motor will remain disabled.

Important!

After a failure to the motors of these selections, follow the procedure intended to configure the “Spirals/Selections” menu of the machine.

ROTATION SELECTIONS

Use this function to create 6 groups of several spirals that are activated by rotation by means of the same selection number to increase the autonomy of the same product and to make dispensing uniform.

The spirals grouped in a single selection must be adjacent.

The selections may be even made on different trays, provided that they are in sequence; products are alternatively distributed by each one of the grouped spirals.

All the selections belonging to the same group must have the same price.

To manage the safety devices on the selections properly, it is recommended to mount the device intended to detect the dispensing cycle on the machine.

SELECTION DETAILS

PRODUCT CODE

Use this function to assign every single spiral a 4-digit identification code to process statistics.

PRODUCT NAME

Use this function to assign every single spiral a product identification name for price displays and to process statistics.

SOFTVEND PARAMETERS

CONFIGURATION CODE

It displays the SOFTVEND configuration code.
The configuration code specifies the heights SOFTVEND shall reach for each tray.

HOME POSITION

It sets up the SOFTVEND home position.
The home position is expressed in cm from the tray placed at the highest height.
99 indicates the lowest limit stop (lower part of the refrigerated box)

SETUP BY TRAY

You can enable and define - for each tray - at which height (in centimetres from 0 to 99) from the first tray on the top to place softvend.

The machine displays - for each tray - at which height to place softvend

tray number	position (cm)	enable
1	8	on
2	25	on
3	40	on
4	53	on
5	70	on
6	95	on
7	99	on

If you modify the values (height in centimetres), softvend will immediately move to the value you have entered; in doing so, you can make sure that the values you have entered correspond to what you wish.

-0 is generally referred to the tray placed at the highest height.

According to the number of trays of the machine, it may happen that the first tray on the top is not corresponding with 0.

-99 indicates the lowest limit stop (home position by default).

SETUP BY SELECTION

You can enable and define - for each selection - at which height (in centimetres from 0 to 99) from the first tray on the top to place softvend.

The machine displays - for each selection - at which height to place softvend

selection number	position (cm)	enable
11	8	on
12	8	on
13	8	on
17	8	on
20	25	on
21	25	on
35	40	on

If you modify the values (height in centimetres), softvend will immediately move to the value you have entered; in doing so, you can make sure that the values you have entered correspond to what you wish.

-0 is generally referred to the tray placed at the highest height.

According to the number of trays of the machine, it may happen that the first tray on the top is not corresponding with 0.

-99 indicates the lowest limit stop (home position by default).

MAXIMUM NUMBER OF PRODUCTS

The function is intended to set up the maximum number of products belonging to a selection.

Press **↑** and **↓** to scroll the selections and **✓** to confirm the selection on which to act.

Press **↑** and **↓** to enter the value.

Press **✕** to store the setup.

MINIMUM NUMBER OF PRODUCTS

The function is intended to set up the minimum number of products belonging to a selection. After having reached it, the operator is prompted to reload the selection.

Press **↑** and **↓** to scroll the selections and **✓** to confirm the selection on which to act.

Press **↑** and **↓** to enter the value.

Press **✕** to store the setup.

CAM ALIGNMENT

To re-position the spirals that have performed an "extra" rotation to dispense the product.

EXECUTE NOW

Press **✓** to align spirals immediately (motor rotation)

EXECUTE AT THE START-UP

To activate the request for spiral alignment (motor rotation) at the next power-on of the machine.

At the next power-on of the machine, the display shows the message requiring the user to press the "programming" key necessary to access the function for cam alignment for 10 seconds.

Press **✓** to activate alignment or press **✕** to cancel alignment.

If the "programming" key is not pressed within 10 seconds, the machine will switch to the normal operation mode without any cam alignment.

MANAGE SELL-BY DATES

It defines how many hours after the last reload "food" selections are declared to have perished (the sale thereof is inhibited).

Enable the function to set up the sell-by dates for each "food" selection.

- Press **↑** and **↓** to scroll the number of food selections.

- Press **✓** to enter the number of hours; at the expiry of the time you have set up, the "food" selection is considered to have perished (the sale thereof is inhibited)

RESET SELL-BY DATES

Use the function to restart the count of hours from the value you have set up with the "manage sell-by dates" function.

PHOTOCELL PARAMETERS

The machine can be fitted (as a standard or as an option according to the models) with a device intended to detect the passage of dispensed products by means of photocells.

If this device is mounted, you can check the following:

- Error before the dispensing cycle; when the beam of the photocells is not read at the start of the dispensing cycle.
- Error after the dispensing cycle; when the motor fails during the dispensing cycle.
- "no product" error; when the device fails to detect the product passage during the dispensing cycle.

In these cases, you can programme the machine to:

- set a rotation time for each spiral for further arrangement for normal rotation;
- return the paid amount or not;
- lock any further selection on the spiral in question.
Enabled: the selection is acknowledged as empty and, therefore, disabled; if a request is made for an "empty" selection, the machine displays the message "SELECTION NOT AVAILABLE"
Disabled: the selection is not acknowledged as empty and it remains available even if empty.

DISPENSING COMPARTMENT LOCK

PARAMETERS

The dispensing compartment can be fitted (as a standard or as an option) with a lock device.

Use this function to decide whether to leave the compartment:

- "always free"

or whether to

- "release it upon dispensing".

The door is only released for a well-defined time interval (programmable from 1 to 10 minutes) in the "release upon dispensing" mode as soon as you request for a product. If the machine is equipped with an automatic opening department, you can set up the opening time of the compartment (0: automatic opening disabled or up to one minute and a half).

OUT-OF-ORDER TIME

The function is intended to put the machine out of order for a well-defined time interval, programmable between 1 and 10 minutes, if the dispensing compartment remains open.

The machine is put out of order if the lock device is always closed during a dispensing cycle.

OUT OF ORDER IF OPEN

To define the operation mode of the machine if the compartment is always open:

- Normal operation mode: The machine continues to work normally.
- Out of order: The machine is put out of order.
- Compartment not available: The machine displays the error message "Compartment not available".

ENERGY SAVING

To save electric energy whenever the machine is not used, you may choose among the following energy saving profiles:

Energy Saving "On": use this profile to suspend the vending machine service and to turn off the glassfront lighting in the time intervals you have set up; the compressor continues to work normally.

2 time bands for service interruption can be programmed for each day of the week; the days of the week are identified by a progressive number (1=Monday, 2=Tuesday, etc.).

When the "energy saving" band has tripped, selections are not available and the glassfront lighting is turned off; the display shows "SERVICE INTERRUPTED" and the time at which the service will be resumed.

SLEEP MODE

Use this profile to turn off the LEDs intended to illuminate the glassfront 10 minutes after the machine has stopped working. Upon request for a selection, lighting is activated and the required product dispensed. The compressor continues to work normally.

LIGHT OFF ONLY

Use this profile to turn off the LEDs intended to illuminate the glassfront during the time intervals set up whereas the compressor continues to work normally.

Upon request for a selection, the machine will dispense a product without turning on the glassfront lighting.

MACHINE LIGHTING OUT OF SERVICE

To define whether to turn on or off the illumination of the machine when the machine is out of service or the "Energy saving" time band has tripped.

VM SERIAL NUMBER

The function is used to change the eight-digit numeric code identifying the machine (00000000 by default).

PROGRAMMING THE OPERATOR CODE

When the display is set to the "Operator Code" function, you can change the six-digit numeric code identifying groups of machines (0 by default).

INSTALLATION DATE

The function is used to store the current system date as the installation date.

The date is printed at the time of rolling out statistics.

MASTER / SLAVE

The control system of the machine is arranged for bank connection with other automatic vending machines.

SETTINGS

Use this function to set up the hierarchies of the master / slave1 / slave2 relations between connected vending machines.

This machine can be configured as a “Master”, i.e. controlling the second machine, or as a “Slave”, i.e. controlled by the other machine.

Moreover, set the numbering for 2-digit (XX) or 3-digit selections (0XX; 9XX)

The master/slave function is not enabled by default.

SLAVE PRICE HOLDING

If the Executive payment system is set to “Price Holding”, use this function to set up the same mode even in the slave machine software.

VIRTUAL PRICE RETURN

If the payment system is set to the BDV and/or Executive protocol and in case of combined or virtual selections (whose relative menus are made available on slave machines), use this function to establish whether to retain (OFF) or not (ON) the partial amount if the second selection / dispensing cycle should fail.

RESET MINISLAVE

Use this function to reset all settings relative to the master/slave function on the slave machine.

MONITOR SLAVE

Use this function to scroll all information on any slave, if connected.

After setting up this function, power on the “slave” machine to sequence-display the slave information about:

- Software release
- Type of slave (XX, 0XX, 9XX)
- Presence of the photocells intended to detect the dispensing cycle
- Number of trays and drawers
- Presence of the device intended to prevent the dispensing compartment from opening
- Temperature measured by the internal probe

To quit the function, power off the “master” machine.

DISPLAY SLAVE INFORMATION

Use this function to display the instantaneous temperature of the “slave” machine, if connected.

TEST

This group of functions is intended to test the main components of the machine.

TEST SELECTION

Use this function to simulate the normal dispensing mode of products without inserting the amount to check the operation of the spiral rotation by pressing the selection buttons.

MOTOR TEST

It is intended to operate all motors in sequence and to display the selection number in question.

AUTOTEST

A function is implemented in the software to check the correct operation of some devices half-automatically.

Some tests occur automatically whereas others require the manual operation of the component under test. Press ✕ to perform the next test.

The following devices are controlled:

- Temperature: To display the temperature value measured by the probe.
In case of interruption of the electric connection of the probe, -11.0 will appear
In case of a short-circuit of the probe, 41.0 will appear.
- Buzzer: A series of sounds is produced to check the operation of the acoustic signaler.
- Compressor: Press ✓ and ✕ to activate and deactivate the compressor.
- Selections: To activate all selections in a sequence.

- Coin mechanisms: to make sure that the communication with the coin mechanism is properly working and to check which validator lines are set up as active.
- Photocells: If the device intended to detect the product passage is available, the light beam readout and interruption are checked.
- Compartment Lock: If the device intended to prevent the dispensing compartment from opening is available, press keys ✓ and ✕ to lock and unlock the compartment opening.
- Display: all points of the display are turned on to check the correct operation
- LED lighting: all LED's are powered on to light up the glassfront.
Never look at any source of light directly during the test.
- Direct selections: The machine shows the direct key to be pressed, if the required key can properly work, the key under test will be the next one.
- Softvend lift: The machine places the softvend at the tray heights you have set up
- Door opening: The machine requires the door to be opened and closed.

TEMPERATURE TEST

This group of functions that may be of use after having acted on the cooling unit is intended to check the operation of the cooling unit and the internal temperature probe.

START TEST

It is intended to start the temperature test. The operator is required to enter an identification code (that may be even zero) and the refrigerated box temperature is detected and stored every 30 seconds for a 20-min. normal operation.

Press the Enter key ✓ to display the test progress and the number of acquisitions made.

The machine is available for the other functions during the temperature test.

PRINT TEMPERATURE

Connect a serial printer with the following communication parameters: baud rate 9600, 8 data bits, no parity, 1 stop bit, to the RS232 serial connector inside the door to print the temperatures measured during the test.

To print the stored data, act as follows:

- If you confirm, the request for confirmation will appear on the screen
- Connect the printer before confirming.
- Press key ✓ to start printing.

STOP TEST

The function is used to stop acquiring the temperature in the refrigerated box.

EXPORT ON UPKEY

It exports the temperatures measured during the temperature test on an upkey.

STATISTICS

All the machine operation data are stored in total and relative counters that can be reset without losing total data.

ELECTRONIC COUNTER

DISPLAY THE ELECTRONIC COUNTER

An electronic counter is intended to store all the dispensing cycles you have performed since you last reset it in an aggregated manner.

RESET THE ELECTRONIC COUNTER

You can reset the electronic counter.

DISPLAY THE ELECTRONIC COUNTER

To enable / disable the display of the total number of dispensing cycles that have been made since you last reset the statistics, while you are powering on the machine.

EVA DTS

The two codes used to identify the machine and recognise the data transfer terminal are established by the EVADTS (European Vending Association Data Transfer System) communication protocol:

COMMUNICATION PROTOCOL

Use this function to decide which communication protocol to use for the communication of the data acquisition device.

The communication protocols made available are:

DDCMP ENHANCED

with the following configurable parameters:

- Pass code: it is a four-digit alphanumeric code (0-9; A-F) that shall be the same as the one of the data transfer terminal for identification.
Set to 0000 by default
- Security code: it is an alphanumeric code for mutual recognition between machine and EVA DTS terminal. Set to 0000 by default
- End-of-transmission: if enabled, it can recognise the end-of-transmission signal sent to the last package and interrupt data transmission.

DEX/UCS

No configurable parameter is expected for this protocol:

DATA TRANSMISSION

The function is intended to select which communication interface shall be used for data transmission. The following interfaces are made available:

- “RS232” and “IrDA”: for communication with acquisition devices
- “Always EVADTS” for communication with data acquisition and transmission devices (telemetry)

TYPE

The function will enable the operator to choose how to manage the communication speed with data acquisition devices.

- “ENHANCED”: the communication speed is automatically adjusted to the maximum speed the slowest device can support
- “FIXED”: the communication speed is fixed and it uses the communication speed set up by means of the “baudrate” function

BAUDRATE (TRANSMISSION SPEED)

To set the transmission speed for communication (2400, 4800, 9600, 19200 bps).

Set to 2400 bps by default

CONNECTION

If you activate this function, the machine will be waiting for connection with a device in order to acquire EVADTS data.

REFILL ENABLE

For models with a data transmission system only.

The function is used to enable the request to enter the “refill code” at the end of the power-on cycle of the machine.

The “refill code” is a 4-digit code (1234 by default) used to reset the counters that manage the “ending product” pre-alarms sent by means of the data transmission system.

RESET

Statistics can be reset for relative counters either globally (all types of data) or selectively for:

- selections
- discounts
- failures
- coin mechanism data
- photocell error counters
- motor errors
- safety temperature exceeded (models with food management enabled only)

Press the Enter key ✓ to display the blinking message: "Do you confirm?"

Press the Enter key ✓ to reset the statistics. The display shows the "Running" message during the operation and statistics are reset.

DISPLAY STATISTICS

It displays the data stored for the machine operation either globally (all data) or partially (some data only).

TOTAL COUNTERS

- 1 - counter by selection (single and total);
- 2 - counter by band;
- 3 - failure counter;
- 4 - coin mechanism data (audit and cash collected);
- 5 - photocell error counters
- 6 - motor errors
- 7 - safety temperature exceeded (models with food management enabled only)

PARTIAL COUNTERS

- 1 - counter by selection (single and total);
- 2 - counter by band;
- 3 - failure counter;
- 4 - coin mechanism data (audit and cash collected);
- 5 - photocell error counters
- 6 - motor errors
- 7 - safety temperature exceeded (models with food management enabled only)

DELETE STATISTICS

It resets the data stored for the machine operation either globally (all data) or partially (some data only).

- selections
- failures
- coin mechanism errors
- photocell error counters
- motor errors
- safety temperature exceeded (models with food management enabled only)

Press the Enter key ✓ to display the request for confirmation.

Press the Enter key ✓ to reset the statistics. The display shows the "Running" message during the operation and statistics are reset.

DISPLAY RELATIVE STATISTICS

Press ✓ to display the stored data in sequence, i.e.:

- 1 - counter by single selection;
- 2 - counter by band;
- 3 - failure counter;
- 4 - coin mechanism data;
- 5 - photocell error counters
- 6 - motor errors
- 7 - safety temperature exceeded (models with food management enabled only)

DELETE RELATIVE STATISTICS

Statistics can be reset either globally (all types of data) or selectively for:

- selections
- discounts-overprices
- failures
- coin mechanism data
- photocell error counters
- motor errors
- safety temperature exceeded (models with food management enabled only)

Press the Enter key to display the request for confirmation.

Press again to reset statistics.

PRINT STATISTICS

It prints the data stored for the machine operation either globally (all data) or partially (some data only).

TOTAL COUNTERS

- 1 - counter by selection (single and total);
- 2 - counter by band;
- 3 - failure counter;
- 4 - coin mechanism data (audit and cash collected);
- 5 - photocell error counters
- 6 - motor errors
- 7 - safety temperature exceeded (models with food management enabled only)

PARTIAL COUNTERS

- 1 - counter by selection (single and total);
- 2 - counter by band;
- 3 - failure counter;
- 4 - coin mechanism data (audit and cash collected);
- 5 - photocell error counters
- 6 - motor errors

- 7 - safety temperature exceeded (models with food management enabled only)

Connect an RS232 serial printer having 9600 baud rate, 8 data bits, no parity, 1 stop bit with the serial connector on the button board to print all the statistics described in the paragraphs "display general statistics" and "display relative statistics"; the machine code as well as the software date and release will be also printed.

Statistics can be printed either relatively or totally.

MDB PROTOCOL AUDIT

- Aud. 1 Money in the tubes
money currently available in the change tubes
- Aud 2 Money to the tubes
Money conveyed to the change tubes
- Aud 3 Money to the coin box
Money conveyed to the coin box
- Aud 4 Change returned
Total amount of the money that has been returned
- Aud 5 Surplus
Surplus money. Amounts paid by the customer in excess and not returned (in case no money is available for change)
- Aud 6 Unloading of tubes
Value of the coins dispensed by means of the "Manage tubes" function
- Aud 7 Loading of tubes
Value of the coins cashed by means of the manual loading function.
- Aud 8 Cash sales
Value of the total sales made cash (coins + bills)
- Aud 9 Bills cashed
Value of the bills that have been cashed
- Aud 10 Charge key
Value of the money that has been re-charged on the key
- Aud 11 Key sale
Value of the money that has been cashed through key-dispensing
- Aud 12 Money dispensed manually
Value of the coins that have been manually dispensed through the dispensing buttons on the coin mechanism.

BDV PROTOCOL AUDIT

The coin mechanism data are intended to supply the following information in real currency:

- Aud. 1 Money in the tubes
money currently available in the change tubes
- Aud 2 Money to the tubes
Money conveyed to the change tubes
- Aud 3 Money to the coin box
Money conveyed to the coin box
- Aud 4 Change returned
Total amount of the money that has been returned
- Aud 5 Money dispensed
Total amount of the money that has been manually dispensed
- Aud 6 Surplus
Surplus money. Amounts paid by the customer in excess and not returned (in case no money is available for change)
- Aud 7 Total sales
Total sales value
- Aud 8 Exact change
Sales value on the "Insert exact amount" condition
- Aud 9 Mixed dispensing
Total dispensing value paid in a different way, e.g. also other types of payment (C.P.C., coin)
- Aud. 10 Manual load
Money inserted into the coin mechanism by means of the manual loading function.

COMMUNICATION

This menu is intended to group the communication functions of the device.

UP-KEY

SETUP MANAGEMENT

UPKEY -> VENDING MACHINE

After having inserted the Up key into the plug on the C.P.U. board, this function is used to select the setup file from the list on the display. Press the Enter key to load the setup file you have selected on the machine.

VENDING MACHINE ->UPKEY

After having inserted the Up key into the plug on the C.P.U. board, this function is used to save on the Up key a setup file with the same configuration currently available on the machine.

Please specify the name you wish to assign to the file (e.g. VENDM000.STP)

DELETE

Use this function to delete one or more than one setup file on the up key you have inserted.

DELETE ALL

Use this function to delete all the setup files on the up key you have inserted.

UPKEY STATISTICS MANAGEMENT

VENDING MACHINE ->UPKEY

Confirm this function after having inserted the Up key into the plug on the C.P.U. board to save on the up key the statistics file with all the statistical data currently available on the vending machine. Please specify the name you wish to assign to the file (e.g. VENDM000.STA)

DELETE

Use this function to delete one or more than one statistics file on the up key you have inserted.

DELETE ALL

Use this function to delete all the statistics files on the UpKey you have inserted.

V.M. SELECTION

To univocally identify the machines acting as "slave" (data are sent to the "master" machine by means of a modem). Number 0 identifies the "master" machine.

FAILURES

The electronics monitors the machine and as soon as a malfunction is found out, a message appears to display the type of failure and the machine (or part of it) is set out of order.

The failures that are found out are stored in special counters.

The failures managed by the software may be related to functional groups not available on the specific model. However, they are listed in scrolling menus.

READING FAILURES

Possible failures are listed here below:

- Compressor: the machine stops if the compressor remains active for over 24 consecutive hours.
- Coin mechanism: the machine stops if it should receive an over 2-sec. pulse on a validator line or if the communication with the coin mechanism is not longer than 30 (Executive protocol) or 75 (BDV protocol) seconds.

- RAM data
One or more than one area of the RAM memory contain altered data that have been corrected by default values.
The machine continues to work, but it is recommended to initialise as soon as possible.
- Probe: the machine stops after 5 minutes if the probe is found out to be electrically interrupted (the display shows -11°C).
The machine stops after 1 hour if a probe short-circuit is found out (the display shows +41°C).
- Motor errors: Use this function to display faulty motors for about 1 second.
All faulty motors are scrolled automatically.
Note: if you power on the machine again, any motor that may have jammed is found out as not available.
- Dispensing compartment lock:
 - If the function “compartment release upon dispensing” is enabled, the fault is signalled if the closing device is not released and locked within a well-defined time interval after the selection once again.
 - If the function “out of service if open” is enabled, the failure to lock the closing device is displayed to lock the operation of the machine.
 - If the function “out of service if open” is disabled, the failure to lock the closing device is displayed.
- Safety temperature: the food area temperature is 4°C higher than the temperature set for:
 - over 45 minutes after having loaded products.
 - over 15 minutes during the normal operation mode.
 This failure indicates that the preservation of “food” products has been compromised.
The sale of “food” products in the vending machine is inhibited.

- Machine board
No communication between the machine and the CPU board.
- Softvend locked: models with softvend only; it is due to a softvend mechanical lock: the machine is put out of order.
Power on the machine again to initialise softvend again.
- Compartment automatically openable: models with compartment automatically openable only; due to a failure of the motor intended to open the dispensing compartment.
The machine is not locked by this failure: you can manually open the compartment to take the products.
- Tray configuration error: it is displayed when you try to enable the display of a message on the display of the tray if the motor is not available.
Or when you disable the display of a message on the display of the tray if the motor is available.

FAILURE RESET

Confirm this function to reset all current failures, if any.

MOTOR ERRORS

Use this function to display faulty motors for about 1 second.

All faulty motors are scrolled automatically.

Note: if you power on the machine again, any motor that may have jammed is found out as not available.

MOTOR STATE

Use this function to learn the failure that last occurred on every single spiral even if the machine configuration provides for an empty position.

A motor can be in one of the following states:

- motor running;
- motor not available; when the motor is not detected as soon as you power on the machine.
- motor disconnected; when a motor is detected as soon as you power on, but not during the dispensing cycle.
- motor locked; when the positioning switch is not operated within the "time out" time.
- empty spiral: when the product release is not detected by the photocells.

MOTOR ERROR RESET

Confirm this function to reset all current failures, if any.

FAILURE HISTORY FILE

Use this function to display the failure history file. The history file shows the failure with the corresponding date and time.

FAILURE HISTORY FILE RESET

Confirm the function to reset all the failures in the list "Failure history file".

GRAPHICAL SCREEN

NUTRITIONAL INFORMATION

To enable / disable the display of nutritional information on products in normal operation mode.

LIST OF SELECTIONS (BASKET FUNCTION)

For MDB payment systems or validator only.

To enable / disable the "basket" function (multiple sale) in normal operation mode.

NUMBER OF PRODUCTS IN THE BASKET

For MDB payment systems or validator only.

To set up the maximum number of products (selections), the basket may be made up of; select among the values on proposal.

USB MENU

UP-KEY

SETUP MANAGEMENT

UPKEY -> VENDING MACHINE

After having inserted the Up key into the plug on the C.P.U. board, this function is used to select the setup file from the list on the display. Press the Enter key to load the setup file you have selected on the machine.

VENDING MACHINE ->UPKEY

After having inserted the Up key into the plug on the C.P.U. board, this function is used to save on the Up key a setup file with the same configuration currently available on the machine.

Please specify the name you wish to assign to the file (e.g. VENDM000.STP)

DELETE

Use this function to delete one or more than one setup file on the up key you have inserted.

DELETE ALL

Use this function to delete all the setup files on the up key you have inserted.

UPKEY STATISTICS MANAGEMENT

VENDING MACHINE ->UPKEY

Confirm this function after having inserted the Up key into the plug on the C.P.U. board to save on the up key the statistics file with all the statistical data currently available on the vending machine. Please specify the name you wish to assign to the file (e.g. VENDM000.STA)

DELETE

Use this function to delete one or more than one statistics file on the up key you have inserted.

DELETE ALL

Use this function to delete all the statistics files on the UpKey you have inserted.

PLAYLIST GRAPHIC SETUP

SETUP

To export/import the machine setup on a USB key

MMI

To export/import the graphical package of the machine on a USB key

PLAYLIST

To export/import playlists (sequence of images and/or promotions) on a USB key.

The playlist is used as a screensaver.

The playlist is created / modified by a Giga-Touch software.

PRODUCT DATABASE

To export/import the product database (planogram).

The planogram is created / modified by the Giga Touch software.

The product database is loaded whenever the equipment is started up.

COMPLETE BACKUP

To export/import a complete backup of the machine (setup, graphical package, planogram, ...)

STATISTICS

SAVE ON USB

To save statistic data on a USB key

TOUCH MENU

DISPLAY

CONTRAST REGULATION

Use this function to regulate the display contrast from min. 5% to max. 99% (default).

TOUCHSCREEN CALIBRATION

To align the touchscreen.

The touchscreen displays the calibration points in sequence (round the 4 corners and in the middle)

TOUCH SCREEN CLEANING

To lock the touchscreen (for 30 seconds) to enable the operator to clean it.

After the function has been activated, the time left for the touchscreen clean cycle appears on the display (countdown from 30 seconds).

PRODUCT SHEET CHANGE

From the screen select the product, whose name you wish to modify (description 1) and the product details (description 2).

LANGUAGE CHANGE FUNCTION

You can enable / disable which languages you wish to make available for the "language change" function in normal operation mode.

Use the language change function to change the message display language during the normal operation mode.

To change the list of languages made available, select them from the menu.

TECHNICAL SUPPORT CONTACTS

To enter the technical support details (name and phone number) for contact in case of malfunction.

This information will be displayed in case of malfunction.

You can decide whether to display the information with the failures locking the equipment and/or with the failures not locking the equipment.

SCREEN SAVER

To choose the type of screensaver you wish to display: playlist or active promotions.

Then set up after how long you wish to activate the screen saver.

CONFIGURATION OF PROMOTIONS

To manage the visibility of available promotions and modify the price thereof.

CONFIGURATION OF PRODUCT CATEGORIES

To manage the visibility of product categories as well as enable the user to navigate and select by "product category".

Enable / disable for each category

SELECTION LABEL CHANGE (PLANOGRAM)

The function is used to manage the planogram.

The planogram represents the arrangement of products in the trays.

The function is used to associate a "product sheet" with a selection number.

The product sheet contains image, description, price and other additional information on the product.

Use the Giga Touch software to manage the planogram and create product / category sheets more easily (see Giga Touch instructions)

Use the Giga Touch export functions to save the settings / associations you have created on a USB key and import them into the machine.

The function displays the planogram from which to manage the association between selections and product sheets

The planogram shows the number of products available for every single selection.

ASSOCIATE A SELECTION WITH A PRODUCT SHEET

Act as follows:

1. Touch the selection you wish to set up from the planogram.
2. Choose the product category
3. Choose the product sheet you wish to associate with the selection among those available.
You can create a new product sheet from the screen page.

CHANGE THE SELECTION - PRODUCT SHEET ASSOCIATION

Change the selection - product sheet association if the product dispensed by the selection is changed.

Example: selection 11 was intended to dispense potato chip bags and now sweet bags.

1. Touch the selection you wish to set up from the planogram.
2. The relative product sheet is displayed and you are allowed to change the association.
3. Choose the product category
4. Choose the product sheet you wish to associate with the selection among those available.
You can create a new product sheet from the screen page.

You can specify in the product sheet that the selection is completely full of products: reset of the counter intended to manage the "ending product" alarms".

NETWORK CONFIGURATION

The configuration of the network connection varies according to the network you wish to connect the equipment with and the network protections in use.

❗ Apply to the local network administrator (systems engineer) to know the suitable network parameters for connection of the equipment.

ETHERNET ENABLE

To enable the network card and decide whether the (IP) network address will be:

- assigned automatically (DHCP)

or

- manually (fixed).

❗ A DHCP server must be arranged on the LAN network to assign the network address automatically.

All network parameters are then displayed.

IP ADDRESS

To set up the IP address manually.

The function is not active if the address is automatically assigned by a DHCP server.

❗ The IP address must be unique on the network; if there are two identical addresses on the same network, this will cause a conflict of IP addresses, which prevents communication.

SUBNET MASK

To set up the subnet mask (e.g. 255.255.255.0).

The subnet mask is used to define the range of relevance for a machine within an IP subnet.

GATEWAY

To set up the IP address of the gateway / router for communication with other networks (e.g. access to the Internet network to receive the RSS feeds)

DNS

To set up the address of the DNS server dealing with the resolution of names (conversion “IP address” > “host name” and vice versa).

MAC ADDRESS

To display the hardware address of the network card.

The MAC address is a unique address (expressed in hexadecimal) intended to identify the network card; the MAC address can not be modified.

SOFTWARE RELEASE

The function enables the operator to display the software release of the equipment.

Chapter 3 Maintenance

The intactness of the machine and its compliance with the standards of relevant installations must be checked by skilled personnel at least once a year.

Never forget to disconnect the machine before carrying out any maintenance operation requiring the disassembly of components.

The operations described here below shall be performed by specialised personnel only, trained on the use of the machine and informed on the specific risks in terms of electric safety and hygiene rules.

MAIN SWITCH

To access the main switch, extract the slide-in interface.

The main switch will power off the electric installation of the equipment to service and clean on fully safe conditions.

Only the parts protected by covers and signalled by the following symbol remain live inside the machine.



Before removing these covers, detach the power supply cable from the mains.

⚠ The equipment has some LED's to light up some parts of the equipment (compartment, glassfront, ...); the light produced by the LED's of the refrigerated box is generally screened by the glassfront (no risk or risk-free).

⚠ If lighting is active when the glassfront is open, for any reason whatsoever (moderate risk), never look at the light sources steadily.

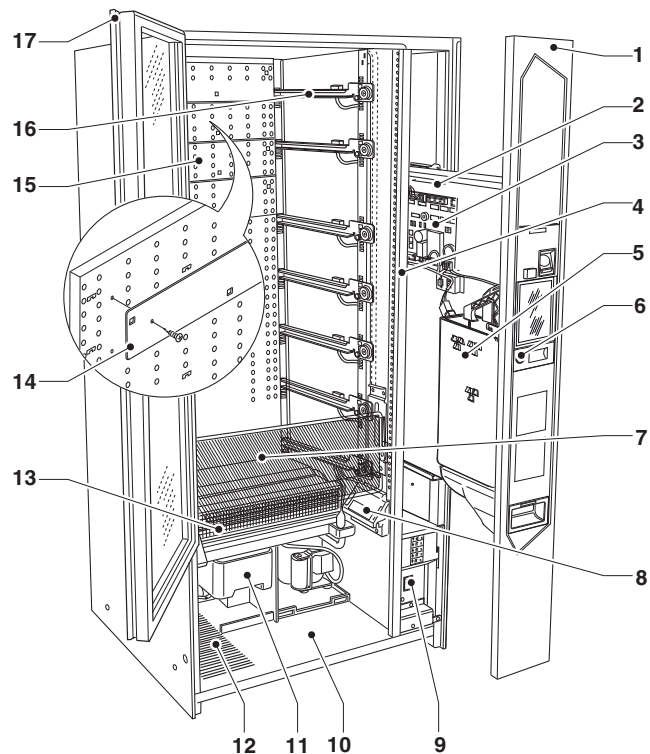


Fig. 27

1. slide-in interface
2. glassfront opening switch
3. lighting board
4. CPU board
5. coin mechanism support
6. lock
7. softvend (optional)
8. photocells (optional)
9. main switch
10. housing of the dispensing compartment
11. cooling unit
12. ventilation grid
13. cooling unit evaporator
14. shutters
15. cold air distribution grid
16. tray guides
17. glassfront opening grip

CONFIGURATION OF VISIOSHOP TRAYS

To modify the configuration of the tray, remove the tray from the equipment.

The following regulations are possible:

- from a single compartment to a double compartment and vice versa
- width of compartments (e.g. triple compartment)
- horizontal positioning of the spiral motor
- vertical positioning of the spiral motor supplied as a kit (if spirals having a different diameter are combined on the same tray).

After modifying the configuration of the tray, configure the displays of the trays (if any) and make the test selections to check the correct operation.

DIAMETER OF SPIRALS

Every single spiral diameter requires a specific bracket for fastening motors; the bracket enables the operator to use spirals having the same diameter on the whole tray.

The bracket for fastening motors is interchangeable.

Use the special kit to combine spirals having a different diameter on the same tray.

FROM A SINGLE COMPARTMENT TO A DOUBLE COMPARTMENT

To shift from a single compartment to a double compartment, act as follows:

1. Remove the tray to be modified.
2. Unhook the compartment wall by acting on the hook; then lift it to remove it

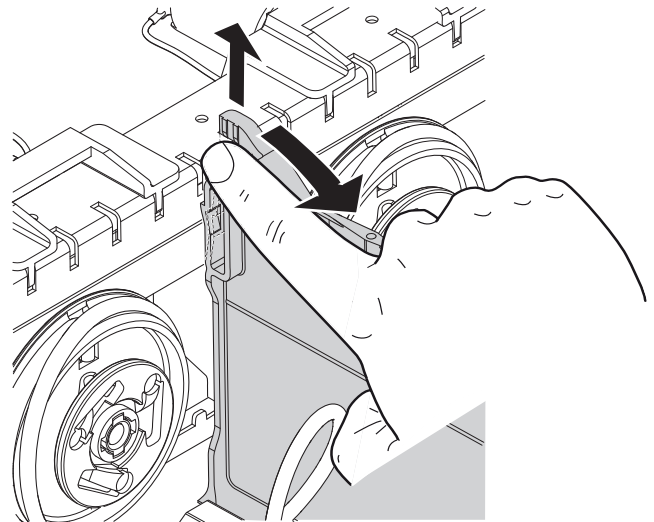


Fig. 28

3. Detach the spirals and the relative flanges from the two motors.
4. Disconnect the left motor from the wiring and remove it from the tray. In its place, fit the bush support and the pin bush.

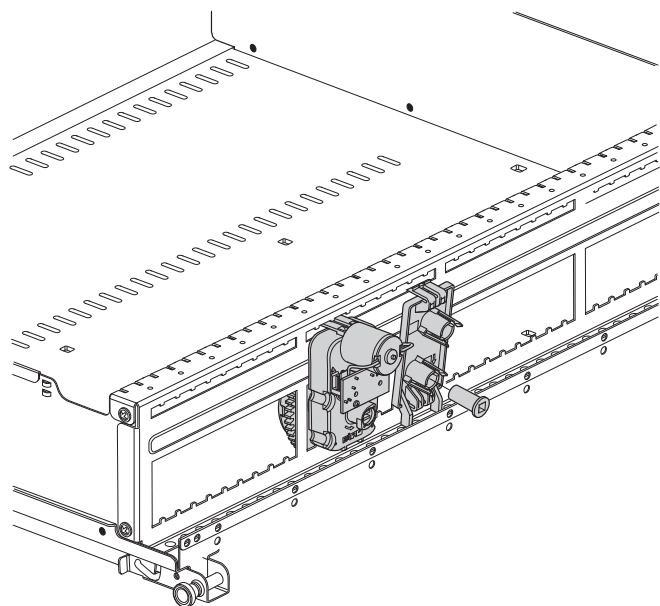


Fig. 29

5. Hook the spiral guides to the tray base to enable the spirals to remain straight during the rotation
6. First, mount the right-hand and left-hand spirals with the same pitch onto the new flanges (the right one and the left one are the same), fitted with a transmission gear wheel. Then, couple the right-hand one with the motor still on the tray and the left-hand one with the bushes you have mounted before.
The two gear wheels must mesh.

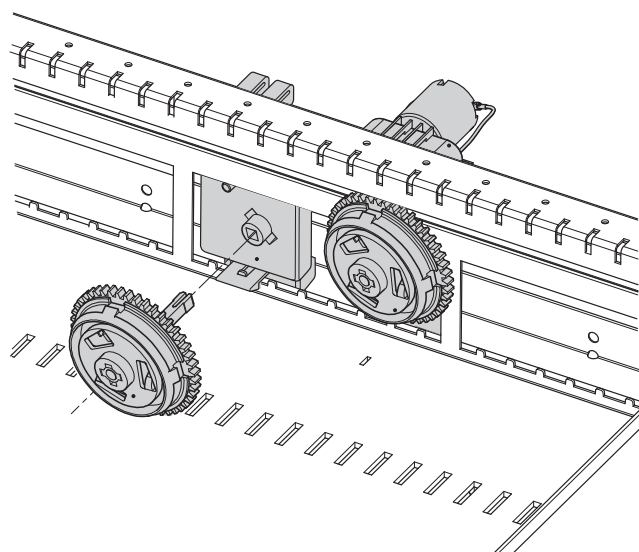


Fig. 30

7. Remove the labels no longer used from the trays with selection / price labels; if necessary, move the others and update the ones still in use.
The selection / price displays of trays are automatically configured once again.
8. Set the sales price you wish for the new selections.
9. Test the modified selections to be sure they are properly working.

Please Note: The selection numbers are formed by two digits; the first digit refers to the tray number, counting from the top (1-7), the second digit refers to the spiral number, counting from the left (0-10).

The selection number to which the motor is connected will be therefore formed by the tray number plus the wire code number.

WIDTH OF COMPARTMENTS

To create compartments whose width is larger than the double compartment (e.g. compartment for dispensing long products), use the kit including bidirectional motors. The kit is provided with specific instructions for assembly / connection and configuration.

Act as follows:

1. Unhook the compartment wall by acting on the hook; then lift it to remove it

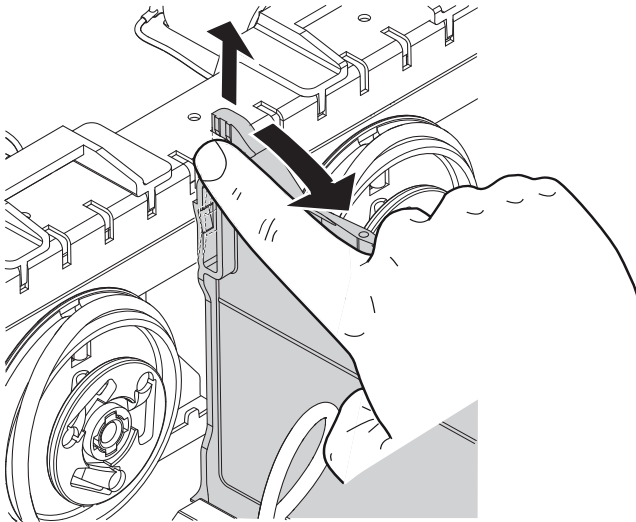


Fig. 31

2. move and hook the walls according to the compartment width you wish.

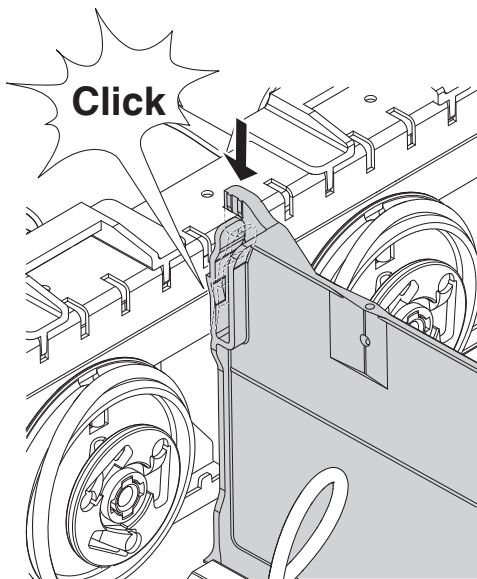


Fig. 32

3. place the motors correspondingly and check the direction of rotation of the motors.

Use the spiral guides to keep the spirals straight inside the compartment.

The spiral guides must be secured to the tray base to keep the spirals inside the guides.

HORIZONTAL MOTOR POSITIONING

Act as follows

1. remove the spirals of the motors you wish to move
2. remove the walls of the compartments; lever the retaining clip
3. unhook the tray motor and place it according to the product.
The motors can be moved at well-defined ranges.
Each range corresponds to one notch.
4. re-place the walls of the compartments
5. move the selection / price labels and/or configure the displays of trays.

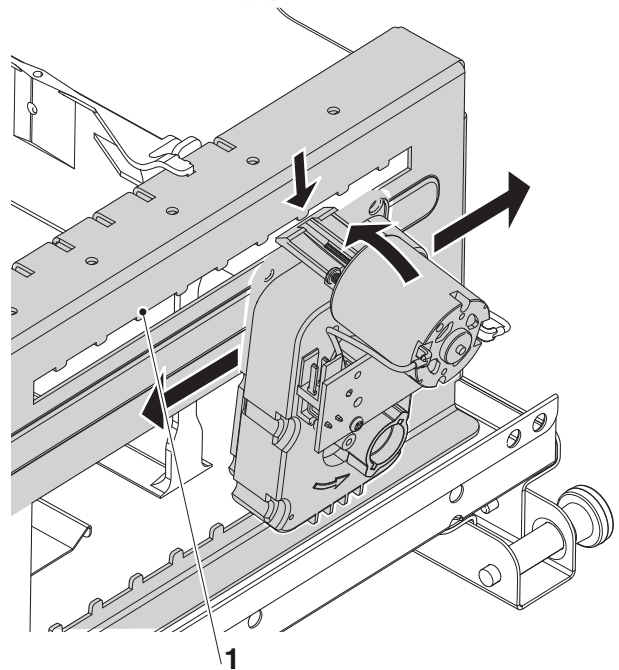


Fig. 33

1. Motor hooking notches

VERTICAL MOTOR POSITIONING

The motor can be regulated vertically by using the kit to be applied to the tray.

Vertical positioning is necessary if spirals having a different diameter are used (in combination) on the same tray.

The kit is provided with assembly instructions.

To regulate the vertical motor positioning, act as follows:

1. remove the spirals of the motors, the vertical position of which you wish to regulate
2. unhook the motor support
3. unhook the motor from the support and hook it to the slot according to the size of the spiral in use.
4. re-place the motor support by hooking it to the rear wall of the tray

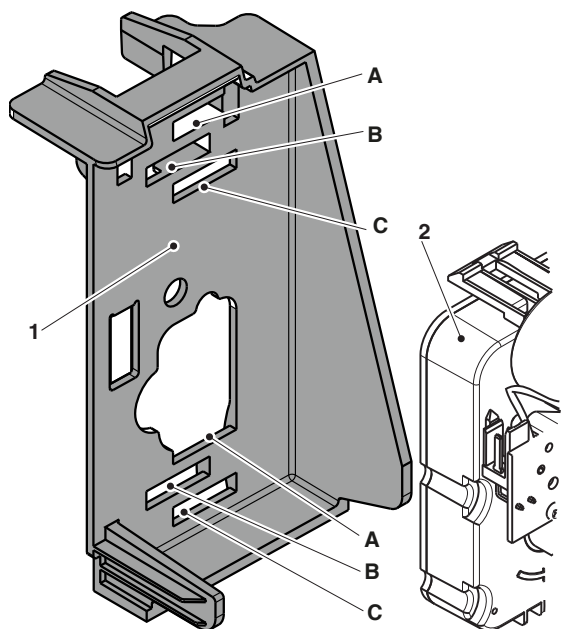


Fig. 34

1. Motor support (supplied in the kit)
2. Spiral motor
- A. motor slot with large spiral (87 mm)
- B. motor slot with standard spiral (71 mm)
- C. motor slot with small spiral (55 mm)

PRODUCT SPACER

The spacers must be used to load “narrow” products.

Mount them in such a way that they can contain the product - without blocking it - towards the right side of the compartment so that it stays upright.

Insert the longest part of the bracket into the hole on the compartment wall.

Couple the shortest part of the bracket with the spacer in one of the 5 notches. Adjustment notches enable the spacer to protrude more or less from the compartment.

The maximum projection from the compartment may be useful for some types of products.

The spacer remains mobile. Push it forwards or backwards to adjust it to the type of product to be dispensed.

However, leave at least 3 mm between the spacer and the product.

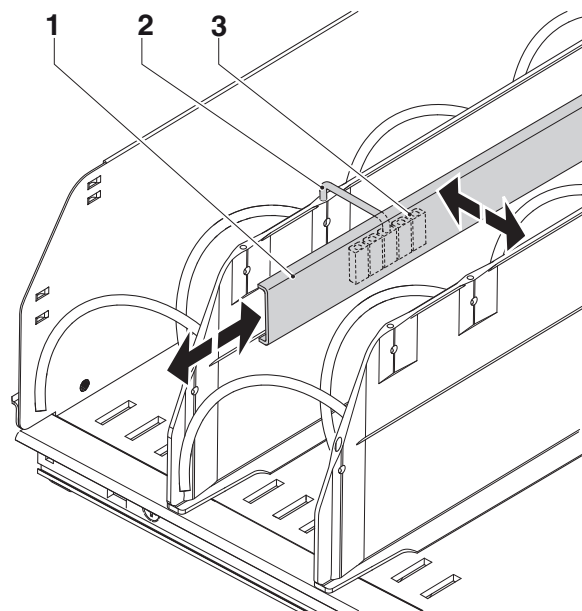


Fig. 35

1. Product spacer
2. Bracket
3. Regulation notches

WALLS OF COMPARTMENTS

The walls of the compartments can be moved according to the new width of the compartment.

To unhook the walls:

1. act on the rear pin and lift the wall to unhook it
2. push the wall backwards to unhook it from the tray

To hook the walls, act in the reverse order.

BRACKET FOR BOTTLE BRIDGE WITH SPRINGS

Apply the bracket in the holes on the walls of the compartment from which you wish to dispense the bottles

SPIRAL GUIDE

The spiral guide keeps the spiral straight during the rotation.

The spiral guide insert is to be secured to the tray base.

Use the spiral guide on double compartments and on compartments of larger size.

The spiral guide is not necessary in single compartments.

Hook the spiral guide insert first in the front and then place it on the tray base.

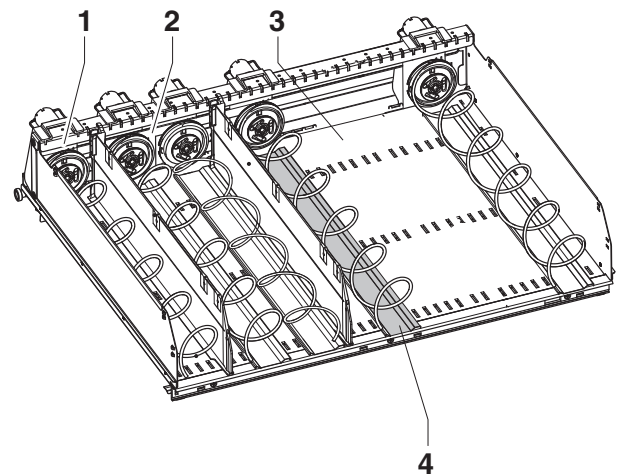


Fig. 36

1. Single compartment
2. Double compartment
3. Large compartment
4. Spiral guide

PRODUCT DIVIDER

To dispense sticks of candies or alike, you can double the capacity of every single compartment by using a divider.

The spiral rotation shall be set to 180° instead of 360°.

Act as follows:

1. hook the support metal sheet to the tray base
2. insert the pin of the divider into the motor, lower down the insert and secure it to the support metal sheet by using the screws.

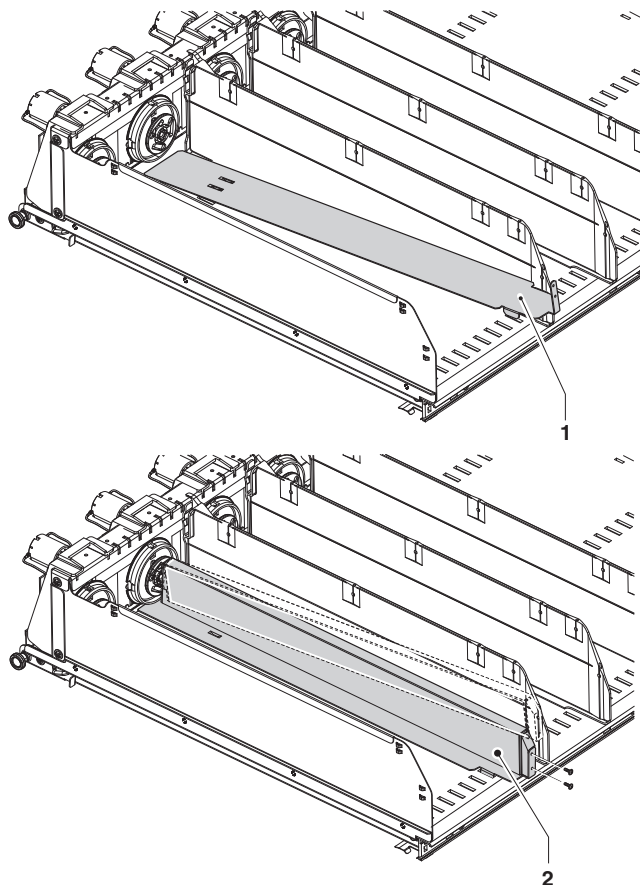


Fig. 37

1. support metal sheet
2. product divider

PRODUCT RAISED SUPPORT

It is recommended to use a product raised support to dispense cans or 0.2l tetrapacks. Assemble the product raised support as it is shown by the figure. Make sure that the spiral is properly positioned.

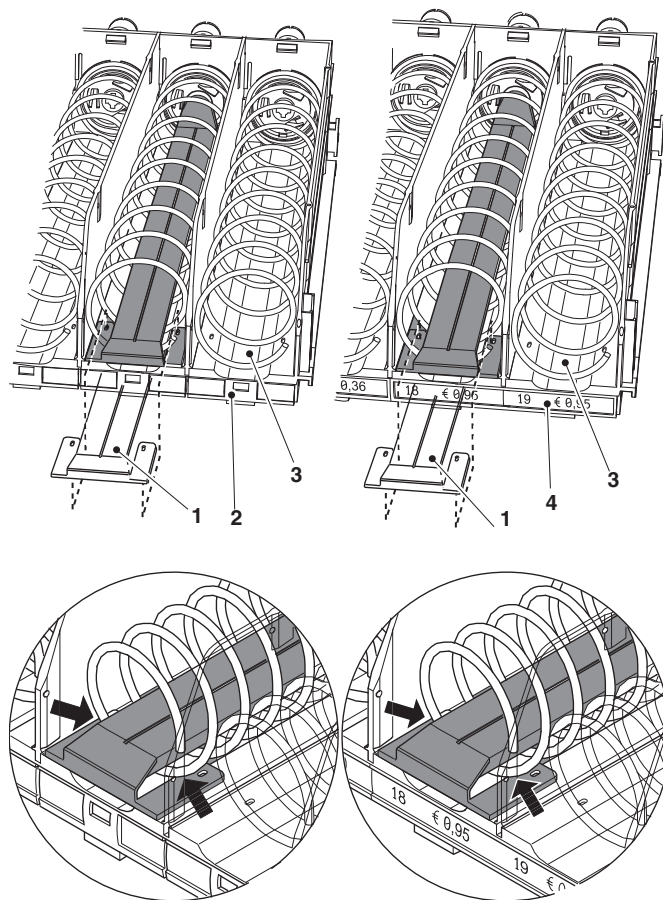


Fig. 38

1. Product raised support
2. Selection / price label support
3. Compartment channel
4. Selection / price display

HEAT SEPARATORS

The heat separators (marking out the machine food area) are fastened beneath the trays.

If you wish to convert the machine to the distribution of snack products only, remove the heat separator:

ASSEMBLY

Act as follows:

1. extract the trays
2. add the heat separators and secure them by using brackets and screws

You can increase or decrease the trays suitable for dispensing “food” products by moving the heat separators and by defining the number of “food” trays in the programming menu.

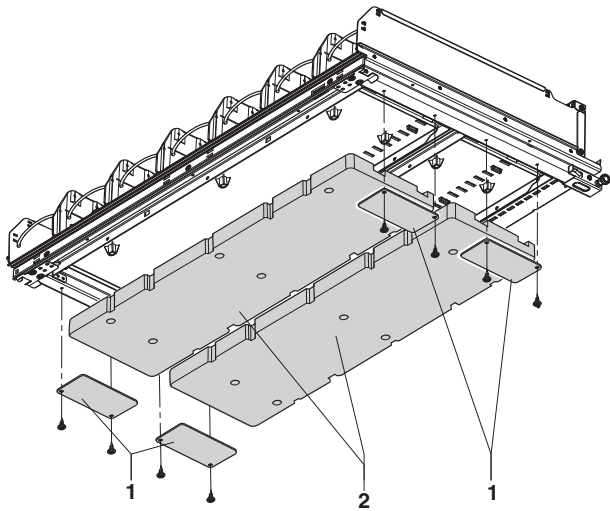


Fig. 39

1. Fastening brackets
2. Heat separators

REAR CHANNEL CLOSURE

To avoid any temperature dispersion in the food area, it is recommended to apply the metal sheet closing the rear channel on the trays marking out the food area.

Apply the bracket at the back of the tray.

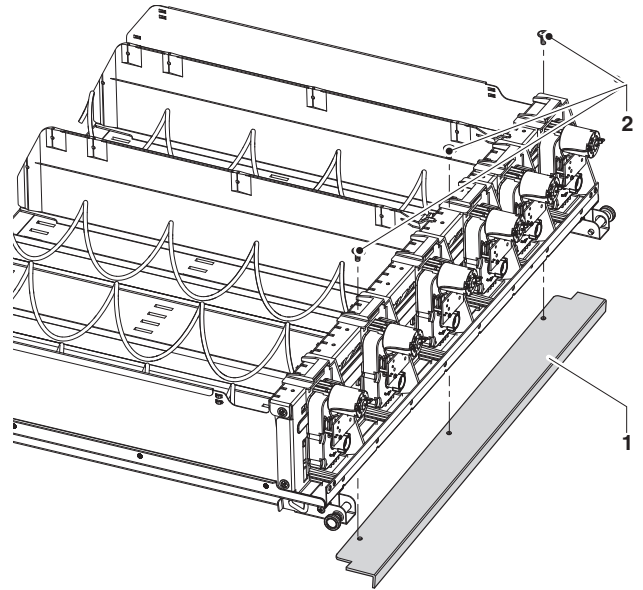


Fig. 40

1. Bracket
2. Screws

PRODUCT EJECTOR

Right and left ejectors must be used for products packed in bags, such as potato crisps or alike.

As they are hooked at the end of the spiral, they will push the product further outside.

Push the ejector along the spiral wire to find out the position most suitable for the product to be dispensed.

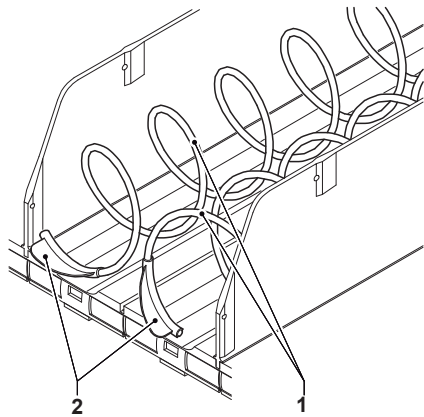


Fig. 41

- 1. Spirals
- 2. Ejectors

REMOVING TRAYS

To replace the tray, act as follows:

1. pull the tray up to the limit stop
2. detach the electrical connector from the tray
3. lift the tray to unlock the retaining chute and remove it.
4. act in the reverse order to assemble another tray.

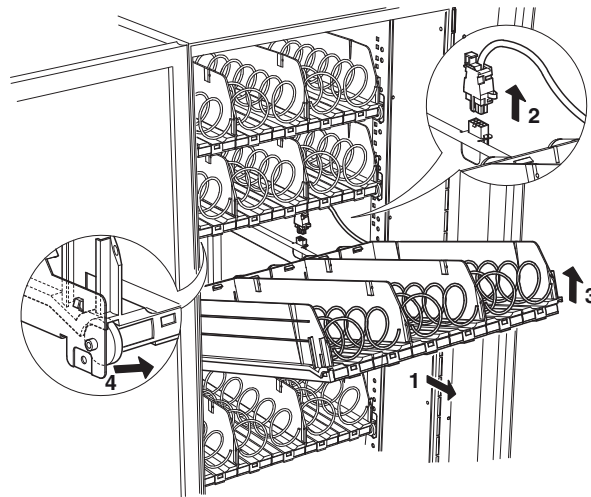


Fig. 42

REPLACING SPIRALS

To replace the spirals, act as follows:

- Extract the tray in question.
- Rotate the spiral in the direction opposite to the ejection rotation while holding the plastic support flange still to separate the two parts.
- Fit the new spiral unit by acting in the opposite direction: Make sure that the spiral is positioned correctly.

The spirals can be positioned with 22.5 degree steps by pulling them towards the front and rotating them in the direction of ejection.

The products can be dispensed without any problem when the spiral end is at the bottom and in the middle.

If the tray is a standard one, it is impossible to have compartments with spirals having a different diameter on the same tray.

A special kit enables the operator to have compartments with spirals having a different diameter on the same tray; the kit enables the operator to regulate motors vertically.

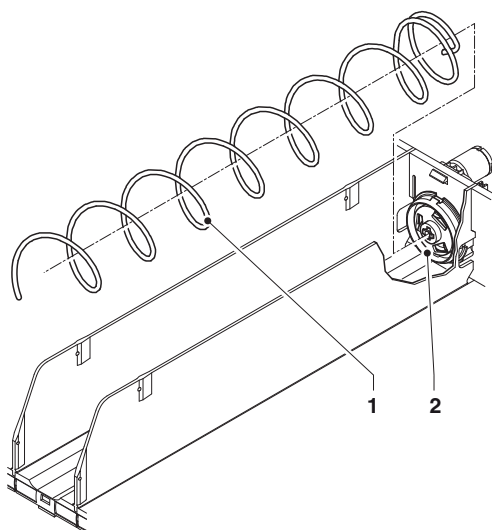


Fig. 43

1. Spiral
2. Plastic flange

If the pitch and sense of spirals is known, the table here below will help you calculate the maximum size and the number of dispensable products.

TABLE FOR VISOSHOP TRAY SPIRALS

SPIRAL Ø 71 MM

Spiral sense and pitch (mm)	product size (mm)	Spiral products
Variable pitch right 75/79/83	71/75/79	6
Variable pitch right 80/95	76/91	5
right/left 115	111	4
left 100	96	5
right 95	91	5
right/left 80	76	6
right/left 64	60	7
right/left 54	50	8
right/left 46	42	10
right/left 40	36	11
right/left 34	30	13
right/left 30	26	15
right/left 24	20	19

i On spirals, 71 mm in diameter, you can use the divider to rotate the spiral by 180° (to double the autonomy of the compartment).

SPIRAL Ø 55 MM

Spiral sense and pitch (mm)	Product size (mm)	Spiral products
right / left 93	89	5
right / left 77	73	6
right / left 66	62	7
right / left 54	50	8
right / left 46	42	10
right / left 40	36	11
right / left 34	30	13
right / left 30	26	15
right / left 24	20	19

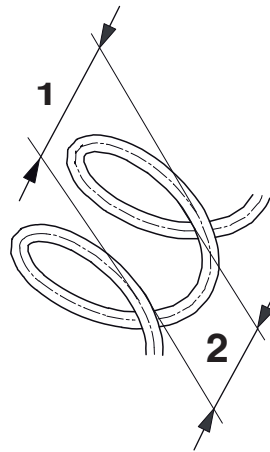


Fig. 44

1. Spiral pitch
2. Maximum product size

SPIRAL Ø 87 MM

Spiral sense and pitch (mm)	Product size (mm)	Spiral products
right 120	116	4
right 150	146	3

CHANGING THE NUMBER OF TRAYS

To change the number of trays, act as follows:

1. Detach the machine plug from the power mains.
2. Remove all trays from the machine.
3. Remove the pair of guides not used; pull the safety pin and lift to release them.
4. Move the guides to the position you wish, insert the guides into the rear slots and hook the guide on the front side. The safety pint will be inserted automatically (you'll hear a click)

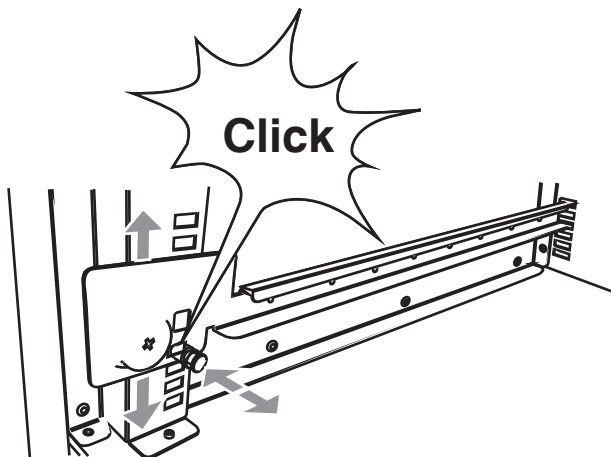


Fig. 45

1. rear slots
2. safety pin

5. Reassemble the trays by making sure that the connectors are inserted properly.
6. Secure the removed wiring to prevent it from hampering the movement of the other trays.
7. Reprogramme the machine.
Re-number the trays with the selection / price display; press and hold the programming key of the display down for 2 seconds.
Press the programming key of the display for a short time to number the tray.
The highest tray has a low number.

RECLINING TRAYS

Trays are complete with a leverage system that enables the operator to recline them to the bottom (reclining mechanism) to facilitate the load cycle.

Just lock the leverage system by means of a screw in the position in which it is most convenient for you to keep the tray horizontal.

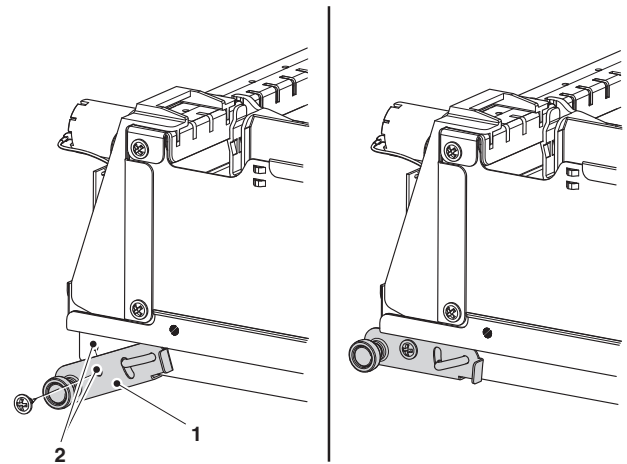


Fig. 46

1. Reclining tray lever
2. Lever locking holes (horizontal trays)

CONFIGURATION OF BOTTLE / CAN TRAYS

The trays for bottles can be configured to dispense 0.5 l / 0.6 l and 0.33 l plastic bottles as well as 0.33, 0.375 and 0.25 l "slim" cans vertically.

You can:

- Replace the spirals with a pitch suitable for the product to be dispensed (see the paragraph "replace spirals")
- Change the position of the retainer spring according to the product to be dispensed (see the table)

Spring position	Products to be loaded
1	0.33 - 0.25 "slim" cans 0.375 litre cans
2	0.33 litre bottles
3	0.6 litre bottles
4	0.50 litre bottles 0.5 litre cans
5	0.50 cl "slim" bottles

However, dispense some test selections to test every single compartment and make sure that it is working properly.

Particularly irregular or insubstantial products might fail to be dispensed automatically.

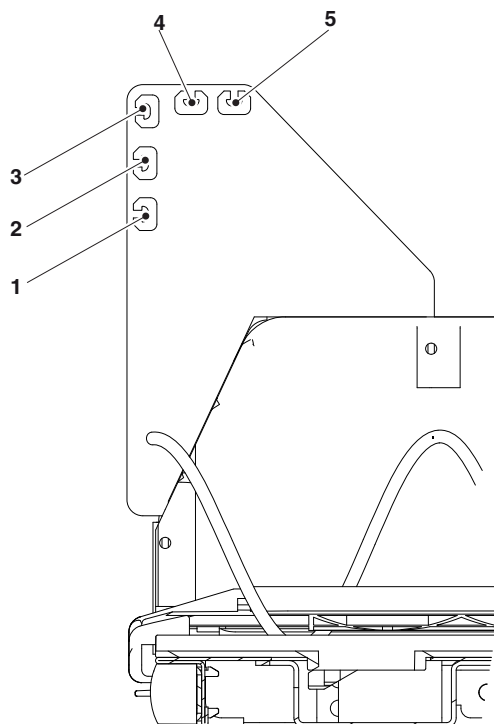


Fig. 47

REINFORCEMENTS AND MAXIMUM LOADS OF THE VISIOSHOP TRAY

A tray may bear up to 25 Kg without using any reinforcing bracket.

Above this weight mount the reinforcing brackets (available separately).

⚠ A tray complete with the four reinforcing brackets may bear a max. 35 Kg load.

Apply the brackets beneath the tray and secure them by means of rivets.

⚠ The trays reclining downwards shall never exceed 14 Kg; a greater weight may damage the reclining mechanism.

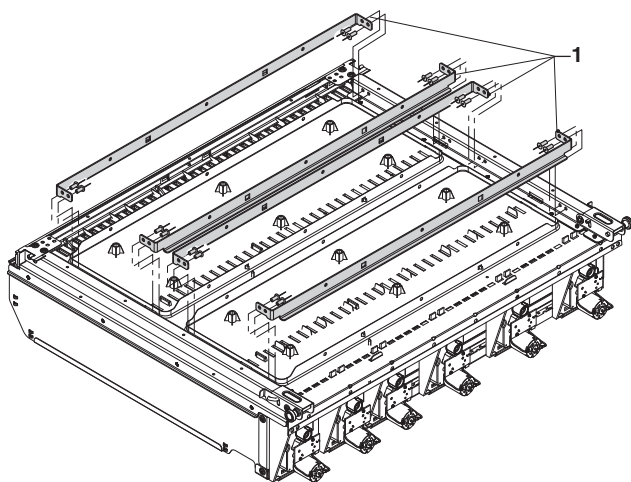


Fig. 48

1. reinforcing brackets

ASSEMBLING AND RE-POSITIONING PRICE LABELS

For the machines having price labels.

ASSEMBLY

Act as follows:

1. insert the lower edge of the price label support into the channel in the front panel of the tray
2. rotate the hook the price label support
3. slide the label support as far as the middle of the compartment.

REMOVAL

Act as follows:

1. extract the tray
2. slide the price label support to extract it from the front panel of the tray.

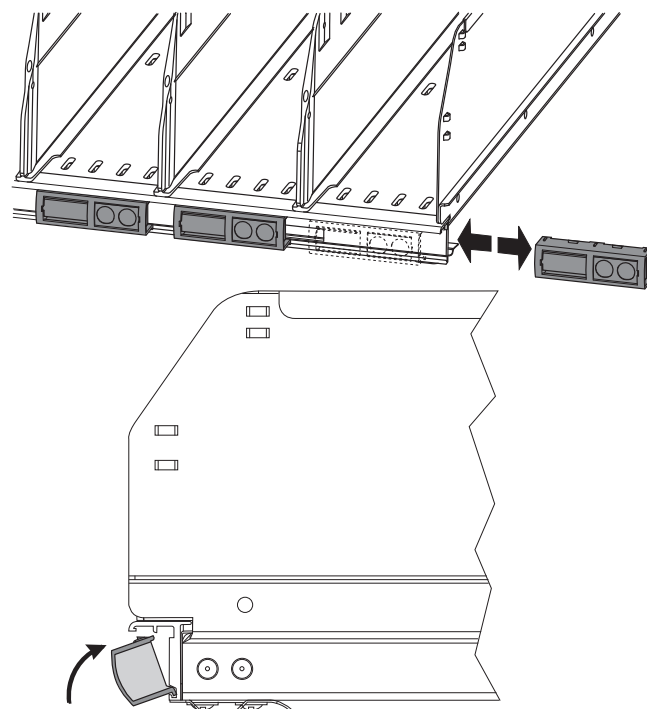


Fig. 49

REFRIGERATED BOX CONFIGURATION

Cold air is dispensed from the grid at the back of the refrigerated box (behind the trays).

The machine is supplied with shutters intended to vary the stratification level of the refrigerated box temperature.

Fasten the shutters on the cold air distribution grid by using all fastening screws.

UNIFORM TEMPERATURE

If you wish to have a uniform temperature in the box (8-16°C or 0-4°C if the food management is active), the cold air distribution grid shall be completely open (never assemble the shutters)

STRATIFIED TEMPERATURE

If the food management is enabled, the machine can have up to 3 areas at various temperatures in its maximum configuration. The shutters shall be consecutively arranged behind the trays on the grid intended to dispense cool air.

The stratification level varies according to the number and position of the shutters.

The cold air distribution grid must remain open in the area with the lowest temperature.

The table shows the configurations that have been experimentally established by the manufacturer.

3-ZONE STRATIFICATION

8-16°C	closed grid
0-4°C	open grid
5-8°C	closed grid

2-ZONE STRATIFICATION

8-16°C	closed grid
0-4°C	open grid

The temperature is software-controlled on the “food” area (0-4°C); the temperature is distributed in the remaining areas correspondingly.

The limits of the “food” area must be marked by the (upper and lower) heat separators.

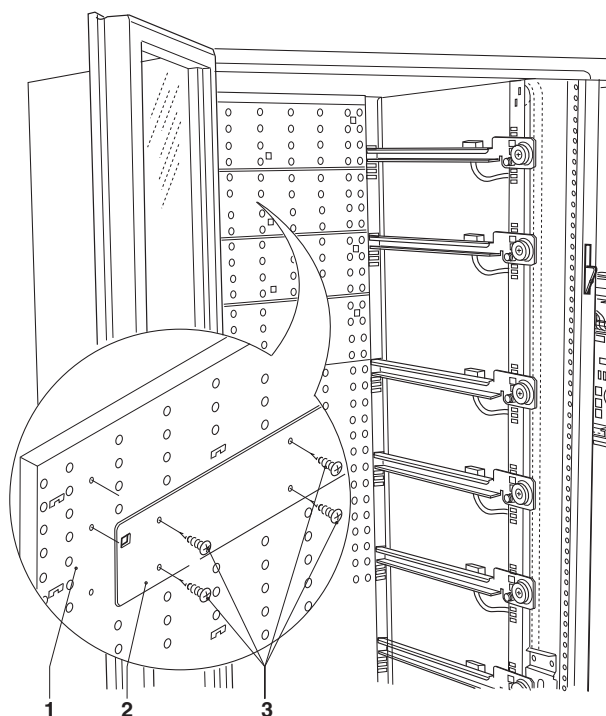


Fig. 50

1. cold air distribution grid
2. shutter
3. shutter fastening screws

BOARD FUNCTIONS

CPU BOARD

The board is arranged on the sliding shelf and intended to manage the machine operation.

The board has got a Flash EPROM, which means that it can be electrically re-written (e.g. for a software update).

Some leds on the board supply the following information

- DL1: yellow led, which means 5V applied
- DL2: red led on, which means that the board has been reset
- DL3: green led, on during the operation of the board
- DL4: green led, which means 24V applied

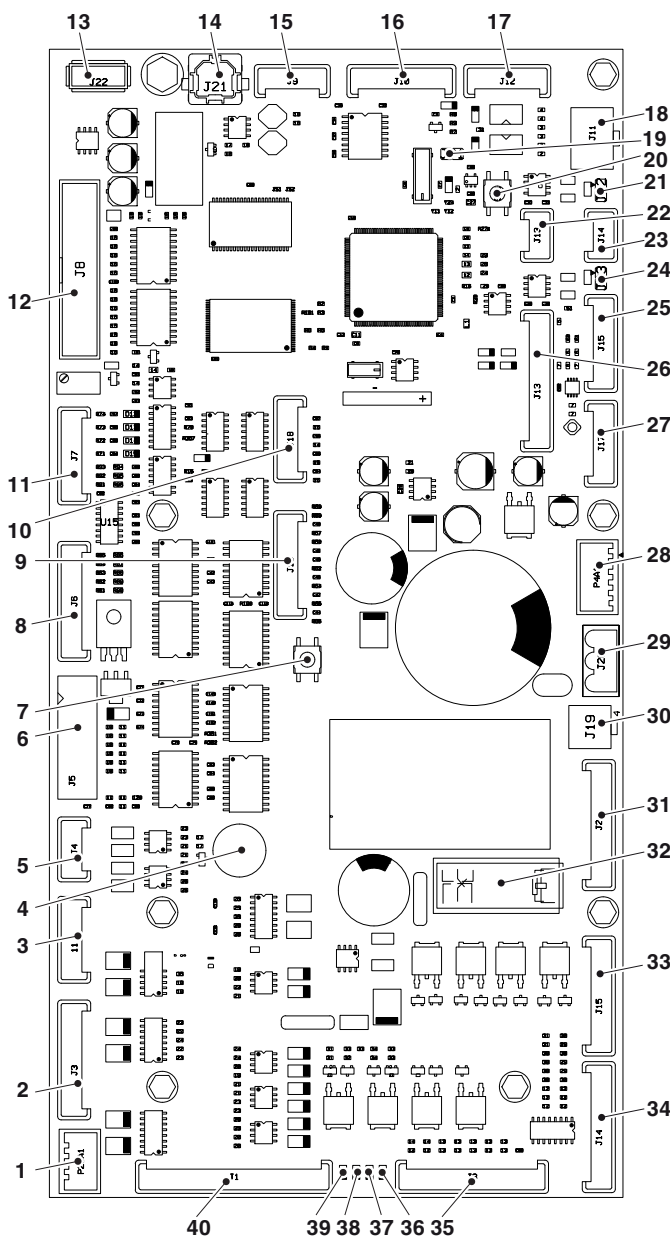


Fig. 51

1. (P21A) safety micro connector
2. (J3_558) not used
3. (J11_558) not used
4. buzzer
5. (J4) temperature probe
6. (J5) validator connection
7. (SW2) not used
8. (J6) direct selection keyboard (if available)
9. (J16) touch screen supply
10. (J18) Upkey
11. (J7) not used
12. (J8) not used
13. (J22) not used
14. (J21) not used
15. (J9) not used
16. (J10) RS232 serial connector
17. (J12) EXE/BDV payments
18. (J11) MDB payments
19. (JP1) watchdog jumper (closed)
20. (SW1) not used
21. (JP2) canbus jumper (open)
22. (J13) CANBUS
23. (J14) CANBUS
24. (JP3) not used
25. (J15) display supply
26. (J13_558) photocells
27. (J17) not used
28. (P4A1) not used
29. (J20) 24V EXE supply
30. (J19) not used
31. (J2) compartment lock and lighted path led
32. Safety relay
33. (J15_558) softvend
34. (J14_558) motor-driven compartment, compartment lighting
35. (J3) compressor, glassfront heating element, external programming key
36. (DL4) green led "24V applied"
37. (DL3) green led "run"
38. (DL2) red led "reset"
39. (DL1) yellow led "5V applied"
40. (J1) tray motors

GLASSFRONT LIGHTING BOARD

This board is intended to supply the glass-front lighting LED's with direct current for constant brightness.

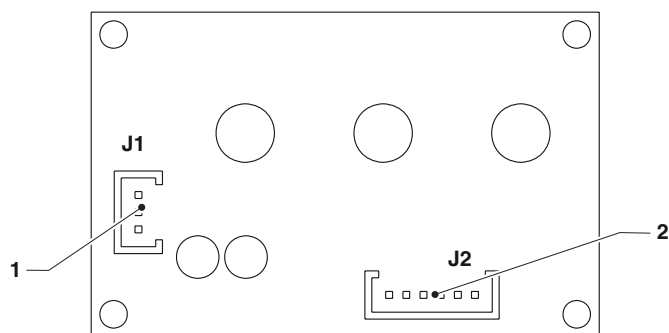


Fig. 52

1. to the cpu board
2. to the lighting LED's

COMPARTMENT LIGHTING BOARD

It directly supplies the LED intended to light the dispensing compartment.

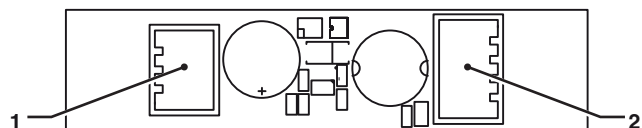


Fig. 53

1. (P52) to the actuation board
2. (P53) compartment lighting

TOUCH SCREEN

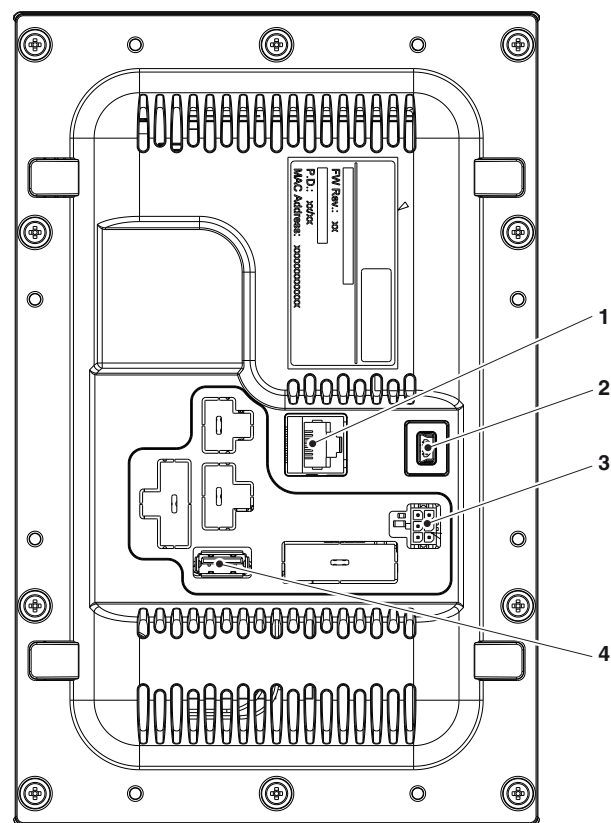


Fig. 54

1. Ethernet connector
2. Mini USB connector
3. Power supply and CAN-BUS
4. USB connector

SOFTWARE UPDATE

To update the software, use two USB keys: one containing the operating system of the touch screen only and the other one containing the software of the equipment only.

❗ The USB keys must be formatted by means of file system FAT32 so as to include only the files necessary for the update.

❗ Compatibility is not guaranteed for all USB memory devices on the market.

To update, use the USB port of the touch screen.

TOUCH SCREEN OPERATING SYSTEM

Act as follows:

1. When the equipment is off, insert the USB key of the operating touchscreen system.
2. power on the equipment
3. wait for the upload; the completion message is displayed at the end.
The operation requires some minutes.
4. power off the equipment and remove the USB.

SOFTWARE OF THE EQUIPMENT

Act as follows:

1. Insert the USB key containing the software of the equipment.
2. power on the equipment
3. wait for the upload (CPU software, actuation board software, graphical packages,...); the message "Remove USB" is displayed at the end.
The operation requires some minutes.
4. The equipment is restarted at the end.

⚠ It is recommended to disconnect the motor connectors while updating the software.

ELECTRIC PANEL

The electric panel is arranged in the slide-in compartment of payment systems.

The main switch can be directly accessed. To access fuses and connectors, remove metal protections.

⚠ Before replacing any fuse, always detach the power supply cable from the mains.

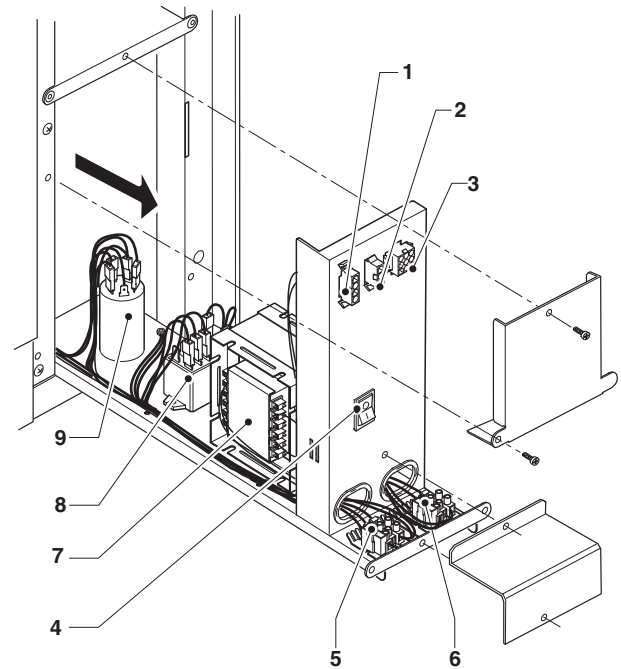


Fig. 55

1. compressor connector
2. motor-driven fan connector
3. cpu board connector
4. main switch
5. primary transformer fuse
6. secondary transformer fuse
7. transformer
8. compressor relay
9. interference suppressor

ACCESS TO THE COOLING UNIT

If you have to access the cooling unit from the machine for any reason whatsoever, please act as follows:

- detach the machine from the mains
- remove the feet cover (unscrew the fastening screw)
- remove the vandal-proof grid
- remove the screws intended to fasten the product dispensing compartment and extract it
- remove the screws intended to fasten the cooling unit and extract it
- to reassemble, act in the reverse order.

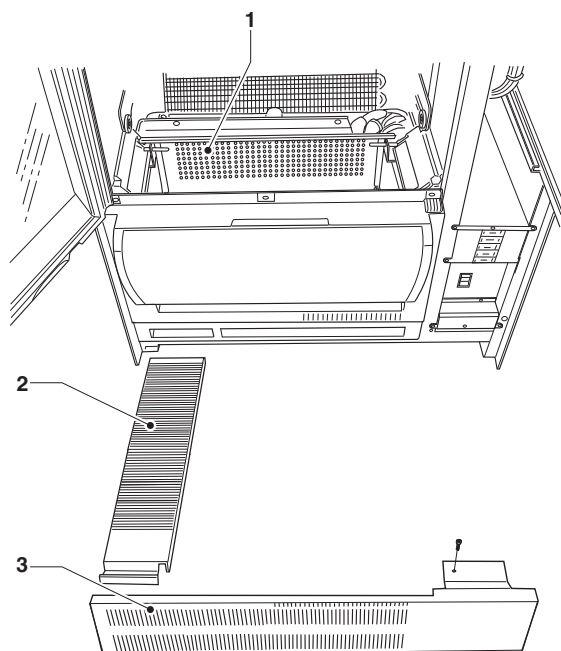


Fig. 56

1. vandal-proof grid
2. removable grid
3. feet cover

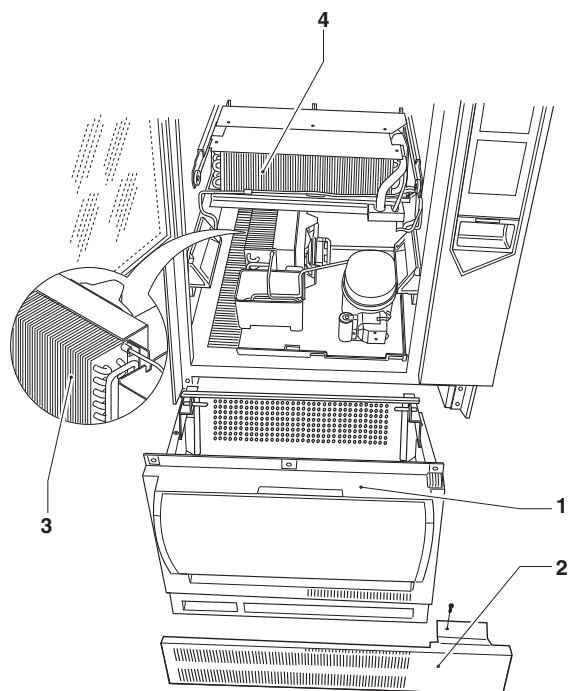
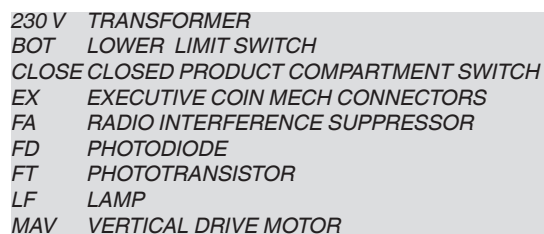


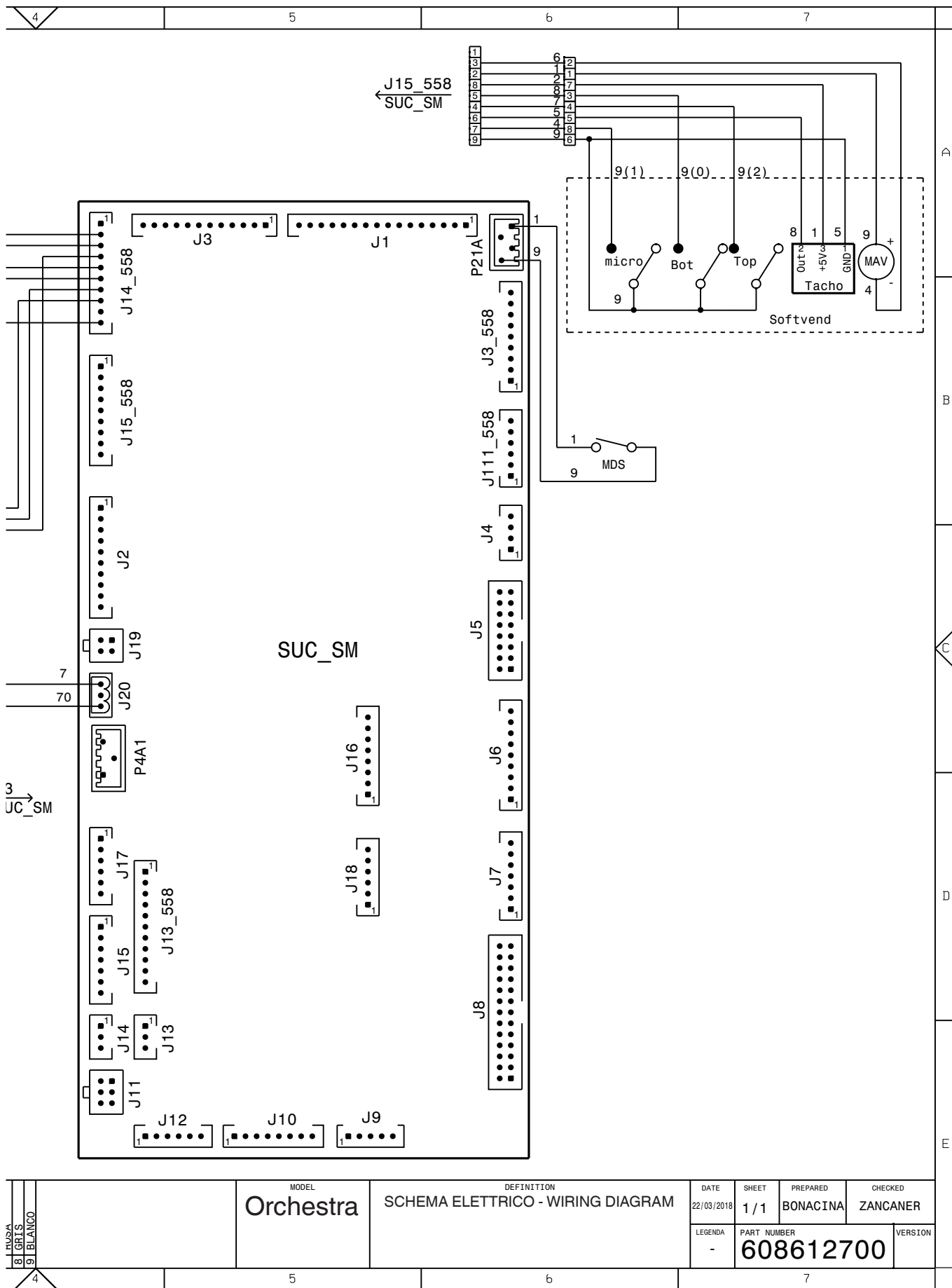
Fig. 57

1. dispensing compartment
2. feet cover
3. condenser
4. evaporator

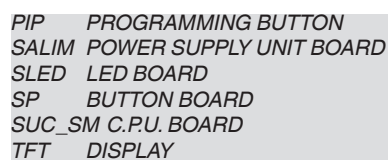
Appendix

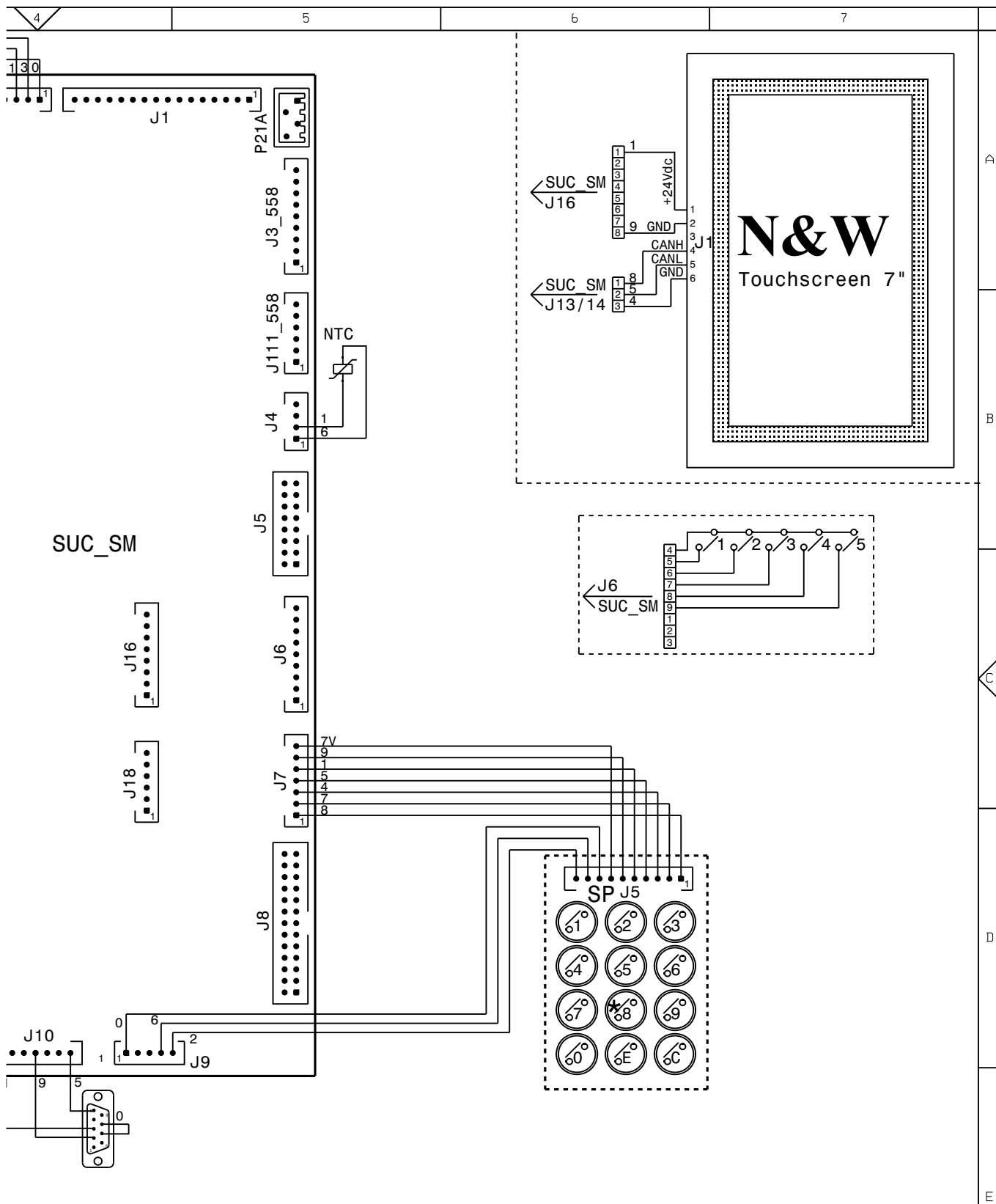


MDS	SAFETY MICROSWITCH
MICRO	CENTRAL SWITCH
MUR	COMPRESSOR
MVM	PRODUCT COMPARTMENT MOVEMENT MOTOR
MVT	MOTOR -DRIVEN FAN
OPEN	OPEN PRODUCT COMPARTMENT SWITCH
SLED	LED BOARD
SOR	OUT/R BOARD
SUC	SM C.P.U. BOARD

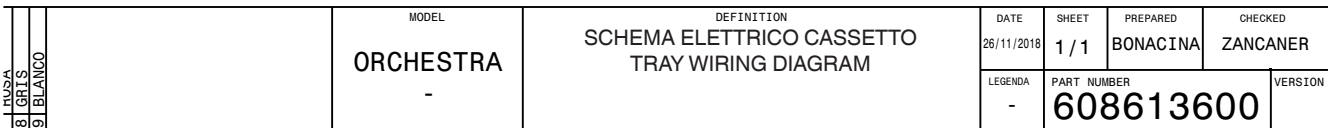


TACHO MOTOR REV COUNTER
 TOP UPPER LIMIT SWITCH
 TX.... DELAYED FUSE (X=CURRENT)





1 NUSA 8 GRIS 9 BLANCO		MODEL	Orchestra	DEFINITION	SCHEMA ELETTRICO - WIRING DIAGRAM	DATE	SHEET	PREPARED	CHECKED
						24/04/2018	1/1	BONACINA	ZANCANER
						LEGENDA	PART NUMBER		VERSION
						-	608612800		





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