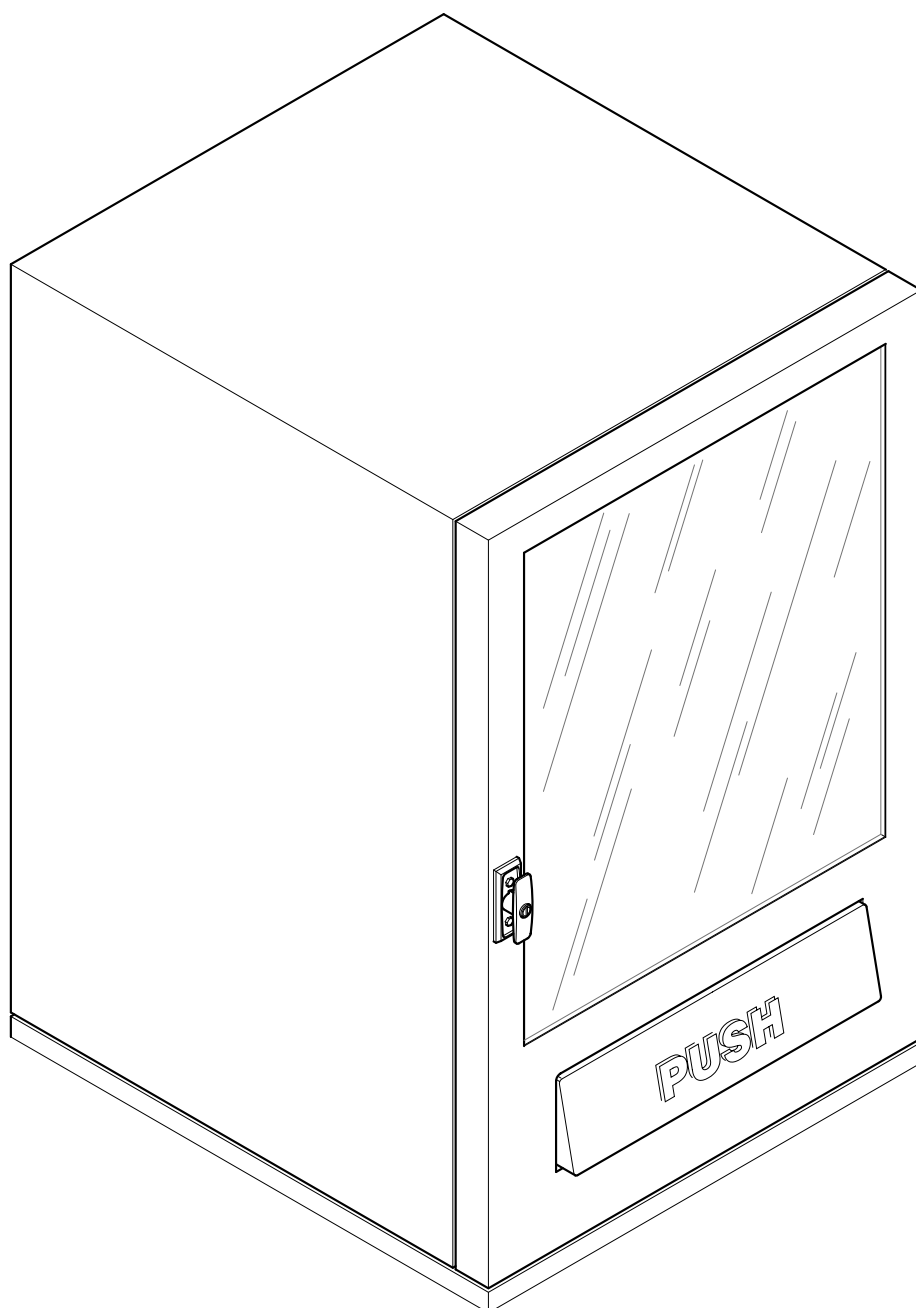




USE AND MAINTENANCE MANUAL



Vega 680

DECLARATION OF EEC CONFORMITY

Bianchi Vending Spa - situated in via Parigi n°5, Zingonia (Bergamo) Italy, represented by Mariella Trapletti - states that the vending machines model:

"BVM680"

are in conformity with the safety measures provided for by the Law nr. **98/37/EEC** dated 22-06-1998 in its items n.1-2-3-4 and relative enclosures 1-2-3-5 "Safety and Health and subsequent, and 73/23/CEE and subsequent.

Bianchi Vending has applied the Standards for the prevention and the elimination of the radio disturbances in respect of the EEC Standards **89/336, 93/ 68** and subsequent annexes and of the **D.L. nr. 476** and subsequent annexes , that are in conformity with the norms **EN 55014 3a ed., EN 55104, ENV 50141** and **EN 61000**.

The Standards used for testing of the suitability for contact with food substances are in accordance with **DM 21-03-1973** Standards and subsequent annexes.

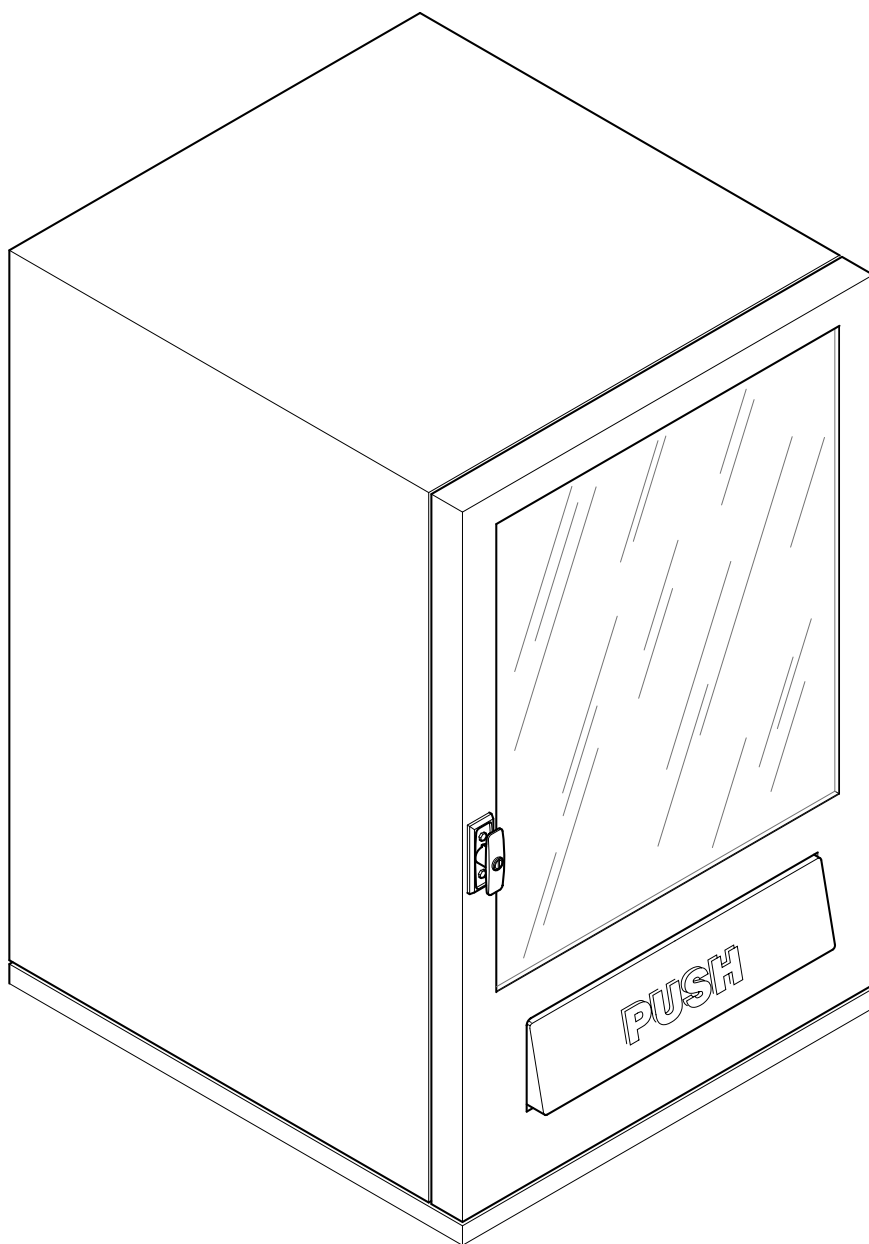
In general the rules of the Standards **90/128/EEC, 73/23/CEE** and **89/336/CEE** and subsequent annexes have been applied. The Standards used for the safety tests on electrical parts are in accordance, ref. **IEC 335-1** and subsequent .

Zingonia (BG) - Italy
07/2000

Legal Representative

Mariella Trapletti





Vega 680



Bianchi

VENDING GROUP

BIANCHI VENDING S.p.A. - Viale Parigi, 5-7-9

24040 ZINGONIA DI VERDELLINO (BG) - ITALIA

Tel. 035 88 22 25 (ra) - Fax 035 88 33 04

E-mail: postvendita@bianchivending.it

BEFORE USING THE MACHINE, READ THIS MANUAL CAREFULLY FOR ITS CORRECT USE IN ACCORDANCE WITH THE CURRENT SAFETY STANDARDS.



ATTENTION: Important safety indications



READ the instruction manual machine carefully before using the machine



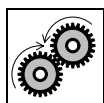
For any service or maintenance **switch off** the machine



ATTENTION: machine switched on



ATTENTION: hot parts in contact!



CAUTION! Parts in motion



PE

Earthing indication



IMPORTANT NOTICES

MAINTENANCE TECHNICIAN

The maintenance technician is defined as being the person responsible for filling up the containers with soluble products, sugar, coffee, stirrers and cups.

The maintenance technician is also responsible for cleaning the distributor (see operations indicated in chapter 7.0). In the event of a fault the maintenance technician must call the installation technician.



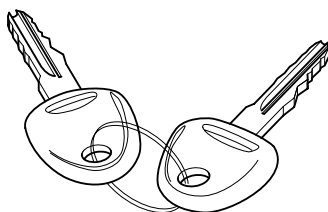
INSTALLATION TECHNICIAN

The installation technician is defined as the person responsible for the installation of the automatic distributor, the starting up operations and the function settings.

Each regulation operation is the exclusive responsibility of the installation technician who also holds the programming access password.



Keys at the disposal of the MAINTENANCE and INSTALLATION technicians

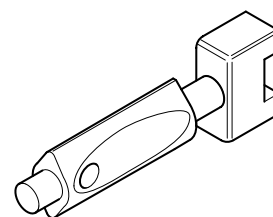


Keys

The vending machine is provided with two random code keys to open the lock on the opening handle. On request Bianchi Vending can also provide predefined code keys. The standard lock latch can be replaced with specific latches. In this case corresponding keys will be used.



Keys at the disposal of the MAINTENANCE and INSTALLATION technicians



Service key

Tools necessary for undertaking interventions on the automatic dispenser.

SOCKET SPANNERS

n° 5,5
n° 7
n° 8
n° 10
n° 20
n° 22

SPANNERS (fork type)

n° 7
n° 8
n° 10
n° 12
n° 14

SCREWDRIVERS

Small size
Medium size
Large size

Normal cross
Small cross
Medium cross
Large cross
Of Teflon, small size for Trimmer regulation.

RATCHET SPANNER no.14

TESTER

ELECTRICIAN'S SCISSORS

PROGRAMMING KIT

INDEX

1.0 PREMISE

- 1.1 User instructions
- 1.2 General Instructions

2.0 TECHNICAL CHARACTERISTICS

3.0 DESCRIPTION OF THE MACHINE'S TECHNICAL CHARACTERISTICS

- 3.1 Description of the machine
- 3.2 Scheduled Use
- 3.3 Basic instructions for the machine operation

4.0 TRANSPORTING THE AUTOMATIC VENDING MACHINE

- 4.1 Moving and Transport
- 4.2 Stocking
- 4.3 Packing
- 4.4 Reception
- 4.5 Unpacking

5.0 SAFETY RULES

6.0 INSTALLATION

- 6.1 Positioning
- 6.2 Power supply connection
- 6.3 Machine starting up
- 6.4 Product loading
 - 6.4.1 Drawer loading
 - 6.4.2 Label application
 - 6.4.3 Payment system installation

7.0 PROGRAMMING

- 7.1 Programming menù
- 7.2 Maintenance

8.0 MAINTENANCE AND INACTIVITY

- 8.1 Cleaning and loading
 - 8.1.1 Procedure for distributor cleaning
 - 8.1.2 Periodic cleaning by the maintenance technician
 - 8.1.3 Cleaning and maintenance
 - 8.1.4 Product loading
 - 8.1.6 Product storage advice
 - 8.1.6 Ordinary and Extraordinary Maintenance
- 8.2 Adjustments
 - 8.2.1 Spirals
 - 8.2.2 Spiral replacement
 - 8.2.3 Change the number of spirals per drawer
 - 8.2.4 Change height between drawers
 - 8.2.5 Accessories
- 8.3 Neon light replacement
- 8.4 Inactivity

9.0 COUPLING THE VENDING MACHINE MOD. VEGA 680 WITH MOD. ARES

10.0 DISMANTLEMENT



1.0 PREMISE

1.1 Important notices

This automatic distributor has been designed and constructed in full accordance with current safety regulations and is therefore safe for those who follow the ordinary filling and cleaning instructions as indicated in this manual.



The user must not under any circumstances remove the guards that require a tool for removal.

Some maintenance operations (to be done solely by specialized technicians and indicated in this manual with a special symbol) require that specific safety protections of the machine must be switched off.

In accordance with the current safety regulations, certain operations are the exclusive responsibility of the installation technician, and the ordinary maintenance technician may have access to specific operations on with specific authorization.

The acquaintance and absolute respect, from a technical point of view, of the safety instructions and of the danger notices contained in this manual, are fundamental for the execution, in conditions of minimum risk, for the installation, use and maintenance of this machine.

1.2 General Instructions



Knowledge of the information and instructions contained in the present manual is essential for a correct use of the automatic vending machine on the part of the user.

- *Interventions by the user on the automatic vending machine are allowed only if they are of his competence and if he has been duly trained.*

The installation technician must be fully acquainted with all the mechanisms necessary for the correct operation of the machine.

- *It is the buyer's responsibility to ascertain that the users have been trained and are informed and regulations indicated in the technical documentation supplied.*

Despite the full observance of the safety regulations by the constructor, those who operate on the automatic dispensers must be fully aware of the potential risks involved in operations on the machine.

- *This manual is an integral part of the equipment and as such must always remain inside of the same, so as to allow further consultations on the part of the various operators, until the dismantlement and/or scrapping of the machine.*

- *In case of loss or damage of the present manual it is possible receive a new copy making application to the manufacturer, with prior indication of the data registered on machines' serial number.*

- *The functional reliability and optimization of machine's services are guaranteed only if original parts are used.*

- *Modifications to the machine not previously agreed on with the construction company and undertaken by the installation technician and/or manager, are considered to be under his entire responsibility.*

All the operations necessary to maintain the machine's efficiency, before and during its use are at the users charge.

- Any manipulations or modifications made to the machine that are not previously authorized by the manufacturer, relieve the latter from any responsibility for damages deriving from, and will automatically result in the cancellation of the machine guarantee terms.
- This manual reflects the status at the moment of the emission of the automatic vending machine on the market; possible modifications, upgrading, adaptmets that are done the machine and that are subsequently commercialized do not oblige **Bianchi Vending** neither to intervene on the machine previously supplied, nor, neither to update the relative technical documentation supplied together with the machine.
- It is however **Bianchi Vending's** faculty, when deemed opportune and for valid motives, to adjourn the manuals already present on the market, sending to their customers adjournment sheets that must be kept in the original manual.

Possible technical problems that could occur are easily resolvable consulting this manual ; For further information, contact the distributor from whom the machine has been purchased, or contact **Bianchi Vending's** Technical Service at the following numbers:

☎ 035 4196772 - fax 02 70048332

When calling it is advisable to be able to give the following information:

- The data registered on the serial number label (Fig.1.1)

Bianchi Vending S.p.A. declines any responsibility for damages caused to people or belongings in consequence to:

- Incorrect installation
 - Inappropriate electrical and/or water connection.
 - Inadequate cleaning and maintenance
 - Not authorized modifications
 - Improper use of the distributor
 - Not original spare parts
- Under no circumstances is Bianchi Vending spa obliged to compensate for eventual damage resulting from the forced suspension of drink deliveries as the result of faults.
 - Installation and maintenance operations , must be done exclusively by qualified technical personnel with prior training for carrying out these duties.
 - For refilling use only food products that are specific for automatic vending machines.
 - The automatic distributor is not suitable for external installation. The machine must be installed in dry places, with temperatures that never go below 1°C it must not be installed in places where cleaning is done with water hoses (ex. big kitchens.).
Do not use water jets to clean the machine.
 - If at the moment of the installation, if conditions differing from those indicated in the present manual, or should the same undergo changes in time, the manufacturer must be immediately contacted before use of the machine.
 - Also check that any other eventual norms or regulations as laid down by national or local legislation are taken into account and applied.

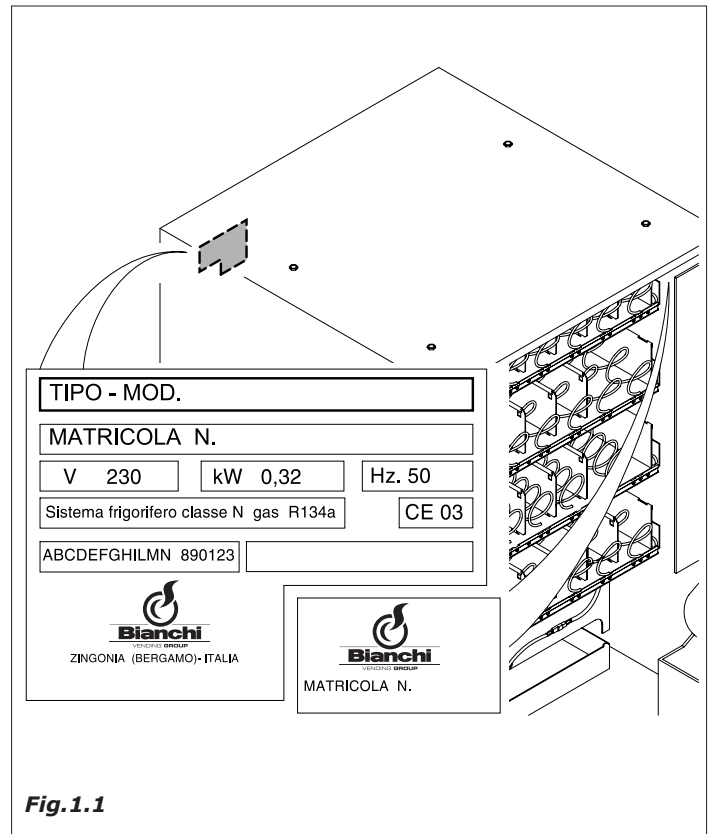


Fig.1.1

2.0 TECHNICAL CHARACTERISTICS

Height	mm	1050
Width	mm	680
Depth	mm	790
Weight	kg	200
Power supply voltage		230 V
Power supply frequency		Hz. 50
Installed power ⁽¹⁾		0,32 kW
Electric connection		SCHUKO plug
REFRIGERATOR UNIT		
Refrigerator unit	kW	0,1838
Evaporator		ventilated
Refrigerator unit ⁽²⁾		class N
Refrigerant gas		R134a - Weight 220 gr
Neon light:		18 Watt

⁽¹⁾ Check the rated output indicated on the data plate applied by the distributor.

⁽²⁾ According to the requested version and the applicable standards in the place of use.

SPIRAL DIMENSIONS

Spirals with different pitch are available:

pitch 22 mm Ø 68/DX	07018811 L16
pitch 22 mm Ø 80/SX	07021011 L16
pitch 22 mm Ø 80/DX	07020311 L16
pitch 30 mm Ø 68/DX	07018511 L16
pitch 35 mm Ø 68/DX	07018111 L16
pitch 35 mm Ø 68/SX	07021611 L16
pitch 37 mm Ø 80/DX	07018711 L16
pitch 45 mm Ø 68/DX+SX	07018311 L16
pitch 45 mm Ø 68/SX	07019811 L16
pitch 45 mm Ø 80/DX	07018211 L16
pitch 60 mm Ø 68/DX+SX	07018911 L16
pitch 60 mm Ø 68/SX	07019611 L16
pitch 60 mm Ø 80/DX	07019411 L16
pitch 77 mm Ø 68/DX+SX	07019311 L16
pitch 77 mm Ø 68/SX	07019511 L16
pitch 81 mm Ø 80/DX	07020011 L16
pitch 94 mm Ø 68/DX	07021111 L16
pitch 94 mm Ø 68/SX	07021211 L16

TRAY CAPACITY

Variable according to the number and pitch of the spirals.

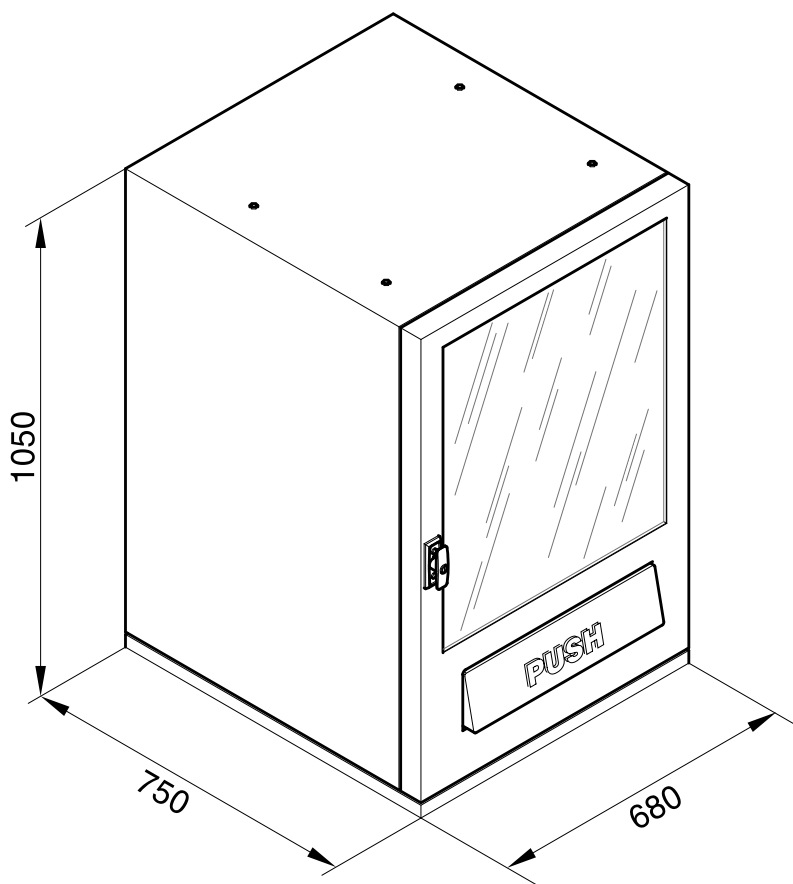


FIG.2.1

3.0 GENERAL TECHNICAL DESCRIPTIONS

3.1 Machine description (Fig.3.1)

- 1 Product drawers
- 2 Spiral
- 3 Cooling unit
- 4 Dispensing chamber
- 5 Power card
- 6 Fuse
- 7 Electricity supply group
- 8 Neon light

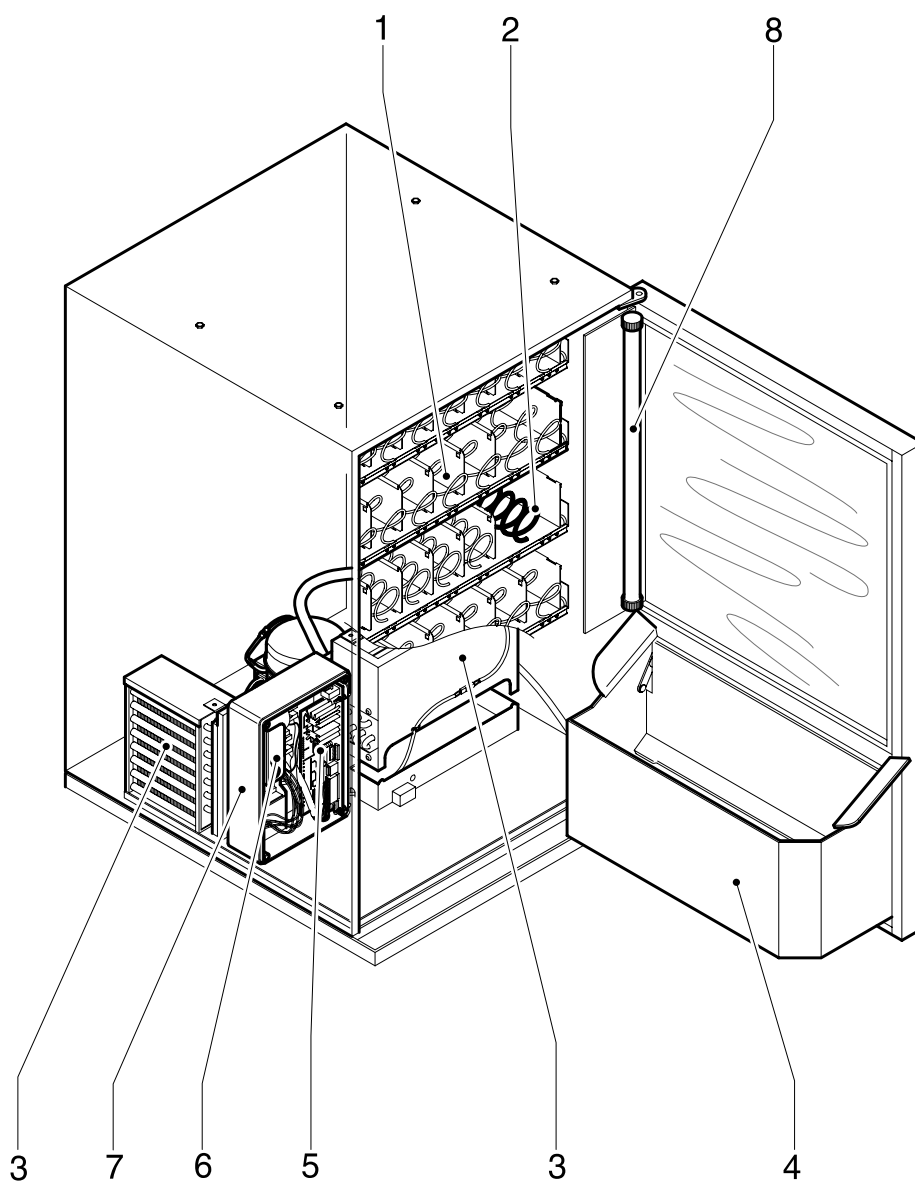


FIG.3.1

3.2 Normal use

The distributor is to be used solely for the sale and distribution of pre-packed products (confectionery, crisps, cans, bottles, briks etc.).

Follow the manufacturer's indications regarding the consume-by dates of the products and the storage temperature.

3.3 Basic operation concepts

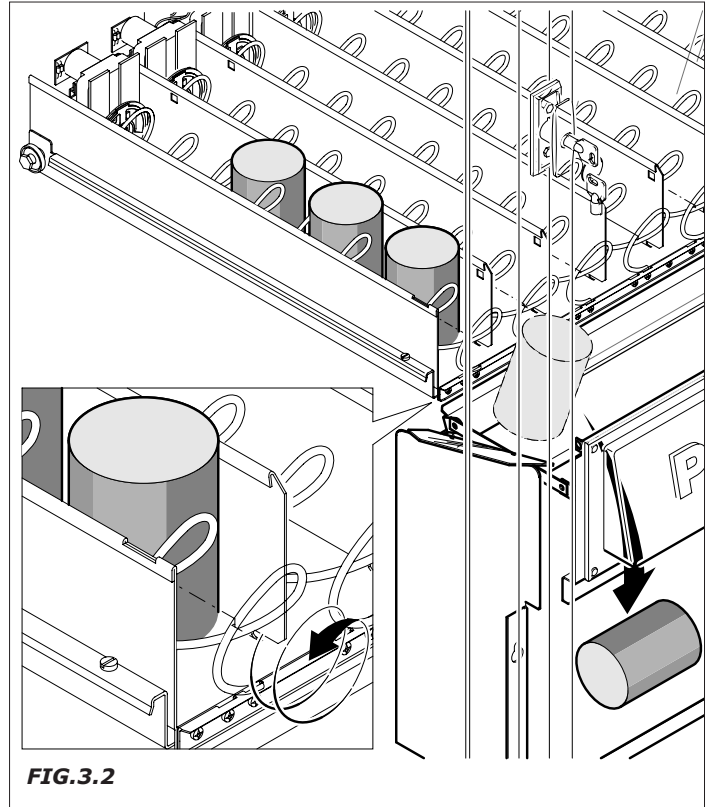
Note:

The vending machine for packaged products mod. Vega680 is supplied in master-slave version together with the hot beverage dispenser mod.Ares; the selection of the desired product must therefore be made by acting on the keyboard of the dispenser. The Vega680 machine cannot work autonomously as no keyboard for product selection is provided.

In normal operation the distributor is in stand-by. The delivery cycle is activated by inserting the necessary money according to the price shown and by keying in the number of the required product on the keypad, .

DELIVERY OF CHOSEN PRODUCT

- using the keypad, key in the number relating to the spiral of the required product.
- the motor for the spiral in which the chosen product is located makes one complete rotation (360°) dropping this product into the collection bay (Fig.3.2).
- press on the bay door to remove the product





4.0 MOVING AN AUTOMATIC VENDING MACHINE

4.1 Moving and transport (Fig.4.1)

The transport of the distributor must be effected by competent personnel.

The distributor is delivered on a pallet; for the shifting use a trolley and move it slowly in order to avoid capsizing or dangerous movements.



Avoid :

- lifting the distributor with ropes or presses
- dragging the distributor
- upset or lay down the distributor during transport
- give jolts to the distributor

Prevent the distributor from:

- being knocked
- Stacking other objects on it
- Being exposed to the elements
- Positioned in damp places

The construction company is not liable for any damage which may be caused for the partial or complete non-observance of the warning notices indicated above.

4.2 stocking

For eventual stocking, avoid laying several machines over each other, maintain it in vertical position, in dry places with temperatures not inferior to 1°C (Fig.4.2).

4.3 Packing

The distributor is protected with polystyrene angles and by a transparent film in polypropylene (Fig.4.2).

The automatic distributor will be delivered packed, assuring both a mechanical protection and protection against damages from the external environment.

On the package labels are applied indicating:

- maneuver with care
- don't turn upside-down
- protect from the rain
- don't superimpose
- protect from sources of heat
- not resistant against bumps
- type of distributor and serial number.

4.4 Reception

Upon reception of the automatic distributor you need to check that the same has not suffered damages during the transport.

If damages of any nature are noticed place a claim with the forwarder immediately.



At the end of the transport the packing must result without damages which means it must not :

- present dents, signs of bumps, deformations or damages of the external packaging
- present wet zones or signs that could lead to suppose that the packing has been exposed to rain, cold or heat.
- present signs of tampering

4.5 Unpacking

- Free the distributor from the packaging, cutting the protective film in which it is wrapped, along one of the protection angles (Fig.4.3).

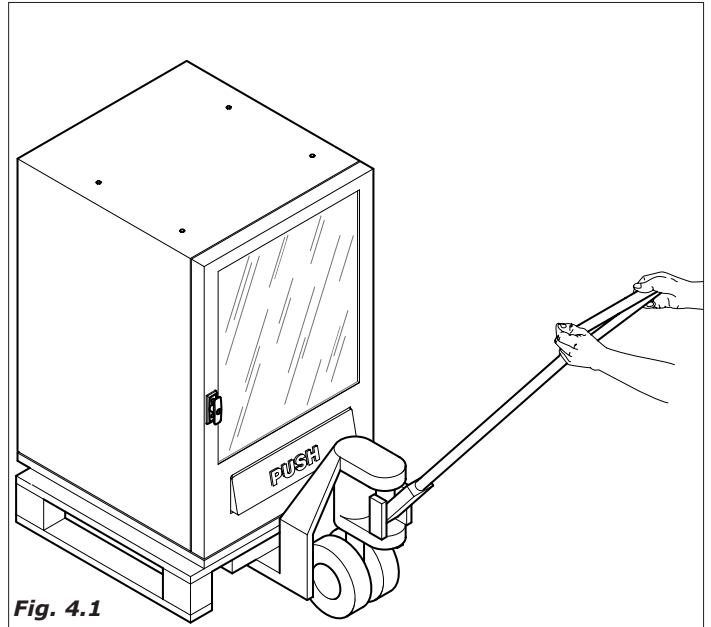


Fig. 4.1

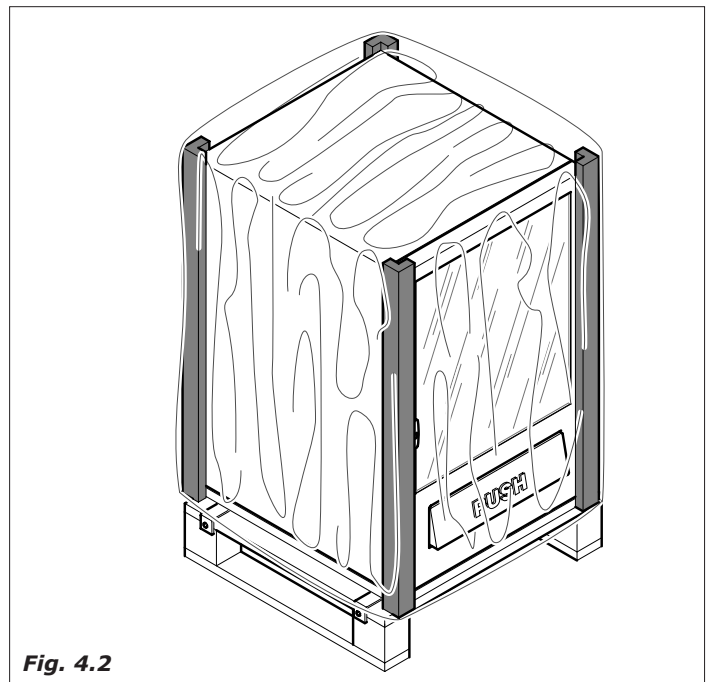


Fig. 4.2

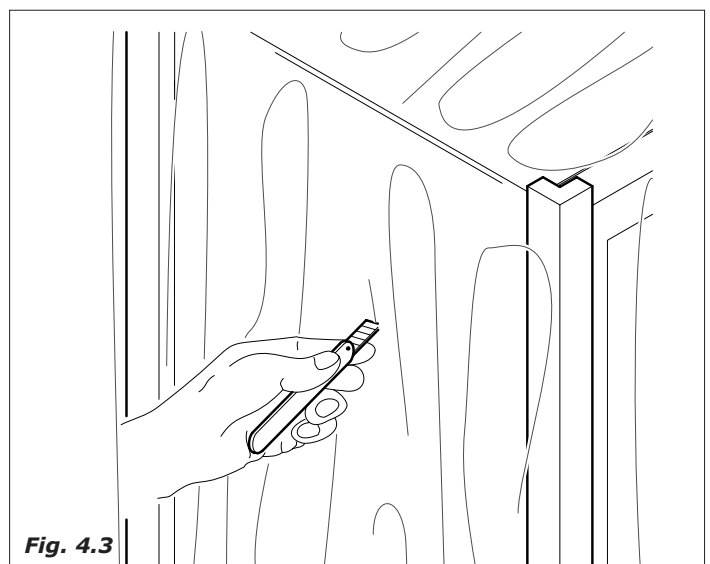


Fig. 4.3

- Remove the distributor from transport pallet, unscrewing the screws (A) that block the fixing cross staff heads to the pallet (Fig.4.4).
 - Release the pallet and insert the 4 feet into the threaded slots (fig. 4.5) freed of the screws (A)
 - remove the key from the drink dispensing chamber (Fig.4.6).
- Open the distributor door and remove the adhesive tape from the following components:

- spirals (example in Fig.4.7)
- skirting board

Remove the polystyrene blocking the drawers and the skirting board (Fig. 4.8).



The packing material must not be left accessible to others, as it is a potential source of danger. For the disposal contact qualified companies.

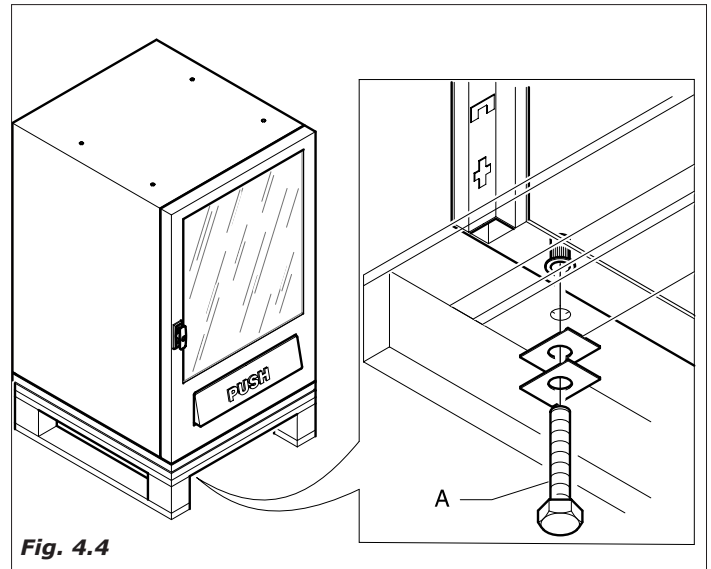


Fig. 4.4

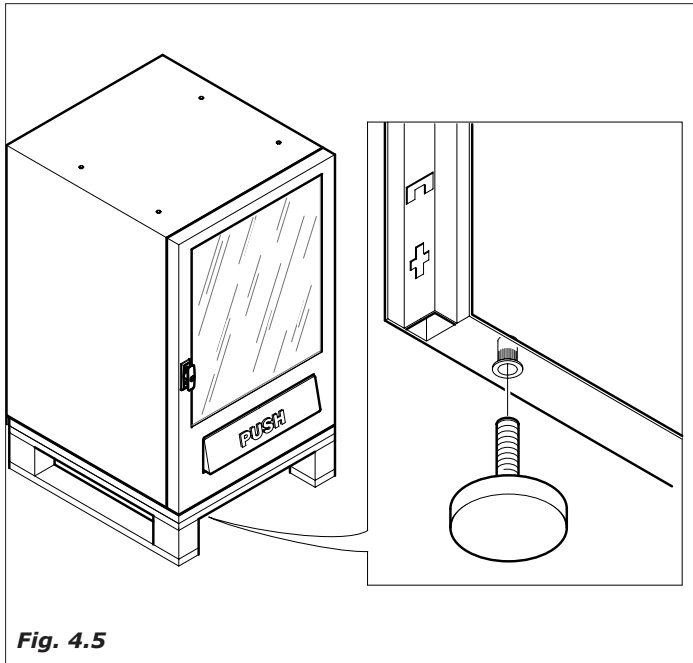


Fig. 4.5

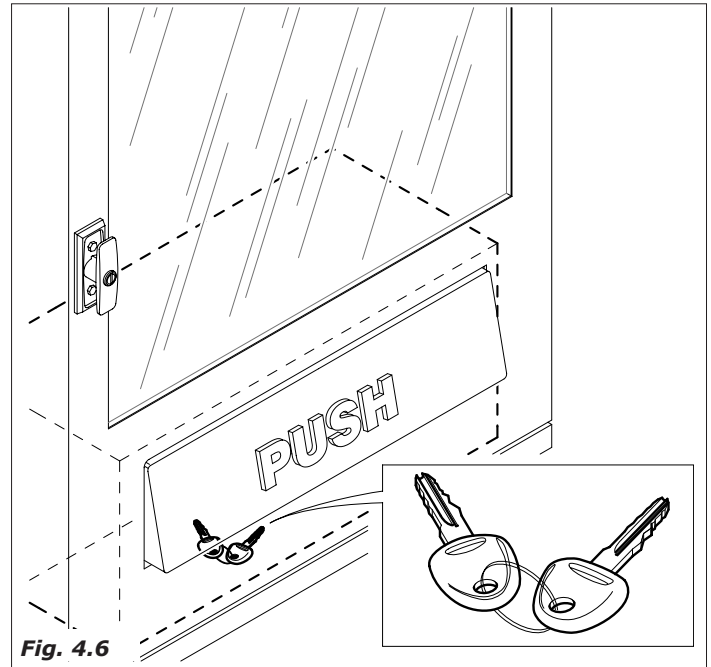


Fig. 4.6

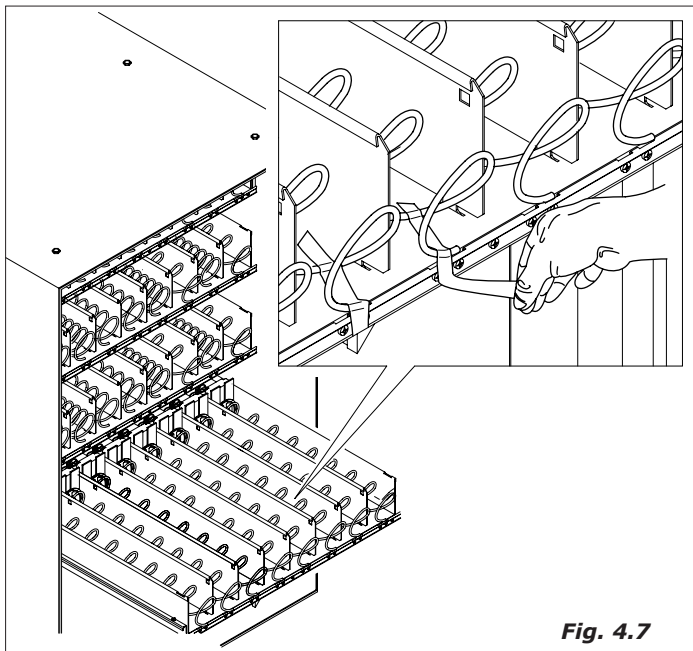


Fig. 4.7

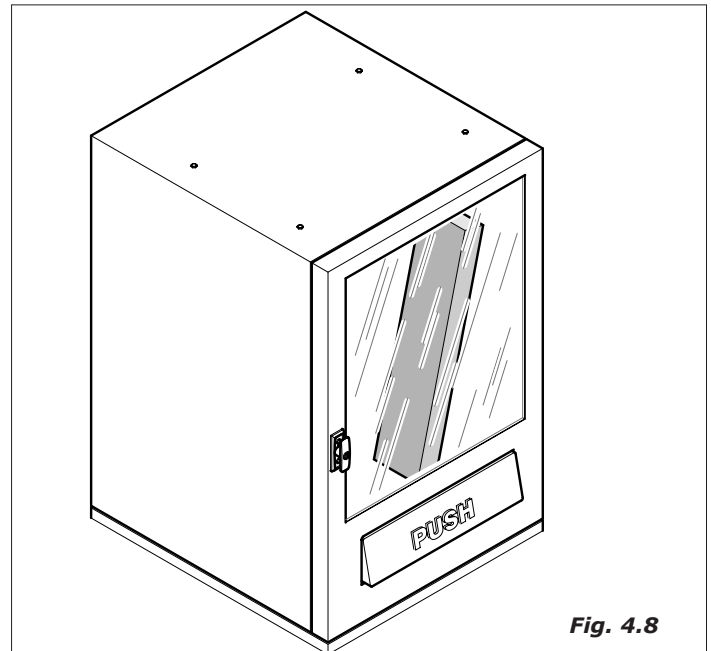


Fig. 4.8

5.0 SAFETY NORMS



ATTENTION!

- before using the automatic distributor, read this manual carefully.
- The installation and maintenance operations must be performed exclusively by qualified technical personnel.
- The user must not in any circumstance be able accede to those parts of the automatic distributor that are protected and require a tool in order to be accessible.
- The knowledge and the absolute respect, from a technical point of view of the safety instructions and of the danger notices contained in this manual, constitute the basis for the operation, in conditions of minimum risk, of the installation, starting and maintenance of the machine.



Always disconnect the POWER CABLE before maintenance or cleaning interventions.

- The functional reliability and optimization of machine's services are guaranteed only if original parts are used.
- **The distributor is not suitable for external installation. The machine must be connect in dry places, with temperatures that never go below 1°C it must not be installed in places where cleaning is done with water hoses (ex. big kitchens). Do not use water jets to clean the machine.**
- In order to guarantee normal operation, the machine must be installed in areas that the environmental temperature is between a minimum of -1°C and a maximum of +32°C end humidity of not over 70%.
- In order to guarantee a regular operation, always maintain the automatic distributor in perfect cleaning conditions
- **Bianchi Vending S.p.A.** declines all responsibility for damages product to people or belongings in consequence to:
 - Incorrect installation
 - Inappropriate electrical and/or water connection.
 - Inadequate cleaning and maintenance
 - Not authorized modifications
 - Improper use of the distributor
 - Not original spare parts
- Furthermore verify observance of any other eventual local and national standards.

6.0 INSTALLATION



6.1 Positionnement

- As already specified in paragraph 5.0, "Safety regulations", the distributor is not suitable for external installation. The machine must be connect in dry places, with temperatures that never go below 1°C it must not be installed in places where cleaning is done with water hoses(ex. big kitchens.) . It must be installed in places without danger of explosions or fires.
- Before placing the dispenser against a wall, install the spacing steel sheet (fig.6.1) so to ensure the appropriate air change and relevant ventilation of the cooling unit. Never obstruct the air inlets of the dispenser.

During installation make sure that the machine is placed against a vertical partition or a wall at a distance of 150 mm from the back of the cabinet and minimum at 300 mm from each side (fig.6.2).

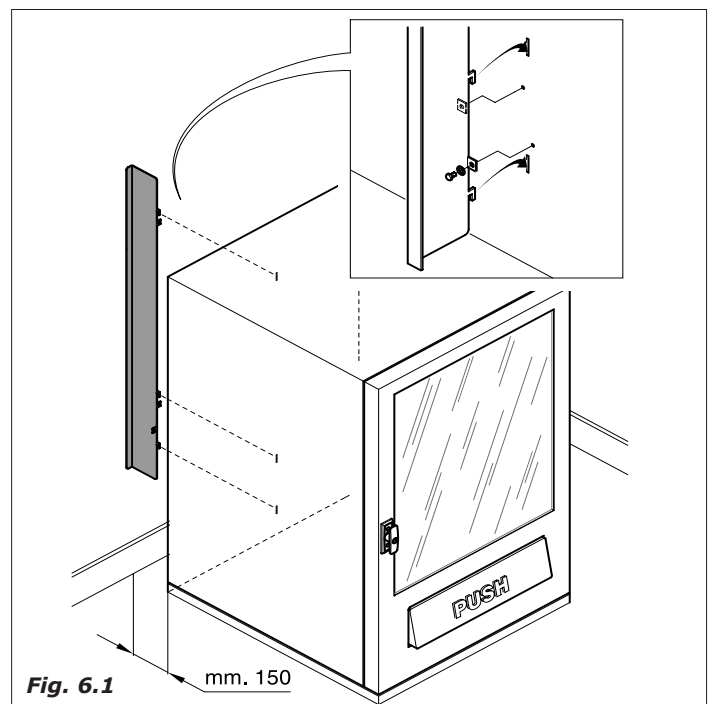


Fig. 6.1 mm. 150

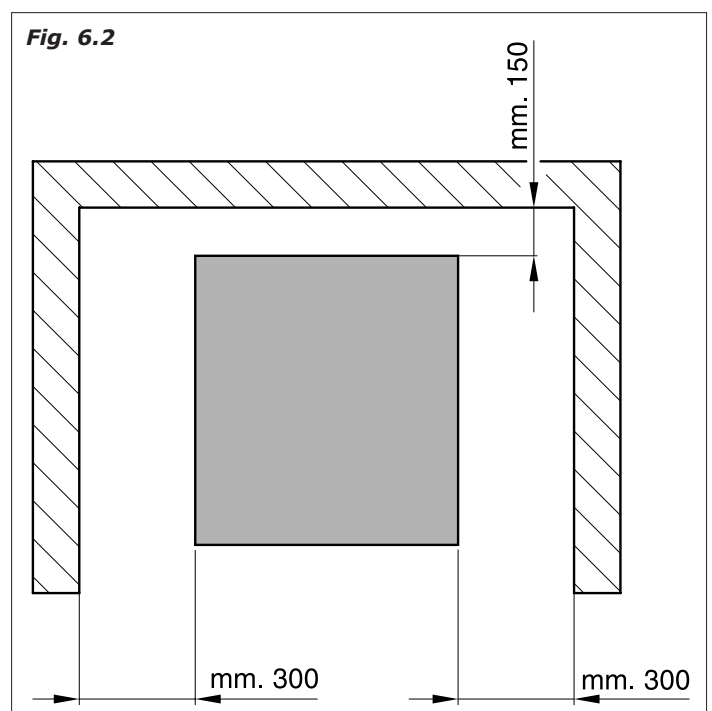


Fig. 6.2

- Position the distributor and level it using the pre-mounted adjustable feet (Fig.6.3). Make sure that the distributor does not have an inclination of more than 2°.
- Make sure that the grills behind and under the radiator are always free and not obstructed by dust or similar objects in order to guarantee perfect ventilation for the cooling unit.



WARNING! Do not position the device near inflammable objects, keep a minimum safety distance of 30 cm.

Bianchi Vending declines every responsibility for any damage due to the non-observance of the rules about machine positioning.

If the machine is installed in an emergency exit corridor, ensure that when the distributor door is open there is still enough space to pass. (Fig.6.1).

6.2 Main Power supply connection

The distributor is predisposed to function with mono-phase 230 Volt tension and is protected with 10A fuse.

We suggest to check that:

- the tension of net of 230 V doesn't have a difference of more than $\pm 6\%$
- The power supply output is able to bear the power load of the machine.
- use a system of diversified protection
- position the machine in such a way as to ensure that the plug remains accessible

The machine must be connected to earth in observance with the current safety norms.

For this reason, verify the plant's earth wire connection to ascertain that it is efficient and it answers national and European safety electric standards.

If necessary require the intervention qualified personnel for the verification of the plant.

- The distributor is equipped with a power supply cable of H05VV-F 3x1,5mm², with SCHUKO plug (Fig.6.4).
- The sockets that are not compatible with that of the machine must be replaced. (Fig.6.5).
- The use of extension, adapters and/ or multiple plugs is forbidden.

Bianchi Vending S.p.A. declines all responsibility for damages product from the non observance of the aforesaid norms.

Should the power cable be found to be damaged, immediately disconnect from the power socket.



The power supply cables are to be replaced by skilled personnel.



6.3 Starting up of the unit

The distributor is equipped with safety switch (Fig.6.6) that disconnects the machine whenever the door is opened (see electric schema).

In case of necessity, therefore, open the door or disconnect taking of the machine from the power supply.

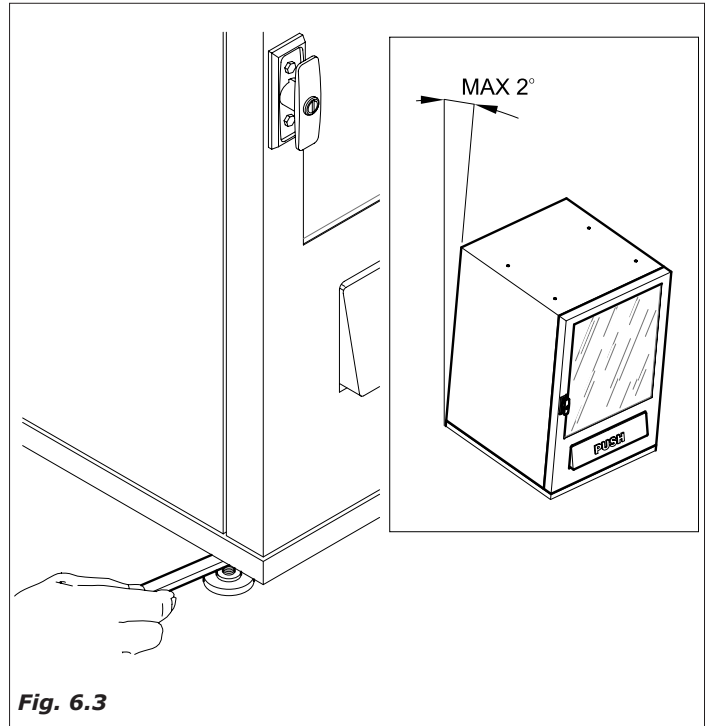


Fig. 6.3

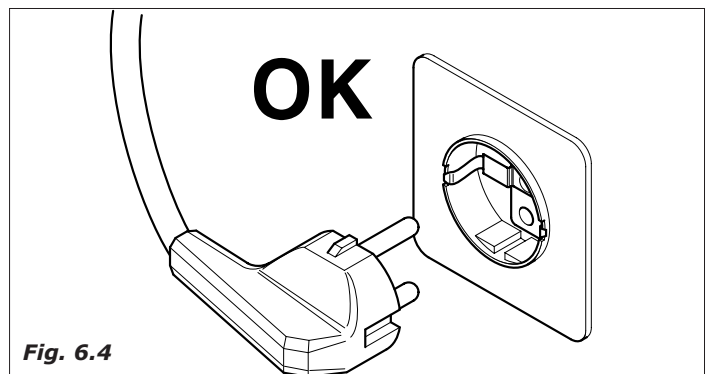


Fig. 6.4

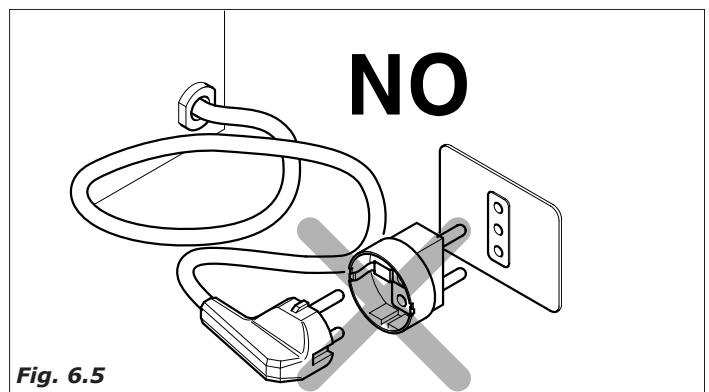


Fig. 6.5

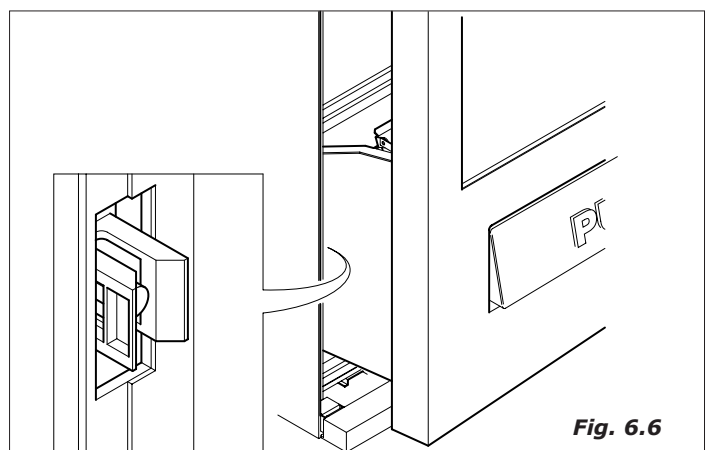


Fig. 6.6



The clamp of the power cable junction box under tension (Fig.6.7-pos.1)

- For some operations is however necessary operate with the door open but with the distributor connected. It is possible for qualified technical personnel, to operate in this way, by inserting the special plastic key, supplied with the distributor, into the door switch and rotating it 90° (Fig.6.8).



*The opening and the possible connection with the distributor's door open must be performed only by authorized and technically qualified personnel.
Don't leave the distributor open and unguarded.*

Give the key only to qualified personnel.

Every time the distributor is switched on, a diagnosis cycle begins to check the position of the parts in motion and the number of motors there are per drawer.

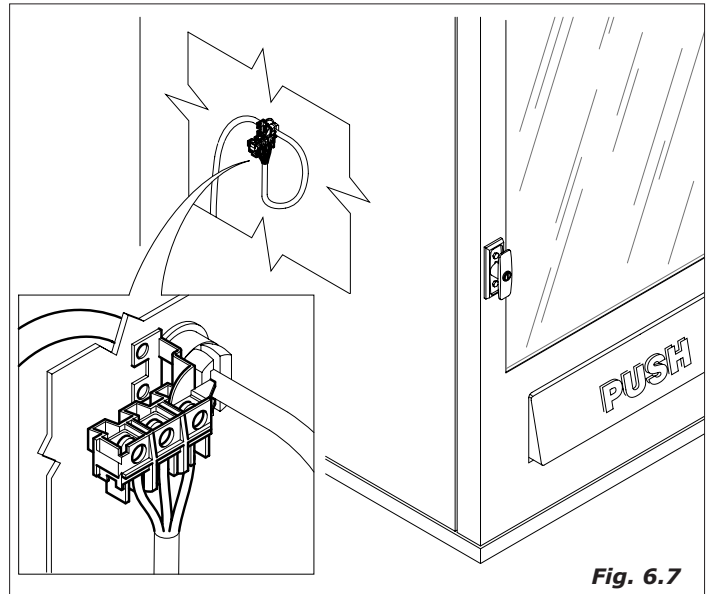


Fig. 6.7

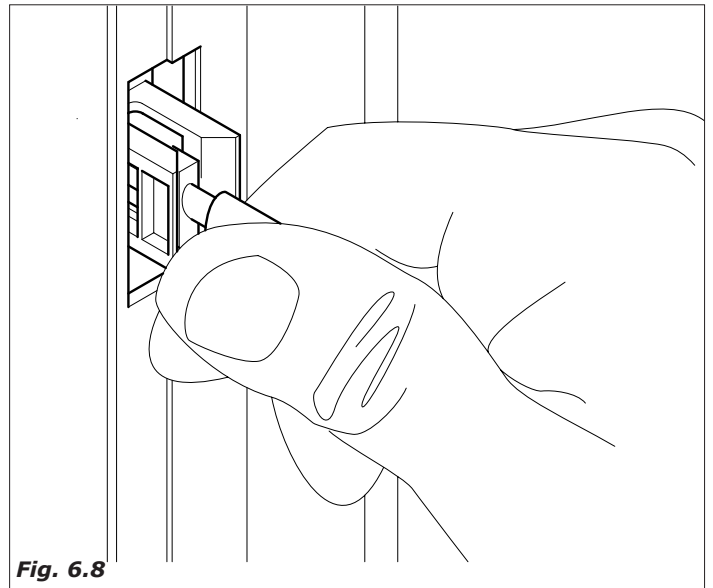


Fig. 6.8



6.4 Chargement produits (with machine off)

6.4.1 Drawer loading

- to carry out product loading it is necessary to remove each drawer by pulling it towards the outside until the locking point is found.
- insert the products starting from the front of the drawer to the innermost part. Do not leave any space empty (Fig.6.9)

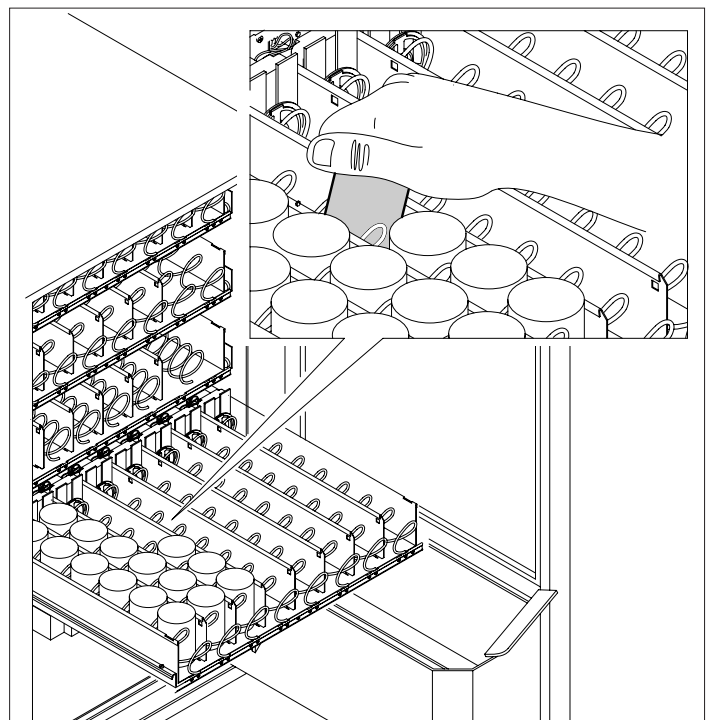


Fig. 6.9

- when loading is complete, push the drawer inside the machine ensuring that it arrives perfectly at the end of the track so as to guarantee perfect electrical connection.
- every spiral can be rotated 45° at a time (fig.6.10) so as to find the ideal position for every kind of product. For adjustment, see the special chapter.

N.B.: insert the products between the coils without exerting any type of force; the products must not be "blocked" between the coils in any way. There are spirals with different pitches; find the appropriate spiral for the type of product to be sold.

6.4.2 Plate insertion

- The plates indicating the number of each selection and the relative price are inserted in the special slits as indicated in the figure 6.10. For the number to be given to each selection, check Chapter 8.2.3 (Change spiral number).

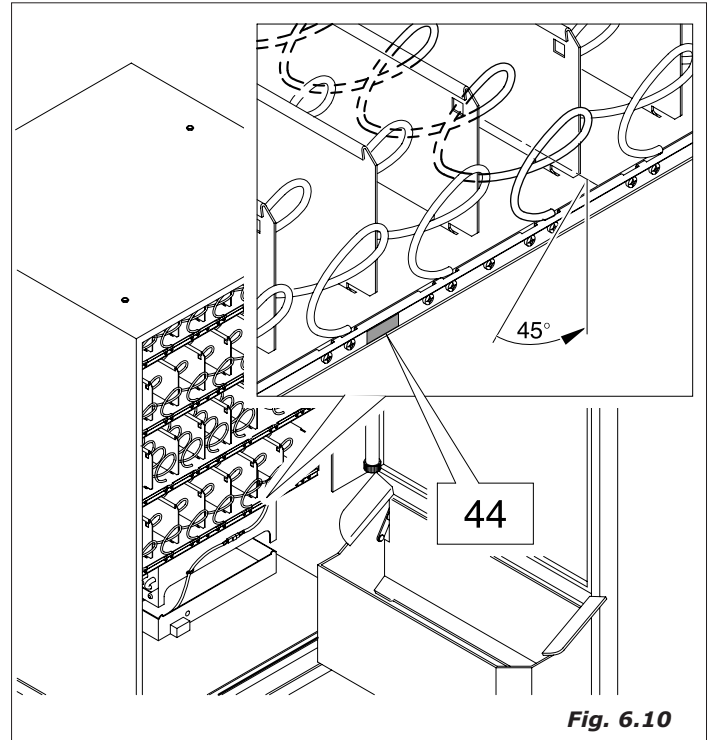


Fig. 6.10



7.0 PROGRAMMING

7.1 PROGRAMMING MENU

With the programming procedures described in this section it is possible to set all the parameters relative to the configuration of the machine, to the setting of the single doses, the prices of the drinks and extract all the vending statistical data. The "dialogue" between the operator and the machine occurs by means of the 32 digit liquid crystal display and the use of the selection key touch pad. The distributor is regulated with standard values from the testing stage with Coffee temperature, soluble drink temperature, selections combined with price number "1". Product regulation = quantity of water and powder, for improved results it is possible to regulate the dosing.

General description and preliminary operations

PROGRAMMING KEY

The programming function is accessed by pressing the button positioned on the Master board; the request to input an access code to be entered by means of the key touchpad, will appear on the display.

- The display messages are in four different languages that can be selected at choice by the operator during the installation phase (suitable for hardware with potential for expansion to eight languages).
- The programming data can be of two kinds:

NUMERICAL DATA

This is all the data that refers to the water , powder, prices, time and date settings.

LOGICAL DATA

This is all the data that refers to the logical status of the OPTION menus that describe the status (enabled or disabled) of a specific function.

Once the correct code has been entered one enters the actual programming mode. There are two codes, the main one which displays all the menus except for the sales menu and the sales menu code, which only displays this last menu. If the two codes are the same, the entire programming is accessible. Default code: main 00001, sales menu 00000. If the value to which the menu entry refers is missing, the corresponding parameter is not displayed and line 2 appears empty. In general the "+" "/" "-" keys modify parameters or scroll menu entries displayed on line 2.

For the programming some of the keys of the selection key touchpad are used and i.e.:

- key 1 "+"

Has the double function of increasing the value of a selected figure (for ex: the value of a dose) and/or go through the list of the functions available in the sub menu.

- key 2 "-"

or decrease key , has the function of decreasing the value of a selected figure

- key 3 "CIFRA"

Allows to move the display cursor in correspondence with the digit that has to be changed by means of the previous keys + and -.

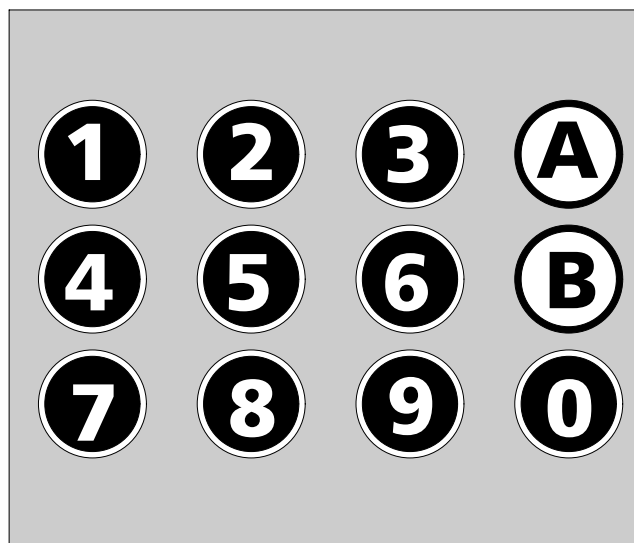
- key 4 "ENTER"

is used to confirm the changes done or to go through the OPTION menu

- key 5 "ESC"

Exits from the current programming sub-menu to go back to the original sub-menu.

Once the parameter modifications are concluded, you can exit from programming mode by pressing again the key on the Master board.



Programming

- T1 = + (increase)
- T2 = - (decrease)
- T3 = cifra (cursor)
- T4 = enter (confirm)
- T5 = ESC

Programming panel



And are in SERVICE mode, after which go first into SELECTION mode and then accede to the PROGRAMMING.

TIME-DOSES
TIME SNACK
PRICES
DISCOUNTS
PRICE SELECTION
INCLUDE SEL/JUT
MILK FIRST
OPTION
COINS
SALER
TEMPERATURE
PREVENTIVE ACTION
DATA FOR MDB
MDB PIPE FILLING
MDB PIPE EMPTYING
EXECUTIVE DATA
CLOCK

Note:

- The "clock" menu is only displayed if the clock chip is present automatically sensed by the card.
- The menus relative to the MDB coin box (the last three) are only displayed if the MDB coin box is selected from the "Options" menu.
- The "executive data" menu is only displayed if the executive coin box is selected in the options menu.

TIME-DOSES

The items displayed in this menu depend on the enablings defined with the PC "WinBianchi" program. It is possible to define up to 22 drinks (S01÷S16 and S21÷S26). For each drink, the possible programmable doses are shown in the table below under 'Sxx'.

Sxx coffee

Water Coffee water dose [0÷999 cc]

Sxxmilk/choc.

Water Milk/chocolate water dose [0÷999 cc]

Milk Milk powder time [0÷25.5 s]

Mot.delay Milk powder delay [0÷25.5 s]

Choc. Chocolate powder time [0÷25.5 s]

Mot delay Chocolate powder delay [0÷25.5 s]

Sxx tea

Water Tea water dose [0÷999 cc]

Product Tea powder time [0÷25.5 s]

Mot.delay Tea powder delay [0÷25.5 s]

Sxx decaff.coffee

Water Decaff.coffee water dose [0÷999 cc]

Product Decaff.coffee powder time [0÷25.5 s]

Mot.delay Decaff.coffee powder delay [0÷25.5 s]

Sxx water

Water dose [0÷999 cc]

Group Timeout

Group timeout [0÷10.0 s]

Sugar time

Sugar time [0÷10.0 s]

Extra sugar time

Extra sugar time [0÷10.0 s]

Extra milk time

Extra milk time [0÷10.0 s]

Grinder timeout

Grinder timeout [0÷25.5 s]

Pump timeout

Pump timeout [0÷90 s]

Loading timeout

Water loading timeout [5÷60 s]

Notes:

- The powder delays are enabled by the "Motor delay" parameter in the "Options" menu.
- The key 6 allows to perform the complete test of any drink. To be noted that, in general, the modifications of the dispensing options have no effect until you leave the programming; therefore it is not possible to see the effect of such modifications on the

complete test if you do not leave the programming beforehand. For example, if the machine had the "Natural tea" option OFF, it is not correct to set it on ON and immediately afterwards to perform the complete test in Times/Doses. Beforehand it is necessary to leave the programming, then go back to it and perform the complete test.

- The key 7 allows to perform the water test of the displayed instant drink. It is not active for coffee. The same considerations described for the key 6 will apply.
- The key 8 allows to perform the powder test of the displayed instant drink. This test will not update the test counter.

TIMES SNACK

This function makes it possible to check certain parameters of the configuration of the Vega series distributor to which it is connected.

Motor Timeout Vega spiral motor timeout [00.0 s ... 25.0 s]

Testing Password for protected menu [88000]

Motor zero setting Vega motor setting to zero [Yes/No]

Temperature Offset Vega temperature offset [-5÷5 °C]

NTC by master NTC Vega probe read by master board [Yes/No]

Note: For access to the headings after "Trial", password 88000 must be entered.

PRICES

Up to 30 prices are available and singularly applicable to each selection.

Press Enter to accede to the price table programming; on the display appears:

"**price 1 0000**" with the same procedure used for the dose settings, the vending prices are set using the keys "+", "-", "CUR". For free vends it is sufficient to set the vending price at zero. Press ENTER again to confirm the value set and on the display the next price appears: "**price 2 0000**"

Press ESC to return to the PRICE menu.

DISCOUNTS

Up to a maximum of 30 discounts can be programmed (from Discount 1 to Discount 30) as many as the vending prices.

Furthermore it is possible to programme a special discount for the exclusion of the cup. Press ENTER once, on the display appears: "**discount 1 0000**" with the keys "+", "-", "cur", the discount setting is effected.

Press ENTER to confirm the value set, and on the display the next discount is visualised: "**discount 2 0000**". Press "ESC" to return to the DISCOUNT menu.

PRICE SELECTION

This menu allows the combination of each single selection (indicated as Key 1, Key 2,) to the prices previously set (indicated with Price 1 ÷ Price 30).

Press ENTER to go to the sub menu that programmes all the SELECTIONS at the price P1; on the display appears: **"All at price 0 ? ON/OFF"**. Using the key "+" the desired option is chosen: ON (= yes) or OFF (= no).

Selecting the option ON and pressing ENTER gives access to the programming of: **"Price extra sugar = 0000"** these regard eventual price increases for the pre-SELECTIONS extra sugar. Vice versa, selecting the option OFF gives access to the programme of the single price for each single selection as follows: **"Key 01 = Price 1"** using the key "+" or "-" you can go through the 30 prices, from Price 1 to Price 30; once the desired price is chosen, it must be confirmed with ENTER passing in this manner directly to the programming of the next drink.

Of course it is possible to combine more than one selection to the same price.

As always, to exit from the sub menu press the ESC key.

All price 1 All the selections associated to price 1 [On/Off]

Extrasugar price Extrasugar price [0÷65535]

Price selec. 01 Drink price 1 [1÷30]

...

Price selec. 25 Drink price 14 [1÷30]

Price sect. 11 Price sector 11 [1÷30]

...

Price sect. 56 Price sector 56 [1÷30]

INCLUDE SEL/JUT

Allows to exclude the SELECTIONS not wanted (from Key 01 to Key 25), rendering them not available. Pressing ENTER once, on the display appears: **"INCLUDE key 01 = ON"**

with the keys "+" and "-", the desired option is selected:

digiting **"OFF"** THE SELECTION IS EXCLUDED.

Press enter again to confirm the value and go ahead to the next selection.

The function JUG allows to dispense consecutively a drink selection without cup for the number of times programmed.

In particular INCLUDE-JUG permits to enable to the JUG function all the drink selections desired.

Pressing ENTER once, on the display appears:

"Selection 01 JUG ON"

with the keys "+" and "-" the desired option is selected in the same manner as the previous menu:

digiting **"ON"** THE SELECTION IS INCLUDED

The number of consecutive drinks dispensed for the JUG can be set in the menu OPTIONS; JUG 1 is combined with selection 1; JUG 2 is combined with all the other SELECTIONS.

Selection 01 Enable Drink 1 [Yes/No]

Selection 25 Enable Drink 14 [Yes/No]

Jut select. 01 Enable drink 1 pot [Yes/No]

Jut select. 25 Enable drink 14 pot [Yes/No]

MILK FIRST

Milk first 01 Enable Drink 1 milk first [Si/No]

...

Milk first 25 Enable Drink 14 milk first [Si/No]

OPTIONS

This function renders available in sequence a series of OPTIONS as listed below; the ENTER key gives access to the sub menus visualising the first option.

For each OPTION it is necessary to set the logical status "YES" or "NO" that does or does not enable the function.

Fresh ground Option for fresh ground coffee [Yes/No]

Reintegration Reintegration engagement [Yes/No]

Water with cup Engagement of cup for hot water [Yes/No]

Spoons for instant drinks Option to dispense the spoon also for the instant drinks [Yes/No]

Spoon always Option to dispense the spoon also for the drinks without sugar [Yes/No].

Motor delay Option to introduce a delay on the powder product motors [Yes/No]

Natural tea Natural tea engagement [Yes/No]

Validator Coin box engagement G13 [Yes/No]

Perman. Credit Engages credit timeout lasting 3 minutes [Yes/No]

Executive Executive coin mechanism

MDB coin box MDB coin box activation (coins only) [Yes/No]

Multi-sales Enables multisale. YES enables option, NO disables option [Yes/No]

Machine number Machine number (0÷999999)

Rental number Rental number (0÷65535)

Customer number Customer number (0÷999999)

Language Language [Italian, French, English, Spanish]

Decimal point Display of the sum with decimal point (00000, 0000.0, 000.00, 00.000)

Washing Engages automatic washing [Yes/No]

Washing cycle Engaged the washing cycle. [Yes/No]

Jug 1 Number of deliveries of drinks associated to key 1. [0÷99]

Jug 2 Number of deliveries of drinks associated to keys 02÷25. [0÷99]

NTC from master NTC probe read from the master card [Yes/No]

Grinder threshold Threshold for the reading of the grinder power voltage (5.0/18.0)

Credit timeout Recovers credit if delivery fails (Vega) [Yes/No]

Vega falling sensor Enables Vega product falling sensor [Yes/No]

Vega Master Sens. Vega product falling sensor on master board [Yes/No]

Telephone code International dialling code [0÷999]

Code Set code [00000÷99999]

Notes:

- The MDB coin box has priority over the other coin boxes, followed by Executive and then G13.
- The "Perman credit" parameter only functions if "Multi-sales" is engaged.
- The 'Perman.credit' and 'Multisale' parameters are not active with Executive token box.
- If the additional eeprom on board is inserted, a maximum of 8 languages is available.
- The "Decimal point" parameter is not displayed if the executive or MDB coin boxes are engaged.
- "Grinder threshold" parameter: if the reading of the grinder current exceeds the planned threshold (after a dead time of at least 0.8 seconds after switching on), the grinder is switched off for 2.5 seconds then switched on again for 0.8 seconds after which the voltage check is reactivated and so on.

COINS

Access to this menu permits the programming of the coins (from coin 1 to coin 8) in order to make them compatible with the system used ; subsequently verify that the coin mechanism channels correspond to the same vending machine channels.

Press ENTER once, on the display appears: "Coin 1 0050" with the keys "+", "-", e "Cur" the value is changed.

Press ENTER to confirm the set modification and anyhow the value visualised on the display and passes on to the next coin and i.e.: "Coin 8 0000" this channel is used for setting the value for the obliator cut or for the token using the specific interface kit.

Press ESC to return to COINS menu.

Coin 1 Coin association - line 1 [0÷65535]

...

Coin 8 Coin association - line 8 [0÷65535]

SALES

Gives access to all the selling statistics audited by the machine. Confirming with the ENTER key, gives you access in sequence to the following menus for statistical data and the processing of the same:

Total cash Total amount -cannot be set to zero [0÷16777215]

Cash Total amount -can be set to zero [0÷16777215]

Discount Total discount [0÷16777215]

Overpay Total overpay [0÷16777215]

Total coun Total coun-cannot be set to zero [0÷16777215]

Coun Total coun -can be set to zero [0÷16777215]

Select.01 coun(1÷25) Drink 1 stroke counter[0÷65535]

Sect.11 coun Sector 11 stroke counter [0÷65535]

Sect.56 coun Sector 56 stroke counter [0÷65535]

Free Free total -can be set to zero [0÷16777215]

Free select. 01 (1÷25) Drink 1 free counter [0÷65535]

Free sect.11 Sector 11 free counter [0÷65535]

Free Sect.56 Sector 56 free counter [0÷65535]

Jug Total jug -can be set to zero [0÷16777215]

Select.01 jug (1÷25) Drink 1 jug counter [0÷65535]

Test Total test -can be set to zero[0÷16777215]

Select.01 test (1÷25) Drink 1 test counter [0÷65535]

Sect.11 test Sector 11 test counter [0÷65535]

Sect. 56 test Sector 56 test counter [0÷65535]

Coins

Coin 1 (1÷8) Coin 1 counter [0÷65535]

MDB audit

Aut. tub. Amount inserted in the pipes [0÷16777215]

Man. tub. Amount inserted in the pipes man. [0÷16777215]

Aut. em. Amount discharged from the pipes [0÷16777215]

Man. em. Amount discharged from the pipes man. [0÷16777215]

Acc. CP. Amount charged on the key [0÷16777215]

Add. CP. Amount discharged from the key [0÷16777215]

Code Enter code [0000÷9999, default 0001]

Repl.code? Replace code? [Yes/No]

Code Set code [0000÷9999]

Set to zero? Set MDB sales data to zero? [Yes/No]

Sales code Set sales code [00000÷99999]

Delete

Code Enter code [0000÷9999, default 0001]

Repl.code? Replace code? [Yes/No]

Code Set code [0000÷9999]

Set to zero? Set sales data to zero? [Yes/No]

- The item to set a new code will be displayed only by answering yes to "Repl.code" item.

- The overpay is not active with Executive token box.

TEMPERATURE

Heater temp Heater temp [70÷110 °C]

Tank temp Vega temperature [8÷15 °C, >15°C = Off]

Temp. delta Vega temperature hysteresis [1.0÷5.0 °C]

Safety delta Vega safety delta [5÷50 °C]

Safety time Vega safety time [1÷9 hours]

Defrost after Vega defrost frequency [1÷12 hours]

Defrost for Vega defrost duration [1÷30 minutes]

PREVENTIVE ACTION

Solenoid valves Solenoid valve decounter value [0÷65535]

Gaskets Gasket ecounter value [0÷65535]

Boiler Boiler decounter value [0÷65535]

HACCP sanitiz. HACCP sanitization decounter value [0÷65535]

Softener Softener decounter value [0÷65535]

Coffee grinders Coffee grinder decounter value [0÷65535]

Coffee filters Coffee filter decounter value [0÷65535]

DATA FOR MDB

Max.change Max.change that can be provided by the token box [0÷9999]

Coin changer Activate change lever [Yes/No]

Max.coin credit Max.credit accepted by token box [0÷65535]

Ignore ExChg Ignore coin inhibitions if in 'exact change' [Yes/No]

Token 1 token 1 value [0÷65535]

Token 2 token 2 value [0÷65535]

Token 3 token 3 value [0÷65535]

Token change Enable change with token [Yes/No]

Token recharge Enable key recharge with token [Yes/No]

ExChg & token Enable token acceptance if in 'exact change' [Yes/No]

Enabl. coin 1 Enable coin 1 [Yes/No]

Enabl. coin 16 Enable coin 16 [Yes/No]

Enabl. bank. 1 Enable banknote 1 [Yes/No]

Enabl. bank. 16 Enable banknote 16 [Yes/No]

Notes:

- The programming of the coin/banknote enabling will be effective only after switching off and switching on again the token box and/or the board.

- The programming of the "Ignore ExChg" and "ExChg & token" parameter will be effective only after switching off and switching on again the board.

MDB PIPE FILLING

MDB pipe filling

From this menu it is possible to enter coins into the coin box without any updating of the credit on the card.

MDB PIPE EMPTYING

Coin 1 (key 3 empty)

...

Coin 16 (key 3 empty)

On pressing key 3 the selected coin will be delivered.

EXECUTIVE DATA

Immediate change Enable the immediate change (re-credit is lost) [Yes/No]

Diff. ESC Engaged the differentiated ESC Option [On/Off]

Price holding Engages the price holding option [On/Off]

Price Timeout Price Timeout (for ECS or price holding only) [2.0÷25.0 s]

Note: If both parameters, "Diff. ESC" and "Price holding" are "Yes", the differentiated ECS will prevail.

CLOCK

The following menus are available: **Hour/time set**

Switch on
Washing
Discount

Hour/minute set:

Hour/minute set sets the current hour and minutes [00:00..23:59]

Switch on:

Start 1 and 2 sets the time for switch on 1 [00:00..23:59]

End 1 and 2 sets the time for switch off 1 [00:00..23:59]

Note:

if "start" is great or equal to "end" the switch on band is not engaged.

Washing

Wash 1 sets the time for wash 1 [00:00..23:59]

Wash 2 sets the time for wash 2 [00:00..23:59]

Discount

Start 1 and 2 sets the start time for discounted prices 1 [00:00..23:59]

End 1 and 2 sets the end time for discounted prices 1 [00:00..23:59]

Note:

f the "start" is greater or equal to "end" the discount band is not engaged.

7.2 MAINTENANCE

IMPORTANT! This operation is to be undertaken with the machine on, and therefore is only permitted to the technical staff authorized to carry out such operations.

Enter maintenance mode by pressing the external "Service" key. The wording "Maintenance" appears on the video display, in line 1 and the state of the Pegaso on line 1 (providing there are no alarm or other signals present, in which case they are displayed, see the alarm manual for further details)

•**T1 - "COFFEE GROUP ROTATION"**: has the function to effect a turn of the coffee group.

•**T2 - "MIXER CLEANING MILK- CHOCOLATE"** : has the function of effecting a cleaning of the MILK- CHOCOLATE mixer.

•**T3 - "TEA MIXER WASHING"** : Undertakes a washing cycle of the tea mixer.

•**T4 - "WASHING OF DECAF. MIXER"** : undertakes a washing cycle of decaf mixer.

•**T5 - "ALARM RESET"**: has the function to reset the failures registered by the distributor and start a subsequent diagnosis control so as to verify that other failures are not present.

Use button 1 to scroll and visualize the anomalies memorized by the distributor.

•**T6 - "COMPLETE SELECTION TEST" (Pegaso) – PRODUCT TEST (Vega)** After pressing the key it is possible to use the keyboard as a normal service element for the effecting of any complete selection (calculated as being a trial delivery).

NOTE: In order to cancel a trial pre-selection without the any drink dispensing simply press the service key again inside the door. In this case the distributor will remain in SERVICE mode.

•**T7 - "WATER TEST"**: after pressing the key it is possible to use the keypad as in normal service, so as to dispense any selection with water only.

•**T8 "CUP CONVEYOR MOVEMENT"**: shifts the cup conveyor unit to the cup release, stirrer or sugar delivery position to verify the correct positions.

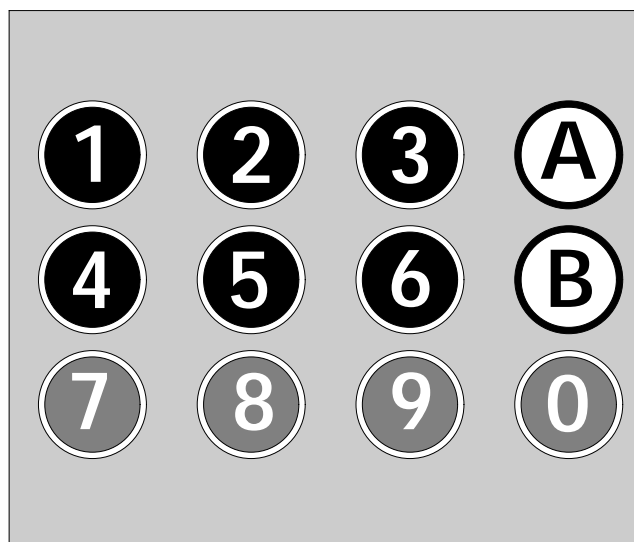
•**T9 - CUP COLUMN ROTATION"**; permits the loading of the cup distributor

•**T0 - CUP RELEASE** : for cup collection without having made a selection

•**A - "ERROR SCROLL"** : (if they are present) Also displays the error list

•**B - "TOTAL ENTRIES DISPLAY" (cancellable) for 5 s"**: permits the visualization of the number of entries made (general counter). To return to service mode. It is necessary to re-press the service key inside the door.

Maintenance panel



8.0 MAINTENANCE AND INACTIVITY



8.1 Cleaning and Loading



So as to guarantee the correct functioning of the distributor during time it is necessary to effect some operations periodically, some of which are indispensable for the observance of the health standard norms.

These operations must be done with the distributor open and switched off. The cleaning operations must be effected before the loading of the products. In order to guarantee normal operation, the machine must be installed in areas that the environmental temperature is between a minimum of -1°C and a maximum of +32°C and humidity of not over 70%. Must not be installed in places where cleaning is done with water hoses(ex. big kitchens.).

Do not use water jets to clean the machine.

8.1.1 Procedure for distributor cleaning

Recommended equipment:

For those responsible for filling up and maintenance of the machine the recommended equipment is as follows:

- Tool carrier case
- Clean uniform
- Disposable gloves
- Roll of kitchen paper
- Bottle of detergent
- Bottle of disinfectant
- "Distributor out of action" sign
- Small table for resting items (optional)

Never use:

- Sponges, scourers, cloths
- Brushes
- Screwdrivers or metallic objects.

To ensure hygiene:

- Use disinfectants

For cleaning:

- Use detergents and/or deterative products

The purpose of the disinfectants is to destroy any surface bacteria which may be present. The detergents act to eliminate the dirt. Products exist on the market which are both detergents/disinfectants and are usually sold at the chemist's.

On application of the HACCP certain hygienic regulations are laid down for company self-checking procedures concerning :

- Cleaning of the premises
- Product transportation
- Machinery maintenance
- Waste disposal
- Personnel hygiene
- Food product characteristics
- Personnel training
- (Directive 93/43 CEE)

The cleaning operations may be undertaken:

- 1 at the site of installation of the automatic distributor
- 2 at the premises of the company that provides the service

Example of a recommended cleaning procedure:

The person responsible for machine hygiene, before opening the distributor must check the cleanliness of the surrounding environment and put up a sign to tell any potential consumers that:

- the machine is "out of use as maintenance is in progress"
- it is important that the person responsible for cleaning never has to interrupt his work in order to operate the machine.

8.1.2 Periodic cleaning by the maintenance technician

First step: disposal of the waste inside the waste bins (paper, tissues, cans, etc). Once the waste has been disposed of it is possible to clean the surrounding area.

- elimination of the coarse dirt
- disinfecting of the flooring and walls of the area surrounding the machine up to a radius of 1 metre around the distributor
- once this is complete proceed with opening the distributor.

8.1.3 Cleaning and maintenance

The aim is to prevent bacteria from forming in the area in contact with foodstuffs.



For all cleaning operations follow the instructions indicated in paragraph 8.1.1.

Operate as follows:

- dampen a cloth and clean all the visible parts of the delivery area (Fig.8.1)
- using specific products, clean the door glass inside and outside (Fig.8.2).

Refrigeration system cleaning

- keep the radiator and the ventilation grilles clean using a vacuum cleaner. If this operation is not carried out correctly and regularly, the refrigeration system may be damaged irreparably.

8.1.4 Product loading

When necessary provide for the loading of the products and/or consumption materials of the automatic vending machine. For these operations please refer to the operations described under chapter 6.4 (first installation).

8.1.5 Product storage advice

Conservation temperatures and times for some of the automatically distributed products.

8.1.6 Ordinary and Extraordinary Maintenance

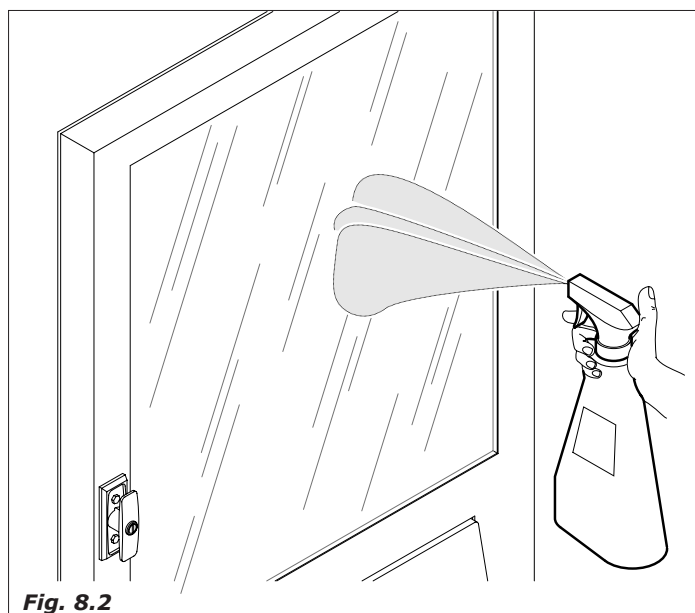
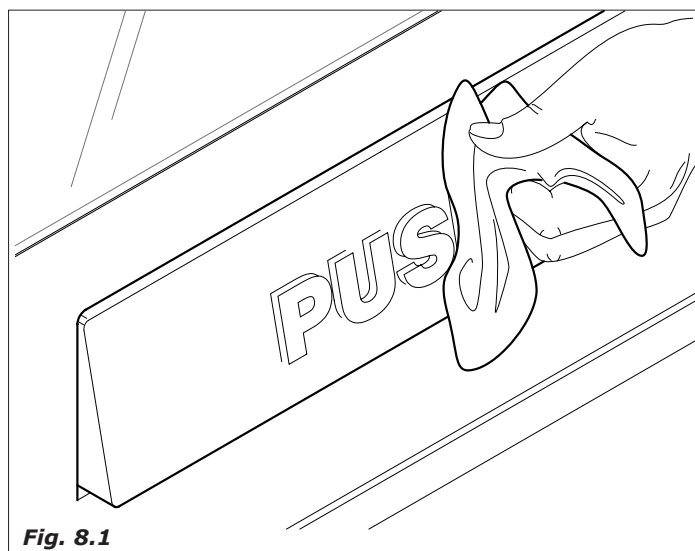
The operations described in this section are purely indicative as they are tied to variable factors such as the humidity, products used and workload, etc.



For all operations that require the disassembly of the distributors' components, make sure that the latter is switched off.

Entrust the operations mentioned here below to qualified personnel.

If the operations require that the distributor be switched on, entrust them to specially trained personnel.



PRODUCT TYPE	CONSERVATION T. °C	CONSERVATION TIME
Canned, bottled drinks	+ 5 °c	until expiry date
Long life filled rolls	Max + 4°C	until expiry date
Packed snacks	+ 20 °C	in accordance with D.L. 109/92*
* AND SUBSEQUENT AMENDMENTS		



8.2 Adjustments

8.2.1 Spirals

It is possible to modify the position of the spiral end by pulling it forwards until the geared motor panel comes out.

Rotate the spiral until the ideal position is found.

Release the spiral which will return to its housing because of the spring effect.

Each spiral can rotate by 45° at a time (see fig.8.3)

8.2.2 Spiral replacement

It is possible to replace the spirals with others with a pitch that is suitable for the product to be delivered. To carry out this operation,

proceed as follows:

- rotate the spiral in a clockwise sense until it is released on the dragging cam (Fig.8.4)
- bend the spiral downwards slightly and pull it outwards.

For reassembly:

- couple the spiral behind the notch on the cam (Fig.8.4-pos.1).
- introduce the spiral in the slot on the cam (Fig.8.4-pos.2).

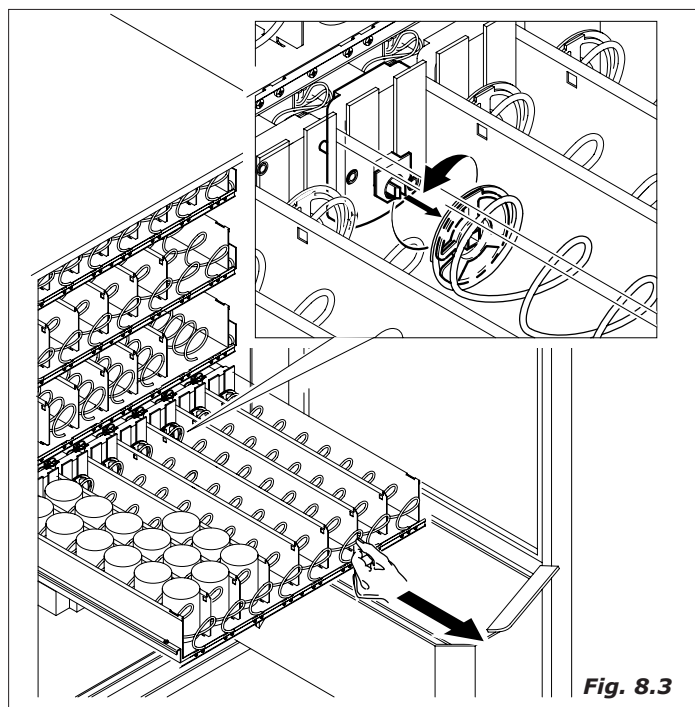


Fig. 8.3

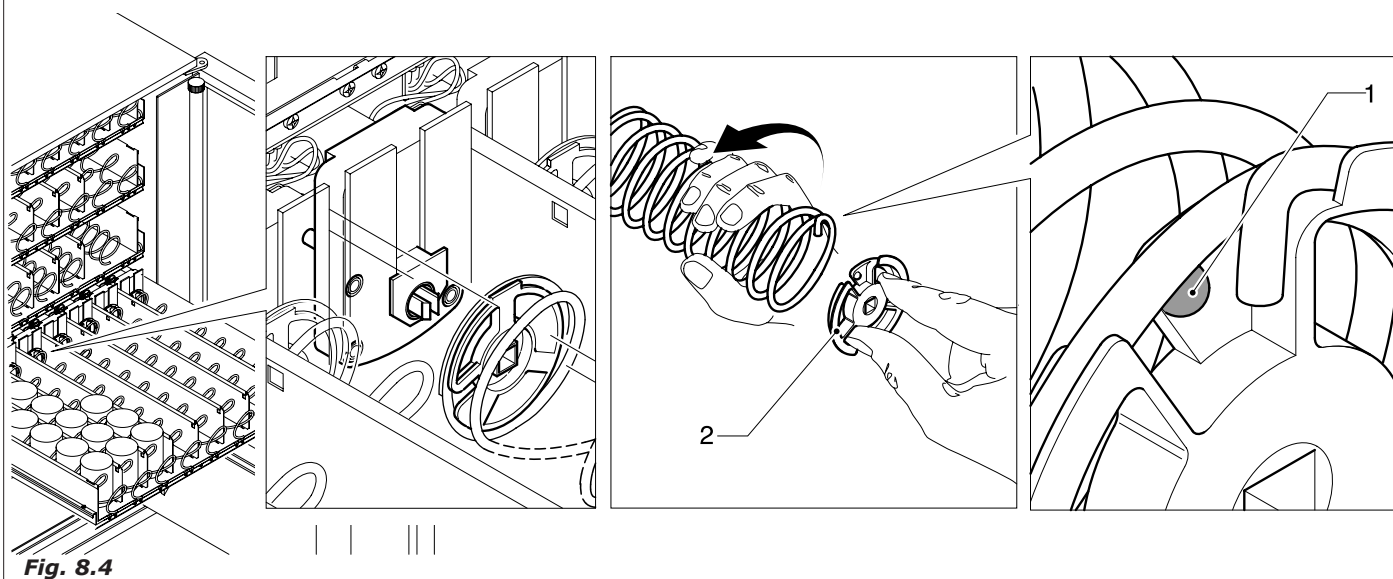


Fig. 8.4

8.2.3 Change the number of spirals per drawer

It is possible also to change the number of spirals per drawer up to a maximum of 8 spirals.

To replace the $\varnothing 80$ spiral with two $\varnothing 68$ spirals, operate as follows:

- replace the $\varnothing 80$ spiral with the $\varnothing 68$ spiral of required pitch.
- move the motor to the first slot on the left.
- remove the column guide.
- assemble a new motor in the slot on the right of the original slot.
- connect the feed wiring to the motor
- insert a separator between the two spirals.

Each can have 4, 6 or 8 spirals arranged according to the following model:

M1	M2	M3	M4	M5	M6	M7	M8
11	12	13	14	15	16	17	18

- 8-spiral drawer with relative selection numbers

M1	M2	M3	M4		M6		M8
11	12	13	14		16		18

- 6-spiral drawer with relative selection numbers

	M2		M4		M6		M8
	12		14		16		18

- 4-spiral drawer with relative selection numbers

The distinction between an 8-spiral drawer and a 4-spiral drawer will be effected with an automatic test which is carried out every time the machine is switched on.

For the opposite operation it is necessary to:

- disconnect the motor of the odd selection (11, 13 etc.)
- remove it from the drawer
- remove the spiral separator
- move the even selection motor (12, 22 etc.) by one slot to the left
- replace the $\varnothing 68$ spiral with the $\varnothing 80$ spiral of the required.
- apply the guide under the spiral, **taking care to bend the clamp tabs again**

8.2.4 Change height between drawers

To change the distance between one drawer and another, it is necessary to:

- remove the drawer completely.
- remove the right and left guides of the drawer by unscrewing the securing screws.
- position the guides in the slots according to the required height, coupling them behind first and securing them with screws.
- in the same way, raise or lower the drawer connector on the bottom of the bin.

8.2.5 Accessories

Certain accessories are available which can be applied on the spirals (expellers see fig.8.5) to aid product release.

The expeller is applied in the first part of the spiral and acts like an extension of this spiral bringing the product to the edge of the drawer to help it to fall correctly.

- it is possible to introduce guides parallel to the spirals for narrow and high products (see fig.8.6) in order to reduce the space between the product and the walls of the section.
- or supports (see fig.8.7) to help the products to slide.

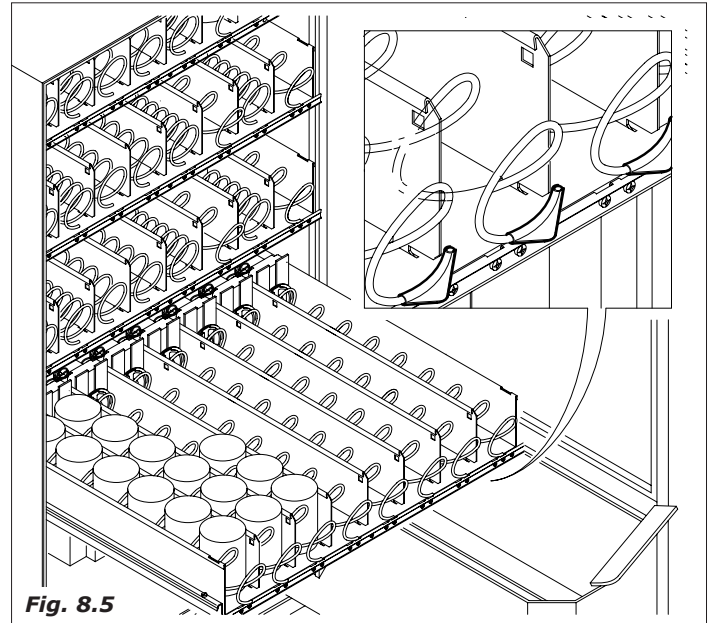


Fig. 8.5

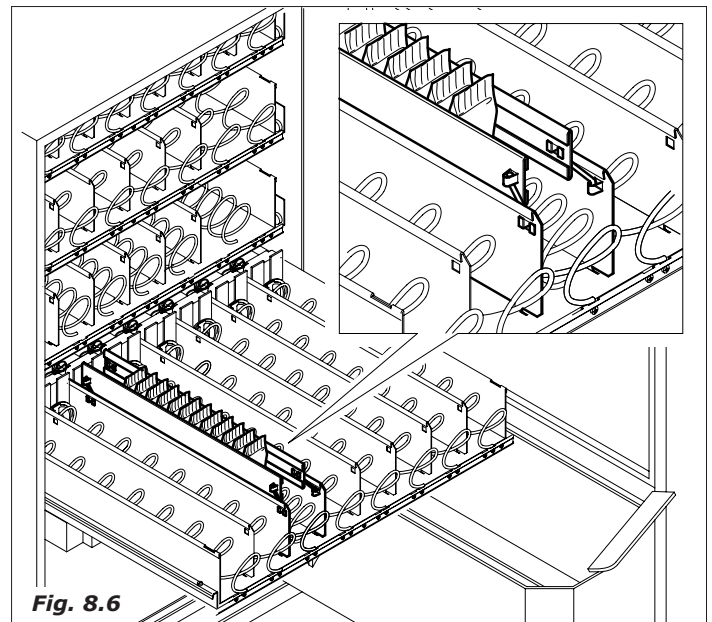


Fig. 8.6

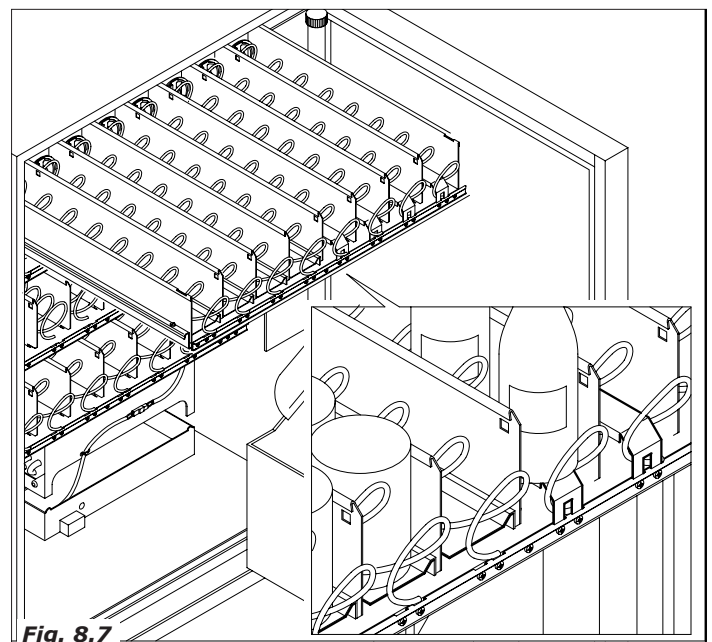


Fig. 8.7



8.3 Neon light replacement



Before undertaking any operations on the machine ensure that the electricity supply of the distributor has been disconnected.

Replacement of light (Fig.8.8)

- open the distributor flap
- Loosen the screw fixing the windowpane profile (Fig. 8.9).
- Remove the lamp protection.
- replace the neon light.
- check correct function.



8.4 Inactivity

For prolonged distributor inactivity it is necessary to carry out certain preventive operations:

- disconnect the distributor electrically
- unload all the products from the trays (Fig.8.10)
- wash all the parts in contact with foodstuffs in accordance with the above descriptions
- clean all the internal and external surfaces of the automatic distributor with a cloth
- protect the outside with a cellophane film or sack (Fig.8.11)
- store in dry sheltered rooms with temperatures no lower than 1°C.

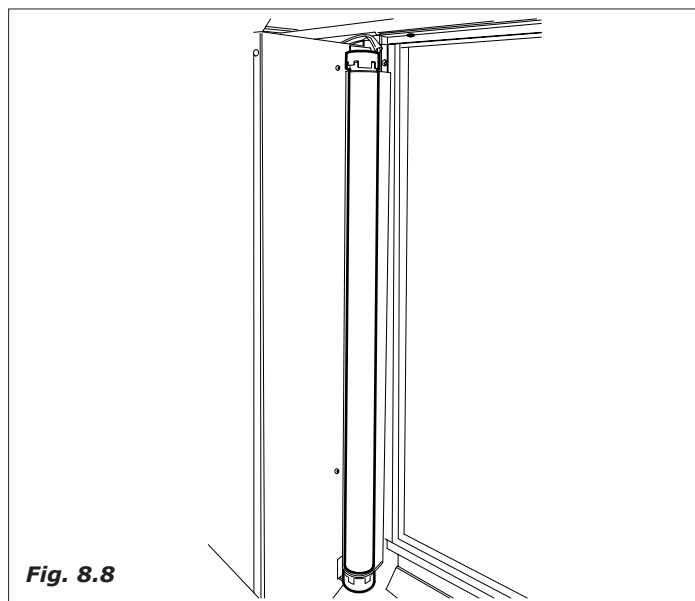


Fig. 8.8

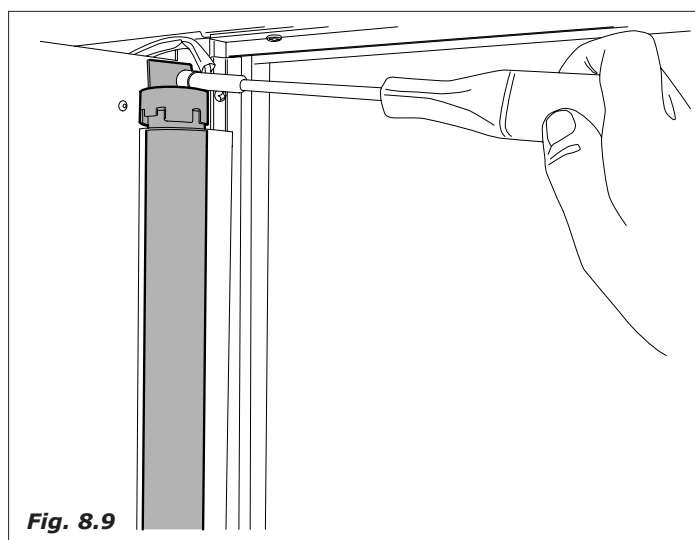


Fig. 8.9

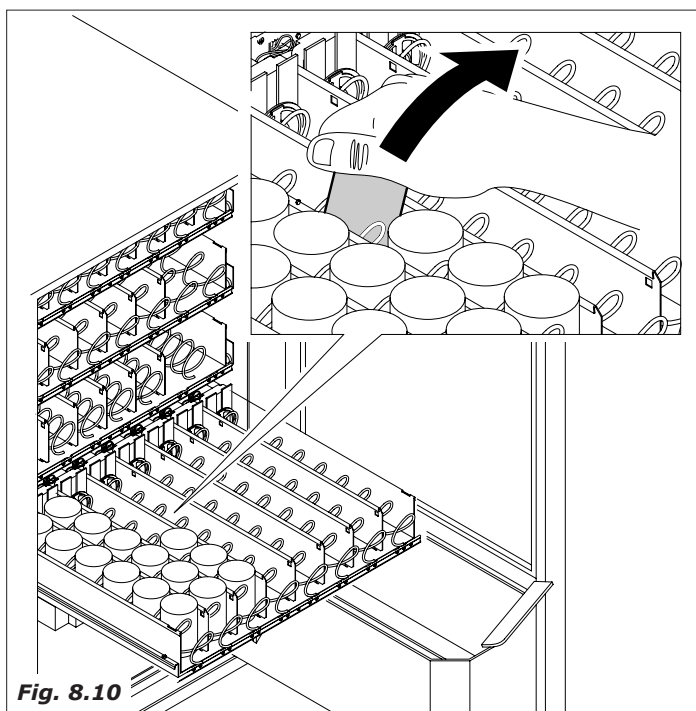


Fig. 8.10

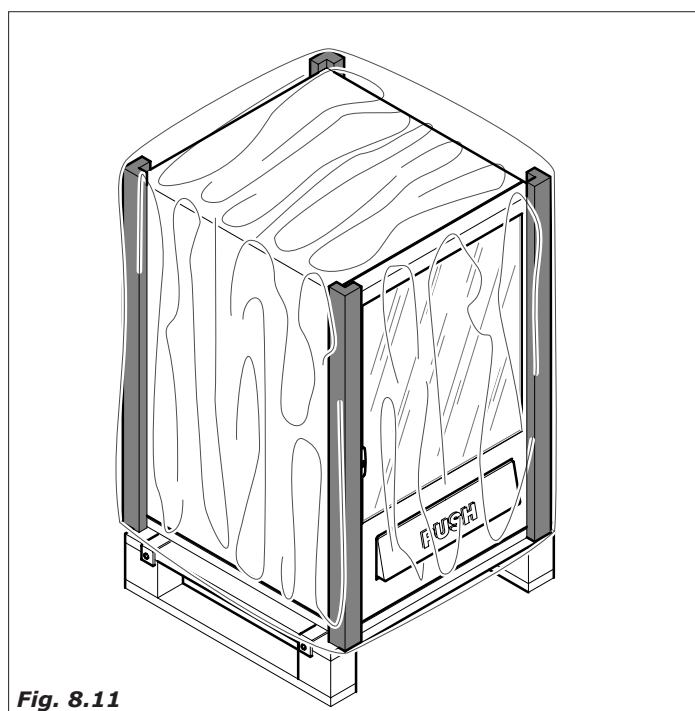


Fig. 8.11



9.0 COUPLING THE VENDING MACHINE MOD. VEGA 680 WITH MOD. ARES

Model Vega680 for dispensing packaged products is not designed for independent operation and therefore it must be coupled with Ares hot beverage dispenser.

Upon reception of Model Vega 680, this must be installed with Model Ares (fig.9.1.) and fixed with the threaded bushes on the upper level of the machine (fig. 9.2).

At the end of the fixing operation the two dispensers must be electronically connected; on the rear of the machines, the connection must be made -via the connection cable (fig.9.3.) - with the master board of the hot beverage dispenser (fig. 9.4).

The programming of model Vega 680 software must be made using the keyboard of model Ares; please refer to the programming sheet attached to this manual to modify or to set the dispenser programs.

Now the Vega 680 dispenser will be regularly operating and will be controlled by the keyboard of model Ares that from now on will therefore be shared.

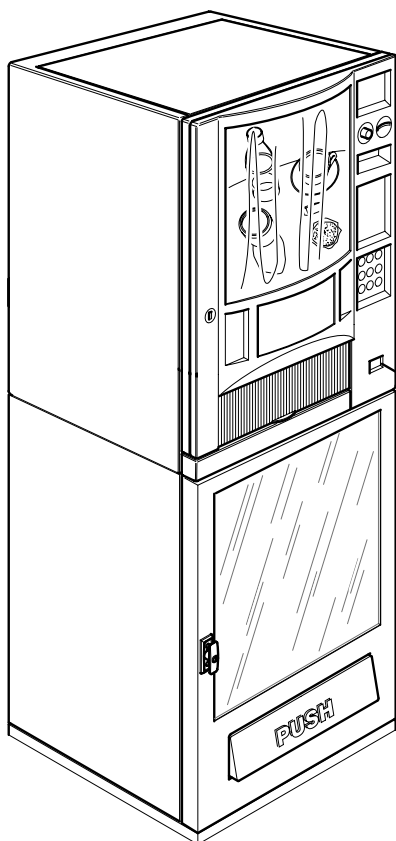


Fig. 9.1

10.0 DISMANTLEMENT

Proceed with the emptying of the products and of the water as described in the previous paragraph.

For the dismantlement we advise to disassemble the machine dividing the parts according to their composition (plastic, metal etc.).

Subsequently entrust to specialised companies the parts divided in this manner.

If there is a cooling unit, give the latter, without disassembling, it to specific companies authorised for the scrapping of the unit in question.

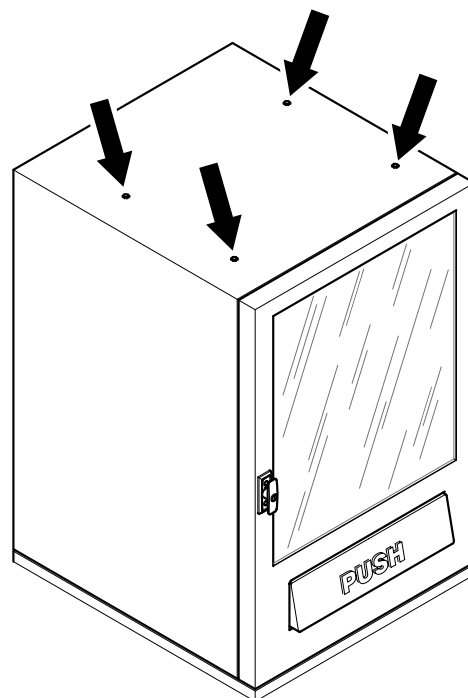


Fig. 9.2

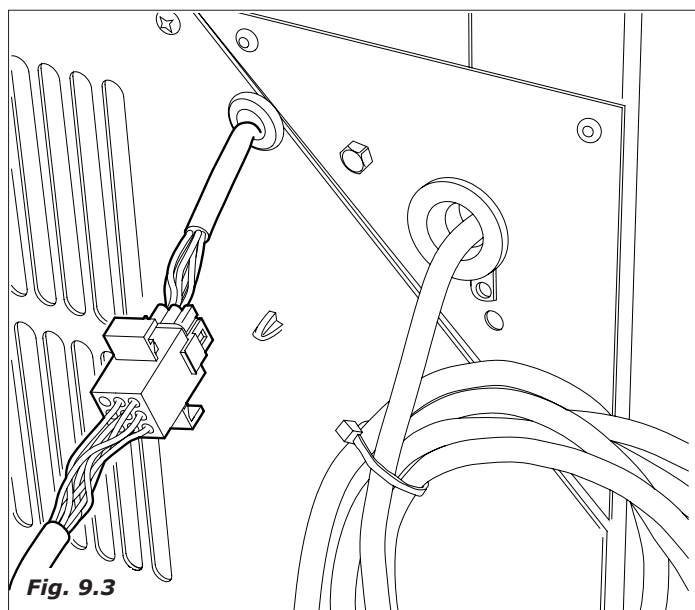


Fig. 9.3

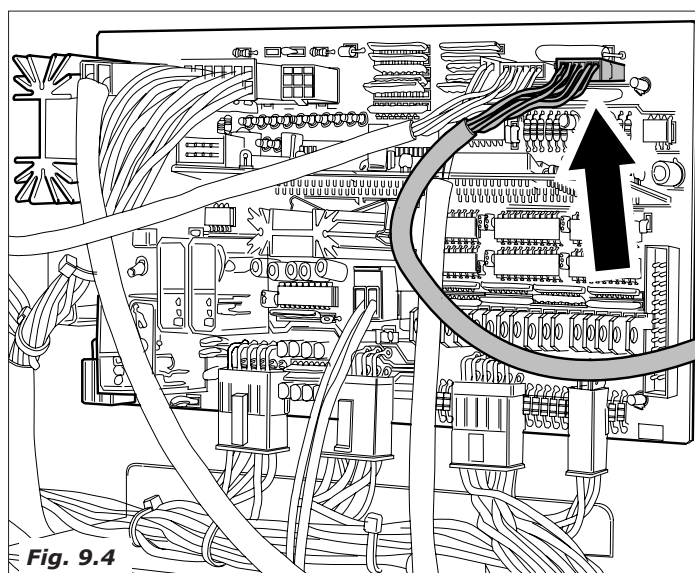


Fig. 9.4