

FAS INTERNATIONAL S.p.A.

Via Lago di Vico ,60 – 36015 SCHIO (VI) ITALY
Telefono +39 0445 502011 r.a. - Fax +39 0445 502010
www.fas.it - info@fas.it
Capitale Sociale € 7.000.000,00 int. vers. - C.F. e P.I.
02081960243
Registro Imprese Vicenza n. 23572

**REGOLAMENTO (CE) N. 852/2004 sull'igiene dei prodotti alimentari**

Fas International dichiara che i modelli citati in calce alla presente, se utilizzati con procedure corrette come descritto nei relativi manuali d'uso, rispettano i requisiti generali e specifici di igiene del Regolamento (CE) N. 852/2004 DEL PARLAMENTO EUROPEO E DEL CONSIGLIO del 29 aprile del 2004, Capitolo III , paragrafi 1 e 2g.

**REGULATION (EC) No. 852/2004 on the hygiene of foodstuffs**

Fas International declares that the models listed below, if used in line with the correct procedures as described in the corresponding user manuals, comply with the general and specific hygiene requirements of the Regulation No. 852/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 29 April 2004, Chapter III , paragraphs 1 and 2g.

**RÈGLEMENT (CE) N. 852/2004 sur l'hygiène des produits alimentaires**

Fas International déclare que les modèles indiqués au bas de la présente, à condition qu'ils soient utilisés conformément aux procédures décrites dans les modes d'emploi correspondants, répondent aux exigences générales et spécifiques d'hygiène du Règlement (CE) N. 852/2004 DU PARLEMENT EUROPÉEN ET DU CONSEIL du 29 avril 2004, Chapitre III, paragraphes 1 et 2g.

**REGLAMENTO (CE) Nº 852/2004 sobre la higiene de productos alimenticios**

Fas International declara que los modelos indicados a pie de página, de ser utilizados correctamente tal como se señala en los relativos manuales de uso, cumplen los requisitos generales y específicos de higiene del Reglamento (CE) Nº 852/2004 DEL PARLAMENTO EUROPEO Y DEL CONSEJO del 29 abril de 2004, Capítulo III, párrafos 1 y 2g.

**VERORDNUNG (EG) NR. 852/2004 zur Hygiene von Lebensmittelprodukten**

Fas International erklärt, dass die nachstehend angeführten Modelle, wenn sie korrekt nach den Verfahrensanweisungen in den jeweiligen Handbüchern benutzt werden, den allgemeinen und spezifischen Hygieneanforderungen der EG-Verordnung Nr. 852/2004 DES EUROPÄISCHEN PARLAMENTS UND DES RATES vom 29. April 2004, Kapitel III , Abschnitte 1 und 2g entsprechen.

CHI CONTATTARE IN CASO DI GUASTO

Nella maggior parte dei casi, molti degli inconvenienti tecnici sono risolvibili con piccoli interventi, consigliamo quindi di leggere attentamente il presente manuale, prima di chiamare il servizio di Assistenza. Nel caso di anomalie o malfunzionamenti non risolvibili l'utente può rivolgersi al referente di zona.

WHOM TO CONTACT IN CASE OF DEFAULT

In most of the cases, many technical inconveniences can be solved with small interventions and therefore we advise to carefully read this booklet before calling the Assistance Service. In case of anomalies or bad functioning which are not solvable, the user can apply to the local agent.

QUI APPELER EN CAS DE PANNE

Dans la plupart des cas, beaucoup des incon vénients techniques peuvent être résolus avec de petites interventions. Pour cela on vous conseille de lire attentivement ce manuel avant d'appeler le service assistance. En cas de nécessité ou pour d'éventuels renseignements le client peut s'adresser au service technique local

MIT WEM SICH IM STÖRUNGSFALL IN VERBINDUNG SETZEN

In den meisten Fällen sind viele der technischen Schwierigkeiten durch kleine Operationen lösbar; deshalb raten wir Ihnen diese Betriebsanleitung sorgfältig zu lesen, bevor Sie den Kundendienst benachrichtigen. Falls nötig oder um eventuelle Erklärungen zu erhalten, sich an den Gebietsvertreter

A QUIEN CONTACTAR EN CASO DE AVERIA

En la mayor parte de los casos, muchos inconvenientes técnicos se pueden resolver con intervenciones menores; aconsejamos, por lo tanto, leer atentamente el presente manual, antes de llamar al servicio de Asistencia. En el caso de mal funcionamiento o de anomalias irresolubles, el usuario puede dirigirse al agente local.

FAS INTERNATIONAL S.p.A.
Via Lago di Vico 60 - 36015 SCHIO (VI) ITALY
☎ +39 0445 502011 - Fax +39 0445 502010
internet: <http://www.fas.it> - e-mail: info@fas.it

GARANZIA

La Casa garantisce i propri distributori da difetti meccanici costruttivi per la durata di 24 mesi. Danni derivati da un uso non corretto della macchina, come un voltaggio diverso da quello prescritto, uso di monete difettose, pulizie trascurate, ecc. non sono coperti da garanzia. Qualsiasi intervento tecnico dovuto a cattivo uso sarà a totale carico dell'utente.

Il costruttore si riserva il diritto di modificare senza preavviso le caratteristiche delle apparecchiature presentate in questa pubblicazione: inoltre declina ogni responsabilità per le possibili inesattezze imputabili ad errori di stampa e/o trascrizioni, contenute nella stessa.

GUARANTEE

The builder guarantees its machines for 24 months for mechanical faults. Damages caused by a bad functioning of the machine, such as incorrect voltage, use of faulty coins, neglected cleaning, are not covered by this guarantee. Every technical intervention due to the bad use of the machine will beat the customer's charge.

The builder reserves itself the right to modify, without notice, the technical features of the machines published in this manual. Furthermore it will accept no responsibility for any possible inexactness due to misprint and/or clerical errors of the same.

GARANTIE

La société garantit ses distributeurs pour une période de 24 mois contre tous défauts mécaniques reconnus par le constructeur . Les mauvaises utilisations du distributeur, par exemple, tension électrique incorrecte, introduction de monnaies défectueuses, malpropreté, etc. ne sont pas couvertes par cette garantie. Toutes interventions techniques dues à la mauvaise utilisation de la machine seront à la responsabilité du client.

Le constructeur se réserve le droit de modifier sans préavis les caractéristiques des appareils présentés dans cette publication; en outre elle décline toute responsabilité pour les possibles inexactitudes imputables à des fautes d'impression et/ou de transcriptions à l'intérieur de cette plaquette.

GARANTIE

Die Firma haftet für 24 Monate für mechanische Herstellungsdefekte. Schäden, die durch unsachgemässen Gebrauch der Maschine entstehen, wie z.B. eine andere Spannung als die vorgeschriebene, Verwendung defekter Münzen, vernachlässigte Reinigung, usw. werden von der Garantie nicht gedeckt. Jede technischen Eingriffe, die der schlechten Verwendung zuzuschreiben sind, sind vollkommen zu Lasten des Verwenders.

Der Hersteller behält sich das Recht vor, die Kennzeichen der Einrichtungen, die in diesem Handbuch dargestellt sind, ohne Voranzeige zu ändern. Außerdem lehnt er jede Verantwortung für mögliche Ungenauigkeiten ab, die in diesem Handbuch enthalten sind und Druckfehlern und/oder Abschreibungen zuzuschreiben sind.

GARANTIA

La Firma garantiza los propios distribuidores automáticos y responde por los defectos mecánicos de construcción durante un período de 24 meses. Daños provocados por un uso incorrecto de la máquina, como por ej. un voltaje diferente del prescrito, uso de monedas defectuosas, limpiezas omitidas, etc. no están cubiertas por la garantía. Cualquier intervención técnica que fuere necesaria a causa de un mal uso del distribuidor, estará totalmente a cargo del usuario.

El constructor se reserva el derecho de modificar sin previo aviso las características del equipo tal como se lo presenta en esta publicación: además, declina toda responsabilidad por las posibles inexactitudes que ésta pueda contener, atribuibles a errores de impresión o transcripción.

Le istruzioni, i disegni, le tabelle e quant'altro è contenuto nel presente fascicolo sono di natura tecnica riservata e, per questo, ogni informazione non può essere riprodotta né completamente né parzialmente e non può essere comunicata a terzi, senza l'autorizzazione scritta della FAS.















The instructions, drawings, tables and everything else contained in this pamphlet are of a confidential nature and, for this reason, no information can be reproduced wholly or in part, nor communicated to third parties without the written approval of FAS.























Les instructions, les dessins, les tableaux et toute autre chose contenue dans le présent dossier sont des informations de nature technique confidentielle et pour cette raison, toute reproduction intégrale ou partielle de ces informations et toute communication de celles-ci à des tiers est formellement interdite, sans l'autorisation écrite de FAS.

Die Anleitungen, Zeichnungen, Tabellen und der restliche Inhalt dieser Akte sind technischer Natur und vertraulich. Deshalb dürfen sämtliche Informationen ohne schriftliche Zustimmung der FAS weder ganz noch teilweise vervielfältigt oder Dritten zugänglich gemacht werden.

Tanto las instrucciones como los dibujos, las tablas y todo lo demás contenido en el presente fascículo son de carácter técnico reservado y, por tanto, no se podrá reproducir ninguna información ni total ni parcialmente y no se podrá comunicar a terceros sin la autorización escrita de FAS.

CONTENTS

1	GENERAL	3
1.1	MACHINE ID.....	3
1.2	LAYOUT OF ADHESIVE STICKERS.....	4
1.3	GUIDE TO CONSULTATION.....	5
1.4	SAFETY DEVICES.....	6
2	USE OF THE VENDING MACHINE FOR THE SALE OF FOOD PRODUCTS	10
2.1	ESTIMATE OF THE IMPACT OF TEMPERATURE SETTINGS ON FOOD WASTE.....	10
3	TECHNICAL CHARACTERISTICS	11
4	DOOR COMPONENTS	12
5	INTERNAL COMPONENTS.....	13
6	TRANSPORT, HANDLING, STORAGE AND UNPACKING.....	14
6.1	TRANSPORTATION AND STORAGE 	14
6.2	UNPACKING 	14
6.3	INSTALLATION 	15
6.4	WARNING FOR INSTALLATION.....	16
6.5	CONNECTING THE PAYMENT SYSTEM.....	16
7	WARNING FOR SCRAPPING THE MACHINE.....	16
8	PROGRAMMING.....	17
8.1	EXPLANATION OF COMMANDS.....	18
8.2	 MACHINE PARAMETERS.....	19
8.2.1	 GENERAL ENABLES.....	19
8.2.2	 REFRIGERATION UNIT	21
8.2.3	 PAYMENT SYSTEMS.....	22
8.2.4	 TIMER	27
8.2.5	 MANAGING SELECTIONS.....	27
8.2.6	 CLONING	32
8.2.7	 AUDIT.....	33
8.2.8	 MACHINE TEST.....	34
8.3	 CONTROL PANEL.....	35
8.3.1	 UPDATE INTERFACE TYPE	36

8.3.2		UPDATE CUSTOMISATION.....	37
8.3.3		UPDATE MULTIMEDIA.....	38
8.3.4		IDENTIFICATION PARAMETERS.....	39
8.3.5		CUSTOMIZE.....	39
8.4		SALES DATA.....	40
8.5		EXPORT EVA-DTS DATA.....	40
8.6		EXPORT LOG.....	41
8.7		UPDATE MAIN-BOARD.....	41
8.8		SALE TEST.....	42
8.9		SHOW PHOTO.....	42
9		ERROR CODE TABLE.....	43
10		PRODUCT LOADING / SALES.....	44
10.1		GUIDELINES FOR LOADING PRODUCTS 	44
10.2		ROUTINE LOADING  (SEE COMMAND 51).....	44
10.2.1		PRODUCT LOADING - SMART MODE  (SEE  GENERAL ENABLES).....	45
10.3		VENDING A PRODUCT.....	45
11		ADJUSTMENTS.....	46
11.1		REMOVING THE DISCS  	46
11.2		REPLACING THE DISC CONTROL BOARD.....	46
11.3		EFFECTIVE DIMENSIONS OF PRODUCT COMPARTMENT SPACES.....	47
11.4		PRODUCT COMPARTMENTS.....	48
11.5		POSSIBLE PALETTE COMBINATIONS.....	48
11.6		ADJUSTING HATCH OPENING  	49
11.7		ADJUSTING BELT TENSION  	49
11.8		INSTRUCTIONS FOR REPLACING THE INTERNAL LIGHTING DEVICE.....	50
11.9		ACCESS TO CONTROL PANELS AND REFRIGERATION UNIT  	50
12		INSTRUCTIONS FOR CLEANING.....	51
12.1		IMPORTANT POINTS FOR CLEANING.....	51
12.2		INACTIVITY.....	51

1 GENERAL



This manual has been prepared for the most complete model: consequently there may be extra descriptions or explanations that do not apply to your machine.

This documentation is an integral part of the machine and must accompany it when it changes hands or is moved throughout the company.

Before installing and using the vending machine, you must read and fully understand this manual as it provides information regarding safe installation, operation and maintenance of the unit.

This manual provides all the information needed by the personnel assigned to running and maintaining the machine so they can operate in full safety.

Contact the manufacturer for any information, spare parts or accessories you may need; Never perform any operations you are unsure of. This is strictly forbidden.

To access the online spare parts area, enter the following address:

<https://ricambi.fas.it>

The User Manual contains the energy label. Use the QR code at the top right to connect to the Eprel Product Database.

Bear in mind that the energy label must only be attached to the vending machine for “display” purposes (trade fair or showroom); it is not valid in the case of real use with additional devices assembled by third parties.

The manual or a copy thereof must be kept near the machine, on hand for the operator to consult; it must be kept in a place protected from heat, humidity and corrosive agents (oils, lubricants, corrosive products).

The manual must be consulted carefully so as to prevent damaging it; never remove any pages, replace or delete information or modify the content of the manual in any way.

Any updates and sheets illustrating the accessories are considered integrations to the manual and therefore must be attached therewith.

1.1 MACHINE ID

The following pages of this booklet show the user how to identify the VENDING MACHINE; This information will be very important later on as it enables the manufacturer to provide technical information quickly and safely and to facilitate spare parts management.

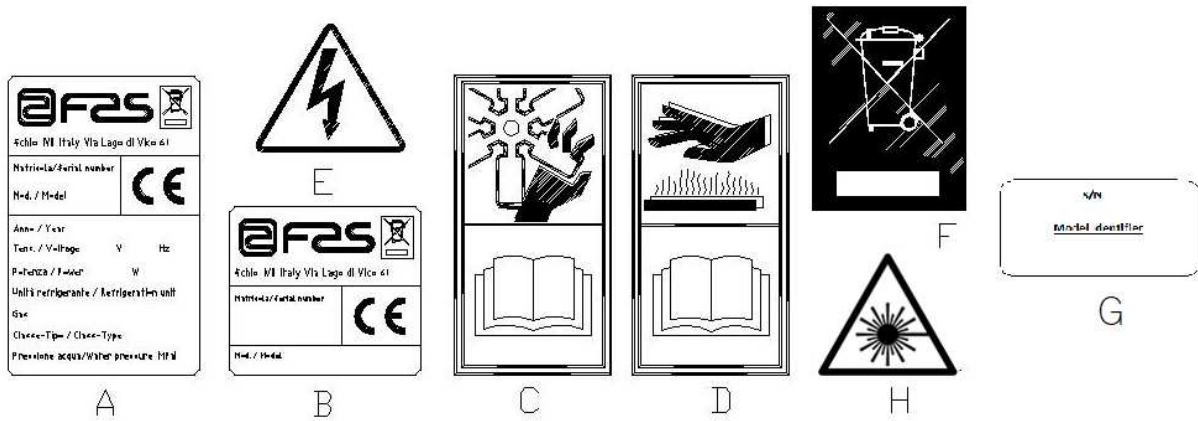


You are therefore advised not to damage or remove the means of product identification.

The ID label is a plastic laminated data-plate showing the information that must be provided to the manufacturer when needed;

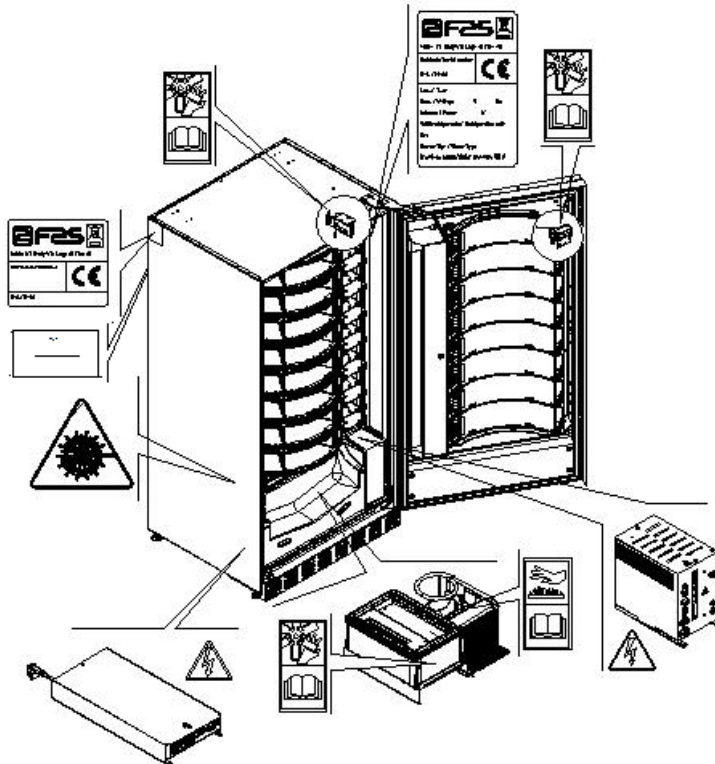
This label is the only one recognised by the manufacturer for product identification.

1.2 LAYOUT OF ADHESIVE STICKERS








G	Full ID data-plate
B	ID label
C	Safety sticker indicating the danger of rotating parts
D	Safety sticker indicating surfaces at high temperatures
E	Safety sticker indicating the presence of electrical voltage
F	Disposal according to WEEE, in accordance with national law.
G	Energy range identification plate
H	(LED LIGHTING) LASER RADIATION - DO NOT STARE INTO BEAM - CLASS 2 LASER PRODUCT

The complete ID label "A", showing all the machine information, is set inside the body (see diagram below). If there is printing on the side of the body, label "B" is placed on the back of the body, at the top right. Furthermore, the serial number is also printed on the most important element of the machine (fans, compressor cards, etc.).



1.3 GUIDE TO CONSULTATION




SYMBOL	MEANING	REMARKS
	DANGER	Indicates a danger that may even lead to death.
	WARNING	Indicates a warning or notes on key functions or useful information. Pay close attention to the text accompanying this symbol. It requires that maintenance personnel take a measurement reading, check a report, check the correct positioning of some part of the machinery, etc., before performing a certain command or operation.
	SCHEDULED MAINTENANCE ACTIVITIES	<i>The term scheduled maintenance indicates:</i> the reloading operations, setting the control parameters, emptying out the coins, and the cleaning operations in the areas in contact with the food products.
	SPECIAL MAINTENANCE ACTIVITIES	<i>The term special maintenance indicates:</i> maintenance tasks of varying complexity (mechanical, electrical, etc.), performed under particular conditions or agreed upon with the user and not considered under the scheduled maintenance activities.
	RECYCLING	The materials must be disposed of in an environmentally-friendly manner. This is mandatory.

Pay close attention to any text in bold face, a larger font or underlined, as it always refers to operations or information of particular importance.

The attached wiring diagrams are to be used exclusively by skilled technicians authorised by the manufacturer to carry out maintenance and special controls.

On the pages that follow, when referring to the machine, the terms "front" or "forward" indicate door side, while the term "back" or "rear" is used to indicate the opposite side; the terms "right" and "left" refer to the operator's right and left side when standing in front of and facing the unit.

For each operation to be carried out on the machine, a level of expertise (see below) is given to indicate the persons qualified to perform the operation concerned.

Final user	Person without specific expertise, able to perform the operations of purchasing and retrieving the product only by using the controls displayed on the machine or by following the instructions given on the display
Scheduled maintenance operator	Persons able perform the tasks indicated for the previous qualification level and, in addition, to operate according to the instructions indicated with the symbol  in this manual
Special maintenance operator	Personnel able perform the tasks indicated for the previous qualification levels and, in addition, to operate according to the instructions indicated with the symbols   in this manual. In some cases, the skilled technicians must also be able to intervene with the guards disabled, and thus under unsafe conditions. However, operations with moving and/or powered parts must only be performed in exceptional cases and only when intervention under adequately safe conditions have proved impossible. Only persons with the knowledge and practical experience with the unit — in particular with unit safety and hygiene — should be allowed access to these areas.

The operations described in this manual — covering all phases of the machine life cycle — have been carefully analysed by the manufacturer; Therefore, the number of operators and their indicated qualifications are those most suitable to best perform the functions.

1.4 SAFETY DEVICES



This appliance can be used by children of at least 8 years of age and by people with reduced physical, sensory or mental capabilities, or insufficient experience and knowledge, provided that they are carefully supervised or instructed about how to use the appliance safely and the risks that this entails.



The use of non-original accessories or components endangers the safety of the machine. The manufacturer declines all responsibilities for the use of parts or accessories that are not original and is not accountable for whatever damages, direct or indirect, should result from such improper use. The variety of similar products that may be available on the market, prevents the manufacturer from a possible check on these components. Caution: the use of components and spare parts that are not original may void the entire machine warranty.



The vending machine construction and analysis relevant to safety issues refer to the requirements in force.

The power supply wire is of the type with non-separable plug. If the connection cable needs to be replaced, the work must only be performed by qualified assistance-service personnel.

Any work other than routine maintenance should be performed with the unit disconnected from the power supply.



Always wear suitable clothing, as indicated herein and in the current national laws in force in the country where the machine is to be used; This is mandatory. Never wear loose, fluttering clothing, belts, rings and necklaces; Long hair should be gathered up under a special cap.

Never operate the machine with the fixed and/or mobile guards disassembled or with safety devices bypassed. This is strictly forbidden.

Never remove or tamper with safety devices. This is strictly forbidden.

Never perform any maintenance or adjustments unless you have thoroughly read and understood the contents of this manual.

Adjustment operations performed with reduced safety or with the safety devices partially bypassed must be performed by a single person and access to the machine by unauthorised persons must be prohibited during this time; As far as possible, only one guard should be bypassed at a time.



After performing adjustments or maintenance under reduced safety conditions, always reinstate all guards and correct machine operating status as quickly as possible.

Diligent performance of the periodic, scheduled maintenance indicated herein is required both to ensure operating safety and to keep the machine in good working order.

Check that the safety labels are in good condition and study their meaning: they are required to prevent accidents; If they have deteriorated, been lost or refer to components that have been replaced, they must be replaced by requesting original replacement labels from the manufacturer and they must be set in the exactly the same position as shown in this manual



Remember: a prudent operator in good physical and mental condition is the best insurance against any injury.



Using the wiring diagrams to make modifications is strictly forbidden.



Using a different number of workers, or persons with qualifications below those required, could endanger the personnel involved or anyone in the vicinity of the machine.



Food products must be dispensed by the vending machine in hermetically sealed packages. Comply rigidly with the producer's instructions regarding the expiry date of each product and the conservation temperature

The vending machine should be considered equipment suitable for maintaining the temperature of the products, **NOT** for cooling them.

For fresh and/or perishable food products, and in all cases provided for by the laws in force, it is necessary: to set the internal temperature of the vending machine in accordance with the laws in force; during transportation to the vending machine, to maintain the products at the temperatures provided for by the laws in force.



This vending machine is equipped with a "refrigeration safety device" in accordance with the standards relevant to the preservation of fresh food in force in various countries which permits these products to be maintained in the conditions specified in the manual as long as these products are introduced at the correct temperature for their preservation as set forth in these standards.

The non-observance of this regulation could activate the "refrigeration safety device".



To guarantee the correct operation of the vending machine, do not change the position of the drawers.



CAUTION:
The "T.A." (ambient temperature) version of the vending machine, without the refrigeration unit, IS NOT intended for the sale of foodstuffs.



In the event of fire, do not direct jets of water against the machine as this could cause short-circuiting and result in accidents, even fatal, for persons nearby.



Turn off the machine using the main switch and unplug it before starting any cleaning operations. Do not wash the vending machine with direct and/or high pressure water jets.



Never immerse the coin mechanism in water
Do not use abrasive materials
Do not use spray lubricants



Do not keep explosive substances such as aerosol cans with a flammable propellant in this appliance



This appliance is intended for use in domestic and similar applications, such as:

- kitchen areas for staff in shops, offices and other workplaces;
- farm holiday centres and guests in hotels, motels and other residential venues;
- bed & breakfast and similar venues;
- catering and similar non-retail applications.




The unit must be connected to a power supply mains with earth connection compliant with current law. The manufacturer recommends providing an electric power supply mains for the vending machine which is equipped with a disconnecting device having a contact opening of at least 3 mm. Ensure that the plug is accessible after installation. Never use extension cords, adapters or trailing sockets.



CAUTION: when positioning the appliance, make sure the power cord is not trapped or damaged

2 USE OF THE VENDING MACHINE FOR THE SALE OF FOOD PRODUCTS


	<p>CAUTION: To determine and set the conservation temperatures of the food products, comply with the instructions provided by the producer and by the relative laws in force. These operations must be assigned to adequately qualified personnel as defined by the person in charge of the equipment.</p>
---	---

The vending machine can be used for the sale of food products.

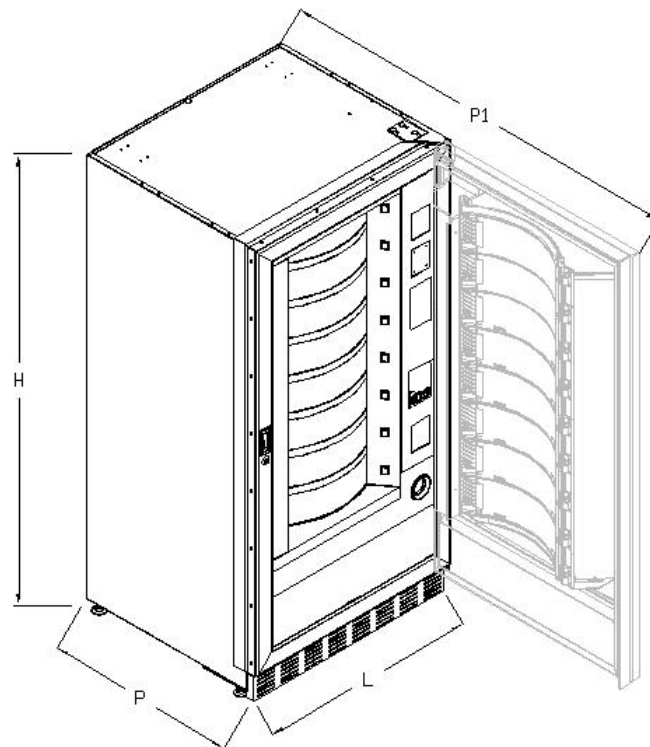
Some **examples** of food products that can be sold include:

- sweets, hazelnuts, chewing gum and similar sweets
- biscuits, crackers and similar bakery products
- foods with a pH level of 4.6 or less or with a water activity value (Aw) at 25°C of 0.85 or less
- foodstuffs maintained at a temperature of 5°C or lower for a period of time specified by the producer, but not more than 5 days
- foodstuffs packaged in hermetically sealed containers
- foodstuffs that have been treated to prevent deterioration

2.1 ESTIMATE OF THE IMPACT OF TEMPERATURE SETTINGS ON FOOD WASTE

	<p>CAUTION: The use of the correct programming parameters will allow the food products to be stored until their natural expiry date, thereby minimising waste. An accurate HACCP analysis is also recommended however, to avoid Health Control settings that are too strict for the real external temperature parameters; remember that, by law, all perishable products must be thrown away every time the safety device is activated.</p>
---	--

3 TECHNICAL CHARACTERISTICS



Height	H = 1830 mm
Width	W = 910 mm
Depth	D = 795 mm P1 = 1670 mm
Weight without packaging	315 kg
Rated voltage	see ID data-plate
Rated power	see ID data-plate
Vending system	FIFO / SHOPPER
Pick-up hatches	8
Max weight per disc (evenly distributed)	9 kg.
Limit environmental conditions for operations	Ambient temperature - max. 32°C Ambient temperature - min. 3°C Relative humidity - max. 65%
Refrigeration system	Compression - class N Cyclic defrosting
Weighted sound pressure level "A"	Less than 70 dB

Caution: the door must be open by 180° for full access.

4 DOOR COMPONENTS

- 1 **Display:** the total coins inserted in the slot, the selection reference, the price of the selection and all the operating messages appear on the display. An icon is displayed that allows the discs to be rotated. If there is a fault with the vending machine, the tablet displays the current alarm.
- 2 **Coin return button:** this push button is used to release any coins jammed in the coin mechanism and return them to the coin return cup.
- 3 **Coin slot:** the customer inserts the credit required to purchase the product in this slot.
- 4 **Coin return cup:** is located on the lower part of the machine and is used to return the change.
- 5 **Delivery door:** the customer collects the product selected from this enclosure.
- 6 **Door lock.**
- 7 **Leg cover**

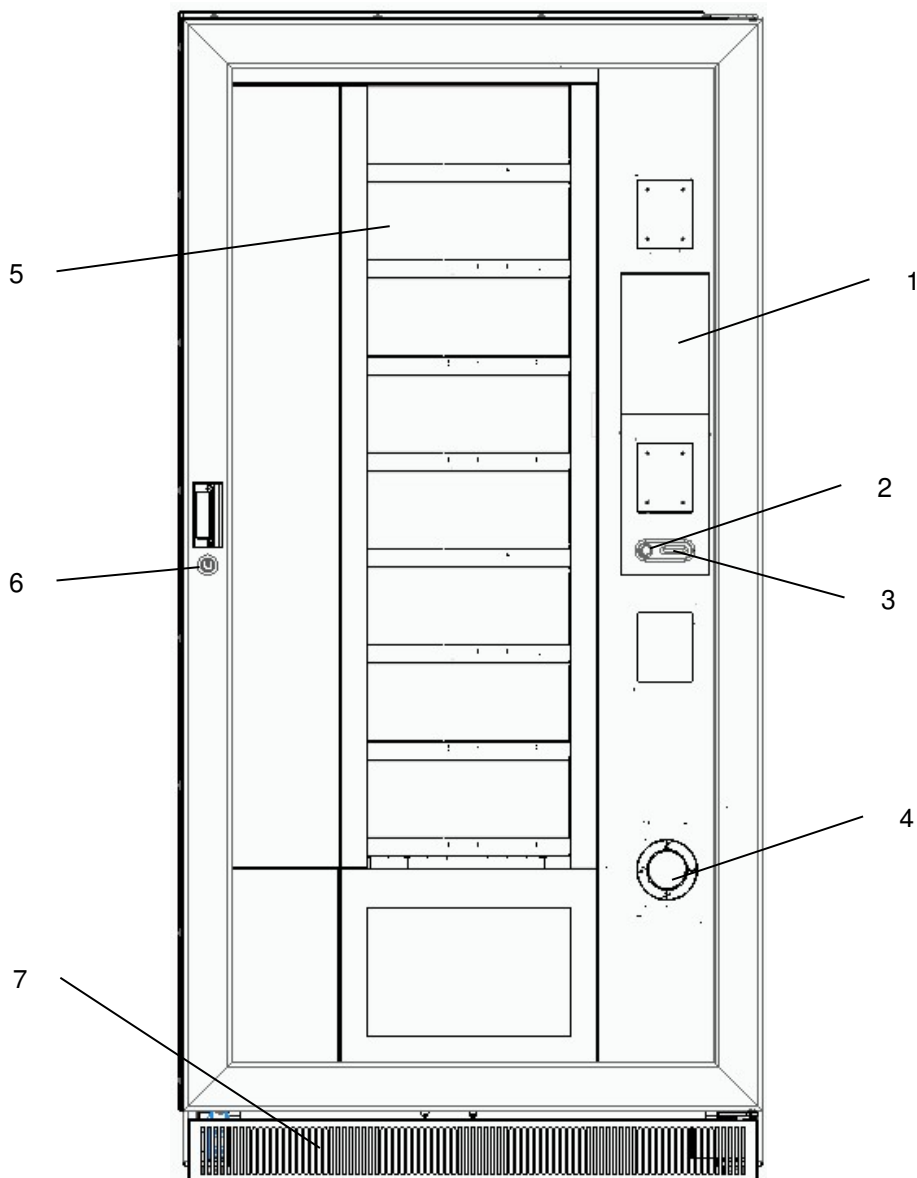


fig. 1

5 INTERNAL COMPONENTS

- 1 **Disc rotation motors**
- 2 **Pick-up hatch motors**
- 3 **Control panel:** it is located in the lower part of the body and it distributes power supply to the disc rotation motors and the pick-up door motors. It has a safety switch to cut off the distributor's electrical system power supply
- 4 **Refrigeration unit:** installed at the bottom of the cabinet, behind the collection pocket; it keeps the internal temperature of the vending machine at the set value.
- 5 **Control panel:** it is located in the lower part of the main body, behind the coin box; it brings electrical connections together, as well as the power board.
- 6 **Main board:** it is located inside the token box and manages the various functions of the vending machine.
- 7 **Coin box**

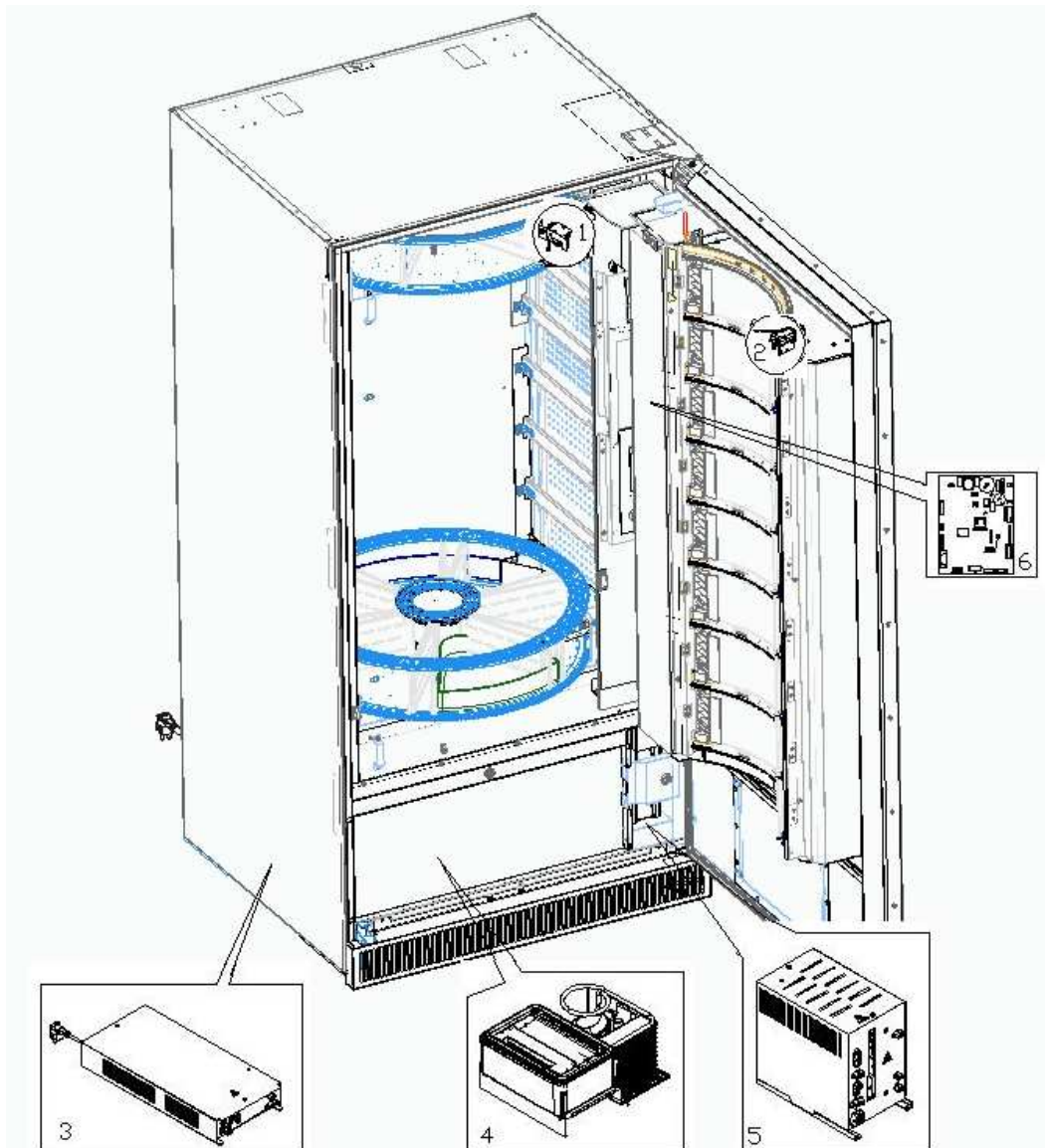


fig. 2

6 TRANSPORT, HANDLING, STORAGE AND UNPACKING



Examine the machine both inside and outside and notify the carrier immediately of any damage.

6.1 TRANSPORTATION AND STORAGE

In order not to cause damage to the distributor, the loading and unloading manoeuvring must be performed with particular care.

The loading/unloading manoeuvres must be carried out by lifting the machine with a lifting truck, either motor-driven or manual, and by positioning the forks in the area under the pallet.

To move the machine over short distances, for example inside a premises or office, the pallet need not be used. Proceed however with maximum caution to prevent damaging the machine. Instead, the following are always strictly **forbidden**:

- To lay the machine down;
- To drag the distributor with ropes or similar;
- To lift the distributor from the sides;
- To lift the distributor with any type of sling or rope;
- To shake the distributor and its packaging.



It is strongly advised not to lay the vending machine in a horizontal position because the oil in the compressor may enter the valves and ruin the compressor irreparably at start-up.
If the vending machine is laid flat, place it in an environment with a temperature no less than 18°C and wait at least 2 hours before operating the machine again.

As regards storage of machines, the storage environment should be very dry with temperatures between 0° to +40° C.

After having set the machine in a protected environment, cover it and avoid accidentally moving or bumping it. **Never** stack several packaged machines on top of one another, and keep in the vertical position as indicated by the arrows on the packaging itself.

6.2 UNPACKING

The packing material must be removed carefully to avoid damaging the machine. Inspect inside and outside the cabinet for any damage. Do not destroy the packing materials until the carrier's representative has examined them.



Remember to remove packing materials or equipment inside the vending machine which could affect the correct function of the machine.

To remove the machine from the pallet, simply loosen the 4 hexagonal-head screws (2 at the back of the distributor and 2 at the front) which secure the machine base to the pallet and which are reached by opening the door.

To ensure the correct circulation of air in the refrigeration unit, re-install the rear brackets which secure the vending machine to the pallet, upside down.




Always dispose of packing materials in an environmentally-friendly manner and in compliance with current law.




When lifting the vending machine, ensure that the supporting feet are removed from the pallet.


6.3 INSTALLATION

The vending machine must be installed in a place that is - or can be - aired (floor, intermediate floor) and that can withstand its weight.

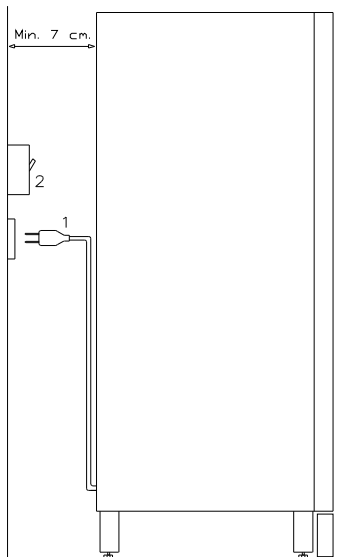
	The unit cannot be installed outdoors, must not be exposed to direct sunlight or installed where jets of water may be used. The unit can be installed in a place with ambient temperature ranging between 3°C and 32°C.
---	---

Check that the power of the whole electrical system is adequate for the maximum power of the machine (see plate). When in doubt, contact a qualified technician. Such personnel should also verify that the section of the plant cables are suitable for the power absorbed by the vending machine.

	<p style="text-align: center;">The following guidelines apply only to the United Kingdom.</p> <p style="text-align: center;">The cables are colour coded as follows: <i>GREEN AND YELLOW - EARTH ---- BLUE - NEUTRAL ---- BROWN - PHASE</i></p> <p>As the colours of the wires in the unit cable may not correspond to the coloured markings on the terminals in your plug, proceed as follows: Connect the GREEN and YELLOW wire to the terminal which is marked E, bears the earth symbol, or is coloured either GREEN or GREEN and YELLOW. Connect the BLUE wire to the terminal which is marked N or is coloured BLACK or BLUE. Connect the BROWN wire to the terminal which is marked L or is coloured RED or BROWN.</p>
---	--

	The manufacturer cannot be held liable for damages resulting from failure to observe the above precautions.
---	--

- Once the connections have been made, the vending machine must be placed near a wall so that its back has a minimum distance of 7 cm from the wall in order to allow for regular ventilation.
- After having positioned the machine, adjust the four adjustable feet so that the machine is perfectly horizontal; all the feet should touch the floor.
- Mount the front leg cover.
- Check both the front leg cover and the mesh screens behind and under the refrigeration unit to ensure they are always clean and not blocked in any way.



Description of connections:

- 1 "Schuko" German-type plug
- 2 Differential magneto thermal switch

- To switch on the machine, follow the instructions below. Connect the power cable. If no errors are identified, the machine is ready to use.
- Program the machine (see the "PROGRAMMING" chapter), set the REFRIGERATION PARAMETERS (see the relevant paragraph) in accordance with the food products loaded into the automatic vending machine and set the prices.
- If the machine is supplied with a change-giving mechanism, insert the corresponding coins in the change-giving tubes.
- Load the machine with products (see the "Loading the products" section).

6.4 WARNING FOR INSTALLATION

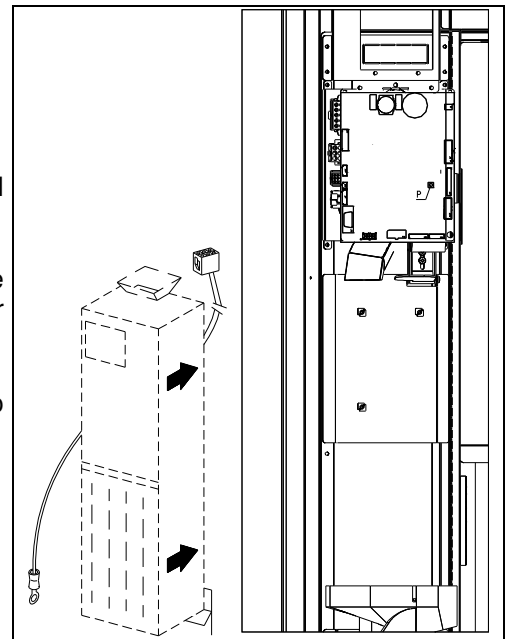
The machine is sold without a payment system. Therefore any damage to the machine or harm to people or property due to the incorrect installation of the payment system will be the exclusive responsibility of those who made the installation.

6.5 CONNECTING THE PAYMENT SYSTEM

The coin mechanism must be connected and disconnected with the machine switched off.

The connectors required to connect the coin mechanism are located next to the main board. The vending machine is set up for payment systems with EXECUTIVE, MDB and BDV protocols.

- Fasten the coin mechanism on the support between the two pins.
- Connect the coin mechanism connectors to the machine.
- Adjust the coin chute on the coin mechanism opening
- Adjust the coin return button leverage



7 WARNING FOR SCRAPPING THE MACHINE

If the machine is disassembled in order to be definitively demolished, it is obligatory to follow the rules in force regarding the protection of the environment. All ferrous, plastic or similar materials should be taken to the authorised depots. Particular attention must be made to:

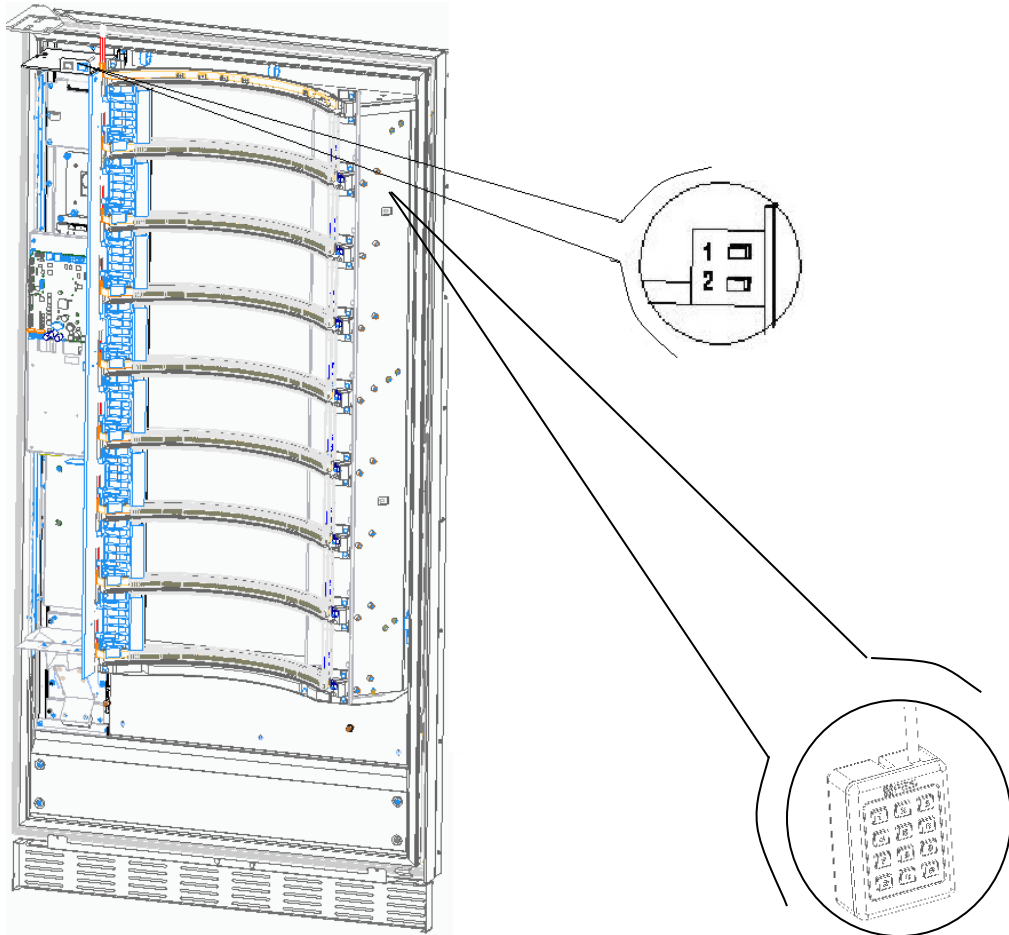
	<p>The gases in the refrigeration unit (of any type - refer to the identification plate) must be collected with suitable equipment by specialised firms</p> <p>The insulation materials must be recovered by specialised firms.</p>
--	---

If you have any queries, you are recommended to contact the relevant local refuse disposal authorities.

8 PROGRAMMING

Above the coin mechanism door, there are two buttons with the following functions:
















1. Programming button
2. Do not use



There is also a numeric keypad to be used when reloading in NORMAL mode (see par.8.2.1)










8.1 EXPLANATION OF COMMANDS

Entering programming mode goes to the main menu:

	Quit programming mode
	Display all firmware and software versions.
	Select the language for the descriptions in the programming menu and machine configuration
	Enter the sub-menu to set various machine parameters
	Cancel blocking and active errors
	Display and cancel error chronology
	Enter the sub-menu to set the logic interface, multimedia files and engine updates
	View sales data
	Export EVA-DTS data
	Used to export the log file to a USB key
	Reset the machine
	Update main-board software
	Access to sales test and display current and operative selections
	Allows you to view the photo of the machine configuration previously uploaded using the telemetry site
	Used to access the smart loading mode directly from the programming screen



8.2 MACHINE PARAMETERS

	Quit and return to previous screen
	Used to set currency, discount mode and reloading mode. Set LED switch-off on opening the door and reduce standby brightness; display stroke counter and enable oven column management.
	Set all parameters relating to refrigeration unit operation
	Access to the payment system programming sub-menu
	Set the weekly timer
	Enter the sub-menu for selection management: prices, disk configuration, inhibits.
	Import and export machine configuration
	Allows you to download EVA-DTS data by communicating with external systems (IRDA, etc.)
	Allows a series of automatic functional tests to be performed: disc rotation, door opening/closing, etc.



8.2.1 GENERAL ENABLES


Currency: used to write the required currency (the parameter with precedence in any case is the currency symbol underneath the **Identification Parameters**)

Reload mode setting: this command sets the type of reload required. The following options are available:

FAST reload: this function enables the machine as if it were completely reloaded. It is performed by opening and closing the door.

ROUTINE reloading per disc: use the programming keypad (see fig. on page 13) to press corresponding disc number (1 = first disc at the top) and thereby rotate it by about 1/3 of a turn. The operation must be performed with the door open. See paragraph 10 PRODUCT RELOADING / SALES.

INTELLIGENT reloading: in this case, the presence of the product and the expiry date are checked during the sale. The loading operation is performed with the door closed through the hatches (see paragraph 10 PRODUCT RELOADING / SALES).

	When fast reloading or routine reloading are used, i.e. with the door open, access to moving parts is possible.
---	--

Price setting: this drop-down menu displays the options for dividing the prices for each disk. the following possibilities are available:

- a) 1 price: associates prices 1-8 with discs 1-8.
- b) 2 prices: each plate is divided into two halves which can be given different prices. The first half of each plate refers to prices 1-8 while the second half of each plate refers to prices 9-16. Inasmuch, price 9 corresponds to the second half of disc 1, price 10 to the second half of disc 2, etc.
- c) 3 prices: each plate is divided into 3 sections, each of which refers to a different price. The first section of plates 1-8 is associated with prices 1-8; the second section with prices 9-16 and the last section with prices 17-24.

Discount mode: the following discount types are possible depending on the option chosen in the drop-down menu:

- no discount.
- discount in certain time slots.
- discount on purchases with key/credit card (only possible in MDB mode).
- discount for time slots and purchases with key /credit card (only possible in MDB mode).



N.B. To apply discount by time slots, the time slots required in the weekly timer must be defined. For machines with the cashless system, this command makes it possible to apply different price tables. The selection of the table to be applied at the time of sale occurs automatically via the communication protocol between machine and reader (only possible for MDB cashless systems which are provided with this option).

Hatch opening time: the time (in seconds) while the hatch remains open after the sale can be set

Buzzer enable: tick the box to enable operation of the buzzer during machine operation.

Reduce standby lighting: tick this box to reduce brightness during energy-saving slots (see Weekly Timer



sub-menu). If this option is disabled, the LEDs are completely switched off.

Switch off lighting when door is open: enable/disable the LED off with door open option

Enable internal temperature and evaporator temperature display: by ticking this box, both the internal temperature of the vending machine and the evaporator temperature will appear on the main screen in the STANDBY status

Hatch closed with disc rotating (reloading): by flagging this box, during the smart recharge stage the collection hatch will close before rotating the disc



8.2.2 REFRIGERATION UNIT

Internal temperature: sets the lower internal cabinet temperature of the machine, i.e. the temperature below which the compressor is turned off. The pre-set value is +3°C. This value can be varied between +2 and +25°C.

Defrost termination temperature: every time the compressor pauses, the temperature of the evaporator is controlled by the evaporator feeler. This command allows the evaporator temperature to be set, above which, after dripping, the compressor can restart operating; this is to ensure complete defrosting of the evaporator itself. The command is pre-set at 3°C and can vary between 3°C and 12°C.

Defrost interval: set the defrost interval in hours - i.e. the time between one defrost cycle and the next. This value can be varied from 1h to 8h, and is pre-set at 4h.

Refrigerator safety action delay: sets the delay time for refrigerator safety activation. This period of time prevents the vending machine from shutting down following an operation that involves having the door open with the subsequent increase in the internal temperature. The delay in activating the refrigeration unit safety device gives the machine time to return to its normal operating temperature. The value of this command is pre-set at 60 min, but can be varied from 30 to 360 min.

Refrigerator safety temperature: sets the trigger temperature for the safety device, that is the temperature above which it prevents the machine from vending the selected product. This control is disabled when the machine is switched on and after the door is shut for the period of time set in **Refrigerator safety action delay**. The pre-set value is +7°C, but it can be varied from +7°C to +35°C. When the refrigeration unit safety device trips, the selections involved remain out of service. To reset the refrigeration unit safety device: with



the door open, access programming mode and reset the error using the **Cancel errors** icon



Products must be inserted at the correct temperature for preservation as specified by the regulations in force. The non-observance of this regulation could activate the "refrigeration safety device".




see paragraph "GUIDELINES FOR LOADING PRODUCTS"

Dripping time: used to set the time (in seconds) while the evaporator fan remains stopped after defrosting so that the water can flow into the condensate tray

Temperature probe offset: used to set the offset (in °C) of the vending machine internal probe reading.



8.2.3 PAYMENT SYSTEMS

	Quit and return to previous screen
	Used to set the payment system operating mode
	Used to set various parameters relating to the payment system depending on its operating mode



8.2.3.1 PROTOCOL

Payment system: it is possible to choose the type and mode of coin mechanism operation. The parameter can assume the following values:

- EXECUTIVE with prices managed in the machine
- EXECUTIVE PRICE HOLDING (i.e. prices programmed in the coin mechanism); in this case, prices



programmed using the **Prices** icon must be the same as those programmed in the coin mechanism. Alternatively you can set the “Price-Display” parameter. If enabled, the machine will exclusively use the price information received from the payment system

- BDV
- MDB

Single/multi-sale: it is possible to choose whether the vending machine operates in single-sale mode and thereby gives change in cash mode. If this is not possible, the sum is added to the amount totalled due to overpricing. Conversely, if the vending machine operates in multi-sale mode, the amount in excess of cost after the sale is displayed once again and can be recovered by simply pressing the “change” button or used for a new selection.

Machine blocked if payment systems are off-line: it is possible to choose whether to block the vending machine if the payment system is out of service

Enable change-giver motor: enables the change-giver motor.

Enable coin insertion sensor:

it is possible to enable the presence of the microswitch involved in coin insertion.

Change-giver inactivity time: allows setting of the time interval between one change-giver motor cycle and the next during the vending machine idle time. The single cycle is programmable between a minimum time of 2 minutes and a maximum of 250 minutes.



8.2.3.2 SETTINGS

EXECUTIVE:

Maximum credit: it is possible to set the maximum credit accepted by the coin mechanism. If this value is exceeded, acceptance of further coins is blocked

EXECUTIVE PRICE-HOLDING:

Maximum credit: it is possible to set the maximum credit accepted by the coin mechanism. If this value is exceeded, acceptance of further coins is blocked

The **Price-display** function can be enabled/disabled. When enabled, the machine will exclusively use the price information indicated by the payment system

Enable pre-selection: tick this box to activate the mode that allows the selection to be made first and then the payment.

Pre selection time-out: after enabling the "pre-selection" mode, it is possible to set the maximum time in seconds that can elapse between selection and payment

After making sure that the payment system used supports the price table read function and that this function is enabled, it is possible to set the number of price lines used in the **Price Table Dimension** bar.

If the payment system also manages the cashless table, tick the **Read cashless prices** box.

After setting the dimension and the table and enabling, if necessary, reading the cashless prices, it will be



possible to read prices from the payment system by selecting the **Read prices** icon



If the system does not support this function, compile the price table using the **Price table** icon.

Read cashless prices

Enable Slave Executive

BDV

Maximum credit: it is possible to set the maximum credit accepted by the coin mechanism. If this value is exceeded, acceptance of further coins is blocked

Maximum change: This function is active only in multi-sale. If the value of the remaining credit after a sale is greater than the value set in this line, giving change will be blocked. Therefore it will be necessary to make further purchases until the remaining credit is lower than the set value. By moving the return lever, it will be possible to obtain the change.

The **Price-display** function can be enabled/disabled. When enabled, the machine will exclusively use the price information indicated by the payment system

Level of coins for exact amount: a value between 0 and 15 representing the number of coins to be added to the minimum level fixed in the coin return tubes - can be programmed, in order to quit the “exact amount” condition.

Exact amount condition:

it represents the combination of empty spaces in the tubes so that the exact amount message can be activated. Here is a list of possible combinations:

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

Enabling cashless reader it is possible to tick the box and enable the cashless function



The icon **Inhibit coins** can be used to block acceptance of particular coins by the coin mechanism



The icon **Inhibit exact amount coins** is used to block acceptance of certain coins when very little change is due, i.e. when the display shows the message "Insert exact amount only".

MDB

Maximum cash credit: it is possible to set the max credit accepted by the coin mechanism by either key/card or cash is set, and if this amount is exceeded acceptance of further coins or banknotes is blocked

Maximum cashless credit: it is possible to set the maximum credit accepted by the coin mechanism for key/card purchases


Maximum change: the maximum quantity of coins that can be returned; default value 1000, max value 9000.

Overpay hold: ticking this box enables the option to maintain overpay at the user's disposal for an indefinite period of time

Purchase obligation before return: when this box is ticked, the customer is obliged to complete the purchase before receiving change. This is to prevent the coin mechanism being used as a coin-changer. If the purchase fails to happen, the change will be given out.

Minimum level of tubes: this is the number of coins for each coin box mechanism which must remain in each tube in order to guarantee the correct function of the coin delivery system (consult the manual of the coin box mechanism for instructions on setting the correct value of this parameter). If a different value is associated to each tube, the maximum value set must be between those indicated. The setting of this parameter is fundamental for ensuring the correct coin management by the vending machine.



N.B. The tube inventory, icon  located in **Tube filling**, stops when the contents of each tube reaches the value set at **Minimum tube level**. To empty the tubes completely, use the coin box mechanism delivery buttons.

Banknote reader enabled in exact amount condition: ticking this box under exact amount conditions inhibits the banknote reader

Coin counter update: select whether to use the counters corresponding to the content of the coin mechanism change-giving tube or use only the counters inside the machine. When the box is ticked, at each power-up the counters inside the machine which correspond to the content of the change-giving tubes are updated with the values transmitted by the coin mechanism.

Inhibit cashless credit display prevent or enable display of credit from the MDB cashless device (key or card reader). When the box is ticked, the credit for the cashless device is not displayed



Level of coins for exact amount: this command is for setting (for each change-giving tube) the number of coins below which the machine can be considered to be in a condition of 'no coins available for change'. The set value must always be higher than the minimum coin level in the tubes (example: if the **Minimum level of tubes** is set at 5, the values set in this command must have a minimum value of 6). The tubes that are not included in this condition must be set at "0".

When the contents of any one of the tubes included in the condition drops below the corresponding set value, the machine displays the warning that there are no coins available for change.



Enable coins: enable/disable acceptance of particular coins by the coin mechanism.



Enable notes: enable/disable acceptance of particular banknotes by the reader



Enable exact sun coins: this command is used to enable/disable the acceptance of special coins in terms of rest small when the display shows the message "insert only exact amount".



Enable escrow: enable the “Escrow” function for each banknote



Coin table: it is possible to create a table by associating the value of coins and coin identification numbers when there is a selector instead of a coin mechanism. (i.e. associate a 1 Euro coin with Coin 3 and a 50 cents coin with Coin 4)



Tube filling



On inserting coins into the tubes, the relative bar chart (T1 = Tube 1) is updated to show the number of coins inserted on top.



To empty a tube, click on the icon of the tube in question.



8.2.3.3 SATYSPAY

To enable the payment platform, enter the code received from Satsipay in this menu and then run the tests to make sure it is working properly.

Enter the Satsipay prices for the products in price table no.3.

To After making the checks, go to **Control panel**  -> **Customize**  and enable Satsipay.



8.2.4 TIMER


The weekly timer settings sub-menu is accessed, which has the following options:

1. Energy saving
2. Time band discounts
3. Prevent selections

The first timer manages the “Power saving” option. If this option is enabled, since it is a weekly timer the user is prompted to choose the day from the drop-down menu; it is then possible to set 3 daily periods when this function is enabled/inhibited.






The second timer manages “Time band discounts”. If this option is enabled, the sequence described in the previous paragraph is repeated.

The third timer manages “Disable Selections”. If this option is enabled, the sequence described in the previous points is repeated.

The inhibition is then set for the entire machine or only partially, using the specific  **Disable selection** function.



8.2.5 MANAGING SELECTIONS

	Quit and return to previous screen
	Used to modify the machine's configuration parameters and certain operating modes
	Used to set the prices of selections
	Used to enter a product code, stock level and capacity
	Used to inhibit requested selections



8.2.5.1 DISC CONFIGURATION

This section is used to modify the machine's configuration parameters and certain operating modes. Select the number corresponding to the disk to be configured to access the following sub-menu:

Number of sectors: set the number of divisions for the plate selected. Permitted values are: 4, 6, 8, 12, 16, 24, 48.

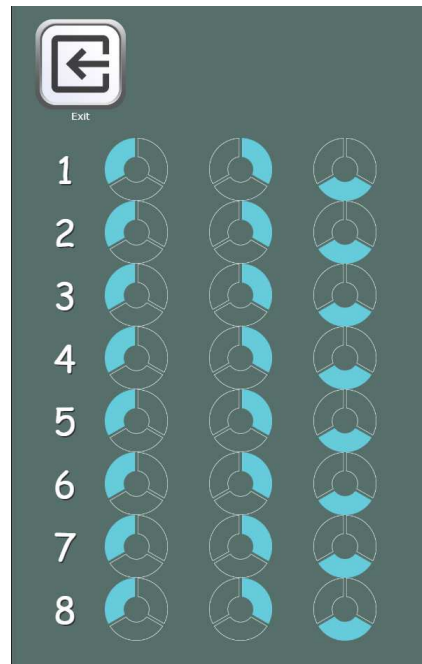
Delivery mode: used to select the operating mode of the plate in question. It is possible to choose shopper mode or select fifo mode so that products are delivered in the order they were loaded (first in, first out).

Expiry days: indicates the number of days from the expiry date for the products loaded in the selection starting from the previous midnight. This value is only effective if the machine is operating in **intelligent loading** mode; sales of products not sold by the set date are inhibited.



8.2.5.2 PRICES

Each section can be accessed by clicking on the corresponding image of the disc on the screen displayed (the number of columns varies depending on the number of sections set at different prices).



A single price can then be set for the entire disk if this price configuration is selected under **General enables**

After setting the price, it can also be applied to the entire disc or the entire machine by ticking the appropriate box

If the configuration is set for 2 or 3 prices, the machine operates in accordance with price lines.

If 2 prices are set per disc, each disc will be divided into 2 equal sections. Products on sale at 2 different prices may therefore be loaded on the same disc. If 3 prices per disc are set, products on sale at 3 different prices may therefore be loaded on the same disc. The following tables will help you associate each disk compartment with the corresponding price line:

	Section 1 Price no.	Section 2 Price no.	Section 3 Price no.
disc 1	1	9	17
disc 2	2	10	18
disc 3	3	11	19
disc 4	4	12	20
disc 5	5	13	21
disc 6	6	14	22
disc 7	7	15	23
disc 8	8	16	24

If the disc is divided into 2 sections, refer to the first 2 columns in the price table; if the discs are divided into 3 sections (3 prices per disk), refer to all 3 columns in the table.

Layout of compartments when discs are divided into 2 sections

	4 Compartment	6 Compartment	8 Compartment	12 Compartment	16 Compartment	24 Compartment	48 Compartment
Section 1	1-2	1-3	1-4	1-6	1-8	1-12	1-24
Section 2	3-4	4-6	5-8	7-12	9-16	13-24	25-48

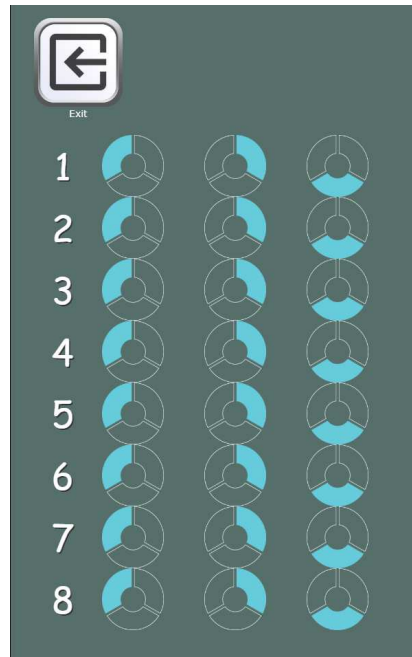
Layout of compartments when discs are divided into 3 sections

	4 Compartment	6 Compartment	8 Compartment	12 Compartment	16 Compartment	24 Compartment	48 Compartment
Section 1	1	1-2	1-3	1-4	1-6	1-8	1-16
Section 2	2	3-4	4-6	5-8	7-11	9-16	17-32
Section 3	3-4	5-6	7-8	9-12	12-16	17-24	33-48



8.2.5.3 PRODUCTS

Each section can be accessed by clicking on the corresponding image of the disc using the screen displayed (the number of columns varies depending on the number of sections set at different prices).



You can then enter:

- Product code (8 digits)
- Capacity
- Low stock level

This data can be read via the Audit file (using the WiFi connection or via the available connection ports: see



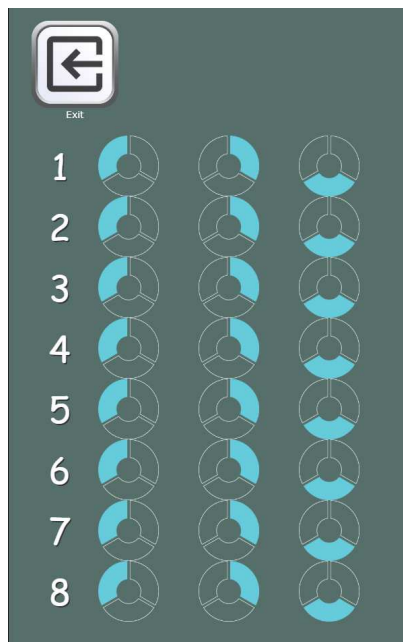
paragraph **Audit**)

After setting these values, they can also be applied to the entire drawer or the entire machine by ticking the appropriate box.



8.2.5.4 PREVENT SELECTIONS

Each section can be accessed by clicking on the corresponding image of the disc using the screen displayed (the number of columns varies depending on the number of sections set at different prices).

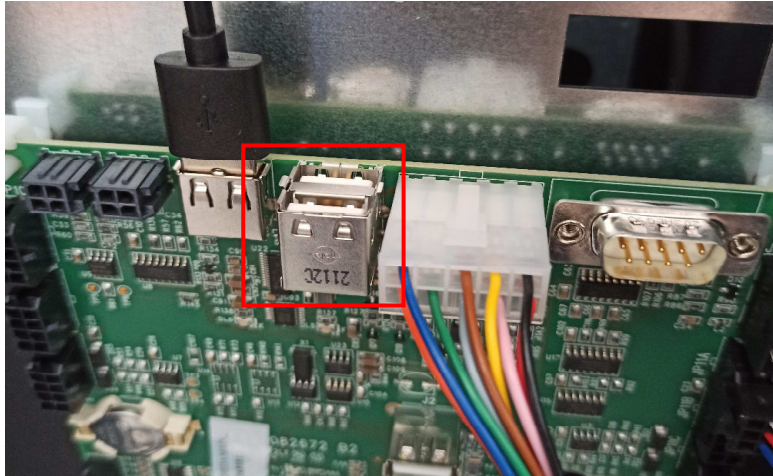


After deciding whether to disable the selection or not, these settings can also be applied to the entire disc or the entire machine by ticking the appropriate box.



8.2.6 CLONING

It is possible to export machine cloning or import cloning from another DA using a USB key inserted into one of the sockets on the card highlighted in the photo



The file created has the “filename.DAT” extension

To import such data, simply select the desired file stored on the USB key and it will be copied into the machine.



8.2.7 AUDIT

The control board is equipped with an RS232 socket. The I/O connector is a 9-pin male that uses the following pins:

- Pin 2 VMC Tx - Pin 3 VMC Rx - Pin 5 Ground -Pin 7 CTS

Enable Conventional Audit: enables the audit via a third party terminal/modem (FAScloud is not used)

Enable sending events: ticking this box enables sending of all events (door closed, errors, etc.) to the conventional audit (otherwise only EVA DTS data will be managed)

Audit protocol: by selecting EVA-DTS DDCMP from the menu the machine communicates with the outside world via the infra-red interface 082925 (IRDA interface) or through physical connection on the 9-pin connector, according to the specifications of the EVA-DTS protocol, vers. 6.0.

If the command is set DEX UCS, the machine communicates with the outside world with the DEX-UCS protocol.

Connection port: the machine offers the choice of the type of connection: Infra-red interface (IRDA OUTPUT) or cable interface on the 9-pin connector on the board (RS232 OUTPUT).

Transmission speed: you are offered the choice of transmission speed, which must be consistent with the setting of the 082925 board in the case of infra-red connection (see related instructions). The selection is made by scrolling through the various speed options from the drop-down menu

Peripheral address: the machine prompts you to enter the address of the peripheral: enter the desired value

Negotiated speed: enables the possibility of speed negotiation between the machine and the terminal (option valid only for cable connection)

Asset number: this is an 8-digit machine identification numeric code. This will then be entered in the Audit file for machine identification






Disable sending single sales event: ticking the box blocks sending the event generated by each individual sale (used to avoid managing very large amounts of data)

Disable sending temperature event: ticking the box blocks sending the event generated by reading the internal temperature probe of the D.A. every 15 minutes (used to avoid managing very large amounts of data)



8.2.8 MACHINE TEST

Used to perform a machine function test.

	Quit and return to previous screen
	Used to activate an automatic disc and pick-up hatch operating test
	Used to test the pick-up hatches
	Used to check and adjust the disc zero position sensor
	Used to test certain power board outputs



Selecting the **Complete Test** icon, an automatic test is set up which involves sequential opening and closing of the pick-up hatches followed by disc rotation. The test stop immediately if a fault is detected and displays the corresponding error code on the screen.



Hatch Test is used to perform a manual hatch opening/closing test using the specific icons.



The **Sensor zero reset adjustment** test is used to check and adjust the distance between the disc's zero reset position and the corresponding magnet. On selecting the start icon, all the magnets installed on the disks will be brought into alignment with their respective sensors. At this stage, check the distance (that must be between 2 and 3 mm) and adjust if necessary.















Select **Test outputs** icon to check certain power board outputs in order to verify the functionality of the outputs themselves or connected components.

Select the switch corresponding to the required output to activate or deactivate the output (the status LED will indicate activation or deactivation); it will be physically possible to verify the effective operation of the connected component.



8.3 CONTROL PANEL

	Quit and return to previous screen
	Update interface type
	Update customisation
	Update multimedia
	Update engine
	Identification parameters
	Reset engine
	Used to set date and time
	Allows access to tablet settings
	Do not use
	It allows you to verify the connection and to read the diagnostics if there is no connection
	Used to enable certain functions (Satispay, Paypal, cart)



8.3.1 UPDATE INTERFACE TYPE

INTERFACE: Identifies an interface in terms of graphics (colours, layout, button style, etc.), operation (category/selections, alphanumeric keypad, icon selection, sequence of screens to reach product selection).



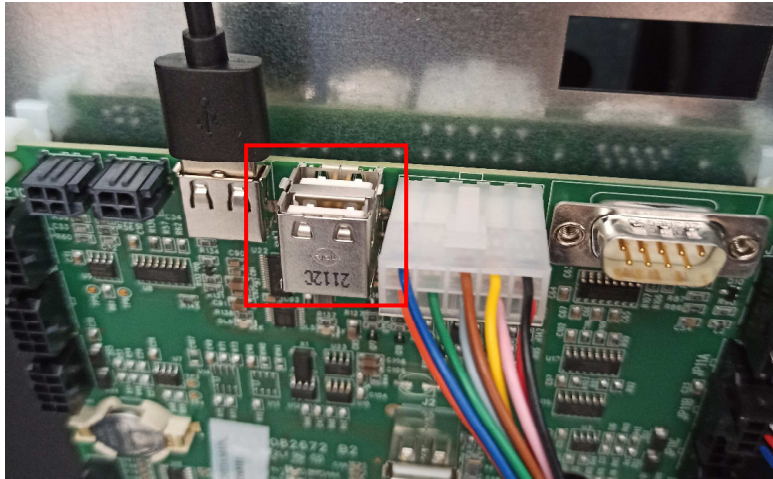
After setting the correct interface code in the ID parameters, use the folder icon to update the interface type.

The update can be performed remotely (if the tablet is connected to the internet) or locally, in which case the interface file must be pre-loaded onto the tablet using a USB pen drive.

Remote upgrade is completely automatic: the tablet connects to the specific server, downloads and installs the file and then runs the interface.

The interface file is a compressed file (.zip extension) the name of which is formed from any alphanumeric sequence of up to 20 characters (e.g. INTERFACCIA00000003.zip). To load this file up to the tablet after copying it to a USB pen drive, proceed as follows:

Insert the key into one of the USB ports highlighted in the photo



Select the "copy from USB to local" icon to download the file to the tablet; then select the "from local"



icon. The interface will be installed and run automatically.



8.3.2 UPDATE CUSTOMISATION

CUSTOMISATION: For a given interface, the modifiable elements of the interface itself can be customised. For example:

Determines how many and which languages are used in an interface.
 Defines the product database and ingredient lists.



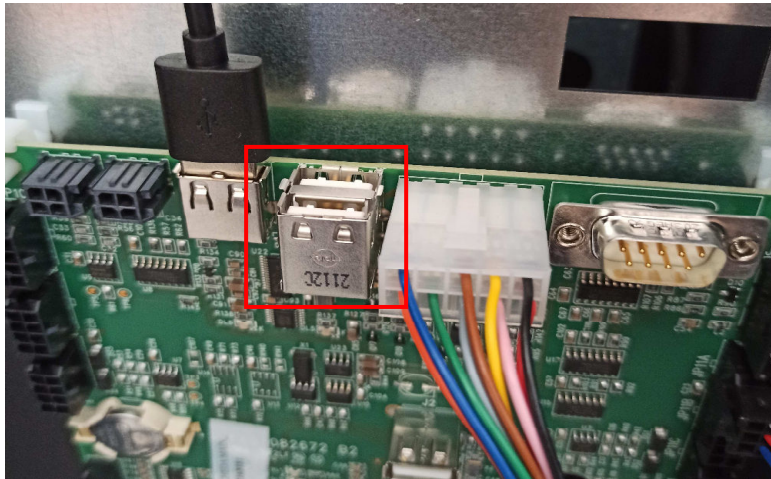
After setting the correct “customisation code” in the ID parameters, use the icon to update the customisation

Once again in this case, the update can be performed remotely (if the tablet is connected to the internet) or locally, in which case the customisation file must be pre-loaded onto the tablet using a USB pen drive.

Remote upgrade is completely automatic: the tablet connects to the specific server, downloads and installs the file and then runs the interface updated with the new customisation.

The interface customisation file is a compressed file (.zip extension) the name of which is formed from any alphanumeric sequence of up to 20 characters (e.g. PERSONALIZZA000002.zip). To load this file up to the tablet after copying it to a USB pen drive, proceed as follows:

Insert the key into one of the USB ports highlighted in the photo



Select the "copy from USB to local" icon to download the file to the tablet; then select the "from local"



icon. The customisation will be installed and run automatically.



8.3.3 UPDATE MULTIMEDIA

MULTIMEDIA: Identifies the particular multimedia "collection" used by the machine (series of videos, images).



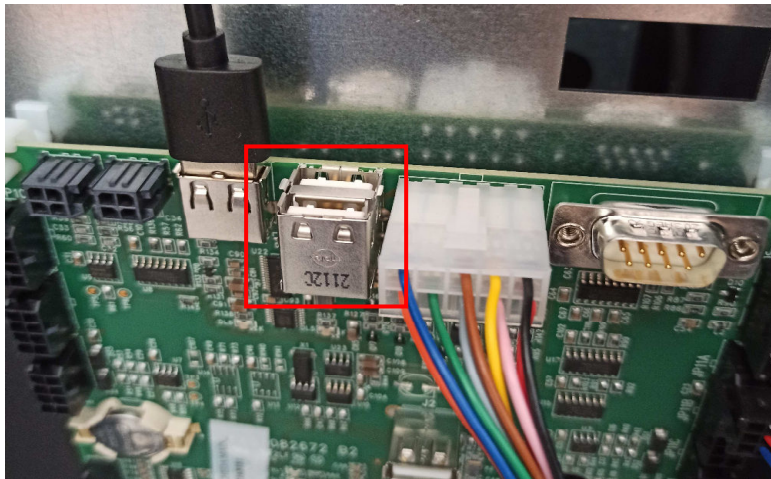
After setting the correct "multimedia code" in the ID parameters, use the icon to update the multimedia collection.

Once again in this case, the update can be performed remotely (if the tablet is connected to the internet) or locally, in which case the multimedia file must be pre-loaded onto the tablet using a USB pen drive.

Remote upgrade is completely automatic: the tablet connects to the specific server, downloads and installs the file and then runs the updated interface with the new multimedia content.

The multimedia content file is a compressed file (.zip extension) the name of which is formed from any alphanumeric sequence of up to 20 characters (e.g. MEDIA000002.zip). To load this file up to the tablet after copying it to a USB pen drive, proceed as follows:

Insert the key into one of the USB ports highlighted in the photo



Select the "copy from USB to local" icon to download the file to the tablet; then select the "from local"



icon. The multimedia collection will be installed and run automatically.



8.3.4 IDENTIFICATION PARAMETERS

Machine ID: device identification code (enter the serial number indicated on the FAS label)

Client: enter the client code used to access the telemetry site

Model: enter the machine model (e.g. EASY6000)

Machine serial number: this is an 8-digit machine identification numeric code. This will then be entered in the Audit file for machine identification

The interface, configuration, personalisation and multimedia codes (i.e. the names that were given to the files) can then be entered. (Zip files to be loaded in the machine)

Server: address of the telemetry site

Unit: identifies membership of a particular machine unit (e.g. machines 2nd floor)

Machine location: the physical position of the machine (e.g. address)

User: leave default data

Password: entered in the password box, which allows the machine to connect to the telemetry site



8.3.5 CUSTOMIZE






Enable Satispay: used to enable the Satispay platform. Enter the KeyID in the Satispay menu to activate the system.

Enable Paypal: used to enable the Paypal platform.

Enable cart: used to enable the shopping cart function for the end user who can therefore select multiple products in different sectors and disks and then check out by paying only once.



8.4 SALES DATA

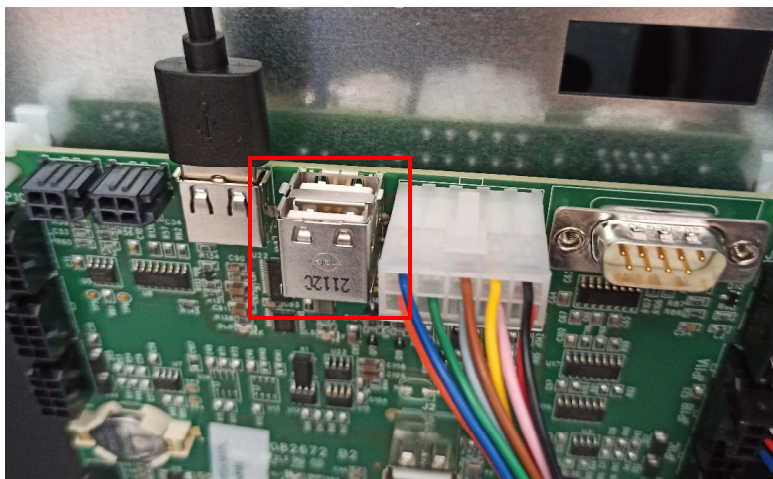
	Quit and return to previous screen
	Display totals regarding the transactions carried out since the initialisation of the machine
	Display totals regarding the transactions carried out but unlike the values displayed with the previous icon, they can be reset
	Displays sales data for each selection
	Used to reset sales data by entering an access code. CODE: 1221



8.5 EXPORT EVA-DTS DATA

Used to export EVA-DTS data to a USB key

N.B.: use the USB port on the card of choice between the 2 shown in the photo

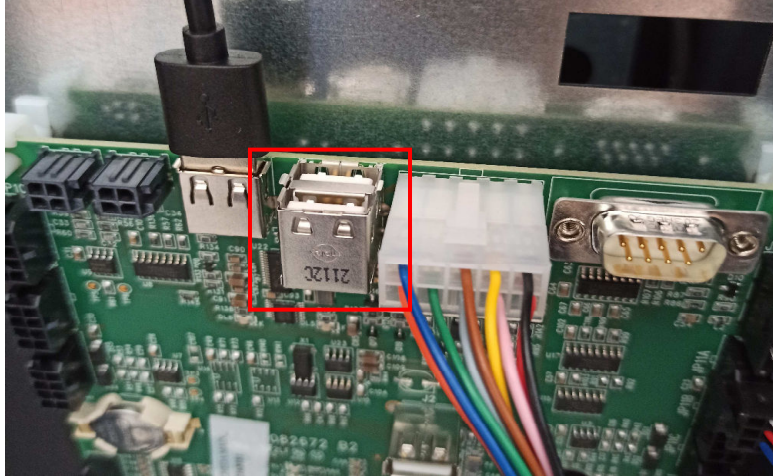




8.6 EXPORT LOG

Used to download the log file to a USB key

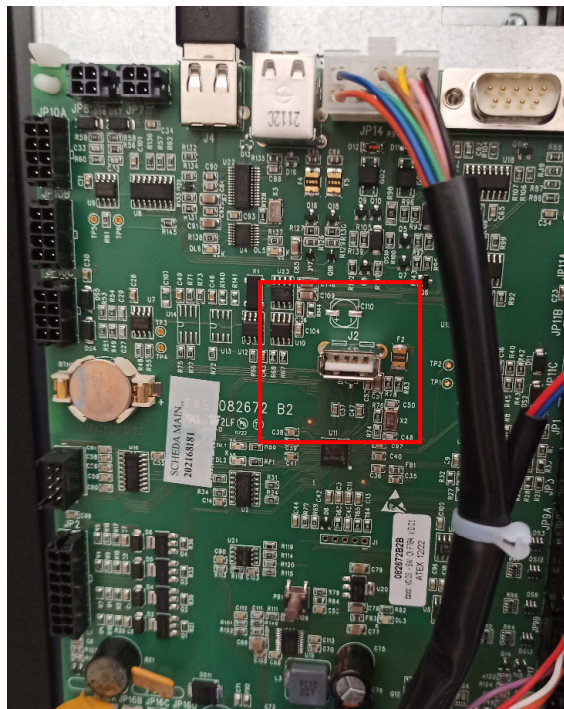
N.B.: Use the USB port for the card of choice from the 2 shown in the photo



8.7 UPDATE MAIN-BOARD

Used to update main card software

N.B. Use the USB port in the card shown in the photo





8.8 SALE TEST

Use this icon to access a diagram depicting all discs present.





Touch the icon matching the disc number required to open the relative hatch.

To rotate the discs, select the shopper button icon.

If a problem occurs during the sales test, a symbol will appear next to the icon for the disc where the error was recorded.



8.9 SHOW PHOTO


	Quit and return to previous screen
	Allows you to view the uploaded photo on the vending machine using the telemetry site
	Allows you to enlarge the image uploaded
	Allows you to view the QR code corresponding to the uploaded image

This sub-menu allows you to view the image (the photo of the vending machine configuration) previously uploaded via the telemetry site.



By selecting the **QR code** icon, you can also upload the photo to your mobile phone using any scanning app.

9 ERROR CODE TABLE

ERROR CODE	SUB-CODE	Meaning
01	Hatch no.	The hatch does not open during the sale
02	Hatch no.	The hatch does not close (only during the Test )
03	Disc no.	Attempt to rotate the disc with the hatch door
05	Disc no.	Disc positioning time out
07	Disc no.	Disk positioning error
08	Disc no.	No disc encoder pulses
09	Disc no.	Disc motor overcurrent
10	/	Internal temperature feeler faulty
11	/	Evaporator probe faulty
16	/	Communication block with power board
20	/	Pick-up hatch cannot be controlled
21	/	Incorrect position parameter
25	Hatch no.	The hatch does not open during loading
26	Hatch no.	The hatch does not close during loading
29	Disc no.	Power board or disc control board reset
30	/	Fridge safety device has intervened
51		Interruption of peripheral connection at the beginning of the sale cycle.
55	/	Payment system out of service.
93	/	Communication Error between the machine and Audit device

10 PRODUCT LOADING / SALES

10.1 GUIDELINES FOR LOADING PRODUCTS



When the machine is switched on for the first time, wait approximately 12 hours for the machine to reach the operating temperature. In any case, check that the interior of the machine has dropped below 4 °C before inserting refrigerated products. If the “refrigeration unit safety device” has tripped, the products in the selections that are out of order must be eliminated; also in this case, when the machine is switched back on again, wait for the machine to reach the operating temperature before placing the new refrigerated products inside it. To remain within the safety limits for the refrigerated products, the total door-open time must be no more than 15 minutes. Consequently, all operations must be carried out as quickly as possible.

10.2 ROUTINE LOADING (SEE COMMAND 51)


- 1) Open the door.
- 2) Start loading and make sure all spaces are filled. All products must be inserted easily between the compartments and do not insert items that are too large, since the compartments can be modified (see the relative paragraph). Consequently, choose the most suitable compartment for the product you want to sell. Make sure that products do not protrude from the compartment, since this could cause jamming during disc rotation.
- 3) On pressing the number of the disc (1 = first disc on top) on the programming keypad causes the disc to rotate by about 1/3 of a turn.

CAUTION: there are moving components in this stage.

10.2.1 PRODUCT LOADING - SMART MODE (SEE GENERAL ENABLES)


	<p>This loading mode stores the product loading date; the machine is consequently able to identify expired products. Correct operation requires setting the date, time and number of days to expiry (see  Disc Configuration).</p>
---	--

a) Open the door.

b) Press the  **Load Product** icon on the tablet from the screen displayed when the hatch is opened

(or directly from the main screen of the programming menu using the command  **Loading**).


- c) Close the door. The vending machine will display the situation for disk 1: the number of the currently accessible compartment is displayed, as well as the total number of compartments and the number of compartments loaded. Loading is possible if there are empty compartments, otherwise possible options are to unload products or select another disk.
- d) If loading is selected, the vending machine will identify the first empty compartment or any which contain expired products. This compartment will go to the sales position and the corresponding hatch will open to allow a new or replacement product to be loaded.
- e) After inserting the new product, confirm to record the presence of the product in the compartment and


the date it was inserted used to check the expiry date set using the  **Disc configuration** command will be automatically stored. If no product is inserted, press SKIP to go to the next compartment. The procedure continues until all compartments have been registered or another disc is chosen for loading. You can quit the loading mode at any time by pressing END LOADING

- f) When loading a **Fifo** selection, each compartment **must be** loaded in sequential order without leaving any gaps. If you do not have sufficient products to fill a Fifo selection: press the CONFIRM button after loading the last product and then quit loading (END LOADING) or select the next plate to reload.


10.3 VENDING A PRODUCT

After loading in accordance with instructions, set the sales prices, filled the change-giver tubes (if the vending machine is equipped with a coin changer and change tubes) and made sure that the "**Vending machine in operation...** .." message appears on the display, the vending machine is ready to operate. Depending on the SHOPPER / FIFO operating mode chosen, there will be two different screens.

SHOPPER: Rotate the discs by pressing the shopper  button icon to bring the product to be purchased into the sales position.
Check the cost of the product on the display.
Insert money.

Confirm the product selected by pressing the icon corresponding to the chosen disc 
Take the product from the compartment that opens automatically.

FIFO: Check the cost of the product on the display.
Insert money.

Confirm the product selected by pressing the icon corresponding to the chosen disc 
Take the product from the compartment that opens automatically.

11 ADJUSTMENTS

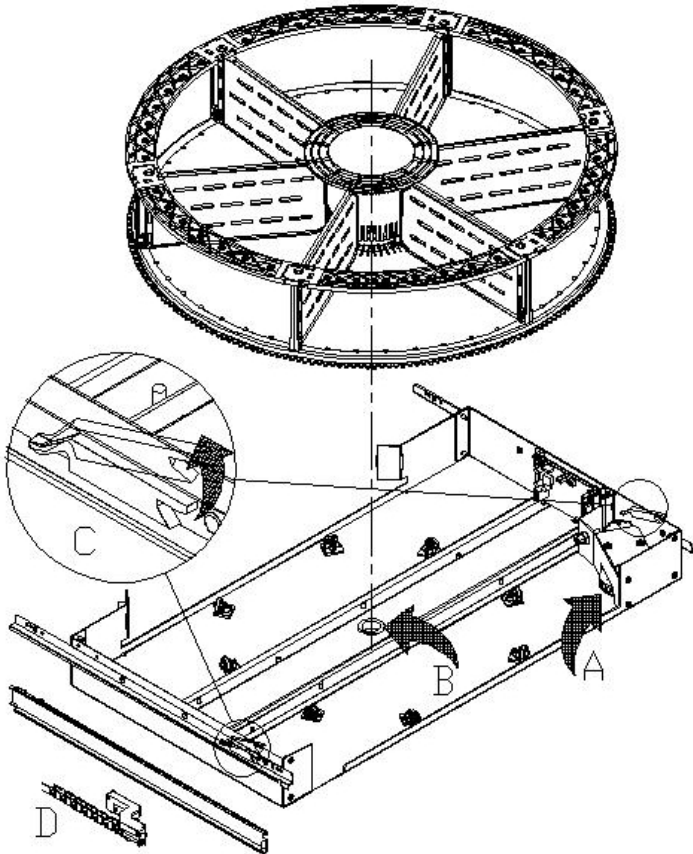


Disconnect the power supply by turning off the main switch and then unplug the power supply before starting operations.

11.1 REMOVING THE DISCS

To remove the disc from the drawer, proceed as follows:

Open the main door of the vending machine and turn off the electricity supply from the main switch;



Pull out the drawer by overcoming the resistance exerted by the positioning spring (pull gently).

Pull the drawer until it reaches the stop. Remove all products from the disc (if any are present).

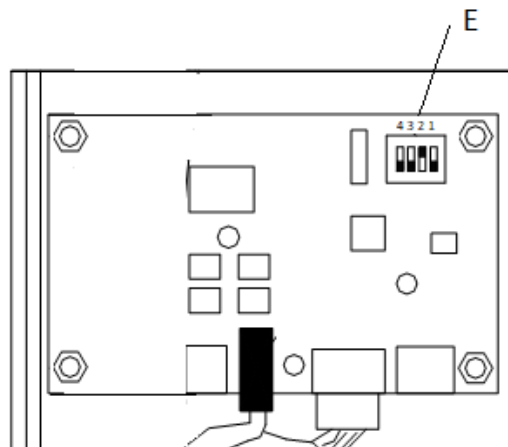
Take hold of the disc and pull it out of its seat.

If the drawer also has to be removed: disconnect the connector "D" on the left side inside the body, lift the catches "C" on the sides and remove the drawer.

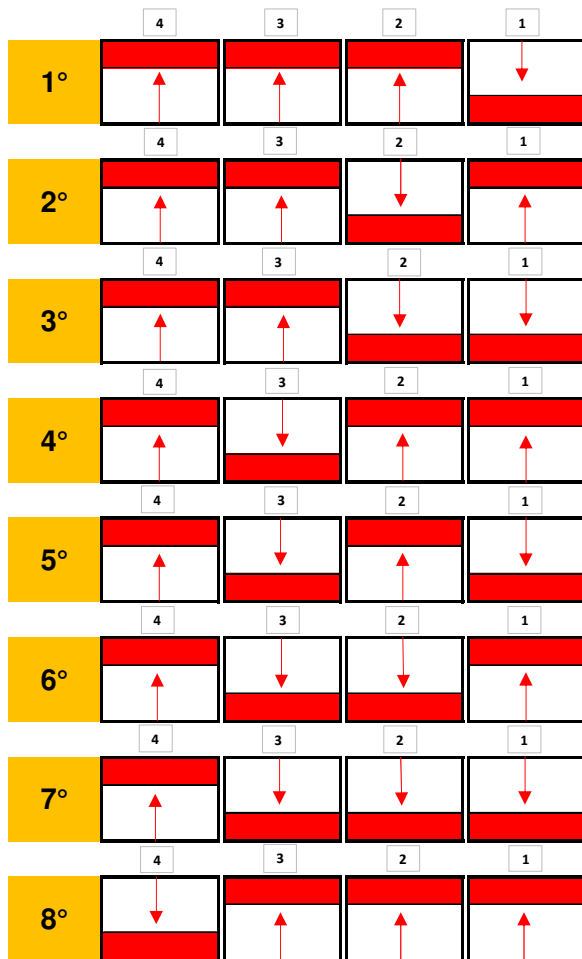
Repositioning the disk on the drawer:

first of all, couple the disc's teeth on the gearmotor pulley "A", then insert the disc's centring pin in its seat "B" in the drawer.

11.2 REPLACING THE DISC CONTROL BOARD

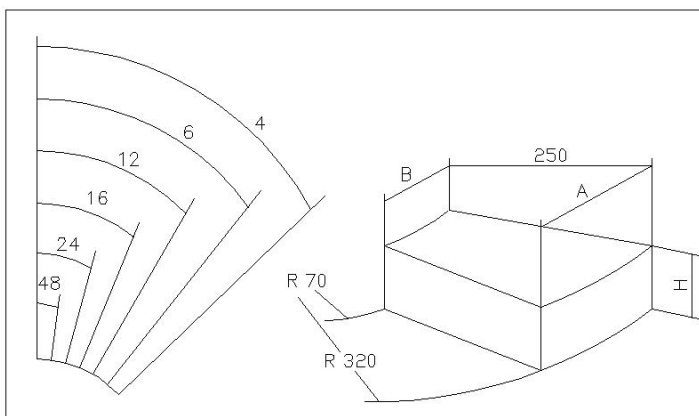


If one of the disc control boards has to be replaced, disconnect the connectors and remove the board by releasing it from the 4 fixing clips. Install the new board (we recommend using original spare parts). There follow details of dip switch positions (E in the figure) for each disc.



E.g. Disc n° 5

11.3 EFFECTIVE DIMENSIONS OF PRODUCT COMPARTMENT SPACES



NUMBER COMPARTMENTS	G	B	H
4	390	85	110
6	320	60	110
8	230	45	110
12	160	25	110
16	120	17	110
24	78	8	110
48	35	0	110

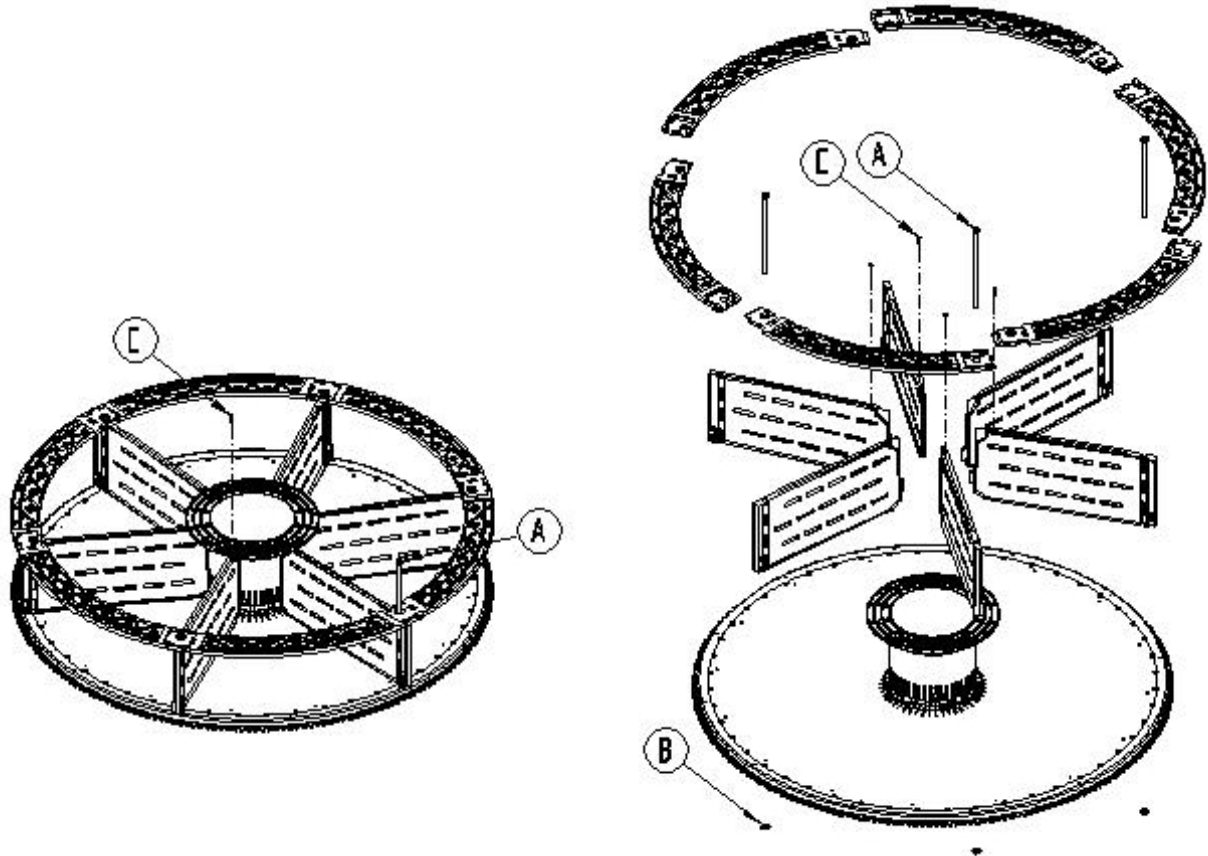
11.4 PRODUCT COMPARTMENTS


It may be necessary to modify the dimensions of the compartments to accommodate different types of product. The number of compartments can be changed by removing or adding separators.

The possible number of spaces per disc are as follows: 4, 6, 8, 12, 16, 24, 48.

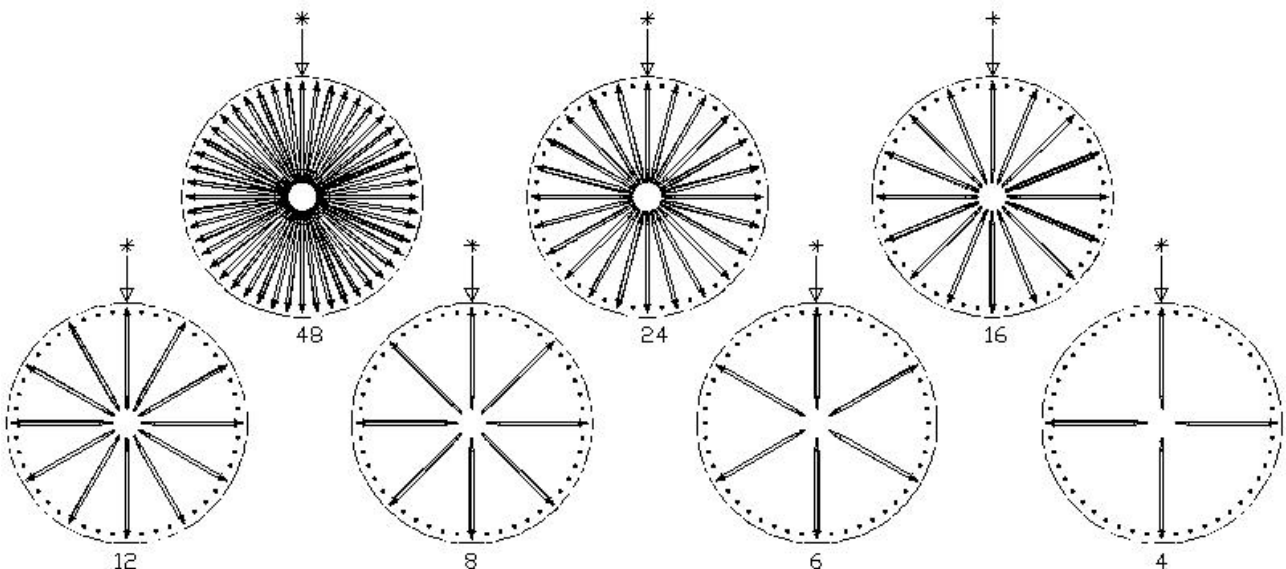
Remove the separators using an 8 mm socket wrench for tie rods "A" and, where present, unscrew the screws "C" using a cross-head screwdriver. Pay close attention to the nuts "B" on lower side of the disc.

The configuration with 4 compartments requires a special kit. To purchase the kit, contact the area sales manager.



 It is important not to remove the separator at the magnet support (*).

11.5 POSSIBLE PALETTE COMBINATIONS

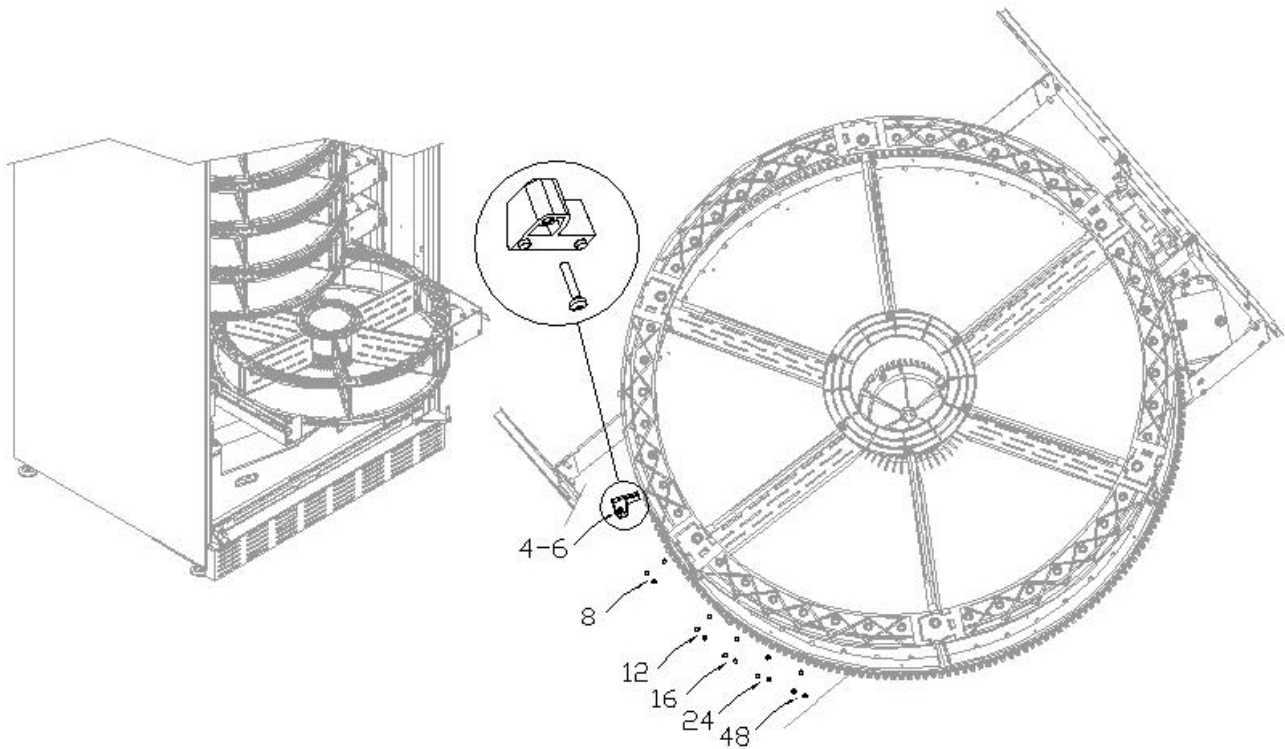


11.6 ADJUSTING HATCH OPENING

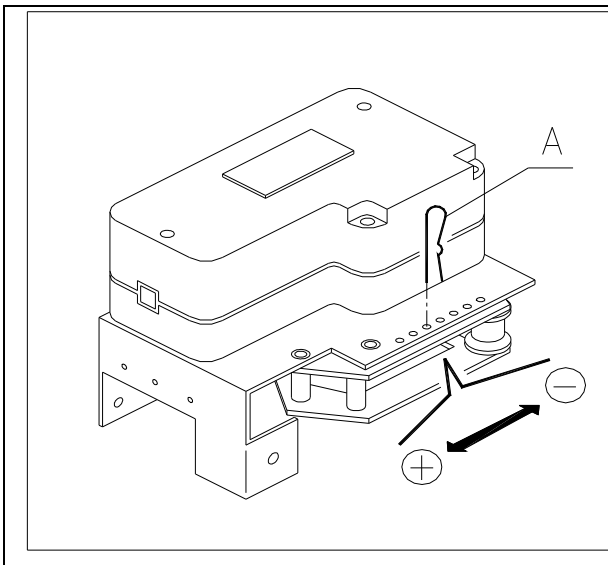
After changing the dimensions of the compartments, the opening of the pick-up hatches must also be changed. To perform this operation correctly, follow the instructions given below:

- 1) Always work with the power supply disconnected after turning the main switch OFF;
- 2) Move the retainer block into the required position. The block is secured with a screw.

The following figure shows the relative to stop positions for the various configurations with 4, 6-8-12-16-24-48 compartments.



11.7 ADJUSTING BELT TENSION



If the pick-up hatches do not close correctly, it may be necessary to check and tension the toothed belt that drives the hatches.

To perform this operation correctly, follow the instructions given below:

- 1) Open the main door of the vending machine and turn off the electricity supply from the main switch;
- 2) Remove the belt tensioner cotter pin, pos. -A-;
- 3) Referring to the figure, move the cotter pin by one hole in the required direction: + tension or - tension;
- 4) Perform opening-closing tests on the hatches to verify correct adjustment.

11.8 INSTRUCTIONS FOR REPLACING THE INTERNAL LIGHTING DEVICE



- Switch the machine off via the main switch, and take out the plug.
- Open the main door.
- Remove the cover from the light source.
- Replace the light source.
- Carry out the operations in reverse order to reassemble.

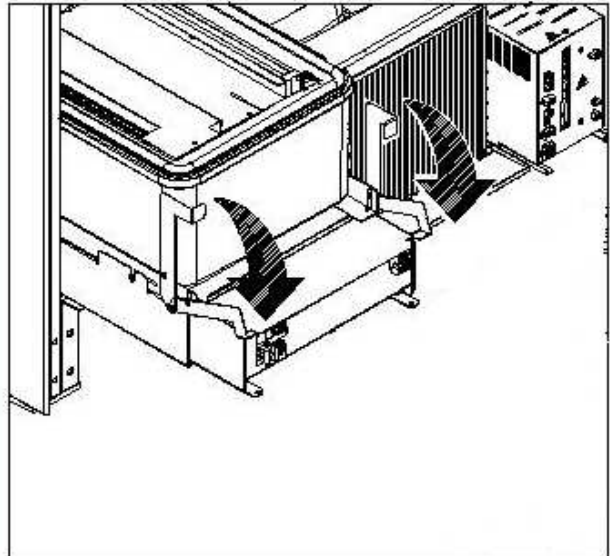
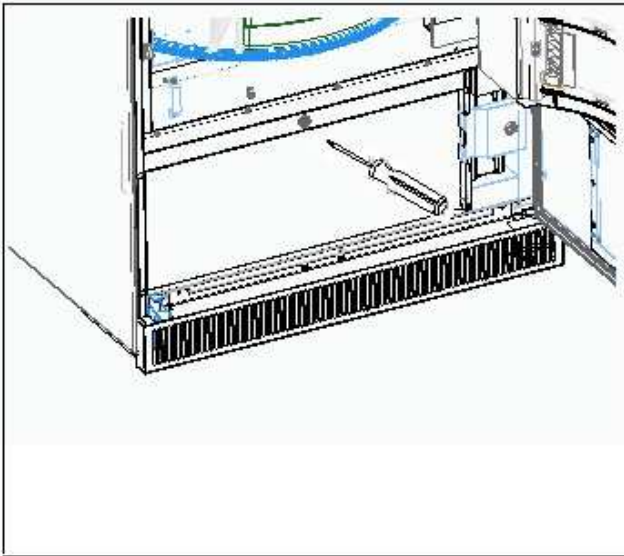
11.9 ACCESS TO CONTROL PANELS AND REFRIGERATION UNIT

To access the control panels or the refrigeration unit, proceed as follows:

- Switch the machine off via the main switch, and take out the plug.
- Open the hatch.
- Use a slotted screwdriver to turn the closure panel lock and remove it.
- To remove the refrigeration unit, lower the two levers located on the side of the evaporator box, ensure that the gasket positioned on the top edge of the evaporator box is not attached to its lodging, pull the special handle. CAUTION: beware of the cables.
- On the basis of Regulation 517/2014/EC, the refrigerator units will use alternative refrigerant gases. The refrigerator unit bears the necessary labels for recognising the type of gas used, and its charge. The refrigerator unit is fully airtight: any replacements that need to be made on the machine will therefore require a simple mechanical operation. If the professional operator wants to handle the repair personally, he/she must first of all be sure to have the necessary knowledge and equipment for the type of gas used.



Control panel: When the product collection pocket is removed the entire vending machine remains energised. Total isolation from the electric power supply is only obtained when the plug is removed from the external circuit breaker switch. Inasmuch, all operations required by the vending machine without the protection of the closure panel must only be carried out by qualified personnel who are aware of the specific hazards which this condition involves.



12 INSTRUCTIONS FOR CLEANING



Only persons with the knowledge and practical experience with the unit can perform these operations as they involve unit safety and hygiene.

Adequate recurring maintenance of machine grants its reliability in operation. This chapter is dedicated to maintenance operations and their frequency, which must in any case be considered indicative since they depend on various factors such as the type of products used, the climate conditions and in particular the humidity, etc. This chapter does not give an exhaustive description of all the maintenance operations. During maintenance vending machine has to be switched off. Do not wash vending machine with direct jets of water and high pressure. To avoid the risk of rust or chemical corrosion in general, the stainless steel and painted surfaces must be kept clean.

12.1 IMPORTANT POINTS FOR CLEANING

Use the cleaning products as instructed on the label. Do not use detergents which are too "aggressive" as they could damage some of the parts. The manufacturer declines all responsibility for damage caused by the improper use of such detergents or the use of toxic agents.

With sanitising products (chlorine-based detergents or similar products)	Inside cabinet (drawer zone), drawers, display window. Remove detergent, disinfectant and foodstuff residues with a damp sponge before restarting the machine.	At each reload, or at least every 5 days
With vacuum cleaner or compressed air	Remove the dirt from the condenser. Make sure there is an air gap between the front and back of the condenser. Always clean the inside of the cabinet after this operation.	every month
If this operation is not performed correctly, the refrigeration system could be seriously damaged.		

12.2 INACTIVITY

To prevent hazardous situations from arising at start up, suitable precautions must be taken when the machine will not be used for a long period of time; Here, a long period of inactivity is understood as a period exceeding one month.

For long resting period, it is necessary:

- To clean the machine thoroughly and to dry it;
- To check carefully for damaged or worn parts and to replace them;
- To check that the screws and bolts are securely tightened;
- To cover the machine after having stored it in a protected environment.

To re-set the machine at work, comply with the instructions given in the paragraph "Installation" of this manual and pay particular attention if food products are to be sold (see paragraph "Use of the vending machine for the sale of food products").

**E
N
G
L
I
S
H**

PAGE INTENTIONALLY LEFT BLANK FOR NOTES