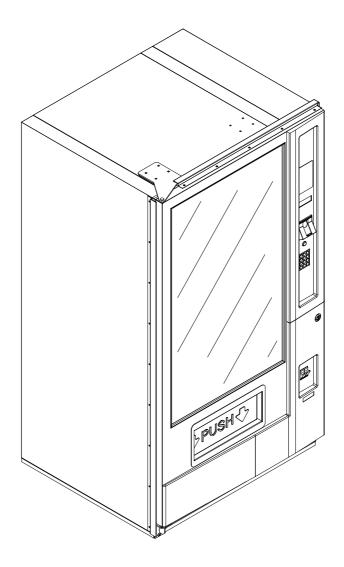


USER AND MAINTENANCE MANUAL



VENDING MACHINE

Mod. G SNACK

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1 GENERAL WARNINGS

1.1 Purpose of this manual

The manual contains the correct procedures for the <u>loading</u>, <u>use</u>, <u>routine / special maintenance</u> and <u>installation</u> of the Vending Machine. This manual is an integral part of the machine and must therefore be kept intact and available to hand for the machine's entire productive life.



KEEP INSIDE THE MACHINE

1.2 To whom this manual is addressed

This manual is addressed to those persons in charge of loading, cleaning and routine maintenance of the machine (*Filler*), to the final user of the vending machine (*User*) and to those persons in charge of installation, adjustment, special maintenance of the vending machine (*Installation/maintenance technician*). It is compulsory that all personnel in charge of these operations are familiar with the instructions and abide by the procedures contained in this manual.

1.3 Responsibility

The **manufacturer's** responsibility is confined to the correct use of the machine, in the limits indicated in this manual. The company "**SandenVendo Europe Spa.**" reserves the right to make changes to its vending machines without any prior warning, furthermore declares that the Vending Machine, the subject-matter of this manual, complies with the requirements indicated by Machine Directive **98/37/CE** (CE Marking Directive) "**SandenVendo Europe Spa**" declines all responsibility for any damages caused to persons and/or things as the result of:

- Incorrect installation
- Use of unauthorized spare parts
- Execution of changes unforeseen/unauthorized by the manufacturer
- Improper use of the machine
- Connection to inadequate supply systems and non in conformity with the regulations in force

1.4 Manufacturer

"SandenVendo Europe Spa." has over twenty years experience in constructing beverage vending machines, and it is precisely the technological know-how it has developed over many years of research working closely with the production and international marketing, which is the best guarantee that SandenVendo Europe Spa." can offer.

1.5 Service centers

"SandenVendo Europe Spa." is represented by a valid and prepared sales network in both Italy and Europe (see inner cover page).



1.6 Warranty

The warranty on the Vending Machine components, starting from the date shown on the delivery note, is for 24 months for the cooling system.

The warranty includes exclusively the parts replaced, with lab our excluded.

The Warranty does not include, damages to the vending machine caused by:

- Transport and/or handling
- Operator errors
- Lack of maintenance as explained in this manual
- Failures and/or breakages not due to malfunction of the vending machine

1.7 General safety warnings

- Carefully read the manual before starting or loading the vending machine
- Protect the vending machine against weather conditions
- Only maintenance technicians should remove the protective covers
- Always read the programming manual before operating the electronic board settings
- Never position the vending machine in direct sunlight
- Never sell the products with the door open
- Refer to the routine maintenance chapter to clean the vending machine
- Disconnect the power supply cable before investigating or unblocking a blocked product
- Use a special protection system
- Install the appliance so that the electrical plug can be easily accessed afterwards
- If the power cable is damaged, it must be replaced by the manufacturer or by one of its technical support personnel or by a qualified electrician.
- This machine is not suitable for installation in areas where water jets are used
- This machine is not suitable for outside installation
- To prevent hazards due to machine instability, secure the machine according to the instructions
- In case of a failure and/or poor operation, only seek help of the qualified personnel of our <u>service</u> centers.
- Use only spare parts authorized by the manufacturer
- Should this manual be lost or damaged, you may request a copy from the manufacturer: please enclose the serial number of your vending machine with your request.



<u>CAUTION:</u> FAILURE TO FOLLOW THE INSTRUCTIONS CONTAINED IN THIS MANUAL MAY INVOLVE DAMAGES TO THE MACHINE AND/OR PERSONNEL



1.8 Symbols

In the manual and/or on the machine, hazardous areas are shown with signs, plates, symbols and icons that indicate danger or obligation in each case.

Here are the symbols used in the manual and on the vending machine:

SYMBOL	MEANING	COMMENT
	Compulsory	Compulsory for all personnel involved
	Compulsory	Compulsory for all personnel involved to wear protective gloves during maintenance of the vending machine
M	Compulsory	Compulsory for all personnel involved to protective clothing during maintenance.
i	Additional information	Additional information is given.
	Manual	Before carrying out this operation, refer to the Instruction Manual.
P	Maintenance operations	In case of special operations and/or anomalies, a particular mechanical adjustment and/or electrical setting may be required.
	Warning	Indicates a warning, failure to comply may involve damage to the vending machine.
*	Danger	MOVING PARTS, Extreme care must be taken whilst operating the vend mechanism.
*	Danger	Risk of electric shock, disconnect power before handling electric cables.
	Danger	Indicates information regarding personnel safety and machine integrity.
Michael Communication Communic	Danger/prohibition	Indicates the danger of electric shocks and mechanical risks. Never remove this safety guard. Only SandenVendo Europe technicians or qualified personnel can open this safety guard.
	Recycling	Recycling this product goes toward reducing the need of new materials and the accumulation of waste.
X	Disposal	Dispose in conformity with recycling procedures.

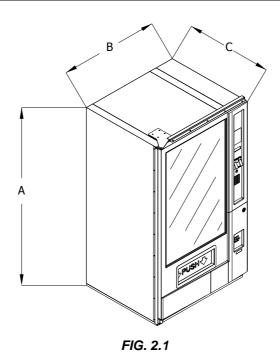
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2 MACHINE FEATURES

2.1 Technical features

MOD. G SNACK MASTER				
Dimensions	Mod. GSF	Mod. GSF6		
Height (A)	1845 mm	1830 mm		
Width (B)	978 mm	805mm		
Depth (C)	850 mm	850 mm		
Weight	305 Kg	272 Kg		
Electrical particulars				
Nominal voltage	230	OVac		
Nominal frequency	50 Hz			
Installed power	550 W			
Machinery noise	Lower than 70 dB			
Electronic control	MDB/E	xecutive		
Cooling system				
Compressor	13,5	4 cm ³		
Refrigerator power	725 W (-5°C	C / + 54,4℃)		
Expansion	Direct with	capillary tube		
Cooling	Air forced with 2 motor fan			
Climatic class	ST 18℃ / 38℃			
Settable temperature range	1°C -	÷25℃		
Coolant	R1	34A		
Load	0,2	10 Kg		



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MOD. G SNACK MASTER

Standard configuration

The outside cabinet is made of insulated electro-zinced sheet with ecological polyurethane foam.

Standard color Dark grey - Black - White

Lighted front door product display

Safety coin return

Product anti-theft system

Payment system arrangement

Cooling system 2℃ double temperature

Optional

Safety coin insert Coin box security Unbreakable window Personalize colors DEX/UCS interface Special decoded closing

Elevator Product delivery optical sensor Directing spirals

VENDING MACHINE	(€	Rev. 04
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Technical features

MOD. G SNACK SLAVE				
Dimensions	Mod. SLF	Mod. SLF6		
Height (A)	1845 mm	1830 mm		
Width (B)	829 mm	628 mm		
Depth (C)	850 mm	850 mm		
Weight	240 Kg	216 Kg		
Electrical particulars				
Nominal voltage	230)Vac		
Nominal frequency	50 Hz			
Installed power	500 W			
Machinery noise	Lower than 70 dB			
Electronic control	MDB/E	xecutive		
Cooling system				
Compressor	13,5	4 cm ³		
Refrigerator power	725 W (-5℃	C / + 54,4℃)		
Expansion	Direct with capillary tube			
Cooling	Air forced with 2 motor fan			
Climatic class	ST 18℃ / 38℃			
Settable temperature range	1℃ ÷	- 25℃		
Coolant	R134A			
Load	0,21	0 Kg		

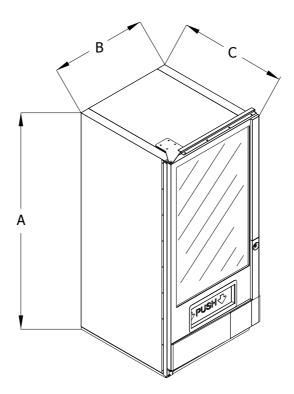


FIG. 2.1A

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MOD. G SNACK SLAVE

Standard configuration

The outside cabinet is made of insulated electro-zinced sheet with ecological polyurethane foam.

Standard color Dark grey - Black - White

Lighted front door product display

Product anti-theft system

Payment system arrangement

Cooling system 2℃ double temperature

Optional

Unbreakable window Personalized colors Special decoded closing

Product delivery optical sensor Side reflecting mirror in stainless steel Directing spirals

VENDING MACHINE	(€	Rev. 04
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2.2 Description of components

- 1 CBV PLUG COVER
- 2 DISPLAY
- 3 COIN INSERT
- 4 COIN RETURN PUSH-BUTTON
- 5 PUSH-BUTTON PLATE
- 6 DOOR LOCK
- 7 COIN RETURN
- 8 DOOR UPPER DECORATION
- 9 DOOR LOWER DECORATION
- 10 DOOR LOWER PANEL
- 11 DELIVERY EYELET
- 12 PRODUCTS WINDOW
- 1 SNACK MECHANISM
- 2 LED SUPPORT
- 3 DOOR LIFT WHEEL
- 4 DELIVERY EYELET
- 5 REFRIGERANT SYSTEM COVER
- 6 CONTROL PANEL
- **7** BACK PROTECTION
- 8 LEVELLING SCREW

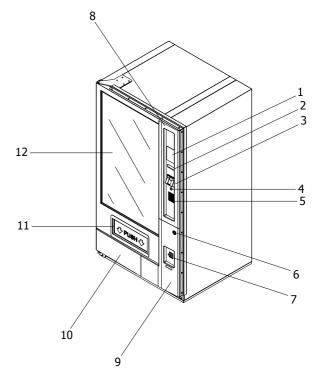


FIG 2.2

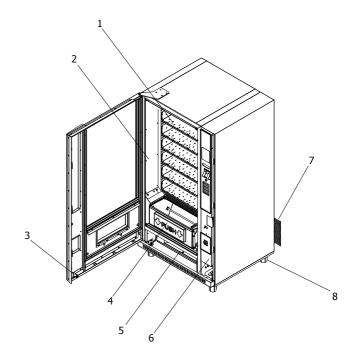


FIG.2.3

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3 INSTALLATION

3.1 Transport and positioning

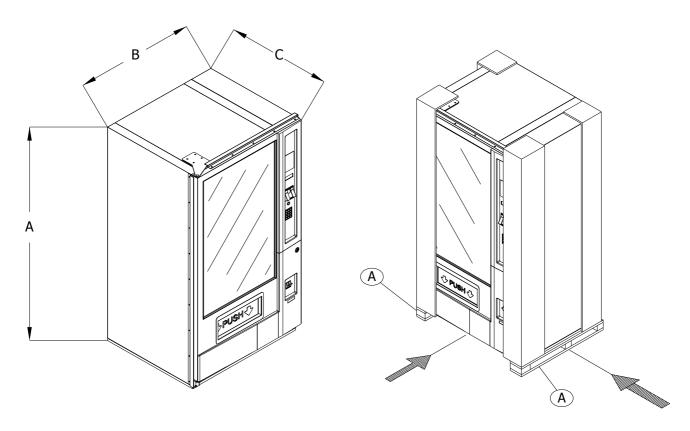


FIG. 3.1

MODEL	A (mm)	B (mm)	C (mm)	GROSS WEIGHT (Kg)	NET WEIGHT (Kg)
G SNACK MASTER GSF	1830	955	850	310	305
G SNACK SLAVE SLF	1830	805	850	245	240
G SNACK MASTER GSF6	1830	805	850	277	272
G SNACK SLAVE SLF6	1830	628	850	221	216



To transport and handle the vending machine, carefully follow the instructions below:

- Use a pallet/lift truck with minimum carrying capacity of 400Kg. The wooden bases (A) allow for gripping of the 4 sides of the vending machine (fig. 3.1).
- Should the machine not be installed immediately, store the vending machine vertically and in a dry and protected room.
- CAUTION: it is strictly forbidden to transport and/or position the vending machine horizontally.
- In the event the machine is <u>mistakenly laid horizontally</u>, place in the upright position and <u>wait at</u> least 12 hours before switching on; otherwise, damage may be caused to the cooling system.
- Position the vending machine in the installation area, work carefully and avoid maneuvers that may cause damage to the machine.
- Remove all packaging from the vending machine, extract the power cable from the rear protective grille and carefully move it to its final position.

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3.2 Installation environment features



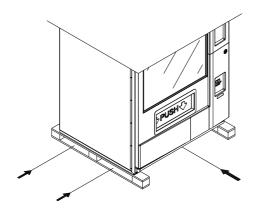
CAUTION: THE APPLIANCE IS NOT SUITABLE FOR OUTSIDE USE.



CAUTION: DO NOT USE JETS OF WATER TO CLEAN THE VENDING MACHINE. IT IS NOT SUITABLE FOR INSTALLATION IN ENVIRONMENTS WHERE WATER JETS ARE USED.

Environmental conditions for installing the vending machine

- The vending machines "Model: GS SNACK" should be installed in environments/rooms where the temperature does not exceed 32℃ or fall below 10℃. In temperatures outside these parameters the electrical parts (compressor) may be subject to overheating or may not work properly.
- Air circulation is crucial for the cooling and heating systems, there must be at least a 10cm gap between any obstructions to the rear of the vending machine.
- Make sure that the capacity load of the surface on which the vending machine is positioned is adequate to support the weight declared by the manufacturer.



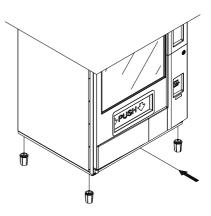


FIG. 3.2

3.3 Removing the wooden bases

To remove the wooden bases, work as follows:

- With a pallet truck, lift the machine from the floor (holding it from the front)
- Using a size 10 adjustable spanner (we recommend using a ratchet wrench) remove the screws that fasten the wooden bases to the machine: 2 screws for the right hand base and 2 screws for the left hand base.
- Fit the 4 feet on to the base of the machine
- · Rest the machine on the floor.

3.4 Leveling

For correct operation the vending machine must be sited on a level surface. Any irregularities in the floor can be compensated by adjusting the screw-on feet on the vending machine in order to get it perfectly level and to guarantee stability.



THE VENDING MACHINE WILL OPERATE CORRECTLY WHEN POSITIONED ON A HORIZONTAL SURFACE

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3.5 Connection to power mains

SERVICE CORD INSTALLATION





- 1) Unscrew the 2 screws in FIG.1
- 2) Pull out the service cord until the fastening plate appears as in FIG.2
- 3) Fasten the plate with the 2 screws as in FIG.3





CAUTION: BEFORE COMPLETING THE ELECTRICAL CONNECTION MAKE THE FOLLOWING CHECKS:



Ensure the mains power supply (voltage and frequency) are the same as those indicated on the machine's rating plate: this vending machine must be connected to a 230V, 50Hz power mains, each voltage below 207V or over 253V can cause failures.

Ensure that the main power supply outlet is grounded and that, after making the connection, the entire appliance is ground connected.

Ensure that the appliance is positioned so that the plug connecting it to the mains power supply can be easily accessed after installation.

Ensure that the neutral wire is blue; otherwise, you must invert the poles.



CAUTION: should you find any problem with the machine mains lead or should it be damaged, it must be replaced. For the safety of personnel and to prevent all risks of damages to the machine never replace the supply cable, contact the manufacturer or technical support service.



CAUTION: NEVER USE EXTENSION LEADS

You may now connect the machine to the mains electrical supply, the neon advertising panel and all the signal lamps of the empty selections should light up and the cooling system should start.

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3.6 Installing the coin mechanism

Hook the coin mechanism on the 3 screws (E) positioned on the coin mechanism support (F).

Check that the coin slot on the cash box is in line with the outlet of the coin mechanism (G) and that the distance between the two parts is approx. 10 mm max.

You can adjust this space by loosening the three fastening screws (H) on the door and then sliding it up and down. Once you have done this, remember to tighten the screws again.

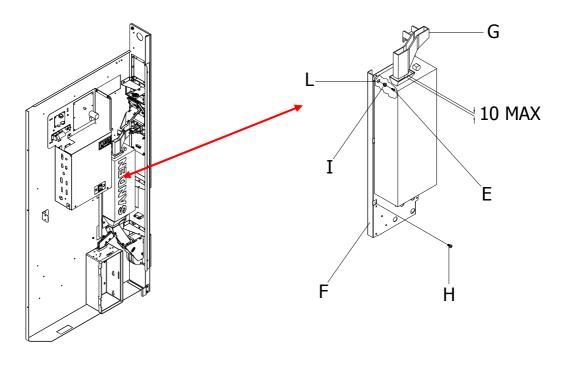


FIG 3.5

You can move it at a right angle by placing spacers (washers 1) between the coin box door and the back of the coin box support.

When it is perfectly centered, remove the selector and tighten the 3 support screws (E).

Caution: these operations are not necessary if using the coin mechanism supplied by SandenVendo Europe Spa.

Press the coin return button and check that the mechanism works smoothly. It is important that the selector opens as much as possible. Should this fail to occur, you must again adjust the height of the coin return motor.

Connect the coin mechanism to the MDB connector. Note: (Disconnect the power before making any electrical connections, as you may cause damage to the coin mechanism and/or control board).

i

THE COIN MECHANISMS WITH EXECUTIVE PROTOCOL HAVE 2 CONNECTORS, A POWER SUPPLY CONNECTOR (15 WAY MOLEX) THAT COMES DIRECTLY FROM THE TRANSFORMER BOX, AND A COMMUNICATION CONNECTOR FROM THE MAIN BOARD.

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3.7 Control settings

All the machine's control and operation settings can be set through the programming routine of the SF01 electronic board.

The programming routine of the electronic board is described in the SF01 <u>PROGRAMMING MANUAL</u> supplied with the vending machine.



REFER TO THE SF01 PROGRAMMING MANUAL

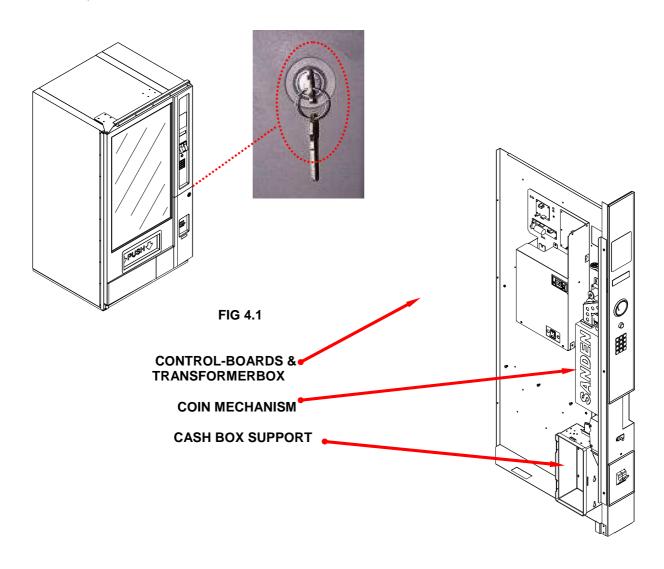
4 ACCESS TO INTERNAL PARTS

You can only access the internal parts of the machine (*maintenance area*) using the key supplied with the vending machine (ref. Fig. 4.1).

Access to the **service area** is only possible using the specially provided tool.

Hereunder is a list of the service areas of Vending Machines "Model G SNACK".

- Tube LED (lighting area)
- Evaporator
- Compressor and transformer box



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5 USING THE VENDING MACHINE

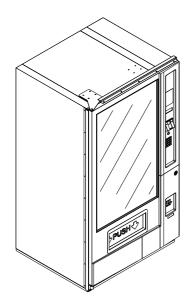
5.1 Warnings

- CAUTION: NEVER LOAD THE VENDING MACHINE WITH PRODUCTS DIFFERENT TO THOSE RECOMMENDED BY THE MANUFACTURER (REFER TO CHAPTER: PROPER USE).
- CAUTION: NEVER LOAD THE VENDING MACHINE WITH PRODUCT FORMATS DIFFERENT FROM THOSE RECOMMENDED BY THE MANUFACTURER.

5.2 Proper use

The Vending Machines "**Model G SNACK**" have been designed and built for the sale and distribution of the following food products:

Mod. GS Snack Master



Snack capacity: Step 18.5 25 products

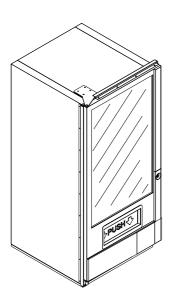
Step 30 15 products Step 55 8 products

Step 77 6 products (can .33 Ø 66mm)

N° Shelf Max 6 for 8 selections

6 selections for Mod. GSF6

Mod. GS Snack Slave



Snack capacity: Step 18.5 25 products

Step 30 15 products Step 55 8 products

Step 77 6 products (can .33 Ø 66mm)

N° Shelf Max 6 for 8 selections

6 selections for Mod. SLF6

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5.3 Loading products

Product to be vended from the vending machine **Mod. G SNACK** can be loaded in the 6 SHELVES found inside the machine.

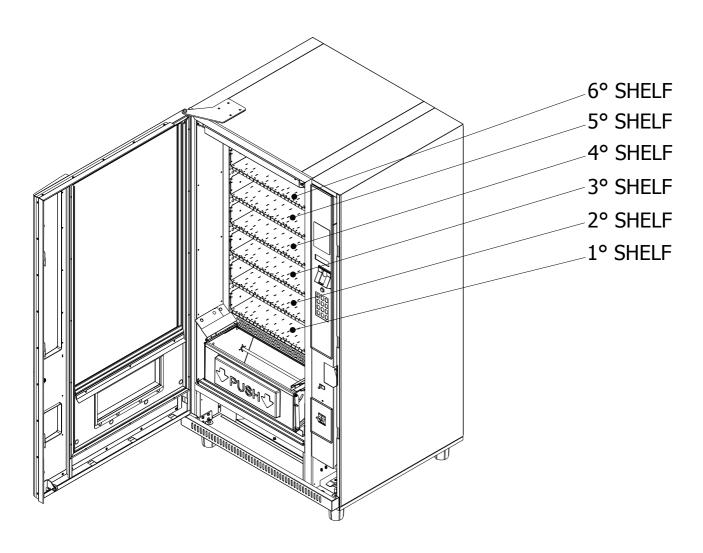


FIG. 5.1 - VENDING SYSTEM

To load products:

- Open the vending machine door (ref. § 6.1 ACCESS TO MAINTENANCE AREA)
- Pull out each drawer until it stops
- Insert the desired product in the spaces between the spirals
- Push the drawer back into its working position and check the electric connection
- Re-close the vending machine door and wait for the reset check of the parameter configuration

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5.4 Product vending adjustments

Once you have decided upon the product you wish to vend, you need to make the appropriate adjustments to the machine itself. The adjustments are as follows:

- a) Spirals
- b) Spirals replacement
- c) Number of spirals for each drawer
- d) Setting of the drawers position

Drawer set up

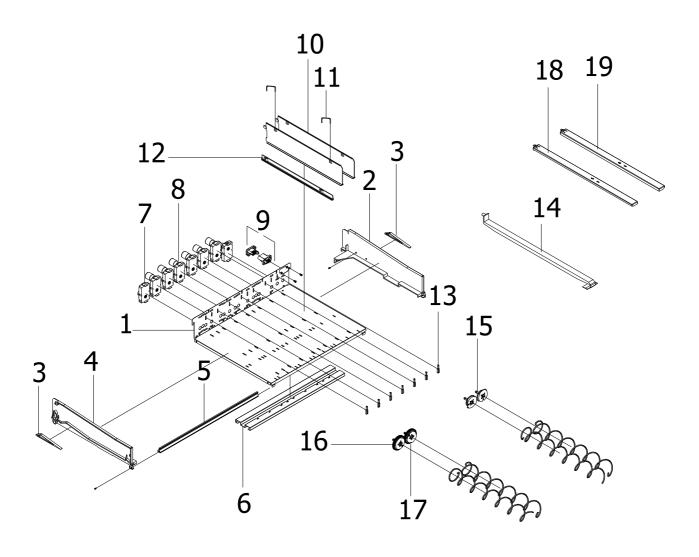


FIG. 5.2 - DRAWER COMPONENTS

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POS	Description
1	SNACK DRAWER
2	RH SNACK DRAWER GUIDE
3	GUIDE INSERT
4	LH SNACK DRAWER GUIDE
5	HOLDER LABEL PROFILE
6	DRAWER CENTRAL REINFORCE
7	MOTOR GEAR
8	DRAWER MOTOR
9	DRAWER HARNESS
10	DRAWER DIVIDER
11	DIVIDER HOOK
12	SQUEEZER
13	KEY STOPPER FOR DIVIDER
14	CANS SUPPORT
15	LH SPIRAL HOOKING RED - WHITE
16	RH SPIRAL HOOKING GEAR BLACK - WHITE
17	LH SPIRAL HOOKING GEAR RED - WHITE
18	LH NARROW SPACER
19	RH NARROW SPACER



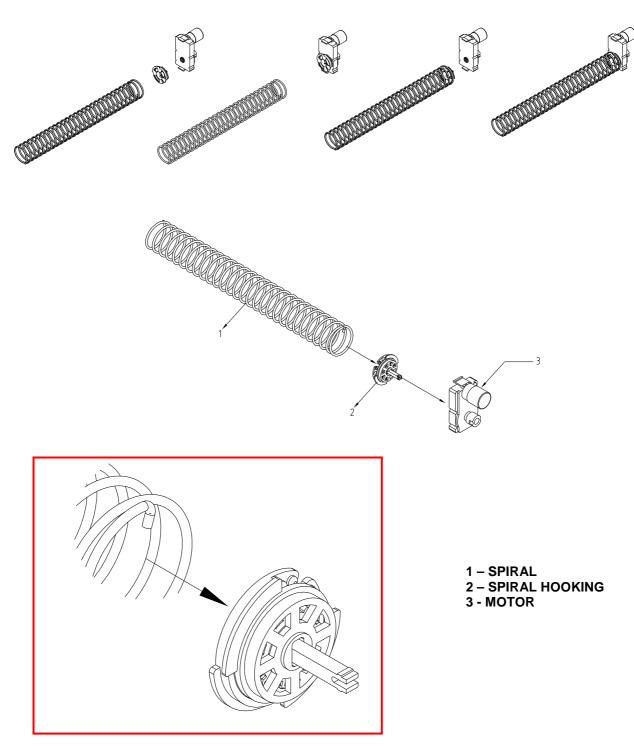
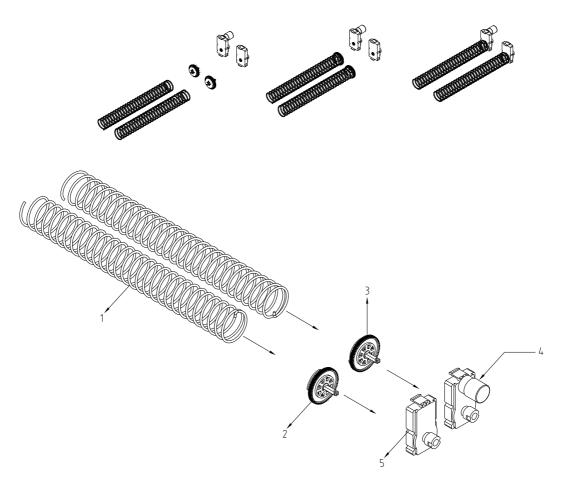


FIG. 5.3- SINGLE SELCTION SPIRAL ASSEMBLING

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DOUBLE SELECTION



- 1 SPIRAL
- 2 RH SPIRAL HOOKING GEAR BLACK WHITE
- 3 LH SPIRAL HOOKING GEAR RED WHITE
- 4 MOTOR
- 5 MOTOR GEAR

FIG. 5.4- DOUBLE SELCTION SPIRAL ASSEMBLING



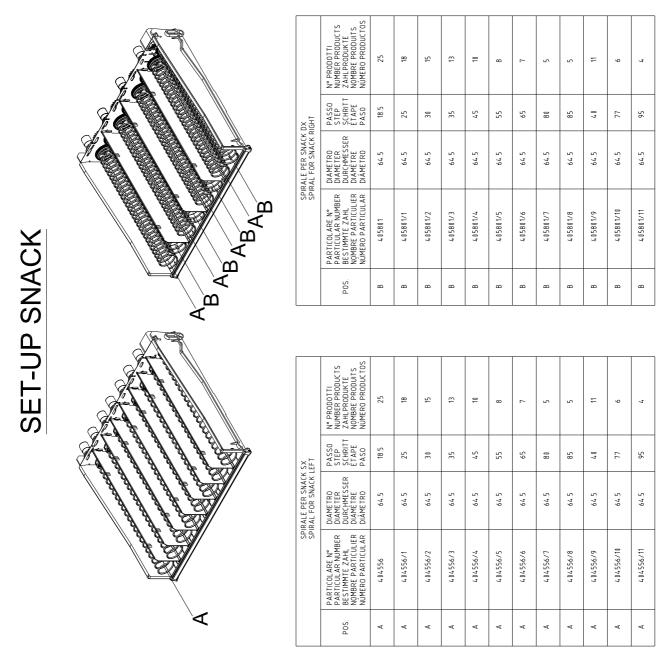


FIG. 5.5 - DRAWER SET-UP

5.5 Final check

- 1- Load the drawers with product
- 2- Test several selections, check the reloading and the delivery of the products

If necessary you can send samples of your product to Sanden Vendo for testing to obtain the correct set up.



COMMON PRODUCTS ARE NORMALLY TESTED AT OUR FACTORY. ASK FOR THE SET NUMBER OF THE PRODUCT YOU WISH TO SELL AND REFER TO THIS NUMBER WHEN ORDERING; WE WILL MANUFACTURE THE VENDING MACHINE ACCORDING TO YOUR SPECIFICATIONS.

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5.6 Control settings

The machine's control and operation settings are set through the programming routine of the SF01 electronic board.

The programming routine of the electronic board is described in the SF01 <u>PROGRAMMING MANUAL</u> supplied with the vending machine.



REFER TO THE SF01 PROGRAMMING MANUAL

5.7 Start-up

To start-up the Vending machine, please follow the instruction below:

- Make sure the plug is connected to the mains supply
- To power the vending machine: press the luminous red **MAIN POWER on/off SWITCH** (ref. Fig. 5.6) situated on the transformer box inside the machine (lower left hand side)
- Switch on the neon lights: press the luminous green **LIGHTING on/off SWITCH** (ref. Fig. 5.6) situated on the transformer box inside the machine (lower left hand side)
- Execute the programming routine: refer to SF01 Programming Manual.
- Load the vending machine with the desired products
- Close the vending machine door and wait for the general machine check
- The vending machine is now ready for use



CAUTION: IN CASE OF FAILURE AND/OR POOR MACHINE OPERATION, CONTACT TECHNICAL SUPPORT AT OUR SERVICE CENTER



G SNACK MASTER TRANSFORMER BOX FEATURES

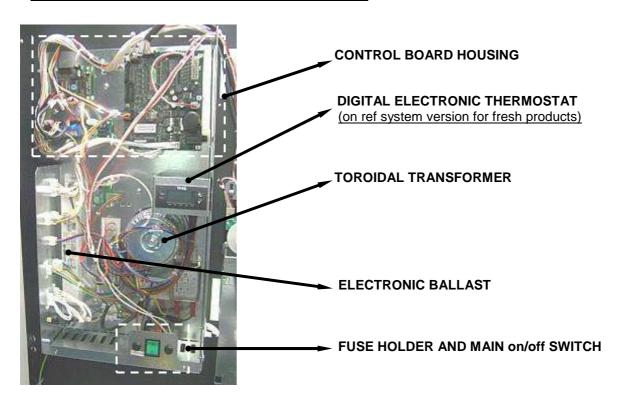
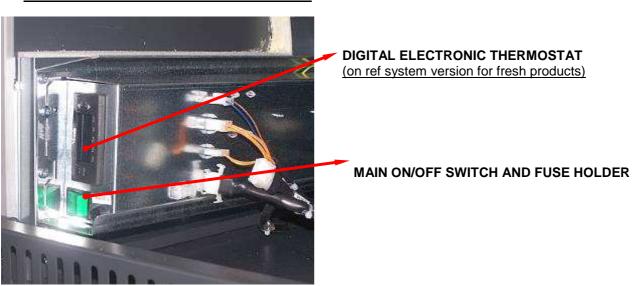


FIG. 5.6

G SNACK SLAVE CONTROL BOX FEATURES



The temperatures settable with a manual thermostat (assembled on a STD model) at in ambient temperature of 25°C are listed below.

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6 MAINTENANCE

The following chapter contains the information about maintenance and cleaning the vending machine

6.1 Access to the maintenance area

You can only access the internal parts of the machine (*maintenance area*) using the key supplied with the vending machine.

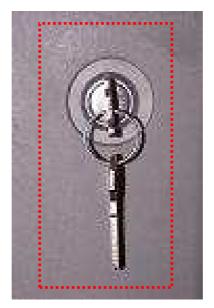


FIG. 6.1 - ACCESS KEY

6.2 Preventive maintenance

To guarantee the machine operates correctly we recommend that you periodically carry out the following maintenance operations:

- Check the vending machine and the surrounding area, check for signs of rust on the outer cabinet and obstructions in the air vents
- Open the door and check there is no accumulation of water, signs of rust, and humidity around the corners
- Check that the evaporator outlet is not blocked (condensed water in the evaporator must drain out towards the condenser pan)
- Periodically check the door seals. Should they be damaged, replace the seals immediately.
- Periodically check that the condenser is clean
- Check that the evaporator fan and the cooling system work normally (the fan blades must be free from any foreign mater)
- Check that the compressor and the condenser fan work normally (the fan blades must be free from any foreign matter)
- Check that all the selections are correctly delivered.

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6.3 Replacing LED-tube

To replace a LED-tube, work as follow:

- Open the door
- Turn off the machine pressing the main switch.
- Take out the LED-tube from the fastening clips.
- Disconnect the LED-tube from is wiring.
- Wire up the new LED-tube and fasten it with the clip.

After replacement, work as follows:

- Turn on the machine pressing the main switch.
- Close the door.

NOTE: with the door open, the LED's turn off automatically!



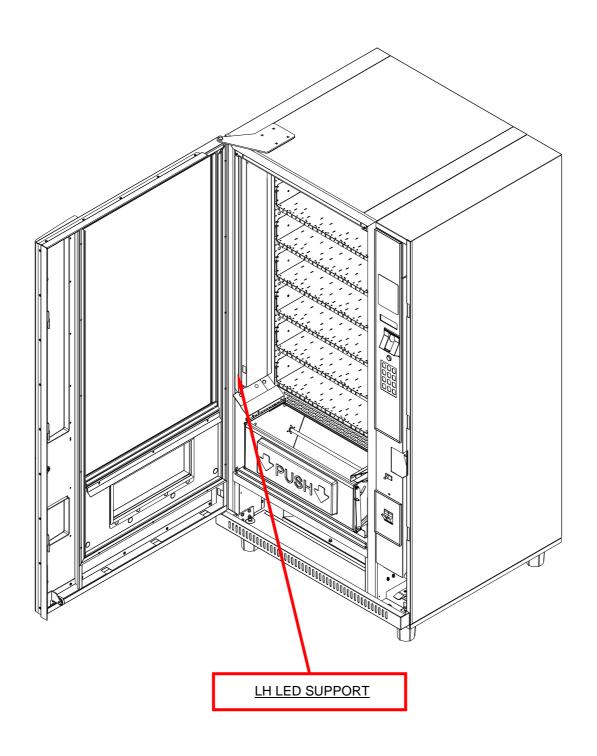


FIG 6.2 – LED POSITION

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6.4 Cleaning the vending machine

The vending machine should be cleaned in order to keep the machine in good working order. In general, we advise that you:

- Check the vending machine and the surrounding area, check for rust on the outer cabinet and obstructions in the air vents
- Open the vending machine door and check for accumulation of water, signs of rust and humidity around the corners



CAUTION: NEVER USE PRESSURED WATER CLEANER OR WATER JETS



6.5 Warnings

Before carrying out any cleaning operation on the vending machine, pay careful attention to the following directions:

- Cut off the power supply to the machine
- Do not use blades or other sharp tools to scrape parts or components in the vending machine
- Do not clean the vending machine in direct sunlight or in high temperatures
- · Cut off the power supply before cleaning electrical parts and/or parts protected by covers
- Do not use cleaning products other than those recommended
- All types of cleaning that require the use of liquids should only be carried out after disconnecting the machine from the mains power supply.

6.6 General cleaning operations

In order that the machine is in the best working condition it is important it is clean and well kept. Please follow the instruction below:

Cleaning painted areas and removing small scratches	Clean the vending machine with soap and water. Any good car wax can be applied to the exterior surfaces of the vending machine. Small signs of corrosion can be removed using fine sand paper and covering over the surfaces with a nitrocellulose lacquer. Paint splashes and grease or glue marks can be removed using solvent.	
Cleaning the neon advertising board	The neon-advertising panel should be cleaned with care. It is advisable to follow these directions: Wash with neutral soaps or detergents in warm water Use soft cloths or sponges Do not rub harshly Rinse with warm water Dry with cotton rags or synthetic skin cloths CAUTION: almost all organic solvents, fuel oils, kerosene or alcohol will corrode the polycarbonate. If used, the panel will be permanently damaged.	
Cooling area	The condenser and evaporator should be kept clean and in working order. You must check that all the openings and pipes are clean and there is nothing obstructing the passage of air.	
Product delivery chute	Check that the product delivery chute is clean and without any deposits.	
Cleaning the drainage tube	Check that there are no obstructions in the drainage tube.	



Crown box	Periodically empty the crown box (when used)		
General precautions	 Cleaning products that are abrasive or harsh from a chemical point of view Strong based (alkaline) cleaning products or strong acids Benzene Leaded petrol Acetone Never clean with blades or other sharp objects Never clean in high temperatures Never clean the machine when the surfaces are boiling hot from the sun Never clean using water jets Pay attention when cleaning parts that may be powered: disconnect the power supply first Never use water or other liquid detergents If using liquid detergents, disconnect the power supply from the machine 		

6.7 Recommended cleaning products

We recommend cleaning the machine using only the following types of products and materials:

- Neutral detergent
- Compressed air (2 bar max.)



 $\frac{\text{CAUTION}}{\text{CAUTION}}: \text{ in order to avoid any oxidization, corrosion, brattling, peeling of paint and other damages to the machine <math>\frac{\text{NEVER USE}}{\text{USE}}$ under any circumstance the following products:

- Abrasive detergents
- Very alkaline or acidic detergents
- Benzene
- Petrol
- Acetone

6.8 Cleaning safety devices

For each cleaning operation, it is advisable to wear protective gloves and/or clothing.







<u>CAUTION</u>: Follow all cleaning product instructions and read the relevant COSHH data.

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7 INFORMATION - DANGER SIGNS

A series of warning messages are written inside all SandenVendo Europe vending machines, this is to make the user is aware of the dangers that exist whilst working on the machine.

See following examples:

1)	CAUTION: the vending machine must be fitted with a grounding system.	WARNING This vendor must be properly grounded ACHTUNG Dieses Gerdit mule ordungsgemäß geerdet werden ATTENTION Le distributeur doit etre connectie o lo terre ATENGION Lo maguing debe ester correctomente connectide o in inferromente on inferromente of the inferromented on inferr
2)	Type of gas in the cooling system.	CFC FREE R134A
3)	Fuse type and state indicator	F10A/250V
4)	DANGER: Mains voltage	4
5)	Ground connection indicator	
6)	Alternate current indicator	
7)	Fuse symbol	
8)	Lamp indicator	
9)	Equipment only suitable for internal use indicator	
10)	ON	<u> </u>
11)	OFF	0

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12) Vending machine identification and main technical data Manufacture date: Month / Year	COSTRUITO DALLA Vendo Sanden Europe S.p.A. CONIOLO (ALESSANDRIA)—ITALY MOD. SERIAL N ALIMENTATION NOMINAL POWER X MAX
13) CAUTION: Hazardous Area pay extreme care whilst operating the vend mechanisms	8
14) CAUTION DANGER AND PROHIBITION: danger of electric shocks and mechanical risks	PERIODIO II SUCCE ELETTRICO RISCHIO MECCANICO OPTIVO RISCHIO MECCANICO DANGER DE LECTRIC SHOCK DANGER DI MECCANICO SELECTRIC SHOCK ATTENTIONA AUX RISCUES NEGANICO PELIGRO DE CANACIONA DE CONTROL ON CONTROL ON CONTROL DE CONTROL
15) Final inspection certificate.	WHEN ORDERING REPLACEMENT PARTS GIVE THE FOLLOWING INFORMATION MODEL SERIAL NO. FINAL INSPECTION CHECK INSULATION TESTED HIPDT. TESTED COOLING UNIT TESTED WAIN BOARD SET-UP AND TESTED VEND MECHANISM TESTED LIGHTS WORKING SAFETY CUT-OUT SWITCH TESTED MACHINE CLEAN FINAL ACCEPTANCE

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8 TROUBLESHOOTING

The following table lists the problems that may occur on our vending machines. We have listed the possible causes together with the recommended solutions to eliminate the problems.



CAUTION: IN CASE OF FAILURE AND/OR POOR OPERATION ONLY CONTACT THE TECHNICAL SUPPORT PERSONNEL AT OUR SERVICE CENTRE



MAY WE REMIND YOU THAT OUR AFTER SALES SERVICE CENTRE IS AVAILABLE FOR ANY TECHNICAL INFORMATION YOU MAY NEED.

PROBLEM	POSSIBLE CAUSES	RECOMMENDED SOLUTIONS
	No Power to the Vending machine	Check the electrical plug.
	No Power to the Coin Mechanism.	Check that the connection wiring is not faulty and that the fuse has not blown.
All coins returned.	The coin mechanism is out of use or the coin return lever does not close.	Check the coin mechanism or replace the levers.
	Dirty coin paths.	Clean the coin mechanism validate with an approved detergent. Dry completely.
	Machine has sold out.	All the columns are empty or the full columns have signaled a product blockage to the control board. Check that the full columns work properly with the manual test after which errors are reset (ref. Programming Manual).
Coins accepted no product delivered.	Does not accept high value coins Correct Change Light on	Change tubes low. Replenish coins in change tubes
		Set the prices (ref. Programming Manual).
	Communication error coin mechanism – board.	Check the connection wire between the coin mechanism and the control board. If necessary, try replacing the coin mechanism or control board.
	The motors are jammed.	Make sure the motor is powered by 24V when the selection is made (always cancel the errors on the board).
The delivery motor runs until two or three products are sold, after which the column signals sold-out.	The motor has a dirty micro switch.	Clean or replace it.
	The door switch does not activate when the door is closed.	Adjust the door square and try a sale with the door closed.
The display shows the sales counter.	The "door closed" sensor is not installed correctly.	Adjust the position of the "door closed" sensor
The column signals sold-out even when it is full.	The motor has not completed the vend.	Check that the column arrangement is correct. Check motor operation in the test mode.

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PROBLEM	POSSIBLE CAUSES	RECOMMENDED SOLUTIONS
The cooling system	No power to the vending machine.	Check the power source. Check the power cable connections and fuses.
does not work.	Communication failure between the power board and the vending machine.	Check the communication cable is connected and not damaged.
The compressor does not work, the	The overload protection and relay do not work.	Check the overload protection or the compressor relay.
condenser fan works, the compressor is cold.	The relay board is faulty.	Check that the compressor windings have the right electrical resistance. Check that the guide relay has control wiring.
	The condenser fan does not work.	Check the circuit. Replace the motor. Check if the fan is blocked. Check the guide relay board.
	The condenser is dirty.	Check if the condenser fins are dirty or obstructed. Clean using a small hard bristle hand brush.
The compressor works, but the temperature is not ideal.	The evaporator fan does not work.	Check the circuit. Replace the motor and check that the fan is not blocked. Check the guide relay board.
	No gas in system.	Check for any leaks and only reload with the quantity and type of gas recommended by the manufacturer.
	The temperature setting is not correct.	Set the desired temperature (ref. Programming Manual).
	EMS programmed badly.	Check if the energy saving program is correct and change if necessary (ref. Programming Manual).
	Faulty relay board.	Check the relay board and wiring.
The compressor works continuously.	Incorrect temperature setting.	Check the temperature setting.
	Gas leak.	Reload the cooling system after repairing the leak.
	Evaporator fan does not work.	Check the evaporator fan (see previous instructions).
Evaporator covered in ice.	The cooling compartment is badly sealed.	Change the sealing and/or adjust the internal door closure. Check that the product door is not blocked.



ONLY TECHNICIANS FROM SANDENVENDO EUROPE OR AUTHORISED PERSONNEL MAY CARRY OUT OPERATIONS THAT REQUIRE THE MACHINE'S LOWER PROTECTION TO BE OPENED, BECAUSE OF POSSIBLE RISK OF ELECTRIC SHOCKS AND MOVING MECHANICAL PARTS.

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TECHNICIANS ALLOWED TO OPERATE ON THIS VENDING MACHINE

The Operator/Filler is only allowed to load the vending machine with the products to be sold

- This operator can only fill the vending machine by the products to be sold.
- When filling the machine, this operator is not allowed to remove the safe-protection below as it is indicated on the related safety icon-label on the protection.

Maintenance technician (skilled technician)

 In order to perform the operations required to dismantle the safety-protection below, it is necessary to contact SandenVendo technicians or authorized (by SandenVendo) skilled and trained technicians due to the potential electrical and mechanical hazards.

9 STORAGE AND DISPOSAL

9.1 Storage

Should the vending machine not be used immediately or is stowed for long periods, check that it is correctly packed and positioned vertically.

It should be stored in a closed, but well ventilated room and which does not have particular characteristics hazardous to the machine's components, in particular the electronic ones.

Protect unpainted parts against corrosion with greases or special sprays, if necessary stow them with dehydrating salts.

After long periods of inactivity, the machine requires controls and special checks that cannot be described in this context, please request instructions from the manufacturer.

9.2 Disposal

Information about protecting the environment



Dispose of the packing in conformity with the recycling procedures.

In this way, you contribute towards reducing the need for virgin wood, using material that would otherwise accumulate at landfills.



Recycling the vending machine. Do not dispose the vending machine with other domestic waste. This vending machine contains electrical and electronic material, which, as indicated by Directive ROHS 2002/95/CE, and Directive WEEE 2002/96/CE, if treated correctly, can be salvaged and recycled at the end of its working life. Recycling this product contributes towards reducing the need for new materials and reducing the accumulation of waste.



<u>CAUTION:</u> THE MANUFACTURER IS NOT RESPONSIBLE FOR DAMAGES TO THE ENVIRONMENT CAUSED BY ILLEGAL WASTE.



To obtain updated information on treatment and recycling WEEE centers, please visit our website:

www.sanden-vendo.com

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9.3 Person in charge of disposal

Directive **WEEE** 2002/96/CE enforces the obligation **NOT** to dispose **WEEE** (Waste Electrical and Electronic Equipment) as household waste and to select this waste for separate collection.



By law, the person in charge of disposal must, upon receiving an appliance showing this symbol before disposing of it select the **WEEE** waste and make it available for collection.

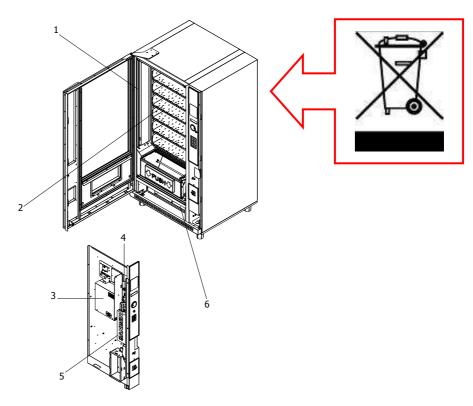


FIG. 9.1 - VENDING MACHINE MOD. G SNACK MASTER

- 1 Led tube
- 2 Vend motors
- 3 Transformer box
- 4 Coin return motor
- 5 Programming board
- 6 Refrigeration Unit

9.4 Sanctions

The sanctions in case of the illegal DISPOSAL of WEEE waste are indicated in the national decrees related to the Directive ROHS 2002/95/CE, Directive WEEE 2002/96/CE.

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10 GUIDE FOR THE CORRECT USAGE OF THE VENDING MACHINE FOR THE SALE OF PERISHABLE PRODUCTS

The vending machine has been designed for the sale of "Snack" and fresh perishable products, hereafter called "Food", and therefore also for the maintenance of correct temperature, as foreseen by the specific regulation.

The electronic control unit, that controls the cooling system and the internal temperature of the vending machine, is set at a standard set point of 1°C, to guarantee the maintenance of the food product at $0\div4$ °C.

The reason for setting the temperature on the electronic control unit at 1° C is to obtain a internal temperature between 0° C and 4° C, the set-point is the temperature that the refrigerating cell must reach in order to permit the compressor to stop. The restarting of the compressor occurs when the internal temperature exceeds 1.5° C of the set-point temperature and in this case at 2.6° C.

This type of temperature setting guarantees a minimum and maximum temperature, between 0° C and 4° C, on every part of each shelf, with an average product temperature of 2° C.

If a different temperature is required inside the refrigerated cell, it is sufficient to change the set-point on the electronic control unit, always keeping present the small variation of temperature caused by the starting and stop cycles.

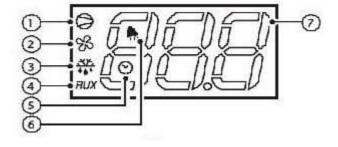
Example:

If an average product temperature of $8\mathfrak{C}$ is needed, program the "set-point" at $7\mathfrak{C}$

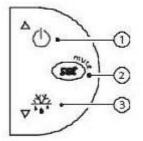
Temperature adjustment

Display

- 1. Compressor led
- 2. Fan led
- 3. Defrost led
- 4. Auxiliary exit
- 5. Watch
- 6. Alarm
- 7. Numbers



Key board



- 1. Key 1 UP, in normal function if pushed for more than 1 second, it visualizes the temperature of probe 2 (evaporator). If pushed during the visualization of the set point it increases the set value.
- 2. Key 2 pushed more that 1 second allows the visualization and setting of the set point.
- 3. Key 3 DOWN, pushed for more than 3 seconds starts or stops the defrost, and if it is pushed during the visualization of the set point it decreases the set value.

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Instructions for the installer, maintenance technician and final user



To check and modify the set point:

- push for more than 1 second SET, to visualize the temperature of the set point;
- increase or decrease the value with UP or DOWN;
- push SET to confirm the new value.

Description of the main signals and alarms

LED flashing: inserting a function there is a delay in timing

ES. The compressor has a timing delay when starting, therefore the LED of the compressor on the display starts to flash.

E0 still or flashing means an adjusting probe error:

- probe not working, the probe signal is interrupted or in short circuit:
- probe is not compatible with the instrument;

The E0 alarm signal is stable if it is the only alarm present (the temperature value is no longer shown), it flashes if there are other alarms or if the second probe is shown.

E1 flashes evaporator probe error:

- probe not working, the probe signal is interrupted or in short circuit;
- probe is not compatible with the instrument;

EE visualized during functioning or activation

Error in reading of the machine parameters. See memorised data errors.

EF visualized during functioning or activation

Error in reading of the working parameters. See memorised data errors.

Ed flashing

The last defrosting finishes when exceeding the maximum time.

The indication disappears if the next defrost is finished correctly.

dF flashing

defrosting in course:

• it is not an alarm signal but an indication that the instrument is doing a defrosting.

Display flashing

The control unit display and all the leds are flashing:

- indicates that the door is open, or that the door switch is not working correctly:
- it is activated when the door remains open for more than one hours

Function

When switching on the control unit for the first times there will be a delay of three minutes in the compressor and evaporator fan starting .

During normal working, the compressor will stop only after reaching the set point temperature and the evaporator fans will work always.

When opening the door (if there is a door switch) both the compressor (if working) and fans will stop. When closing the door, the fans will start immediately, while the compressor will have a delay of three minutes from the last switching off, even if the door is closed before.

The cooling system is controlled by various parameters inserted in the software of the electronic control unit and cannot be modified by the users. This is to avoid any possible and unintentional modifications to the parameters, that may cause some malfunctions to the cooling system. In any case, for a special request, it is always possible to contact the technical assistance who may support you for various problems.



CONFIGURATION OF THE VENDING MACHINE FOR 2 TEMPERATURES

The vending machine can be configured for 2 different temperatures inside the refrigerated cell, one for the sale of the food products (lower area) and one for the snack products (upper area).

The division of the two areas of temperature is done using two sheet deflectors that inserted inside the air channel delimit the height of the area to be cooled down, maintaining the desired temperature set on the electronic control unit.

The air channels situated inside the cell are practically the two side panels on which the supporting and sliding guides of the cassettes are fastened. To insert the deflectors, remove the two sheet covers situated on the front part of each channel to reach the appropriate hole that permits the insertion of the deflectors inside the channels (photo 2).

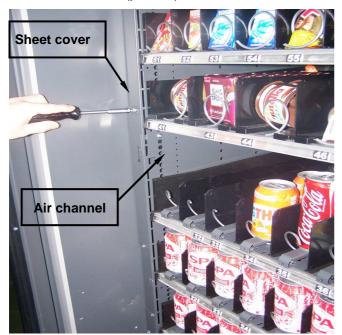




Photo 2 Photo 3

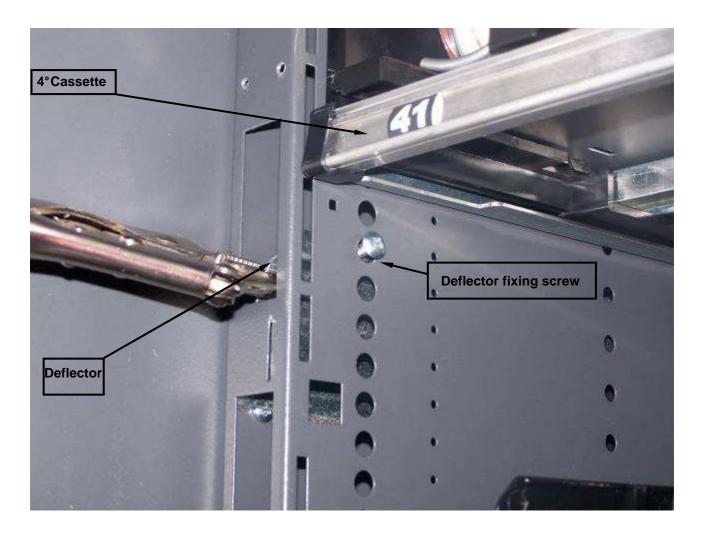
Once the cover of the air channel is removed, insert the reflectors (photo 3) inside the channel. To place it correctly, use 2 fixing holes as a reference which should be found upper side of deflector. A larger hole will be found at rear end. With a "self-locking" type pliers, keep the deflector in horizontal position and insert it completely inside the air channel at the desired height. In this way, the chilled air from the cooling system that entered in the air channel is not able to pass through the deflectors, thus, define the cold area with controlled temperature (food area), which is the area under the deflectors, and upper area will have higher temperature (layered) for the sale of snack products.

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Example:

To have 2 lower cassettes for sale of fresh perishable products, place the 2 deflectors in the air channel, just below the cassette guide of 3^{rd} cassette. To have 3 lower cassettes as "food" area, the deflectors should be placed just below the cassette guide of 4^{th} cassette (see photo 4)





WARNING

> The maintenance and the sale of the fresh perishable products should be done in accordance with the law regulations in force, which obliges to respect the cold chain throughout the transportation, till the product is supplied to the final client. Therefore, all the products loaded inside the vending machine in "food" area should already have suitable preservation temperature. Also in case of selling the non-perishable product in the "food" area (such as bottles and cans) along with the perishable products, all products should have the preservation temperature. This is to avoid the vending machine to go out of order, caused by an increase of mass temperature, as a consequence of loading the warmer products which increase the temperature of other products.

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<u>Illustrative table of the vending machine internal temperature with sub-division of 2 areas; 3 "Food" and 3 "snack" cassettes</u>

Set temperature 1℃

Ambient temperature	3 Food cassettes temperature	4 th Snack cassettes temperature	5 th Snack cassettes temperature	6 th Snack cassettes temperature
20℃	0÷4℃	3.3℃	3.6℃	4.7℃
25℃	0÷4℃	4℃	4.3℃	5.7℃
32℃	0÷4℃	5.3℃	5.8℃	28

➤ N.B.: the current Vending machine has been designed to work with the ambient temperature between 18 and 32°C. Although the performance remain unchanged for a higher temperature (see the above table), we do not guarantee a perfect function for an extended period, in case the ambient temperature is superior to the designed temperature.

Recommendation for correct product loading

When the Vending machine is set with 2 different temperatures; "food" and "snack", especially in the hot period (high ambient temperature), we recommend to proceed the product loading in the following order; "snack" products first and then all the "food" products.

Doing this way, the perishable products, which are more sensitive to heat, will remain intact till the last instant in the refrigerated container which is used for the transportation. The products will be loaded into the vending machine at the optimal temperature, without being affected by the sudden change in temperature. Loading operation should always be done as quickly as possible, in order not to alter the quality and freshness of the products and roughly in the time range of 10 minutes.

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11 ELEVATOR on Mod. G Snack Master (optional)

Elevator

The elevator is one of the options on the G Snack Master model.

The elevator collects the product from the shelf and takes it to the delivery door on a tray, this avoids product being damaged when falling.



The assembling of the elevator on the vending machine is very easy.

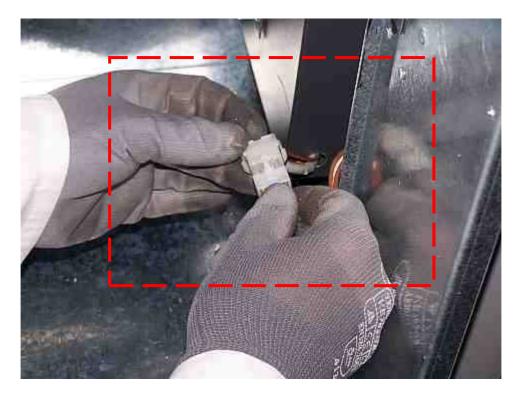
After removing the product delivery assembly, place the lower part of the elevator on the bottom of the machine cell and connect the supply cable connector. (See below photo)





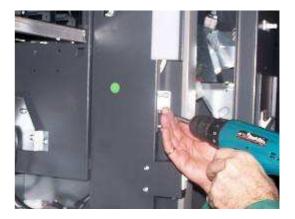
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The definite fastening of the elevator to the vending machine is done with three fastening brackets; two are placed in front of the sides of the elevator and one in placed in front of the upper spacer.



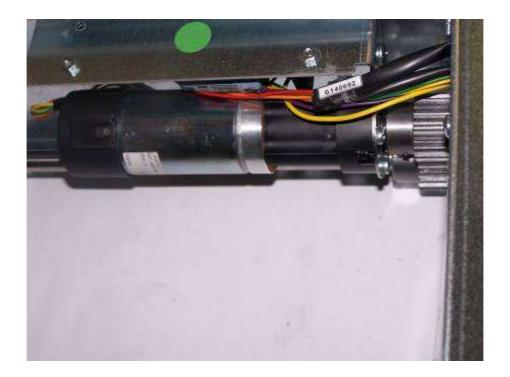




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The elevator tray moves by means of a 24VCC Crouzet 808092 motor under the upper spacer.



Suggestions for a correct working and maintenance of the elevator:

- 1) Check if the connection of the power supply is correct.
- 2) Check that the transmission belts are pulled and not loose when working, if they are loose tighten the belt using the two stretchers on the left and right side of the elevator.

Moving plate to adjust Elevator drive belt.



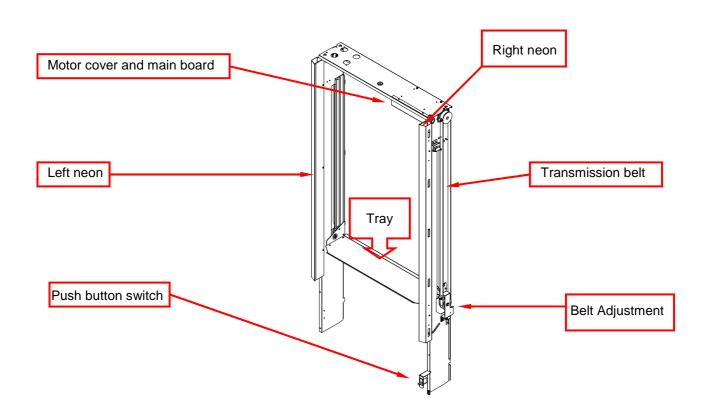
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- 3) If there are signs of wear and tear on the belts, replace them immediately.
- 4) Check the correct functioning of cycle ending placed of the right side of the elevator.







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Instructions for the installer, maintenance technician and final user



The elevator has a rest position (called home position) which is at the top of its course.

In this position the shelf of the elevator doesn't allow the extraction of the upper cassette for the loading operation.

For safety purpose the elevator is inhibited through a push button switch that operates automatically when the door is opened.

This switch is situated on the right shoulder of the elevator in the lower part.

To load the upper cassette it is sufficient to lower the shelf manually until the upper cassette can be extracted.

At the end of the loading operations when the door is closed the switch will permit the correct supply to the motor and the elevator will automatically go to home position.

The mentioned switch must never be activated to while filling.

It can only be activated for maintenance and only by qualified personnel.

During the loading operations, or spiral or motor replacements on the cassette it is possible to use the elevator manually; the shelf position can very according to the different needs.

Place the palms of each hand on the extremities of the elevator shelf and push or lift it delicately, until reaching the position to extract the drawer for loading.

ELEVATOR RESTRICTS REMOVAL OF THE CASSETTE









ENSURE CASSETTE IS PUSHED FULLY BACK.



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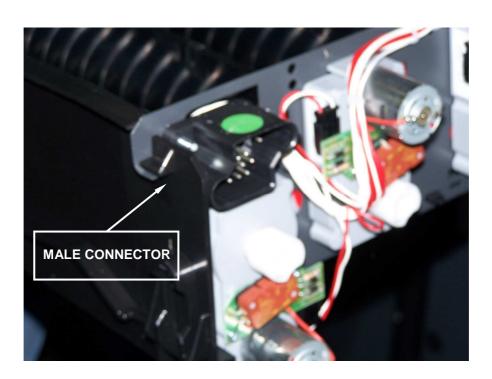




ATTENTION

During the insertion of the cassette inside the cell be careful of the connector plug.





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SUGGESTIONS AND LIMITS

Some products, mainly bottles, could lean against the edge of the cassette



In this case, it is sufficient to programme the stopping of the elevator at a lower level.

For example, if the elevator is programmed at position 39 and the product is leaning, the elevator could be programmed at position 40, and then 41, until a correct position is found.

Other products, mainly bottles, with length similar to the distance between the window and the cassette (around 200mm) could remain blocked in such space. The best solution, in addition to the one mentioned above, is to avoid selling the product with the elevator.

The space between the elevator and the cassette is very limited. This permits to sell even thin products with the elevator. Obviously there are products that could drop in the space between the elevator and the cassette.

For the same reason the products in the spirals shouldn't stick out of the cassette, otherwise the elevator when passing could hook them up and stop.

The elevator has a sophisticated control of the current absorption and therefore damages are not produced, but the vending machine could go out of order.

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Dichiarazione di Conformità Declaration of Conformity



SandenVendo Europe S.p.A.

Regione Cavallino,2 15030 CONIOLO (AL) ITALY

dichiara sotto la propria responsabilità che la seguente macchina: declares under its responsibility that the following vending machine:

Distributore automatico Modello	SVE GS-SL
Vending machine Model	SVE GS-SL

E' conforme alle seguenti Direttive: Is in conformity with the following Directives:

- Direttiva 2006/42/CE (Direttiva Macchine) Directive 2006/42/EC (Machinery)
- Direttiva 2006/95/CE (Bassa Tensione) Directive 2006/95/EC (Electrical Equipment)
- Direttiva 2004/108/CE (Direttiva Compatibilità Elettromagnetica) Directive 2004/108/EC (Electromagnetic Compatibility)

E' conforme alle disposizioni delle seguenti norme: Is in conformity with the following standards and normative documents:

- UNI EN 12100 Sicurezza del macchinario Principi generali di progettazione Valutazione del rischio e riduzione del rischio
- UNI EN 12100 Safety of machinery General principles for design Risk assessment and risk reduction
- UNI EN 60204 (Equipaggiamento elettrico delle macchine) EN 60204 (Electrical Equipment of Machines)

Il fabbricante vieta un utilizzo della macchina o di una sua parte in maniera non conforme a quanto indicato sul Manuale d'Uso e Manutenzione fornito a corredo.

The manufacturer forbids the use of the machine/equipment described in this declaration in any different way from the one indicated into the Use and maintenance Manual attached to the machine.

La persona autorizzata a costituire il fascicolo tecnico è il Sig. Murota The person empowered to draw up the Technical Construction File is Mr. Murota

SandenVendo Europe S.p.A.

CEO

Coniolo, 04/04/11

(Luogo e data di emissione) (Place and Date of release)

Hiroyuki Murota