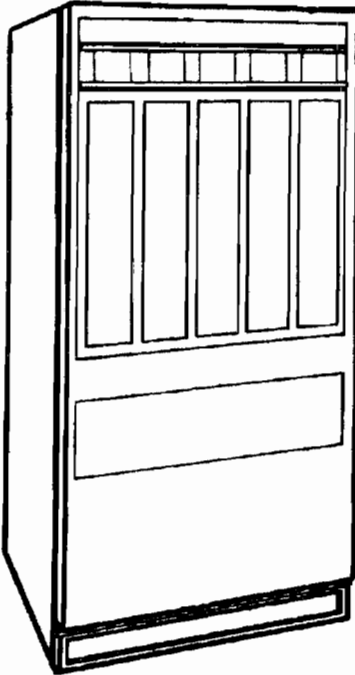


MODEL

F7-175

OPERATING AND SERVICE

Manual



**7 COLUMN FLOOR MODEL
REFRIGERATED
JUICE & SODA VENDOR**

SPECIFICATIONS

- Model:** Model number F7-175.
- Type:** Refrigerated juice & soda vendor.
- Size:** 55" high X 28" wide X 26½" deep.
- Shipping Weight:** 244 lbs.
- Capacity:** 175 12 oz. cans.
100 12 oz. cans, 75 10 oz. bottles
- Selections:** 7 different items priced separately.
- Decor:** Polycarbonate graphics.
- Options:** Vend prices adjustable by the operator.
- Operation:** Non-electrical vending, electrical refrigerator.

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DELIVERY

Your Refrigerated Juice & Soda Vendor. . .

is assembled and packed efficiently to reduce the amount of preparation time before use.

THOROUGHLY INSPECT THE EXTERIOR OF CARTON FOR DAMAGE WHICH MAY HAVE OCCURRED DURING SHIPMENT. See the next page for instructions on shipping damage.

To unpack:

- Carefully cut the steel band at the bottom of the box.
- Lift the box straight up over the top of the machine.
- Remove foam packing and large plastic bag.
- After completion of the uncrating operation it is very important that the machine be visually inspected to determine if transportation damage has occurred. Generally, if the machine has been damaged while in transit the outside carton will show signs of abuse. This, however is not always true. Especially with corrugated cartons where the machine is completely hidden from outside view, it is very possible for a blunt instrument to strike the carton without rupturing the corrugated material but still cause damage to the machine itself.
- Next remove wooden shipping supports by leaning the machine back and unscrewing the metal screws (one at each corner) all the way out so the wood can be removed.
- Discard the metal screws and the wooden slats. On either side of the refrigerator, at the midpoint of each side, is a hole containing two plastic leveling legs (4 total). The wooden slats were holding them in place. Remove them and screw them into the holes at the 4 corners of the refrigerator.

Important note: After tipping the refrigerator onto its back for any reason **DO NOT** plug it in for at least 24 hours. This allows time for fluids to drain back into their proper positions

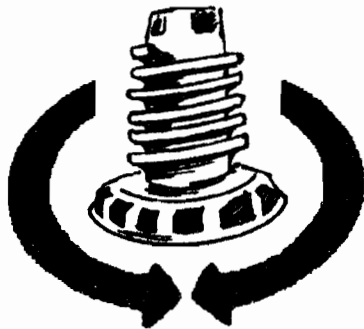
SHIPPING DAMAGE

1. **EXAMINE** the carton closely for signs of damage including dropping, squeezing and punctures.
2. **If the carton is damaged OPEN BEFORE SIGNING** the delivery receipt and inspect contents. This is your legal right.
3. **YOU MUST** describe damage **IN WRITING** on the delivery receipt. **DO NOT** leave this important function up to the driver.
4. **If damage is extensive REFUSE THE DELIVERY** and call the company you purchased the equipment from. Provide name of freight carrier, freight invoice number and carrier's local telephone number.
5. **SAVE THE PACKAGING** if you find any damage. This is very important if concealed damage is found after the driver leaves. Without cartons concealed damage claims will be denied.
6. **REPORT** any concealed damage within **24 HOURS** of delivery via telephone. Have your delivery receipt available to provide necessary information.
7. **If damaged DO NOT MOVE** from delivery address prior to inspection by the freight carrier.

LEVELING AND INSTALLATION

Your vendor should be installed on a surface that is level. To stabilize your vendor, adjust the leveling legs. The vendor should sit solidly without rocking. Adjust the plastic leg leveling screws (see "Delivery" on page 1 for instructions on installing them) so that the vendor tilts back about half a bubble off of level--3/8 of an inch. This will improve door closing and sealing.

Turn Left
to Raise
Vendor



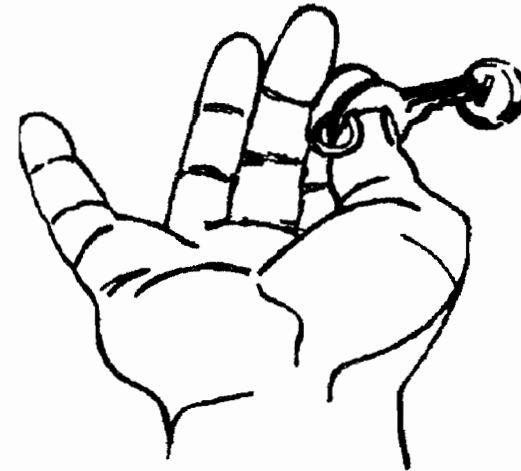
Turn Right
to Lower
Vendor

**ALLOW SPACE AROUND
THE REFRIGERATOR
FOR GOOD
AIR CIRCULATION**

Allow space around the unit for good air circulation. Leave a 4 inch space on top, back and sides of the unit to allow the compressor to maintain proper temperatures. Allow room for easy opening of the doors.

OPENING YOUR VENDOR

Each machine is equipped with security locks, a lock for the top and bottom sections, usually keyed alike. Insert key and turn to the right (clockwise) to unlock. The key can only be removed when in the locked position (key turned completely to the left, counter-clockwise).



When opening the product doors be careful not to scrape the decals on the top of the coin mechanisms.

Turn key, making sure locks are properly locked, and remove the key.

VENDOR CLEANING

Clean the inside and the outside of the cabinet with warm water and a mild soap. Do not use abrasive cleansers, which may scratch, or harsh chemical cleaners. Dry thoroughly.

Clean the door gasket with mild soap. Rinse with clear water and wipe dry.

Do not "wash" coin mechanisms.

If any bottles or cans leak, clean up the spill right away. Take out any soiled carpet beneath the vendor and clean. Remove coin mechanisms and check the auger and coin mechanisms to make sure they are clean. If any liquid has spilled on them, they must be cleaned immediately.

Remove any dust or dirt from the front of the kick plate by using a vacuum cleaner or dusting tool. If the kick plate is very dirty, remove by pulling straight off and vacuum or clean with a soapy cloth. Rinse well and wipe dry.

VENDOR LUBRICATION

If you have trouble vending products even when correctly loaded, it is possible the vendor may need to be lubricated.

USE ONLY 3M Dry Silicone Lubricant, Part #62-4678-4930-3. This spray lubricant conforms to FDA regulations for use in food areas. Do not use oil or any other type of lubricant.

Without any products in the vendor lightly spray the interior surfaces.



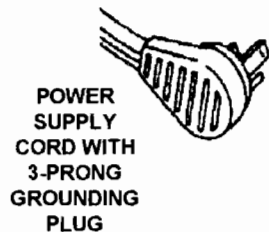
SAFETY

For your safety and protection, the unit is equipped with a special three-prong type grounding plug on the electrical cord. It must be plugged into its own properly grounded three prong outlet. Do not plug the unit into an outlet controlled by a wall switch or pull cord which might be turned off accidentally.

If you must use an extension cord be sure it is a UL listed, 3 wire cord with a grounding plug that has an electrical rating of at least 15 amps and 120 volts.

If the electrical outlet you intend to use will not accept the three-prong plug, or if you are not sure the outlet is grounded, you should have a properly grounded three-prong outlet installed according to the National Electric Code by a qualified electrician. **DO NOT UNDER ANY CIRCUMSTANCES CUT OR REMOVE THE ROUND GROUNDING PRONG FROM THE PLUG.**

Never unplug your unit by pulling on the cord. Always grip the plug firmly and pull straight out from the receptacle.

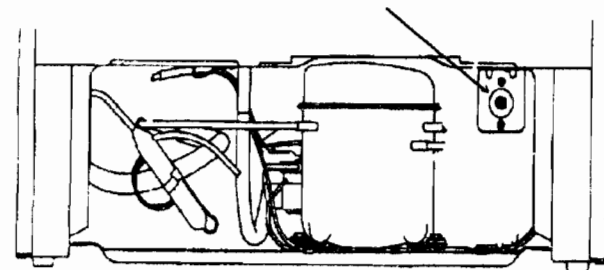


GROUNDING
TYPE WALL
RECEPTACLE

THERMOSTAT

This vendor is equipped with a thermostat preset at the factory for automatic temperature control. The thermostat offers a temperature range from 36-39 degrees Fahrenheit.

Temperature Control



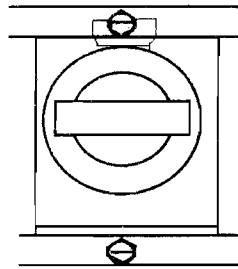
If you need to adjust the temperature, the thermostat can be found on the lower right hand corner of the back of the vendor. The screw adjustment (center shaft with screw driver slot) is for temperature adjustment.

Before adjusting the screw, be sure to mark where the original setting was. Then turn the screw clockwise to make the vendor colder or counter-clockwise for a warmer setting.

COIN MECHANISM REMOVAL

All coin mechanisms are interchangeable and can be price adjusted in 1 to 4 coin combinations up to \$1.00.

To remove the coin mechanism: Open the inner door. Empty the column--it is easiest to vend the bottles or cans out. Take out the coin tray. Remove the 2 slotted hex head screws, one on top and one on the bottom of the coin mechanism.



To install the mechanism, turn the auger so the front blade is to the right. The front bar of the auger should be in the horizontal position to fit into the back slot of the coin mechanism. Reinstall the 2 screws to the top and bottom of the coin mechanism.

If price changes are necessary, remove the coin mechanism from the vendor and follow the instructions in the coin mechanism manual.

***Always test vend thoroughly
after any maintenance!***

LOADING YOUR VENDOR

Each column has three openings for loading the product. When loaded, the containers (bottles or cans--do not mix product types or flavors within a column) roll down to the lowest level where they are vended.

To load, start with the right-hand column and simply roll the containers, one at a time, down the opening.

Start with the lowest level opening. Check to make sure the first juice bottle has not twisted out of position. If it has, reach in and straighten it. A ruler or yardstick may make this easier.

Because the juice columns are wider than soda or juice cans, you must take special care if you load cans into them. The first three cans are likely to twist out of position. Straighten each one as you load it. You will need to reach in to straighten them.

When that level is full, move up to the next higher opening. Don't put a container at the edge of the second level as the next one loaded (in the top, 3rd, level) will make it fall out of the vendor. Put a container in that position last.

Load the containers with the covers all facing the same direction. Each column should have only one type of product in it, don't mix flavors within a column.

When you have filled the top column you may find that it is possible to put another container in the top position, but doing so may interfere with the door.

Each column holds twenty-five bottles or cans--don't try to squeeze in more.

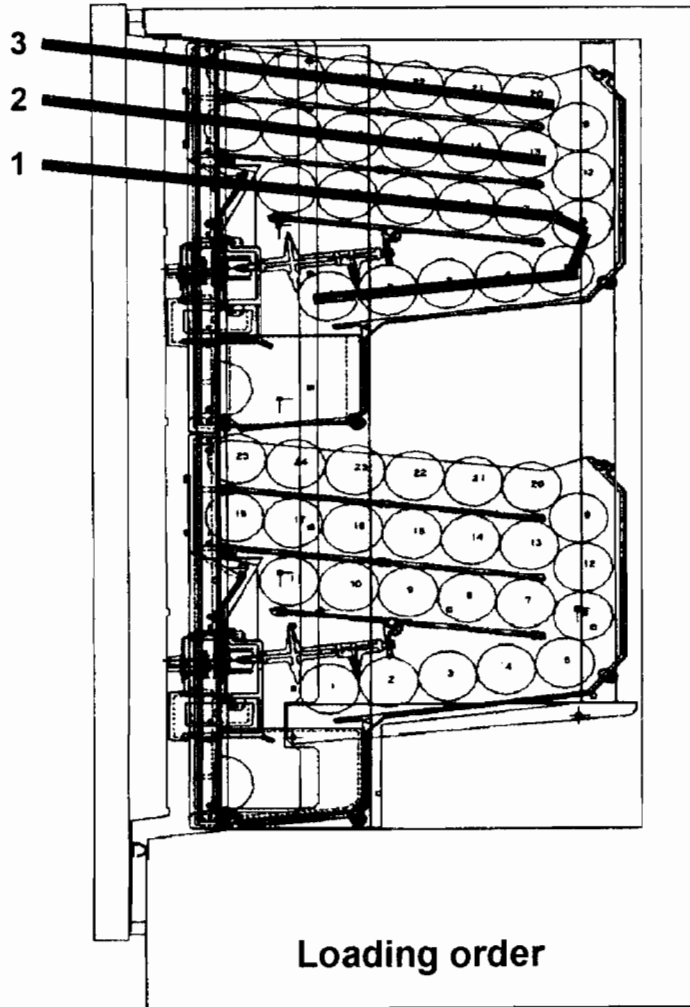
After all columns are filled, be sure to plug the vendor into a three-prong wall outlet. It will take 24 hours to cool the beverages to a proper temperature.

Note: Diet soda and mineral water freeze more easily than other sodas and juices because of the lack of sugar in them. It is important to load diet sodas and mineral water in the top level to prevent them from freezing.

Test vend all columns thoroughly !

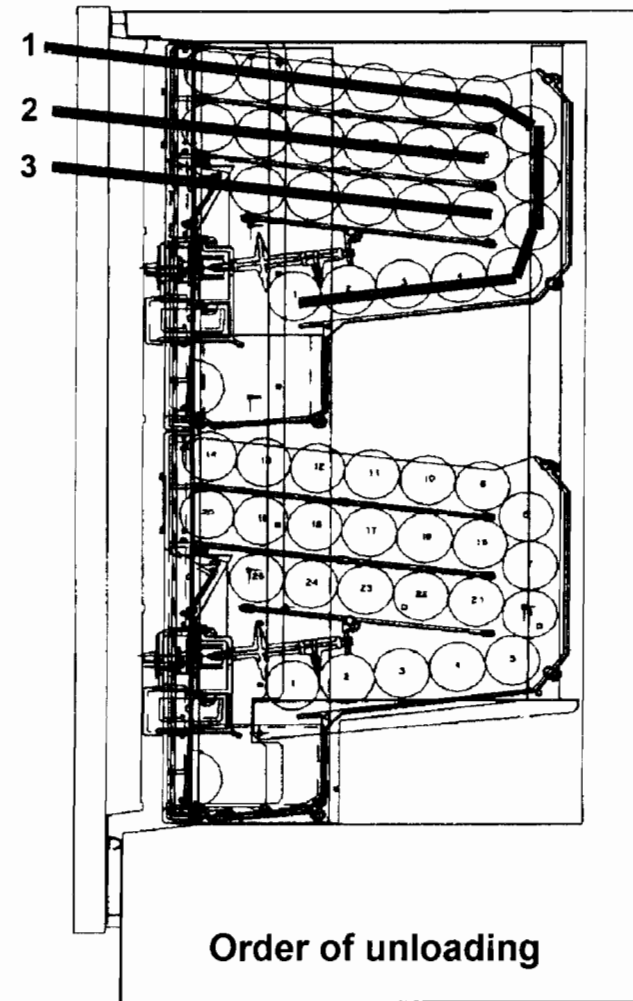
Filling Your Vendor, Continued. . .

The order of loading and unloading are different. You must keep this in mind when you add products to a partially filled column. Starting with a warm refrigerator, it can take up to twenty-four hours for warm juice bottles or soda cans to cool to the proper vending temperature.



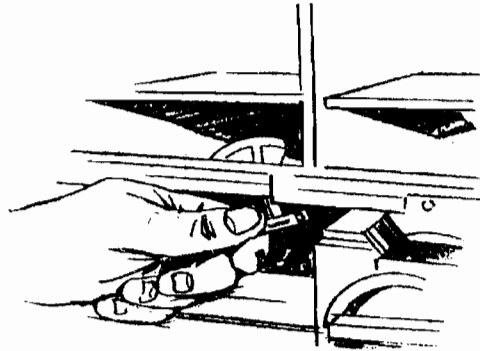
Filling Your Vendor, Continued. . .

The product is loaded from the bottom up. The bottles and cans are vended in the reverse order--from the top down.



CHANGING AUGER

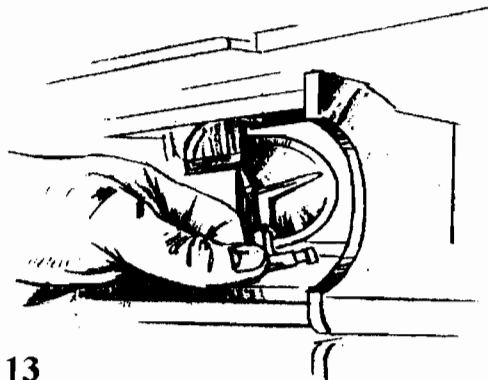
In the very unlikely event that you should need to change the auger, empty the column and remove the coin mechanism.



Turn the auger so that the front blade is to the left.

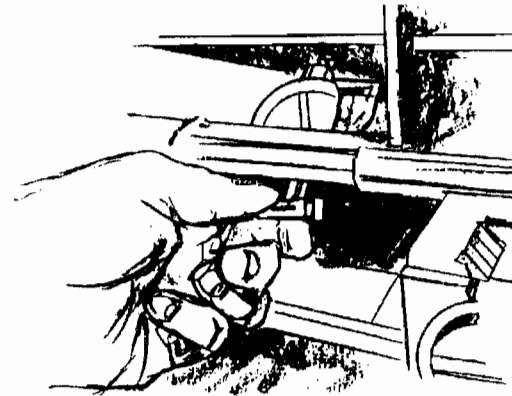
Slide the front of the auger to the right to loosen it. You may need to wiggle it to free it.

Reach up into the vend chute and feel for the back end of the auger.



Pull the auger down and out through the vend chute.

Changing Auger, continued. . .



Reverse these steps to put in the new auger.

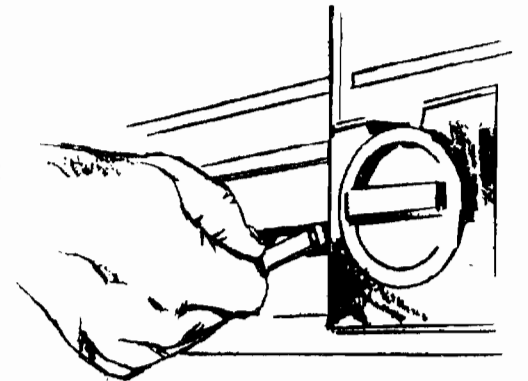
Slide it up through the vend chute.

Bring the front end through the slot at the front and position the back end by reaching up through the vend chute.

When you have the back end in position, slide the front bar to the left, moving it into place.

Turn the auger so that the front blade is to the right and put on the coin mechanism.

After loading product into the column and test vend thoroughly.



TROUBLE SHOOTING

PROBLEM	POSSIBLE CAUSE/ SOLUTION
Refrigerator will not operate	<ul style="list-style-type: none"> -Not plugged in solidly, or circuit breaker (or fuse) blown. -Power outlet in poor condition. Have an electrician install a new outlet. -Power circuit overloaded. Plug refrigerator into a different outlet on another circuit. -Compressor will not run. Call the factory for a service repair.
Cooling section too warm	<ul style="list-style-type: none"> -Wait 24 hours after initial start for proper coolness. -Poor air circulation. Move vendor to provide at least 4 inches of clearance on all sides. -Poor door seals. Adjust the leg leveler to level vendor. Tilt unit back 2°. -Thermostat setting too high. Adjust to lower setting.
Cooling section too cold	<ul style="list-style-type: none"> -Thermostat set too low. Adjust to a warmer setting.
Noisy operation	<ul style="list-style-type: none"> -Vendor not level. Adjust leg leveler to level refrigerator. -Normal sounds being amplified. Move vendor to an area with more room. -Gurgling or boiling sound. Normal condition of refrigerant boiling in evaporator.

Trouble Shooting continued. . .

PROBLEM	POSSIBLE CAUSE/ SOLUTION
Inner doors will not open	<ul style="list-style-type: none"> -Wrong key being used. Insert correct key and turn clockwise. -Door is rubbing against coin mechanisms. Lift slightly on doors when opening and closing.
Coin mechanism not working	<ul style="list-style-type: none"> -Coin mechanism assembled wrong. Refer to coin mechanism manual for proper assembly. -Incorrect coins used. Insert correct change. -Coin mechanism jammed. Remove coin mechanism and clear. Refer to coin mechanism manual if it requires disassembly.
Coins inserted properly but product not delivered when coin mechanism is operated	<ul style="list-style-type: none"> -Bottles or cans are jammed within column. -Bottle or can frozen. -Check for cause of jam: incorrect loading, damaged bottle, bent can, or hang-up caused by dirty machine. -Inner workings of delivery auger assembly is gummed up. Clean thoroughly.
Coin mechanism turns hard	<ul style="list-style-type: none"> -Coin mechanism is not properly assembled. Refer to the coin mechanism manual for repair.