Bianchi

AUTOMATIC VENDING

INSTALLATION AND MAINTENANCE MANUAL

Vega

Cod. 11086621 - ed. 01/01

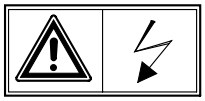
ENGLISH

SAFETY SYMBOLS

ATTENTION: *Important safety indications*

READ *the instruction manual machine carefully before using the machine*

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



ATTENTION: *machine switched on*

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

PICTOGRAMS

IMPORTANT NOTICES

USER

The user is defined as the person authorized to collect drinks from the automatic distributor.
The user is not allowed to undertake any maintenance operations either ordinary or extraordinary.
In the event of a fault the user is obliged to notify the maintenance technician or the person responsible for running the automatic distributor.

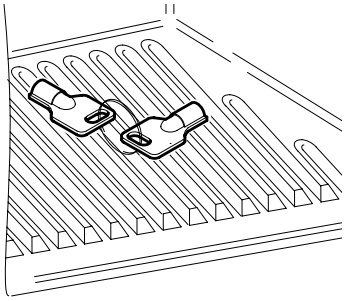
MAINTENANCE TECHNICIAN

The maintenance technician is defined as being the person responsible for filling up the containers with soluble products, sugar, coffee, stirrers and cups.
The maintenance technician is also responsible for cleaning the distributor (see operations indicated in chapter 9.0). In the event of a fault the maintenance technician must call the installation technician.

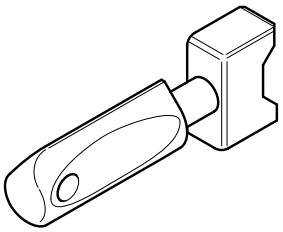
INSTALLATION TECHNICIAN

The installation technician is defined as the person responsible for the installation of the automatic distributor, the starting up operations and the function settings.
Each regulation operation is the exclusive responsibility of the installation technician who also holds the programming access password.

Keys at the disposal of the MAINTENANCE and INSTALLATION technicians



Key at the disposal of the INSTALLATION technician



This key can also be given to the maintenance technician exclusively authorized to undertake the operations as described in chapter 8.0

Tools necessary for undertaking interventions on the automatic dispenser.

SOCKET SPANNERS
n° 5,5
n° 7
n° 8
n° 10
n° 20
n° 22

SPANNERS (fork type)
n° 7
n° 8
n° 10
n° 12
n° 14

SCREWDRIVERS
Small size
Medium size
Large size

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

RATCHET SPANNER no.14

TESTER

ELECTRICIAN'S SCISSORS

PROGRAMMING KIT

INDEX

1.0 PREMISE

1.1 Important notices

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

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

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

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

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

1.2 General Instructions

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

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

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

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

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

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

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

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

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

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

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

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

☎ ++39 35 419 67 20
fax ++39 2 700 486 69

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

- *The data registered on the serial number label (Fig.1.1)*
- *The version of the programme contained in the microprocessor (adhesive label applied to the component the assembled on the Master board) (Fig.1.2).*

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

- *Incorrect installation*
- *Inappropriate electrical and/or water connection.*
- *Inadequate cleaning and maintenance*
- *Not authorized modifications*
- *Improper use of the distributor*
- *Not original spare parts*

- *Under no circumstances is Nuova Bianchi spa obliged to compensate for eventual damage resulting from the forced suspension of drink deliveries as the result of faults.*
- *Installation and maintenance operations , must be done exclusively by qualified technical personnel with prior training for carrying out these duties.*
- *For refilling use only food products that are specific for automatic vending machines.*
- *The automatic distributor is not suitable for external installation. The machine must be installed in dry places, with temperatures that never go below 1°C it must not be installed in places where cleaning is done with water hoses (ex. big kitchens.).*

  Do not use water jets to clean the machine.
- *If at the moment of the installation, if conditions differing from those indicated in the present manual, or should the same undergo changes in time, the manufacturer must be immediately contacted before use of the machine.*
- *Also check that any other eventual norms or regulations as laid down by national or local legislation are taken into account and applied.*

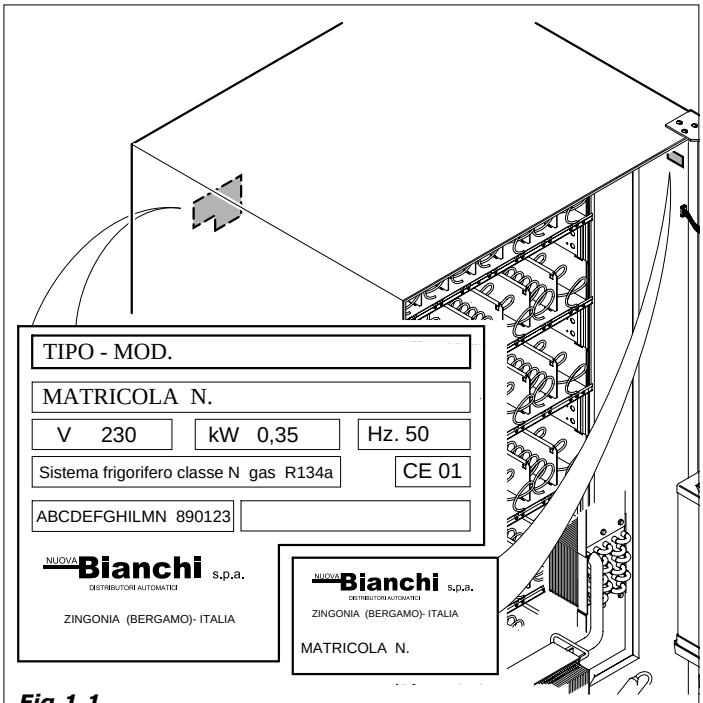


Fig.1.1

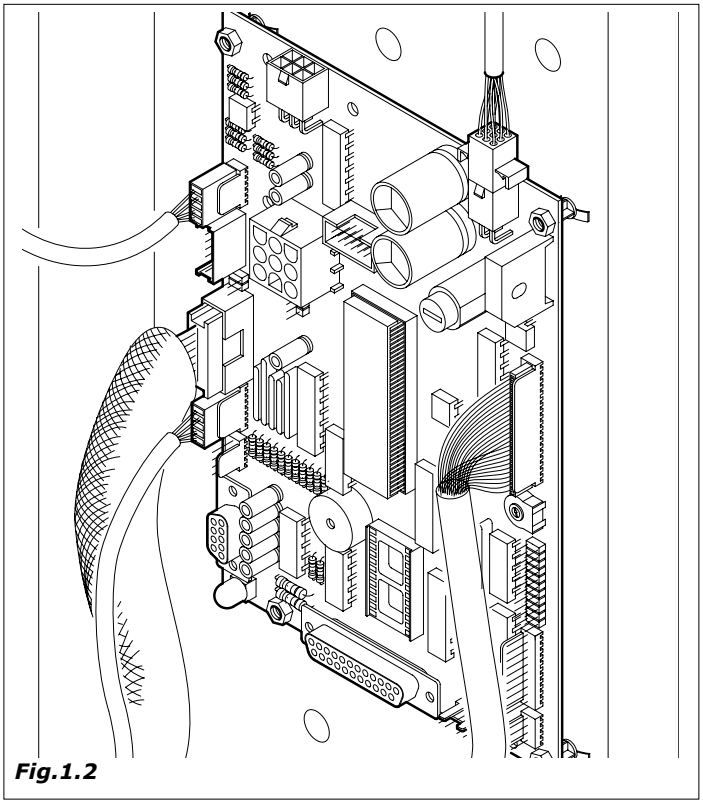


Fig.1.2

2.0 TECHNICAL CHARACTERISTICS

	VEGA 850	VEGA 700	VEGA 600
Height mm	1830	1620	1050
Width mm	850	700	630
Depth mm	750	750	790
Weight kg	280	200	150
Feed voltage	230 V		
Feed frequency	Hz. 50		
Installed power (1)	from 0,29 kW to 0,35 kW		
Electrical connection	SCHUKO plug		
COOLING UNIT			
fridge unit kW	0,2427	0,1838	0,1838
evaporator	ventilated		
cooling unit (2)	class N		
cooling gas	R 134a		
Vega 850	280 gr		
Vega 700 Lux	240 gr		
Vega 700	250 gr		
Vega 600	220 gr		
Neon light :			
Vega 600- 700 Lux - 850	18 Watt		
Vega 700	15 Watt		

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

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

SPIRAL DIMENSIONS	
spirals with different pitch are available:	
pitch 22 mm Ø 68/DX	07018811 L16
pitch 22 mm Ø 80/SX	07021011 L16
pitch 22 mm Ø 80/DX	07020311 L16
pitch 30 mm Ø 68/DX	07018511 L16
pitch 35 mm Ø 68/DX	07018111 L16
pitch 37 mm Ø 80/DX	07018711 L16
pitch 45 mm Ø 68/DX+SX	07018311 L16
pitch 45 mm Ø 68/SX	07019811 L16
pitch 45 mm Ø 80/DX	07018211 L16
pitch 60 mm Ø 68/DX+SX	07018911 L16
pitch 60 mm Ø 68/SX	07019611 L16
pitch 60 mm Ø 80/DX	07019411 L16
pitch 75 mm Ø 68/DX	07018411 L16
pitch 77 mm Ø 68/DX+SX	07019311 L16
pitch 77 mm Ø 68/SX	07019511 L16
pitch 81 mm Ø 80/DX	07020011 L16
pitch 94 mm Ø 68/DX	07021111 L16
pitch 94 mm Ø 68/SX	07021211 L16
TRAY CAPACITY	
Variable according to the number and pitch of the spirals.	

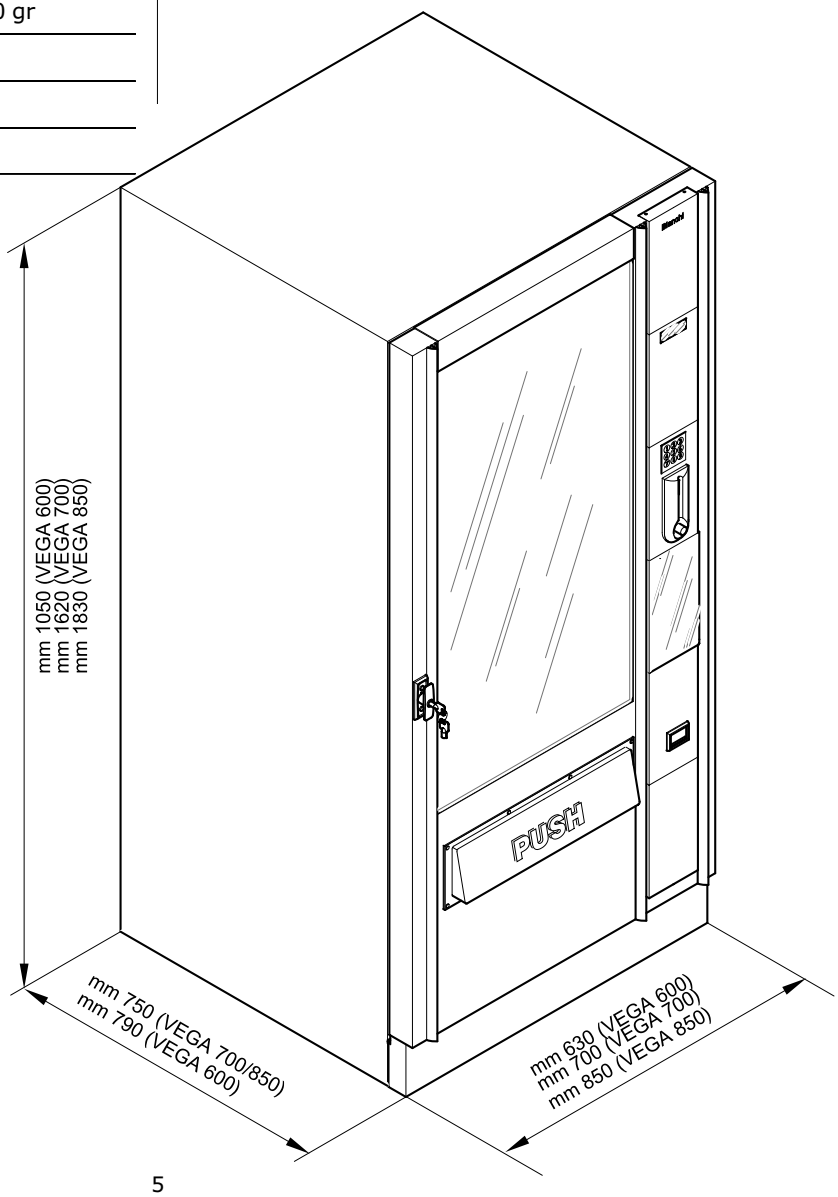


FIG.2.1

3.0 GENERAL TECHNICAL DESCRIPTIONS

3.1 Machine description (Fig.3.1)

1 External keyboard

2 Electronics board (MASTER)

3 Product drawers

4 Spiral

5 Electrical group

6 Cooling unit

7 Coin mechanism

8 Dispensing chamber

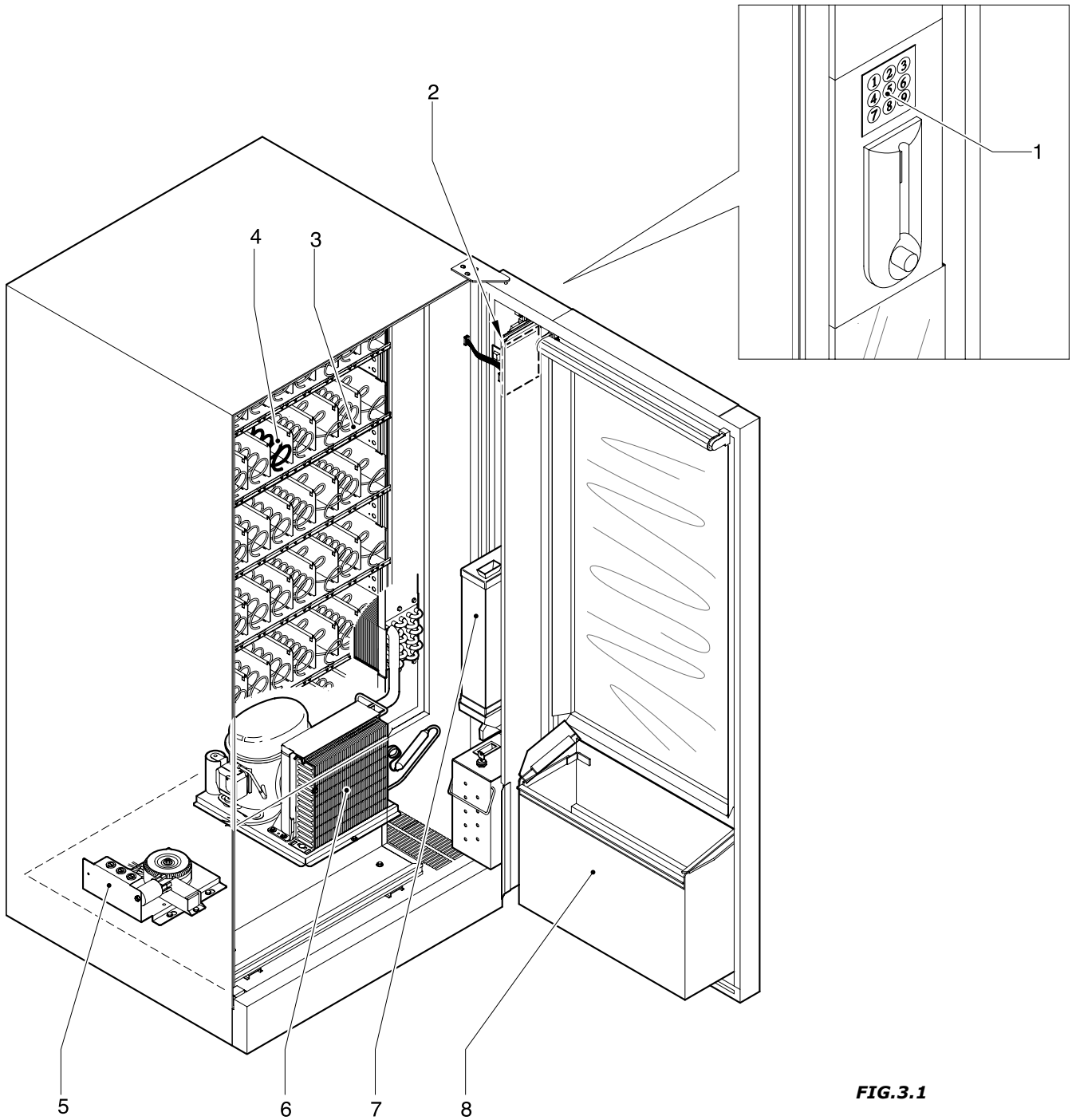


FIG.3.1

3.2 Normal use

The distributor is to be used solely for the sale and distribution of pre-packed products (confectionery, crisps, cans, bottles, briks etc.).
Follow the manufacturer's indications regarding the consume-by dates of the products and the storage temperature.

3.3 Models

The following terminology is used to distinguish the various automatic distributor models:

VEGA 850: 6-drawer model with a maximum of 8 spirals per drawer

COMBINED: (three drawers for bottle and/or cans and three drawers for snacks) double temperature

SNACK: one temperature for all drawers

VEGA 700: 5-drawer model with a maximum of 6 spirals per drawer

COMBINED: (two drawers for bottle and/or cans and three drawers for snacks) double temperature

SNACK: one temperature for all drawers (possible to use 6 drawers)

VEGA 600: 4-drawer model with a maximum of 6 spirals per drawer

COMBINED: (n° 2 drawers for snacks, n°1 drawer for bottle (PET) 1/2 litre and n°1 drawer for cans or tetrapak) double temperature

SNACK: (n° 5 drawers) one temperature for all drawers

CAUTION!
The VEGA models contain pressurised gas of type R134a.

This manual refers to the most complete model: it is possible, therefore, to find descriptions or explanations which do not apply to every machine.

ART. CODE	ARTICLE DESCRIPTION
VESC02XX	VEGA 600 COMBI M/S
VESC03XX	VEGA 600 COMBI S.A.
VESC04XX	VEGA 600 COMBI M/S S.A.
VESC04XX/Q	VEGA 600 COMBI M/S S.A. IMQ
VESC70XX	VEGA 700 COMBI ass. with UVI kit
VESC23XX	VEGA 700 COMBI
VESC37XX	VEGA 700 COMBI SP
VESC38XX	VEGA 700 COMBI S.A.
VESC39XX	VEGA 700 COMBI M/S S.A.
VESC26XX	VEGA 700 COMBI M/S
VESC27XX	VEGA 700 COMBI LUX
VESC27XX	VEGA 700 COMBI LUX IVS
VESC38XX/Q	VEGA 700 COMBI M/S SA IMQ
VESC29XX	VEGA 850 COMBI
VESC85XX	VEGA 850 COMBI ass. without drawers
VESC18XX	VEGA 850 COMBI
VESC40XX	VEGA 850 COMBI S.A.
VESC41XX	VEGA 850 CD
VESC36XX	VEGA 850 COMBI M/S
VESC22CA	VEGA 850 COMBI CA
VESC40XX/Q	VEGA 850 COMBI M/S SA IMQ
VESS13XX	VEGA 700 SNACK
VESS14XX	VEGA 850 SNACK

XX = Colour identification
/Q = IMQ marked machine

3.4 Basic operation concepts

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

DELIVERY OF CHOSEN PRODUCT

– using the keypad, key in the number relating to the spiral of the required product.

– the motor for the spiral in which the chosen product is located makes one complete rotation (360°) dropping this product into the collection bay (*Fig.3.2)*.

– press on the bay door to remove the product

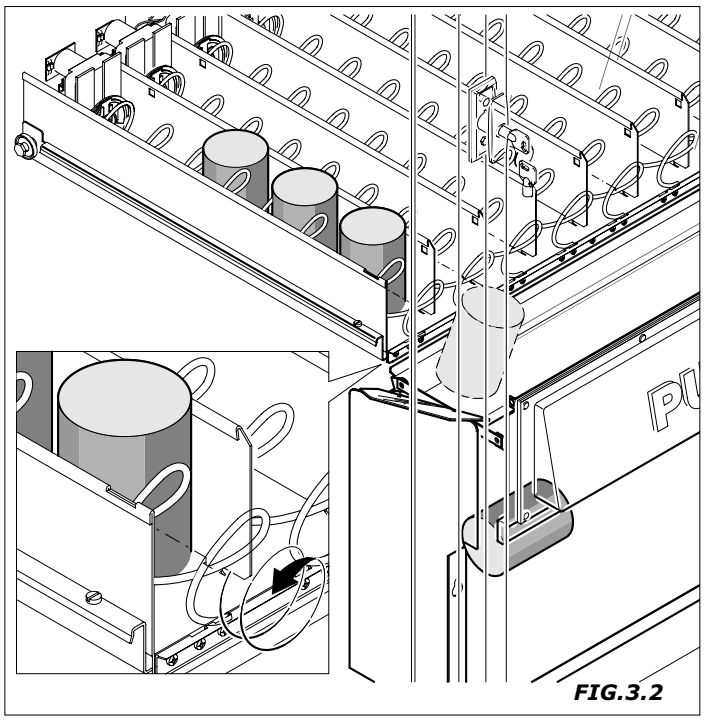


FIG.3.2

4.0 MOVING AN AUTOMATIC VENDING MACHINE

4.1 Moving and transport *(Fig.4.1)*

The transport of the distributor must be effected by competent personnel.
The distributor is delivered on a pallet; for the shifting use a trolley and move it slowly in order to avoid capsizing or dangerous movements.

Avoid :

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

Prevent the distributor from:

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

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

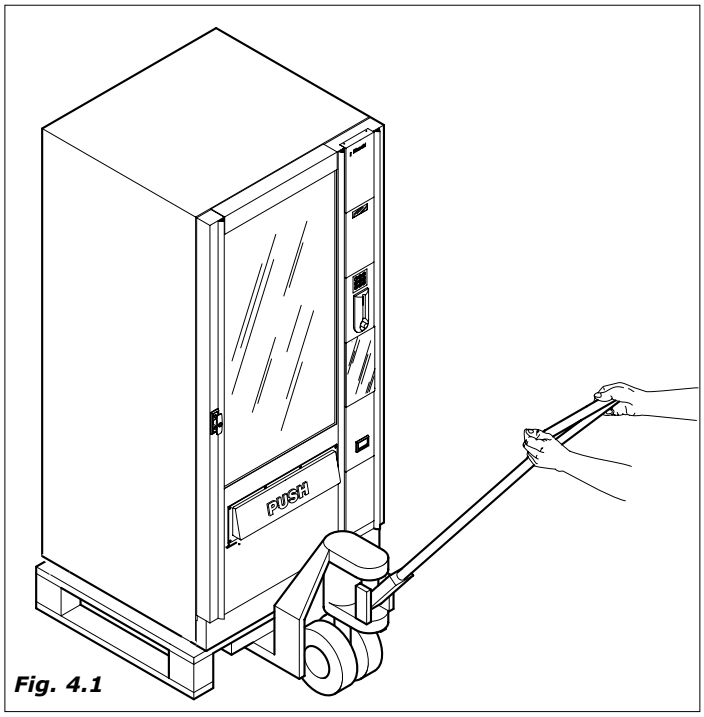


Fig. 4.1

4.2 stocking

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

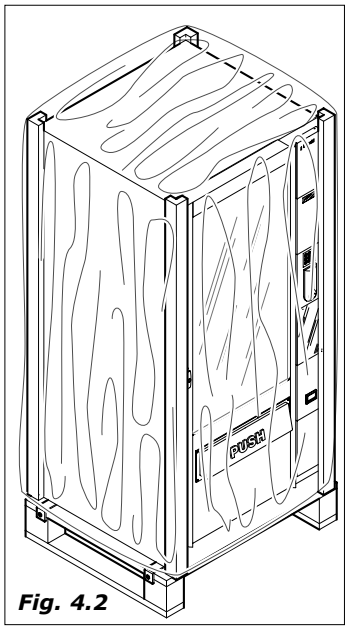


Fig. 4.2

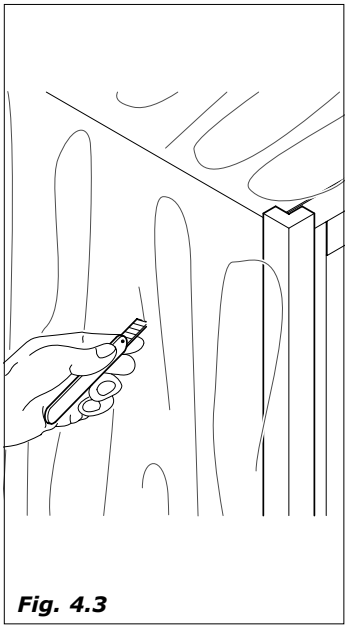


Fig. 4.3

4.3 Packing

The distributor is protected with polystyrene angles and by a transparent film in polypropylene (Fig.4.2).
The automatic distributor will be delivered packed, assuring both a mechanical protection and protection against damages from the external environment.
On the package labels are applied indicating:

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

4.4 Reception

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

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

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

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

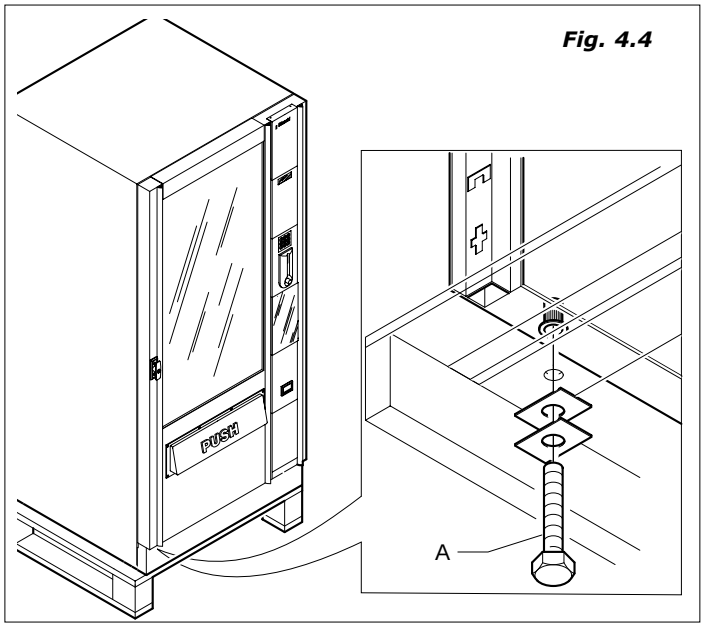


Fig. 4.4

4.5 Unpacking

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

- Remove the distributor from transport pallet, unscrewing the screws (A) that block the fixing cross staff heads to the pallet (Fig.4.4).

– Release the pallet and insert the 4 feet into the threaded slots (fig. 4.5) freed of the screws (A)

– remove the key from the drink dispensing chamber (Fig.4.6).

Open the distributor door and remove the adhesive tape from the following components:

- spirals (example in *Fig.4.7*)
- coin box
- skirting board

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

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

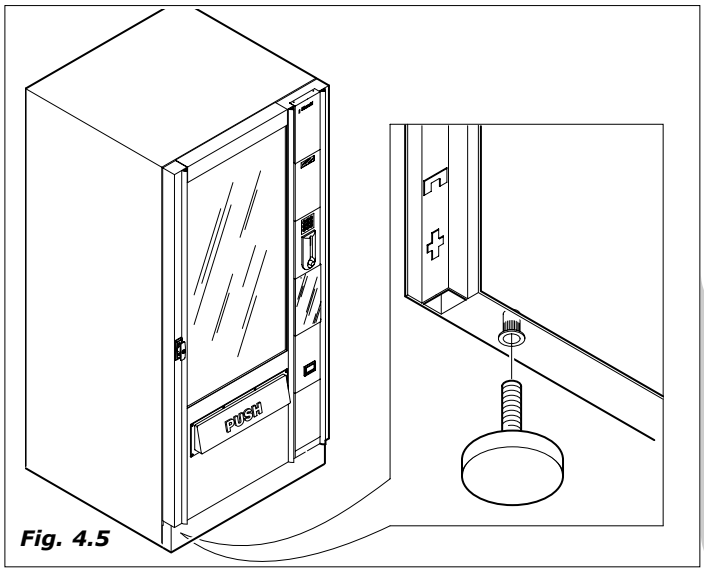


Fig. 4.5

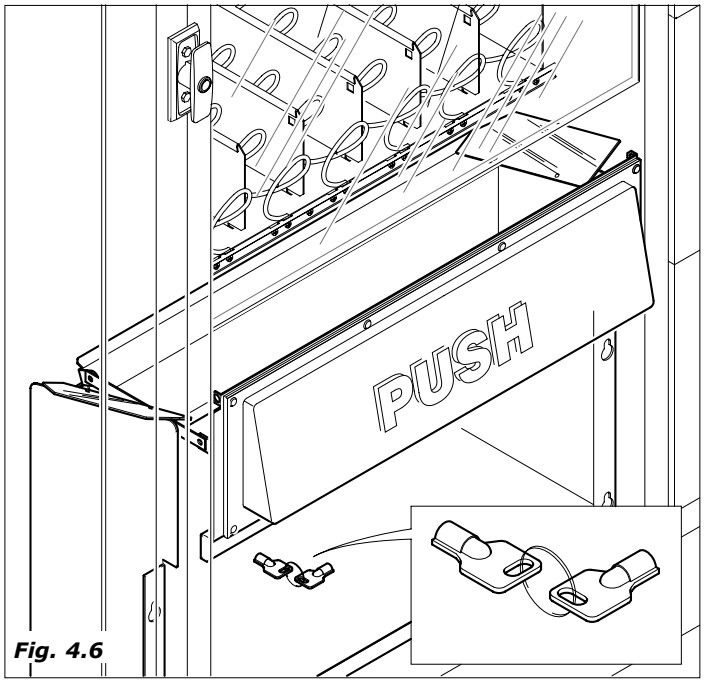


Fig. 4.6

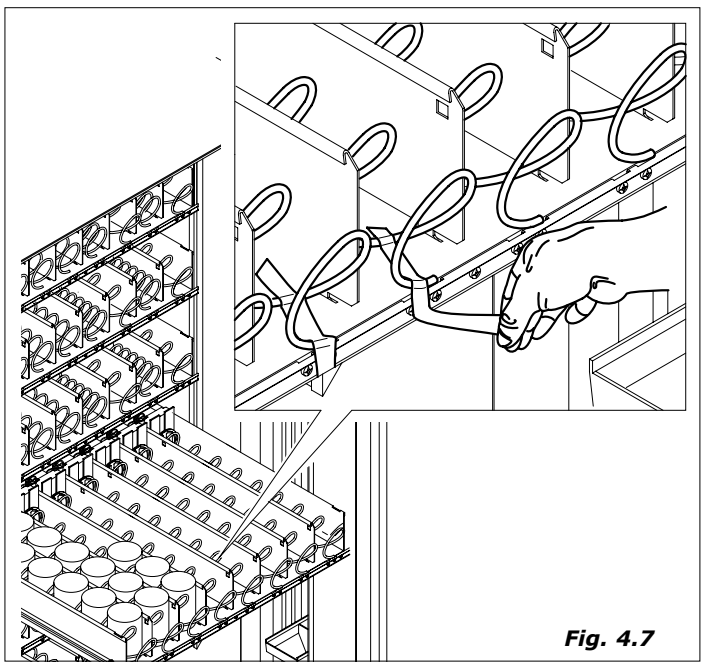


Fig. 4.7

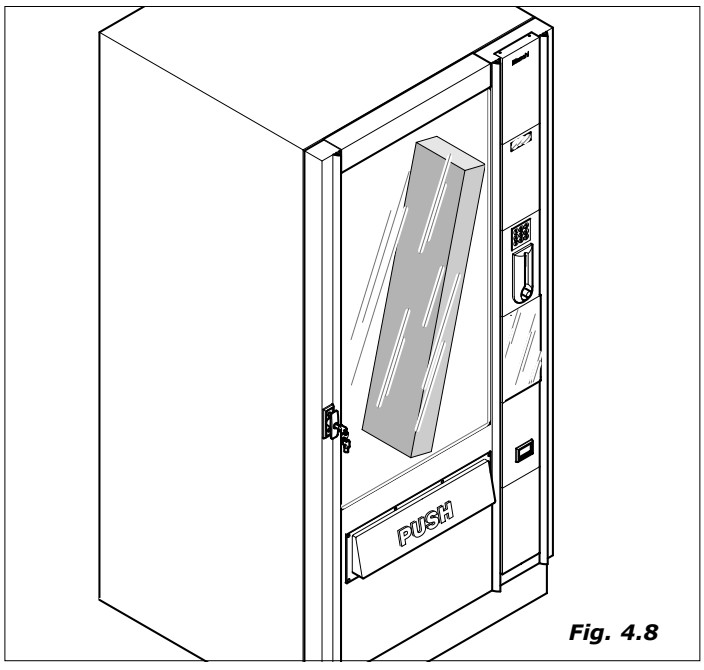


Fig. 4.8

5.0 *SAFETY NORMS*

ATTENTION!

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

Always disconnect the POWER CABLE before maintenance or cleaning interventions.

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

- Incorrect installation
- Inappropriate electrical and/or water connection.
- Inadequate cleaning and maintenance
- Not authorized modifications
- Improper use of the distributor
- Not original spare parts

- Futhermore verify observance of any other eventual local and national standards.

6.0 INSTALLATION

6.1 Positionnement

- As already specified in paragraph 5.0, "Safety regulations", the distributor is not suitable for external installation. The machine must be connect in dry places, with temperatures that never go below 1°C it must not be installed in places where cleaning is done with water hoses(ex. big kitchens.) . It must be installed in places without danger of explosions or fires.
- If positioned near a wall, the back must be at a minimum distance of 8 cm from this wall *(Fig.6.1)*, so as to allow normal ventilation of the cooling unit. Never cover the distributor with cloths or similar objects.
- Position the distributor and level it using the pre-mounted adjustable feet (*Fig.6.2)*. Make sure that the distributor does not have an inclination of more than 2°.

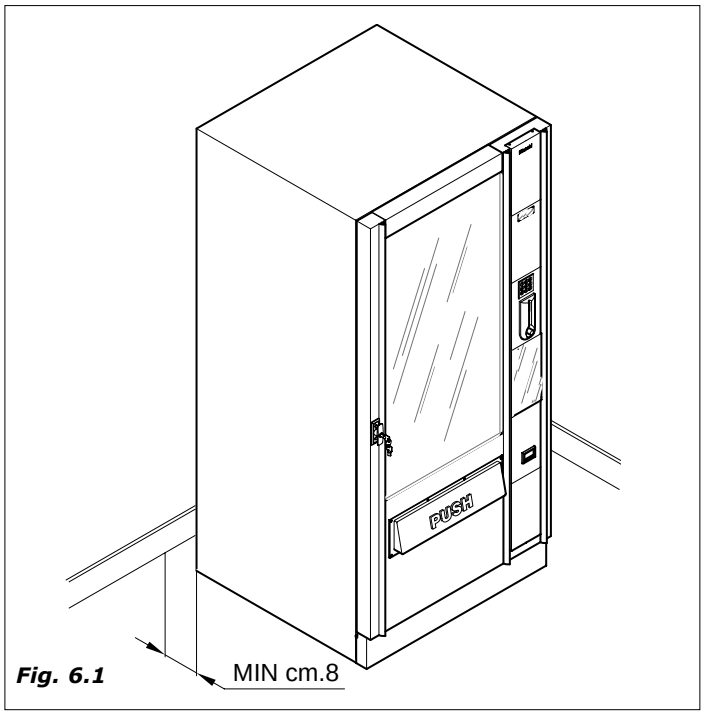


Fig. 6.1

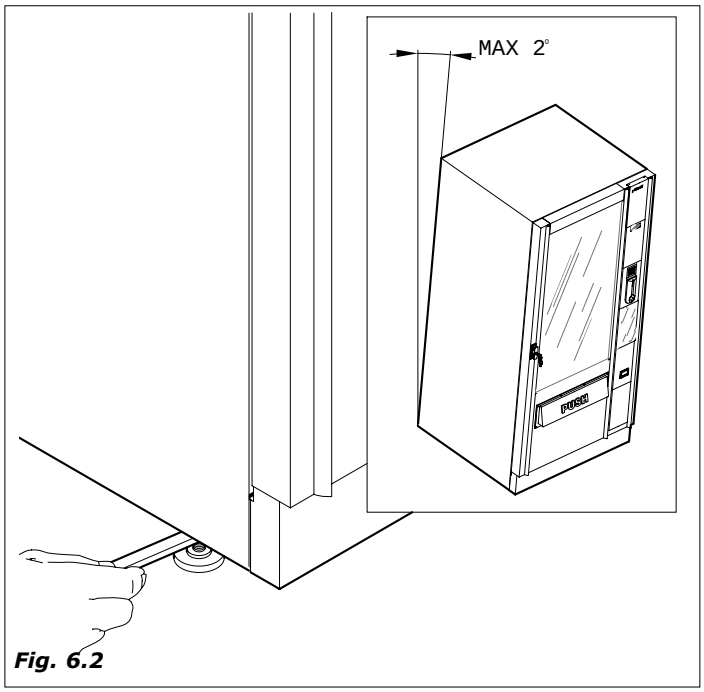


Fig. 6.2

– Make sure that the grills behind and under the radiator are always free and not obstructed by dust or similar objects in order to guarantee perfect ventilation for the cooling unit.
– It is recommended that the distributor be fixed to the wall using the two brackets provided. Fix them first to the distributor (fig.6.3) and then to the wall.

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

Nuova Bianchi *declines every responsibilty for any damage due to the non-observance of the rules about machine positioning.*

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

6.2 Main Power supply connection

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

We suggest to check that:

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

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

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

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

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

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

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

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

6.3 Starting up of the unit

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

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

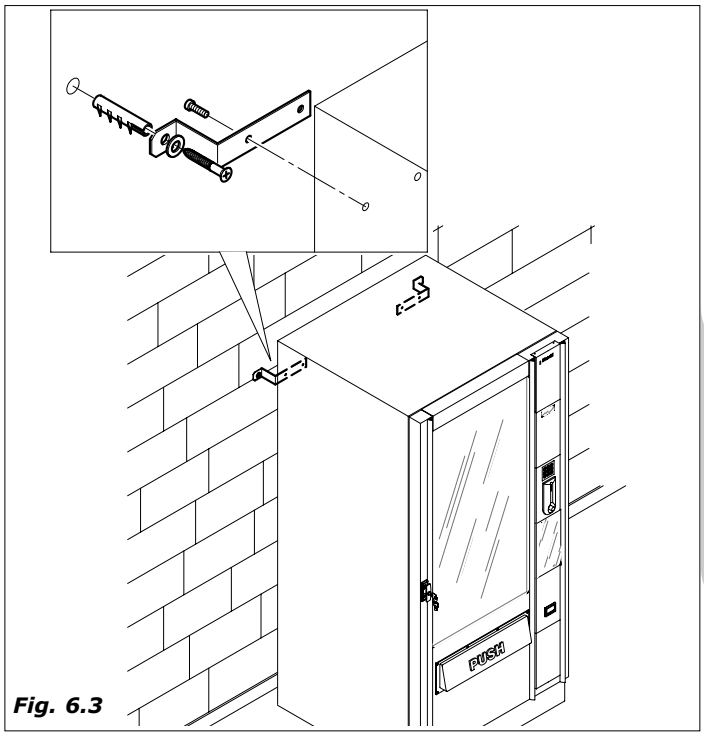


Fig. 6.3

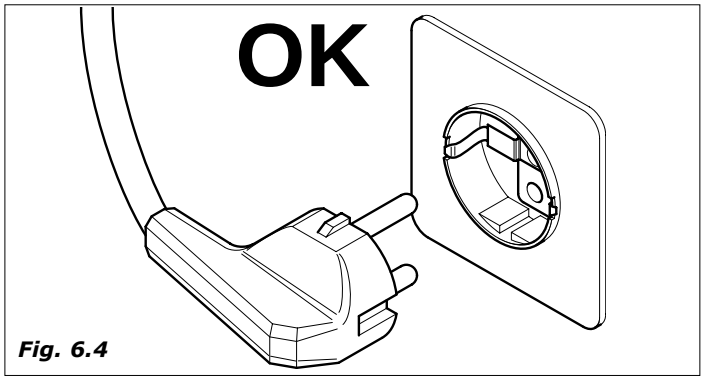


Fig. 6.4

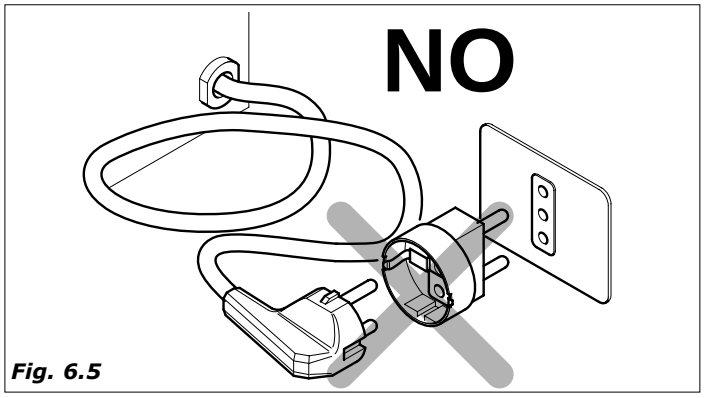


Fig. 6.5

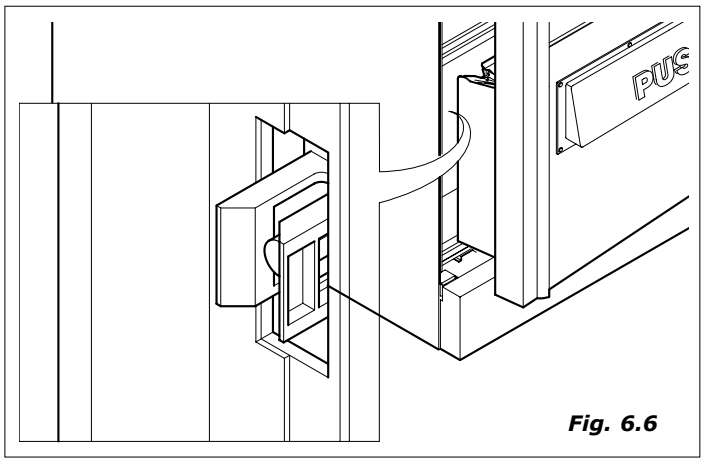


Fig. 6.6

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

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

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

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

6.4 Chargement produits (with machine off)

6.4.1 Drawer loading

– to carry out product loading it is necessary to remove each drawer by pulling it towards the outside until the locking point is found. The first three drawers from the top will tilt downwards to make loading easier.*(Fig.6.9)*.

– insert the products starting from the front of the drawer to the innermost part. Do not leave any space empty *(Fig.6.10)*

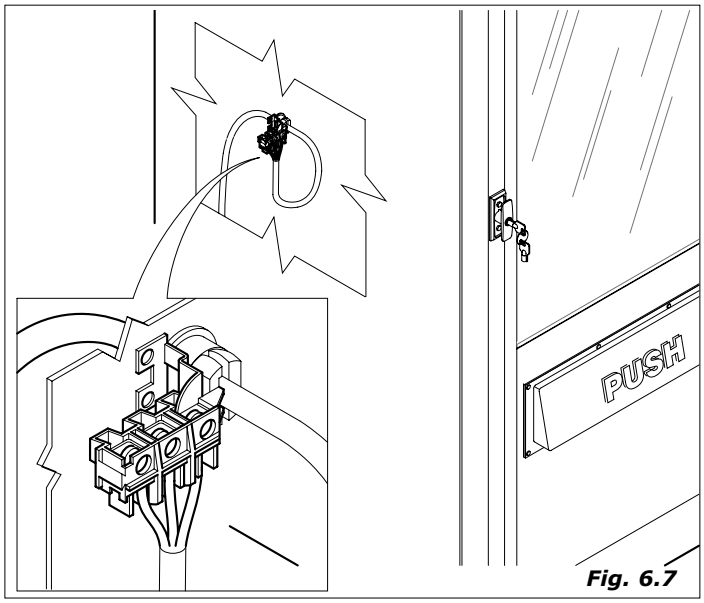


Fig. 6.7

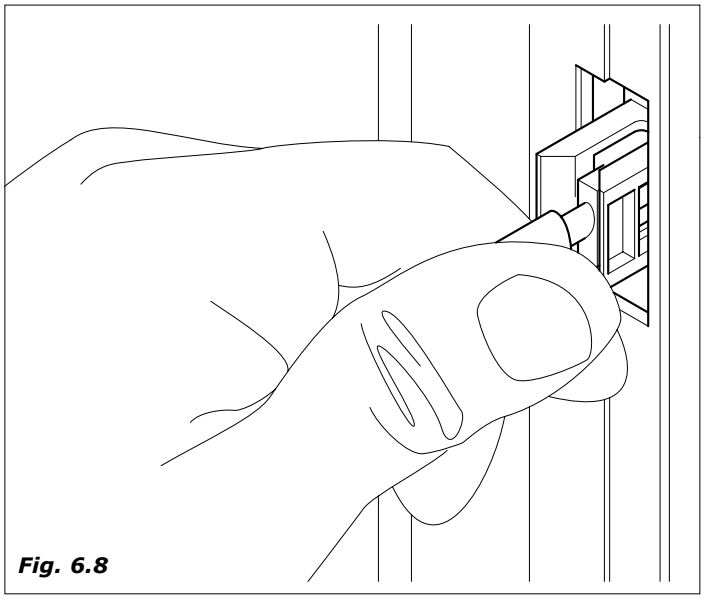


Fig. 6.8

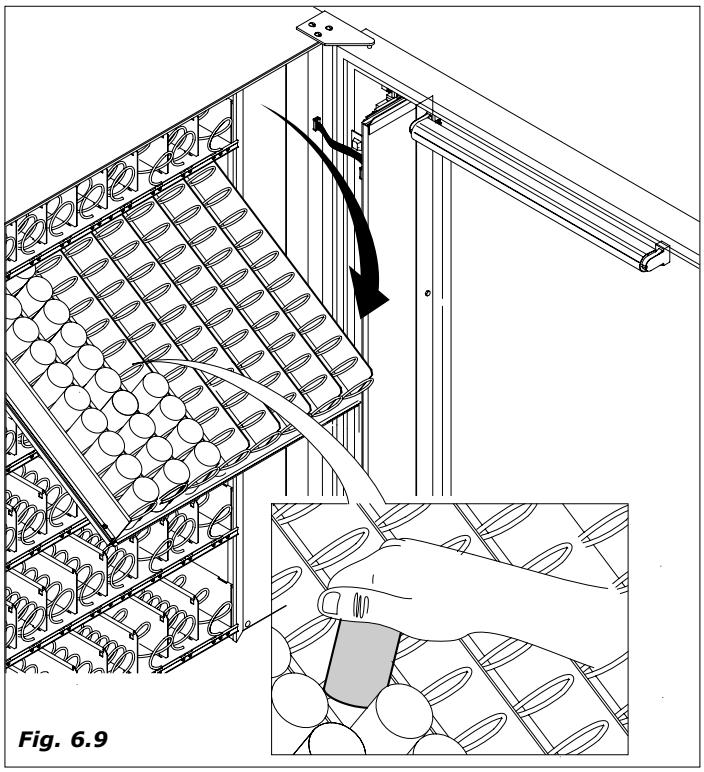


Fig. 6.9

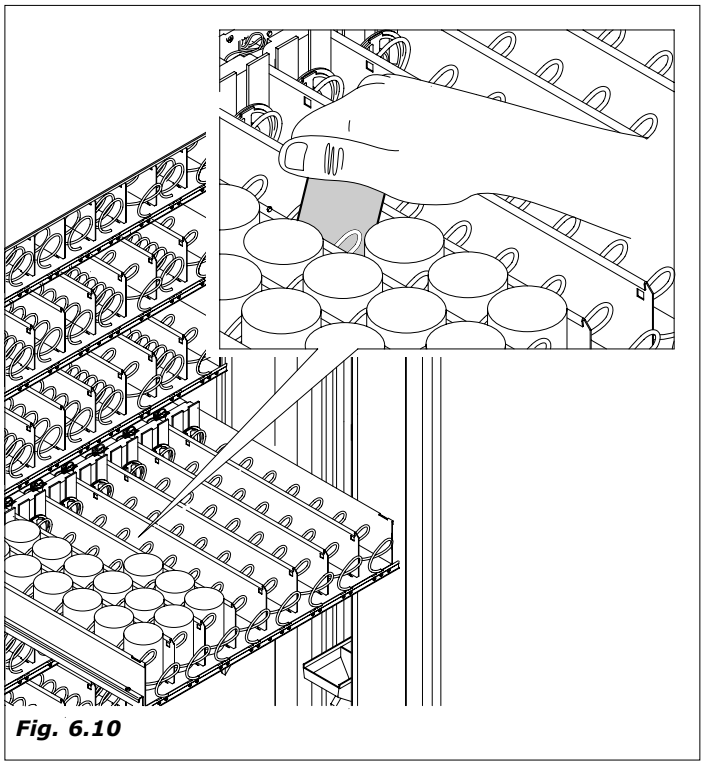


Fig. 6.10

– when loading is complete, push the drawer inside the machine ensuring that it arrives perfectly at the end of the track so as to guarantee perfect electrical connection.

– every spiral can be rotated 45° at a time (fig.6.11) so as to find the ideal position for every kind of product. For adjustment, see the special chapter.

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

6.4.2 Plate insertion

– The plates indicating the number of each selection and the relative price are inserted in the special slits as indicated in the figure 6.11. For the number to be given to each selection, check Chapter 9.2.3 (Change spiral number).

6.4.3 Payment system installation

The distributor does not have a payment system; the person installing the payment system has the responsibility for any damage to the machine itself and/or to things and/or persons due to incorrect installation.

– Unscrew the two knobs *(Fig.6.12-pos.1)*

– withdraw the support bracket from the machine *(Fig.6.12)*

– couple the automatic coin dispenser to the support bracket *(Fig.6.13)*

– clamp the bracket using the two knobs *(Fig.6.12-pos.1)*

– connect the automatic coin dispenser to the Master board.

The selectors must be connected directly onto the Master board, the executive serial systems through the interface cable supplied. Next proceed to programming for correct calibration. Consult Chapter 7.0 ("PROGRAMMING") to check parameter setting, consistent with the system used.

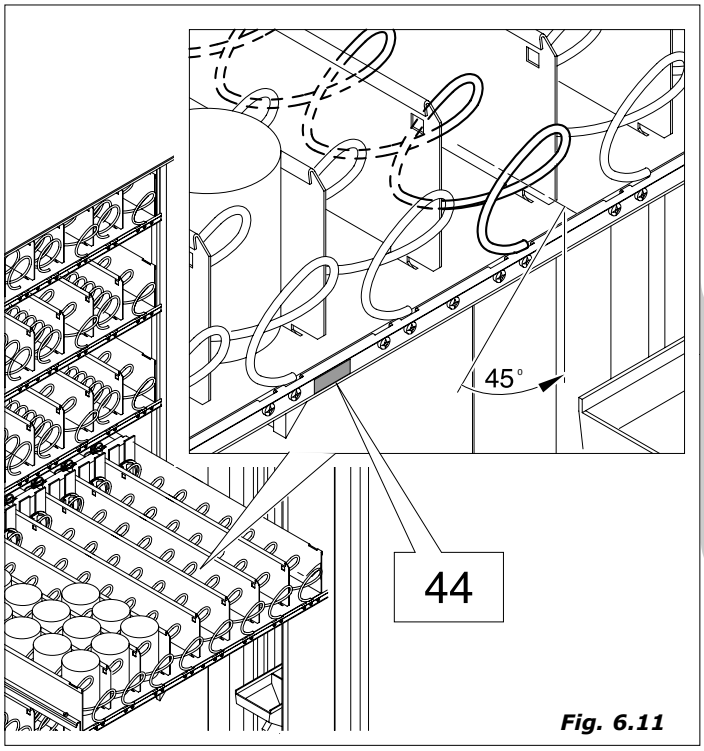


Fig. 6.11

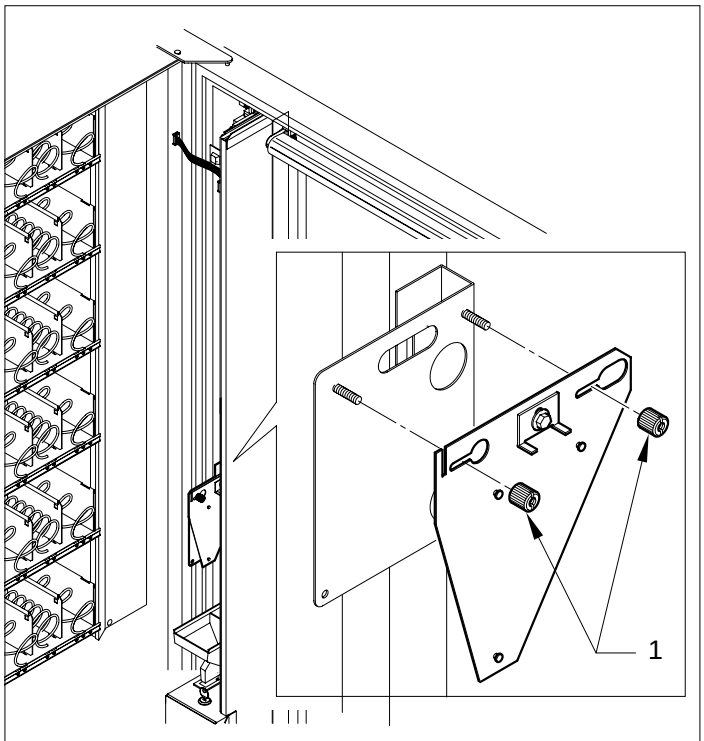


Fig. 6.12

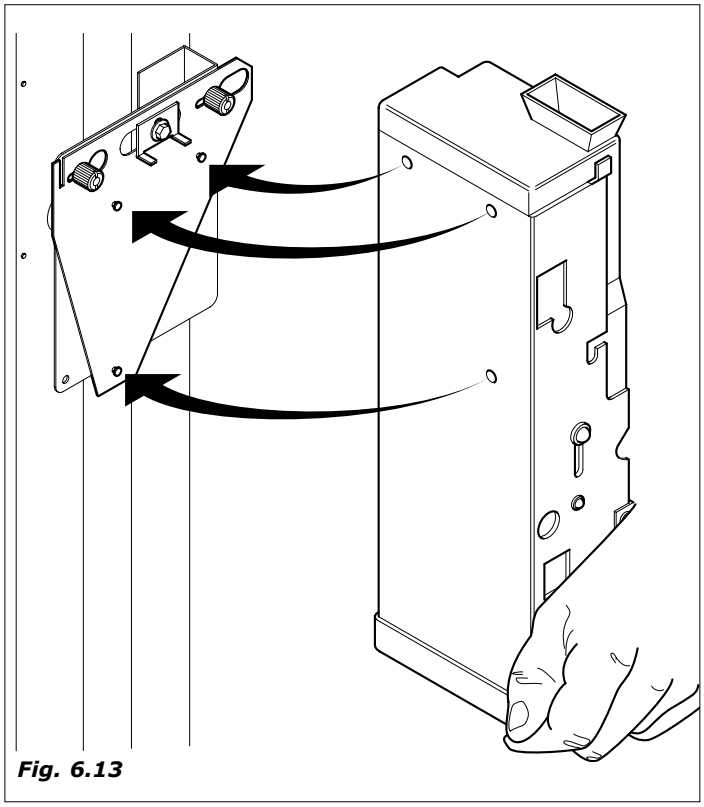


Fig. 6.13

7.0 PROGRAMMING

With the programming procedures described in this section it is possible to set all the parameters relating to machine configuration, product prices and obtain all the sales stastics.

The opening and the possible connection with the distributor's door open (if not only for cleaning reasons) must be performed only by authorized and technically qualified personnel.
Don't leave the distributor open and unguarded.

The "dialogue" between operator and machine occurs via the 32-character liquid crystal display and the use of the selection keypad.

7.1 General description and preliminary operations

Programming button

To proceed to the programming funtion, press the button positioned on the Master board *(Fig.7.1)*. The access code introduction request will appear on the display. This code is to be keyed in using the keypad.

– The messages on the display can be expressed in four different languages as chosen by the operator during installation *(suitable for hardware with potential for expansion to eight languages).*

Programming data can be of two types:

● NUMBER DATA
All data regarding prices, temperatures, times and dates fall within this category.

● LOGICAL DATA
The logical status types of the OPTION menu, which express the status (enabled or disabled) of a particular function, fall within this category.
Some of the selection keypad keys are used for programming *(see figure 7.2)* and more precisely:

■ **1** key **"+"**
this has the double function of increasing the value of a selected figure and/or to scroll down the list of functions available in the sub-menu.

■ **2** key **"ESC"**
to leave the sub-menu for current programming to return to the original sub-menu.

■ **3** key **"DIGIT"**
this makes it possible to move the display cursor to the figure which is to be varied with the previous + and - keys.

■ **6** or **7** key **"-"**
this is the reduce key and has the function of reducing the value of a selected figure.

■ **9** or **B** key **"ENTER"**
this is used to confirm the variations made or to scroll the option menu.

When all parameter changes have been made, leave programming mode by pressing the key on the Master board again.

KEYBOARD
(Fig.7.2 VEGA 850 - VEGA 700)
(Fig. 7.2a VEGA 600)
The external keyboard is, in part, used for programming and maintenance in addition to being used for selection menu.
In particular, the keys are as follows:

programming
Vega 850 / Vega700
1 = **+** (increase)
2 = **esc**
3 = **digit** (cursor)
7 = **-** (decrease)
9 = **enter** (confirm)

programming
Vega 600
1 = **+** (increase)
2 = **esc**
3 = **digit** (cursor)
6 = **-** (decrease)
B = **enter** (confirm)

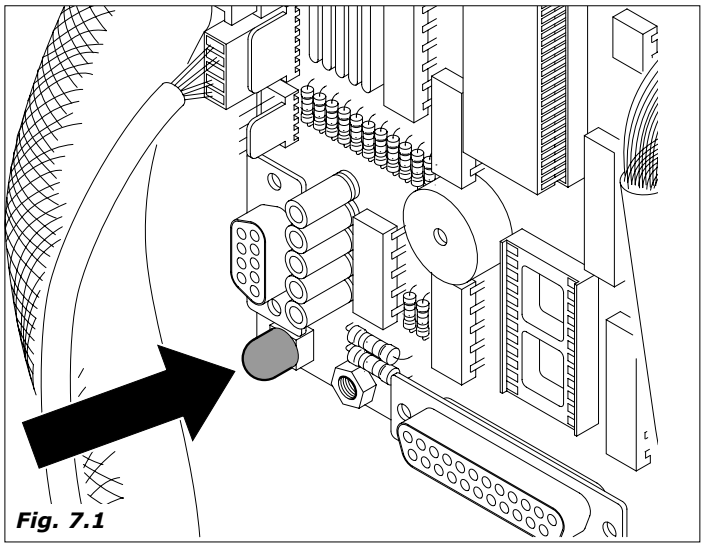


Fig. 7.1

VEGA 850 / VEGA 700

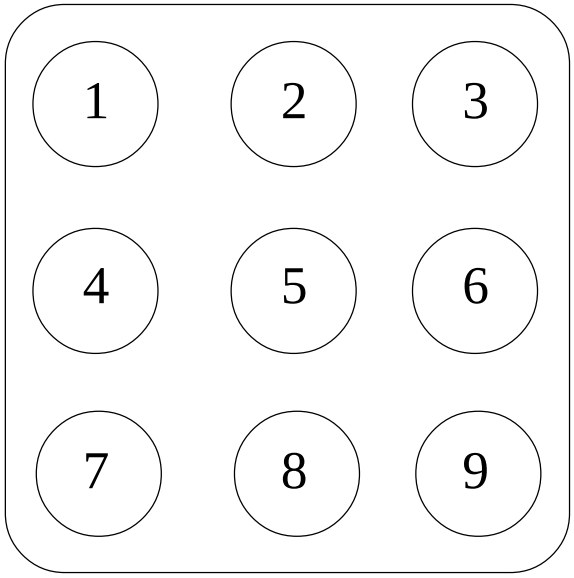


Fig. 7.2

VEGA 600

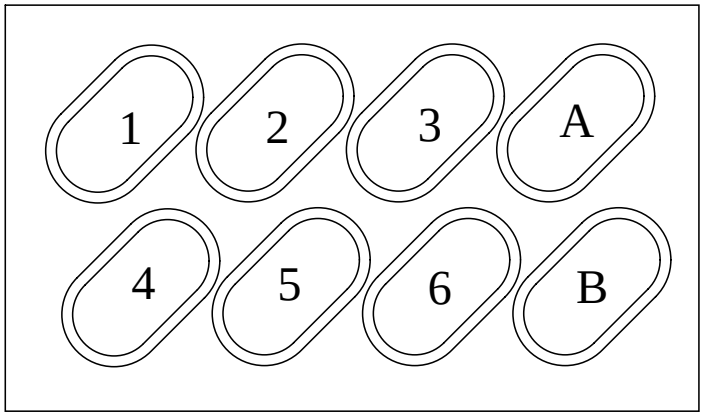


Fig. 7.2a

maintenance
Vega 850/Vega 700
1 = Alarm scroll (if present)
4 =test selection
5 =key for zero-resetting breakdowns
8 =total selection

maintenance
Vega 600
1 = Alarm scroll (if present)
4 =test selection
5 =key for zero-resetting breakdowns
A =total selection

Once the correct code has been entered one enters the actual programming mode.

There are two codes, the main one which displays all the menus except for the sales menu and the sales menu code, which only displays this last menu.

If the two codes are the same, the entire programming is accessible. Default code: main 00001, sales menu 00000.

If the salve to which the menu entry refers is missing, the corresponding parameter is not displayed and line 2 appears empty.

In general the **"+"/"-"** keys modify parameters or scroll menu entries displayed on line 2.

7.1.1 Language selection (Fig. 7.3)

So as to go into programming again it is necessary to know the access code or password.

code 00000

The code to be entered is composed of five digits.

The cursor appears under the first; with the keys **"+"** and **"-"** (1st and 7nd of the keyboard) increase or decrease the number; with the 3rd key (**"digit"**) move the cursor.

Repeat the operations until the access code is composed.

Once the code is composed, press the key **"Enter"** (9th) so as to accede to programming.

the default code is 00001

On the display, after entering the code, the first function is displayed:

- pressing ENTER you accede to the latter.
- pressing + the next function will be displayed.
- pressing ESC you exit from the sub menu of operation. (see example).

N.B.: If you are in selection mode you can pass to programming mode.

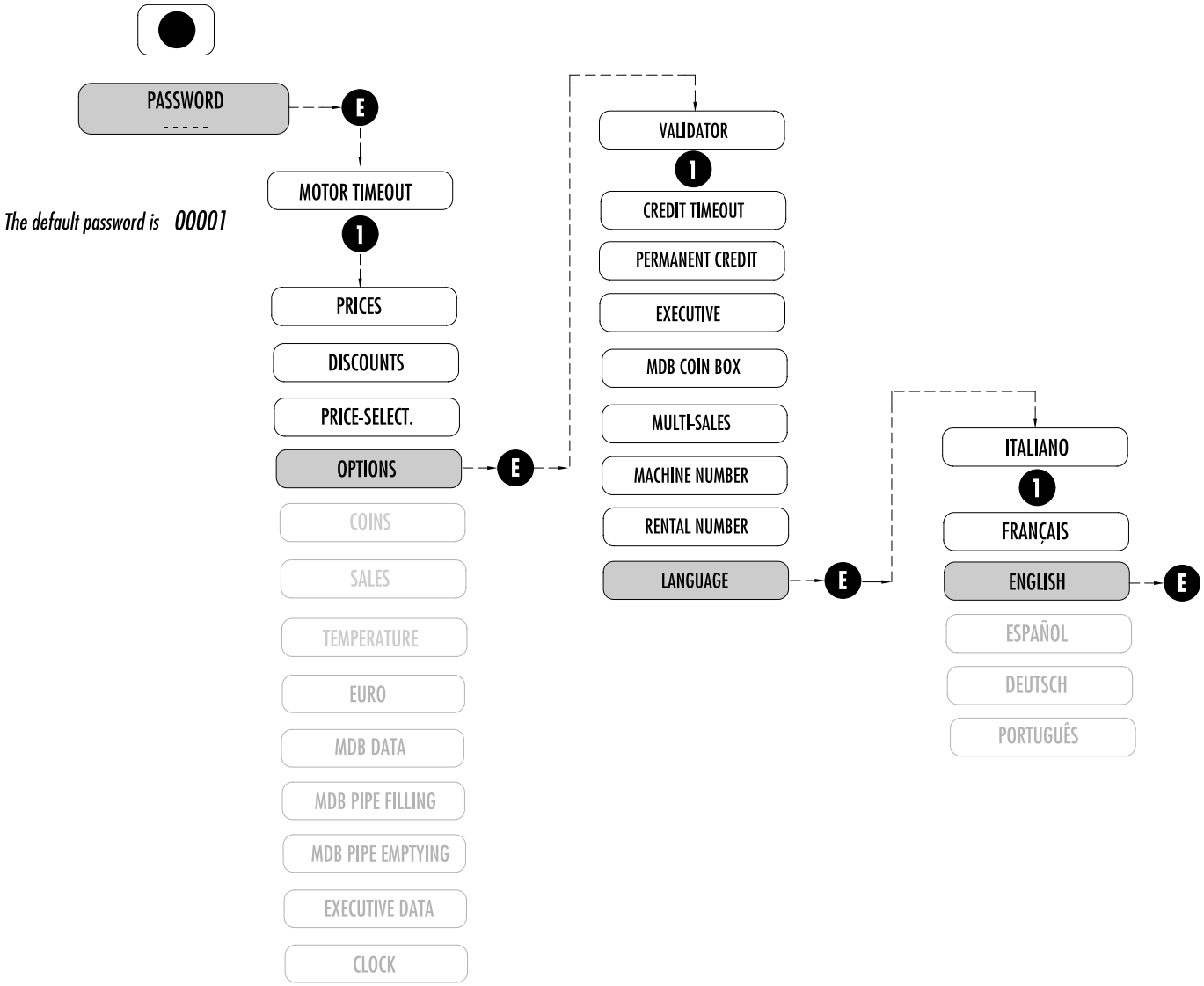


Fig. 7.3

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

The main menu is composed of:

MOTOR TIMEOUT
PRICES
DISCOUNTS
PRICES -SELECTIONS
OPTIONS
COINS
VENDS
TEMPERATURE
EURO
MDB DATA
MDB PIPE FILLING
MDB PIPE EMPTYING
EXECUTIVE DATA
CLOCK

Note:

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

The escape from the programming mode press "ESC" until return to the selected mode.

The display visualization is on two lines.

7.2 Function description

7.2.1 MOTOR TIMEOUT (Fig. 7.4)

This menu is used to set the maximum motor rotation time:

"motor time 04.0"

is the maximum activation time of each motor.
Do not change at all.

Motor timeout	spiral motor timeout [0÷25.0 s]
Testing	password for protected menu (88000)
Motor zero set	motor zero setting [On/Off]
Temp. offset	temp offset [-5÷5 °C]
Master NTC	Vega NTC probe read from the master card [On/Off]

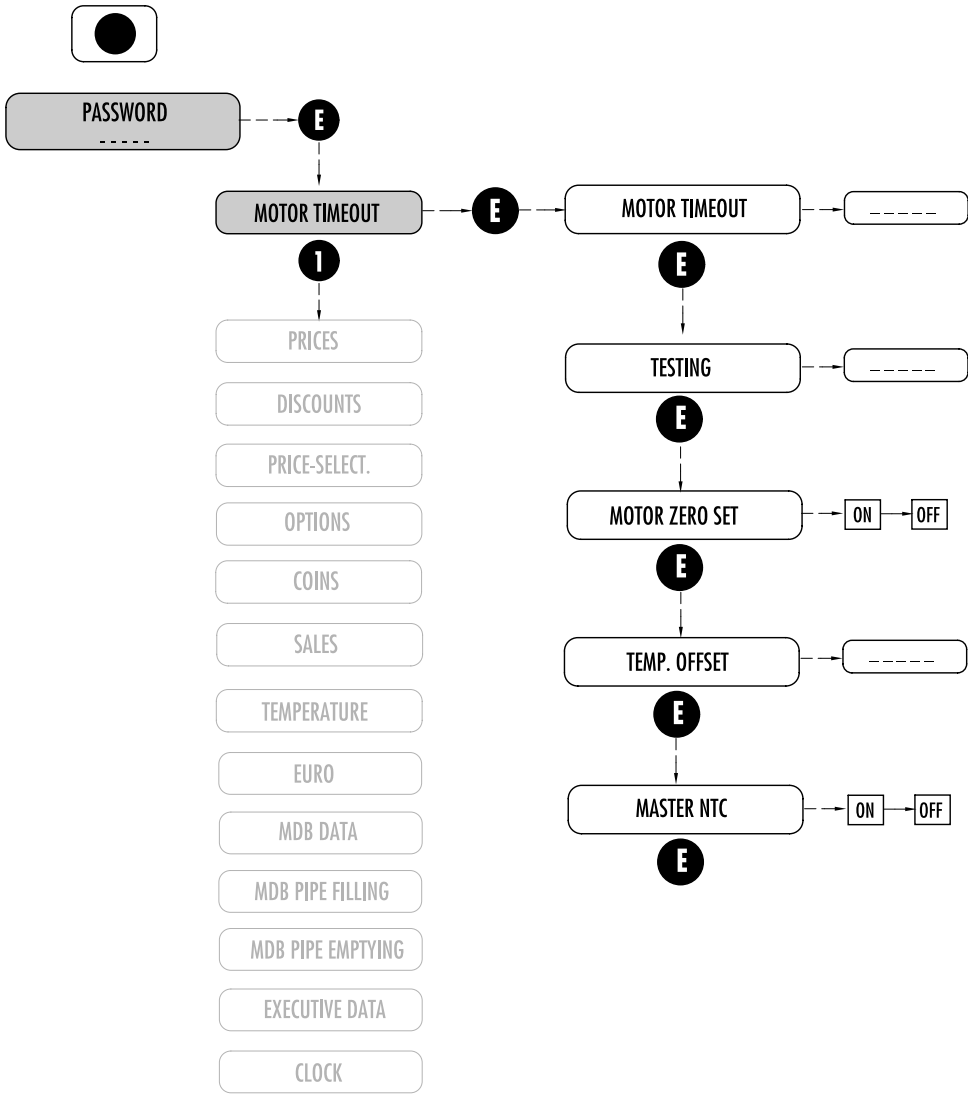


Fig. 7.4

7.2.2 PRICES (Fig.7.5)

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

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

"Price 0 0000"

set using the keys "+", "-" , "digit".

For free vends it is sufficient to set the vending price at zero.

Press ENTER again to confirm the value set and on the display the next price appears:

"Price 01 0000"

Press ESC to return to the PRICE menu.

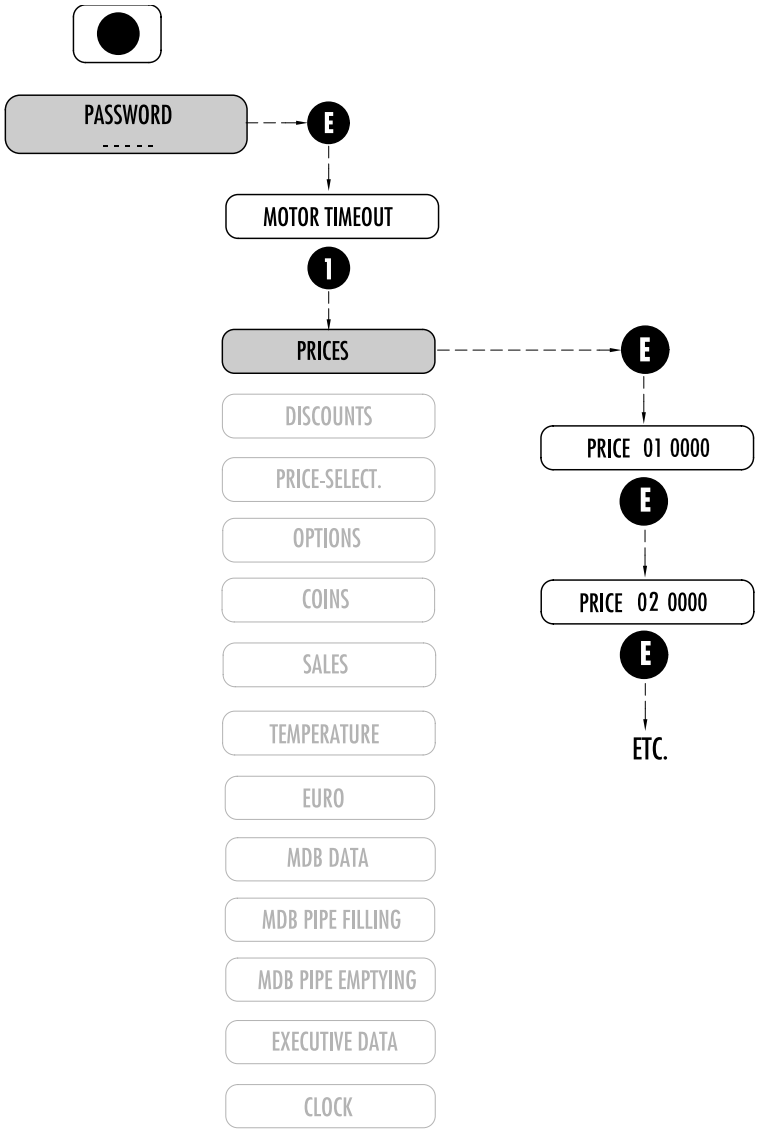


Fig. 7.5

7.2.3 DISCOUNTS (Fig.7.6)

Up to a maximum of 30 discounts can be programmed (from Discount 01 to Discount 30)as many as the vending prices.

Press ENTER once, on the display appears:

"Discount 01 0000"

with the keys "+", "-", "digit", the discount setting is effected.

Press ENTER to confirm the value set, and on the display the next discount is visualised :

"Discount 02 0000"

Press"ESC" to return to the DISCOUNT menu.

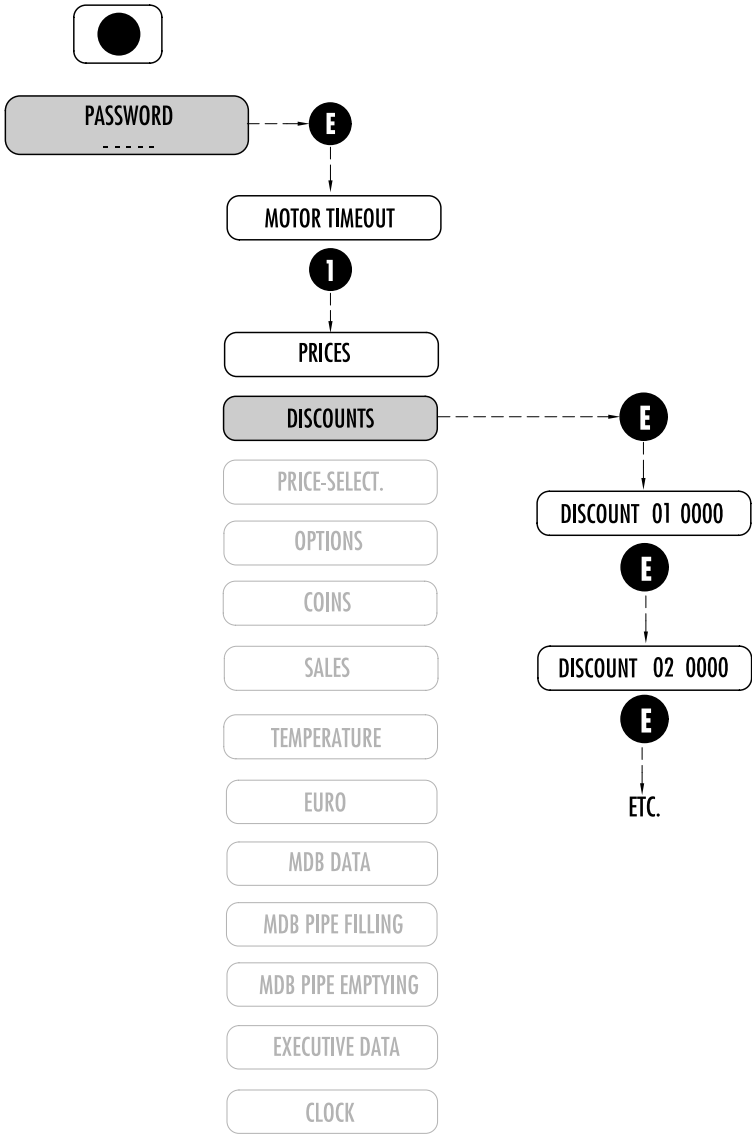


Fig. 7.6

7.2.4 PRICE SELECTION (Fig.7.7)

This menu allows the combination of each singles selection (indicated as Key 11¸ Key 68) to the prices previously set (indicated with Price 01 ÷ Price 30).

Press ENTER to go to the sub menu that programmes all the SELECTIONS at the price P1; on the display appears:

"All at price 0 ? ON/OFF"

Using the key "+" the desired option is chosen :

ON (= yes) or **OFF** (= no)

Choose "OFF" to go to programming of the individual price for each every individual selection as follows:

"S. 11 = Price 01"

Use the "+" or "-" keys to scroll down the table from Price 01 to Price 30. After choosing the required price, confirm it using the ENTER command thus going directly to the programming of the next selection.

It is, of course, possible to combine more than one selection to the same price.

As always, press the ESC key to come out of the sub-menu.

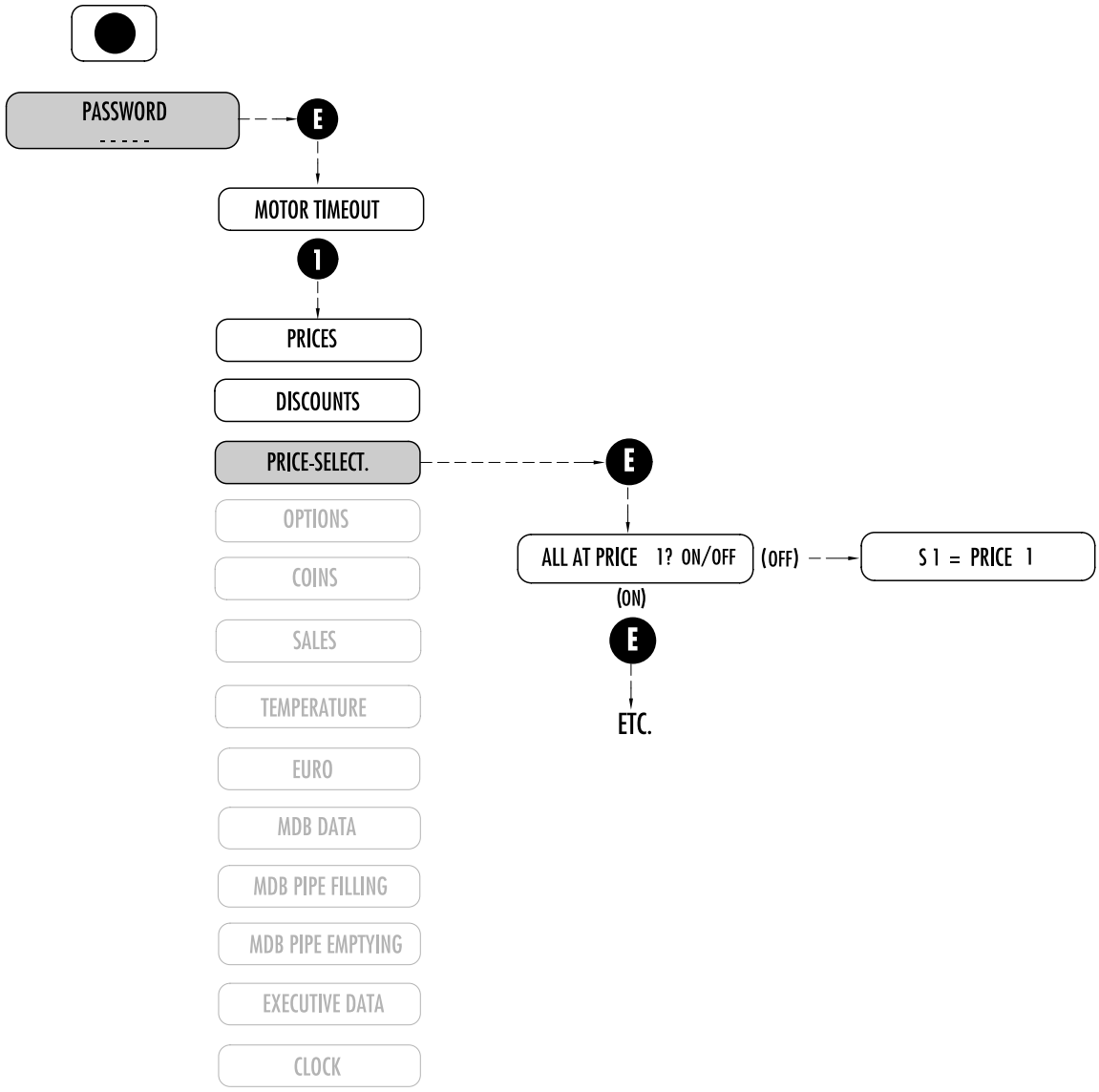


Fig. 7.7

7.2.5 OPTIONS (Fig.7.8)

This function makes a series of options available in sequence as listed below. Use the ENTER key to go to the sub-menu where the first option is displayed.

For every OPTION it is necessary to set the logical status "ON" or "OFF" which enables operation or not as the case may be.

Validator = coin box engagement G13 [On/Off]
Credit timeout = recovers credit if the drink delivery fails (Vega) [On/Off]

Perman. Credit = engages credit timeout lasting 3 minutes [On/Off]

Executive = Executive coin box

MDB coin box = MDB coin box activation (coins only) (ON/OFF)

Multi-sales = option for the selection of residual credit visualization for 3 minutes (ON), or zeroing of the same at the end of the dispensing operation (OFF)

Machine number = Machine number (0÷999999)

Rental number = Rental number (0÷65535)

Language = language used for showing messages on the display

Machine type* = option for choosing the machine. Models available:

Snk = for SNACK and COMBINED versions

Pan = for versions with perishable products (VEGA 850 - VEGA 700)

Decimal point = display the amount with a decimal point (00000, 0000.0, 000.00, 00.000)

Code = new programming access code (00000÷99999)

* *the Pan configuration allows lower working temperatures to be used (see temperature menu), alarm signalling and spiral locking with perishable products (sel. 51 to sel. 68 for VEGA 850, sel. 51 to sel. 56 for VEGA 700).*

Use the "+" and "-" keys to vary the logical data such as the status from "yes" (ON = enabled) to "no" (OFF = disabled) or the "digit" "+", "-" keys to vary the numeric values.

Press ENTER to confirm the value set and the next option appears on the display. Press ESC to return to the "OPTIONS" menu.

- The MDB coin box has priority over the other coin boxes, followed by Executive and then G13.
- The "Perman credit" parameter only functions if "Multi-sales" is engaged.
- The "Credit timeout" and "Permanent credit" are only active with coin and G13.
- The "Multi-sales" parameter is not active with executive coin box.
- The last 4 languages may be selected only if the additional eprom on card is inserted.
- The "Decimal point" parameter is not displayed if the executive or MDB coin boxes are engaged.

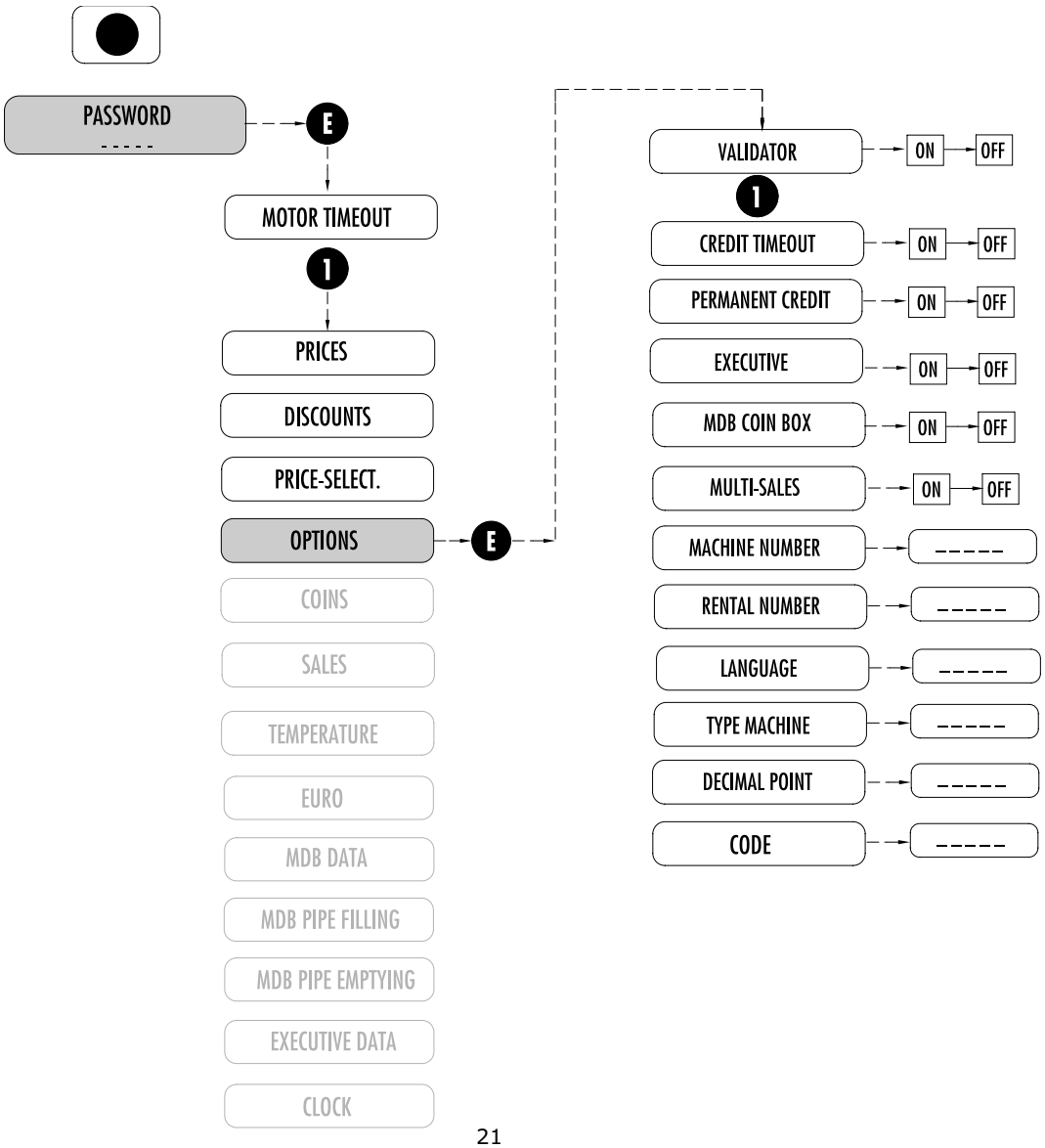


Fig. 7.8

7.2.6 COINS (FIG.7.9)

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

Press ENTER once, on the display appears:

"Coins 1 0050"

with the keys "+", "-", e "digit" the value is changed.

Press ENTER to confirm the set modification and anyhow the value visualised on the display and passes on to the next coin amd i.e.:

"Coins 8 0000"

this channel is used for setting the value for the obliterator cut or for the token using the specific interface kit.

Press ESC to return to COINS menu.

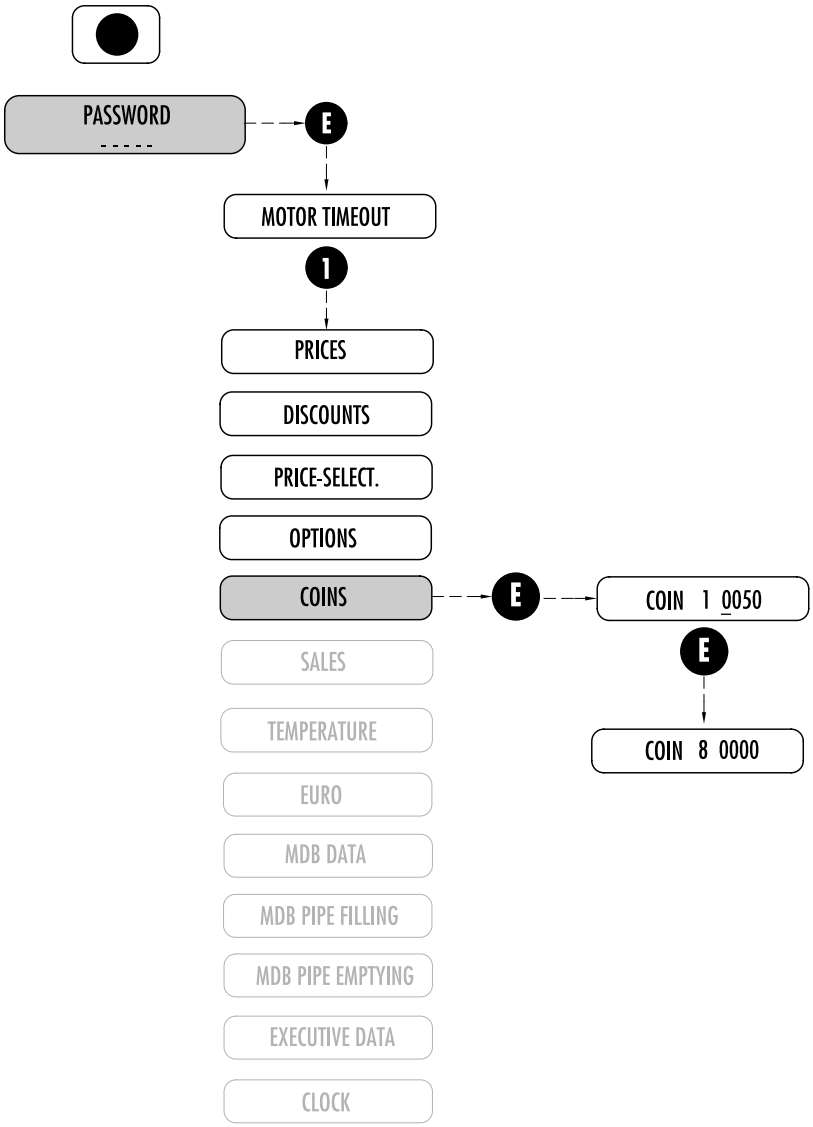


Fig. 7.9

7.2.7 SALES (Fig. 7.10)

Gives access to all the selling statistics audited by the machine

Confirming with the ENTER key, gives you access in sequence to the following menus for statistical data and the processing of the same:

TOTAL CASHED = total of the non cancellable sales prices

CASH = total for the cancellable sales prices

DISCOUNT = discounted value total

OVERPAY = total cash without sales
*(**N.B.** Active only for token and G13)*

TOTAL COUN = total selection count (sales + tests) which cannot be reset

COUN = total count of the SELECTIONS made (vends + tests) and total count per each selection; it is reset with the "cancel" function.

FREE = total count and count per each single selection of the free SELECTIONS (with the option free vend key)

TEST = total count and count per each single selection of the test SELECTIONS.

COINS = total of each single coin introduced.

ERASE ALL = function for resetting the auditing data

Pressing the key "+" take you though the menu up to the desired function; pressing the enter key gives access to the first data of the function selected; by pressing ENTER again gives you access to the other data, if present.

Pressing the ESC key takes you back to the original menu.

To reset the data operate as follows:

- go to CANCEL
- press ENTER key
- COD 0000 will appear on the display
- input the resetting code using the same criteria.
- press ENTER
- request if you wish to change the resetting code will appear.
- press the key + if you do not wish to change the code.
- RESET ? will appear on the display
- confirm with the CURSOR key

at the end of the resetting, pressing the ESC key takes you back to the original menu.

The data resetting code (4 digits) can be different from the programming access code (5 digits).

The default code is 0001

N.B. If you want to change the default code proceed as follows:

- when the request if you want to change the code appears, press ENTER
- the old code will be displayed
- use the keys "+", "-" to compose the new code.
- confirm with ENTER at the end

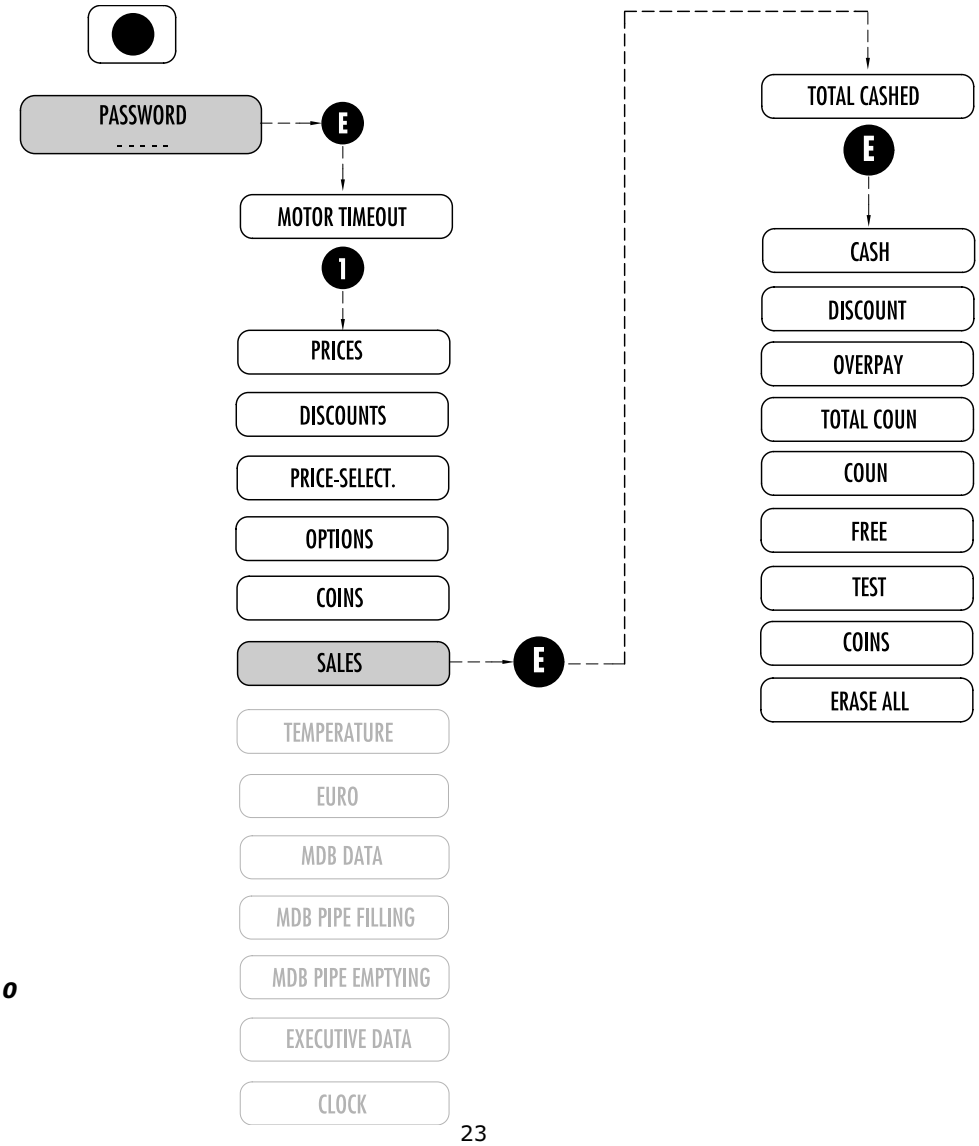


Fig. 7.10

7.2.8 TEMPERATURE (Fig. 7.11)

This menu allows the working temperature to be adjusted and the defrosting parameters to be set. Use the usual "+","-", "figure" keys to carry out the variations.

After the specific headings as listed below, the two coefficients of each temperature probe will appear:

"k1 00200" "k2 00485"

N.B. *It is possible that these two values are different from one distributor to another.*

Specifications for the Snack or Combined configuration (the variation fields are shown)

Tank temp	Vega temperature [6(Snack)/1(Pan)÷15 °C, >15 °C = Off]
Temp. delta	Vega temperature hysteresis [1.0÷5.0 °C]
Safety delta	Vega safety delta [5÷50 °C]
Safety time	Vega safety time [1÷9 hours]
Defrost after	Vega defrost frequency [1÷12 hours]
Defrost for	Vega defrost duration [1÷30 minutes]

N.B.: the machine type setting (configuration) is found in the OPTIONS menu

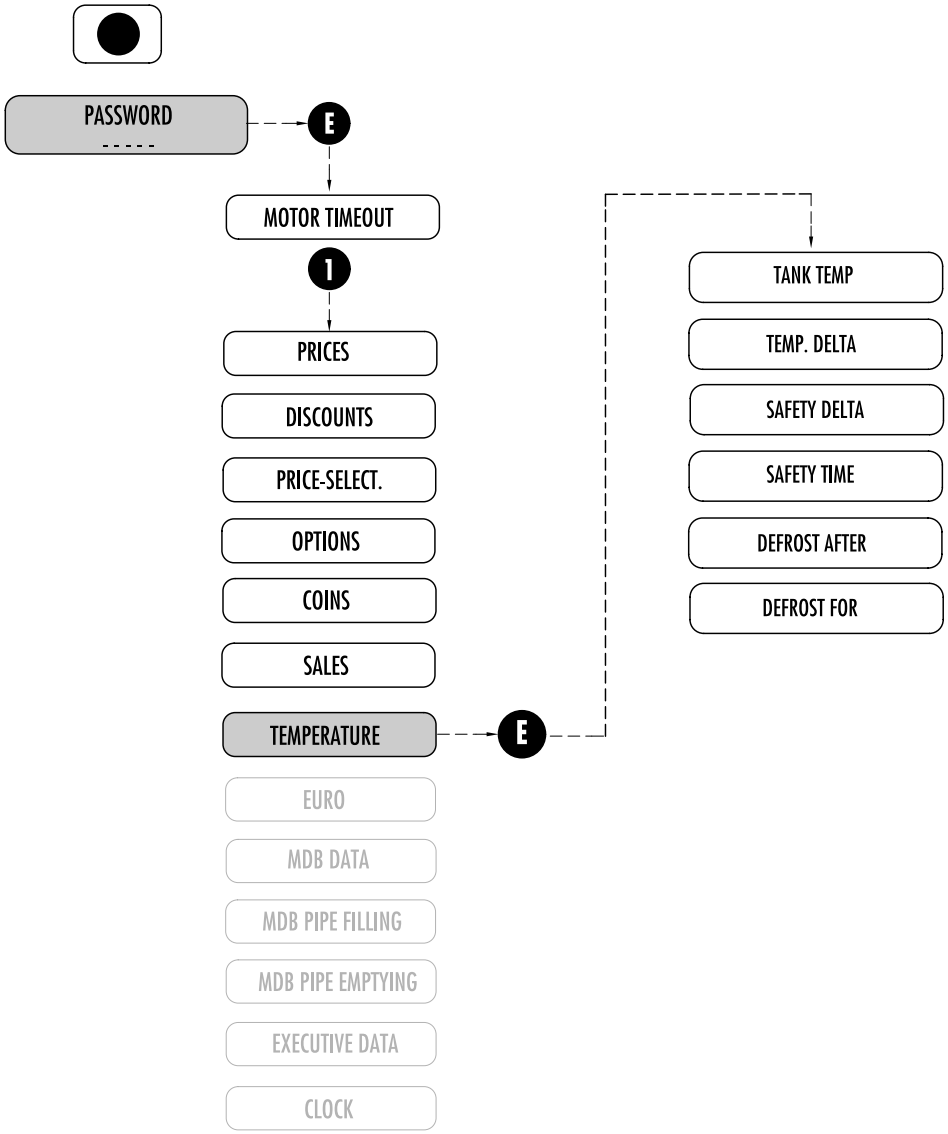


Fig. 7.11

7.2.9 EURO (Fig.7.12)

Visualization engages the conversion display function [On/Off]

Conv.fact. pos: position of the conversion factor point [0..6 decimals]

Conv. Fact. conversion factor [0..999999]

Currency/Euro conv. Selects conversion either from currency into euro, or from euro into currency [On/Off]

Visualization point Position of the decimal point in the euro-currency conversion display [00000,0000.0,000.00]

Note: the "Point display" parameter is displayed only of the currency/euro conversion is off.

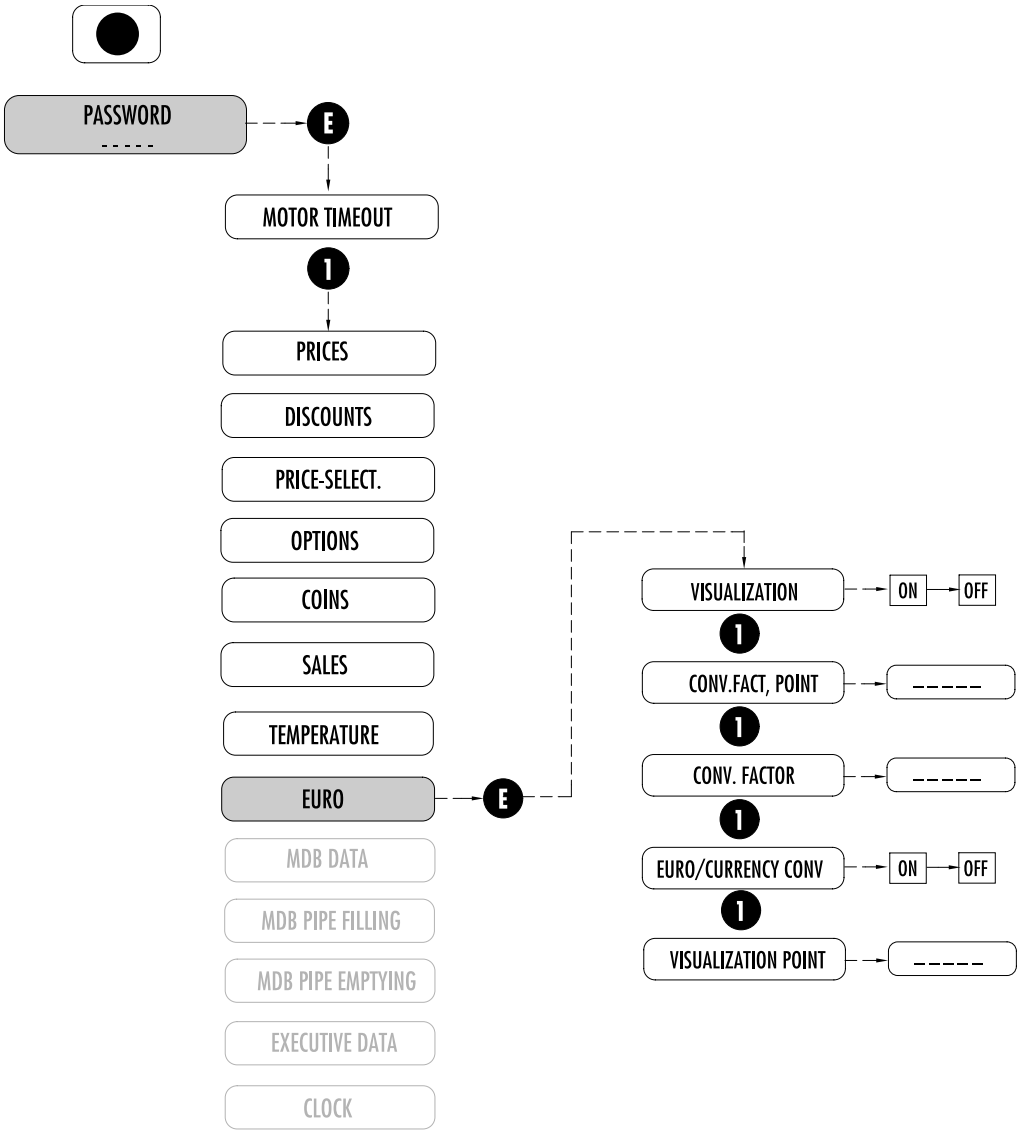


Fig. 7.12

7.2.10 MDB DATA (Fig. 7.13)

Maximum change	Maximum change delivered from the coin box [0÷9999]
Coin change	Engages the change lever [On/Off]
Coin 1 engage	Activates coin 1 [On/Off]
...	
Coin 16 engage	Activates coin 16 [On/Off]

Note: *the programming of the coin engagement function will only come into effect after switching the coin box off and then on again and/or the cards.*

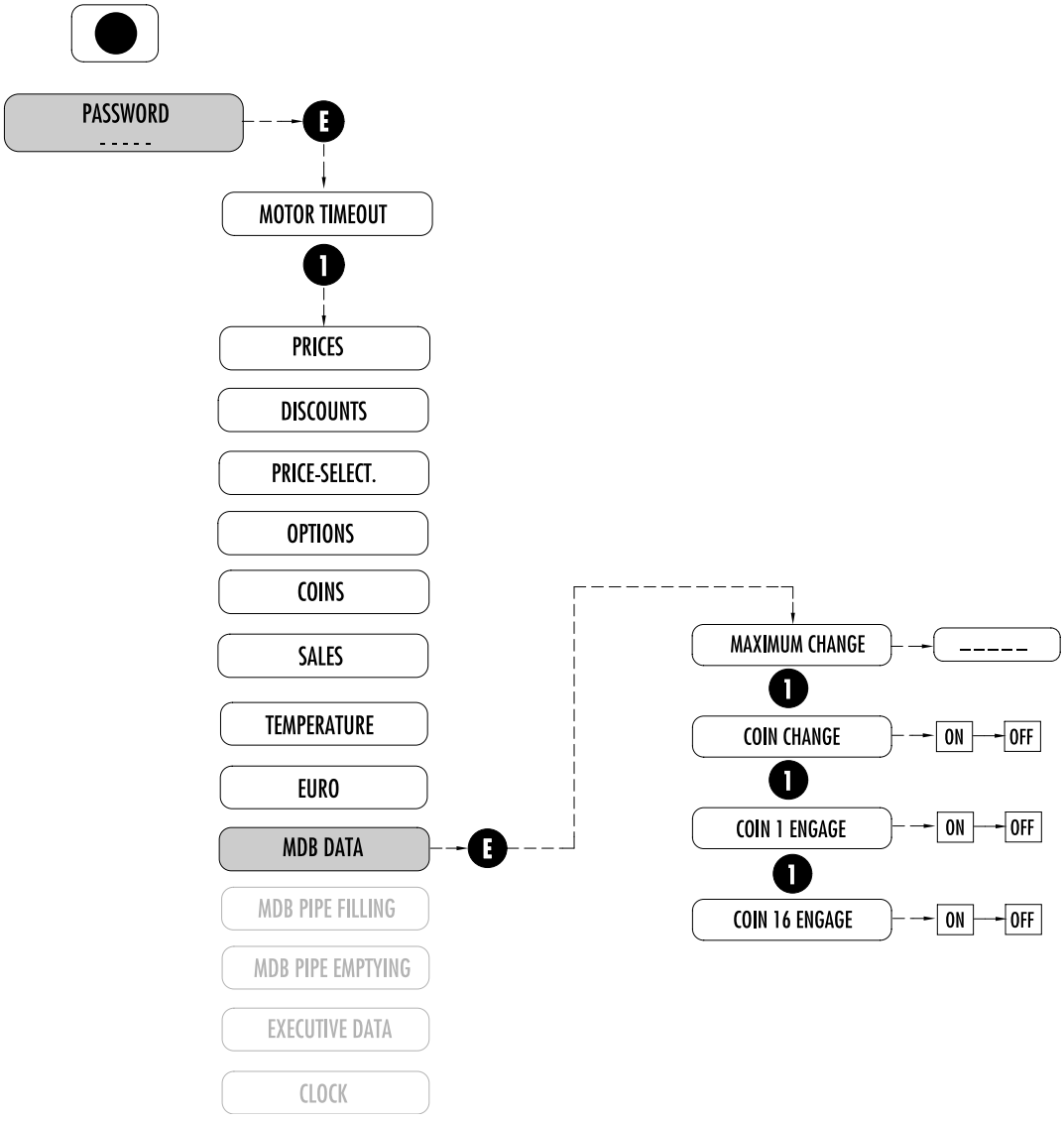


Fig. 7.13

7.2.11 MDB PIPE FILLING (Fig. 7.14)

MDB pipe filling (Esc to escape)

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

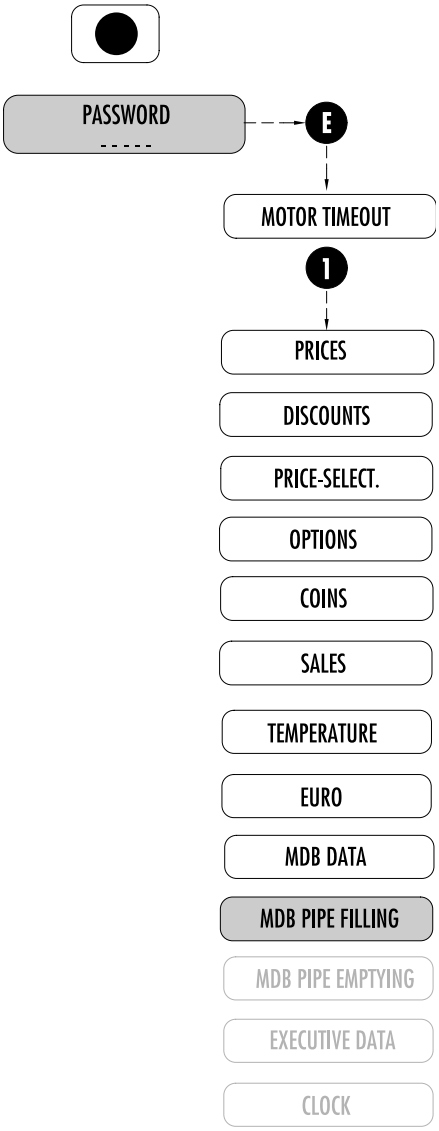


Fig. 7.14

7.2.12 MDB PIPE EMPTYING (Fig. 7.15)

Coin 1 (key 3 empty)

...

Coin 16 (key 3 empty)

On pressing key 3 the selected coin will be delivered.

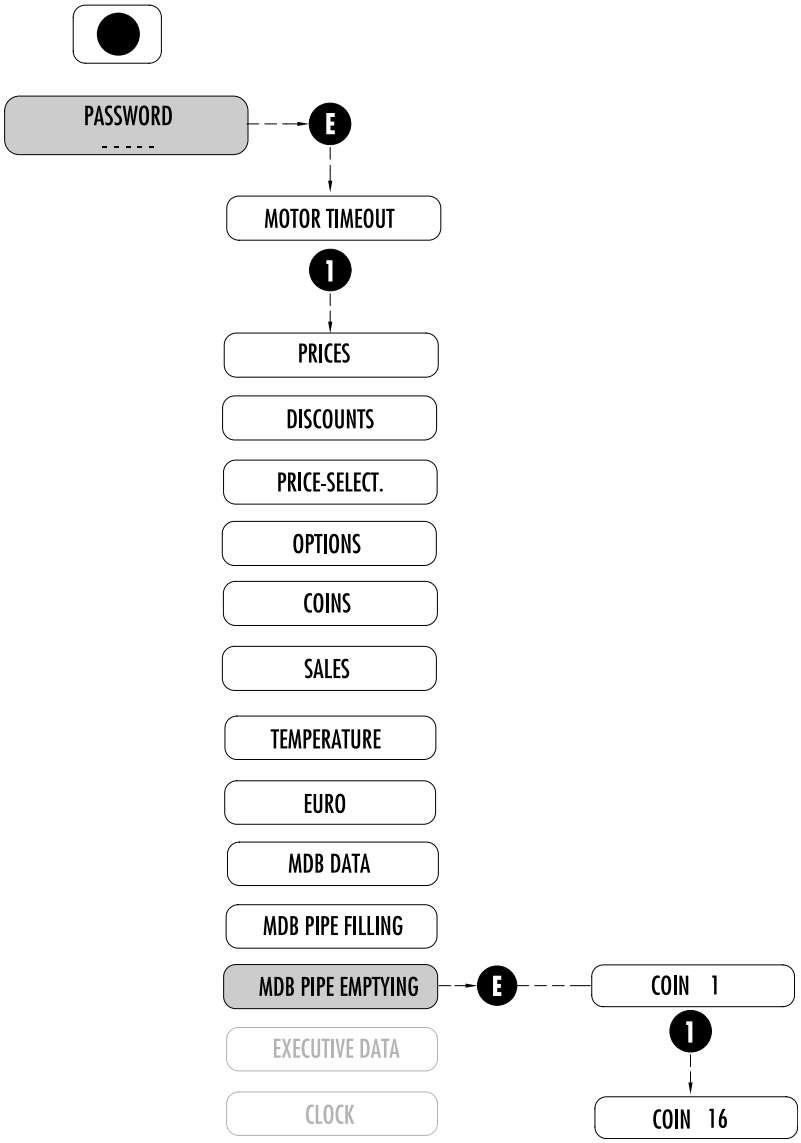


Fig. 7.15

7.2.13 EXECUTIVE DATA (Fig. 7.16)

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

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

Note: if both the parameters are ON, differentiated ESC prevails.

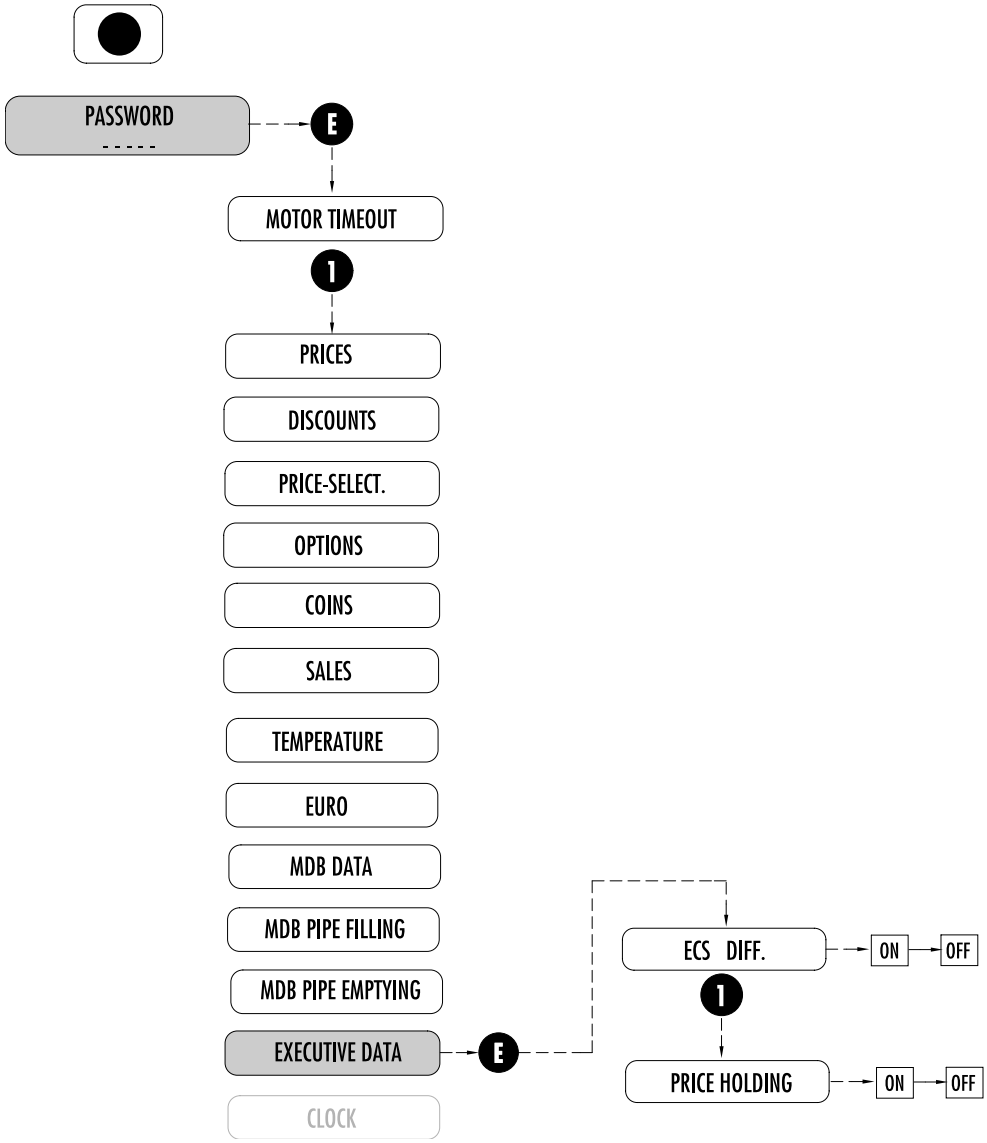


Fig. 7.16

7.2.14 CLOCK (Fig.7.17)

The following menus are available:

Hour/time set
Switch on
Discount

Hour/minute set:

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

Switch on:

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

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

Discount

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

Note: if the "start" is greater or equal to "end" the discount band is not engaged.

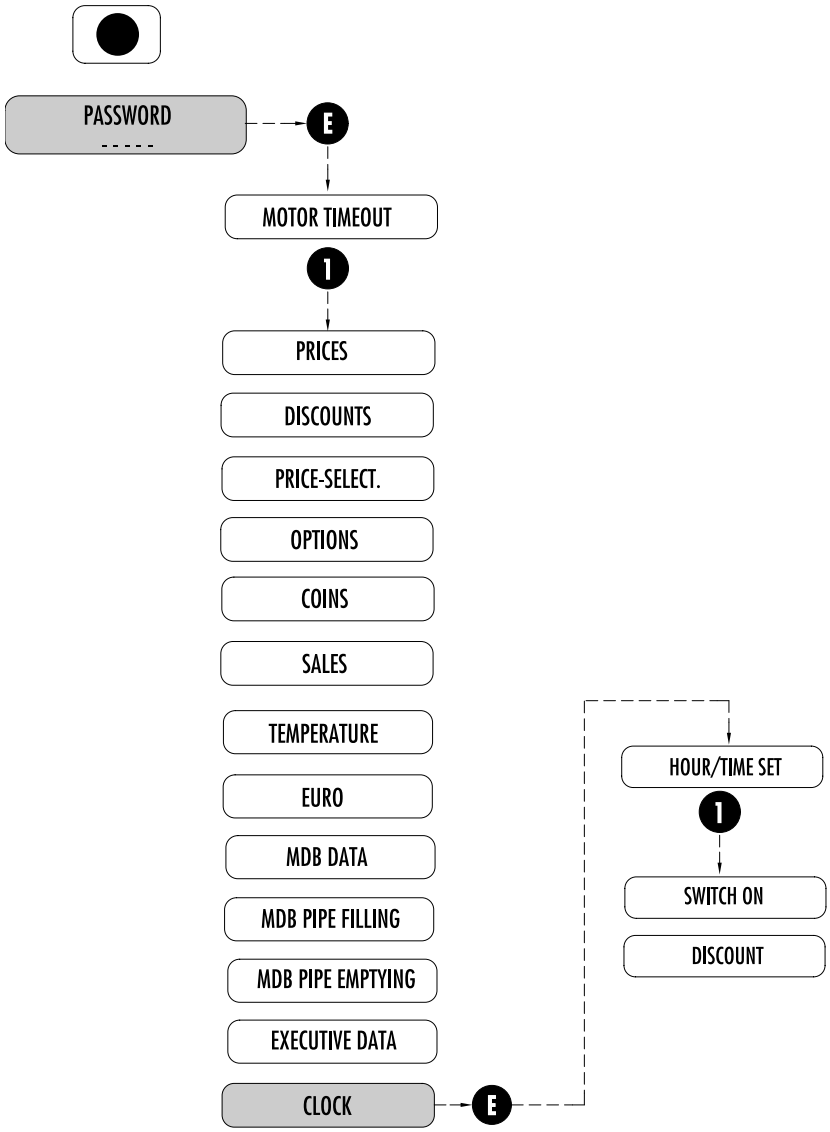


Fig. 7.17

8.0 SERVICE


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

The opening and the possible connection with the distributor's door open (if not only for cleaning reasons) must be performed only by authorized and technically qualified personnel.
Don't leave the distributor open and unguarded.

Enter maintenance mode by pressing the external "**service**" key. The display shows "**Maintenance**" on line 1 (if there are no alarms or indications present, in which case they will be displayed: see chapter 11.0 for further details).

In maintenance mode the keys take on the following meanings:

- **T1 "ALARM SCROLL"**: Used to scroll the alarms (if present).
- **T4 "TEST"**: after pressing the key, it is possible to use the keypad as in normal service to deliver any of the products.
- **T5 "BREAKDOWN RESET"**: this has the function of cancelling the breakdowns registered by the distributor and starting a subsequent diagnosis control to check that there are no other breakdowns.
- **T8** or **A vega 600 "TOTAL SELECTIONS"**: this allows the number of delivered selections to be shown (general counter). It is necessary to press the service key inside the door again to return to service mode.

9.0 MAINTENANCE AND INACTIVITY

9.1 Cleaning and Loading

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

These operations must be done with the distributor open and switched off.

The cleaning operations must be effected before the loading of the products.

In order to guarantee normal operation, the machine must be installed in areas that the environmental temperature is between a minimum of -1°C and a maximum of +32°C end humidity of not over 70%.

Must not be installed in places where cleaning is done with water hoses(ex. big kitchens.).

Do not use water jets to clean the machine.

9.1.1 Procedure for distributor cleaning

Recommended equipment:

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

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

Never use:

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

To ensure hygiene:

- Use disinfectants

For cleaning:

- Use detergents and/or detersive products

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

  On application of the HACCP certain hygienic regulations are laid down for company self-checking procedures concerning :
- Cleaning of the premises
- Product transportation
- Machinery maintenance
- Waste disposal
- Personnel hygiene
- Food product characteristics
- Personnel training
- (Directive 93/43 CEE)

The cleaning operations may be undertaken:

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

ENGLISH

Example of a recommended cleaning procedure:

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

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

9.1.2 Periodic cleaning by the maintenance technician

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

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

9.1.3 Cleaning and maintenance

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

For all cleaning operations follow the instructions indicated in paragraph 9.1.1.

Operate as follows:

– dampen a cloth and clean all the visible parts of the delivery area *(Fig.9.1)*

– using specific products, clean the door glass inside and outside *(Fig.9.2).*

Refrigeration system cleaning

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

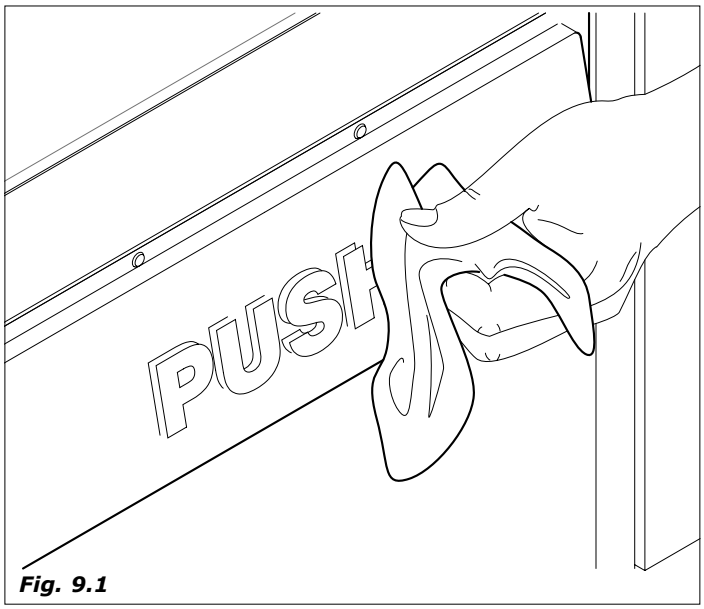


Fig. 9.1

Fig. 9.2

9.1.4 Product loading

When necessary provide for the loading of the products and/or consumption materials of the automatic vending machine. For these operations please refer to the operations described under chapter 6.0 (first installation).

9.1.5 Product storage advice

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

PRODUCT TYPE	CONSERVATION T. °C	CONSERVATION TIME
Canned, bottled drinks	+ 5 °c	until expiry date
Fresh filled rolls	Max + 4°C	1 day
Long life filled rolls	Max + 4°C	until expiry date
Packed snacks	+ 20 °C	in accordance with D.L. 109/92*
Cold dishes	Max + 4°C	1 day
Dishes for reheating	Max + 4°C	1 day
Hot dishes	+ 65 °C	5 hours
Frozen products	- 18 °C	until expiry date
* AND SUBSEQUENT AMENDMENTS		

9.1.6 Ordinary and Extraordinary Maintenance

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

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

Entrust the operations mentioned here below to qualified personnel. If the operations require that the distributor be switched on, entrust them to specially trained personnel.

9.2 Adjustments

9.2.1 Spirals

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

Rotate the spiral until the ideal position is found.

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

Each spiral can rotate by 45° at a time (see fig.9.3)

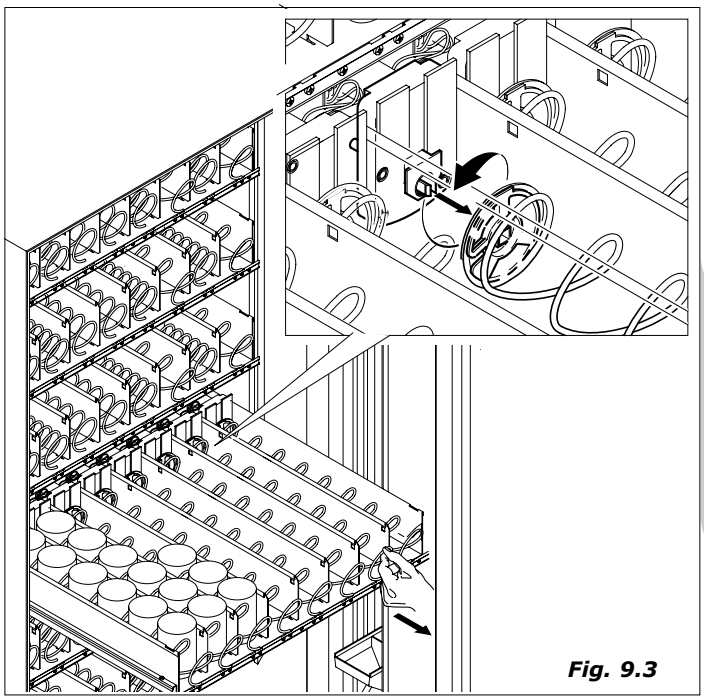


Fig. 9.3

9.2.2 Spiral replacement

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

- rotate the spiral in a clockwise sense until it is released on the dragging cam (Fig.9.4)
- bend the spiral downwards slightly and pull it outwards.

For reassembly:

- couple the spiral behind the notch on the cam (Fig.9.4-pos.1).
- introduce the spiral in the slot on the cam (Fig.9.4-pos.2).

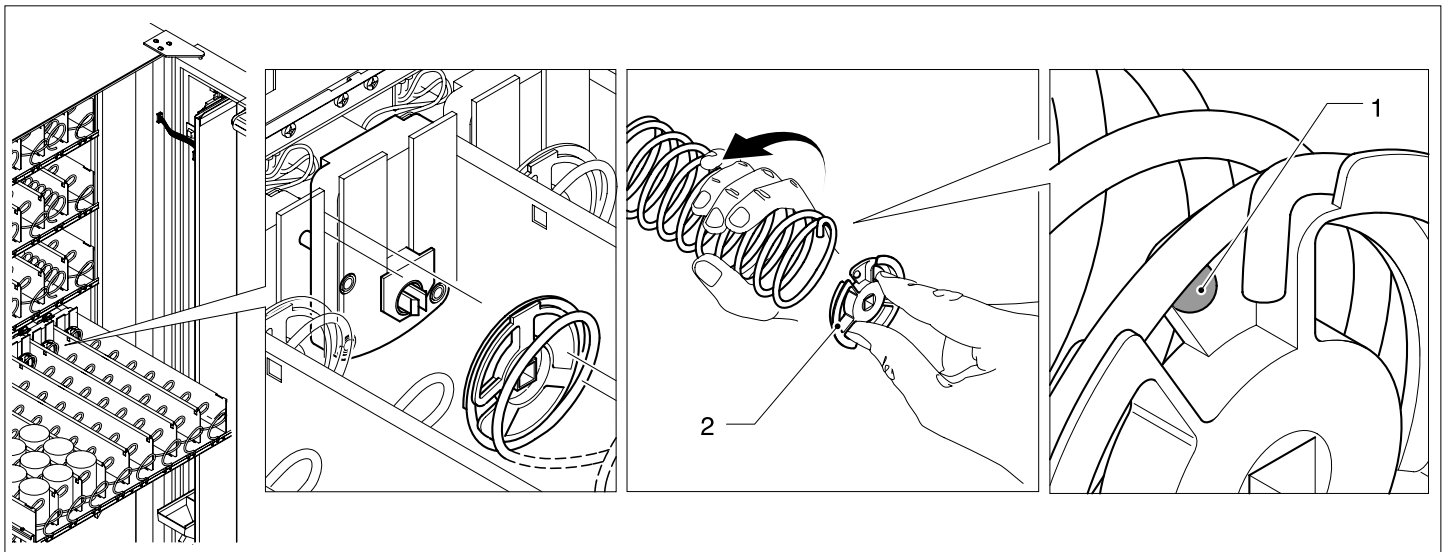


Fig. 9.4

9. 2.3 Change the number of spirals per drawer

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

To replace the Ø 80 spiral with two Ø 68 spirals, operate as follows:

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

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

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

- 8-spiral drawer with relative selection numbers

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

- 6-spiral drawer with relative selection numbers

	M2		M4		M6		M8
	12		14		16		18

- 4-spiral drawer with relative selection numbers

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

For the opposite operation it is necessary to:

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

9. 2.4 Change height between drawers

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

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

9. 2.5 Accessories

Certain accessories are available which can be applied on the spirals (expellers see fig.9.5) to aid product release.

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

- it is possible to introduce guides parallel to the spirals for narrow and high products (see fig.9.6) in order to reduce the space between the product and the walls of the section.
- or supports (see fig.9.7) to help the products to slide.

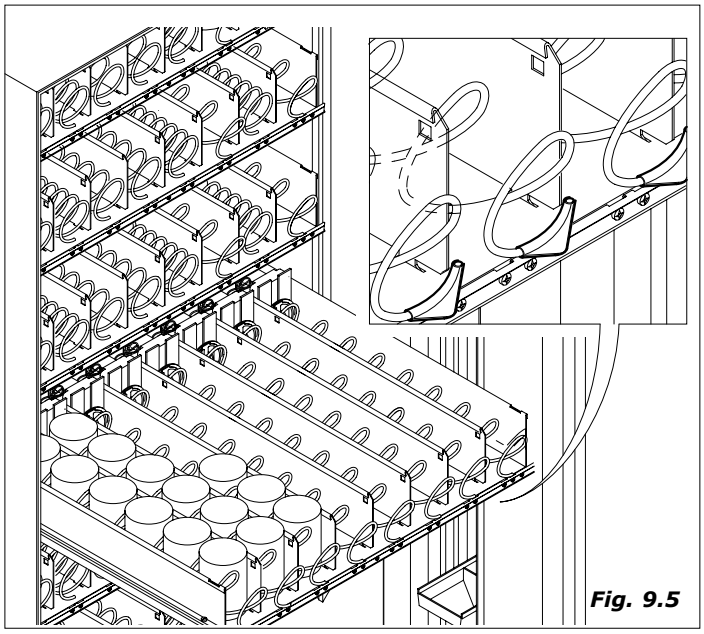


Fig. 9.5

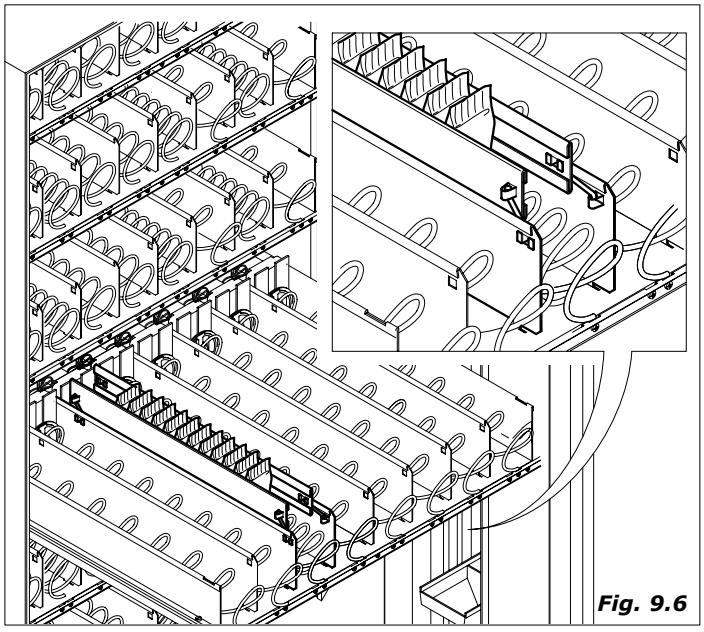


Fig. 9.6

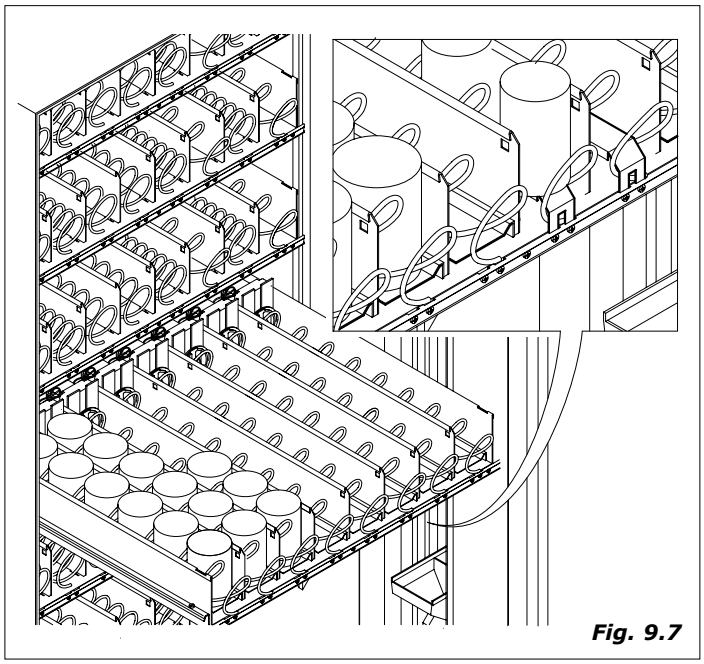


Fig. 9.7

9.3 Neon light replacement

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

Replacement of VEGA 600 model light (Fig. 9.8)

- open the distributor flap.
- loosen the fixture screws of the glass section *(Fig. 9.9).*
- extract the light guard element.
- replace the neon light.
- check efficient function.

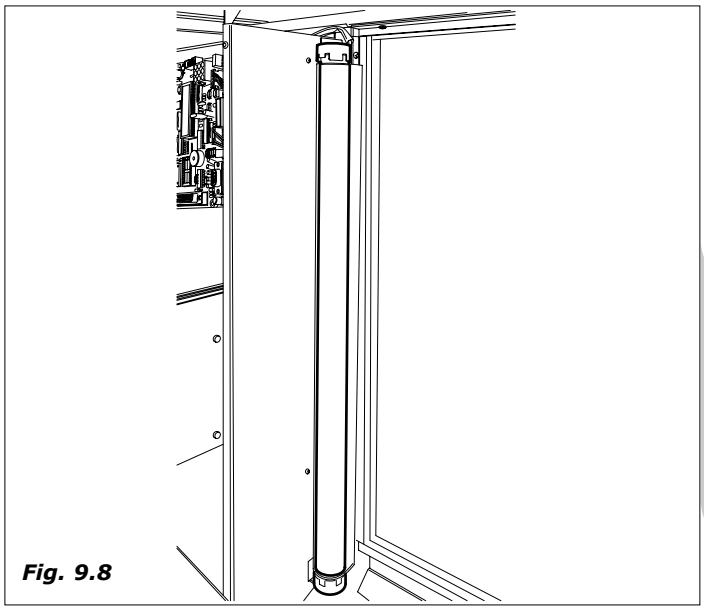


Fig. 9.8

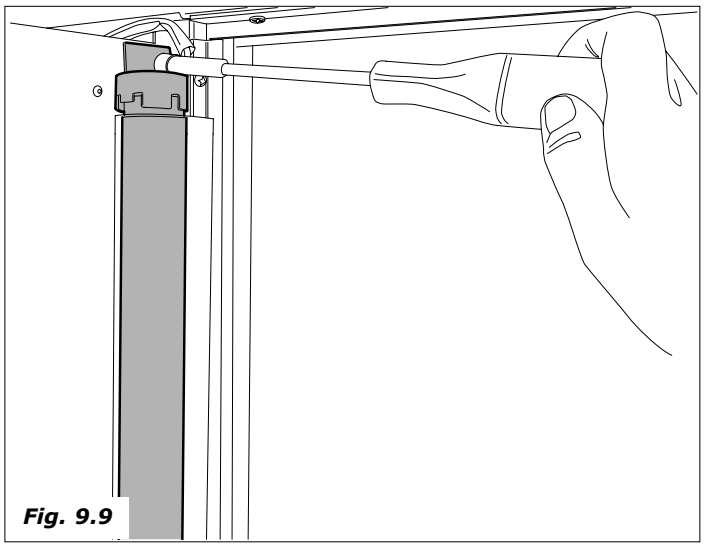


Fig. 9.9

Replacement of VEGA 700 AND VEGA 850 model light

- open the distributor flap
- remove the light guard *(Fig. 9.10)*
- replace the neon light *(Fig.9.11).*
- check correct function.

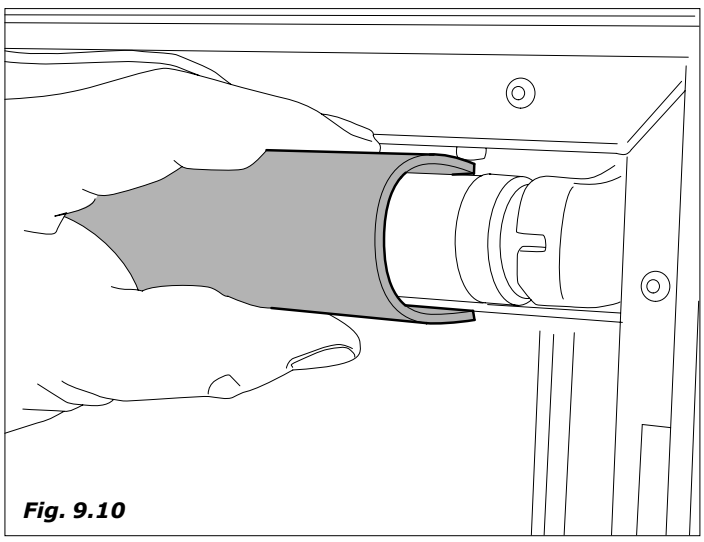


Fig. 9.10

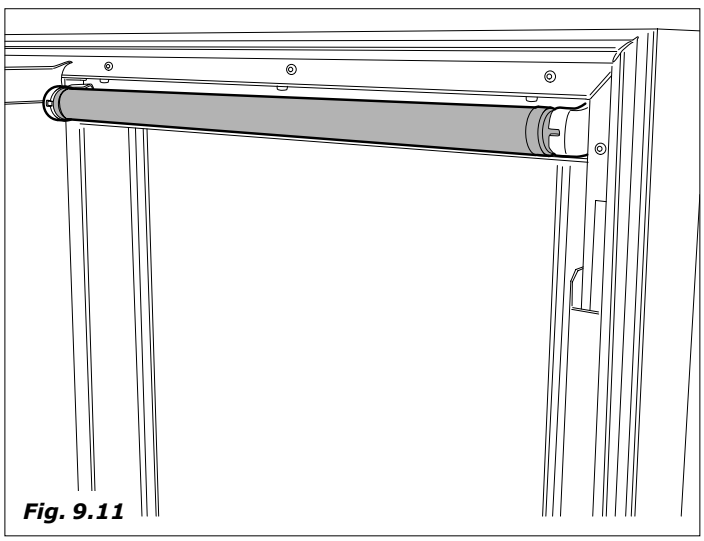


Fig. 9.11

9.4 Inactivity

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

- disconnect the distributor electrically
- unload all the products from the trays *(Fig.9.12)*
- wash all the parts in contact with foodstuffs in accordance with the above descriptions
- clean all the internal and external surfaces of the automatic distributor with a cloth
- protect the outside with a cellophane film or sack *(Fig.9.13)*
- store in dry sheltered rooms with temperatures no lower than 1°C.

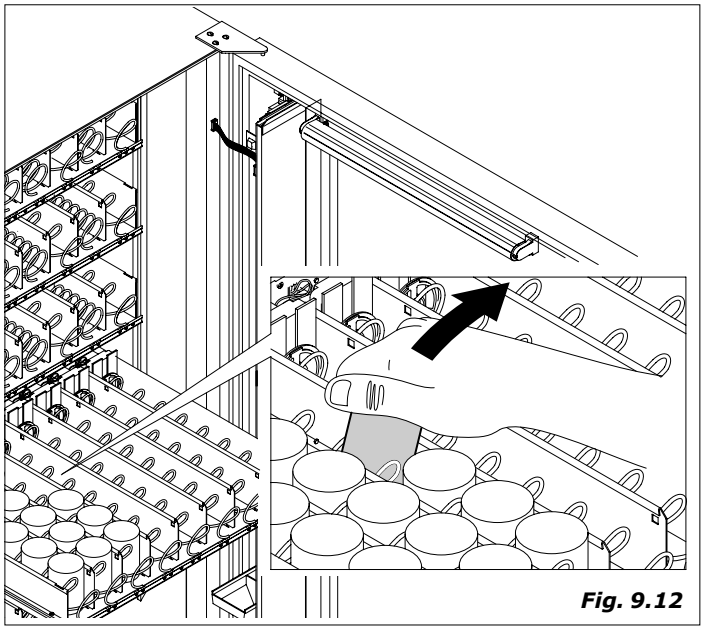


Fig. 9.12

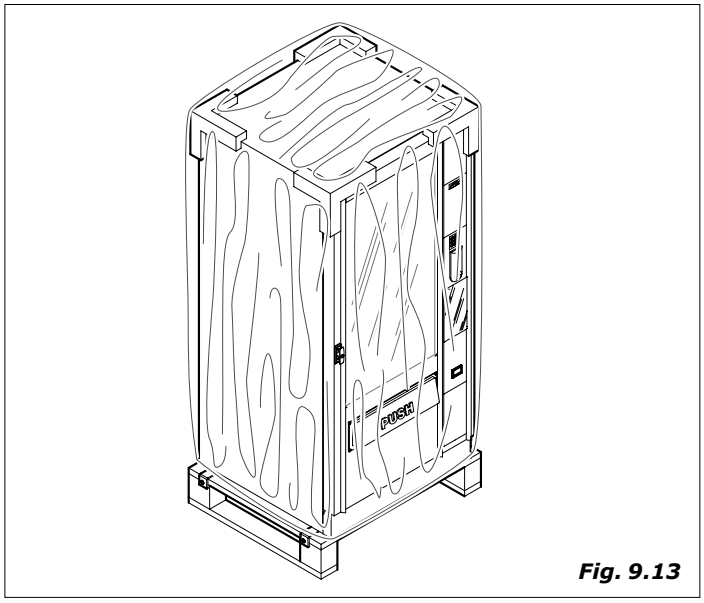


Fig. 9.13

10.0 COMBINATION WITH HOT DRINK DISTRIBUTOR

10.1 Technical features of LUX 700 model (combined with Antares model)

LUX 700: 5-drawer model with a maximum of 8 spirals per drawer

COMBINED: (two drawers for bottle and/or cans and three drawers for snacks) double temperature

SNACK: one temperature for all drawers

Height mm	1620
Width mm	700
Depth mm	750
Weight kg	200
Feed voltage	230 V
Feed frequency	Hz. 50
Installed power (1)	from 0,29 kW to 0,35 kW
Electrical connection	SCHUKO plug
COOLING UNIT	
fridge unit kW	0,1838
evaporator	ventilated
cooling unit (2)	class N
cooling gas	R134a weight 240 gr
Neon light	18 Watt

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

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

SPIRAL DIMENSIONS	
spirals with different pitch are available:	
pitch 22 mm Ø 68/DX	07018811 L16
pitch 22 mm Ø 80/SX	07021011 L16
pitch 22 mm Ø 80/DX	07020311 L16
pitch 30 mm Ø 68/DX	07018511 L16
pitch 35 mm Ø 68/DX	07018111 L16
pitch 37 mm Ø 80/DX	07018711 L16
pitch 45 mm Ø 68/DX+SX	07018311 L16
pitch 45 mm Ø 68/SX	07019811 L16
pitch 45 mm Ø 80/DX	07018211 L16
pitch 60 mm Ø 68/DX+SX	07018911 L16
pitch 60 mm Ø 68/SX	07019611 L16
pitch 60 mm Ø 80/DX	07019411 L16
pitch 75 mm Ø 68/DX	07018411 L16
pitch 77 mm Ø 68/DX+SX	07019311 L16
pitch 77 mm Ø 68/SX	07019511 L16
pitch 81 mm Ø 80/DX	07020011 L16
pitch 94 mm Ø 68/DX	07021111 L16
pitch 94 mm Ø 68/SX	07021211 L16
TRAY CAPACITY	
Variable according to the number and pitch of the spirals.	

10.2 Machine description (Fig.10.1)

1 External keyboard
2 Power card
3 Product drawers
4 Spiral
5 Electrical group
6 Cooling unit
7 Coin mechanism
8 Dispensing chamber

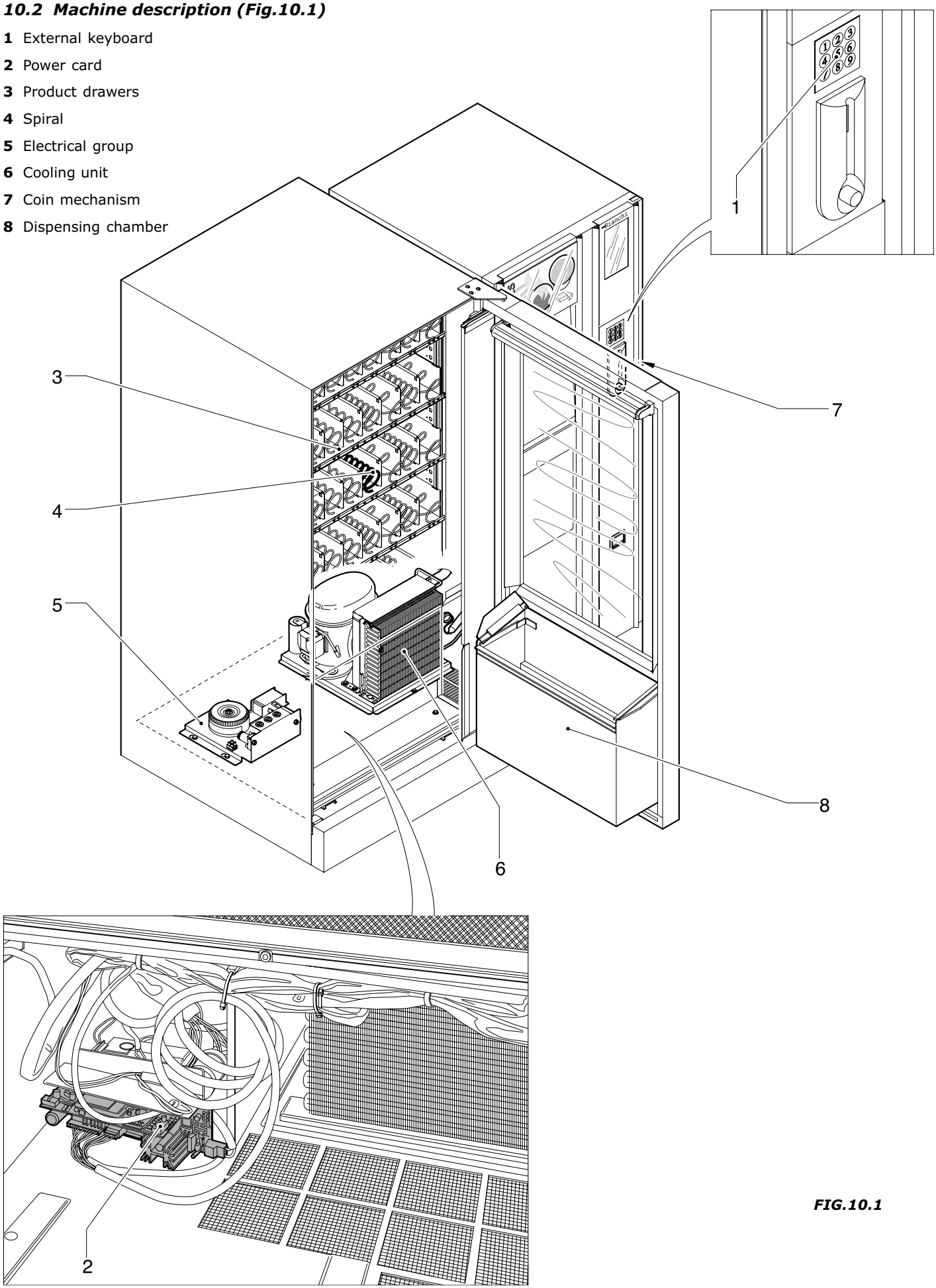


FIG.10.1

10.3 Connection for Master/Slave function (Combined with Antares model)

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

- Dismantle the guard casing of the Antares power card *(Fig. 10.2).*

- Connect the top part of the connection cable of the rear connector on the Lux 700 mode (*Fig.10.3*) and the other end to the BOARD connector on the Antares card *(Fig. 10.4)*.

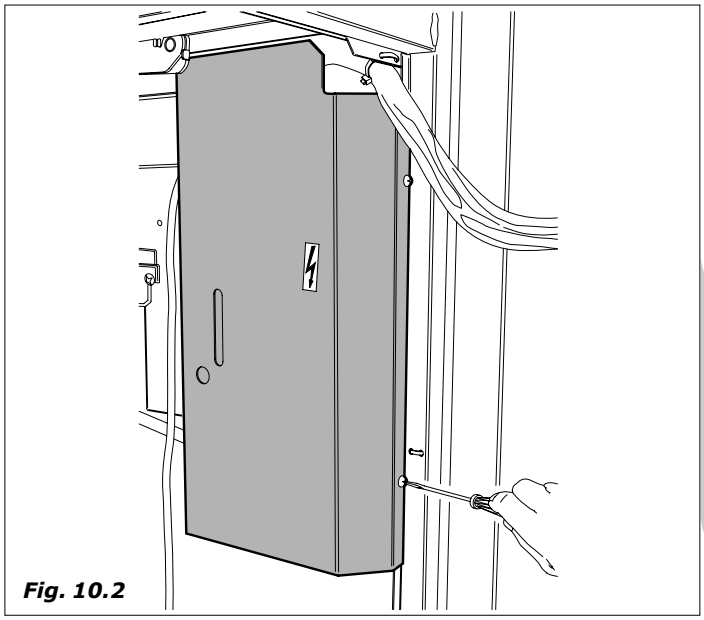


Fig. 10.2

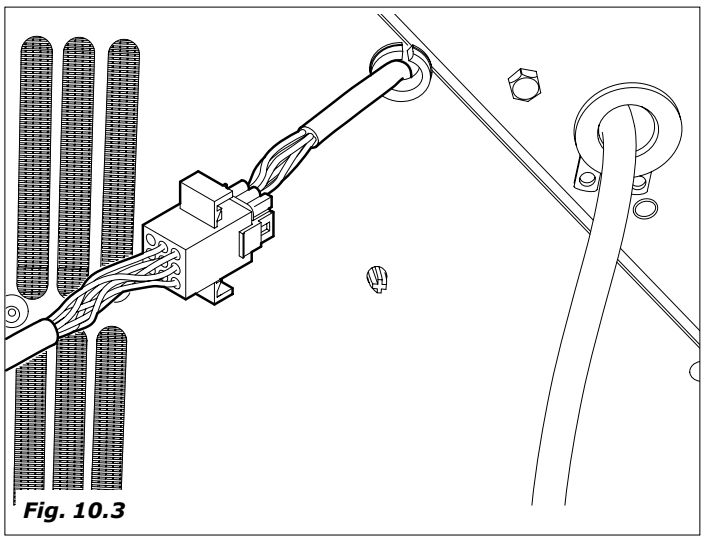


Fig. 10.3

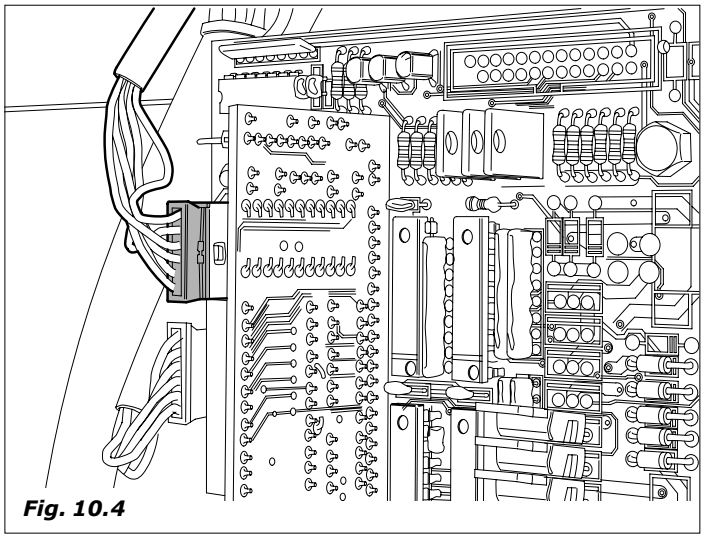


Fig. 10.4

- Replace the coin insertion unit with the corresponding element complete with slot section of the Lux 700 keyboard *(Fig. 10.5)*.
- Secure the keyboard using the four threaded screws supplied.
- Then proceed to remove the Master card casing (*Fig.10.6 pos.1*) and connect the button panel cable *(Fig. 10.7)*.
- Connect the relative flat cable to the Master card on LUX 700 *(Fig. 10.8)*.
- Replace the guard and proceed with the programming of the Lux 700 products as described in the relative chapter.

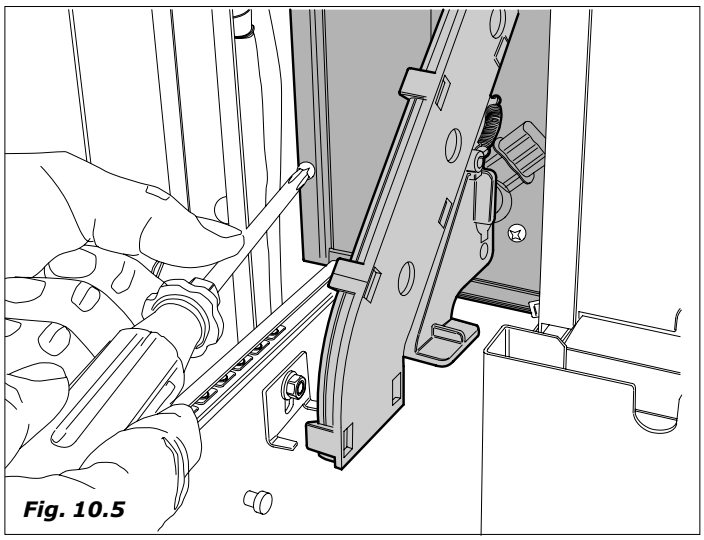


Fig. 10.5

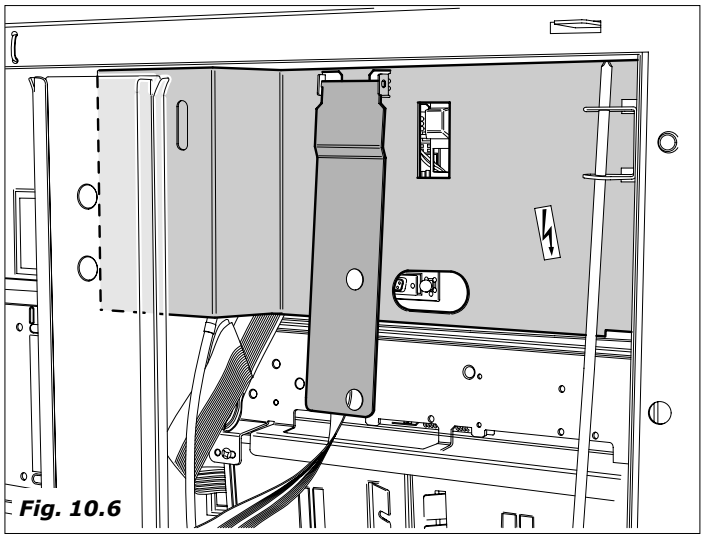


Fig. 10.6

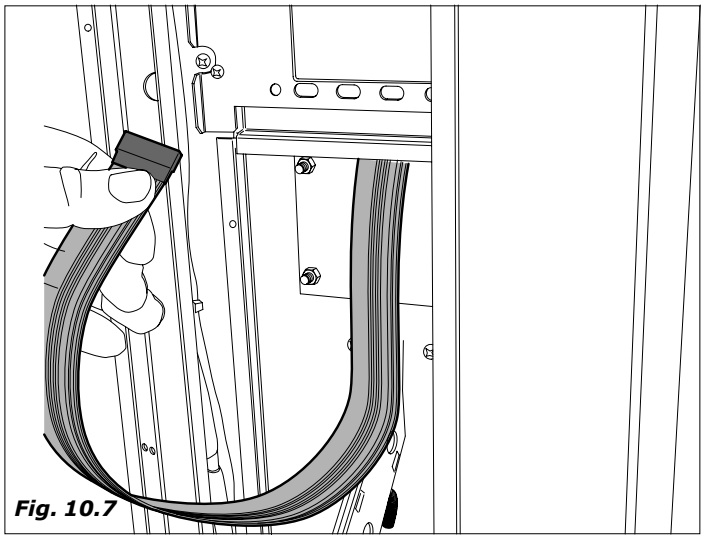


Fig. 10.7

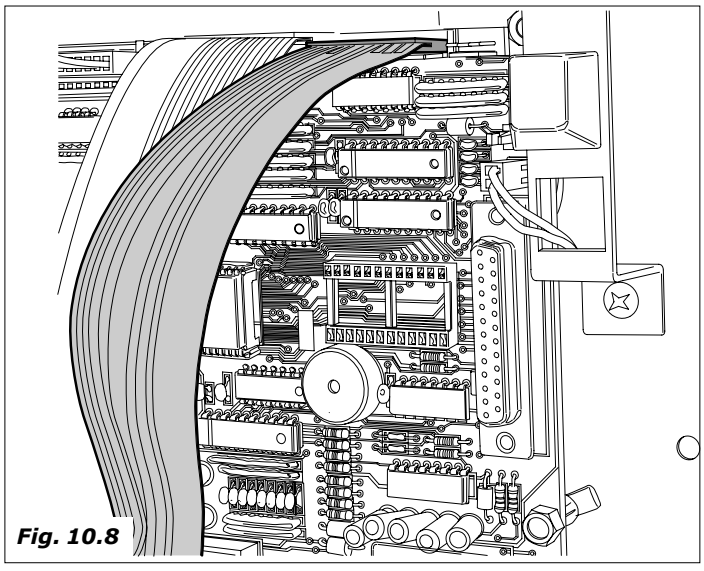


Fig. 10.8

10.4 Technical features of Vega 600 model (combined with Pegaso model)

VEGA 600: 4-drawer model with a maximum of 6 spirals per drawer

COMBINED: (n° 2 drawers for snacks, n°1 drawer for bottle (PET) 1/2 litre and n°1 drawer for cans or tetrapak) double temperature

SNACK: (n° 5 drawers) one temperature for all drawers

Height	mm	1050
Width	mm	630
Depth	mm	790
Weight	kg	150
Feed voltage		230 V
Feed frequency		Hz. 50
Installed power (1)		from 0,29 kW to 0,35 kW
Electrical connection		SCHUKO plug
COOLING UNIT		
fridge unit	kW	0,1838
evaporator		ventilated
cooling unit (2)		class N
cooling gas		R134a - weight 220 gr
Neon light		18 Watt

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

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

SPIRAL DIMENSIONS	
spirals with different pitch are available:	
pitch 22 mm Ø 68/DX	07018811 L16
pitch 22 mm Ø 80/SX	07021011 L16
pitch 22 mm Ø 80/DX	07020311 L16
pitch 30 mm Ø 68/DX	07018511 L16
pitch 35 mm Ø 68/DX	07018111 L16
pitch 37 mm Ø 80/DX	07018711 L16
pitch 45 mm Ø 68/DX+SX	07018311 L16
pitch 45 mm Ø 68/SX	07019811 L16
pitch 45 mm Ø 80/DX	07018211 L16
pitch 60 mm Ø 68/DX+SX	07018911 L16
pitch 60 mm Ø 68/SX	07019611 L16
pitch 60 mm Ø 80/DX	07019411 L16
pitch 75 mm Ø 68/DX	07018411 L16
pitch 77 mm Ø 68/DX+SX	07019311 L16
pitch 77 mm Ø 68/SX	07019511 L16
pitch 81 mm Ø 80/DX	07020011 L16
pitch 94 mm Ø 68/DX	07021111 L16
pitch 94 mm Ø 68/SX	07021211 L16
TRAY CAPACITY	
Variable according to the number and pitch of the spirals.	

10.5 Machine description (Fig.10.9)

1 External keyboard

2 Master board

3 Product drawers

4 Spiral

5 Electrical group

6 Cooling unit

7 Coin mechanism

8 Dispensing chamber

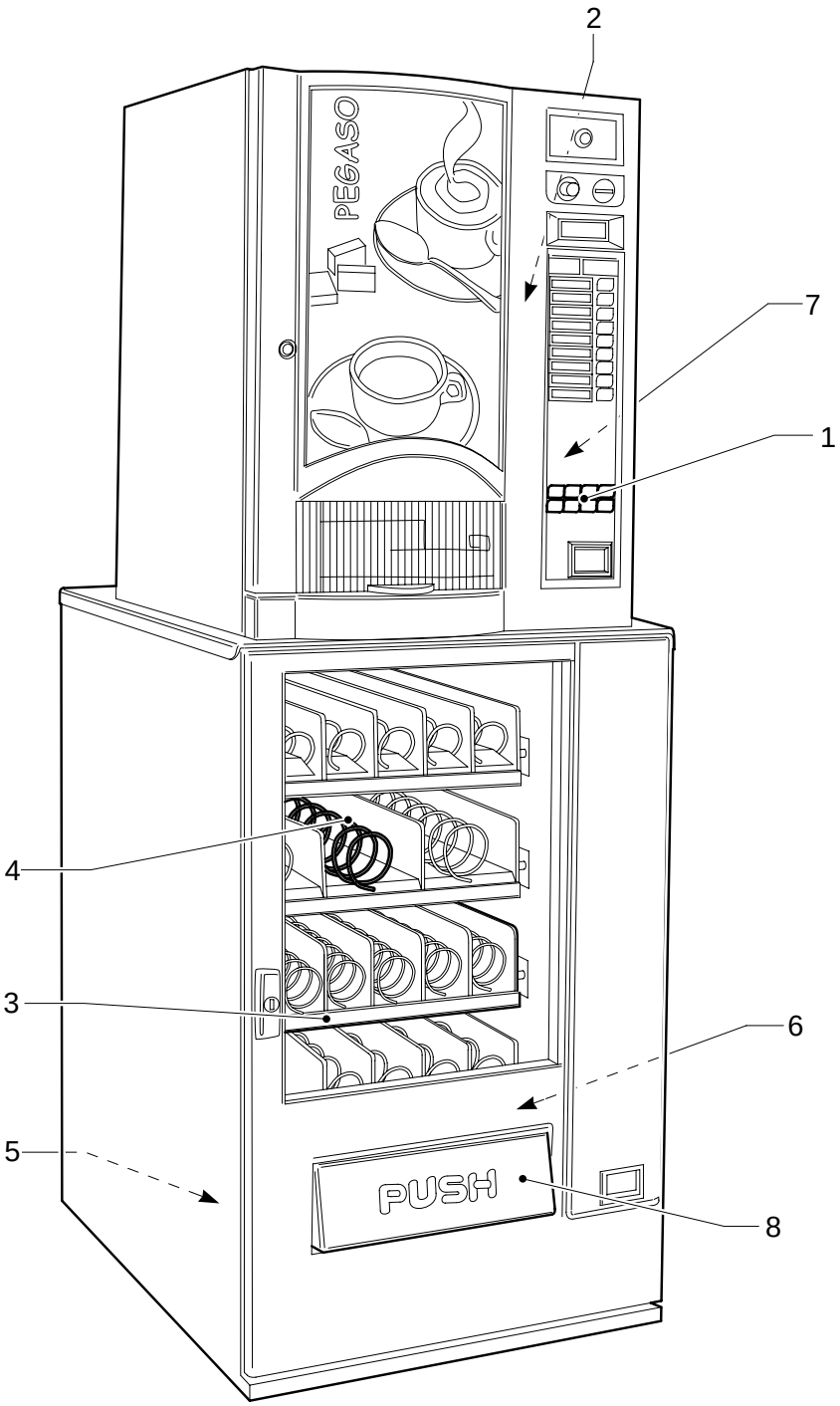


FIG.10.9

10.6 Connection for the Master/slave function (Combined with Pegaso mod.)

Before beginning any operations ensure that the electricity supply of the distributor has been disconnected.

- Remove the rear guard on the Pegaso, as indicated in Fig. 10.10.

- Connect the connection cable of the rear connector on Vega 600 mode (*Fig. 10.11*) and connect it to the BOARD connector of the Pegaso power card *(Fig. 10.12)*.

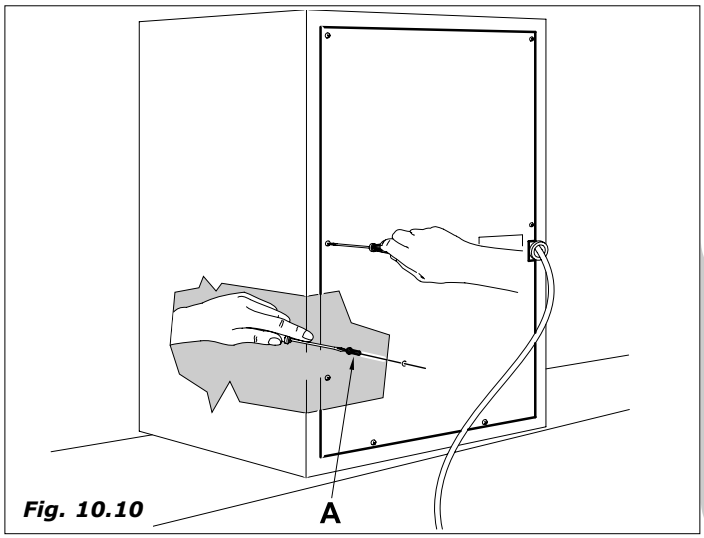


Fig. 10.10

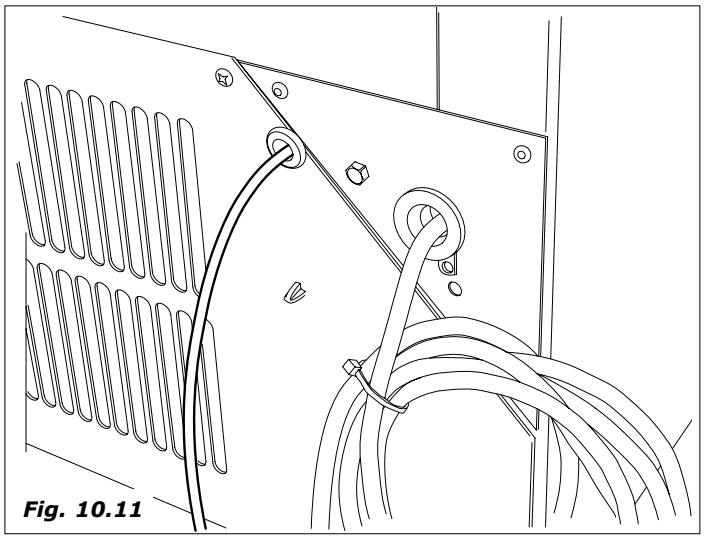


Fig. 10.11

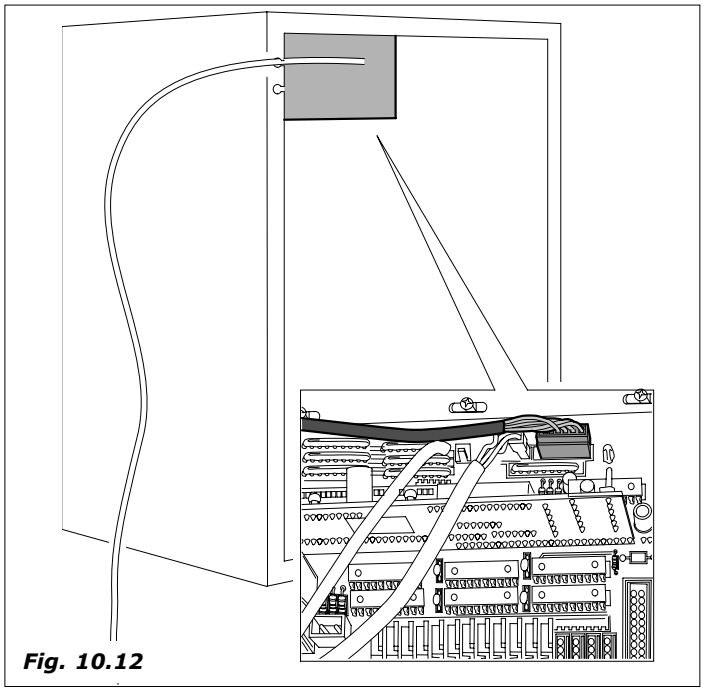


Fig. 10.12

- Replace the keyboard panel with the corresponding master/ slave version complete with keyboard for VEGA 600 control.

- Then proceed to open the Master card guard (*Fig.10.13*) and connect the keyboard flat cable *(Fig. 10.14)*.

- Replace the guard and proceed with the programming of the VEGA 600 products as described in the relative paragraph.

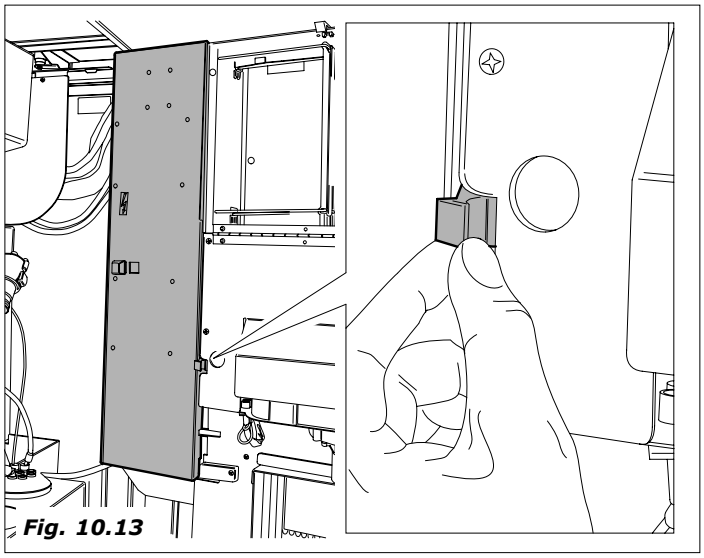


Fig. 10.13

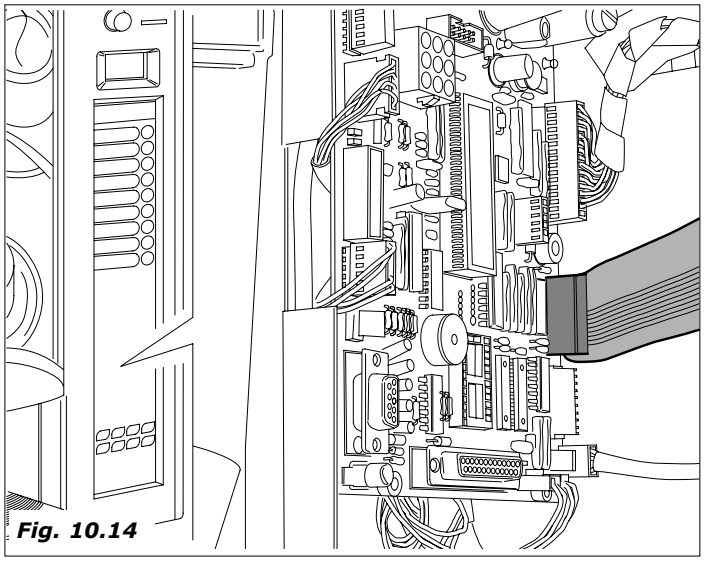


Fig. 10.14

11.0 DISMANTLEMENT

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

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

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

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

12.0 TROUBLESHOOTING GUIDE FOR THE FAILURES OR MOST COMMON ERRORS

In the function SERVICE, the failures, when present are immediately displayed in the follow manner:

Display message	Probable cause	Remedy
MASTER CARD ALARMS		
Alarm Eprom error	*Is engaged in the event of an eprom error. On engaging the reset message the missing default data will also be recharged on the eprom (only if this alarm is present).*	*Undertake alarm reset.*
Alarm - Coinbox error	*This alarm is only engaged if the Executive or Mdb coin box is engaged. It comes into action in the event of a connection error between the card and the coin box or if the coin box itself is not sensed.Executive: a delay of only 60 seconds is envisaged from the time of coin box sensing failure to alarm engagement.MDB: the delay is of approx. 10 seconds on switching on and then of 2 seconds.*	*These alarms are self-resetting.*
Alarm - Configuration	*Occurs if no slave card is revealed on switching on or if the revision of at least one of the connected slaves is non compatible*	*Check the electrical connections between the master and power cards. Recharge FW on the power card*
Alarm - Out-of-order	*This occurs if all the slaves connected to the master card are in alarm mode. No delivery is therefore possible*	*Check the alarms during maintenance.*
Alarm - Scale factor	*This alarm is only active if the executive coin box is activated (not in price holding mode) or MDB. It occurs if the division between one of the programmed prices and the base coinage received from the coin box exceeds a value of 250.This alarm is self-resetting*	*Check the correct base currency value in the programming parameters of the coin box.*
"VEGA" CARD ALARMS		
Memorized alarms		
Vega eeprom	*Is engaged in the event of an eprom error. By undertaking the reset operation the eprom factory details will also be recharged (only if the alarm is present).*	*Undertake alarm reset operations*
Non-memorized alarms		
E00 - OUT OF ORDER	*Engages in the event of an interruption in communication between the card and master*	*Check the alarms during maintenance*
Memorized alarms		
VEGA SECTOR XXX	*Engages in the event of the expiry of the motor timeout of the xx sector during delivery*	*Check the sector geared motor, spiral and electrical connections*
Vega T safety	*is engaged if the safety temperature is exceeded.*	*Check the programming parameters. Check cooling unit*
VEGA NTC PROBE	*Occurs in the event of the short circuiting of the temperature probe or in the event of open circuit. On switching on a delay of 30 seconds is envisaged before alarm occurs*	*Check NTC probe resistances and replace if necessary.Check the electrical connections*