



VENDING MACHINE  
**Mod. SINFONIA**



**Code :** H4345 EN 00  
**Date:** February 2013

# Instructions for Installer, Maintenance Engineer and final User

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## **1 GENERAL INFORMATION**

### **1.1 Purpose of Manual**

The manual contains the correct procedures for loading, usage, regular and extra-ordinary maintenance and installation of vending machines. This manual is a very important part of the vendor and therefore must be kept intact and available for the whole productive life of the vendor .



### **KEEP INSIDE THE MACHINE**

### **1.2 Interested people**

This manual is for the persons in charge of loading, cleaning and ordinary maintenance of the machine. (**Loading Operator**), the final user (**User**) and the people involved in *installing, setting, extraordinary maintenance* of the vendor (**Installer/Maintenance Technician**). The persons in charge must know the instructions and comply with the procedure of the manual.

#### **Technicians allowed to operate one this vending machines**

- ❑ **Operator** (person who only loads the machine with products to be sold)
  - The operator can only load products to be sold in the vending machine.
  - Doing this operation the operator should never move the protective lower carter as indicated on the related safety icon-label on the protection.
- ❑ **Maintenance Engineer / Skilled technician**
  - In order to perform all the operations requiring to dismount the protective lower carte, it is necessary to contact only SandenVendo technicians or only authorized (by SandenVendo) skilled and prepared technicians due to the potential electrical and mechanical risks.

The appliance is not to be used by children or persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction. Children being supervised not to play with the appliance. Instructions state that access to the service area is restricted to persons having safety/hygiene knowledge and practical experience of the appliance (IEC 60335-2-75).

### **1.3 Responsibility**

The responsibility of the manufacturer is limited to the correct usage of the vendor

**“SandenVendo Europe S.p.A”** declines any responsibility for possible damages caused to people and/or things as a result of:

- Incorrect installation.
- Usage of unoriginal spare parts.
- Unforeseen modifications/authorized by manufacturer.
- Improper use of vendor
- Connection to inadequate supply system and not in conformity with the regulations in force

### **1.4 Manufacturer**

**“SandenVendo Europe S.p.A.”** claims more than 20 years of experience in the manufacturing of Vending machines, and it is the technical know-how acquired, after years of researches and close contact with the production and commercialisation at global level that represents the best warranty **SandenVendo Europe S.p.A.** can offer

#### **SandenVendo Europe S.p.A.**

Strada Statale Casale Torino km 4

15030 Coniolo (AL) - ITALIA

Tel.: +39 0142 335111 – Fax: +39 0142 562348

e-mail: [infosve@sandenvendo.com](mailto:infosve@sandenvendo.com)

website: [www.sandenvendo.com](http://www.sandenvendo.com)

### **1.5 Service Centres**

#### **N&W GLOBAL VENDING S. p. A.**

Via Roma 24

24030 Valbrembo

Italy - Tel. +39 035606111

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## 1.6 Warranty

The warranty of the vending machine components, starting from the date shown on the delivery note, is 24 months for the cooling unit.

The warranty covers exclusively replaced parts, with labour excluded.

**The warranty does not include**, damages to the vendor caused by:

- Transport and/or handling
- Operator errors
- Lack of maintenance contemplated for in this Manual
- Failures and/or breakages not caused by the malfunction of the vending machine

## 1.7 General safety warnings

- Carefully read the manual before starting or loading the vendor
- Protect the vendor against weather conditions
- Do not remove the protection cover unless you are a maintenance technician
- Do not change the setting of the electronic board before reading this manual
- Do not place the vendor under direct sunlight
- Do not sell products with the door open
- Refer to routine maintenance chapter for cleaning the vendor
- Disconnect the power cable before doing assistance or freeing a jammed product
- Use a special protection system
- The vendor must be installed in a way that the electric plug is accessible after installation
- If the power cable is damaged, it should be substituted by the manufacturer or by his after-sales technicians or however by an equally qualified person, in order to avoid any risks
- The vendor should not be installed in an area where water jets are used
- The vendor should not be installed outdoor
- To prevent hazards due to machine instability, secure the machine according to the instructions
- In case of failure and/or poor operation, please contact exclusively the qualified personnel of our service centres
- Use only spare parts authorised by the manufacturer
- Should this manual be lost or damaged, you may ask for a copy from the manufacturer, enclose the serial number of your vending machine with your request



**CAUTION: FAILURE TO ABIDE BY THE INSTRUCTIONS CONTAINED IN THIS MANUAL MAY INVOLVE DAMAGES TO THE VENDOR AND/OR PERSONNEL**

The pictures and illustrations in this document are only indicative. **SandenVendo Europe S.p.A.** recalls that the technical and performance of products can change without notice.

“**SandenVendo Europe S.p.A.**” reserves the right of making changes on their vending machines without any advice; moreover they declare that the vendors listed in this manual are in conformity with the following directives: **98/37/CE** (EC markings).














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## 1.8 Symbols

In the manual and/or on the vendor, warning areas have been indicated with signs, plates, symbols or icons showing danger or obligations in each case

The symbols used in the manual and on the vendor are the following:

SIMBOL	MEANING	COMMENT
	<b>Compulsory</b>	Compulsory for personnel involved
	<b>Compulsory</b>	Compulsory for personnel involved to wear protective gloves during maintenance on the vendor
	<b>Compulsory</b>	Compulsory for personnel involved to wear protective clothes during maintenance
	<b>Extra information</b>	Additional information is given
	<b>Manual</b>	Before doing indicated operation, refer to the instructions in the Manual
	<b>Maintenance operations</b>	In case of a particular function and/or irregularity, a mechanical adjustment and/or electric setting could be required.
	<b>Warning</b>	Indicates a warning, failure to comply may involve damages to the vending machine
	<b>Danger</b>	Extreme care must be given when operating the vend mechanism
	<b>Danger</b>	Extreme care must be given when using electric cables
	<b>Danger</b>	Indicates information concerning personnel safety and machine's integrity
	<b>Danger/Forbidden</b>	Indicates a danger of electric shock and mechanical risk. It is forbidden to remove this safety guard. Only SandenVendo Europe technicians or authorized personnel can open this safety guard
	<b>Clearance</b>	Clear in conformity with the recycling procedures
	<b>Recycling</b>	The recycling of this product helps to reduce the need of new material and piling up of waste.

# Instructions for Installer, Maintenance Engineer and final User

## 2 MACHINE FEATURES

### 2.1 Technical Features

MOD. GF6-DR6			
Dimensions	GF6	DR6	
Height (A) with feet	1830mm	1895mm	
Height (A) with leveling screws	1765mm	1830mm	
Width (C)	950mm		
Depth (B) STD door / Flat door	860 / 845 mm		
Weight	290kg	297kg	
Electric features			
Nominal tension	230 V		
Nominal frequency	50 Hz		
Installed electric power	850W		
Cooling unit			
Compressor	(12.11CC) cm <sup>3</sup>		
Refr. Power	1058W		
Working range	18 ÷ 32°C 65% R.H.		
Settable temperature range	1°C ÷ 25°C		
Refrigerant	R404A		
Load	0,360 Kg		
Expansion direct with capillary			
Cooling forced circulation by means 3 fans			

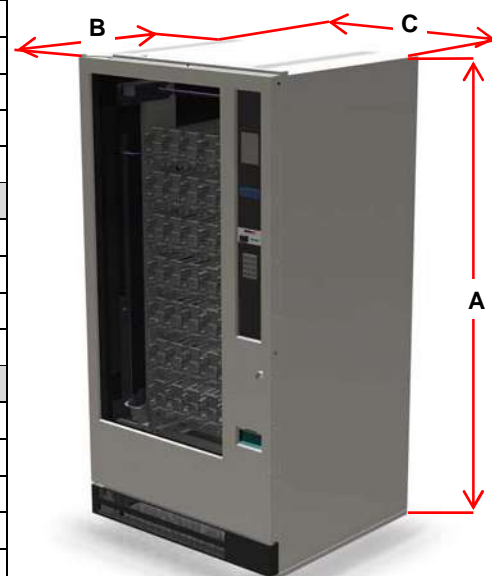


FIG. 2.1

MOD. GF9-DR9			
Dimensions	GF9	DR9	
Height (A) with feet	1830mm	1895mm	
Height (A) with leveling screws	1765mm	1830mm	
Width (C)	1220mm		
Depth (B) STD door / Flat door	860 / 845 mm		
Weight	340 kg	350 kg	
Electric features			
Nominal tension	230 V		
Nominal frequency	50 Hz		
Installed electric power	850W		
Cooling unit			
Compressor	(12.11CC) cm³		
Refr. Power	1058W		
Working range	18 ÷ 32°C 65% R.H.		
Settable temperature range	1°C ÷ 25°C		
Refrigerant	R404A		
Load	0,360 Kg		
Expansion direct with capillary			
Cooling forced circulation by means 3 fans			

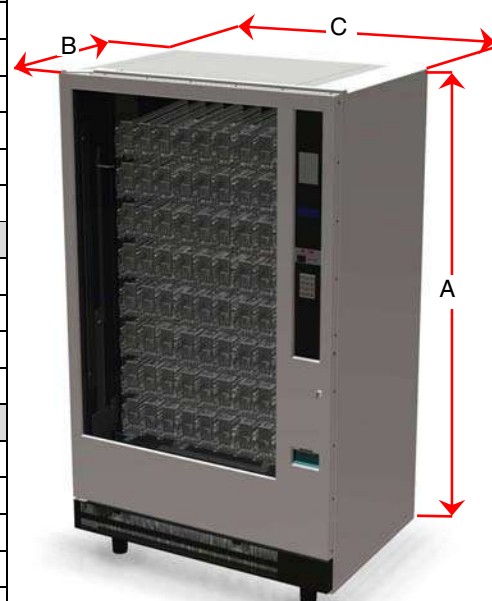


FIG. 2.2

Subject to technical changes!

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2.2 Description of Components

- 1    CBV PLUG COVER
- 2    DISPLAY
- 3    COIN INTRODUCTION
- 4    PUSH BUTTONS
- 5    PRODUCT EYELET
- 6    DOOR LOCK
- 7    COIN RETURN
- 8    PRODUCTS WINDOW
- 9    LOWER DOOR PANEL
- 10    DOOR UPPER DECOR
- 11    DOOR LOWER DECOR

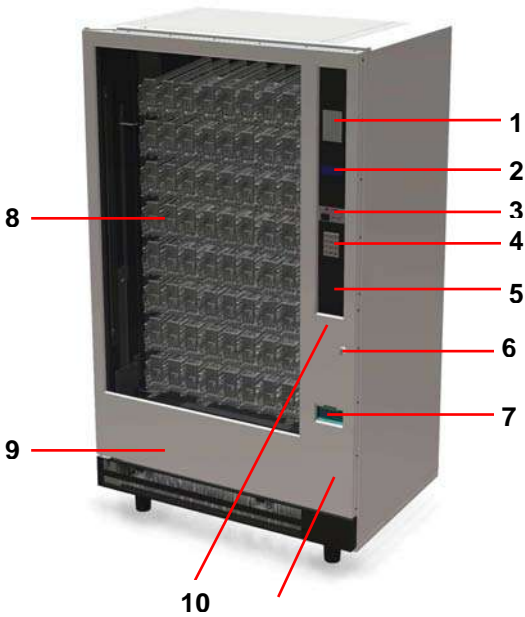


FIG. 2.3

- 1    SHELVES
- 2    LED
- 3    DOOR LIFT WHEEL
- 4    LEVELLING SCREW
- 5    COOLING UNIT
- 6    CONTROL PANEL



FIG. 2.4



### 3 INSTALLATION

#### 3.1 Transport and Positionning

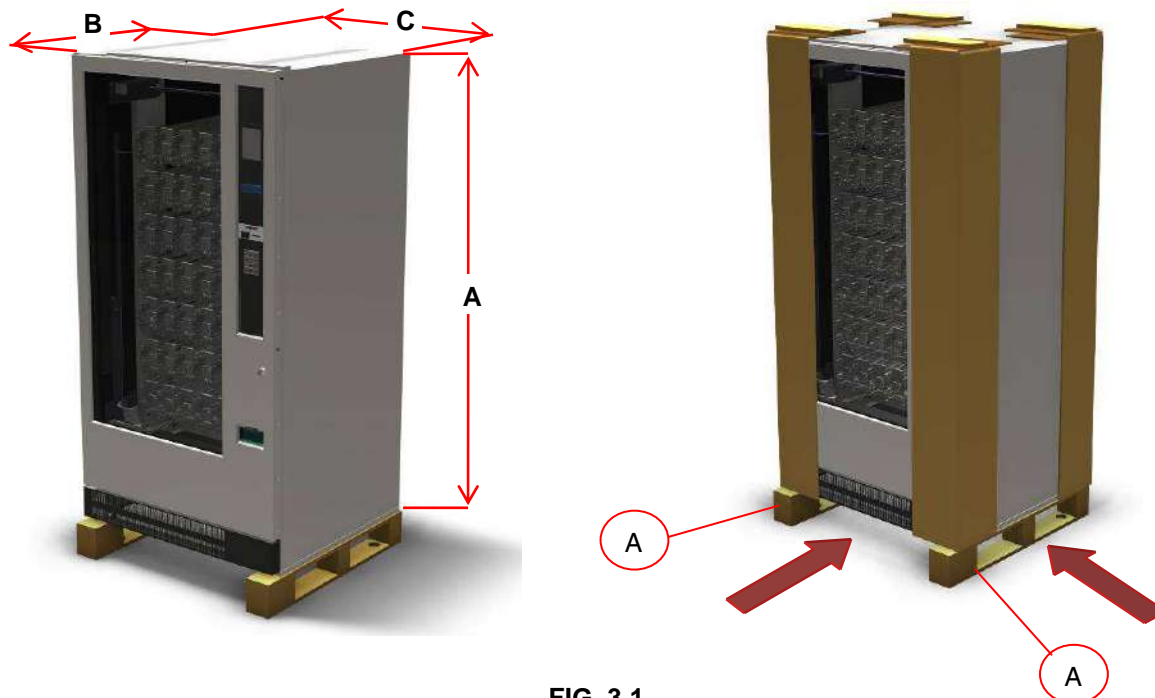


FIG. 3.1

MODEL	A (mm)	B (mm)	C (mm)	WEIGHT (Kg)
GF6-DR6	1830	860 (845)	950	290
GF9-DR9	1830	860 (845)	1220	340
GF6-DR6 packed	1830	880	960	295
GF9-DR9 packed	1830	880	1230	345



**For transport and HANDLING of the vendor follow carefully the below instructions:**

- Use a transpallet/forklift having a minimum loading capacity of 400 kg., the wooden base (A) permits to fork the vendor on 4 sides (fig. 3.1).
- If installation is not immediate position the vendor vertically in a dry and covered area.
- CAUTION: it is absolutely forbidden to transport and/or position the vendor in a horizontal position.
- If the machine is **mistakenly placed in a horizontal position**, re-position it again in working position (vertical) and **wait at least 12 hours** before starting it, otherwise it would be possible to cause damages or anomalies to the cooling unit.
- Place the vendor in the installation area, work with caution, avoid jumps and bumps.
- Free the machine from its packing, extract, from the back protection grill, the power cable and carefully place it in the final position.



### 3.2 Characteristics of Installation Area



**CAUTION: THE MACHINE IS NOT SUITABLE FOR OUTDOOR INSTALLATION**

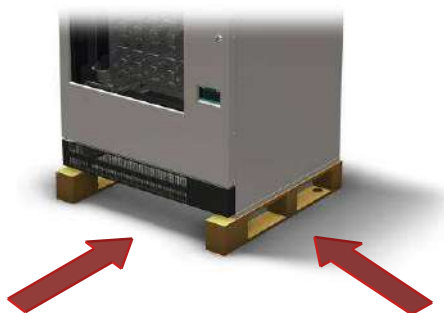


**CAUTION: DO NOT USE JETS OF WATER TO CLEAN VENDOR, DO NOT PLACE THE VENDOR IN AREAS WHERE JETS OF WATER ARE USED**

#### Environmental conditions for installing vendor

- “**Mod. GF6-GF9-DR6-DR9**” vendors must be installed in an area/room where temperature does not exceed 32 °C or fall below 10 °C, otherwise the electric parts (compressor) could overheat or malfunction.
- The air circulation is very important for the cooling unit, check that there is a 10 cm gap between the rear of the vendor and the obstacle (wall).
- Check that the surface where the vendor is placed supports the weight of the machine.

### 3.3 Removing of Wooden Bases



**To remove wooden bases, work as follows:**

- With a transpallet lift the machine from the floor (holding it from the Front)
- With an adjustable wrench unscrew the screws that fasten the wooden base to the machine: 2 screws on the right hand side and 2 screws on the left hand side
- Assemble the 4 feet on the base of the machine
- Place the machine on the floor

### 3.4 Levelling

In order to have the best working conditions place the vendor on a perfectly levelled surface. Any irregularities on the floor can be compensate by adjusting the screw-on feet on the vending machine to obtain a perfect levelling and guarantee stability.



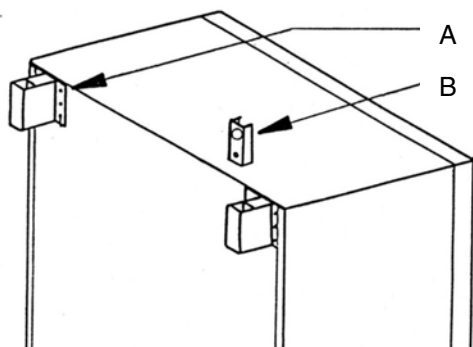
**THE BEST PERFORMANCE IS GUARANTEED IF THE VENDOR IS PLACED ON A HORIZONTAL SURFACE**

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3.5 Stability

The stability of the SandenVendo vending machine is granted whether the vending machine empty or full and / or with the door open.  
The overturning of vending machine without external influences is quite impossible.  
Against the vandalism, such as possibility of tilting the Vending machine, the following optional kits are applicable to meet your needs.

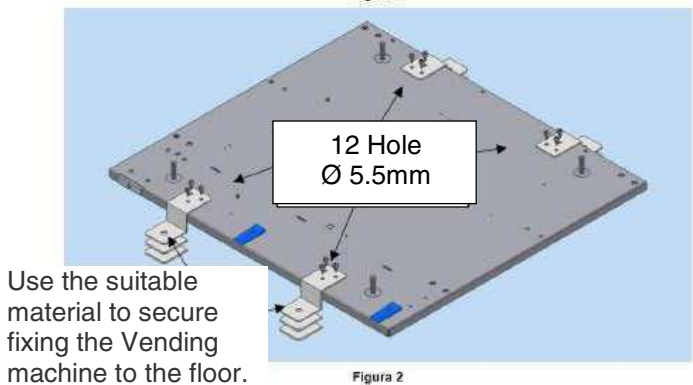
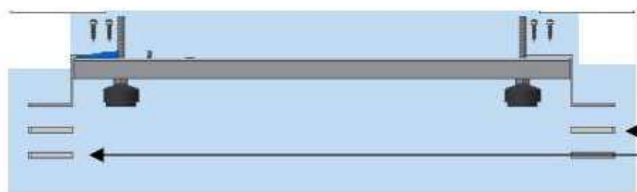
1) Wall fixing kit P/N 135078/2




- Components provided:
- |                           |              |
|---------------------------|--------------|
| 2 x Welded rear bracket A | P/N 130461/1 |
| 2 x Bracket B             | P/N 386460   |
| 2 x Plugs with screw      | P/N 391598   |
| 12 x Screw                | P/N 390139   |

2) Ground anchor kit P/N 139218

- Components provided:
- |                                 |            |
|---------------------------------|------------|
| 4 x Bracket fixed to the ground | P/N 402852 |
| 16 x Thick metals               | P/N 402854 |
| 12 x Screw 6,3 x 19             | P/N 800876 |



After making 12 holes Ø5mm tighten the 4 brackets provided on the cabinet base keeping an appropriate distance from each other.

 <b>ATTENTION:</b>	<b>SandenVendo does not assume responsibility for any damage caused by the lack of consultation of the instructions. All the operations must be done by authorized personnel.</b>
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### 3.6 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

It is obligatory the use of a switch, in conformity to installation regulations, placed in an accessible position, which has characteristics suitable to withstand the maximum load required and ensure complete disconnection from the network under the conditions of overvoltage category III and thus ensuring the protection of circuits against earth faults, overloads and short circuits.



**CAUTION: BEFORE DOING ELECTRICAL CONNECTION CHECK THE FOLLOWING :**



**Assure** that the characteristics of the power supply (voltage and frequency) correspond to those indicated on the plate with technical details of the machine: this vendor must be connected to a 230 V, 50 Hz. power main, voltage under 207 V or over 253 V could cause failures

**Assure** that, the supply outlet is grounded and that, after making connection the entire appliance is ground connected.

**Assure** that the vendor is positioned in a way that the plug for connection to the power main is accessible after installation

**Assure** that the neutral wire is blue, otherwise invert the poles



**CAUTION: The power cord is the type with non-separable plug. The replacement of the cable should only be performed by qualified personnel using only cable H05 RN - F or V H05 VF or H07 RN-F 3x1-1, 5 mm<sup>2</sup> of sections.**



**CAUTION: DO NOT ABSOLUTELY USE EXTENSION CORDS**

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3.7 Coin Mechanism Installation

Hook the coin box on the 3 screws (E) located on the coin box door (F).  
Check that the coin slot on the coin box is in line with the outlet of the coin channel (G) and that the distance between the two parts is approx. 10 mm max.  
The distance is adjustable loosening the 4 fastening screws (H) of the door and sliding it up or down. Once finished remember to tighten the screws again.

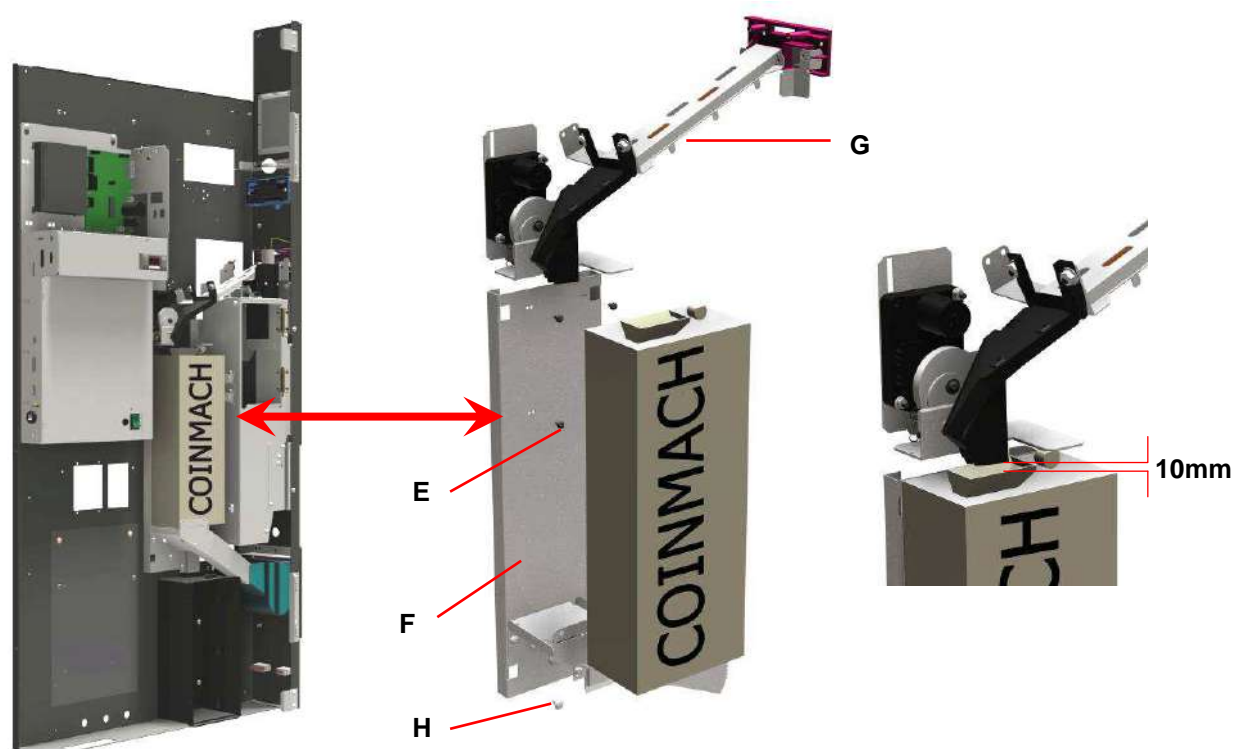


FIG. 3.4

You can move it at a right angle by placing spacers (washer 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 supporting screws (E).  
**Caution:** these operations are not necessary using the coin mechanism recommended by **SandenVendo Europe S.p.A.**

Press the coin return button and check that the mechanism works smoothly. It is important that the selector opens as much as possible. If this doesn't happen adjust again the height of the coin return motor.

Connect the coin mechanism to the MDB connector that is inserted on a support near the coin box.

**i** THE COIN MECHANISMS WITH EXECUTIVE PROTOCOL HAVE 2 CONNECTORS; A POWER SUPPLY CONNECTOR THAT COMES DIRECTLY FROM THE TRANSFORMER BOX, AND A COMMUNICATION ONE FROM THE MAIN BOARD.

3.8 Control Settings

All the control and operation settings of the machine are set through the programming routine of the SF01 electronic board.  
The programming routine of the electronic board is described in the SF01 PROGRAMMING MANUAL supplied with the vendor.

**i** REFER TO THE SF01 PROGRAMMING MANUAL

4 ACCESS TO INTERNAL PARTS

Access inside the machine (***maintenance area***) is possible yusing the specially provided key supplied with the vendor (rif. Fig. 4.1).  
Access to the ***service area*** is possible only using a specially provided tool.  
Hereunder is a list of the service areas of the vending machine :

- LED (lighting area)
- Refrigerant Unit
- Transformer box-board

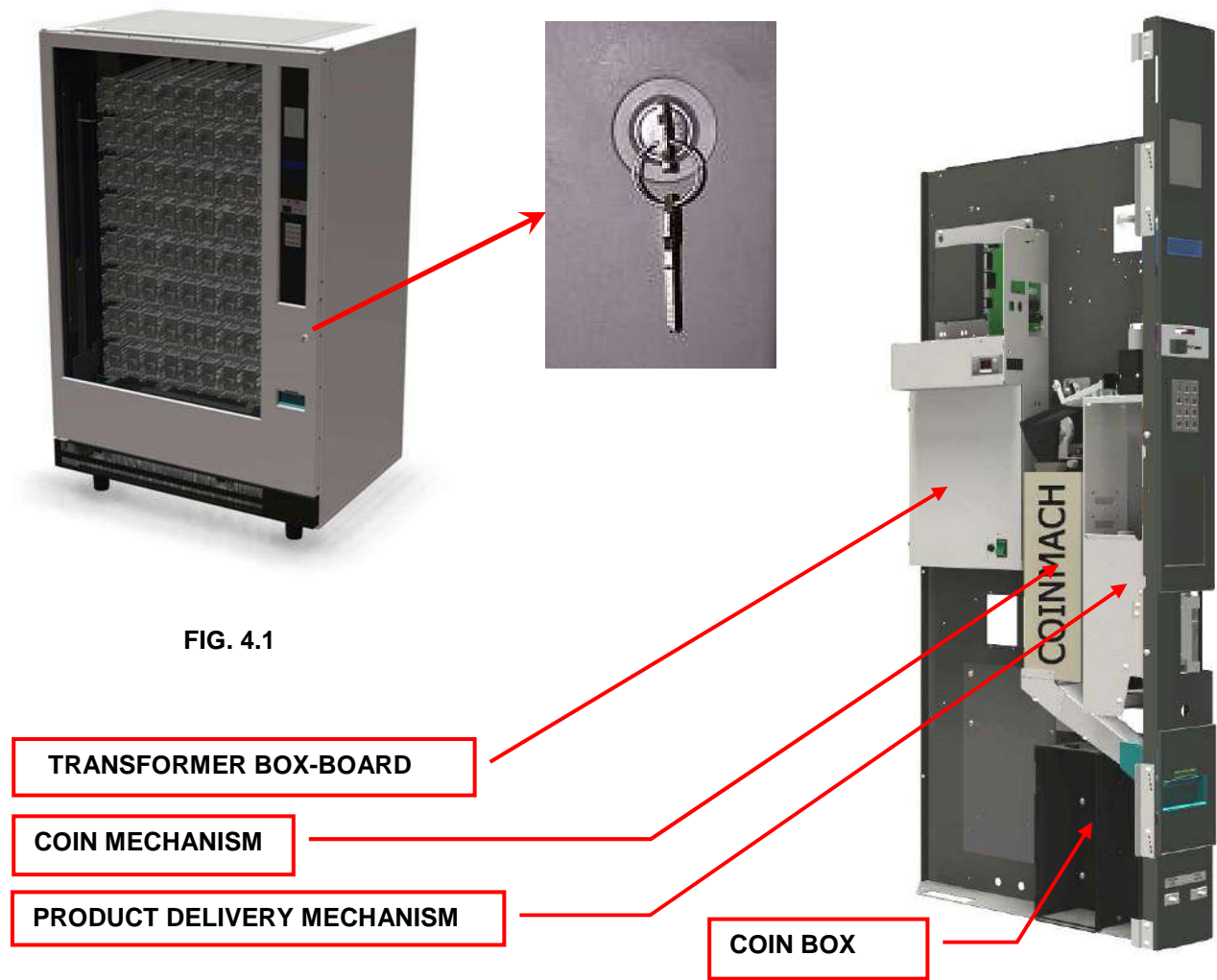


FIG. 4.1



## **5 USING THE VENDING MACHINE**

### **5.1 Warnings**

- **CAUTION: DO NOT LOAD THE VENDOR WITH PRODUCTS DIFFERENT FROM THE ONES RECOMMENDED BY THE MANUFACTURER (REFER TO CHAPTER PROPER USE)**

### **5.2 Proper Use**

“Mod. GF6-GF9-DR6-DR9” vendors have been designed and built for vending and distributing the following products:



	<b>Modell GF6</b>	<b>Modell DR6</b>
<b>Can capacity 0.33 (h.116)</b>	336 (7 Shelf)	384 (8 Shelf)
<b>Can 0.33 (h.146)</b>	288 (6 Shelf)	336 (7 Shelf)
<b>Bottle capacity 0.50 PET (h.210)</b>	240 (5 Shelf)	240 (5 Shelf)
<b>Bottles 0.50 Coca Cola (h.235)</b>	192 (4 Shelf)	240 (5 Shelf)
<b>Selling cycle time</b>	Max. 13 sec.	
<b>No. shelves</b>	from a minimum of 4 to a maximum of 7	
<b>Selections</b>	standard 30/max.42	



	<b>Modell GF9</b>	<b>Modell DR9</b>
<b>Can capacity 0.33 (h.116)</b>	504 (7 Shelf)	576 (8 Shelf)
<b>Can 0.33 (h.146)</b>	432 (6 Shelf)	504 (7 Shelf)
<b>Bottle capacity 0.50 PET (h.210)</b>	360 (5 Shelf)	360 (5 Shelf)
<b>Bottles 0.50 Coca Cola (h.235)</b>	288 (4 Shelf)	360 (5 Shelf)
<b>Selling cycle time</b>	Max. 13 sec.	
<b>No. shelves</b>	from a minimum of 4 to a maximum of 7	
<b>Selections</b>	standard 45/max.63	

#### **PRODUCTS SIZE:**

##### **PET bottles, Glass bottles, Cans**

Diameter: min. 43,5mm – max. 71,5mm

Height: min. 88mm – max. 266mm

Weight: min. 185g – max. 653g

##### **Carton packs (brick)**

Width: min. 52mm – max. 67mm

Depth: min. 40mm – max.47mm

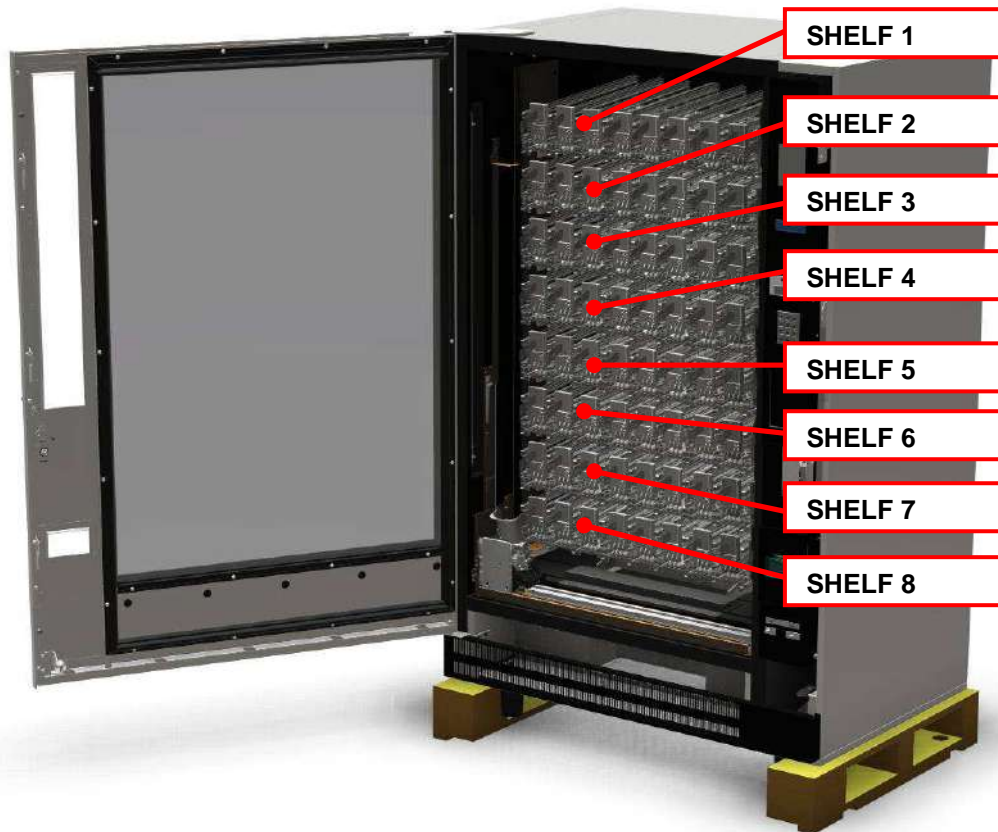
Height: min. 85mm – max. 134mm

Weight: min. 213g – max. 400g

**Attention:Some products although within the above dimensions could be difficult to load due to their shape.**

### 5.3 Loading Products

The products that can be delivered are loaded in each shelf inside the machine.



**FIG. 5.1 – VENDING SYSTEM**

For loading products inside the machine follow the instructions below:

- open the vending machine door (ref. 7.1 ACCESS TO THE MAINTENANCE AREA);
- pull out the shelf until it reaches the blocking point
- push back the pusher until it hooks the back bar of the shelf
- place the products in the selection in front of the pusher, until completely loaded
- push the shelf back to its working position, the pusher unhooks automatically
- Re-close the door of the vendor and wait for the reset check of the parameters configuration



**Caution:** When the shelf is pushed back to its working position, the pusher unhooks automatically and presses against the product.

If a selection is not loaded the pusher returns to the starting position in a “violent” way because of the spring.

In order to avoid this condition unhook manually e accompany the pusher before returning the shelf in its working position.

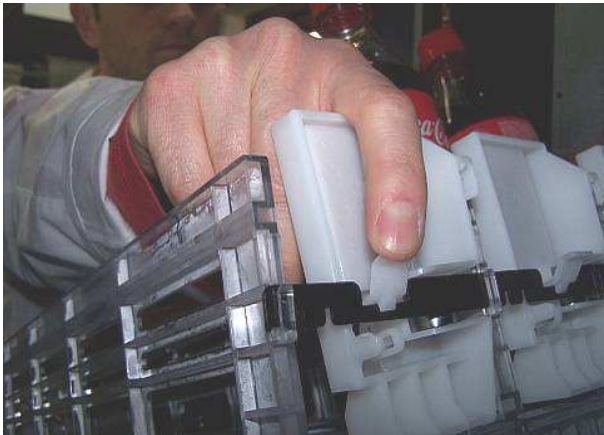


5.4 Loading Operation

- Follow the below photos for loading products



ALWAYS HOLD THE PUSHER OF AN EMPTY SELECTION AFTER UNHOOKING IT



It is absolutely forbidden to step on the lift during loading

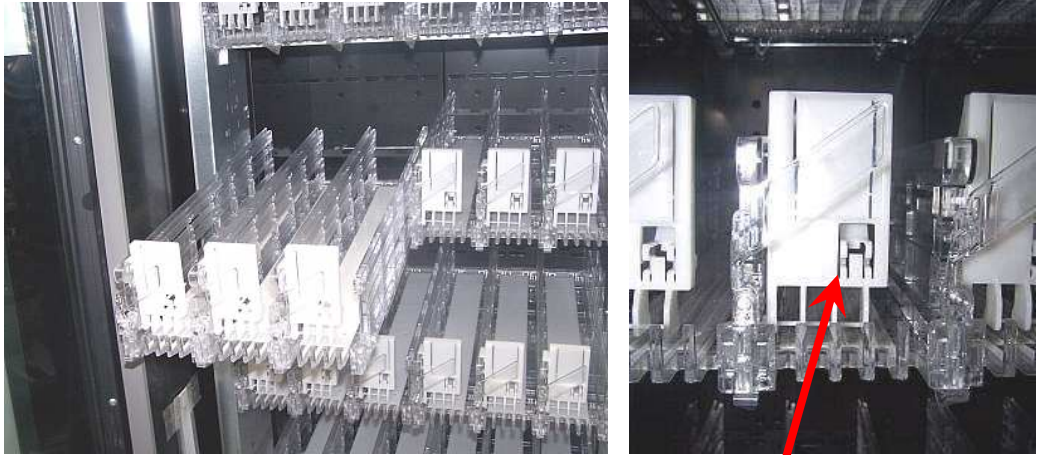


It is absolutely forbidden to use the shelf as support



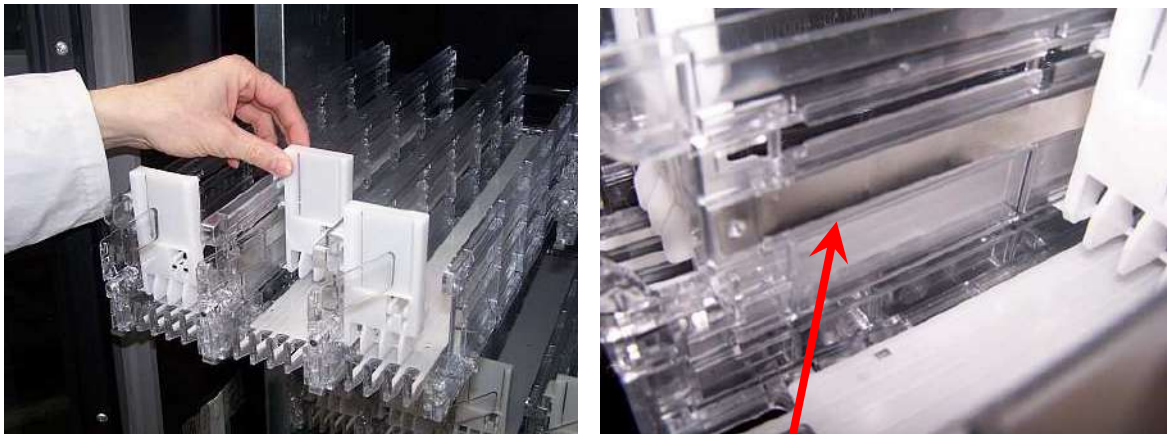
Instructions  
for Installer,  
Maintenance Engineer  
and final User

- Pull out the shelf until it reaches the blocking point

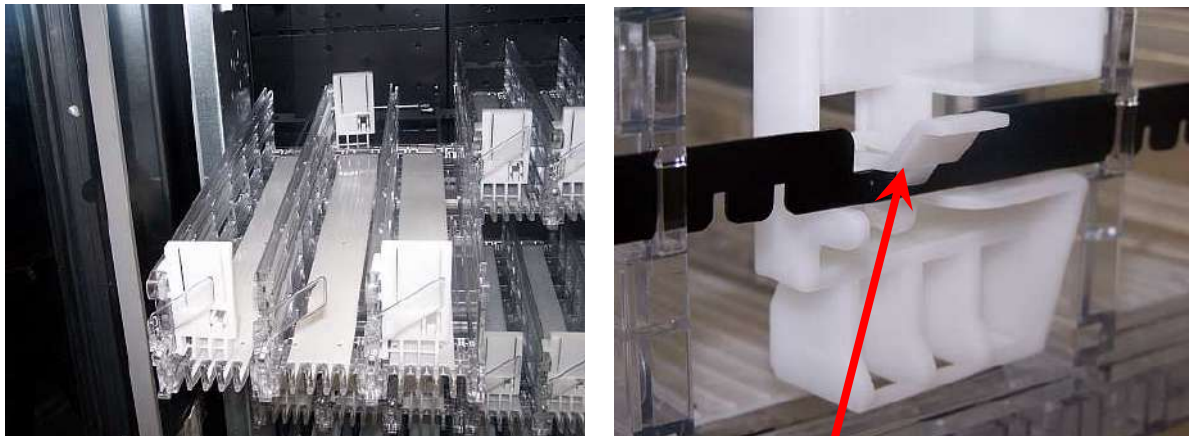


**PRODUCT PUSHER**

- Push the pusher back until it is hooked to the back bar of the shelf



**PUSHER SPRING**

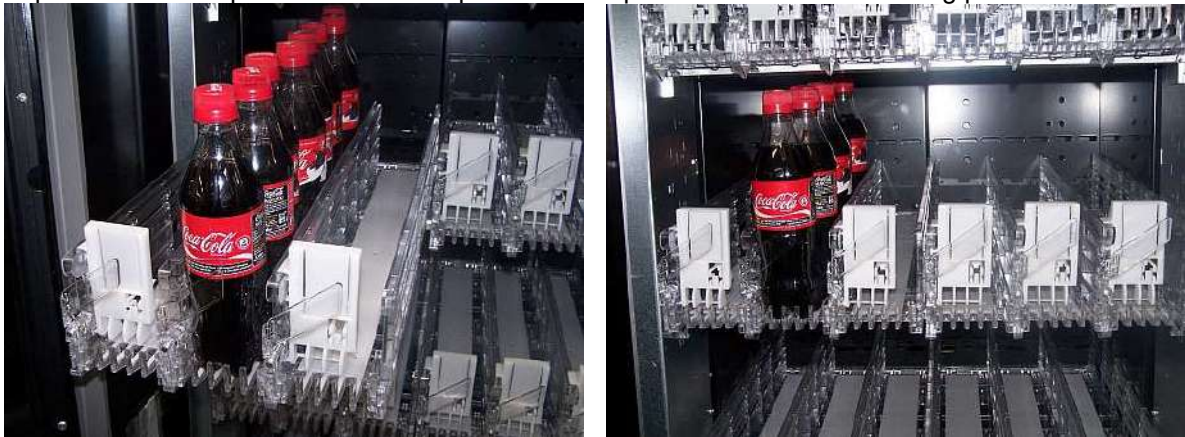


**PUSHER HOOKED TO SHELF'S  
BACK BAR**



Instructions  
for Installer,  
Maintenance Engineer  
and final User

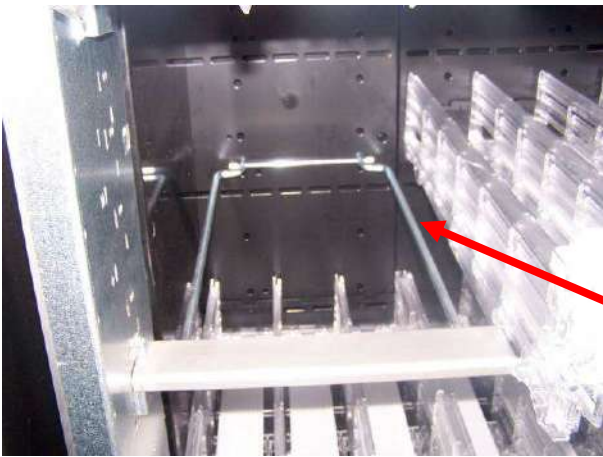
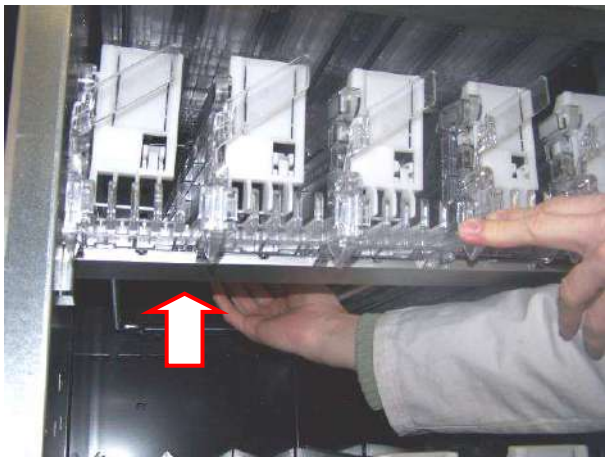
- Load products in the space in front of the pusher and replace the shelf in its working position



5.5 Extraction of shelves

To extract shelves do the following:

- Place the palm of your hand under the shelf and lift it slightly to allow unhooking



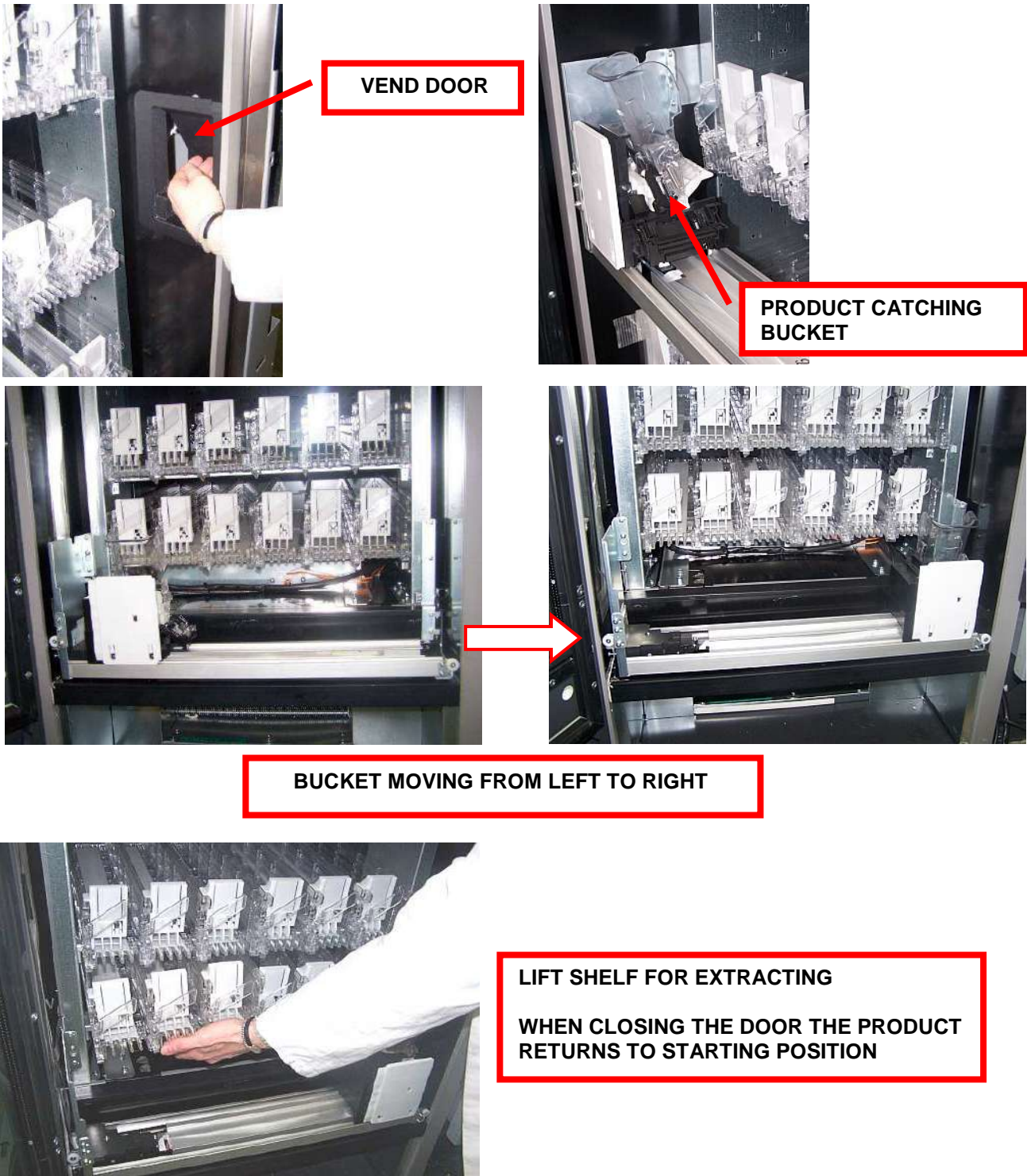
SHELF BRACKET

**Instructions  
for Installer,  
Maintenance Engineer  
and final User**

Follow below procedures for extracting only the first shelf on the bottom left side :

- 1) Manually open the vend door
- 2) The product bucket moves from left to right allowing extraction of the shelf
- 3) Extract the shelf lifting it slightly
- 4) The procedure for product loading is the same as the other shelves

**When closing the door, the bucket returns to starting position**



## 5.6 Final Check

- 1- Load the shelves completely
- 2- Do several selections, check product delivery

It is possible to send your products to the factory, tests will be done for correct adjustment.



**USUAL PRODUCTS ARE NORMALLY TESTED IN THE FACTORY, ASK FOR THE SETTING NUMBER OF THE PRODUCT THAT YOU WISH TO SELL AND REFER TO THIS NUMBER WHEN ORDERING. WE WILL PRODUCE THE VENDOR ACCORDING TO YOUR SPECIFICATIONS.**

## 5.7 Control Setting

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 PROGRAMMING MANUAL supplied with the vending machine



**REFER TO SF01 PROGRAMMING MANUAL**

## 5.8 Start-up

To start-up the Vending machine, work as follows:

- Assure that the plug is connected to the supply mains.
- Give power to the Vendor: press the luminous green button **MAIN SWITCH situated on the transformer box inside of the machine** (on the sliding panel next to the cell).
- The led tubes switch on through the MAIN SWITCH placed on the front part of the transformer box.
- Execute the programming routine: refer to **SF01** Programming Manual
- Load the vendor with the desired products
- Close the vendor door and wait for the general machine check
- The vendor is now ready for vending.

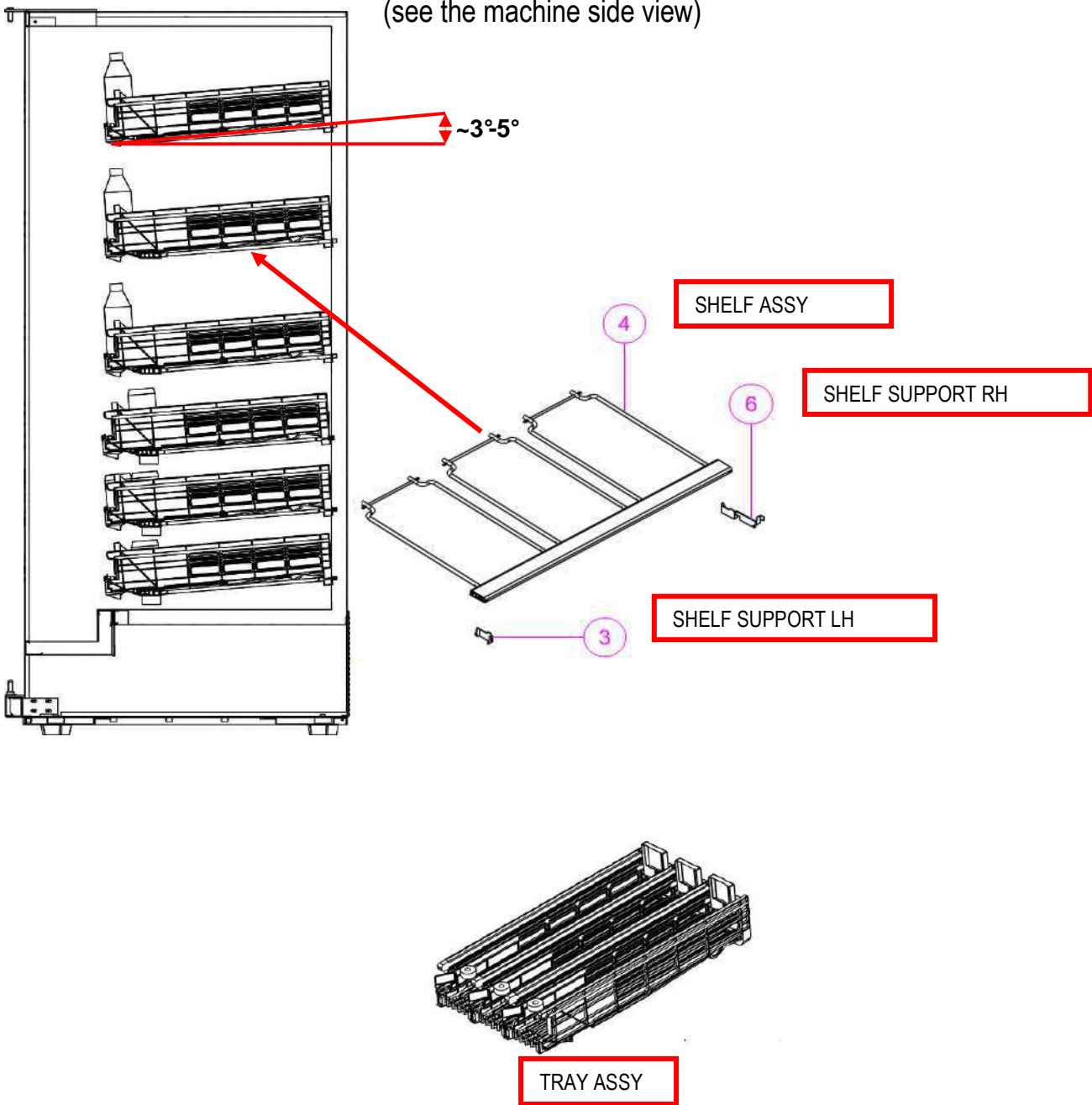


**CAUTIONS: IN CASE OF FAILURE AND/OR BAD PERFORMANCE OF THE MACHINE, CONTACT ONLY THE QUALIFIED PERSONNEL AT OUR SERVICE CENTER**

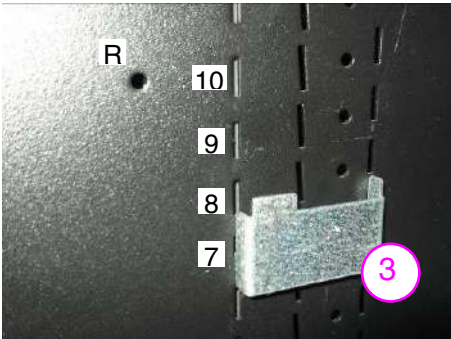


5.9 Replacement of TRAY (SHELF) ASSY height Instruction

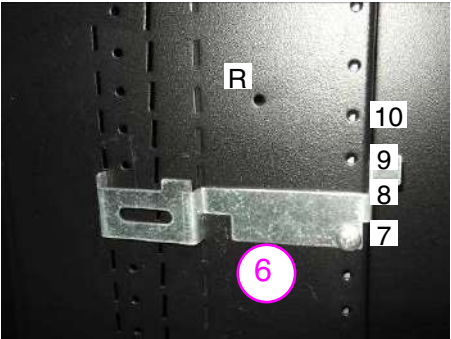
When the TRAY ASSY position (height) is changed, please control if the SHELF ASSY is installed in a collect position. When the SHELF ASSY is correctly installed, the TRAY ASSY is slightly declined towards front approx. 3-5 degree (see the machine side view)



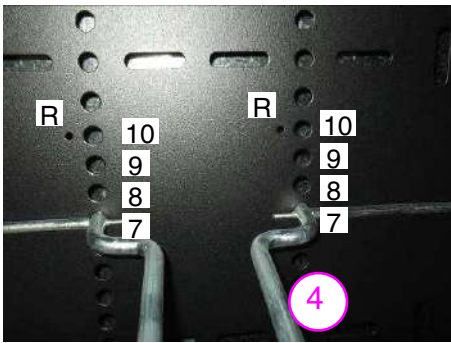
Cabinet Left rear side



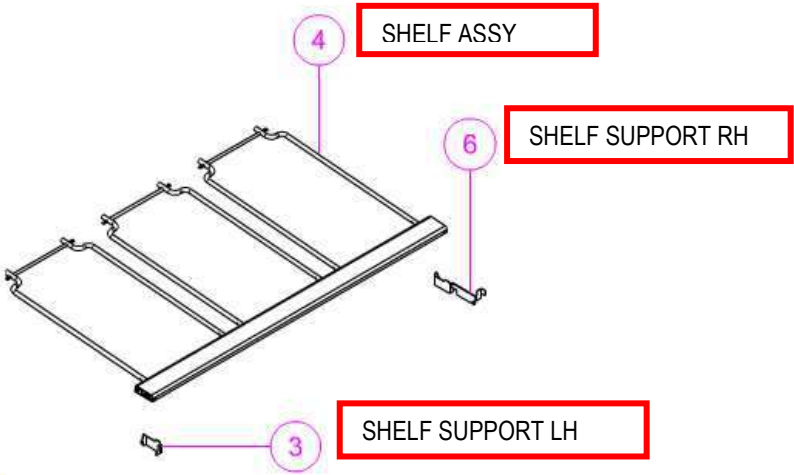
Cabinet Right rear



Back panel internal Cabinet



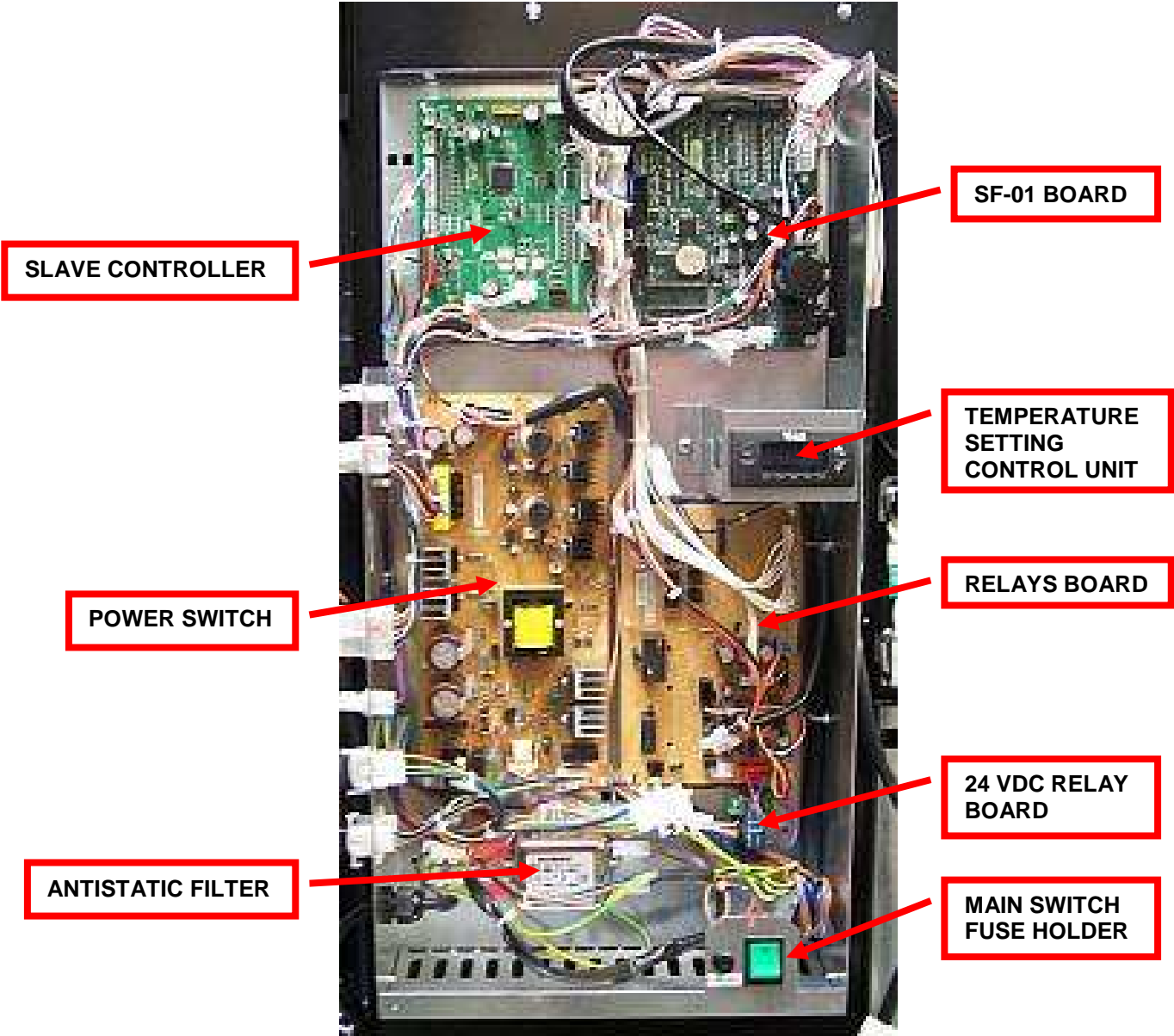
R: Reference Hole



Shelf 1 is fixed. Counting starts from bottom with hole no. 1.  
Every 10th position is indicated by a reference Hole (indicated with “R” in the photo).  
The shelf assy must be inserted into the same hole position as the shelf supports (See example: Second shelf, position 7).  
Position of shelf assy. in cabinet back panel: Hole no. 7.  
Position of front shelf supports RH and LH: Hole no. 7.



Mod. GLASS FRONT VENDOR BOARD BOX FEATURES



## 6. DESCRIPTION AND FUNCTION OF CONTROL UNIT

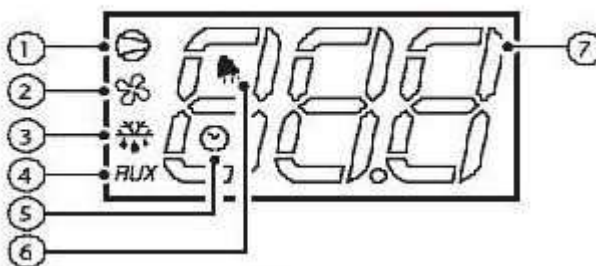
The electronic control unit EASY CAREL regulates and controls the refrigerant system and all its components: The compressor, the fans, the defrosting, and is independent of the control of the board SF01, which controls the electronics of the distributor.



On the front of the control unit are: 3 digits dialed by 7 LED segment, 6 LED indicators that show the operating conditions and 3 buttons.

### 6.1 Display

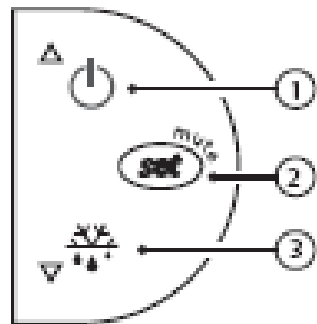
1. Compressor led
2. Fan led
3. Defrost led
4. Auxiliary exit
5. Watch
6. Alarm
7. Numbers



The LEDs light on the display show the status of operation of the components of the refrigerant system.

- 1 Compressor LED: indicates the status of the compressor.
  - LED is lit, the compressor is ON
  - LED blinks, the compressor is waiting before starting (check ES)
  - LED OFF, the compressor is OFF.
- 2 Fan LED: indicate the status of the evaporator.
  - LED is lit, the fans are running
  - LED blinks, the fans are waiting before starting
  - LED OFF, The fans are turned off
- 3 Defrost LED: indicate the status of the defrost.
  - LED is lit, the defrost cycle is ON
  - LED blinks, is in drip mode after defrost
  - LED OFF, the is not activated.
- 4 Auxiliary exit: not used in this distributor.

6.2 Key board



**Key 1 "UP"**, in normal function if pushed for more than 1 second, it visualizes the temperatura of probe 2 (evaporator). If pushed during the visualization of the set point it increases the set value.

**Key 2 "SET"**, pushed more that 1 second allows the visualization and setting of the set point

**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.

6.3 Set the temperature

The setting of the internal temperature is performed via the contro unit in the following manner:  
Press for more than 1 second the button 2 "SET", the display show the set point temperature setting.  
To increse or decrease the value press button 1 "UP" or 3 "DOWN".  
Press button 2 "SET" to confirm the new value.

6.4 Quick defrost

You can start a defrost without changing the interval set on the controller.  
If the gasket is damaged or the delivery door remains open too long (for exemple is blocked by an object) the hot air enters into the cold store thus creating ice above the evaporator which blocks the passage of air.  
Solved the problem you need to additional defrost action that may be performed in a few steps:  
To start the defrost press and hold for 3 seconds the button 3 "DOWN". To stop the process, press again the button 3 "DOWN".

## 6.5 Description of the main signals and alarms

The error codes are shown on the display alternating with the temperature gauge.

ERROR	DESCRIPTION
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: <ul style="list-style-type: none"><li>• probe not working, the probe signal is interrupted or in short circuit;</li><li>• probe is not compatible with the instrument;</li></ul> 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: <ul style="list-style-type: none"><li>• probe not working, the probe signal is interrupted or in short circuit;</li><li>• probe is not compatible with the instrument;</li></ul>
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	The last defrosting finishes when exceeding the maximum time. The indication disappears if the next defrost is finished correctly.
DF	Defrosting in course: <ul style="list-style-type: none"><li>• it is not an alarm signal but an indication that the instrument is doing a defrosting.</li></ul>
DISPLAY BLINKS	The control unit display and all the leds are flashing: <ul style="list-style-type: none"><li>• indicates that the door is open, or that the door switch is not working correctly</li><li>• it is activated when the door remains open for more than one hours</li></ul>

## 6.6 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 unit is controlled by various parameters inserted in the software of the control unit and unchangeable by the User, this avoids possible and unwanted modifications to the same parameters, that could cause a malfunctioning of the cooling unit. In any case, for any particular needs it is possible to contact the technical assistance service that will assist you in various problems.

## **7 MAINTENANCE**

The following section is a basic guide for general maintenance and cleaning of the vendor.

### **7.1 Access to Maintenance Area**

Access to the internal part of the vendor (*maintenance area*) is possible using the specially provided key supplied with the Vending machine.



**FIG. 6.1 – ACCESS KEY**

### **7.2 Preventive Maintenance**

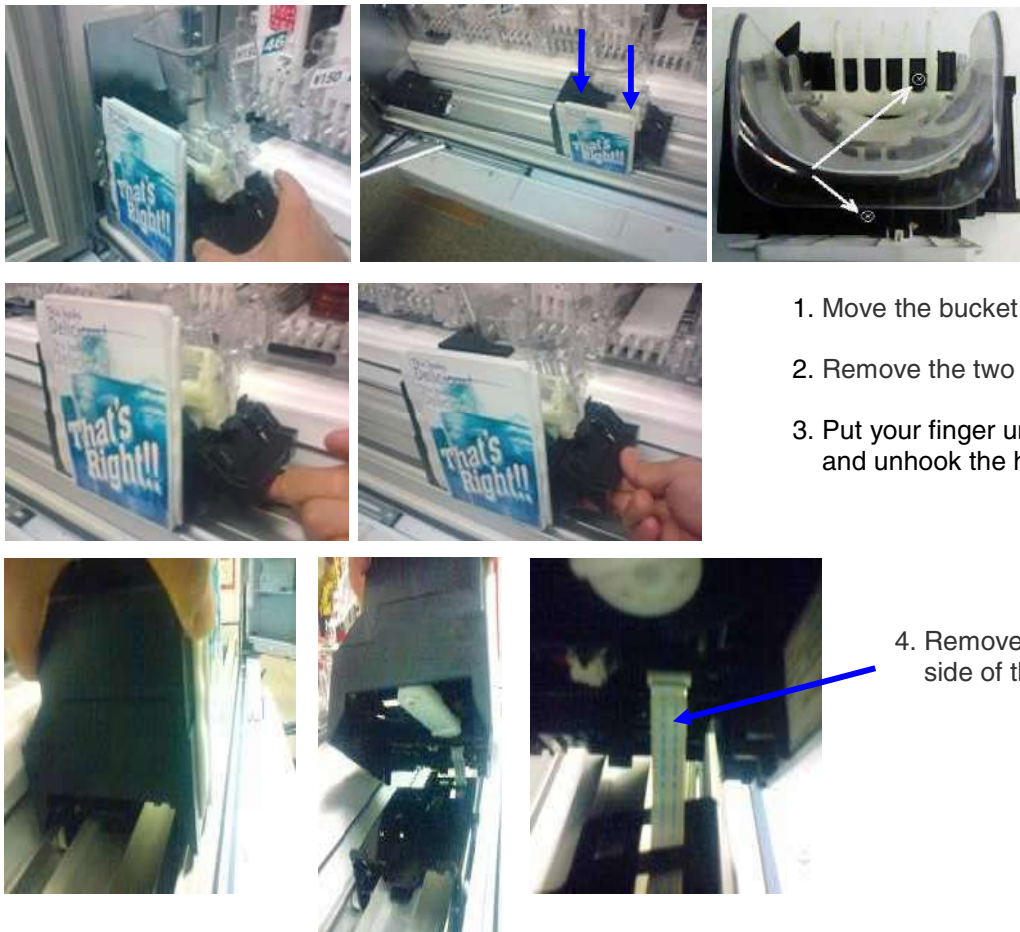
In order to guarantee a good performance of the Vendor the following maintenance operations are recommended:

- Check the vending machine and its surroundings area, check for signs of rust on the cabinet and obstructions of air vents
- Open the door and check the absence of water accumulation, signs of rust, and moisture around the edges of the door
- Check the evaporator drain for obstructions (water in the evaporator area must drain towards the condenser pan)
- Periodically check the door seals. If damaged replace immediately
- Periodically check that the condenser is clean
- Check that the evaporator fans and the cooling unit run normally (the blades must be free from any obstruction)
- Check that the compressor and the condenser fans run normally ( the blades must be free from any obstruction)
- Check that all the selections are correctly delivered.

7.3 Removing and Installing the Bucket



BEFORE STARTING THE VENDING MACHINE DISCONNECT FROM THE POWER SUPPLY

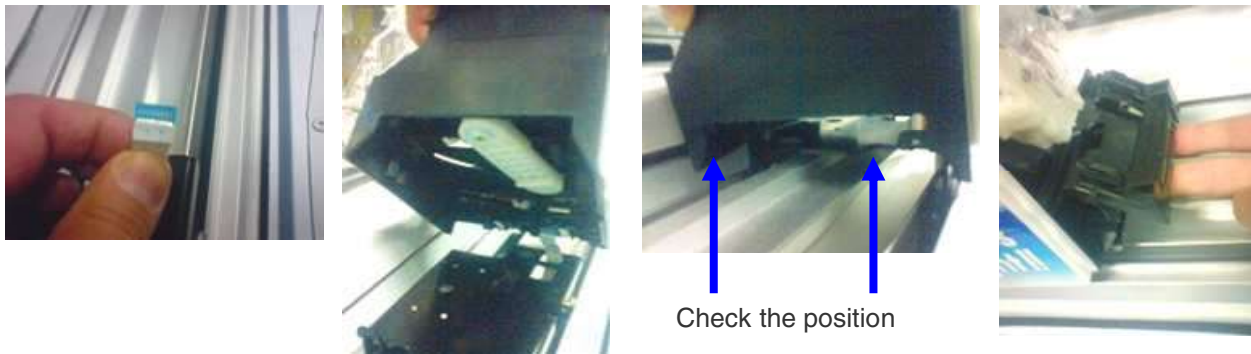


1. Move the bucket to the middle with caution.
2. Remove the two screws.
3. Put your finger under the bucket and unhook the hook and lift it up.

4. Remove the harness on the left side of the bucket

To re-install, please follow the previous instructions backwards

1. Connect the harness on the left side of the bucket
2. Place the bucket on the moving part and push until it locks into place.
3. Fix with the screws which are removed before.





Instructions  
for Installer,  
Maintenance Engineer  
and final User

7.4 Led Tube Replacement

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!



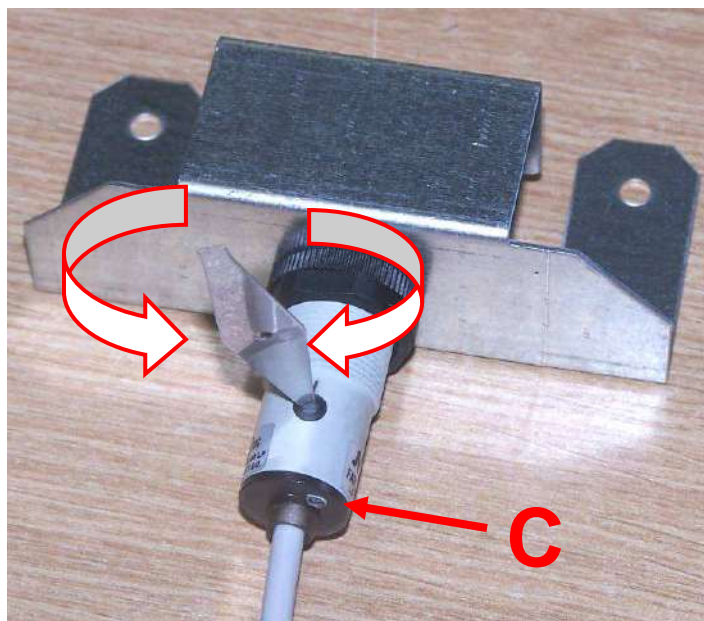
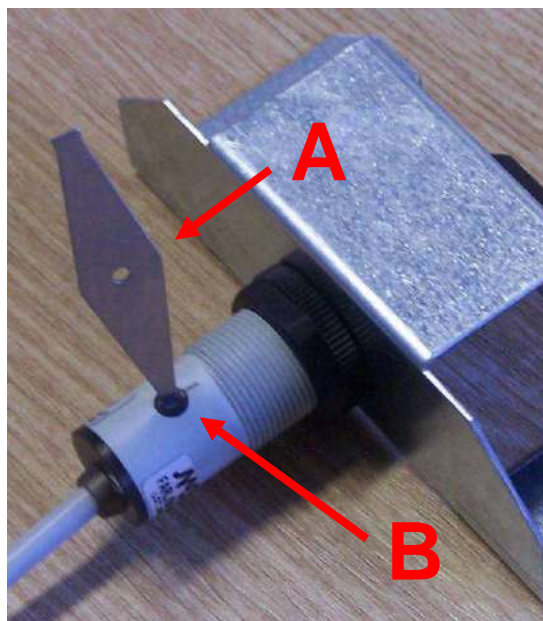


### 7.5 Drum Photocell Adjustment

The identification of the product is performed as follows:

The bucket brings the product up to flap of the drum then let the product slide inside the drum through the flap.

If the product is detected by passing in front of the sensor, the drum slide opens and you will find the product inside to take out.



How to adjust the sensitivity of the photocell:

1. Insert the appropriate regulation key "A", provided whit photocells, into the cut of the fornt "B"
2. Turn the regulation key in one direction until the led lights on "C" underneath the photocell.
3. Turn it to the opposite direction until the led turns off.
4. Turn it to the opposite direction and stop immediately after the led turns on.
5. **Check** the function by passing an object between the photocell and reflector, and check if the status of the led changes from on (product is not present) to off (product is present).

## **7.6 Cleaning of the Vending Machine**

The general cleaning of the vendor must be done to maintain the efficiency of the vendor. The following is recommended:

- Check the vendor and the surrounding area, check for rust on the cabinet and obstructions in the air vents
- Open the vending machine door and check for accumulation of water , signs of rust, and moisture around the edges of the door.



**CAUTION: DO NOT USE WATER CLEANERS AND WATER JETS**

## **7.7 Warnings**

Before doing any cleaning operations on the machine pay particular attention to the following indications:

- Cut off power supply to the machine
- Do not use blades or other sharp tools to scratch parts or components of the vendor
- Do not clean the vending machine in areas under the sun or with high temperature
- Disconnect power supply to the machine before cleaning electric parts and/or protected by cover
- Do not use cleaning products other than those recommended
- When cleaning with liquid products disconnect the machine from the power main



**ATTENTION: REMOVE THE DUST IN FRONT OF THE CONDENSER EVERY THREE MONTHS**



## 7.8 General Cleaning Operation

To have perfect working conditions it is important that the machine is cleaned and kept well. Please follow the below indications

<b>Cleaning of painted areas and removal of small scratches</b>	<p>Clean the Vendor with water and soap. The exterior may be waxed with any good automobile wax</p> <p>Small internal signs of corrosion can be removed using sand paper and covering the surface with nitrocellulose lacquer</p> <p>Paint splashes and grease or glazing compounds can be removed using solvent</p> <p>Small traces can be removed with a Automobil wax</p> <p>Kérosine, fuel or alcohol can be usefull for the cleaning.</p> <p>If some adhesive material like PVC cannot be removed with a solvent, warm up slightly surface with a drier can soften the adhesive and facilite the removal.</p> <p>Attention: a excessive warm up will dammage permanetly the surfaces</p>
<b>Cleaning the neon advertising board</b>	<p>The neon-advertising panel should be cleaned with care. It is advisable to follow these directions:</p> <ul style="list-style-type: none"> <li>• Wash with neutral soaps or detergents in warm water</li> <li>• Use soft cloths or sponges.</li> <li>• Do not rub harshly</li> <li>• Rinse with warm water</li> <li>• Dry with cotton rags or synthetic skin cloths</li> </ul> <p>CAUTION: almost all the organic solvent fuel oils, kerosene or alcohol will corrode the panel material. If used the panel will be permanently damaged</p>
<b>Cooling area</b>	<p>The condenser and the evaporator must be kept clean for efficient operation. Be sure that all vanes and tubings are clean and there are no obstructions of air passage.</p> <p>Clean the fins with a brush ( metal ) or better, use a vacuum cleaner or compressed air</p>
<b>Product delivery exit</b>	Keep the product exit clean and without deposits
<b>Cleaning of drainage tube</b>	Check that there are no obstructions in the drainage tube
<b>Crown box</b>	Empty periodically the crown box (when used)
<b>General precautions</b>	<p>Never use:</p> <ul style="list-style-type: none"> <li>• Cleaning products that are abrasive or chemically aggressive</li> <li>• Cleaning products that are strong (alkaline) or acids</li> <li>• Benzene</li> <li>• Leaded petrol</li> <li>• Acetone</li> <li>• Never clean with blades or pointed objects</li> <li>• Never clean at high temperatures</li> <li>• Never clean if the surface of the Vendor has been heaten by strong sun</li> <li>• Do not wash with water jets</li> <li>• Be careful when cleaning parts under power; turn off power supply</li> <li>• Do not use water or other liquid detergents</li> <li>• If using liquid detergent, turn off the power supply</li> </ul>

### 7.9 Recommended Cleaning Products

For cleaning the machine we recommend the following type of products:

- Neutral detergent
- Compressed air (max 2 bar)



**CAUTION:** In order to avoid any oxidation, corrosion, and removal of paint or other damages to the machine NEVER USE under any circumstances the following products:

- Abrasive detergent
- Alkaline or acid detergent
- benzene
- petrol
- acetone

### 7.10 Safety device for cleaning

For each cleaning operation wear gloves and/or protection clothes.










# Instructions for Installer, Maintenance Engineer and final User

## 8 INFORMATION – DANGER SIGNS

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

Here below are some examples:

1) Watt indicator of the neon	<div><div></div><div><div><div>1x15 W. <input type="checkbox"/></div><div>1x18 W. <input type="checkbox"/></div><div>1x25 W. <input type="checkbox"/></div><div>1x30 W. <input type="checkbox"/></div><div>1x36 W. <input type="checkbox"/></div><div>1x40 W. <input type="checkbox"/></div><div>1x56 W. <input type="checkbox"/></div><div>1x58 W. <input type="checkbox"/></div></div><div><div>2x15 W. <input type="checkbox"/></div><div>2x18 W. <input type="checkbox"/></div><div>2x25 W. <input type="checkbox"/></div><div>2x30 W. <input type="checkbox"/></div><div>2x36 W. <input type="checkbox"/></div><div>2x40 W. <input type="checkbox"/></div><div>2x56 W. <input type="checkbox"/></div><div>2x58 W. <input type="checkbox"/></div></div></div></div>
2) CAUTION: The vendor must have a ground connection	<div><div><div><div>WARNING</div><div>This vendor must be properly grounded</div></div><div><div>ACHTUNG</div><div>Dieses Gerät muß ordnungsgemäß geerdet werden</div></div><div><div>ATTENTION</div><div>Le distributeur doit être connecté à la terre</div></div><div><div>ATENCIÓN</div><div>La máquina debe estar correctamente conectada a tierra</div></div><div><div>ATTENZIONE</div><div>Il distributore deve essere collegato a terra</div></div></div></div>
3) Type of gas in cooling unit	<div>CFC FREE R404a</div>
4) Fuse type and state indicator	<div>F10A/250V</div>
5) CAUTION: Mains voltage on	<div></div>
6) Ground connection indicator	<div></div>
7) Alternate current indicator	<div></div>
8) Fuse symbol	<div></div>
9) Lamp indicator	<div></div>
10) Equipment suitable for inside use	<div></div>
11) ON	<div> </div>
12) OFF	<div>o</div>

<p>13) Identification of the Vendor and main technical details</p> <div style="border: 1px solid black; padding: 10px; margin: 10px auto; width: 250px; text-align: center;">             Production details: Month/Year         </div>	<div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;">             COSTRUITO DALLA              Vendo Sanden Europe S.p.A. <b>Vendo</b>  <small>SANDEN</small>              CONIOLO (ALESSANDRIA)-ITALY         </div> <div style="border: 1px solid black; padding: 5px; margin-bottom: 5px;">             MOD. ....              SERIAL N .....         </div> <div style="border: 1px solid black; padding: 5px;"> <table style="width: 100%; border-collapse: collapse;"> <tr> <td colspan="2">ALIMENTATION</td> <td style="text-align: center;">V ~</td> <td style="text-align: right;">Hz</td> </tr> <tr> <td colspan="2">NOMINAL POWER</td> <td style="text-align: center;">W</td> <td style="text-align: right;">A</td> </tr> <tr> <td style="text-align: center;">⊗</td> <td>...x MAX W</td> <td style="text-align: center;">⊗</td> <td>...x MAX W</td> </tr> <tr> <td style="text-align: center;">⊗</td> <td>...x MAX W</td> <td style="text-align: center;">⊗</td> <td>...x MAX W</td> </tr> <tr> <td colspan="2">REFRIGERANT</td> <td colspan="2" style="text-align: right;">kg</td> </tr> <tr> <td colspan="2">MAX. PRESSURE</td> <td style="text-align: right;">bar</td> <td style="text-align: right;">IP</td> </tr> <tr> <td>CLASS</td> <td style="text-align: right;">°C</td> <td style="text-align: right;">%</td> <td style="text-align: right;">C.F.C. FREE</td> </tr> <tr> <td style="text-align: center; font-size: 2em;">CE</td> <td style="text-align: center;"> </td> <td colspan="2" style="text-align: right;">Made in Italy</td> </tr> </table> </div>	ALIMENTATION		V ~	Hz	NOMINAL POWER		W	A	⊗	...x MAX W	⊗	...x MAX W	⊗	...x MAX W	⊗	...x MAX W	REFRIGERANT		kg		MAX. PRESSURE		bar	IP	CLASS	°C	%	C.F.C. FREE	CE		Made in Italy	
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CLASS	°C	%	C.F.C. FREE																														
CE		Made in Italy																															
<p>14) CAUTION: Be very careful when handling delivery mechanisms</p>	<div style="display: flex; justify-content: space-around; align-items: center;"> </div>																																
<p>15) Final inspection certificate</p>	<div style="border: 1px solid black; padding: 10px; margin-bottom: 10px;">             WHEN ORDERING REPLACEMENT PARTS              GIVE THE FOLLOWING INFORMATION              MODEL _____              SERIAL NO. _____         </div> <div style="border: 1px solid black; padding: 10px;"> <table style="width: 100%; border-collapse: collapse;"> <tr> <th colspan="3" style="text-align: center; padding: 5px;">FINAL INSPECTION CHECK</th> </tr> <tr> <td style="width: 33%;">INSULATION TESTED</td> <td style="width: 33%; text-align: center;"><input type="checkbox"/></td> <td style="width: 33%;">HI.POT. TESTED</td> </tr> <tr> <td>COOLING UNIT TESTED</td> <td style="text-align: center;"><input type="checkbox"/></td> <td>MAIN BOARD SET-UP AND TESTED</td> </tr> <tr> <td>VEND MECHANISM TESTED</td> <td style="text-align: center;"><input type="checkbox"/></td> <td>LIGHTS WORKING</td> </tr> <tr> <td>SAFETY CUT-OUT SWITCH TESTED</td> <td style="text-align: center;"><input type="checkbox"/></td> <td>ALL DOORS CHECKED FOR PROPER CLOSING</td> </tr> <tr> <td>MACHINE CLEAN</td> <td style="text-align: center;"><input type="checkbox"/></td> <td>FINAL ACCEPTANCE</td> </tr> </table> </div>	FINAL INSPECTION CHECK			INSULATION TESTED	<input type="checkbox"/>	HI.POT. TESTED	COOLING UNIT TESTED	<input type="checkbox"/>	MAIN BOARD SET-UP AND TESTED	VEND MECHANISM TESTED	<input type="checkbox"/>	LIGHTS WORKING	SAFETY CUT-OUT SWITCH TESTED	<input type="checkbox"/>	ALL DOORS CHECKED FOR PROPER CLOSING	MACHINE CLEAN	<input type="checkbox"/>	FINAL ACCEPTANCE														
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MACHINE CLEAN	<input type="checkbox"/>	FINAL ACCEPTANCE																															



## 9 TROUBLESHOOTING GUIDE

The following section provides self-diagnostics to aid you in the troubleshooting process. Here below is a list of possible causes together with the recommended solutions to eliminate the problems



**CAUTION: IN CASE OF FAILURE OR MALFUNCTIONING CONTACT ONLY QUALIFIED PERSONNEL AT OUR SERVICE CENTRE**



**PLS REMEMBER THAT OUR AFTER SALES ASSISTANCE IS COMPLETELY AVAILABLE FOR ANY TECHNICAL INFORMATION YOU MAY NEED**

ERROR	POSSIBLE CAUSE	RECOMMENDED SOLUTIONS
<b>All coin returned</b>	No power arrives to the vendor	Check the socket
	No power arrives to the coin mechanism	Check that the connecting harness is not defective and that the fuse is not blown
	The coin mechanism is out of order or the coin return lever doesn't close	Check the coin mechanism or replace the lever
	Coin acceptor is dirty	Clean the coin mechanism with an approved detergent . Dry thoroughly.
	Vendor is in sold out	All columns are empty or those that are not empty have signalled a product jam to the board. Check that the full columns work properly with manual test after which reset the errors (ref. Programming manual).
<b>Coin accepted but no product delivered</b>	Prices are set too high	Reset prices (ref. Programming manual) .
	Communication error coin mechanism - board.	Check the cord connecting the coin mechanism to the board. If necessary, replace coin mechanism or board
	Motors are jammed.	Check that the motor is powered by 24V when the selection is made (always cancel the errors on the board).
<b>Vends are not counted</b>	The door switch is not activated when door is closed.	Adjust door. And do a vend with the door closed
<b>The display shows the vend counter</b>	The "door closure" sensor is not installed correctly	Adjust the position of the "door closure" sensor
<b>The cooling unit is not working.</b>	No power arrives to the vendor.	Check power supply. Check the connection of the power cord and eventually fuses.
	Communication failure between the power board and the vendor.	Check that communication cable is intact



# Instructions for Installer, Maintenance Engineer and final User

ERROR	POSSIBLE CAUSE	RECOMMENDED SOLUTIONS
<b>The compressor is not working, the condenser fan turns, the compressor is cold</b>	Overload protector and relay are not working	Check overload protector or compressor relay.
	The relay board is defective	Check that the compressor winding has the right electrical resistance Check that the guide relay has control wiring.
<b>The compressor works but the temperature is not ideal</b>	The condenser fan is not working.	Check the circuit. Replace the motor. Check if the fan is blocked. Check the relay guide board.
	Dirty condenser.	Check if the fans of the condenser are dirty or blocked.
	The evaporator fan is not working.	Check the circuit. Replace the motor and check that the fans is not blocked. Check the relay guide board.
	No gas in system.	Check if there are leaks or reload only 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 badly programmed.	Check if the energy saving program is correct and change if necessary (ref. Programming manual).
<b>The compressor works continuously.</b>	Defective relay board.	Check the relay board and wiring.
	Wrong temperature setting	Check setting.
	Gas leak	Reload the cooling unit after repairing the leak.
<b>Evaporator covered with ice.</b>	Evaporator fan not working.	Check the evaporator fan (see previous instructions).
	The cooling compartment is badly sealed.	Change the sealing and adjust the internal door closure. Check that the product door is not blocked.



**OPERATIONS THAT REQUIRE THE OPENING OF THE LOWER PROTECTION OF THE MACHINE CAN ONLY BE DONE BY SANDENVENDO EUROPE TECHNICIANS OR AUTHORIZED PERSONNEL, BECAUSE OF POSSIBLE RISKS DUE TO ELECTRIC SHOCKS AND MOVING MECHANICAL PARTS.**

## **10 STORAGE AND CLEARANCE**

### **10.1 Storage**

Should the vending machines 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.

In any case, after lengthy periods of inactivity, the machine requires control and special checks that cannot be described in this context, ask the manufacturer for instructions.

### **10.2 Clearance (disposal)**

#### **Information for protecting the environment**



Dispose 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.



**CAUTION: THE MANUFACTURER IS NOT RESPONSIBLE FOR DAMAGES TO THE ENVIRONMENT CAUSED BY ILLEGAL WASTE**



To obtain updated information on treatment and recycling WEEE centres, please visit our websites:

[www.sandenvendo.com](http://www.sandenvendo.com)

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10.3 Person in Charge of Disposal

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



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

- 1 Led
- 2 Cooling unit
- 3 Transformer box,  
Coin return motor,  
Display

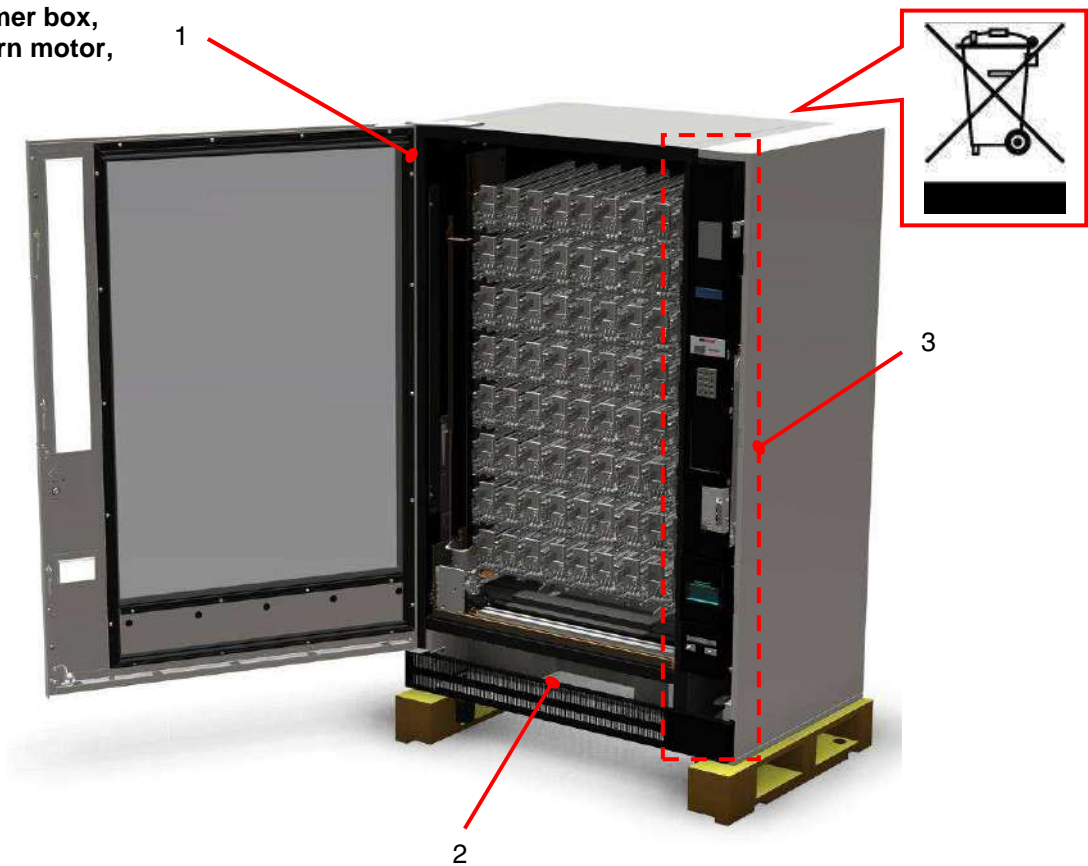


FIG. 10.1 – G-DRINK VENDING MACHINE

10.4 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 202/96/CE3.

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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	Sinfonia
Vending machine Model	Sinfonia

**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.**

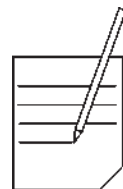
CEO

Hiroyuki Murota

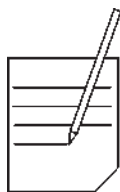
Coniolo, 04/04/11

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

Four horizontal lines for writing.



Twenty horizontal lines for writing.



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## ***Revisions manual***

Revisioni manuali

Révisions manuel

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Revision	Data	Changes
00	27/02/2013	Manual Creation
01		
02		
03		
04		
05		
06		
07		
08		

