



## User and maintenance manual

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G-Drink Design Line    **SVE DL9 - SVE DL6**  
                                  **SVE DV9 - SVE DV6 - SVE DC6**  
                                  **SVE DM9 - SVE DM6**

G-Drink Design Line Outdoor    **SVE DL90D - SVE DL60D**  
                                                  **SVE DV90D - SVE DV60D - SVE DC60D**  
                                                  **SVE DM90D - SVE DM60D**

*— Design Line —*



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<b>1 GENERAL INFORMATION .....</b>	<b>4</b>
1.1 Purpose of Manual .....	4
1.2 Interested people.....	4
1.3 Responsibility .....	6
1.4 Manufacturer .....	7
1.5 Service Centres .....	7
1.6 Warranty.....	7
1.7 General safety warnings.....	8
1.8 Symbols .....	11
<b>2 MACHINE FEATURES.....</b>	<b>12</b>
2.1 Differences between models .....	12
2.2 Technical Features.....	14
2.3 Description of Components .....	15
2.4 Vertical Sale Mechanism .....	16
2.5 OutDoor Version.....	17
2.5.1 Outdoor Components .....	18
2.6 Referral programming manual .....	19
<b>3 INSTALLATION .....</b>	<b>20</b>
3.1 Transport and Positionning.....	20
3.2 Characteristics of Installation Area .....	21
3.3 Removing of Wooden Bases .....	22
3.3.1 Removing the wooden bases on models DC6-DM6 .....	22
3.4 Levelling .....	22
3.5 Stability.....	23
3.6 Connection to Power Mains .....	24
3.7 Coin Mechanism Installation .....	25
3.8 How to split the vending machine model DC6 - DM6 .....	26
<b>4 ACCESS TO INTERNAL PARTS.....</b>	<b>30</b>
<b>5 USING THE VENDING MACHINE .....</b>	<b>31</b>
5.1 Warnings.....	31
5.2 Proper Use .....	31
5.3 Loading Products.....	32
5.3.1 Loading of bottom left side tray .....	35
5.4 How to remove the trays.....	36
5.4.1 Replacement of TRAY (SHELF) ASSY height Instruction .....	36
5.5 Final Check .....	37
5.6 Start-up .....	38
<b>6 DESCRIPTION AND FUNCTION OF CONTROL UNIT .....</b>	<b>39</b>
6.1 Control Unit EASY CAREL .....	39
6.1.1 Display.....	39
6.1.2 Keyboard .....	40
6.1.3 Set the temperature.....	40
6.1.4 Quick defrost .....	40
6.1.5 Description of the main signals and alarms .....	41
6.1.6 Function.....	41
6.2 Control Unit CAREL ir33.....	42
6.2.1 Display.....	42
6.2.2 Keyboard .....	44
6.2.3 Displaying and setting the set point .....	45
<b>7 MAINTENANCE .....</b>	<b>45</b>
7.1 Access to Maintenance Area .....	45
7.2 Preventive Maintenance .....	46
7.3 Removing and Installing the Bucket.....	47
7.4 Led Tube Replacement .....	48
7.5 Flap Photocell Adjustment.....	49
7.6 Cleaning of the Vending Machine .....	50
7.7 Warnings.....	50

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7.8 General Cleaning Operation .....	51
7.9 Recommended Cleaning Products .....	52
7.10 Safety device for cleaning.....	52
<b>8 INFORMATION – DANGER SIGNS .....</b>	<b>53</b>
<b>9 TROUBLESHOOTING GUIDE .....</b>	<b>55</b>
<b>10 STORAGE AND CLEARANCE .....</b>	<b>57</b>
10.1 Storage.....	57
10.2 Clearance (disposal).....	57
10.3 Person in Charge of Disposal .....	58
10.4 Sanctions.....	58

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

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.

# 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.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning

use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

### **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 50 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.

## 1.5 Service Centres

“**SandenVendo Europe S.p.A.**” is represented by a solid and prepared Sales network not only in Italy but also in Europe (see cover page).

## 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
- The OutDoor IP34 models are suitable for outside installation
- 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

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: **2006/42/EC** (EC markings).














“**SandenVendo Europe S.p.A.**” assumes no liability for the correctness of the contents or damages caused by using this manual.

“**SandenVendo Europe S.p.A.**” reserves the right to make changes to this manual without prior notice.

## 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:

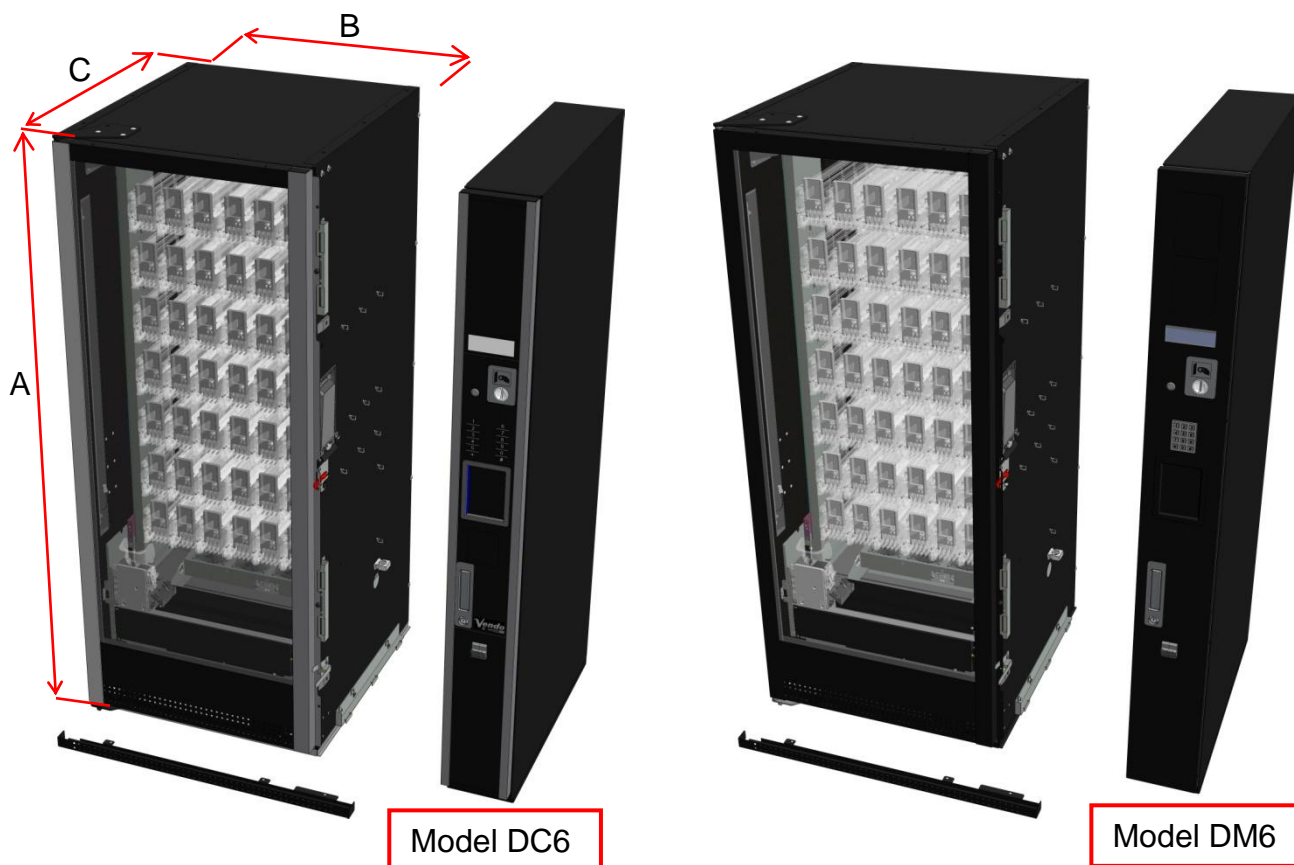
SIMBOL	MEANING	COMMENT
	<b>Compulsory</b>	Compulsory for personnel involved
	<b>Compulsory</b>	Compulsory for personnel involved to wear protective gloves during maintenance on the vendor
	<b>Compulsory</b>	Compulsory for personnel involved to wear protective clothes during maintenance
	<b>Extra information</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.

## 2 MACHINE FEATURES

### 2.1 Differences between models

The vending machine line **G-Drink Design Line** is composed by many models that have the following differences:

Modelli	Number of selection for each shelf	X Axis Mechanism Horizontal	X Axis Mechanism Vertical	Modular Cabinet	Drawer Panel in Lexan	Drawer Panel in Metal	Silver Profiles	Black Profiles	Delivery Eyelet Blue Profiles	Delivery Eyelet Black Profiles
<b>DL9</b>	9	X			X	X	X		X	
<b>DL6</b>	6	X			X	X	X		X	
<b>DV9</b>	9		X		X	X	X		X	
<b>DV6</b>	6		X		X	X	X		X	
<b>DC6</b>	6		X	X	X	X	X		X	
<b>DM9</b>	9		X			X		X		X
<b>DM6</b>	6		X	X		X		X		X



Dimensions	DC6 - DM6
Height (A)	1830 mm
Width (B)	739 mm
Depth (C)	845 mm



**SVE DL9**



**SVE DL6**



**SVE DV9**



**SVE DV6**



**SVE DC6**



**SVE DL9OD**



**SVE DL6OD**



**SVE DV9OD**



**SVE DV6OD**



**SVE DC6OD**



**SVE DM9**



**SVE DM6**



**SVE DM9OD**



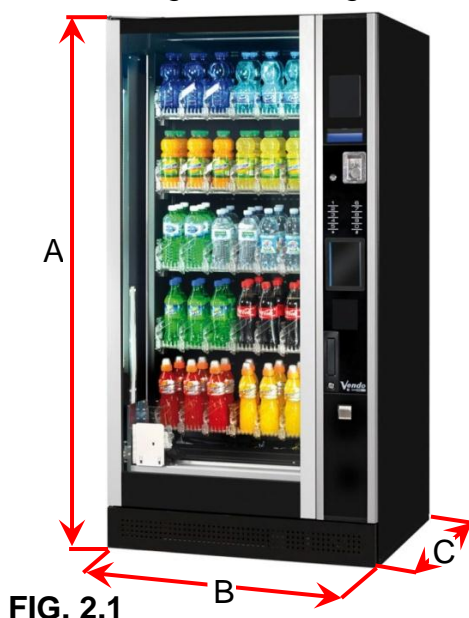
**SVE DM6OD**

## 2.2 Technical Features

G-Drink Design Line				
Dimensions	DL6 DV6 - DM6	DL6 DV6 - DM6 CO2	DL9 DV9 - DM9	DL9 DV9 - DM9 CO2
Height (A) with feet	1900mm		1900mm	
Height (A) with levelling screw	1830mm		1830mm	
Width (B)	950mm		1220mm	
Depth (C)	845 mm		845 mm	
Weight	295 kg		345 kg	
Power supply				
Nominal voltage	230 V			
Nominal frequency	50 Hz			
Max. power consumption	800W			
Fuses	F1-T10A ~ F2-T3A			
Refrigeration unit				
Compressor	12.11 cm <sup>3</sup>	2.5 cm <sup>3</sup>	12.11 cm <sup>3</sup>	2.5 cm <sup>3</sup>
Expansion	Direct with capillary tube			
Cooling system	Forced air with evaporator 3 fans			
Refrigerant type	* R-404a	R-744	* R-404a	R-744
GWP	3922		3922	
Refrigerant charge	0,360 Kg	0,300 Kg	0,360 Kg	0,300 Kg
T e CO2	1,412		1,412	
Adjustable temperature range	+2°C up to +10°C			
Climate class	ST (+18°C up to + 38°C)			
Noise level	< 70 dB			
Electronic control	MDB			
Payment system protocol	MDB / Executive			

\* Equipment contains fluorinated greenhouse gases.

The fluorinated greenhouse gases are contained in hermetically sealed equipment.



### Standard configuration

The outside cabinet is made of insulated electro-zinc sheet with ecological polyurethane foam.  
 Standard color Black  
 Lighted front door product display  
 Safety coin return  
 Product anti-theft system  
 Payment system arrangement

### Optional

Customized colour  
 Special coded lock  
 Anti-vandalism keypad and safety coin insert  
 Wall/Floor Fixing Kit  
 Product Spacers



## 2.3 Description of Components

1. Card reader cover
2. Display
3. Coin introduction
4. Keyboard
5. Product eyelet
6. Door lock
7. Coin return
8. Products window
9. Lower grid

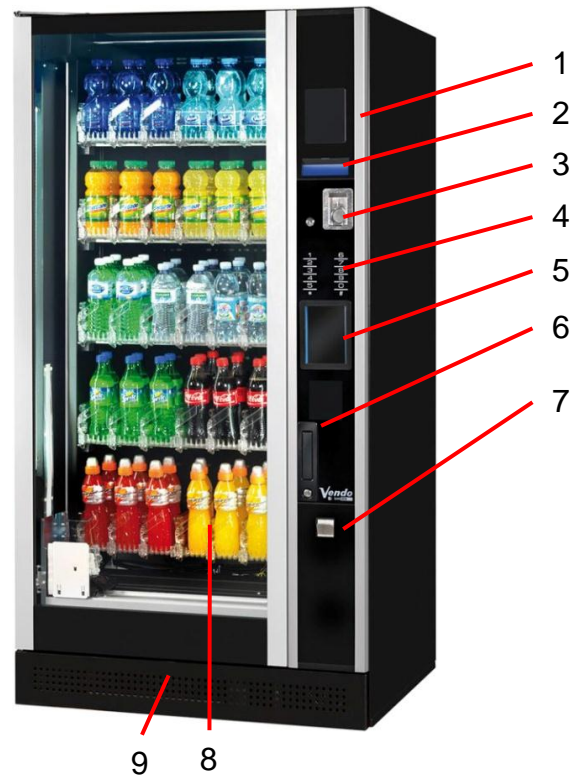


FIG. 2.3

1. Led
2. Shelves
3. Control panel
4. Cooling unit
5. Carter under the door
6. Door lift wheel

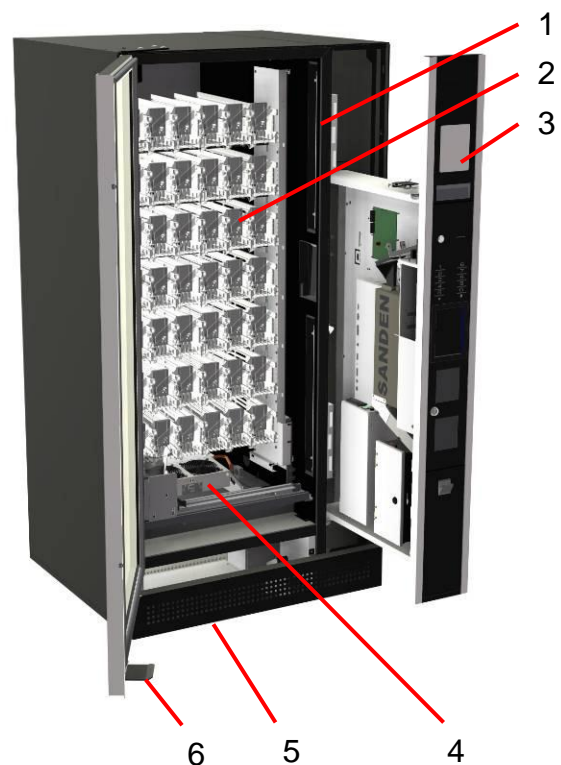


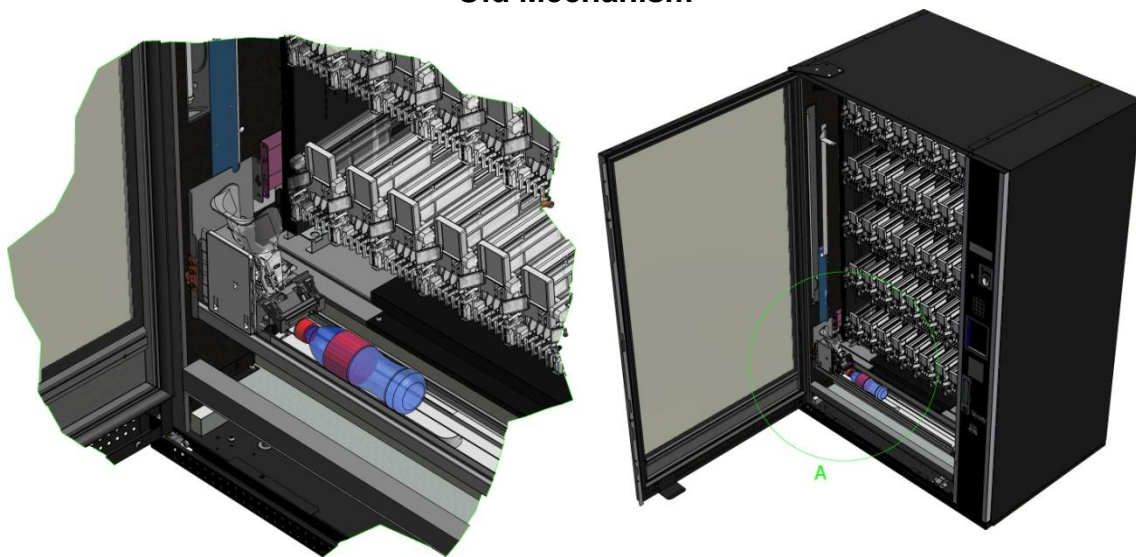
FIG. 2.4

## 2.4 Vertical Sale Mechanism

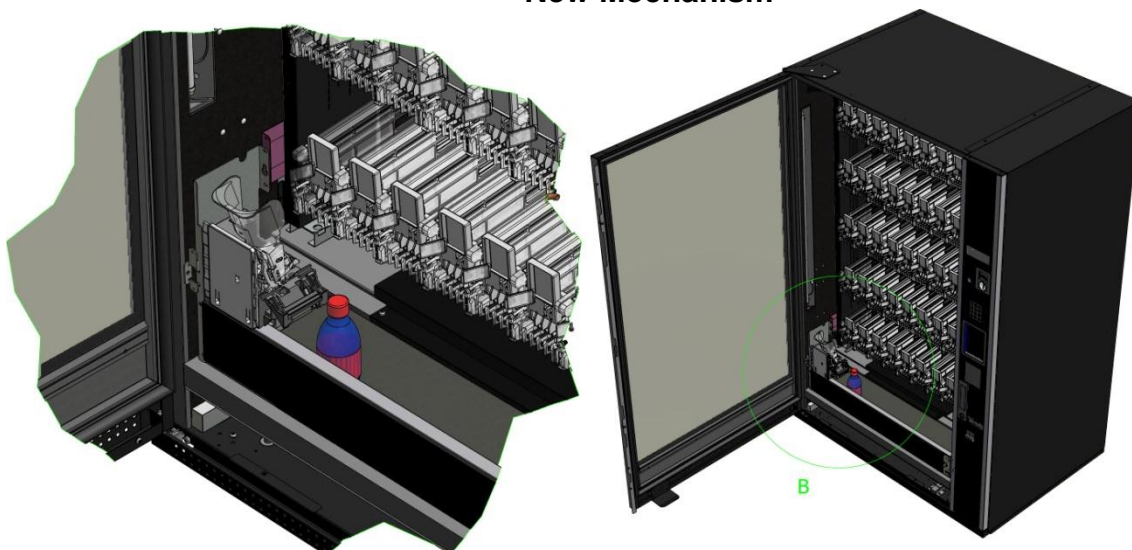
The new models **G-Drink Design Line DV6 - DC6 - DM6 - DV9 and DM9** are equipped with the new X axis mechanism in vertical.

The new x axis mechanism has the advantage that if one or more sales are failed (for example, the product falls into the machine) the vending machine does not go out of service, but continues to work, because on the basis of the vending machine was created a compartment in which the products fallen not hamper the functioning of the vending machine.

### Old Mechanism



### New Mechanism

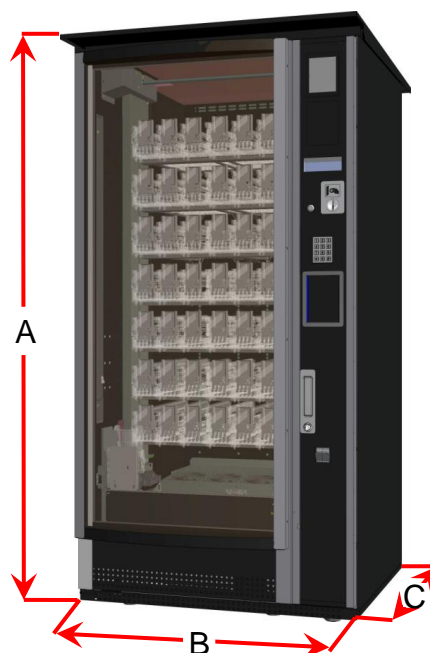


## 2.5 OutDoor Version

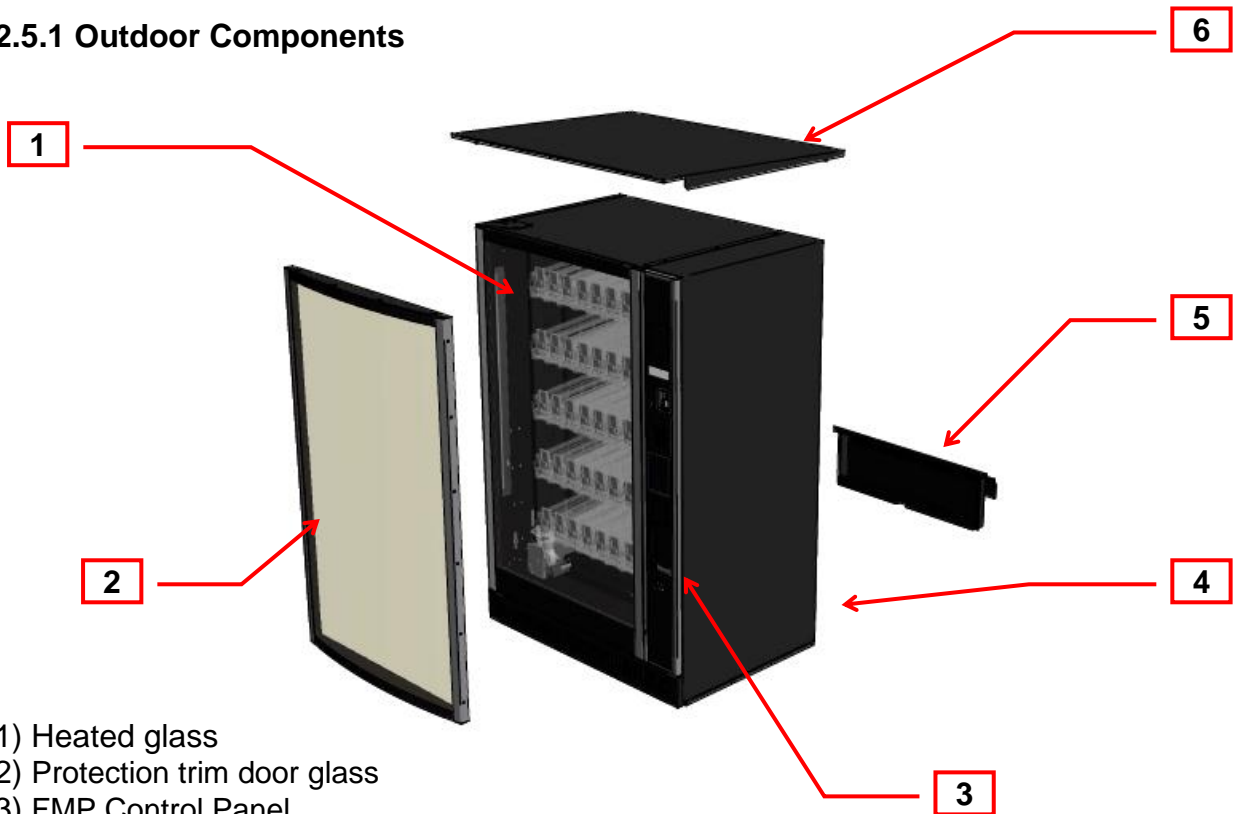
G-Drink Design Line OutDoor		
Dimensions	DL6OD - DV6OD DC6OD - DM6OD	DL9OD - DV9OD - DM9OD
Height (A) with feet	1942 mm	1942 mm
Height (A) with levelling screw	1872 mm	1872 mm
Width (B)	977 mm	1249 mm
Depth (C)	1010 mm	1010 mm
Weight	320 kg	370 kg
Power supply		
Nominal voltage	220 - 240 V	
Nominal frequency	50 Hz	
Max. power consumption	800W	
Fuses	F1-T10A ~ F2-T3A	
Refrigeration unit		
Compressor	12.11 cm <sup>3</sup>	12.11 cm <sup>3</sup>
Expansion	Direct with capillary tube	
Cooling system	Forced air with evaporator 3 fans	
Refrigerant type	* R-404a	* R-404a
GWP	3922	3922
Refrigerant charge	0,360 Kg	0,360 Kg
T e CO2	1,412	1,412
Adjustable temperature range	+2°C up to +10°C	
Climate class	ST (+18°C up to + 38°C)	
Noise level	< 70 dB	
Electronic control	MDB	
Payment system protocol	MDB / Executive	

\* Equipment contains fluorinated greenhouse gases.

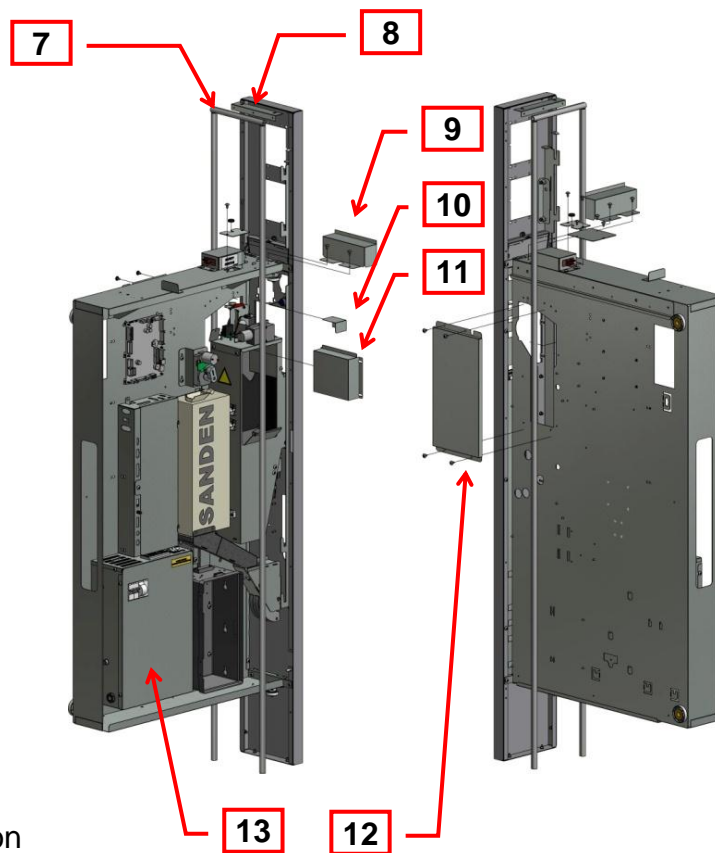
The fluorinated greenhouse gases are contained in hermetically sealed equipment.



### 2.5.1 Outdoor Components



- 1) Heated glass
- 2) Protection trim door glass
- 3) FMP Control Panel
- 4) Out-Door Refrigerant Unit
- 5) Rear cover
- 6) Roof



- 7) Gasket
- 8) Gasket support
- 9) Display protection
- 10) Coin return button protection
- 11) Keypad protection
- 12) Flap hole cover
- 13) Box transformer outdoor version

## 2.6 Referral programming manual

All the machine's control and operation settings can be set through the programming routine of the SVE01 electronic board.

The programming routine of the electronic board is described in the SVE01 PROGRAMMING MANUAL supplied with the vending machine.



The referral programming manual will change depending on the version of the software:

If the version of the software is 2.xx or more: the programming manual to which you should refer it is p/n 410738.



The software version 2.xx or more it is able to manage the Master - Slave connection.

If the version of the software is earlier than 2: the programming manual to which you should refer it is p/n 412487.



The software earlier than version 2 does not manage the Master - Slave connection.

### 3 INSTALLATION

#### 3.1 Transport and Positioning

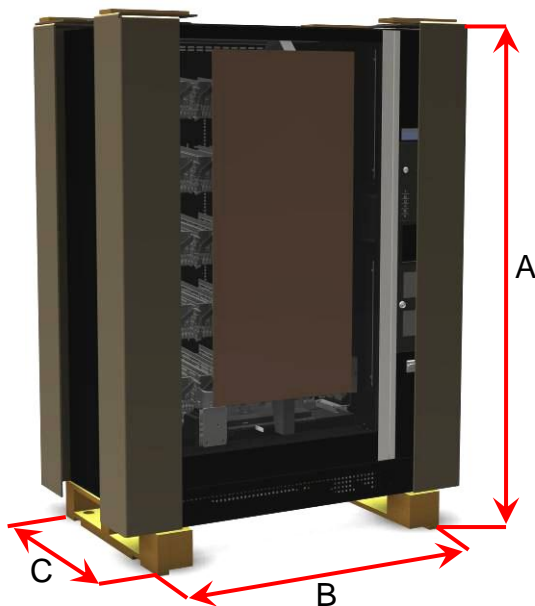


FIG. 3.1

MODEL	A (mm)	B (mm)	C (mm)	NET WEIGHT (Kg)
DL6 - DV6 DC6 - DM6	1900	960	890	295
DL9 - DV9 - DM9	1900	1235	890	345
DL6OD - DV6OD DC6OD - DM6OD	1960	1100	1100	325
DL9OD - DV9OD DM9OD	1960	1350	1100	375



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.
- 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 WITHOUT THE OUTDOOR KIT**

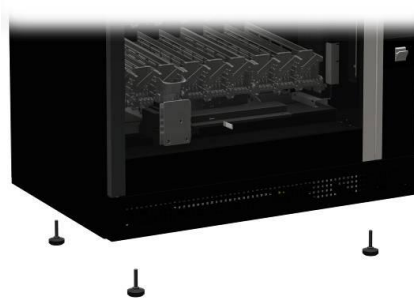
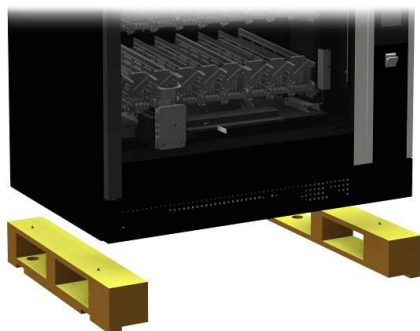


**CAUTION: DO NOT USE JETS OF WATER TO CLEAN VENDOR, DO NOT  
PLACE THE VENDOR IN AREAS WHERE JETS OF WATER ARE USED**

#### Environmental conditions for installing vendor

- The vending machine 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

#### 3.3.1 Removing the wooden bases on models DC6-DM6



On models [DC6-DM6] with the divisible base, where there are three wooden bases, must be mounted 6 feet as shown in the figure.

If don't installed 6 feet you cannot proceed to the division of the cabinet as described in paragraph 3.8 on page 26.

To remove the wooden bases, work as follows:

- With a pallet truck, lift the machine from the floor (holding it from the front)
- Using a size 10 adjustable spanner (we recommend using a ratchet wrench) remove the screws that fasten the wooden bases to the machine: 2 screws each base.
- Fit 4 feet on to the base of the machine and 2 feet on the base of the separated drawer;
- Rest the machine on the floor.
- If necessary you can proceed to the division.

### 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**



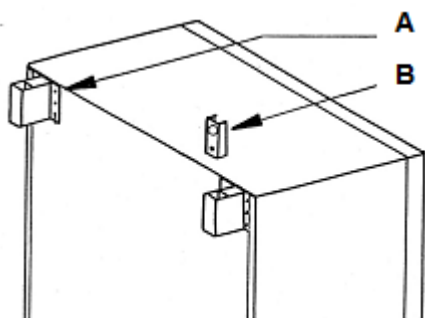
## 3.5 Stability

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) Fixing to the floor

#### Fixing to the floor with leveling screw (A)

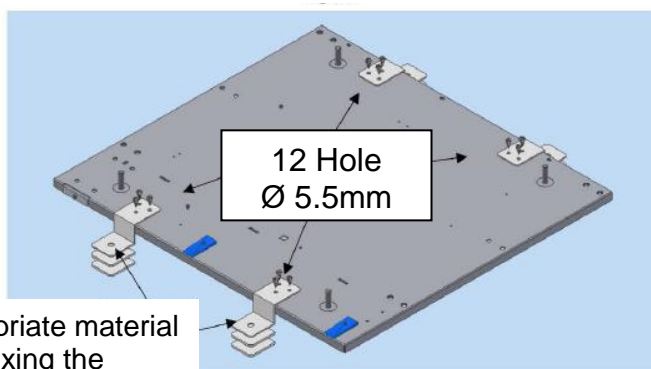
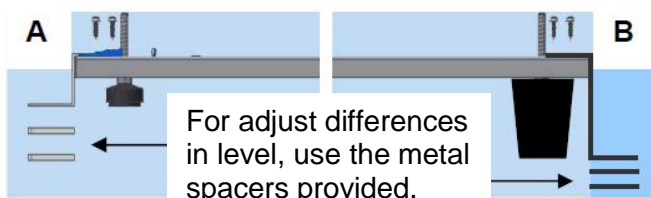
**P/N: 139218 composed by:**

- 4 x Floor mounting bracket P/N:402852
- 16 x Metal spacer P/N:402854
- 12 x Screw P/N:V800876

#### Fixing to the floor with feet (B)

**P/N: 139218/1 composed by:**

- 4 x Floor mounting bracket P/N 408028
- 16 x Metal spacer P/N 407994



After making 12 holes  $\varnothing 5\text{mm}$  tighten the 4 brackets provided on the cabinet base keeping an appropriate distance from each other.

Use appropriate material to secure fixing the Vending machine to the floor.



**ATTENTION:**

**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.**

### 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



**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 appliance is positioned in the way that the plug for main power is accessible after installation

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



**CAUTION: If defects or damages are found on the supply cable it must be replaced. To protect personnel and prevent any risks of damages to the machine do not try to substitute the cable, contact the manufacturer or technical assistance service.**



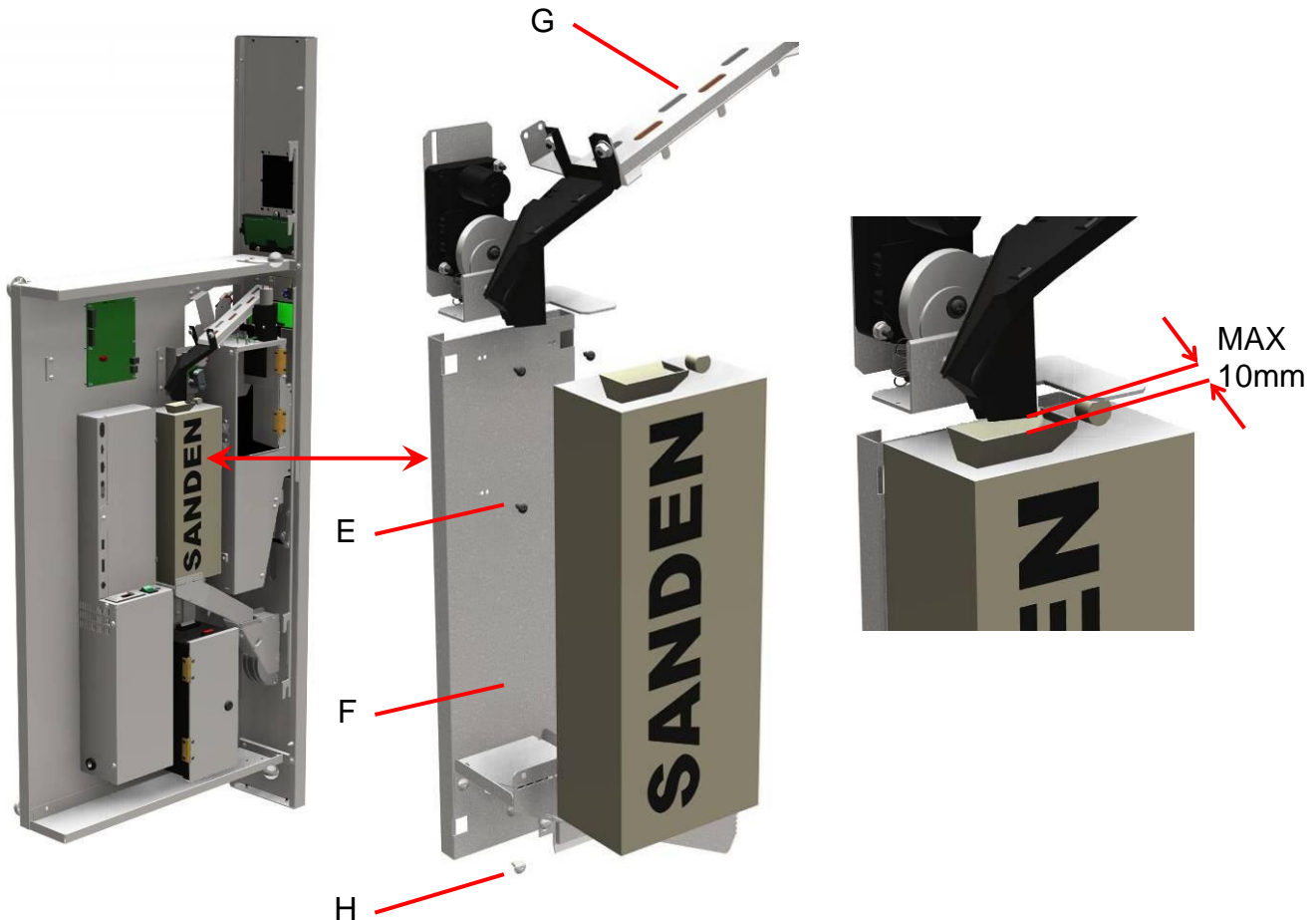
**CAUTION: DO NOT ABSOLUTELY USE EXTENSION CORDS**

### 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.



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.**

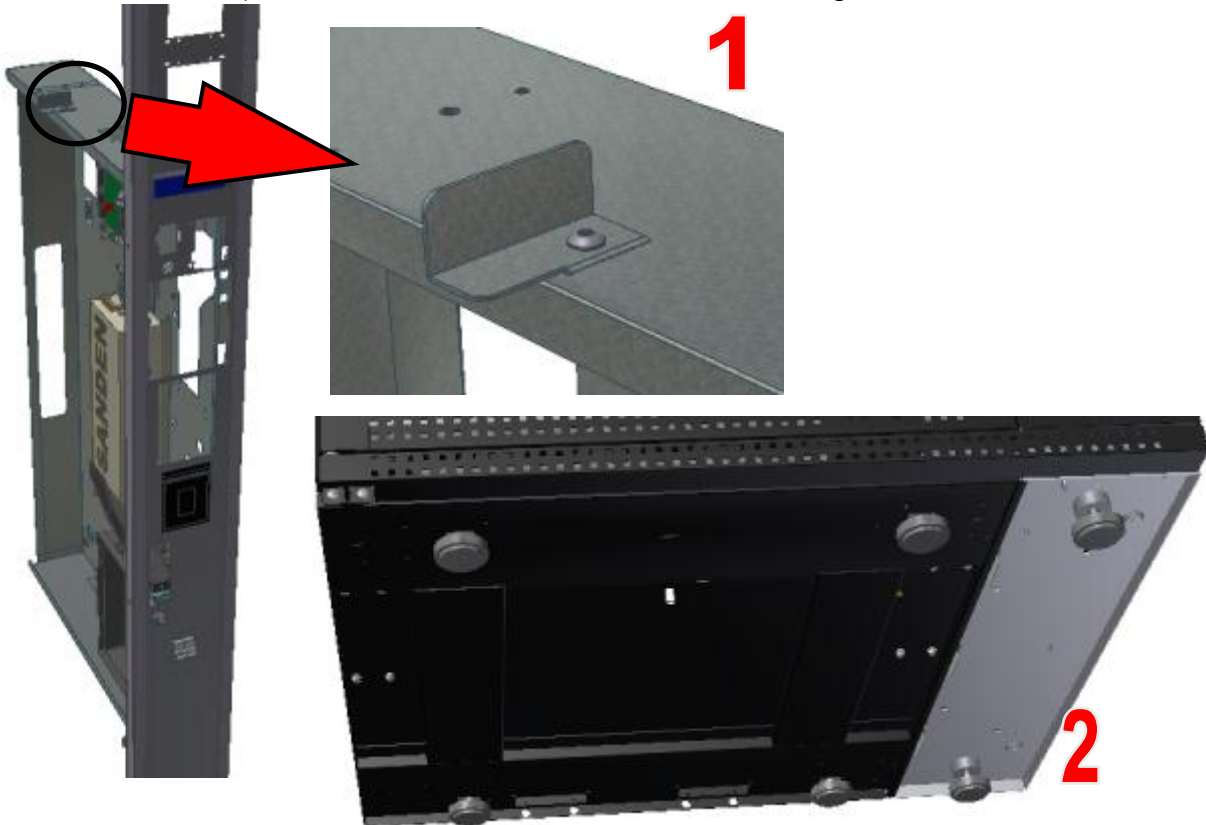
Press the coin return button and check that the mechanism works smoothly. It is important that the selector opens as much as possible. If this doesn't happen adjust again the height of the coin return motor.

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

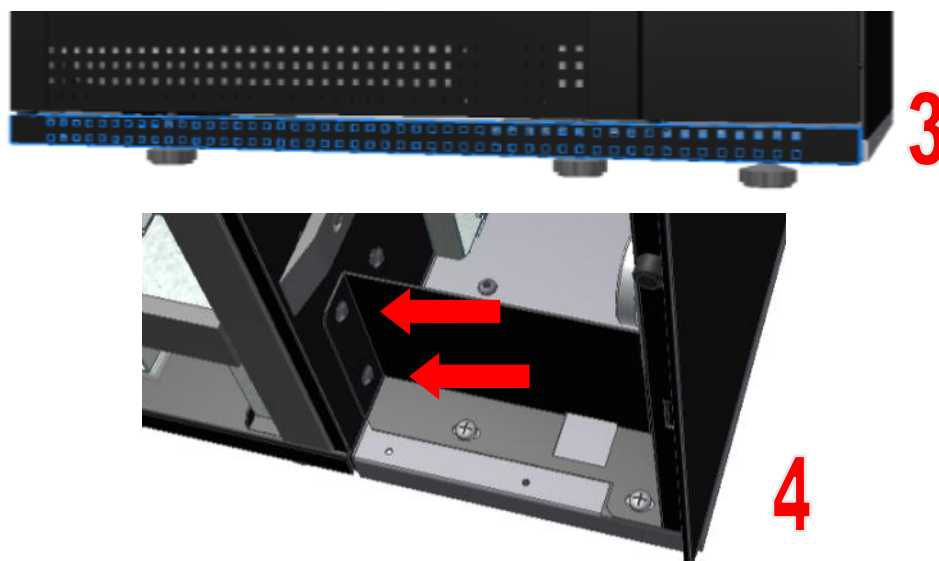
**i** THE COIN MECHANISMS WITH EXECUTIVE PROTOCOL HAVE 2 CONNECTORS; A POWER SUPPLY CONNECTOR THAT COMES DIRECTLY FROM THE TRANSFORMER BOX, AND A COMMUNICATION ONE FROM THE MAIN BOARD.

### 3.8 How to split the vending machine model DC6 - DM6

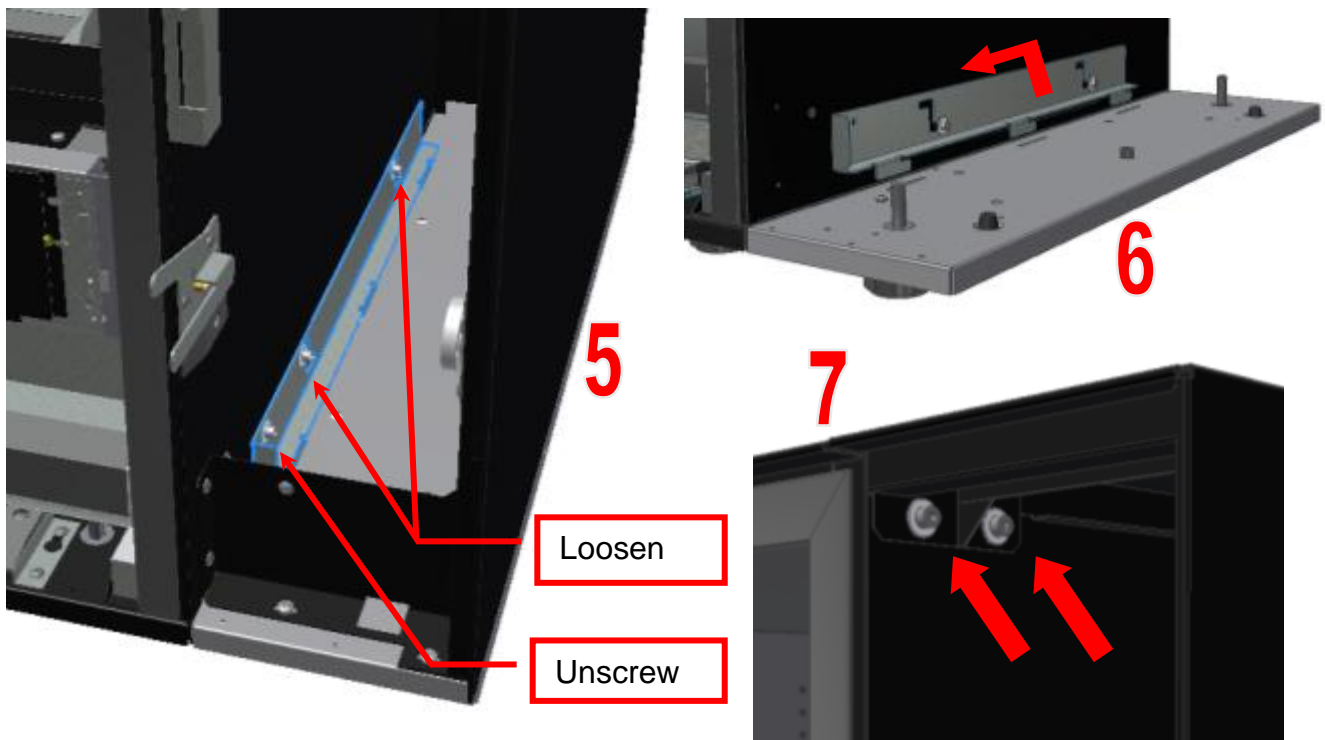
- Disconnect the vending machine from the power supply and put the service cord into the drawer
- Make sure the vending machine is stood on 6 levelling screw
- Open the drawer and remove the fixing bracket (see image 1)
- Disconnect all the harnesses that coming from the cabinet (N.B. the ground wires are fixed with screws) then remove the drawer form the vending machine



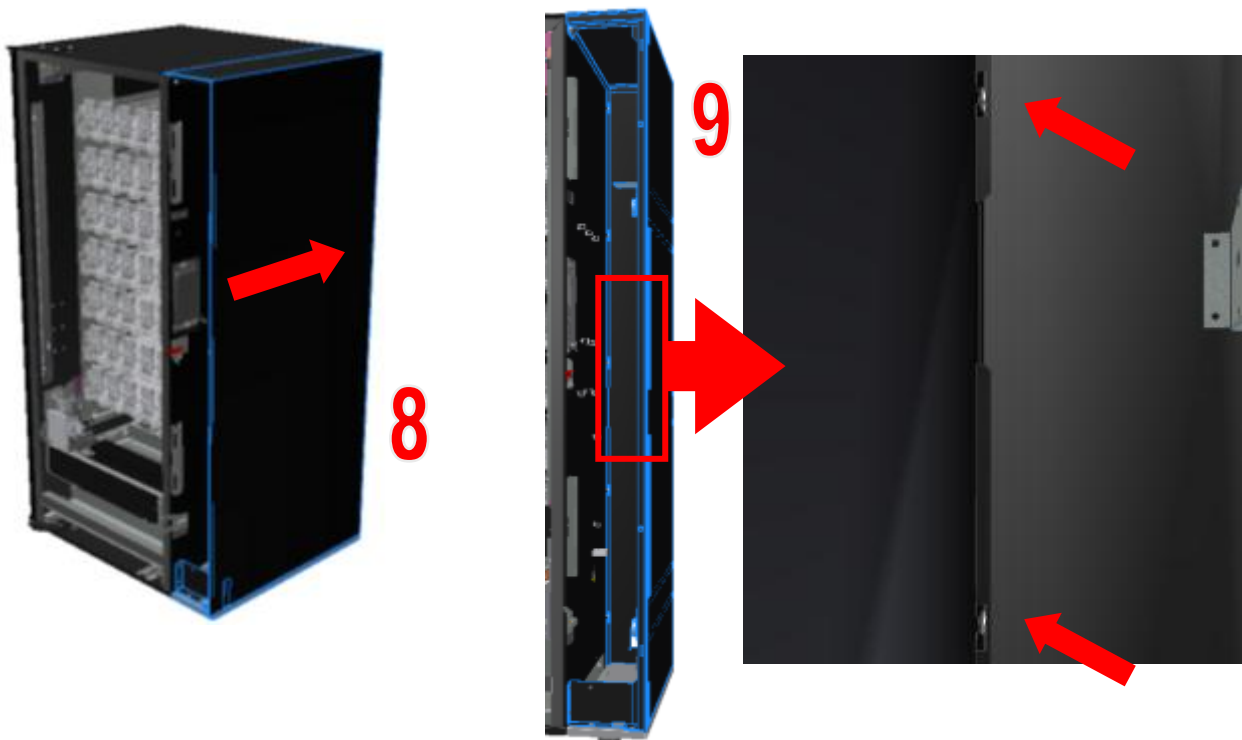
- Remove the carter under the door
- Remove the screws at the bottom on the cabinet control panel unit (see image 4)



- Remove the first screw that fixes the base bracket blocker and loosen the other two (see image 5)
- Slide upwards the base bracket blocker along the slot
- Unscrew the two screws that fix the control panel box

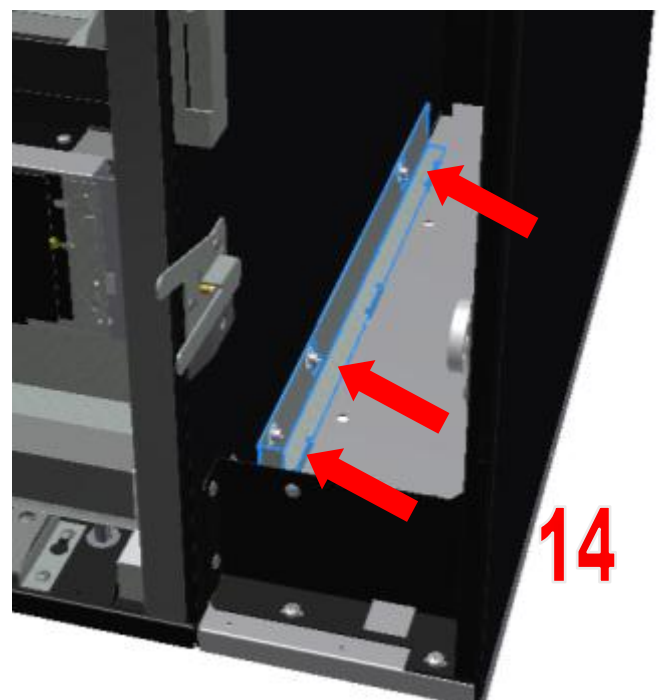
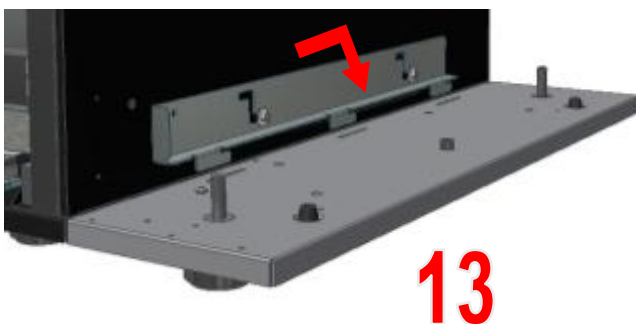
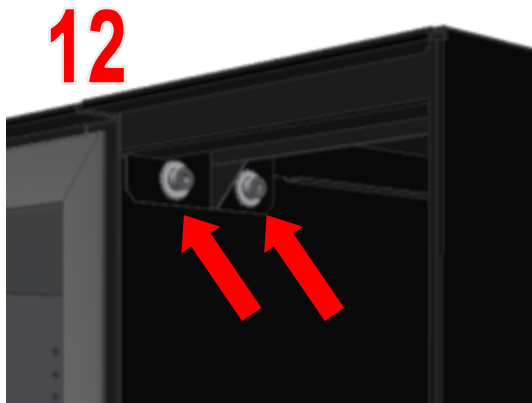
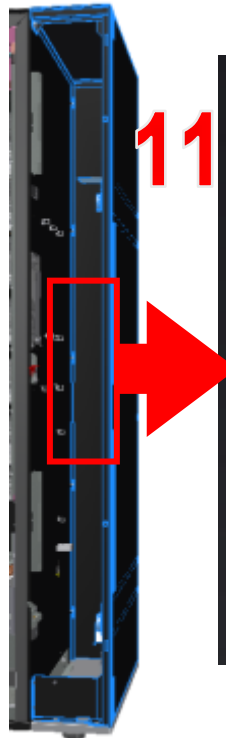


- Push the control panel unit backwards forcefully to release it from the screws on the back of the cabinet (attention: The control panel unit now is separated from the cabinet)

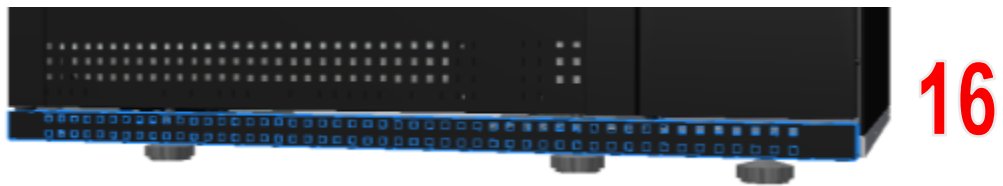
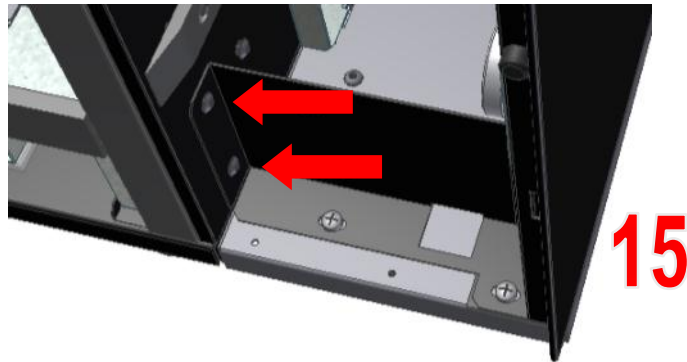


To assemble the vending machine you need to do as follow:

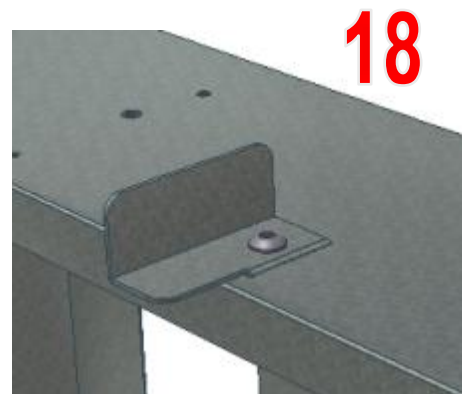
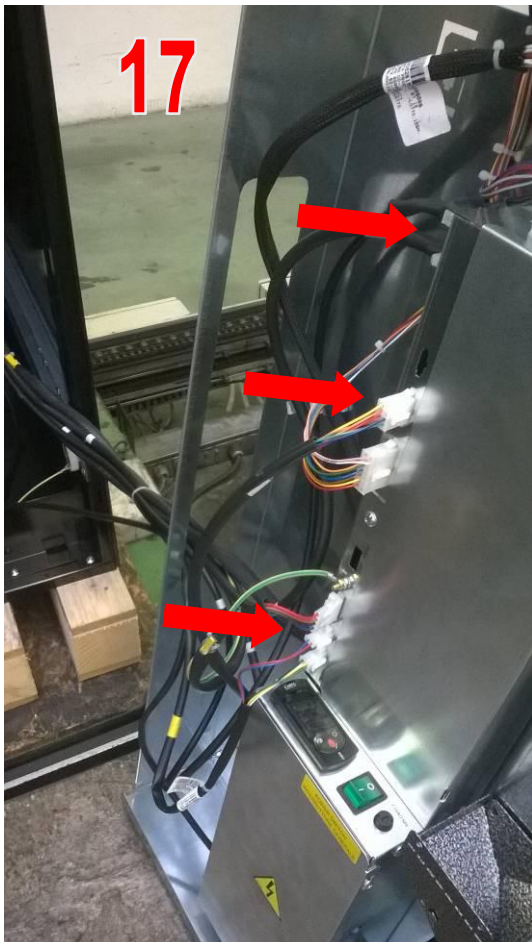
- Place the control panel unit to the right side of the vending machine, be careful to the harnesses (see image 10)
- Pull forward until the control panel unit properly fits the screw on the back of the cabinet (see image 11)
- Fix the control panel unit with screws on the top of the cabinet
- Secure the base with the base bracket blocker (see image 13 and 14)



- Fix the lower front of the control panel unit to the cabinet
- Reinstall the carter under the door



- Place the drawer near the control panel unit and connect all the harnesses on the transformer box
- Reinstall the drawer into the vending machine, making sure all the harnesses are properly connected
- Fix the fixing bracket



## 4 ACCESS TO INTERNAL PARTS

Access inside the machine (**maintenance area**) is possible using the specially provided key supplied with the vendor (rif. Fig. 4.1).

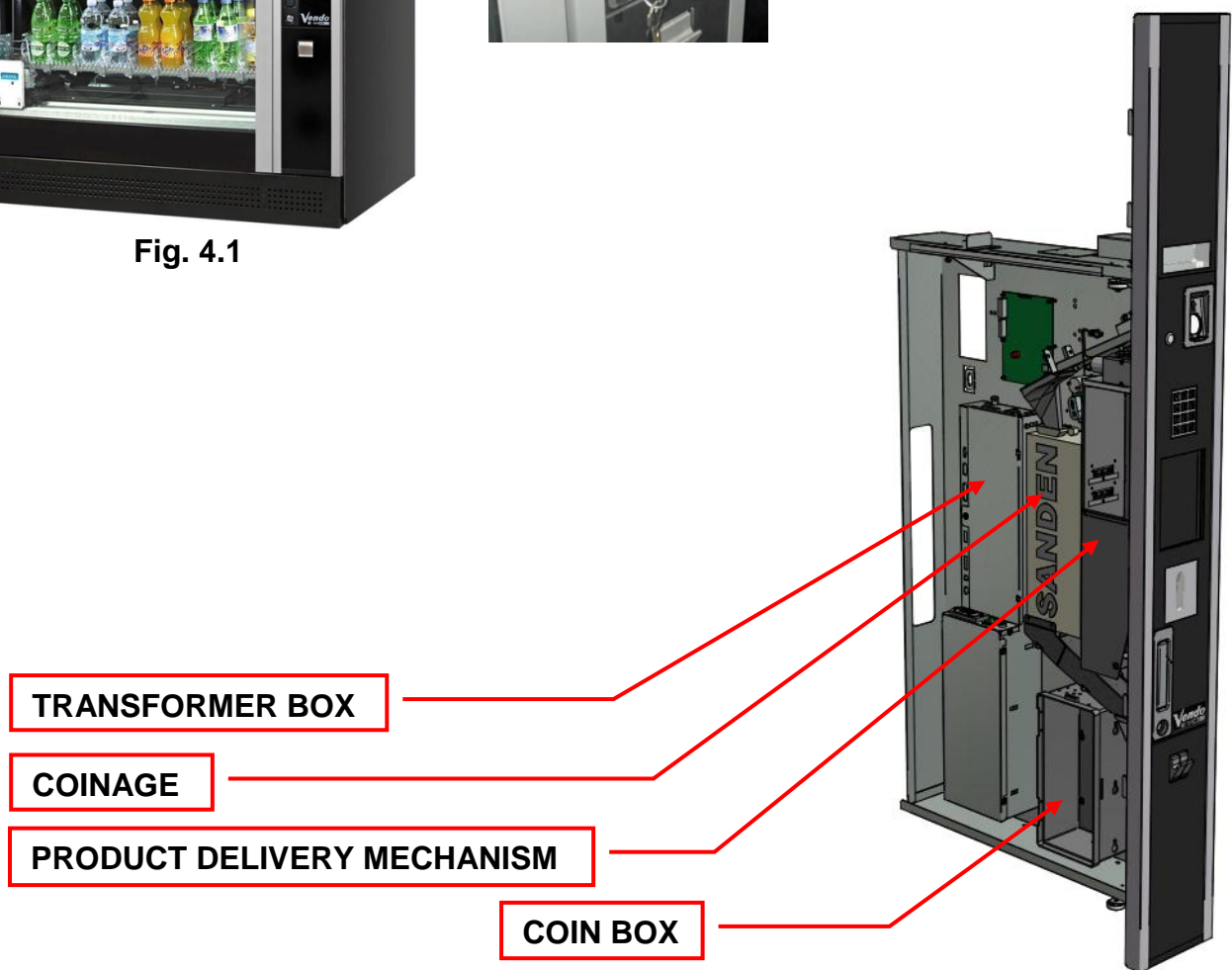
Access to the **service area** is possible only using a specially provided tool.

Hereunder is a list of the service areas of the vending machine :

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



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

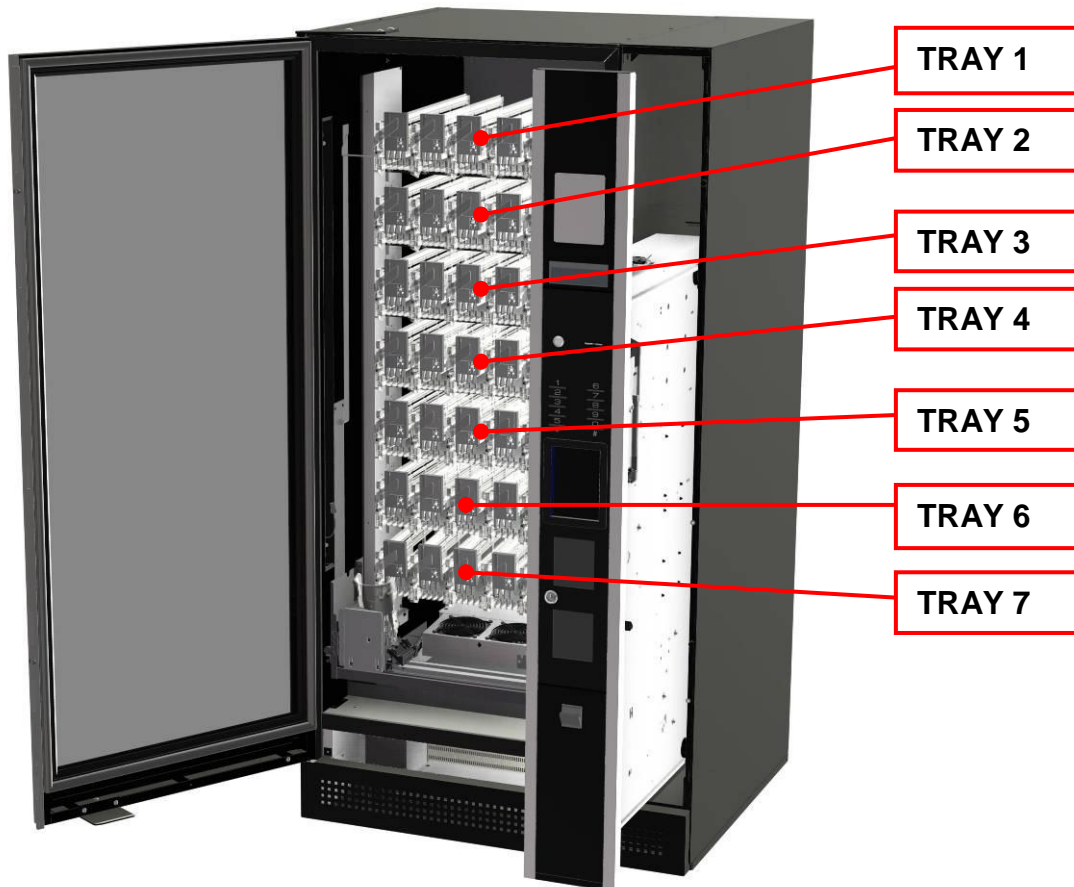
The vending machine **G-DRINK DESIGN LINE (DL6-DL9-DV6-DV9-DC6-DM6-DM9)** have been designed and built for vending and distributing the following products:

<b>PRODUCTS SIZE:</b>	
<b>PET bottles, Glass bottles, Cans</b>	
Diameter:	min. 43,5mm – max. 71,5mm
Height:	min. 88mm – max. 266mm
Weight:	min. 185g – max. 653g
<b>Carton packs (brick)</b>	
Width:	min. 52mm – max. 67mm
Depth:	min. 40mm – max. 47mm
Height:	min. 85mm – max. 134mm
Weight:	min. 213g – max. 400g
<b>Attention: Some products although within the above dimensions could be difficult to load due to their shape.</b>	

	<b>Model DL6-DV6 DC6-DM6</b>	<b>Model DL9-DV9-DM9</b>
<b>Can 0.33</b>	336 (7 Shelf)	504 (7 Shelf)
<b>Bottle capacity 0.50 PET (h.210)</b>	240 (5 Shelf)	360 (5 Shelf)
<b>Bottles 0.50 Coca Cola (h.235)</b>	240 (5 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 30 / Max.42	Standard 45 / Max.63

### 5.3 Loading Products

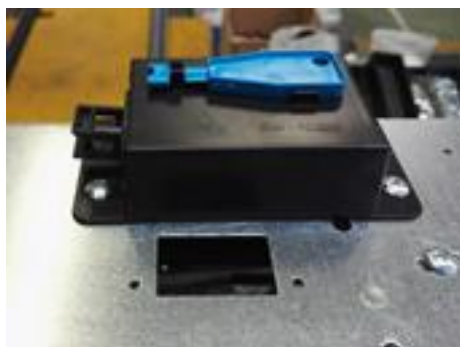
The products that can be delivered are loaded in each tray inside the machine.



**FIG. 5.1 – VENDING SYSTEM**

For loading products inside the machine follow the instructions below:

- Open the vending machine door;
- To avoid any problems who loads the vending machine must not active the switch located above the drawer (see figure 5.2);



**Fig. 5.2 - Switch**



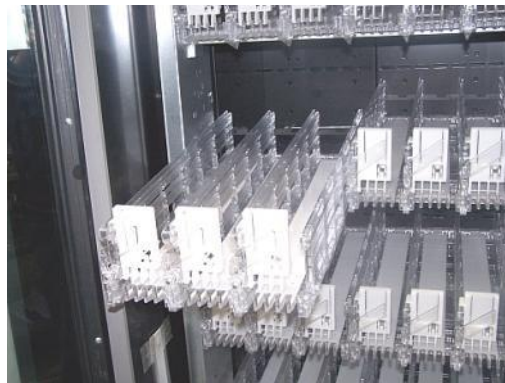
**Attention:** It is absolutely forbidden to step on the lift during loading



**Attention:** It is absolutely forbidden to use the tray as support

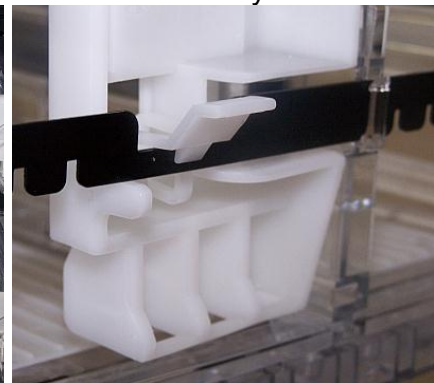
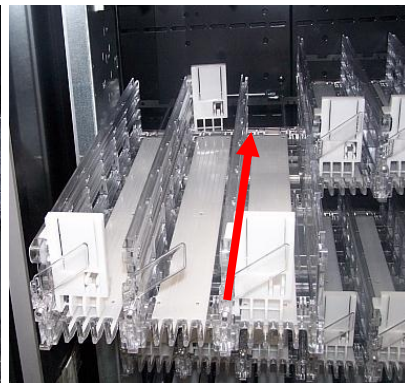
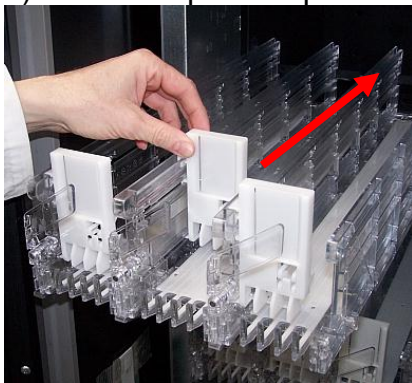


- 1) Withdraw the trays by lifting slightly before pulling toward you until the tray stop is reached.



Note: Instructions for loading the bottom left side tray you will find to the next chapter.

- 2) Push the product pusher back until it is hooked to the back bar of the tray.



**Attention:** When the tray 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 tray in it’s working position.

- 3) Place the products in the selection in front of the pusher, until completely loaded and then push the tray back to it's working position.



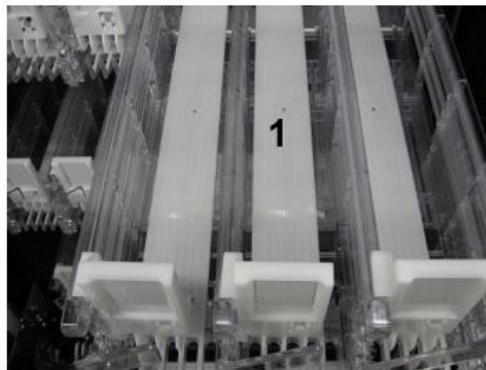
**Important:**

**Load only clean trays. Dirty slider surfaces may cause malfunctions.**

The slider surfaces and pushers of the drawers must be regularly checked and cleaned for proper functioning.

To remove the dirt from the product runners (1) use warm water with a little detergent. Refer to chapter cleaning.

Clean dirty or sticky products before filling.



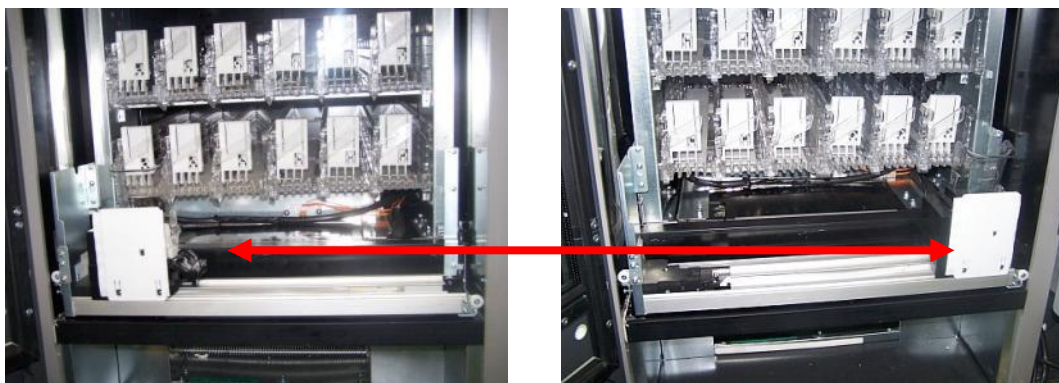
## 5.3.1 Loading of bottom left side tray

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

- 1) Manually open the vend door



- 2) The product bucket moves from left to right allowing extraction of the tray
  - a. Each opening of the vend door activate the motion from left to right or from right to left of the bucket



- 3) Withdraw the tray by lifting slightly before pulling toward you
- 4) The procedure for product loading is the same as the other trays



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

## 5.4 How to remove the trays

To remove the trays do the following:

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

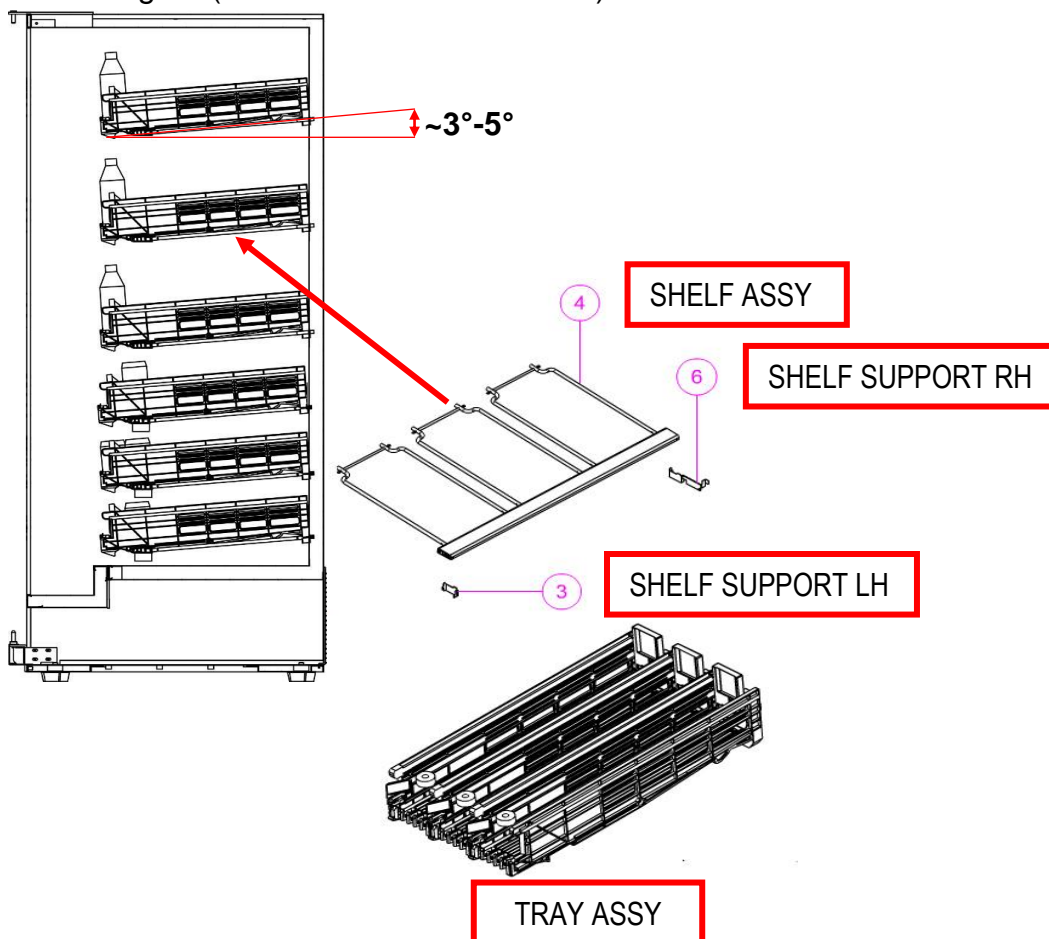


**Shelf bracket**

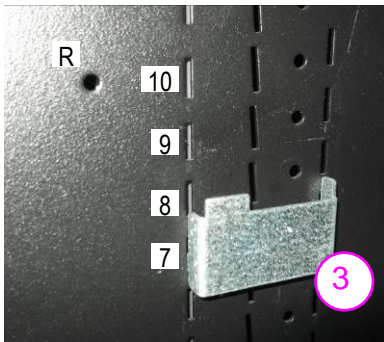
### 5.4.1 Replacement of TRAY (SHELF) ASSY height Instruction

When the TRAY ASSY position (height) is changed, please control if the SHELF ASSY is installed in a collect position.

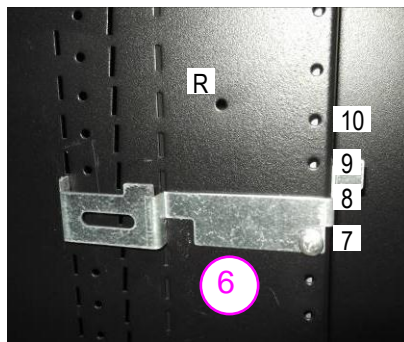
When the SHELF ASSY is correctly installed, the TRAY ASSY is slightly declined towards front approx. 3-5 degree (see the machine side view)



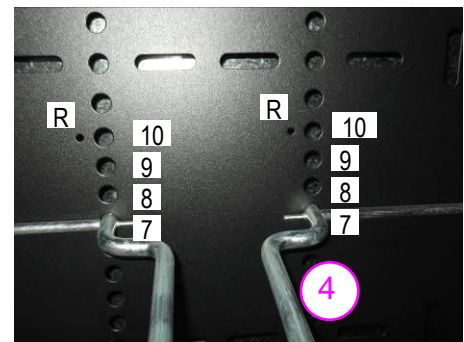
Cabinet left front side



Cabinet right front side



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.

## 5.5 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 done for correct adjustment.



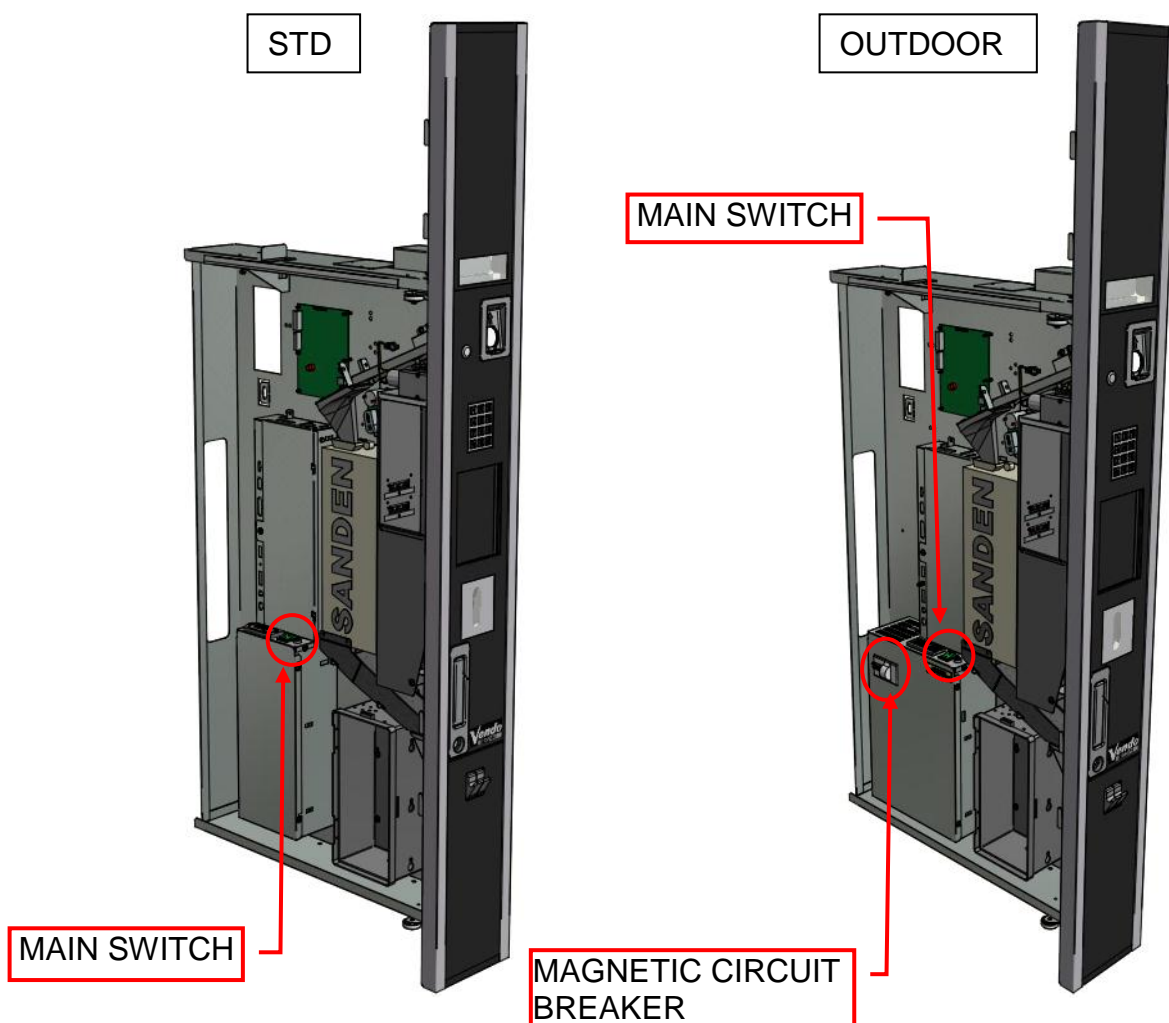
**USUAL PRODUCTS ARE NORMALLY TESTED IN THE FACTORY, ASK FOR THE SETTING NUMBER OF THE PRODUCT THAT YOU WISH TO SELL AND REFER TO THIS NUMBER WHEN ORDERING. WE WILL PRODUCE THE VENDOR ACCORDING TO YOUR SPECIFICATIONS.**

## 5.6 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).
- On models with OutDoor kit to give power to the vending machine you must also enable the magnetic circuit breaker on the bottom of the drawer.
- The LED tubes switch on through the **MAIN SWITCH** placed on the front part of the transformer box.
- Execute the programming routine: refer to **SVE01** 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**





## 6 DESCRIPTION AND FUNCTION OF CONTROL UNIT

### 6.1 Control Unit EASY CAREL

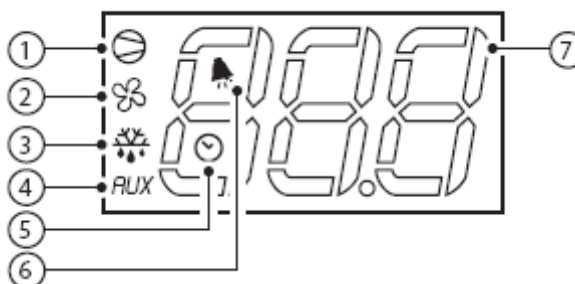
The electronic control unit EASY CAREL regulates and controls the refrigerant system and all its components: The compressor, the fans, the defrosting, and is independent of the control of the board SVE01, which control the electronics of the distributor.



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

#### 6.1.1 Display

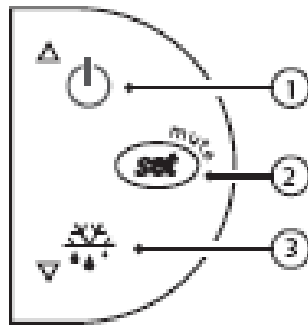
1. Compressor LED
2. Fan LED
3. Defrost LED
4. Auxiliary exit
5. Watch
6. Alarm
7. Numbers



The LED light on the display show the operation of the cooling 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 mode is ON
  - LED blinks, is in drip mode after defrost
  - LED OFF, defrost is OFF.
- 4 Auxiliary exit: not used in this vendor.

### 6.1.2 Keyboard



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

**Key 2 "SET"**, pushed more than 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.

### 6.1.3 Set the temperature

The setting of the internal temperature is performed via the control unit in the following manner:

Press for more than 1 second the button 2 "SET", the display show the set point temperature setting.

To increase or decrease the value press button 1 "UP" or 3 "DOWN".

Press button 2 "SET" to confirm the new value.

### 6.1.4 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 example 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.

To solve the problem you need to initiate an 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".

## 6.1.5 Description of the main signals and alarms

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

ERROR	DESCRIPTION
<b>ES</b>	The compressor has a timing delay when starting, therefore the LED of the compressor on the display starts to flash.
<b>E0</b>	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
<b>E1</b>	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>
<b>EE</b>	Visualized during functioning or activation Error in reading of the machine parameters. See memorised data errors.
<b>EF</b>	Visualized during functioning or activation Error in reading of the working parameters. See memorised data errors.
<b>ED</b>	The last defrosting finishes when exceeding the maximum time. The indication disappears if the next defrost is finished correctly.
<b>DF</b>	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>
<b>DISPLAY BLINKS</b>	The control unit display and all the LED's 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>

## 6.1.6 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.

## 6.2 Control Unit CAREL ir33





The electronic control unit CAREL ir33 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 SVE01, which control the electronics of the distributor.

On the front of the control unit are: 3 digits, 7 LED indicators that show the operating conditions and 4 buttons.







ir33, ir33 DIN, ir33 power,  
powercompact, powercompact small

### 6.2.1 Display

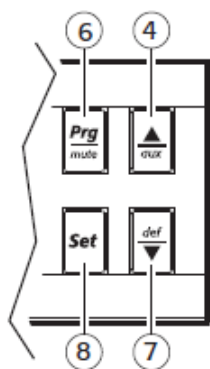
ICON	FUNCTION	DESCRIPTION	Normal operation			Start up
			ON	OFF	BLINK	
	COMPRESSOR	ON when the compressor starts. Flashes when the activation of the compressor is delayed by safety times.	Compressor on	Compressor off	Awaiting activation	
	FAN	ON when the fan starts. Flashes when the activation of the fan is prevented due to external disabling or procedures in progress.	Fan on	Fan off	Awaiting activation	
	DEFROST	ON when the defrost is activated. Flashes when the activation of the defrost is prevented due to external disabling or procedures in progress.	Defrost in progress	Defrost not in progress	Awaiting activation	
<b>AUX</b>	AUX	Flashes if the anti-sweat heater function is active, ON when the auxiliary output (1 and/or 2) selected as AUX (or LIGHT in firmware version 3.6) is activated.	AUX auxiliary output active (version 3.6 light auxiliary output active)	AUX auxiliary output not active	Anti-sweat heater function active	
	ALLARM	ON following pre-activation of the delayed external digital input alarm. Flashes in the event of alarms during normal operation (e.g. high/low temperature) or in the event of alarms from an immediate or delayed external digital input.	Delayed external alarm (before the time 'A7' elapses)	No alarm present	Alarms in norm. operation (e.g. High/low temperature) or immediate or delayed alarm from external digital input	

# Instructions for the installer, maintenance technician and final user



ICON	FUNCTION	DESCRIPTION	Normal operation			Start up
			ON	OFF	BLINK	
	CLOCK	ON if at least one timed defrost has been set. At start-up, comes ON for a few seconds to indicate that the Real Time Clock is fitted.	If at least 1 timed defrost event has been set	No timed defrost event set	Alarm clock	ON if real-time clock present
	LIGHT	Flashes if the anti-sweat heater function is active, ON when the auxiliary output (1 and/or 2) selected as LIGHT is activated (in firmware version 3.6 it does not flash in anti-sweat heater mode and comes on when the dead band output is active).	Light auxiliary output on (version 3.6 dead band auxiliary output active)	Light auxiliary output off	Anti-sweat heater function active (version 3.6 does not flash in anti-sweat heater mode)	
	SERVICE	Flashes in the event of malfunctions, for example E2PROM errors or probe faults.		No malfunction	Malfunction (e.g. E2PROM error or probe fault). Contact service	
HACCP	HACCP	ON if the HACCP function is enabled. Flashes when there are new HACCP alarms stored (HA and/or HF alarm shown on the display).	HACCP function enabled	HACCP function not enabled	HACCP alarm saved (HA and/or HF)	
	CONTINUOUS CYCLE	ON when the CONTINUOUS CYCLE function is activated. Flashes if the activation of the function is prevented due to external disabling or procedures in progress (E.g.: minimum compressor OFF time).	CONTINUOUS CYCLE operation activated	CONTINUOUS CYCLE function not activated	CONTINUOUS CYCLE operation requested	
	DISPLAY	Shows temperature in range -50 to +150°C. The temperature is displayed with resolution to the tenths between -19.9 and +19.9 °C. The display of the tenths can be disabled by setting a parameter.				

## 6.2.2 Keyboard



ir33, ir33 power

Icon	Normal operation		Start up	Automatic address assignment request
	pressing the button alone	pressing together with other buttons		
<p><b>Prg</b> <b>mute</b></p> <p>PRG/MUTE</p>	<p>If pressed for more than 5 seconds, accesses the menu for setting the type "F" parameters (frequent). Mutes the audible alarm (buzzer) and deactivates the alarm relay</p>	<p><b>PRG+SET:</b> if pressed together for more than 5 seconds, accesses the menu for setting the type "C" parameters (configuration) or downloading the parameters. <b>PRG+UP/AUX:</b> if pressed for more than 5s, resets any alarms with manual reset</p>	<p>If pressed for more than 5 seconds at start-up, activates the procedure for restoring the default parameters</p>	<p>If pressed for more than 1 second, starts the automatic serial address assignment procedure</p>
<p><b>▲</b> <b>aux</b></p> <p>UP/AUX</p>	<p>If pressed for more than 1s, activates/deactivates the auxiliary output.</p>	<p><b>UP/AUX+DOWN/DEF:</b> if pressed together for more than 5 seconds, activates/deactivates continuous cycle operation. <b>UP/AUX +SET:</b> if pressed together for more than 5 seconds, starts the report printing procedure (if the controller is connected to the printer interface). <b>UP/AUX +PRG/MUTE:</b> if pressed together for more than 5 seconds, resets any active alarms with manual reset.</p>		
<p><b>▼</b> <b>def</b></p> <p>DOWN/DEF</p>	<p>If pressed for more than 5 seconds activates a manual defrost</p>	<p><b>DOWN/DEF +UP/AUX:</b> if pressed together for more than 5 seconds activates/deactivates continuous cycle operation. <b>DOWN/DEF +SET:</b> if pressed together for more than 5 seconds, displays a sub-menu used to access the parameters relating to the HACCP alarms ('HA', 'HAn', 'HF', 'HFn').</p>		
<p><b>Set</b></p> <p>SET</p>	<p>If pressed for more than 1 second, displays and/or sets the set point.</p>	<p><b>SET+PRG/MUTE:</b> if pressed together for more than 5 seconds accesses the menu for setting the type "C" parameters (configuration) or downloading the parameters. <b>SET+DOWN/DEF:</b> if pressed together for more than 5 seconds, displays a sub-menu used to access the parameters relating to the HACCP alarms ('HA', 'HAn', 'HF', 'HFn'). <b>SET+UP/AUX:</b> if pressed together for more than 5 seconds, starts the report printing procedure (if the controller is connected to the printer interface).</p>		

## 6.2.3 Displaying and setting the set point

Press **SET** for more than 1 second to display the set point;  
Increase or decrease the set point using the ▲ or ▼ buttons respectively, until reaching the desired value;  
Press **SET** again to confirm the new value.

## 7 MAINTENANCE



The following section is a basic guide for the general maintenance and cleaning of the vending machine. Maintenance on the cooling unit may only be performed by trained specialist staff. While working, always wear protective goggles and gloves. Maintenance personnel must be made aware of the potential danger in touching hot metal parts. Even with the power off all the components of the cooling machine may still be very hot, especially touching the evaporator heater may cause burns.

### 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. 7.1 – Access key**

## 7.2 Preventive Maintenance

In order to guarantee a good performance of the Vendo 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**



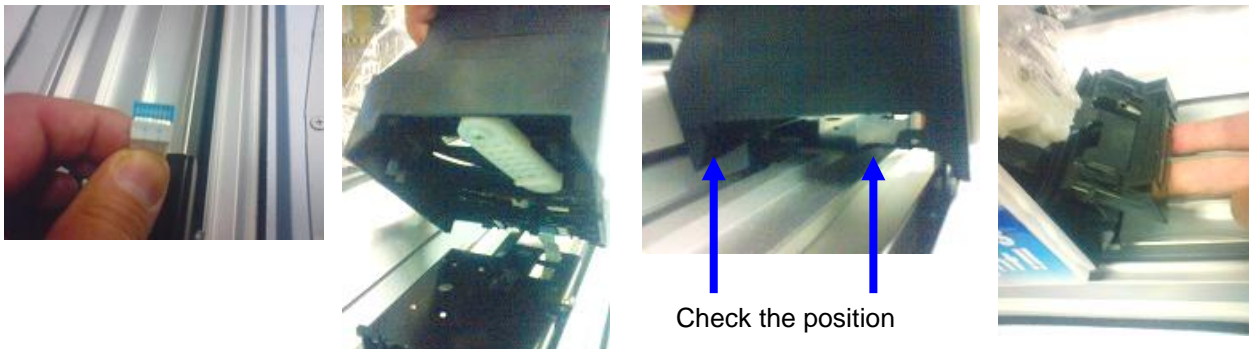
1. Move the bucket to the middle with caution.
2. Remove the two screws.
3. Put your finger under the bucket and unhook the hook and lift it up.



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.



## 7.4 Led Tube Replacement

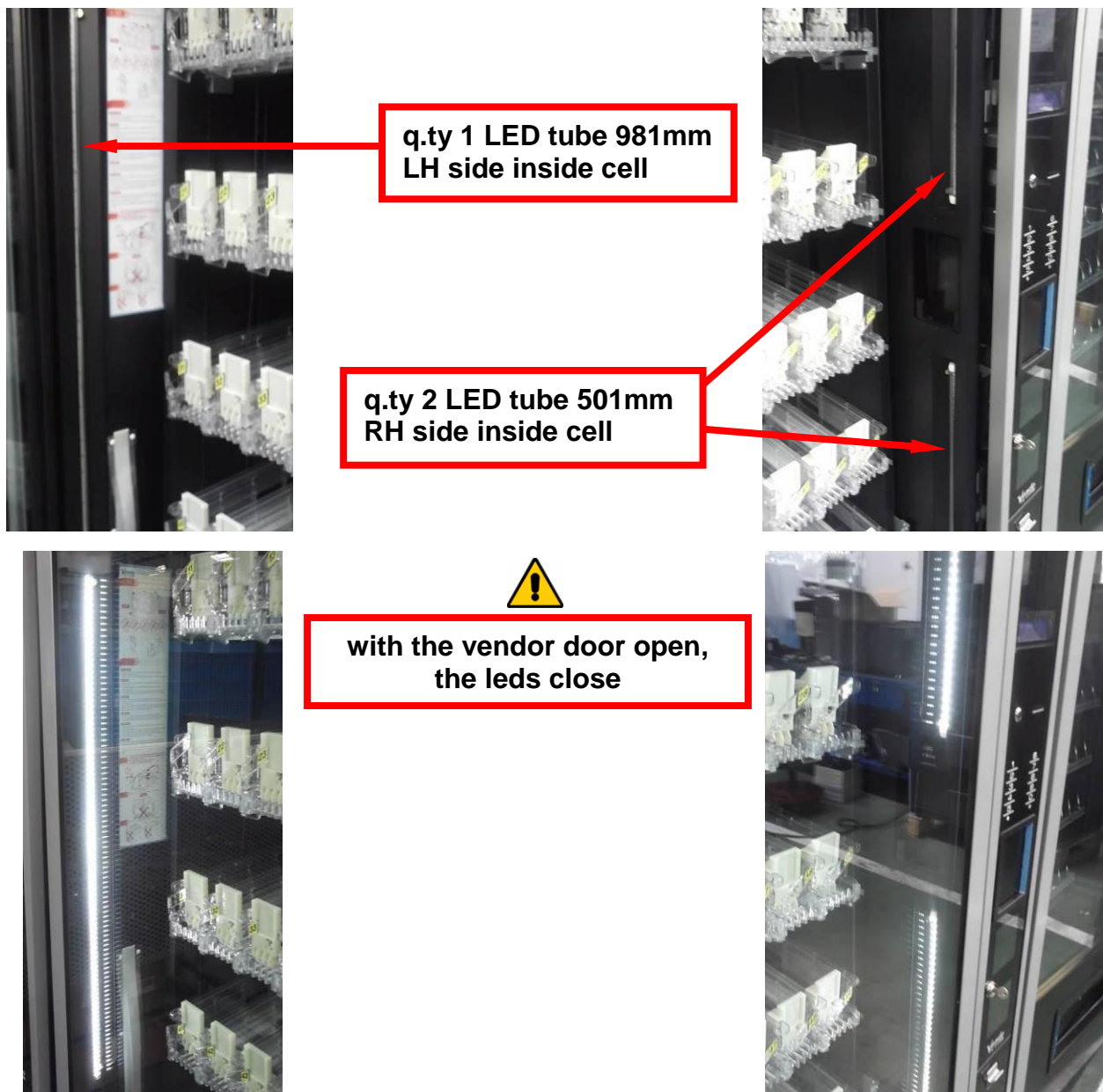
To replace a LED tube, work as follow:

- 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!**

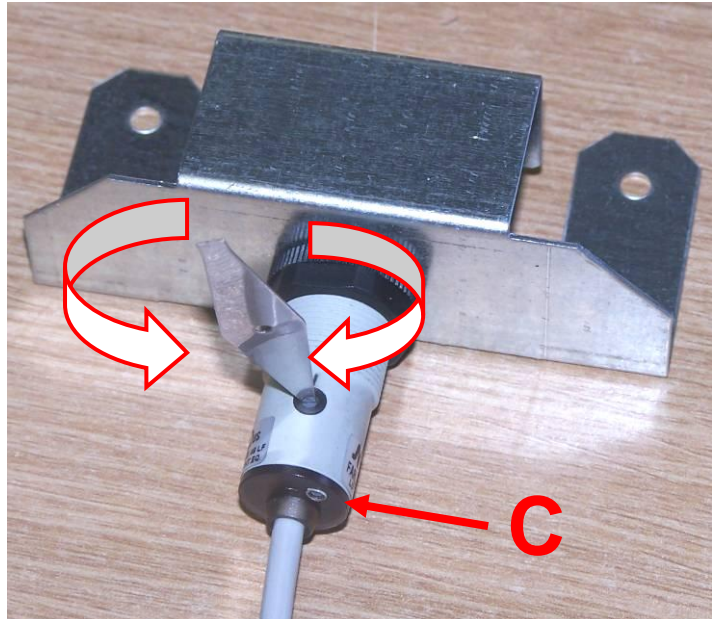
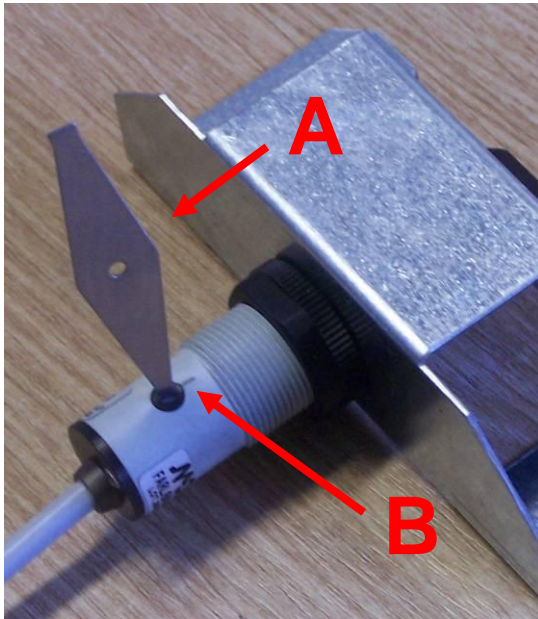


## 7.5 Flap Photocell Adjustment

The identification of the product is performed as follows:

The hand transports the product to the inner delivery flap and releases the product into the delivery chamber - Product detection is performed by the flap switch.

If the product is detected when passing the inner flap but not from the delivery chamber sensor the delivery door is opened. It stays open for a preset period of time, whether the product is removed or not. After the preset time elapses, the door will be closed. If the product is detected and removed before, the door is closed immediately.



### How to adjust the sensitivity of the photocell:

1. Insert the appropriate regulation key "A", provided with photocells, into the cut of the front "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
- The power plug must be positioned so that the operator can see and control it from any position
- 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

**Cleaning of painted areas and removal of small scratches**

Clean the Vendo with water and soap. The exterior may be waxed with any good automobile wax  
 Small internal signs of corrosion can be removed using sand paper and covering the surface with nitrocellulose lacquer  
 Paint splashes and grease or glazing compounds can be removed using solvent

**Cooling area**

Be sure that all vanes and tubings are clean and air passage is free of any obstructions.  
 Condenser and evaporator must be kept clean in order to achieve the full cooling performance. The condenser should be cleaned every three months with a vacuum cleaner and brush. Make sure that all fans and tubes are free and clean.  
**Caution** When working on the cooling unit: Do not touch the evaporator heater (on outdoor machines only). Contact can cause burns.

**Product delivery exit**

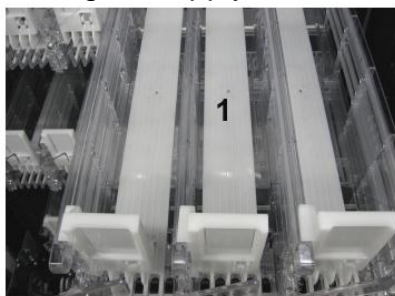
Keep the product exit clean and without deposits

**Cleaning of drainage tube**

Rinse condensate drain hose with clean water or clean with compressed air. Water from the evaporator region must flow freely into the condensate pan next to the compressor.

For easy cleaning, the trays can be removed from the machine. To remove the dirt from the product slides (1), tray sides and pushers use warm water with a little detergent. Dry thoroughly after cleaning and apply a little silicone spray to the slider surface (1).

### Trays and Lift



In case of broken glass bottles please make sure to remove the pieces of broken glass and clean the affected areas thoroughly and dry.

Caution - risk of injury. Wear protective gloves.

Never use:

**General precautions**

- Cleaning products that are chemically aggressive.
- Cleaning products that are abrasive.
- Never clean with blades or pointed objects.
- Before start of cleaning turn off power supply.
- Never clean at high temperatures or under direct sunlight.
- Do not wash with water jets.
- If using liquid detergent, turn off the power supply.

## 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.

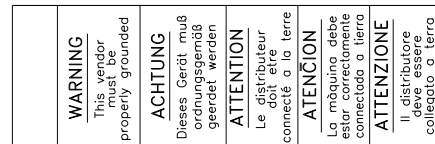


## 8 INFORMATION – DANGER SIGNS

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:

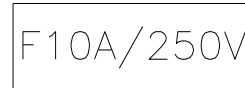
- 1) CAUTION: The vendor must have a ground connection



- 2) Type of gas in cooling unit



- 3) Fuse type and state indicator



- 4) CAUTION: Mains voltage on



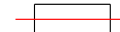
- 5) Ground connection indicator



- 6) Alternate current indicator



- 7) Fuse symbol



- 8) Lamp indicator



- 9) Equipment suitable for inside use



- 10) ON



- 11) OFF

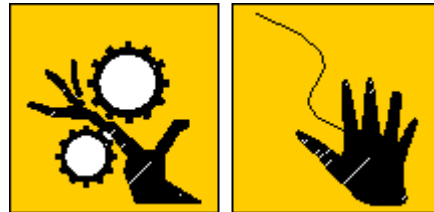


12) Identification of the Vendor and main technical details

Production details:  
Month/Year

COSTRUITO DALLA			
Vendo Sanden Europe S.p.A.			
CONIOLO (ALESSANDRIA)-ITALY			
MOD. ....			
SERIAL N		.....	
ALIMENTATION			Hz
NOMINAL POWER		W	A
⊗	.x MAX	W	⊗
⊗	.x MAX	W	⊗
REFRIGERANT		.....	kg
MAX. PRESSURE		bar	IP
CLASS	°C	%	C.F.C. FREE
			Made in Italy

13) CAUTION: Be very careful when handling delivery mechanisms



14) Final inspection certificate

WHEN ORDERING REPLACEMENT PARTS GIVE THE FOLLOWING INFORMATION

MODEL \_\_\_\_\_

SERIAL NO. \_\_\_\_\_

---

FINAL INSPECTION CHECK

INSULATION TESTED	<input type="checkbox"/>	H.I.POT. TESTED	<input type="checkbox"/>
COOLING UNIT TESTED	<input type="checkbox"/>	MAIN BOARD SET-UP AND TESTED	<input type="checkbox"/>
VEND MECHANISM TESTED	<input type="checkbox"/>	LIGHTS WORKING	<input type="checkbox"/>
SAFETY CUT-OUT SWITCH TESTED	<input type="checkbox"/>	ALL DOORS CHECKED FOR PROPER CLOSING	<input type="checkbox"/>
MACHINE CLEAN	<input type="checkbox"/>	FINAL ACCEPTANCE	<input type="checkbox"/>



## 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**



**Please 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.
<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
<b>The display shows the vend counter</b>	The "door closure" sensor is defective	Check or replace the wiring
<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.
<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.

ERROR	POSSIBLE CAUSE	RECOMMENDED SOLUTIONS
<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..
	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.
	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>	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.



**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)

### 10.3 Person in Charge of Disposal

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

By law, the person in charge of disposal must, upon receiving an appliance showing this



symbol  before disposing of it select the WEEE waste and make it available for collection.

- 1 Led
- 2 Cooling unit
- 3 Transformer box

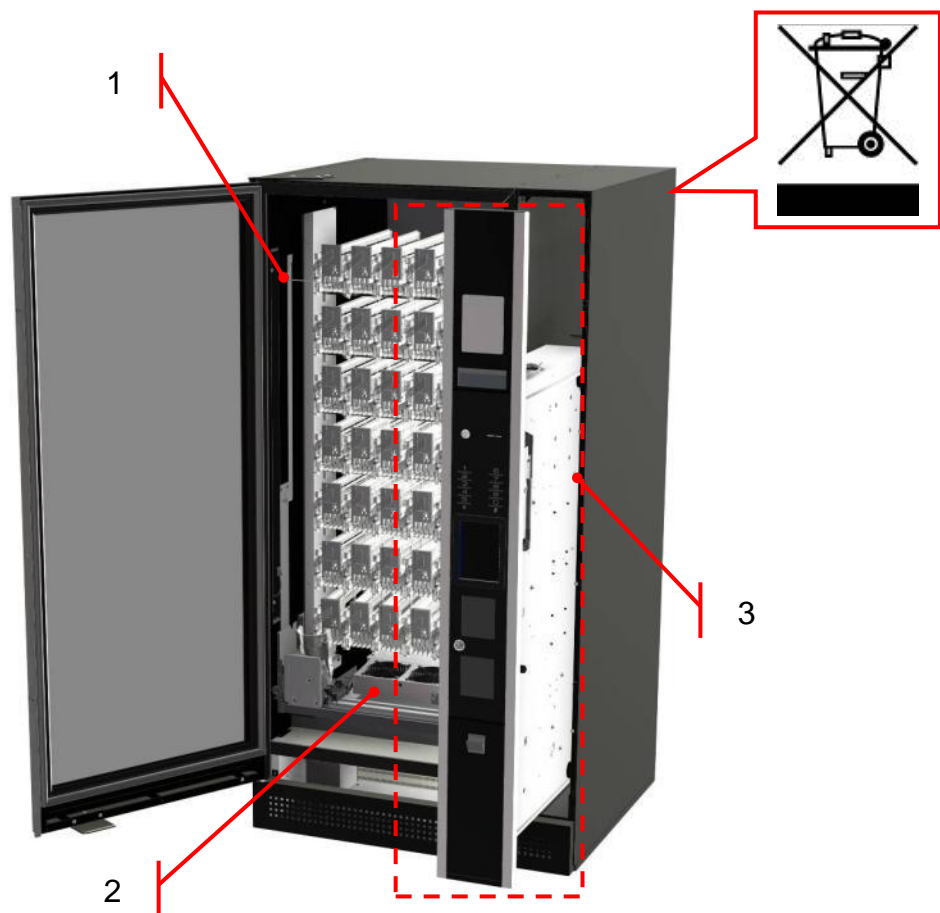


FIG. 10.1 – G-DRINK DESIGN LINE VENDING MACHINE

### 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.

Revision	Data	Changes	Page
0	20/05/2013	Creation Manual	All
1	31/10/2013	Update point 1 General Information	3-9
		Update point 3.5 Stability	16
		Change some image	
		Change heading and footer	All
2	20/11/2013	Moved page of Feature board box	13
		Update point 5.4 loading operation	24
		Update point 7.8 General Cleaning Operation	37
		Update point 7.5 Flap Photocell Adjustment	35
		Update point 5.2 Proper Use	20
		Update Service Centers page	Inner cover
		Update description of point 7 Maintenance	32
3	30/06/2014	Add models DV6-DV9	
		Add point 6.2 Control Unit CAREL ir33	
4	21/12/2015	Add models DC6-DM6-DM9	
		Add page " Warnings in case you lose the manual "	3
		Update point 1.7 General safety warnings	9
		Add point 2.1 Difference between models	12
		Update point 2.2 Technical features	14
		Update point 2.4 Vertical sale mechanism	16
		Add point 2.5 OutDoor Version	17
		Add point 2.5.1 OutDoor components	18
		Add point 2.6 Referral programming manual	19
		Update point 3.1 Transport and positioning	20
		Add point 3.8 How to split the vending machine model DC6 - DM6	25
		Update point 5.3 Loading products	31
		Update point 5.3.1 Loading of bottom left side tray	34
		Update point 5.4 How to remove the trays	35
		Update point 5.4.1 Replacement of TRAY (SHELF) ASSY height Instruction	35
		Update point 5.6 Start up	37
		Update Declaration of conformity page	58
5	07/09/2016	Update point 2.6 Referral programming manual	19
		Update point 3.1 Transport and Positioning	20
		Add point 3.3.1 Removing the wooden bases on models DC6-DM6	22
		Deleted Declaration of conformity page	
6	14/02/2017	Update point 2.2 Technical features	
		Update point 2.5 OutDoor Version	
		Update point 7.7 Warnings	