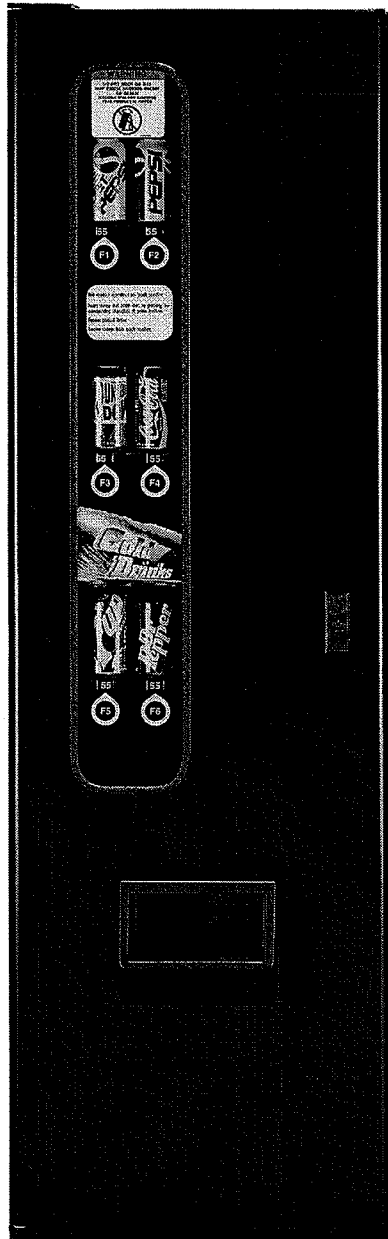


CD-6



**SATELLITE
COLD DRINK
VENDOR
MODEL: 3038**

**SERVICE
MANUAL**

June, 96

P/N 4202335 Rev. A

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INTRODUCTION:

The contents of this manual contains instructions, service and installation guidelines pertaining to the **Satellite CD-6 Can Drink Vendor**.

The CD-6 Can Drink Vendor must be connected to a GF-19 "Glassfront" or other type "host" machine. The CD-6 utilizes the electronics and control systems of the host machine for all vend functions, credit accumulation, pricing and other vend-related requirements. The "software" of the "host" controller will treat the CD-6 Can Vendor as an added shelf or tray. This allows the owner/operator to utilize the same features that apply to the "host" machine, such as "discount pricing", "force vend", etc., to the Drink vendor.

The CD-6 Can Drink Vendor is a six (6) select refrigerated vending machine designed to vend standard 10 ounce and 12 ounce cans. Cans are stored in "serpentine" type storage areas, easily loaded. Each selection has a 24 volt motor driven ejector mechanism that consist of a "dual" cam arrangement. The front cam will hold the product to be vended at the "vend position", releasing it to the delivery area during the vend cycle. The rear cam will be advanced into the path of the cans during the vend cycle, holding them back until the vend cycle is complete. At the end of the vend cycle, the next can will be released to the "vend position".

Electrical malfunctions will be detected by the "host" controller and that selection will be placed out of order. The controller will place that selection in memory and display to service personnel when the host machine is placed in the "Service Mode". When the buying customer selects an item that has been recorded as "nonfunctional", "Select Another Item" will be displayed at the "host" machine.

The six selections can be priced individually, with vend prices ranging from \$.05 to \$99.95 in five cent increments. All programming of the vend functions and pricing is done at the "host" machine.

Money is inserted at the "host" machine and selections are made through the host vendor's key pad. Any refund required due to over-credit will be refunded at the host machine.

Each machine will be identified by a model number and specific serial number. These identification numbers will appear on the Serial Number Plate attached to the inside and rear of the vendor. Record these numbers for your records. All inquiries and correspondence pertaining to this vendor should reference the model and serial numbers.

It is recommended that this manual be read thoroughly to familiarize the service person with the functions of all components along with the features that are available. The initial set-up of a machine is a very important step of insuring that the equipment operates in a trouble-free manner. By following the instructions at the initial installation of the machine, service problems can be avoided and set-up time will be minimized.

Should you have any questions pertaining to the information in this manual, replacement parts, or the operation of the vendor, you should contact your local distributor or:

VendNet™
P. O. Box 488
165 North 10th Street
Waukee, Iowa 50263-0488

Or call Technical Service Department, **1-800-833-4411**.

SPECIFICATIONS:

GENERAL SPECIFICATIONS

Height:	68 inches
Width:	21 inches
Depth:	30 1/8 inches
Weight:	360 Pounds

ELECTRICAL:

Power Requirements:	115 VAC 60 cycle
Starting Amps:	7.0 Amps
Running Amps:	3.5 Amps

CAPACITY:

Selection:	6 Select
Cans in Vend Area:	204 - 12 ounce cans
Cans in Pre Cool Area:	6 - 12 ounce cans.

PRICING:

6 Prices: \$.05 to \$99.95 in 5¢ increments.

COINAGE:

Shared with GF-19 Glassfront "host" unit.

REFRIGERATION:

Unit size:	¼ H.P. High efficiency
Refrigerant:	R-134a
Charge:	3.5 ounces

UNPACKING:

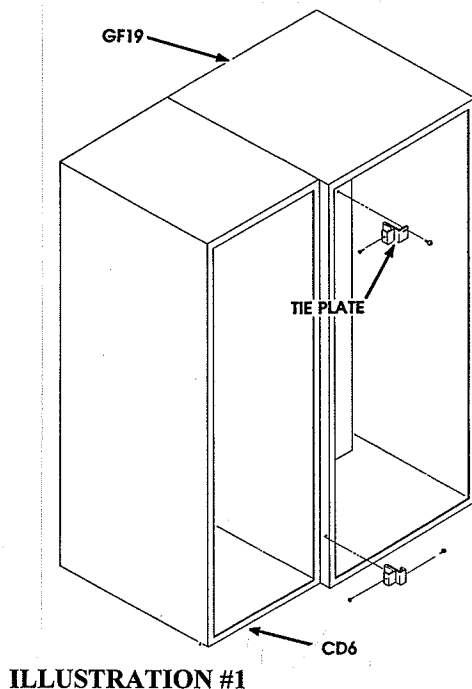
This machine has been thoroughly inspected before leaving the factory and the delivering carrier has accepted this vendor as their responsibility. Any damage or irregularities should be noted at the time of delivery and reported to the carrier. Request a written inspection report from the claims inspector to file any claim for damage. File the claim with the **CARRIER (NOT THE MANUFACTURER)** within 15 days after receipt of the machine.

Carefully remove the outside packing material in a manner not to damage the finish or exterior of the machine. Inspect the machine for concealed shipping damage. Report any damage hidden by the shipping material directly to the delivering carrier on a hidden damage report.

Remove the "Knock-A-Way" support by placing a 2 X 4 under the vendor, inserting a screwdriver or prying tool into the groove of the "knock-a-way" and split it in two. Turn the leveling screws in as far as possible. Position the CD-6 Satellite to the left of the "host" vendor. Leave at least six (6) inches of space between the back of the machine and any wall or obstruction for proper air circulation.

Level the vendor making sure all leg levelers are touching the floor. The vendor must be level to obtain proper operation. When the vendor is level, the door can be opened to any position and not move by itself. Try the door half closed, straight out and in the wide open position before deciding the vendor is level.

Connect the two machines together using the two (2) Tie Plates furnished in the Service Packet. (Illustration # 1)



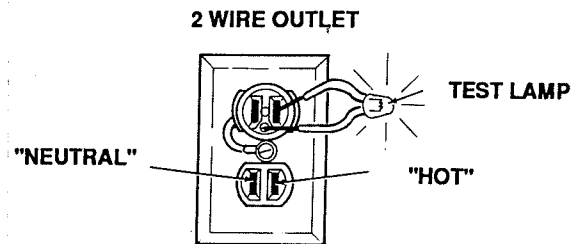
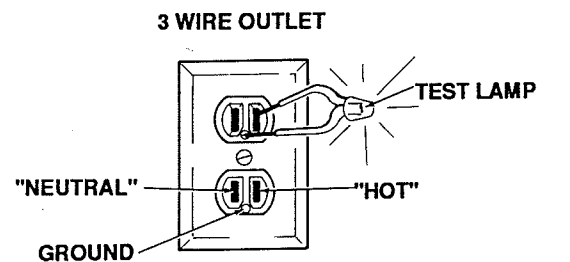
Remove all packing material, shipping brackets and tape from inside the vendor. Adhesive residue can be removed with denatured alcohol or common household vinegar. To try to operate the vendor without removing the tape and shipping brackets may result in damage or vend failures.

INSTALLATION:

The CD-6 Satellite Vendor must be connected to a "host" Glassfront machine.

Consult local, state and federal codes and regulations before installation of the vendor.

For proper operation of any equipment utilizing electronic controlled components, it is recommended that the equipment be placed on an isolated or dedicated circuit. The place of operation should be near the electrical power source, never more than six (6) feet. **Connect directly to the power source, do not operate this vendor using an extension cord.** The electrical power supply should be a 15 Amp, 115 Volt AC, 60 Hz, properly polarized and grounded isolated noise free circuit. Shown in **Illustration #2** and **Illustration #3** are two (properly grounded and polarized wall outlets. **Illustration #2** is a three (3) wire grounding type wall outlet. **Illustration #3** is a two (2) wire outlet with a three (3) plug adaptor in place. To verify that the receptacle is properly grounded and polarized, insert one probe of a volt/ohm meter (set to check AC line voltage) or a test light in the ground terminal (hole) and the other probe into the "hot" terminal of the outlet. You should read line voltage, or the test light should light. The following checks should be made to insure that a proper power supply is evident:



1. **Voltage Check:** When the AC volt-meter probes are connected to the "Hot" and "Neutral" terminals, the volt-meter should indicate 108 to 132 volts AC.
2. **Polarity and Ground Check:** When the AC volt-meter probes are connected to the "Hot" and "Ground" terminals the volt-meter should indicate 108 to 132 volts AC.
3. **Amperage Check:** At the fuse box or circuit breaker panel, locate the proper circuit and ensure that the fuse or breaker protecting that circuit is rated at 15 Amps or greater.

NOTE:

The HOT side of the outlet should always be counter-clockwise from the GROUND terminal, with the ground terminal at the bottom. The NEUTRAL terminal will be clockwise from the ground terminal.

If you find that the receptacle is not properly grounded, or polarized, you should contact a licensed electrician to correctly polarize and/or ground the receptacle to ensure safe operation.

CONNECTING TO HOST MACHINE:

1. Unplug the GF-19 Glassfront "host" machine from it's power source.
2. Remove the plate located on the rear of the host's cabinet and retain the mounting hardware.
3. Insert the "umbilical" cord from the CD-6 vendor through the hole in the back of the host and secure with the hardware removed in Step #2.
4. Connect the "umbilical" cord from the CD-6 to the main cabinet harness (connection "F") of the GF-19 Glassfront.
 - a.) This connector is located inside the host machine below the lower shelf, behind the Coin Box.
5. Plug both the GF-19 Glassfront and the CD-6 Can Drink vendors into their electrical power source.
6. At the GF-19 Glassfront, set prices for the CD-6 Can Drink selections. Refer to the **Price Setting** section of this manual for instructions.
7. Test vend both machines for proper operation.

NOTE:

The CD-6 vendor must have a minimum of two (2) cans in a selection before a test vend can be performed.

LOADING INSTRUCTIONS:

There are six (6) 12 ounce selections in the vendor. Cans are stored in "serpentine" type columns for easy loading and dispensing. The selections are numbered from top to bottom, left to right when facing the vendor. Selections one (1), three (3) and five (5) will hold 33 cans each. Selections numbered two (2), four (4) and six (6) will hold 35 cans each.

When loading the columns, place the cans into the proper opening. (See **Illustration #4**) Lay the cans on their side and allow them to roll down the serpentine column to the ejector mechanism. Keep placing cans into the column until the compartment is full to the top opening.

Make sure that the product being loaded is placed in the proper opening and that it agrees with the product that is being displayed in the live display.

NOTE:

Do not load dented or damaged cans in the serpentine columns, possible jams could occur. Do not let the first cans being loaded strike the motor cams with full force.

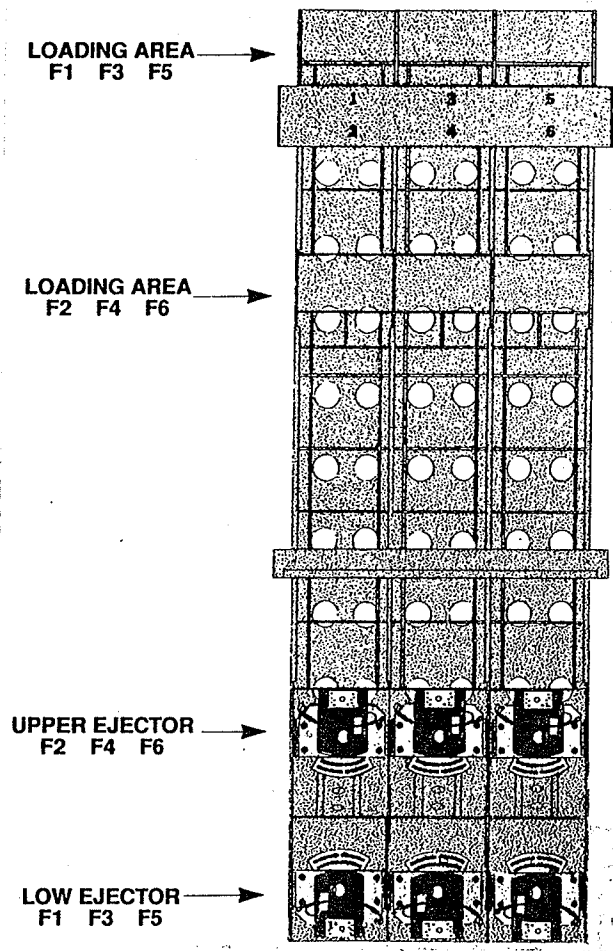


ILLUSTRATION #4

If a selection becomes empty, and a vend is attempted, the controller will place that selection in a "sold out" condition and will prohibit any vends being made from that selection until the controller has been cleared.

IMPORTANT

Each time a selection is loaded the Glassfront controller should be placed in the "Service Mode" and returned to the "Sales Mode" to clear any "sold out" conditions and reset selections that have been recorded as inoperative.

PRODUCT DISPLAY AREA:

The live display will provide a full view of the products being dispensed along with the selection number and the vend price for each item.

To display products, open the outer door and separate the inner door from the outer door. Place the product in the display window and secure in place with the retaining spring. Make sure that the identification label is in plain view of the buying customer. Make sure that the product being displayed is at the correct position and agrees with the product loaded in the serpentine columns. Adjust the "price scroll" to agree with the vend price programmed into the controller. To verify the vend price, depress the selection letter and number at the GF-19 Glassfront. The vend price will be displayed momentarily in the digital readout.

PRICE SETTING INSTRUCTIONS:

Pricing is done through the selection panel of the GF-19 Glassfront vendor with the controller placed in the "Service Mode".

A vend price must be established on each selection. On items that will be vended at the same vend price, the "Copy Price Mode" can be used to duplicate the prices.

To establish vend prices, follow the steps outlined below.

1. Place the controller in the "Service Mode".
This is done by depressing the "Service Mode" button located on the control board.

NOTE:

The display will indicate any faulty selections that have been recorded by the controller. These faults should be noted immediately. Refer to the Trouble Shooting section of the Glassfront manual for additional information.

2. Enter the "Price Mode" by depressing key "5" on the front panel key pad.

The display will indicate "MAKE SELECTION".

3. Enter the selection letter and number of the item to be priced.

The selection number and current vend price will be displayed.

4. Enter the desired vend price using the number keys on the front panel key pad.

EXAMPLE: If the numbers 6 & 5 were entered, that item would have a vend price of 65¢.

5. Store the price in memory by depressing the "#" key on the front panel key pad, or use the "Copy Price Mode" instructions.

6. Continue setting prices for other selections by repeating steps 3 through 5 or by using the "Copy Price Mode" instructions.

7. After completing price settings, depress the "Service Mode" button located on the control board.

The scrolling message will appear in the display. The machine is now in the "Sales Mode".

8. Check prices of items programmed by depressing the selections while in the "Sales Mode".

IMPORTANT: When establishing vend prices, make sure the price label located in the live display agrees with the vend prices programmed into the controller and the item displayed also agrees.

NOTE:

Any time the controller is placed in the "Service Mode" it will automatically return to the "Sales Mode" in 25 seconds if no input or depression of the key pad is made during that time.

COPY PRICE MODE:

When there is more than one selection to be vended at the same vend price, the "Copy Price Mode" can be used to duplicate prices for these selections. The "Copy Price Mode" can be accessed by following the instructions outlined below:

1. Place the controller in the "Service Mode.

This is done by depressing the "Service Mode" button located on the control board.

2. Enter the "Price Mode" by depressing key "#5" on the front panel key pad.

The display will indicate "MAKE SELECTION".

3. Enter the selection to be priced.

The selection number and current vend price will be displayed.

4. Enter the desired vend price using the number keys on the front panel key pad.

EXAMPLE: If the numbers 6 & 5 were entered, that item would have a vend price of 65¢.

5. Depress the "*" key on the front panel key pad.

"COPY PRICE" will appear in the display.

6. Enter the desired selections to receive the Copy Price. All selections entered will receive the same vend price.
7. Store the prices in memory by depressing the "#" key on the front panel key pad.
8. To continue to copy another price, repeat Steps 3 through 7.

After completing price settings, depress the "Service Mode" button on the control board. The scrolling message will appear in the display. The machine is now in the "Sales Mode".

VERIFYING VEND PRICES:

The vend price for each selection can be verified at any time while the machine is in the "Sales Mode". To verify the price programmed into the controller, depress the specific selection numbers and the current vend price will be displayed for approximately three (3) seconds. The price for each selection must be identified by the price scroll in the live display. Make sure the price programmed into the controller agrees with the price indicated by the scroll for each selection.

FUNCTIONS & COMPONENTS:

TYPICAL VEND CYCLE:

Money is deposited at the GF-19 or host vendor. As money is deposited the display will indicate the amount of credit that has been established. When a selection is made the controller will compare the credit that has been inserted to the vend price for that selection. The selection and vend price will be displayed momentarily. If the credit is equal to or exceeds the vend price the controller then checks the position of the "Sold-Out Switch" to see if a product is available. If a product is evident the vend cycle is started.

At the start of the cycle, the controller applies a 24 VDC circuit to the vend motor. As the vend motor starts the Motor Switch on the motor is actuated, signaling the controller that the motor has successfully started. As the motor rotates the "Large Cam" will rotate out of the path of the cans, releasing the front can to the delivery area. At the same time the "Small Cam" is rotated into the path of the cans, in front of the second can, holding them back until the vend cycle is completed.

At the end of the vend cycle the Motor Switch will be deactuated, indicating to the controller that the motor has rotated 360°. At this time the controller will remove power from the motor. Both the Large Cam and Small Cam will have been rotated to their normal standby position releasing the next can to the "vend position".

If the credit exceeded the vend price, "Change (plus amount)" will be momentarily displayed, the refund will be made and the Scrolling Message will appear in the GF-19 display.

UPPER & LOWER EJECTORS:

The ejector mechanisms are driven by a 22 RPM, 24 V.D.C. motor which receives power from the controller and consist of a dual cam arrangement, motor switch, over-ride switch and a sold-out switch.

The front cam (Large Cam) holds the product to be vended at the "vend position", releasing it to the delivery area during the vend cycle. During the vend cycle the rear cam (Small Cam) is advanced into the path of the cans, in front of the second can, holding them back until the vend is complete. At the end of the vend cycle the next can is released to the "vend position", awaiting the next vend.

The upper ejector mechanism dispenses product from columns 2, 4 and 6. The lower ejector mechanisms dispenses product from columns 1, 3 and 5. These assemblies consists of the same components with the exception of the lower ejector mechanism having an auxiliary ejector and cam shaft retainer added. (See Illustration #5 & #6)

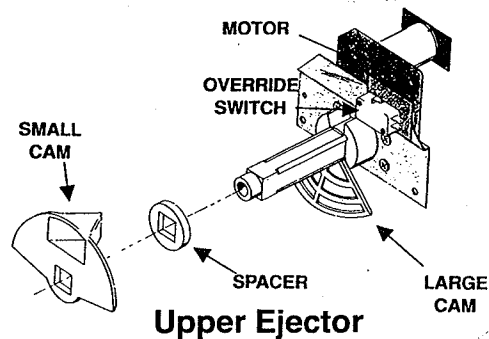


ILLUSTRATION #5

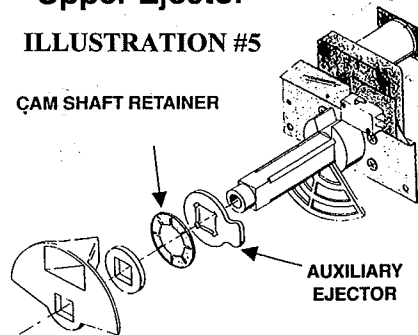


ILLUSTRATION #6

VEND MOTOR:

The vend motors are 24 V.D.C. (22 RPM) and receive their power from the controller. During the vend cycle the controller will determine the position of the motor through the operation of the motor switch and the over-ride switch. Once the vend cycle has started, the circuit to the motor must remain constant through these switches during the complete vend cycle. If power is interrupted at any time during the cycle, the controller assumes the motor has completed a full 360° revolution and will remove power from the motor. False or erratic signals from these switches will cause the controller to stop the motor out of sequence.

MOTOR SWITCH:

The Motor Switch (See **Illustration #7**) is mounted on the rear of the Vend Motor and is operated by a cam on the back of the motor. At standby this switch will be in the N.C. position (deactuated) and will be actuated to the N.O. position at the start of the motor cycle. This will be a signal to the controller that the vend cycle has successfully started. At the end of the vend cycle the switch will be deactuated to the N.C. position, indicating to the controller that the motor has traveled a full 360°. At this time the controller will remove power from the motor. False or erratic signals from this switch will cause the controller to stop the motor out of sequence.

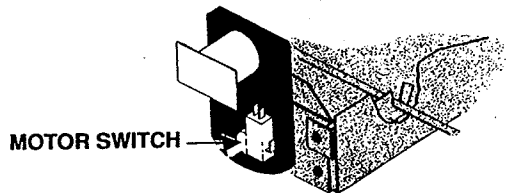


ILLUSTRATION #7

OVER-RIDE SWITCH:

The Over-Ride Switch (See **Illustration #5**) is mounted on the motor mounting plate and is operated by the large cam during the vend cycle. At standby the switch will be deactuated (N.C. position) with the actuator in the notch of the large cam. At the start of the motor rotation the switch will be actuated (N.O. position) until the end of the motor rotation, at which time it will drop into the notch of the cam, deactuating the switch returning it to the N. C. position.

False or erratic signals from this switch will cause the controller to stop the motor out of sequence. The over-ride switch **must** be operated to the N.O. (actuated) position **before** the second can moves off the sold-out switch.

SOLD-OUT SWITCH:

The Sold-Out Switch (See **Illustration #8**) is mounted on the Ejector Mech Bracket and is operated by the cans. The position of the switch is adjustable for 10 ounce or 12 ounce cans. When shipped from the factory the switch will be positioned for 12 ounce cans. If 10 ounce cans are to be vended the switch should be moved forward and mounted in the next set of holes.

At standby, the switch will be operated by the second can up the rail or column, indicating to the controller that a product is available to vend. (The last can in the column will not dispense, assuring a pre-cool can in each column) If a can is not evident, the controller will indicate to the buying customer **“MAKE ANOTHER SELECTION”**, and that selection will be recorded as empty, prohibiting any future vends from being made until the controller is reset.

False or erratic signals from this switch will cause the controller to stop the motor out of sequence or indicate a **“False Sold-Out”**. The can must hold this switch actuated until the motor has traveled far enough to operate the Over-Ride switch. The over-ride switch **must** be operated to the N.O. (actuated) position **before** the second can moves off the sold-out switch.

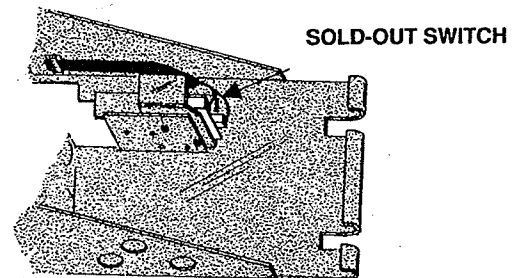


ILLUSTRATION #8

NOTE:

When a column is recorded as **“sold-out”**, the GF-19 vendor must be placed in the **“Service Mode”** and returned to the **“Sales Mode”** to reset any sold-out conditions after filling.

LARGE CAM:

The Large Cam holds the can to be dispensed in the vend position. As the motor rotates, the cam is moved out of the column, releasing the can to the delivery area. At the end of the vend cycle the cam is moved back into the path of the cans and will hold the next can to be vended at the vend position.

SMALL CAM:

The Small Cam at stand-by is located above the second can up the rail. As the motor rotates, the cam separates the first and second can and prevents the second can from entering the vend area. At the end of the vend cycle, the can is released to the vend position and is held by the large cam.

SPACER:

The Spacer is used as an adjustment for different diameter cans, 10 or 12 ounce. When shipped from the factory the spacer will be in the front of the small cam in the 12 ounce can position. (See **Illustration #5**) If a 10 ounce can is to be vended the spacer should be placed behind the small cam.

UPPER EJECTOR REMOVAL:

Before removing the ejector mechanisms, the product must be removed or held back in the serpentine column.

CAUTION:
The motor can be rotated **clockwise** slowly by hand. Damage to the motor could result if rotated too fast or in the wrong direction.

To remove the upper ejector mechanism proceed as follows:

1. Remove the motor cover.
2. Insert the Upper Can Stop, (P/N 1211018) available from your local distributor or VendNet™, by hooking it over the rod and clamping it down around the can. (See **Illustration #9**)

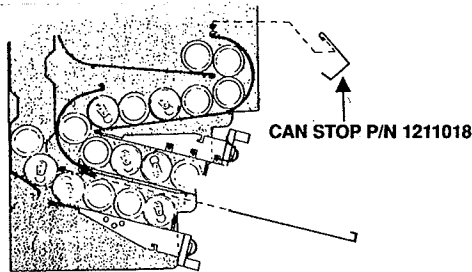


ILLUSTRATION #9

3. Loosen the latch screw until the latch drops out of the way. It is not necessary to completely remove the latch. (See **Illustration #10**)

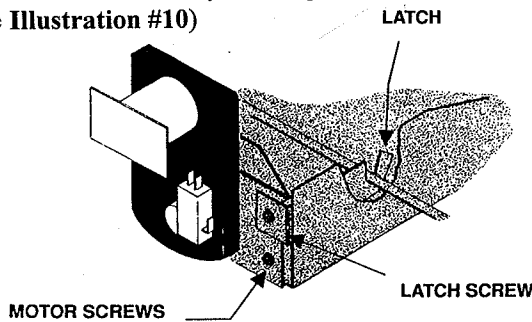


ILLUSTRATION #10

4. To remove the vend motor, remove the two motor screws. (See **Illustration #10**) After the motor screws have been removed, pressure will be needed to separate the motor from the cam shaft.
5. To remove the complete ejector mechanism without removing the motor, rotate the cam clockwise slowly by hand to remove the cans. (Approximately 10 cans)
6. Push the ejector mechanism backward until it clears the retaining rod and drops down. Then pull the ejector mechanism out.

To re-assemble the ejector mechanism reverse the above procedure.

LOWER EJECTOR REMOVAL:

Before removing the ejector mechanisms, the product must be removed or held back in the serpentine column.

CAUTION:
The motor can be rotated **clockwise** slowly by hand. Damage to the motor could result if rotated too fast or in the wrong direction.

To remove the lower ejector mechanism proceed as follows:

1. Remove the Can Chute Assembly by removing the two (2) screws on the side and one (1) on the bottom.
2. Insert the Lower Can Stop (P/N 1200137-102) available from your local distributor or VendNet™, by sliding the can stop above the cans in the lower serpentine and screwing down the fastener. (See **Illustration #11**)

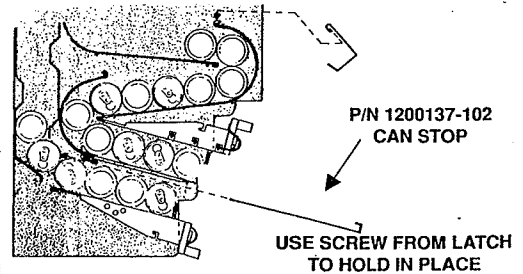


ILLUSTRATION #11

3. Remove the latch screw and latch, (See **Illustration #12**)
4. To remove the vend motor only, remove the two motor screws. (See **Illustration #12**) Pressure will be needed to separate the motor from the cam shaft.

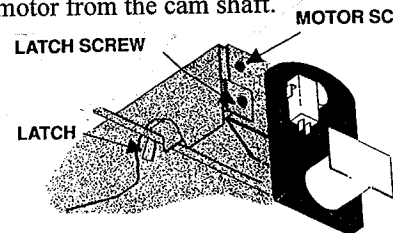


ILLUSTRATION #12

5. To remove the complete ejector mechanism without removing the motor, rotate the cam clockwise slowly by hand to remove approximately five (5) cans. The cam must be pointing upward to enable the mechanism to be removed.
6. After the cans have been removed the ejector mechanism can be removed. Push the ejector mechanism backward until it clears the rod and lift up and out.

REFRIGERATION SYSTEM:

The refrigeration system is a completely self contained modular 1/4 HP unit using environmentally friendly R-134a Refrigerant. The unit can be easily removed if there is a service problem.

To remove the refrigeration unit, unplug the power cord and remove the screws securing refrigeration unit. Use the handle on the unit and pull straight back to remove. Care should be taken not to damage or bend any tubing during the removal of the unit.

WARNING: Placing any object in the area of the evaporator assembly or restricting the air flow may damage the refrigeration system., which may void the refrigeration warranty.

**DO NOT OPERATE THIS UNIT
USING AN EXTENSION CORD**

REFRIGERATION TROUBLESHOOTING:

I. COMPRESSOR WILL NOT START

- A. Voltage: (check to see if the compressor has adequate power) low voltage power source can damage the compressor.
- B. Circuit breaker tripped?
- C. Faulty cold control?

II. COMPRESSOR TRIPS ON OVERLOAD

- A. Improper voltage: 115 Volt A.C. (plus 5-10%, minus 5%) power source required.
- B. Overload defective?
- C. Relay defective?
- D. Compressor defective?
- E. Short in other component.
 - Isolate and eliminate each electrical component until short is found

F. Compressor is too hot?

- a) Dirty condenser?

NOTE: The condenser must be kept clean of dirt and debris to allow for proper air flow.

- b) Faulty condenser motor or blade?
- c) restricted air flow?

III. UNIT SHORT CYCLES

- A. Cold Control faulty?
- B. Temperature Probe in wrong area (i.e., touching the evaporator)?

IV. UNIT OPERATES LONG OR CONTINUOUSLY

- A. Cold Control faulty?
- B. Air flow restricted?
 1. Faulty evaporator motor or blade causing coils to ice over?
 2. Air flow blocked by product in front of evaporator?
- C. Gasket leak?
- D. Excessive load?
 1. After loading, units will run longer to pull out excessive heat from the product.
- E. Shortage of refrigerant or restriction?

V. REFRIGERATED SPACE TOO WARM

- A. Restricted evaporator air space?
 1. Evaporator motor or blades faulty?
 2. Condenser air flow restricted.
 - a) Plugged or dirty condenser?
 - b) Condenser motor or blades bad?
 - c) Blade stuck?
 3. Condensing space restricted - Unit located too close to a wall?
 4. Compressor defective?

CARE & CLEANING:

CAUTION: Always disconnect the power source **BEFORE** cleaning.

CABINET INTERIOR:

Wash with a mild detergent and water, rinse and dry thoroughly. Odors may be eliminated by including baking soda or ammonia in the cleaning solution. Remove and clean the drain hose to eliminate any deposits that may restrict condensate water flow. Use a quality plastic cleaner to clean plastic parts.

The vend mechanisms **MUST** be kept clean. Any build-up of syrup deposits can restrict the movement of cans and cause these mechanisms to malfunction. Use soap and water taking care not to get water on electrical parts.

CABINET EXTERIOR:

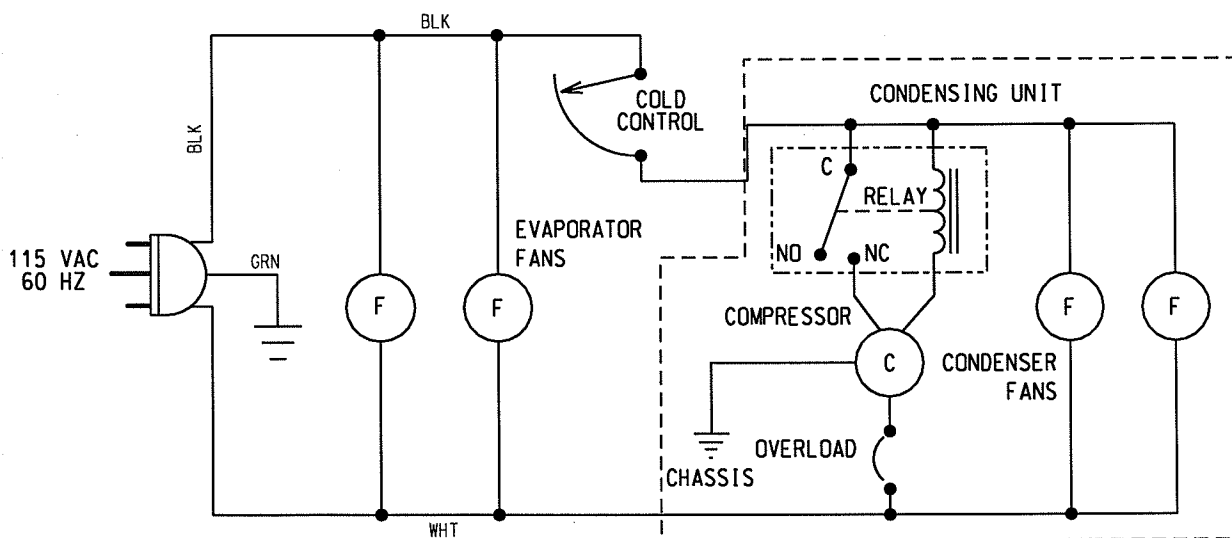
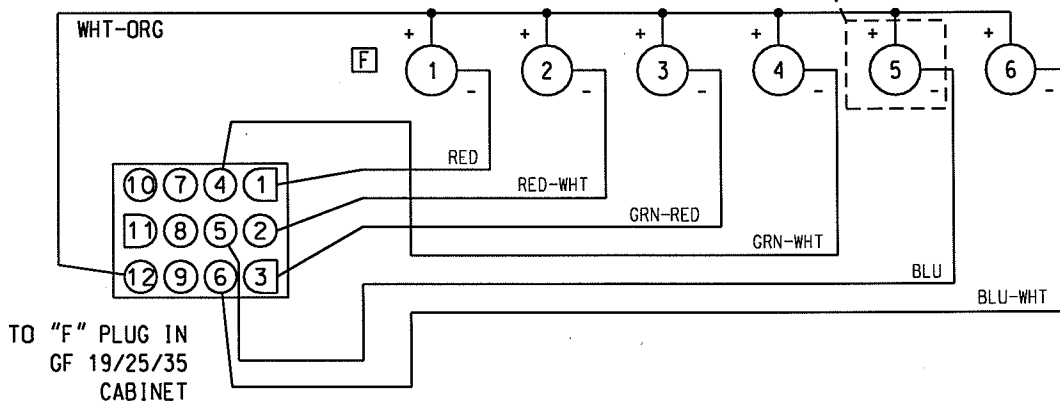
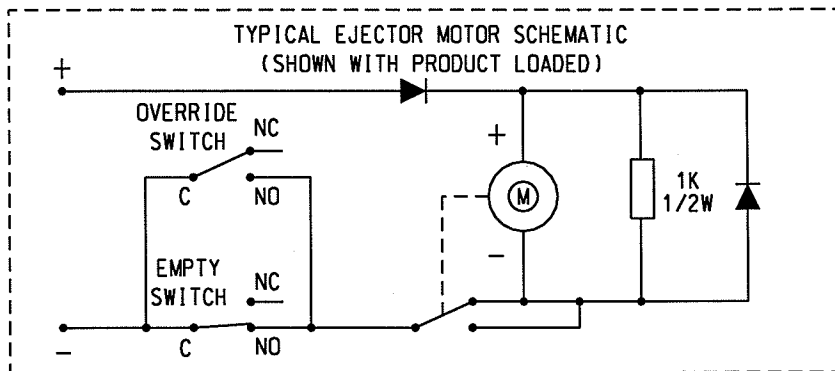
Wash with a mild detergent and water. Occasionally wax the exterior cabinet using a quality car wax.

REFRIGERATION SYSTEM:

Clean dust from the Condenser and Screen area in the front door with a soft bristle brush or a vacuum cleaner. Remove any dirt or debris from the refrigeration system compartment. If the condenser coil is not kept clean, the compressor will overheat or fail, voiding the sealed system warranty.

WIRING SCHEMATICS

CD 6 SCHEMATIC



WIRING SCHEMATICS

GF 19/25/35
SCHEMATIC 4207936

