SERVICE MANUAL

SANDWICH

VENDOR

INTRODUCTION

The Fawn Sandwich Machine has been designed for extreme simplicity and trouble free operation. With the introduction of the Model 2001, we introduce the first successful refrigerated drop-shelf Sandwich Machine to the Automatic Merchandising Industry.

This Manual is provided for the use of service and maintenance personnel responsible for the care and upkeep of the Vendor. It provides a general description of how the components of the unit operate in relation to the overall function of the machine, it describes the installation requirements and procedures, and it provides information necessary to restore the unit to service should trouble develop. Read this Manual carefully and keep it for a ready reference to help keep the Vendor operating efficiently and profitably.

CLAIMS

Claims for damage in shipment must be filed by the Consignee with the delivering carrier. Damaged merchandise will not be accepted at the factory without prior written authorization by Fawn Engineering, Co.

WARRANTY COVERAGE

This vending equipment carries the customary manufacturers one year warranty to the original purchaser against defect in workmanship or material. The Motor-Compressor only of the refrigeration system carries an additional four (4) year protection plan. These two warranties do not, under any circumstance, place the factory liable for service labor and related costs, lamp bulbs, driers or refrigerant gas.

All replacements or repairs under either the standard first year warranty or the additional four year protection plan are to be handled, so far as possible, through the dealer from whom the equipment was purchased, UNDER NO CIRCUMSTANCES ARE DEFECTIVE PARTS TO BE RETURNED TO THE FACTORY WITHOUT PERMISSION.

RETURNING DEFECTIVE PARTS: In case of mechanical failure at any time, contact your distributor, at once. The factory will not be responsible for repairs or replacements which are made contrary to warranty procedure or without specific authorization.

Before requesting replacement of any mechanical component parts from the factory, either in or out of warranty, make certain that the original part is definitely inoperative. This is especially true in connection with the refrigeration system inasmuch as, often times, only a replacement relay, capacitor, or overload protector is required to restore the system to good operating condition. These replacements, of course, can readily be made in the field without returning the complete refrigeration system to the factory. Units returned to the factory which actually are not defective will merit a charge-back to the dealer to cover the cost of testing and handling.

Replacement parts ordered in advance will be shipped transportation collect and invoiced in the regular way. Inoperative parts having in-warranty status may be returned to the factory with return parts tag attached, at which time equitable credit will be allowed in accordance with warranty status. All return parts shipments are to be made on a prepaid transportation basis.

In the event that the dealer has a spare part on hand available for immediate use, same may be utilized as a replacement whereupon the inoperative component may then be returned to the factory with parts return tag attached, transportation prepaid, for replacement or credit on the basis of warranty status as determined by the factory.

The additional four year warranty applies only to the motor compressor of the refrigeration system. In the event that a condensing unit or refrigeration system is returned to the factory for exchange under the additional four year warranty for reasons other than a defective motor compressor, a charge will be made for the labor and parts required.

OWNER'S NORMAL RESPONSIBILITY: The following, since they are not manufacturing defects, are not included in the warranty and, therefore, are the responsibility of the user: (1) Proper use and normal care of the equipment. (2) Proper electric power supply to the equipment in accordance with governing codes and/or serial plate power rating of the refrigeration system. (3) Disconnected power cord or blown fuse. (4) Proper defrosting as required. (5) Damage by accident, etc., to any part. (6) Condenser must be kept clean and free of obstructions to air flow. (7) Deterioration or damage by moving or storage of the equipment. (8) Damage in transit. Notify carrier immediately and request loss and damage report. This is necessary in case of either visible or concealed damage.

Service calls for any of the above causes are strictly at the expense of the user. In case of mechanical difficulty at any time, call the dealer through whom the equipment was purchased. Replacement of a part at any time during the warranty period does not extend its warranty beyond the original initiation date.

VENDOR SPECIFICATIONS

CABINET:	Height	68"
	Width	32"
	Depth	29"
	Shipping Weight	500 lbs.
POWER REQUIREMENTS:		
	Voltage	115 Volts AC 60 Cycles
	Current	9 AMPS Running
		20 AMPS Starting
	Service	20 AMP Line
	Refrigeration	1/3 H. P.
	Display Lamp	Fluorescent F18T8-CW-K26
OPERATING TEMPERATURE		
	Vending Unit	37° F. ± 3° F.
	Health Safety Control	Thermostat, 30 min. time delay
	Temperature Control	Thermostat adjustable
	Shelf Capacity	74
	Selection	5

WHAT TO DO WHEN YOU GET A NEW MACHINE

1. There are five Sandwich labels provided, if these do not fit your needs, there is an extra label that can be used by writing in the name of the Sandwich.

2. Set Column price, see price change instructions.

3. Load machine with product.

4. Check temperature control, this control should be set on number (2), if this control is set past (2), there is a possibility that the evaporator coil will freeze up. Caution should be taken not to freeze coil. (See Service Instructions)

5. Turn Health Control clockwise to red dot before closing the door, this is necessary each time the machine is opened for service or loading. The Health Control is installed to insure a temperature of 45° or lower. If the machine exceeds 45°, the Health thermostat will automatically turn off all electrical power to the machine and render it in-operable until the Health Control is reset or the refrigeration problem is corrected. When loading the Sandwich Machine, always load from the top down as the top shelf is provided with a "sold out" switch. If you do not have product to load the complete column, the unused shelves may be dropped by depressing the solenoid located on top of each column. When loading the machine the unused sandwiches in the column should be rotated to the lower shelves and fresh product inserted in the upper shelves.

GENERAL REFRIGERATION

This Sandwich vending machine is equipped with a hermetically sealed refrigeration unit, using a Capillary Tube Feed System with a forced air, finned Evaporator. The Refrigeration System consists of two main components. The Condensing Unit Assembly is located in the lower compartment of the machine, and the Evaporator Assembly is located in the insulated upper cooling compartment. They are joined by electrical wiring and a Heat Exchanger Assembly.

The system is charged with a fixed amount of Freon 12 Refrigerant and has a sufficient amount of oil when it leaves the factory. If there is any loss of refrigerant from the system during shipment, it may be serviced.

> USE ONLY FREON 12 WHEN SERVICING THE REFRIGERATION SYSTEM. ANY OTHER REFRIGERANT, ANTI FREEZE SOLUTION, OR LIQUID DRYING AGENT USED IN THIS REFRIGERATION SYSTEM WILL VOID THE WARRANTY ON THE SYSTEM.

Proper servicing of this refrigeration system requires complete and necessary evacuating, drying, charging and testing. The manufacturer has designed this refrigeration system to be readily removable as a complete unit for replacement with a new or exchange system.

If the sealed power unit proves defective at any time during the warranty period, the complete system should be returned to the factory for repair or replacement. Distributors of this equipment are urged to carry complete systems on hand for a minimum delay in making unit exchanges. Fan motors, relays, overload protectors, temperature controls, or wiring harnesses are not considered a part of the sealed refrigeration system, and should be serviced in the field. They should not be returned to the factory for this type of servicing.

After the warranty period has expired, systems may be serviced by organizations having proper facilities and trained personnel. Systems returned to the factory within the warranty period will be repaired or replaced on a "NO CHARGE" basis in accordance with the terms set forth in the Manufacturer's Warranty. Systems returned to the factory for servicing OUT OF WARRANTY will be RECONDITIONED ON THE USUAL TIME AND MATERIAL BASIS.

THE REFRIGERATION CYCLE

This refrigeration unit contains a specified amount of Freon 12 Refrigerant. When the Compressor is started, it draws the Refrigerant Gas into the Suction (Low Pressure) side of the Compressor, compresses it, and forces it out the Discharge (High Pressure) side of the Compressor. As it leaves the Compressor Discharge in the form of High Pressure Gas, it enters the Inlet of the Condenser. The warm compressed Gas passes through the Condenser Coils while the Condenser Fan blows cooler air over the coils. The flow of air cools and condenses the High Pressure Gas to a High Pressure Liquid. The High Pressure Liquid then passes through the Drier, which removes any possible trace of moisture or foreign matter from the Refrigerant. It then flows into a Capillary Tube leading from the Drier to the evaporator.

THE CAPILLARY TUBE

It is soldered to the Suction Tube and the combination makes up the Heat Exchange Assembly. The Capillary Tube releases the liquid to the Evaporator at a predetermined rate. The Low Pressure Liquid passes through the Coils of the Evaporator and the Liquid Refrigerant evaporates to a Low Pressure Gas. The Refrigerant leaves the Evaporator and enters into an Accumulator. As the Low Pressure Gas leaves the Accumulator, it is drawn back to the Compressor Suction Inlet. The Refrigerant is again compressed by the Compressor, starting on the following complete Refrigeration Cycle. The complete process is repeated time after time while performing its duty of cooling the product.

APPLICATION OF THE REFRIGERATION CYCLE

The Refrigeration System, with an adjustable temperature control, cools the product waiting to be vended by this machine. After the product is once cooled, the Refrigeration System operates to maintain the temperature which is set on the Control. The insulation around the refrigerated compartment also helps to maintain this temperature.

When the doors are opened and a warm product is loaded into the vend stacks (or racks), the temperature of the air in the cabinet will temporarily rise (warm up). When the temperature rises above the setting on the Control, the Refrigeration System automatically starts up to lower the temperature again.

There are two Evaporator fans located in the compartment to circulate the air and keep the temperature consistant throughout the compartment. These fans force the compartment air over the Evaporator Coils. The Coils absorb heat from the air, thus cooling it for circulation throughout the compartment. The circulating cool air passes over the product and absorbs heat from the newly loaded product, therefore cooling the product. As the circulating air picks up heat, it is drawn back over the Evaporator Coils for cooling again. The cooling process continues until the (low) temperature setting on the Control is reached.

At that time the Refrigeration System automatically shuts off. It remains off until the temperature again rises above the (high) temperature setting of the Control.

The Evaporator Fans operate continuously as long as the vending machine is plugged into the proper electrical supply.

GENERAL REFRIGERATION

SERVICE CHECK

The following Chart is designed for QUICK REFERENCE in trouble shooting the Refrigeration System of this unit. The left column lists the conditions which may exist. The other two columns list some Possible Causes and Remedies for these causes. MAKE SURE THIS MANUAL IS COMPLETELY FOLLOWED BEFORE CONTACTING A FACTORY SERVICE REPRESENTATIVE.

CONDITION	POSSIBLE CAUSE	REMEDY
Unit will not run	Plug on power unit loose or pulled out of harness receptacle.	Make sure plug is tight in receptacle.
	Blown Fuse.	Replace.
	3 conductor control and fan plug loose or pulled out of receptacle.	Make sure plug is tight in receptacle.
	Faulty temperature control.	Check and replace if necessary.
	Hermetic power unit stuck or shorted.	Check and replace if necessary.
	Broken wires in wiring harness.	Replace harness.
	Broken wires in circuit to cabinet.	Repair or replace
	Faulty starting relay or Thermal-Overload protector.	See Instructions for checking and Replacing Relay.
Sandwich Temperature too high.	Cooler newly loaded with warm product	Allow sufficient pull-down time.
	Control adjustment too high.	Adjust control.

CONDITION	POSSIBLE CAUSE	REMEDY
Sandwich Temperature too high	Evaporator frosted shut reducing air circulation.	Defrost. Check door gasket for tight seal, replace if necessary.
	Dirty Condenser Fins.	Clean the Condenser.
	Evaporator Fan not running	Check and reoil or replace if necessary.
	Hermetic unit not operating efficiently.	Check unit and replace if necessary.
Unit operates too much or continuously.	Plugged cap tube or filter drier.	Replace heat exchange assembly, filter drier or complete refrigeration system. Cap tube may sometimes be repaired by cutting off one or two inches of compressor end of tube. This may remove the restriction.
	Dirty Condenser.	Clean regularly.
	Restricted air flow over condenser	Remove restriction or obstruction.
	Condenser fan motor not operating.	Check and replace motor if necessary.
	Control bulb out of proper position.	Place control bulb in its proper original position.
	Control out of adjustm ent or defective.	Adjust or replace control.
	Shortage of refrigerant.	Find and repair leak, evacuate and recharge entire refrigeration system.

CONDITION	POSSIBLE CAUSE	REMEDY
Unit operates too much or continuously (con't.)	Loading system beyond its capacity.	Advise user of time necessary to pull load down.
Evaporator fan will not run.	Wires broken or loose.	Repair wires.
	Plug loose in 3 conductor receptacle	Make sure plug is tight in receptacle.
	Fan blade caught or jammed.	Check and remove cause.
	Tight or defective motor.	Loosen by reoiling and working shaft back and forth, or replace.
Sandwich temperature too low.	Temperature control setting too low.	Adjust temperature control to obtain the desired sandwich temperature.
	Defective temperature control.	Replace.
Noisy operation.	Refrigerant lines striking other objects.	Bend slightly to eliminate.
	Loose bolts, nuts or screws.	Check and tighten.
	Loose or striking fan blade.	Tighten and center blade in orifice.
	Hermetic bearing or valve noise or internal mounting loose.	Replace refrigeration system or motor-compressor.
Unit operates on short cycles.	Defective or incorrectly adjusted, temperature control.	Adjust or replace control.
	Overload tripping due to lack of air or dirty condenser.	Remove obstruction or clean condenser.
	Restricted or frozen up capillary.	Replace complete system or repair and dry out system.

CONDITION	POSSIBLE CAUSE	REMEDY
Unit operates on short cycles(con't)	Defective overload	Replace
	Low voltage.	Correct voltage condition.
	Inoperative evaporator or condenser fan.	Correct or replace.
	Dirty condenser.	Clean.
Excessive Amperage draw.	Lack of air over condenser.	Remove obstruction.
	Defective condenser fan.	Repair or replace.
	Electrical supply circuit below normal voltage.	Trace and correct the low voltage condition.

INSTALLATION

LOCATION: This machine should be located in a position so the back is at least 4" away from any obstructions that would interfere with the air flow to and from the condensing unit. It should be further away wherever possible. Level the machine on a firm based area. Screw leveler legs in as far as possible. Start leveling adjustment from this position.

ELECTRICAL: It is highly recommended that the electrical outlet used for this unit be on its own individual circuit. This circuit should be connected directly to the fuse box. Long circuits with other appliances on them may cause trouble due to low voltage. A variation of more than 10% in voltage will cause motor trouble. Check the serial plate, located at the top of the outside right hand panel of the cabinet, for the proper electrical specifications. Make sure the electrical outlet and plugs are grounded to assure customer safety.

TEMPERATURE CONTROL: The temperature control is located on the evaporator housing and is accessible by opening the inner door of the cabinet. A colder cabinet temperature can be obtained by turning the control knob in the clockwise direction. For a warmer cabinet temperature turn the control knob in the counter-clockwise direction. The normal range of the control is pre-set at the factory on #2 setting for altitudes up to 2,000 feet above sea level. For altitudes of 2,000 feet and higher, the control can be reset. CAUTION: If this control is set beyond the #2 setting in altitudes below 2,000 feet, the evaporator coil may freeze up and the product will get hot from lack of air circulation.

DRAIN CONNECTIONS: There are no external drain connections necessary with this machine. A condensate pan is supplied with the machine. With use, water impurities tend to reduce the efficiency of the evaporating plate. For the best efficiency, the plate should be replaced at least once every year. Additional plates can be obtained upon request.

PRE-INSTALLATION PERFORMANCE CHECK

Although this machine was thoroughly inspected before leaving the factory, it should also be put through a Pre-Installation Performance Check before being installed at its permanent installation location. This check may locate any loose parts, loss of refrigerant, or any resulting malfunctions which may have been caused during shipment of the machine. Any disorders found in this check will eliminate considerable trouble in the field after the machine is installed. If any failures or malfunctions occur during this check, refer to the Trouble Shooting Section of this Manual. If the problem cannot be solved with the aid of the Trouble Shooting Section of this manual, consult a factory representative immediately.

Use the following steps to check the machine.

1. Place the machine in a good location and level it.	(a) Machine must be level for the coin mechanism to function properly.
2. Plug the vending machine into a properly grounded electrical source.	(a) "USE CORRECT CHANGE" (b) Outer Door Sign should light up. (c) Coin mechanism should not accept any coins until loaded with product.
3. Check the Refrigeration.	(a) Feel the Compressor Dome. If it is hot and humming, the Compressor is running. (b) Condenser Fan should be running. (c) Evaporator Fan should start to run when the machine is plugged in. (d) Feel the Capillary Tube where it enters into the Evaporator. It should feel cold after the refrigeration unit has been running for about 2 or 3 minutes.
4. Check the machine for noise.	(a) The Evaporator or Compressor Fan may be rubbing against the housing or coil. Check the fans to see that they are securely mounted. (b) The Refrigeration Lines may be rubbing or vibrating against another part of the machine.
5. Partially load the machine.	(a) The Coin Mechanism should accept the proper coins. (See the Coin Instruction Plate.)
6. Test the Vending Operation	(a) Insert the proper coins according to the coin Instruction Plate.

(b) When the machine "Sets Up" and is ready to vend, make a selection. Check to see that the selection made matches the product received.

When the Pre-Installation Performance Check has been completed, and the machine is found to be in proper working order, it is ready to be placed at its productive installation location. Slide the carton over it for protection while transporting. Do not transport this machine with the leg on.

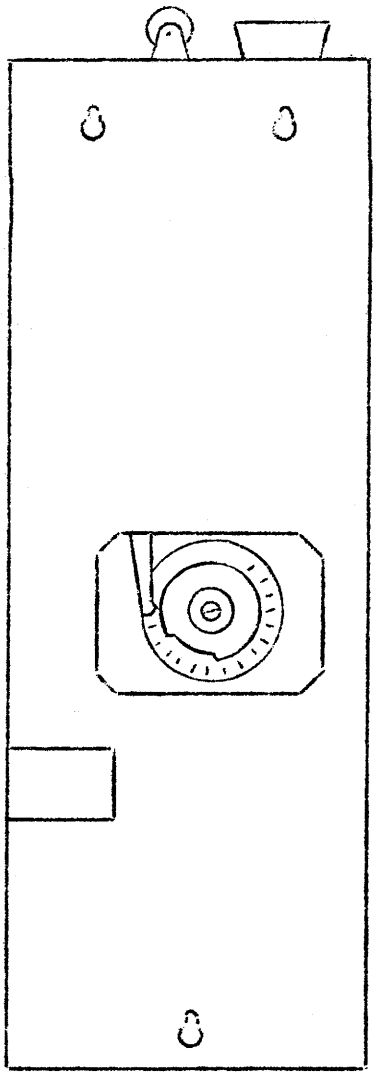
PRICE CHANGING INSTRUCTIONS
4-PRICE ACCUMULATOR
NATIONAL REJECTOR MODEL NO. 10-14-067

The stepper price switches are individually controlled by its own individual cam on the cam assembly. The cam assembly is spring loaded whereby each cam can be adjusted through a range of 5¢ to $1.50.

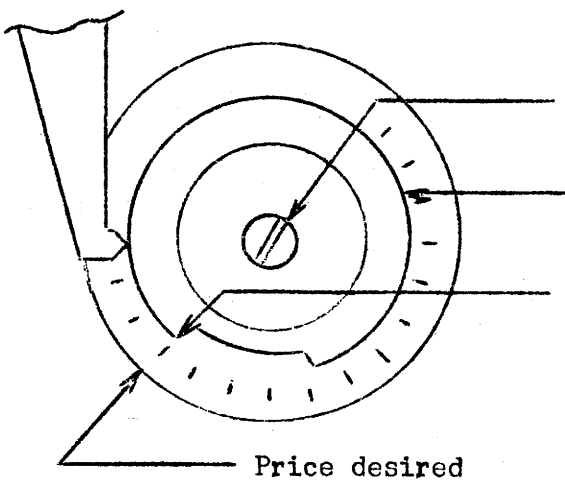
To change prices:

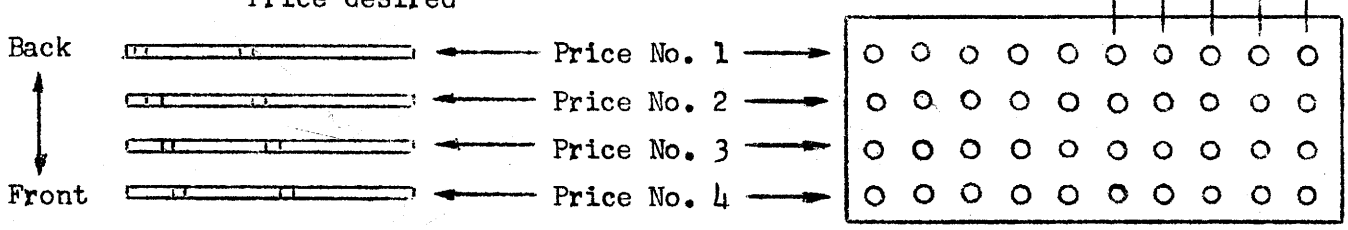
1. Turn cam screw 1½ turn counter clockwise.
2. Rotate cam to desired price. (To increase the price, rotate the cam counter clockwise, to decrease, rotate clockwise.)

   Keep in mind when changing prices on a individual cam that because the cam assembly is spring loaded there is a possibility of changing the setting on a adjoining cam.
3. Retighten screw, CAUTION do not over tighten the screw, or the cams will not turn.
4. Check all prices for correct setting.



Back View
4-Price Accumulator



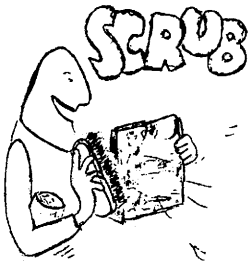


Price Change Cams

Price Change Block

REJECTOR CLEANING PROCEDURES

Place entire rejector in warm water and allow to soak for approximately 5 minutes.



Use stiff paintbrush or toothbrush and kitchen type cleanser to clean foreign matter from rejector.

Rinse in warm water.

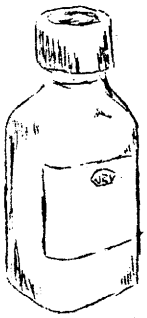
Dry thoroughly by shaking or by applying filtered compressed air.

Remove all cradles, clean cradle bushings and pins with toothpick or match, apply National Rejectors' Silicone solution sparingly.

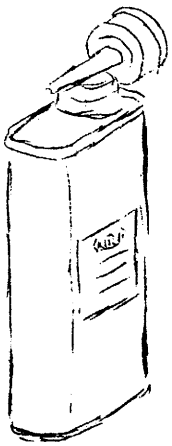
SILICONE

LIQUID SILICONE

The best all around lubricant for rejector cradles and other small parts that must operate with minimum of friction.

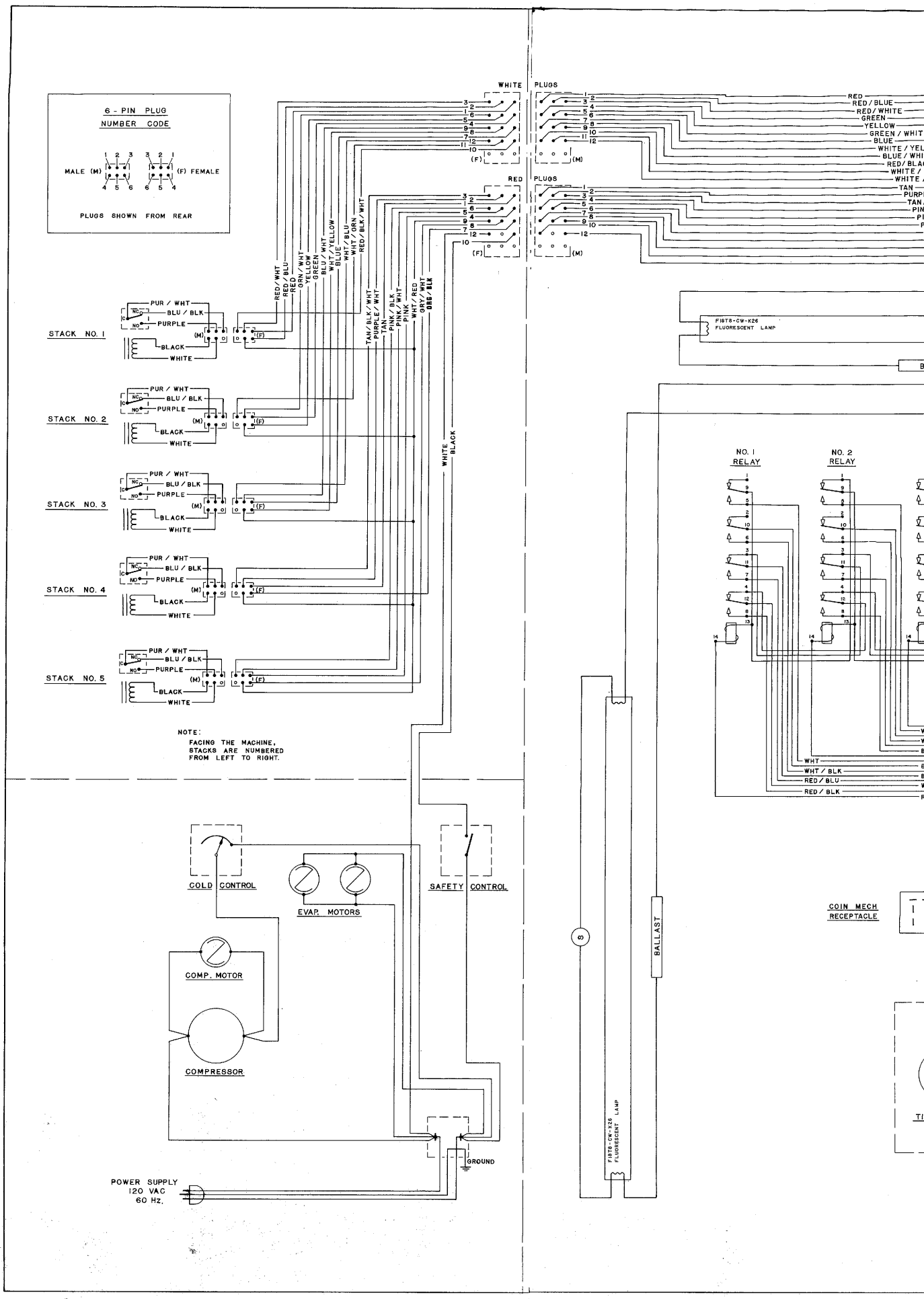


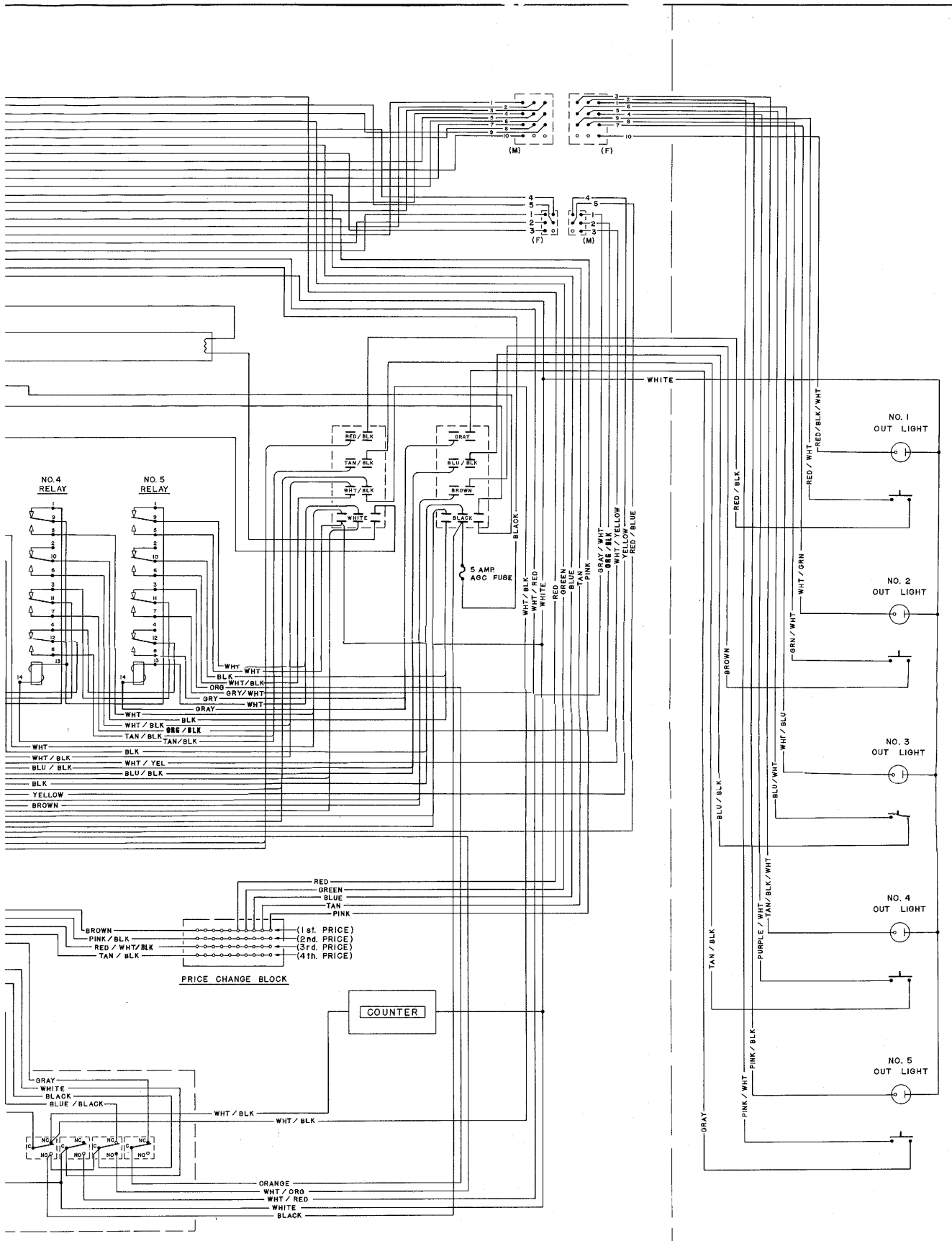
Part No. 2661
1 Oz. Bottle



Part No. 10449
6 Oz. Can with
Pour Spout

NRI ONE OF THE DMC INDUSTRIES DMC
P. O. Box 1550 Hot Springs, Arkansas 71901


6 - PIN PLUG
NUMBER CODE
MALE (M)
(F) FEMALE
PLUGS SHOWN FROM REAR
WHITE
RED
PLUGS
STACK NO. 1
STACK NO. 2
STACK NO. 3
STACK NO. 4
STACK NO. 5
PUR / WHT
BLU / BLK
PURPLE
BLACK
WHITE
NO. 1 RELAY
NO. 2 RELAY
WHT
WHT / BLK
RED / BLU
RED / BLK
NOTE:
FACING THE MACHINE, STACKS ARE NUMBERED FROM LEFT TO RIGHT.
COLD CONTROL
EVAP. MOTORS
SAFETY CONTROL
COMP. MOTOR
COMPRESSOR
BALLAST
GROUND
POWER SUPPLY
120 VAC
60 Hz.
COIN MECH
RECEPTACLE



-WIRING DIAGRAM-

MOD-U-LINE

SANDWICH

20259

COINCO

COIN MECHANISM FUNCTION

The Coin Acceptor Mechanism has four major components as follows:

1. Slug Rejector

The Slug Rejector receives the coin and first passes it through a cradle, which sizes it for correct diameter, then it continues down a path, which checks it for weight and thickness. It also passes a magnet to check it for proper metal content. If any of the above do not check out, the coin is rejected. The Rejector is removable from the coin mechanism by lifting the two latch levers located at the top of the Rejector and tilting it out.

2. Switch Cluster

If the coin is accepted, it passes through a Switch Cluster consisting of three switches. A nickle switch, dime switch, or quarter switch. When a nickle is inserted, it strikes the nickle switch actuator sending a single pulse to the Stepper. If a dime is inserted, it strikes the nickle switch and the dime switch sending two pulses to the Stepper. If a quarter is inserted, it passes through a pulse generator which consists of a star wheel that pulses the quarter switch five times, sending five pulses to the Stepper.

3. Stepper

The Stepper consists of a spring loaded cam assembly, ratchet wheel, five switches, and solenoid. When a pulse is received from the switch cluster, it energizes the solenoid and the ratchet steps the cam assembly up one step. (Each step represents 5¢ credit.) See Diagram for Cam removal. The cam assembly is made up of five cams, the cam nearest to the ratchet wheel is the Cycle Cam. The Cycle cams function is to stop the cam assembly in the home position when the coin mechanism is reset, this cam is not adjustable. The other four cams represent prices that are adjustable from 5¢ to 90¢. By holding the cam assembly ratchet in your left hand, with the adjustable cams facing your right hand, it is possible to pull them apart far enough to advance or decrease the number of steps between each cam. When all cam surfaces are in line with the forward face of the Cycle cam, the Stepper is in zero position. By pulling the cams out, they can be rotated in a clockwise direction, each tooth rotated represents 5¢. The final price is determined by the number of steps it is advanced from the Cycle cam. The Price cam next to the Cycle cam represents the top row of holes on the price change block. The next cam represents the second row, etc. When replacing the Cam Assembly, lay the coin mechanism on a table and make sure the switch actuators are in the UP position against the switches. Next, with your right thumb, push up on the solenoid ratchet lever, this will in effect pull in the solenoid. Now you are ready to place the Cam Assembly, with the ratchet facing down, into position. When the ratchet is in position, move the solenoid lever in and out a couple of times to assure proper engagement. You are now ready to replace the retainer plate and put the machine back in operation.

4. Escrow

After the coins pass through the Switch Cluster, they enter the Escrow where they are held until a vend is completed or the mechanism is manually rejected, in which case they either go to the coin box or the coin return cup. At this point, the Stepper is reset to the home position.

COINCO

PRICE CHANGING INSTRUCTIONS
4 PRICE ACCUMULATOR

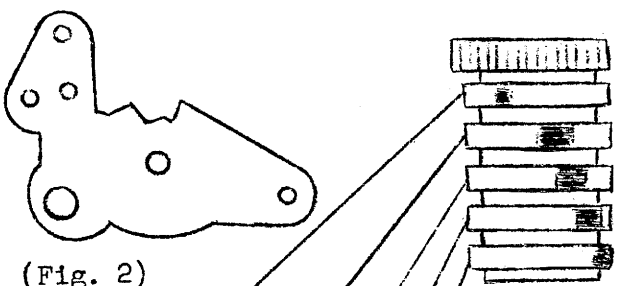
COIN ACCEPTORS INC.

The stepper price switches are individually controlled by its own individual cam of the cam assembly. The cam assembly is spring loaded whereby each cam can be adjusted through a range of 5c to 90c. To increase the price, rotate the cam clockwise, to decrease, rotate counter clockwise. Each notch as the cam is rotated represents 5c (See Fig. I).

To change prices, remove stepper cam retaining plate (Fig. 2) and cam assembly (Fig. 1). keep in mind when changing prices on an individual cam that because the cam assembly is spring loaded there is a possibility of changing the setting on an adjoining cam.

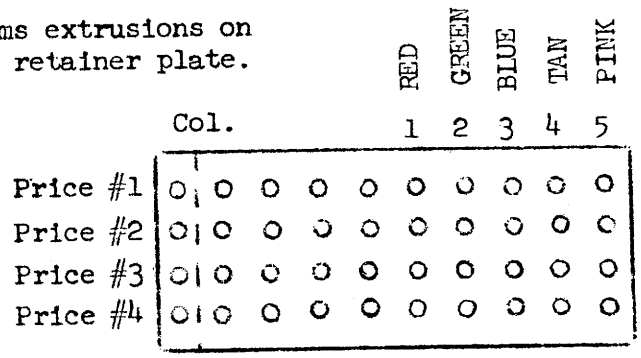
After cam and retainer plate are reinstalled, check all prices for correct setting.

PRICE CAM ASSEMBLY

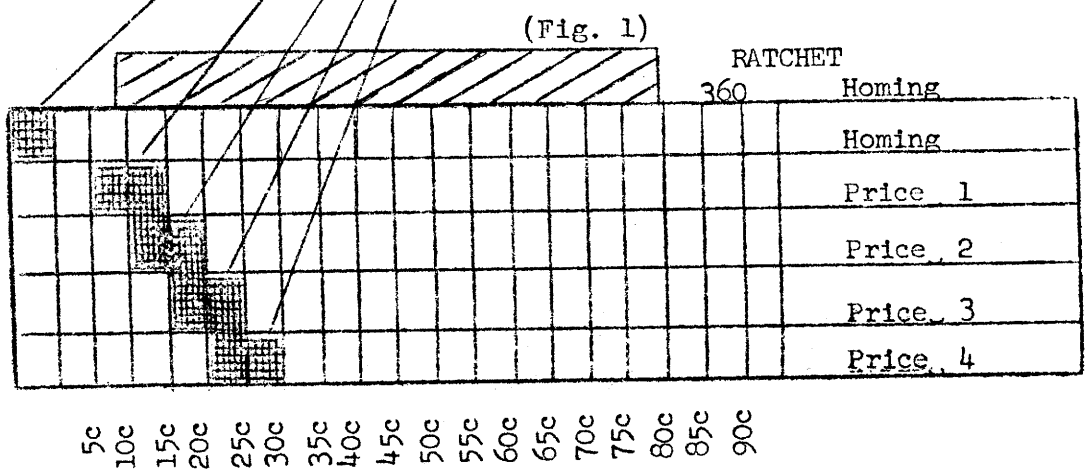


(Fig. 2)

When assembling Cams extrusions on each Cam must face retainer plate.

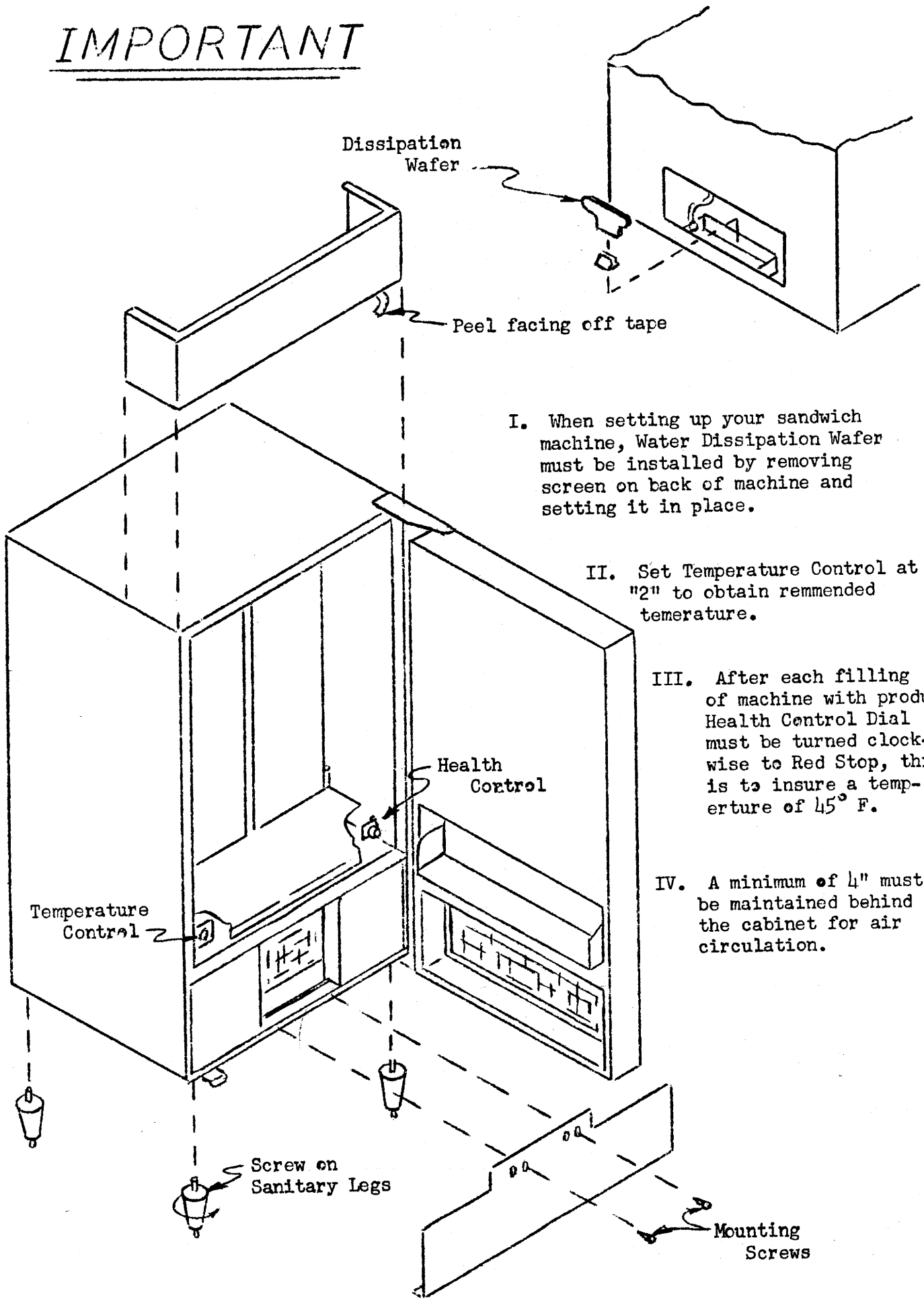


PRICE CHANGE BLOCK



(Fig. 1)

IMPORTANT



I. When setting up your sandwich machine, Water Dissipation Wafer must be installed by removing screen on back of machine and setting it in place.

II. Set Temperature Control at "2" to obtain remmended temerature.

III. After each filling of machine with product, Health Control Dial must be turned clockwise to Red Stop, this is to insure a temperture of 45° F.

IV. A minimum of 4" must be maintained behind the cabinet for air circulation.

2 3/8" Centered Stack (2 Per Unit)

Part No.	Item Description	Per Unit
100344	Stack Assembly	2
100343	Stack Hanger Assembly	2
7691	Nudger Bar Lever	2
50723	Roll Pin	2
33636	Intermittent Stack Solenoid	2
33596	Empty Switch	2
33706	Switch Insulator	2
33742	Pastry Stack Harness	2
33671	Rubber Grommet	2
8430	Nudger Bar	2
30100	Stack Spacer Bushing	6
6700	First Finger	2
21015	Coin Reject Slide Spring	2
30012	Trip Finger Rivot	36
8428	Trip Finger	36
21042	Candy Shelf Spring	18
30103	Shelf Hinge Pin	26
5840	Shelf	26
7742	Pastry Shelf Plate	26
7353	Stack Wire	4
8440	Stack Side Plate	2

2" Centered Stack (3Per Unit)

Part No.	Item Description	Per Unit
100342	Stack Assembly	3
100343	Stack Hanger Assembly	3
7691	Nudger Bar Lever	3
50723	Roll Pin	3
33636	Intermittent Stack Solenoid	3
33596	Empty Switch	3
33706	Switch Insulator	9
33742	Pastry Stack Harness	3
33671	Rubber Grommet	3
7274	Nudger Bar	3
30100	Stack Spacer Bushing	9
6700	First Finger	3
21015	Coin Reject Slide Spring	3
30012	Trip Finger Rivot	45
7740	Trip Finger	45
21041	Candy Shelf Spring	24
30103	Shelf Hinge Pin	48
5840	Shelf	48
7742	Pastry Shelf Plate	48
7353	Stack Wire	6
8440	Stack Side Plate	3

Part No.	Item Description	Per Unit
8481	2 x 2 Wood Bottom Right	1
8482	2 x 2 Wood Bottom Left	1
8483	2 x 2 Wood Top	1
8484	2 x 2 Wood Vertical	2
33687	Refrigeration Unit	1
50730	"U" Clips	4
50731	Wire Clips	2
8413	Kick Panel	1
60043	Ref. Tube Rubber	1
8530	Cabinet Screen	1
8489	Drain Tube	1
8496	Wood Horz.	2
25409	3/8 I.O. Mayon Tubing	18"
60101	9/16 Hose Clamp	1
5728	Hose Holder	1
8531	Screen Retainer Long	2
8532	Screen Retainer Short	2
8535	Wafer Holder	1
50452	Weld nut	5
60045	Evaporator Plate	1
50427	1" x #8 Flat Head Hood Screw	
50735	Nylatch H559-2-2	2
50736	Nylatch H323-2-4-2	2

CABINET

Part No.	Item Description	Per Unit
100339	Cabinet Assembly	1
100340	Liner Assembly	1
100410	Air Baffle Assembly	1
100407	Right Inner Door Assembly	1
100408	Left Inner Door Assembly	1
60091	Die Cast Knob	2
60092	Latch & Catch	2
8451	Solenoid Shield	1
8452	Shield Mtg. Brk't	1
100341	Upper Hinge Assembly	1
50604	Nylon Washer	1
60040	Sanitary Leg	4
50367	1/4-20 x 3/4 One Way Round Head M. S.	3
8441	Top Back Brace	1
8442	Stack Hanger Brk't	2
8443	Bottom Back Brace	1
8444	Bottom Channel Brk't	2
8445	Evaporator Mtg. Bracket Right	1
8473	Evaporator Mtg. Bracket Left	1
8453	Plug Brk't	1
8454	Refrigeration Cover	2
8499	Delivery Pan	1
30099	Bushing	2
25118	Liner Molding Top & Bottom	2
25100	Liner Molding Left	1
25119	Liner Molding Right	1
8476	Door Latches	2
8479	Adjustable Holding Brk't	1
27302	Serial Plate	1
33766	Health Control	1
33767	Cold Control	1
33671	Rubber Grommet	1
8480	Bottom Cover	1
60136	Thermostat	1
25079	Water Pan	1
60035	Insulation	

Part No.	Item Description	Per Unit
33653	Timer Motor	1
33593	Timer Switch	4
7743	Timer Cam	2
7744	Clearing Cam	1
7600	Coin Mech Cam	1
33706	Switch Insulator	1
30117	Cam Spacer	4
60127	Wire Clamp	1
33781	Upper Stack Harness	1
33787	Relay Harness	1
33780	Door Harness	1
33793	Outer Door Harness	1
60116	Wire Clamp	2
33614	5 AMP Fuse	1
33782	Motor Harness	1
33783	Crem Harness	1
33576	#1 Price Harness	1
33578	#2 Price Harness	1
33580	#3 Price Harness	1
33582	#4 Price Harness	1
33574	Clear Harness	1
8544	Hole Cover	2
50471	#PN 48548 8-32x 1/2 Weld stud	5
33673	Rubber Grommet	2
50541	5/16 - 24 Fogg Nut	2
60012	Foam Tape	65"
33672	Rubber Grommet	2
60088	Main Door Gasket	1
8522	Wood Spacer	3
25455	Sandwich Door Insert	1
25081	Delivery Door Insert	1
25456	Switch Cover	1
60044	Insulation	

Part. No.	Item Description	Per Unit
100405	Rejector Slide Ass'y	1
100412	Door Frame Ass'y	1
5057	Rejector Spring Brk't	1
8494	Delivery Door Hinge	1
100334	Delivery Door Ass'y	1
60133	Hole Plug Plastic	13
21015	Coin Rejector Spring	1
100335	Delivery Tray Ass'y	1
8534	Delivery Anti-cheat	1
30053	Shoulder Bushing	2
100336	Coin Chute Ass'y	1
100337	Coin Return Chute Ass'y	1
100404	Storage Shelf Ass'y	1
100338	Coin Box Ass'y	1
8528	Lock Plate	1
8505	Lock Cam	1
8511	Locking Bar	1
7235	Upper Hinge Support	1
7355	Door Anchor Plate	1
8507	Relay Mtg. Brk't	1
8519	Display Holder Horz.	5
8520	Display Holder Vert.	1
60089	Southco Fasteners	1
8510	Light Brk't	2
33550	Lamp	2
33548	Lamp Holder	4
33661	Starter	2
33617	Starter Holder	2
33669	Ballast	2
8543	Starter Brk't	2
33505	Splicer	4
60240	Coin Mech	1
33692	Coin Mech Recpt	1
33647	Counter	1
33699	Price Change Block	1
33762	Relay	5

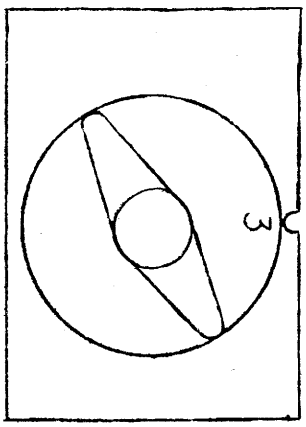
DOOR

Part No.	Item Description	Per Unit
22271	Door Trim Long	2
22232	Door Trim Short	2
7201	Door Corner Block	4
22282	Picture Trim Long	2
22283	Picture Trim Short	2
22284	Display Trim	2
22285	Display Trim	2
22280	Extruded Trim Double Long	1
22281	Extruded Trim Double Short	4
60131	Hole Plug	1
25454	Picture Window	1
25049	Picture Diffuser	1
25466	4 Picture Selection	1
25453	Display Window	5
25461	Hot Dog Picture	1
25462	Hamburger Picture	1
25463	Ham Sandwich Picture	1
25464	Ham & Cheese Picture	1
25465	Cheeseburger Picture	1
25460	Sandwich Header Sign	1
8525	Decorative Panel	1
25439	Decorative Spacer	1
33710	Out Lamps	5
33583	Precision Switch	5
100414	Coin Insert Plate Ass'y	1
60140	Coin Insert Die Cast	1
20239	Coin Insert Label	1
25172	Coin Window	1
30026	Coin Rejector Knob	1
60121	Coin Return Cup	1
4615	Coin Return Cup Flapper	1
50639	Steel Cotter	1
60024	Lock & Lock Cam	1
60091	Die Cast Knob	1
8493	Door Grill	1
100415	Outer Door Ass'y	1

COLD CONTROL SETTING

THESE RECOMMEMDED CONTROL SETTINGS ARE BASED ON
A AVERAGE TEMPERATURE, OUTSIDE OF THE CABINET,
TO SUPPLY MAXIUM COOLING FOR THE INSIDE PRODUCT.

AVERAGE ROOM TEMPERATURE 65°F. TO 85°F.
SET CONTROL AT NO. 3



AVERAGE ROOM TEMPERATURE 86°F. TO 110°F.
SET CONTROL AT NO. 2