

# SEAGA SNAKEMART™

## SERVICE AND PARTS MANUAL



SM2300



Revision 1.2 09/25/09

## **INTRODUCTION**

Congratulations on the purchase of your vending machine. This vending machine has been designed to give you many years of dependable service. It requires little maintenance and is easy to set up and operate.

## **READ THIS MANUAL COMPLETELY**

Your vending machine is designed to operate simply and reliably, but to take full advantage of your vendor, please read this owner's manual thoroughly. It contains important information regarding installation and operations, as well as a brief trouble-shooting guide.

## **EQUIPMENT INSPECTION**

After you have received your vendor and have it out of the box, place it on a secure surface for further inspection. Note: Any damages that may have occurred during shipping must be reported to the delivery carrier immediately. Reporting damages and the seeking of restitution is the responsibility of the equipment owner. The factory is willing to assist you in this process in any way possible. Feel free to contact our Customer Care Department with questions you may have on this process.

It is important that you keep the original packaging for your vending machine at least through the warranty period. If your machine needs to be returned for repair, you may have to purchase this packaging if it is not retained.

Vendor must be located a minimum of five(5) inches away from walls and obstructions on the right side to allow the doors to fully open for loading products and maintenance purposes.

Once you have your vendor located, we suggest that you keep this manual for future reference, or you can view this manual online at [www.seaga.com](http://www.seaga.com). Should any problems occur, refer to the section entitled "TROUBLESHOOTING". It is designed to help you quickly identify a problem and correct it.



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## Table Contents

<b>INTRODUCTION</b>	<b>2</b>
<b>READ THIS MANUAL COMPLETELY</b>	<b>2</b>
<b>EQUIPMENT INSPECTION</b>	<b>2</b>
<b>SPECIFICATIONS</b>	<b>4</b>
<b>CAUTIONS</b>	<b>4</b>
<b>OVERVIEW</b>	<b>5</b>
<b>RECEIVING, INSPECTION, UNPACKING AND TESTING</b>	<b>6</b>
<b>LOCK</b>	<b>6</b>
<b>INSTALLATION</b>	<b>7</b>
<b>LOADING PRODUCT TRAYS</b>	<b>10</b>
<b>PRODUCT LOADING</b>	<b>11</b>
<b>COIL ADJUSTMENT</b>	<b>12</b>
<b>LOADING BEVERAGE LANES</b>	<b>14</b>
<b>DISPLAY</b>	<b>19</b>
<b>SERVICE MODE</b>	<b>20</b>
<b>SERVICE MODE NAVIGATION</b>	<b>20</b>
<b>VMC – VENDING MACHINE CONTROLLER</b>	<b>21</b>
<b>MENU HIERARCHY</b>	<b>22</b>
<b>SERVICE MODE</b>	<b>23</b>
<b>ERROR CODE MESSAGES</b>	<b>50</b>
<b>VEND MOTORS</b>	<b>53</b>
<b>PAYMENT SYSTEMS</b>	<b>54</b>
<b>Bill Validator</b>	<b>58</b>
<b>REFRIGERATION DECK</b>	<b>61</b>
<b>COMMON QUESTIONS AND ANSWERS</b>	<b>63</b>
<b>FREQUENTLY ASKED QUESTIONS</b>	<b>66</b>
<b>Exploded Views - Snack Unit (SM16)</b>	<b>68</b>
<b>Wiring Diagram (Refrigeration Deck)</b>	<b>74</b>
<b>LIMITED WARRANTY</b>	<b>75</b>

## SPECIFICATIONS

The vending machine is comprised of two(2) units - Snack Unit (SM2300S) and Beverage Unit (SM2300B). Installation and setup of these units is explained in the next sections of this manual.

Machine Description	Snack Unit		Beverage Unit	
	SM2300S (115VAC)	SM2300S (230VAC)	SM2300B (115VAC)	SM2300B (230VAC)
Height (in)	28.5" (72.4 cm)	28.5" (72.4 cm)	41.6" (105.7 cm)	41.6" (105.7 cm)
Width (in)	30.2" (76.7 cm)	30.2" (76.7 cm)	30.2" (76.7 cm)	30.2" (76.7 cm)
Depth (in)	28.6" (73 cm)	28.6" (73 cm)	28.6" (73 cm)	28.6" (73 cm)
Volts (V)	115 V	230 V	115 V	230 V
Frequency (Hz)	60 Hz	50 Hz	60 Hz	50 Hz
Watts (W)	46 W	49 W	295 W	290 W
Current (A)*	0.4 A	0.22 A	3.6 A	1.87 A
Refrigerant Type	NA	NA	R290	R134a
Refrigerant Charge	NA	NA	45 grams/1.59 oz	200 grams/7.05 oz

\* - Current draw varies depending on Operating Conditions and Load and are subject to change.

**The vending machine is designed for use in indoor conditions only. The recommended operating environment is 75° F and 40% RH.**

### CAUTIONS



**Your vender is intended for indoor use only.**

Excessive heat, cold or humidity levels will void your warranty; install only in climate controlled, indoor environments. For indoor machines the temperature range must be no higher than 32°C/90°F and no lower than 10°C/50°F with a relative humidity (Rh) level of no greater than 40%.

Your vender must be set on a level, well-supported location.

Always remove products before transporting it.



**CAUTION!**

It is important that this machine is hooked up to the proper voltage. Verify the voltage before connecting the machine to a wall outlet.



**CAUTION!**

Different countries may have different power arrangements. Ensure that the machine is properly grounded before operating.

**CAUTION!**

If the power cord is damaged, it must be replaced by the manufacturer, authorized service agent or a similarly qualified person to avoid electrical hazards.

**ATTENTION!**

This dispensing machine is very heavy. Ensure that sufficient personnel are available for lifting or transporting the machine. Use proper lifting procedures and equipment.

**CAUTION!**

Certain components of this machine are sensitive to static electricity. Precautions for handling sensitive devices should be observed when handling these items.

**ATTENTION!**

Leave at least 2" (5cm) between the back of the dispensing machine and the wall to allow for air flow.

**CAUTION!**

R290 refrigerant is used in this machine. R290 is a purified form of propane and can cause a fire or minor explosion if precautions are not observed.

## **OVERVIEW**

This manual covers Installation, Setup, Programming and Service instructions. It is extremely important that this manual be read thoroughly prior to commissioning the vending machine in the field. This will ensure a satisfactory long-term performance.

The vending machine consists of two (2) separate cabinets that are installed together via mechanical means and connected via electrical connections to operate as ONE unit.

The Snack Vendor (SM16S) consists of three (3) trays. The first and second trays have 4 selections each (Tray 1 – 111, 113, 115, 117, Tray 2 – 121, 123, 125, 127). The third tray has 8 selections (130 through 137). The top two trays are normally used for products that are wider such as chips, pastries etc. and the third tray is used for Confectionary items such as candy bars. The Snack Vendor (SM16S) also houses all the payment mechanisms and electronic Vending Machine Controller (VMC) on the right side of the cabinet. The payment mechanisms, electronic components (such as VMC) and transformer are installed on a vertical shelf that slides out for easy access. The connectors to connect the Beverage Unit (SM7RD) are also provided in this vertical shelf of the Snack Vendor (SM16S).

The Beverage Vendor (SM7RD) is designed with a vertical drop system. The Beverage Vendor also houses the removable Refrigeration System. The cabinet of the Beverage Vendor has a delivery system that has 7 selections for Cans or Bottles (140 through 146). The loading instructions are given in subsequent sections.

The refrigeration system is installed at the bottom of the Beverage Vendor and there is a foamed separation between the cabinet interior and the refrigeration system. The installation, setup and functionality of the refrigeration system is explained in the section titled Refrigeration.

### **RECEIVING, INSPECTION, UNPACKING AND TESTING**

After you have received your vending machine, inspect all three individual vendor components. Note: Any damages that may have occurred during shipping must be reported to the delivery carrier immediately. Reporting damages and the seeking of restitution is the responsibility of the equipment owner. The factory is willing to assist you in this process in any way possible. Feel free to contact Seaga Customer Care with questions you may have on this process. Once you have your vending machine located, we suggest that you keep this manual for future reference.

The vending machine is placed on a wooden pallet and stretch-wrapped. Please exercise caution while cutting into the stretch-wrap with a sharp tool such as a utility knife, as it may cause scratch marks on the machine.

The Snack and Beverage Units are boxed in two (2) separate cardboard boxes. The Snack Unit box is placed on top of the Beverage Unit. After removing the stretch wrap, remove the Snack Unit and place it aside. USE EXTREME CAUTION AS THE TOP OF THE BOX IS NOT ATTACHED TO THE BOTTOM OF THE BOX. The top of both the snack and beverage units slide up for removal. Remove the Beverage Unit from its box and place it in the desired vending location. Remove the Snack Unit from its box and place it on top of the Beverage Unit carefully. Please use proper lifting and safety precautions while placing the Snack Unit on top of Beverage Unit.

Open all Unit doors and remove the packing materials. Keys can be found in the white envelope placed in the vend area of the Snack Unit. Remove the tape on the tray levers of the Snack unit. Also remove the protective paper from under each coil as well as ties securing the ends of the coils during shipping. Remove all protective plastic from the window lenses.

Remember: at least two people are necessary to move any of the components of the vending machine. Follow proper safety standard for lifting and working with electronic/refrigerated equipment.

### **LOCK**

Your vendor has two Locks, more commonly known as a T-handle lock. The keys for the T-handle locks are in a white parts envelope in the vend bin.

To unlock the front door of the snack unit (top section), insert key and turn clockwise  $\frac{1}{4}$  turn. When unlocked the 'T' of the Lock will pop out from its base. Turn the 'T' clockwise  $\frac{1}{4}$  turn to unlock the door. To lock the door, close it and turn the 'T' counterclockwise  $\frac{1}{4}$  turn and push the 'T' into the base. Remove the key.

To unlock the front door of the beverage unit (bottom section), insert the and turn clockwise  $\frac{1}{4}$  turn. When unlocked the 'T' of the Lock will pop out from its base. Turn the 'T' counterclockwise until door opens.

To lock the door, firmly close the door and turn the 'T' handle clockwise 1 to 2 times and then pull on the door to test that the lock has engaged. If so, then push the 'T' into the base to lock the door. Remove the key. **Note:** **Do not over-tighten when locking – this could strip the threads and damage your machine.**

## **INSTALLATION**

Once the machines have been unpacked and placed in their permanent location, the electrical connection and mechanical connection must be made. Tools required: Adjustable wrench and Philips screwdriver. For optimal installation, follow the order of connections as outlined below:

### **1. Mechanical Connection between Snack and Beverage Units:**

The Snack and Beverage units must be screwed together for safety purposes. Two screws are provided in the white envelope found in the vend area of the Snack unit. Square the fronts and sides of the Snack and Beverage units. Open the Snack unit door and locate the two holes at the bottom of the unit. Insert both screws and tighten.

### **2. Electrical Connection between Snack and Beverage Units and Beverage Display Lighting Connection:**

Cut an opening in the Styrofoam in the upper right (front) corner and save the foam for reinsertion. Open the Beverage unit door and locate the beverage main harness and refrigeration harnesses. Insert harnesses through the opening up into the Snack cabinet (Figure 1).

Figure 1 – Installing Refrigeration Harnesses

Beverage and  
Refrigeration  
Harnesses



Insert Beverage  
and Refrigeration  
Harnesses  
through here

Connect the refrigeration harnesses to the two connectors found in the snack unit that are tied together, see Figure 2 below. (Note: the single harness located inside the snack unit is for the LED lighting which will be covered in following steps).

Connect the Beverage Main harness to the bottom port on the electrical panel as shown in Figure 3 below.

**Figure 2-**  
Refrigeration  
Harnesses  
Connected



MENUS Button



**Figure 3-** Beverage  
main harness  
attaches to bottom  
connector port

The Beverage Unit utilizes a Drop Sensor that works on shock and vibration. This system works to keep both the customer and the operator happy by assuring that the vend that was requested has been completed successfully.

The Drop Sensor harness must be passed up through the hole in the insulation and attached to the VMC board at the location shown in **Figure 4**.

Drop Sensor  
(ELI2310)  
Harness that  
connects to  
VMC



**Figure 4-**  
Drop Sensor (ELI2310)  
Harness connection



The Beverage Unit has a live product display that is lit by LED lighting. Locate the LED Light harness, **Figure 5**, on the inside of the Beverage Unit Door. Insert the LED Light harness up through the Snack Unit as done for the other connections. Connect the LED Light harness to the corresponding connector. Reinsert the Styrofoam piece for maximum insulation of the refrigeration unit.

**Figure 5**-Beverage Display LED Light Harness; insert through



Connect the snack unit to the beverage unit with the jumper power cord. Position cord cover over the jumper cord and attach with four(4) screws into holes provided while ensuring the cord is not pinched or trapped between the cover and the cabinet. The cord cover is not necessary for the operation of the machine, but it does protect the cord and make the machine more aesthetically pleasing. Then connect the beverage unit power cord to wall socket with power. Using a power strip is recommended. **CAUTION:** to avoid risk of electrical shock, the power to the wall socket should be made last of all connections.

**Figure 6** – Main Power Connection

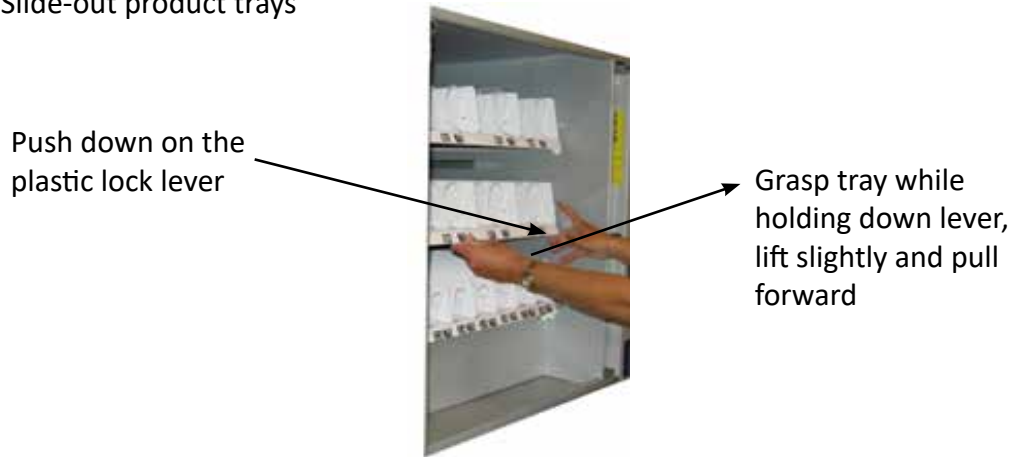
Power Cord – connect to wall socket



## LOADING PRODUCT TRAYS

Open the front door of snack unit and push down on the plastic lock lever on the right side of the tray to unlock. Holding the lever down, grasp the tray and lift the front of the tray slightly and pull forward. The tray will slide out and then tilt down to make loading of products easier. Load only one product tray at a time (See Figure 7).

**Figure 7** – Slide-out product trays



### 1. To Load Product in Snack Unit:

a. Pull the desired product tray all the way forward. Product tray will tilt down.

Note: Pull out only one (1) product tray at a time

b. Place product in proper size coil.

Note: Bottom of product must rest on the product tray and not on the Coil. Load each column from back to front.

Note: Fill all product trays fully; do not leave any spaces behind or between items

c. Once product tray is fully loaded, lift and push it back in.

Repeat steps a through c until all product trays are fully loaded. Special Note: We suggest that you always partially fill the tray with product and perform at least five (5) test vends. Test vends can be performed easily by entering Service mode and using the test function.

## PRODUCT LOADING

### Snack Unit

Wide products such as Chip bags etc. are loaded in Tray 1 and Tray 2. Narrow products such as Candy bars are loaded in Tray 3. See Figures 8a and 8b.

**Figure 8a** – Loading Product

Correct – load product between coils, resting on the product tray, never on the bottom loop of the coil.



**Figure 8b** – Loading Product

Correct – load product between coils, resting on the product tray.



## COIL ADJUSTMENT

If you are required by a location to vend a product that does not fit into the standard coil installed, you may need to order a different coil and install it. To replace a coil:

1. Remove the Coil from the Coil Driver by lifting the back of the coil up off the coil driver. You will need to move the bottom of the coil clear of the coil driver to completely remove the coil.
2. Align the new coil end with the front of the tray, which gives the coil better contact with the product. The position of the coil in the coil driver is adjustable to assist you in aligning the new coil at the front of the tray. See Figure 9.

**Figure 9** – Removing and Aligning a Coil

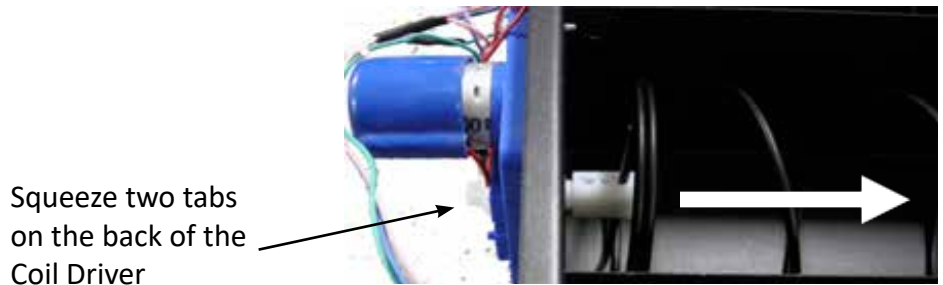


If you are experiencing vending issues with certain products, you may need to adjust the coil rotation to better provide the momentum to push the snack off the tray and into the delivery area.

To adjust the coil rotation:

- 1.) Squeeze the two plastic tabs on the back of the coil driver and pull the coil driver and coil toward the front of the tray to remove it.
- 2.) Turn the coil clockwise 1/8 of a rotation.
- 3.) Reinsert the coil driver with coil attached back into the motor, through the back wall of the tray.
- 4.) Load the tray and perform at least 5 (five) test vends to ensure a proper vend.
- 5.) If the item does not vend consistently, repeat another 1/8 of a rotation until you are confident of consistent vend function.

**Figure 10 – Coil Rotation Adjustment**

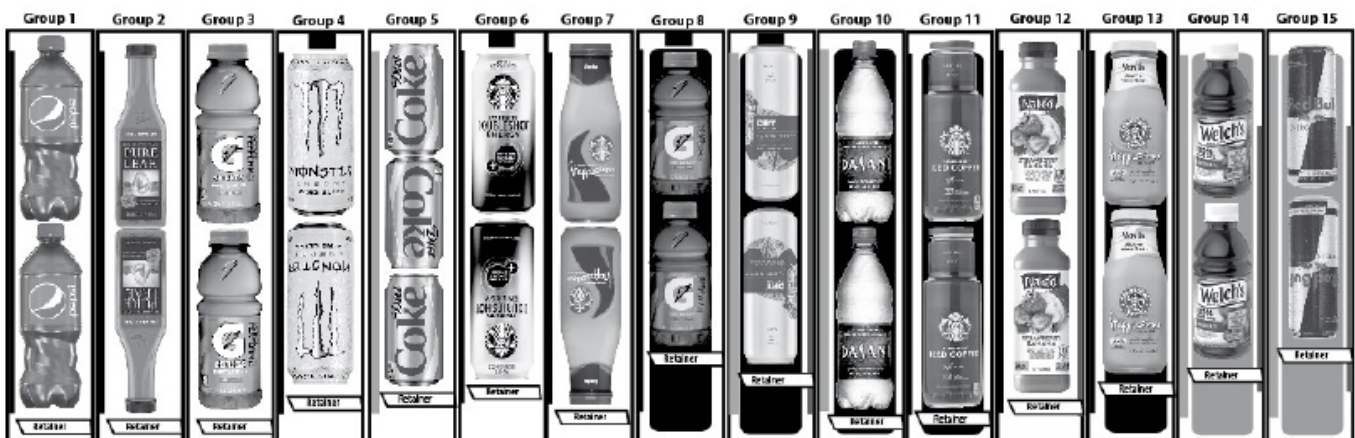


Pull the Coil Driver and Coil forward; Rotate 1/8 of a turn and reinsert back into product tray.

**BEVERAGE UNIT**

**Figure 11** shows a pictorial view of vending possibilities for your beverage machine. This is **NOT** how your machine is set from the factory. For a more comprehensive list of tested products see **Figure 16**.

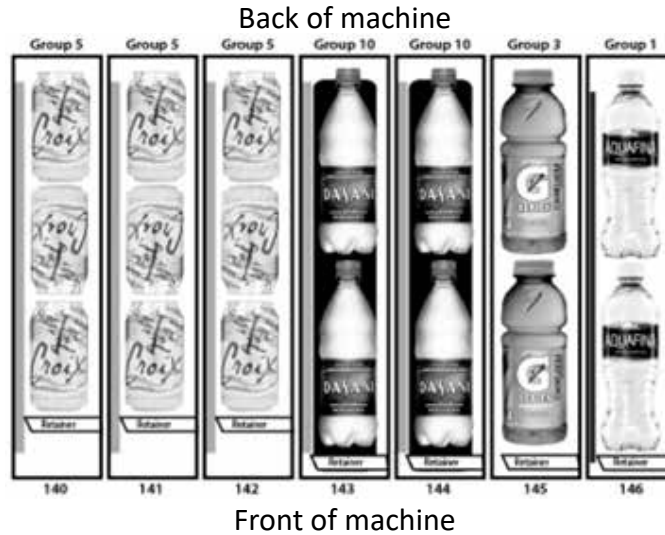
**Loading Examples - Overhead View - This is NOT Your Machine Set Up**



Your vending machine has been set by the factory for the following products and groups (see **Figure 12**):

- Selection 140 – 12 oz. Can – Group 5 – Side Spacer, Large, LH
- Selection 141 – 12 oz. Can – Group 5 – Side Spacer, Large, LH
- Selection 142 – 12 oz. Can – Group 5 – Side Spacer, Large, LH
- Selection 143 – 16.9 oz. Bottle – Group 10 – Side Spacer, Large, LH /Auger Insert, Large
- Selection 144 – 16.9 oz. Bottle – Group 10 - Side Spacer, Large, LH /Auger Insert, Large
- Selection 145 – 20 oz. Bottle – Group 3 – None
- Selection 146 – 20 oz. Bottle – Group 1 – Side Spacer, Small, LH

**Figure 12 – Factory Setup**



1.) For most bottles, place bottom of the first bottle against the front of the column. Place the top of the second bottle to the back of the column, facing the bottom of the bottle with the top of the first bottle. See Figure 13. Load 12 oz. cans bottom to bottom in the first two positions, then top to top in the back position. Load 16 oz. cans bottom to bottom. 20 oz. Gatorade bottles are loaded bottom to top.

2.) To adjust the rear spacer, grasp firmly and lift, freeing the spacer from the slots in the column sides. Move the rear spacer to the closest slot to the back of the bottle or can placed in the rear of the column. Insert the bottom left corner first. The gap between the rear spacer and the rear bottle or can must be less than 1/2 inch. The slots are in 1/2 inch increments to let you adjust for many sizes of products. Lower the rear spacer into the new position, making sure the spacer is straight vertically.

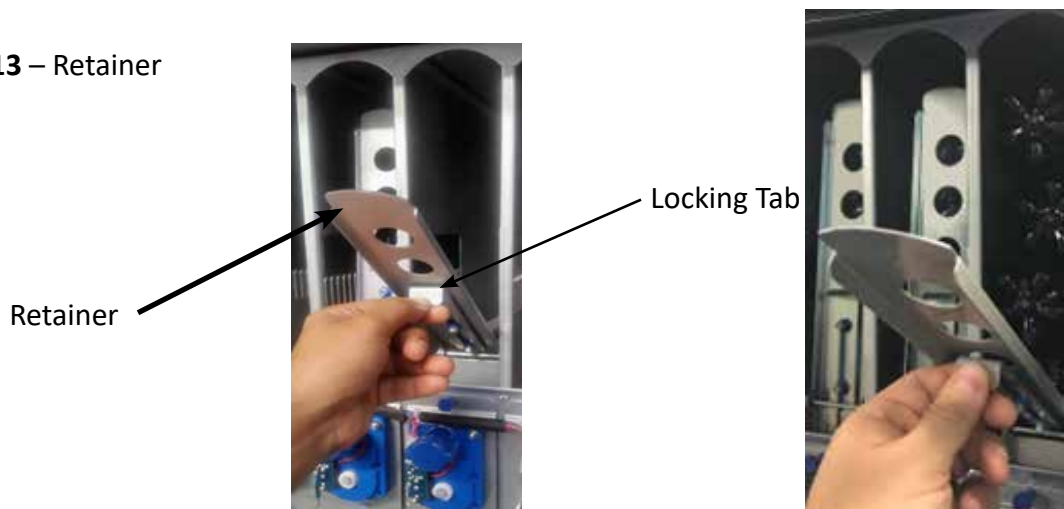
3.) Finish loading to the top of the column, making sure the items are perfectly horizontal and not tilted or skewed in the column.

### **LOADING BEVERAGE LANES**

The Product Columns in your machine use an Auger that rotates counterclockwise to drop the beverage into the Product Bin.

1.) Grasp Locking Tab and slide up to allow Retainer to rotate forward into Load Position.

**Figure 13 – Retainer**



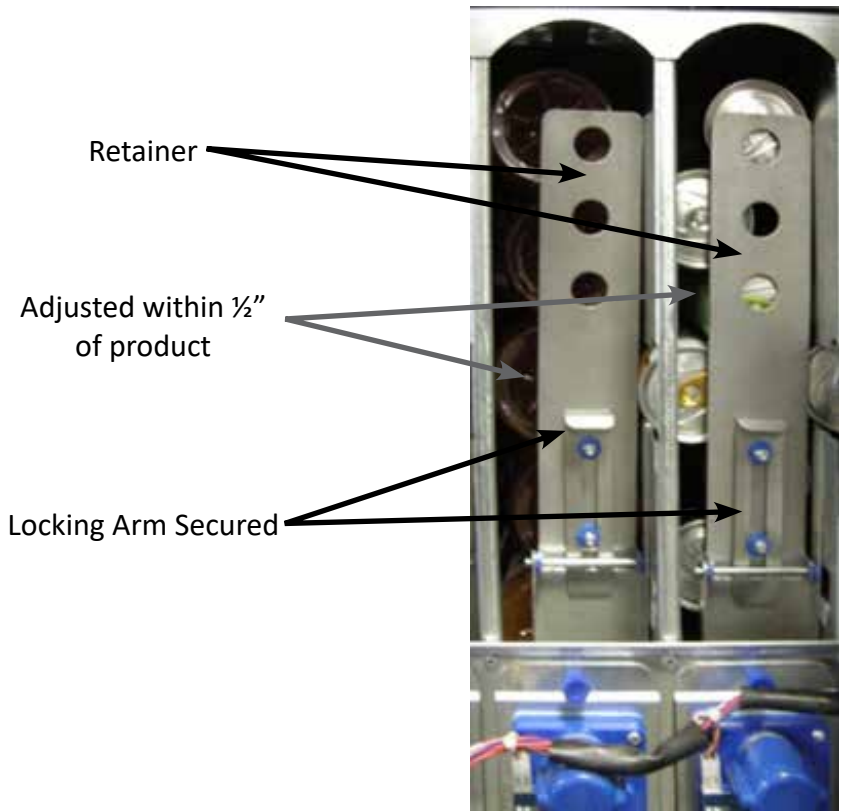
**Figure 14 – Retainer in Load Position**

Retainer



- 2.) 20 oz/591 ml Bottles are loaded lying down, two deep in each column. Load the first bottle so that the top touches the back of the column. The next bottle should also be loaded with the top toward the back of the column, positioned against the bottom of the first bottle.
- 3.) 12 oz/355 ml Cans (not slim cans) are loaded lying down, three deep in each column. Load cans with the top of the first can touching the back of the column. The bottom of the next can should be touching the bottom of the first can. The third can should be loaded with the top touching the top of the second can.
- 4.) Finish loading to the top of the column, not exceeding maximum capacity (see chart), making sure the items are not tilted or skewed in the column.
- 5.) With column loaded, lift the Retainer back into sales position using the Locking Tab and push down to lock.

**Figure 15** – Loaded Product with Retainers Secured



Refer to **Figure 16** below for alternate product requirements and the accessories needed to properly vend these items.

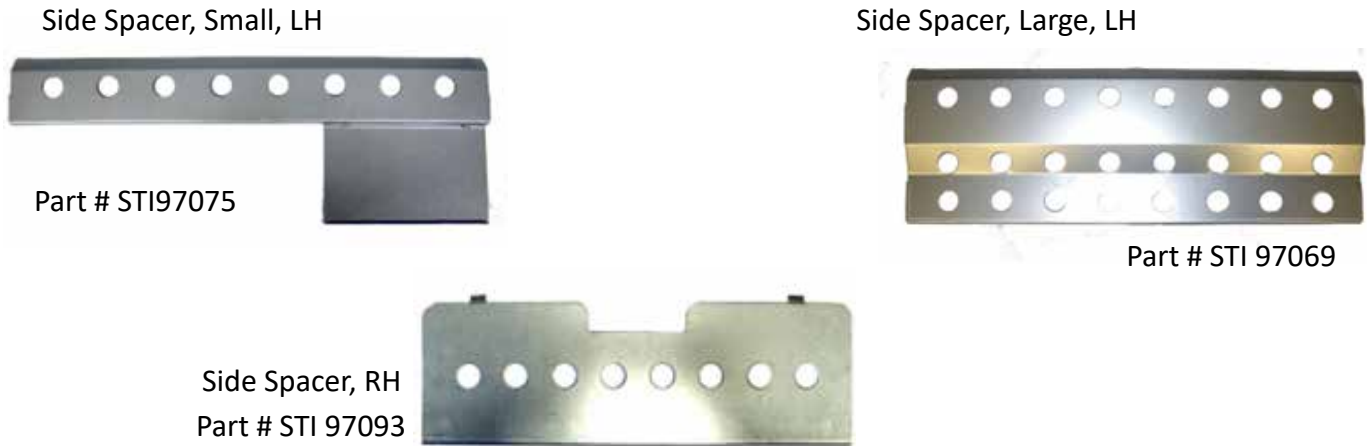
Size	Description	Product	Setup/Accessory	Load	Capacity	Group
20 oz 519 ml	Bottle	Dr. Pepper, Aquafina Water, Barq's, Fanta, RC, Minute Maid Lemonade, Sprite, Lipton Iced or Green Tea, Coke, Canada Dry, Pepsi, Mellow Yellow, Crush	Side Spacer, Small, LH	Tops to Back	10	1
18.5 oz 547 ml	Bottle	Pure Leaf Tea, Nestea, Gold Peak	Side Spacer, Small, LH	Alternate Top and Bottom	10	2
20 oz 519 ml	Bottle	Gatorade, Powerade, Vitamin Water, Met-RX	Not Required	Tops to Back	10	3
16 oz 473 ml	Can	Monster, Rock Star, Amp, Kickstart, Full Throttle	Side Spacer, Small, LH, Back Spacer	Alternate Top and Bottom	10	4
12 oz 355 ml	Can	Coke Products, Pepsi Products, Dr. Pepper/7 Up Products	Side Spacer, Large, LH	Alternate top and bottom	15	5
15 oz 443 ml	Can	Starbucks Doubleshot Coffee, NOS, Venom, Go Fast	Side Spacer, Small, LH, Back Spacer	Alternate Top and Bottom	10	6
13.7 oz 405 ml	Glass Bottle	Starbucks Frappuccino, Dunkin Donuts, StoK Cold Brew	Side Spacer, Small, LH, Auger Insert, Large Product (Blue)	Alternate Top and Bottom	10	7
12 oz 355 ml	Bottle	Gatorade	Side Spacer, Small, LH, Back Spacer, Auger Insert, Large	Tops to Front	10	8
12 oz 355 ml	Slim Can	Lipton or Aquafina Sparkling, Starbucks Refreshers, Red Bull, Celsius, Dry Sparkling, Rock Star, Coke	Side Spacer, Large, LH, Side Spacer, RH, Back Spacer, Auger Insert, Large Product (Blue)	Alternate Top and Bottom	14	9
16.9 oz 500 ml	Bottle	Dasani Water, Ocean Spray PACT, Zico Coconut Water	Side Spacer, Large, LH, Auger Insert, Large Product (Blue)	Tops to Back	12	10
11 oz 325 ml	Glass Bottle	Starbucks Iced Coffee, Coco Libre Coconut Water	Side Spacer, Large, LH, Auger Insert, Large Product (Blue)	Tops to Back	10	11
15.2 oz 450 ml	PET Bottle	Naked Juice	Side Spacer, Small, LH, Side Spacer, RH	Tops to Back	12	12
9.5 oz 281 ml	Glass Bottle	Starbucks Frappuccino	Small Side Spacer, Auger Inset	Tops to Back	10	13
10 oz 296 ml	PET Bottle	Ocean Spray, Minute Maid Orange Juice, Welch's Grape Juice, Honest Tea	Side Spacer, Large, LH, Side Spacer, RH, Auger Insert, Narrow Product (Yellow)	Caps to Back	14	14
8.4 oz 248 ml	Slim Can	Red Bull, Ocean Spray	Side Spacer, Large, LH, Side Spacer, RH, Auger Insert, Narrow Product (Yellow)	Caps to Back	14	15
14 oz 414 ml	Bottle	Nesquik	Small Side Spacer	Tops to Back	10	16

Note: There are many variations of packaging. These instructions are meant to be a guideline. If you have packaging that is not mentioned or shown, setup and testing will be necessary to ensure proper vending.

By adjusting the Shims and/or changing the inserts any column can be converted to cans or bottles. Contact Seaga Customer Service if you need assistance.

Setup Accessories used in your beverage machine are shown here (**Figure 17**, **Figure 18** and **Figure 19**) with part numbers if interested in ordering additional accessories.

**Figure 17**– Side Spacer, Small, LH; Side Spacer, Large, LH and Side Spacer, RH



**Figure 18** – Auger Inserts



**Figure 19** –Back Spacer



Your machine has a live product display shelf for the beverages. Take care to use packaging that is in perfect condition and products that are still within their expiration date to present the best possible advertisement to your potential customers. To display your products:

- 1.) Remove the Drink Display Back Panel by loosening and removing the thumb screws located on either side of the panel.
- 2.) Place each beverage, in order of selection, in the display window taking care to make them evenly spaced and oriented properly toward the front of the machine where the customer will see them.
- 3.) Reinstall the beverage back panel.

Note: you may wish to apply double sided tape to the bottom of the drink packages to keep them in place when the door is opened and closed.

**Figure 20 – Live Drink Display**



**DISPLAY**

The LCD Display is a two line, 20 character text display panel located on the front of your snack machine. The display interacts with the customer to show the amount of money entered into the vendor and the cost of their selection among other information as programmed. The display also shows the operator the Service Mode functions for setting the vendor.

LCD Display in Sales Mode

Display Formats	When in Sales Mode Top Line of Display Reads
Normal Operation, no credit available	Point of Sale Message
Normal Operation, some credit available	\$00.01 – 99.99
After Pressing a selection, if there is no credit or the credit is less than the selection's price, the price of the selection is displayed for a few seconds before reverting to one of the above credit display formats. (If a coin or other payment is made the display reverts immediately to display the credit available)	Price \$00.01 – 99.99
Free Vend Mode (all prices set to zero)	Free Vend
If a selection is out of stock when a selection is pressed – this is displayed for a few seconds	Sold Out
All Items out of stock	Sold Out
Machine Out Of Order	Out of Order
During a Vend (Progress bar, dashes)	-----
Exact Change required	Exact Change Only
Temperature Display Press the # key to display	T1*    ##F (C)

Date and Time are always displayed on the second line in Sales Mode. If a calorie value is set for a selection, the value will be displayed when the product is vended or when a selection is made without any credit.

## KEYPAD

1	2	3
4	5	6
7	8	9
*	0	#

\* = Exit or Next

# = Save

### SERVICE MODE

The operation of the machine can be adjusted by entering service mode by pressing the MENUS button on the VMC circuit board (see Figure 21 for reference) and then accessing the appropriate operation. Price setting, audit display and operating modes can be read and adjusted from here. The user can also perform tests on the machine through this mode. Note: any Credit will be cancelled on entry to Service Mode

### SERVICE MODE NAVIGATION

Use the 0 through 9 keys to access the various menus and sub-menus.

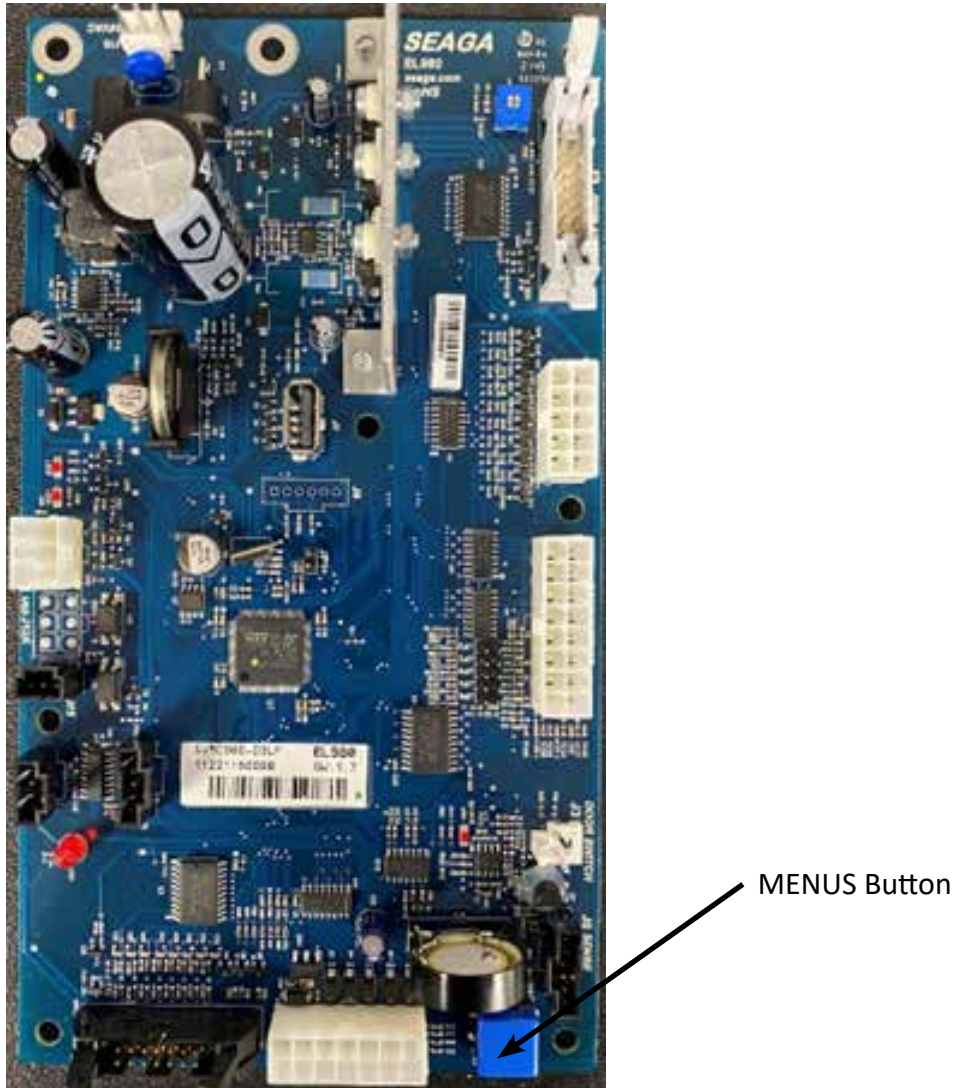
Use the "\*" key on the keypad to Exit without changing or to go back (Previous).

Use the "#" key on the keypad to Save.

## VMC – VENDING MACHINE CONTROLLER

Enter Service Mode by pressing the MENUS Button on the VMC Circuit board. (Fig. 21)

**Figure 21** – VMC and Menus Button



## MENU HIERARCHY

### **1 PRICE**

All Items  
Row  
Selection  
Coupon  
Token  
Combo

### **2 CASH**

All Items  
Row  
Selection

### **3 QTY/TUBE**

*Enter this mode  
when priming/filing  
the changer*

### **4 CONFIGURATION**

Date/Time  
Health Safety  
Language  
All Items – Type  
Row – Type  
Selection – Type  
Auto Reinstate  
Space to Sales (StS)  
StS Custom

Advanced (pw)  
Beep Enable  
Optics Disable  
Motor type  
Temp  
Selection Style  
Touch Comm

### **5 OPTIONS**

Forced Vend  
Bill Escrow  
Multi-Vend  
Free Vend  
Fast Change  
Optical Vend  
POS Message  
Set Point  
Drop Sensor

### **6 ADVANCED**

Discount  
Exact Change  
Unconditional  
Acceptance  
Max Change  
Shutdown  
Energy Savings  
Pair  
Degrees

### **7 MOTORS**

*Enter this mode to  
verify motor count  
after changing  
selections or trays  
or as a test to verify  
all motors are  
operating*

### **8 SELECTION**

*Enter this mode to  
perform a single  
test vend on a  
selection of your  
choice*

### **9 SELECTION: ALL**

*Enter this mode to  
verify motor count  
after changing  
selections or trays  
or as a test to verify  
all motors are  
operating*

### **0 TEST MODES**

Relays  
Vend Sensor  
Drop Bias Setting\*  
Do not use  
System Logs\*  
*Do not use*  
On Door  
Manual Defrost

## SERVICE MODE

### 1. **PRICE PROGRAM**

Price Program is used to set the prices for All Items, by Row or by individual Selection. Save time and set All Items to the most common price, going back to Row or Selection for different prices as required.

#### **ALL ITEMS**

1. Press Service Mode Button
2. Press 1 for Price Program
3. Press 1 for All Items
4. Use number keys to enter new price
5. Press # to Save changes
6. Press \* to exit to previous menu

#### **ROW**

1. Press Service Mode Button
2. Press 1 for Price Program
3. Press 2 for Row
4. Use number keys to enter Row number
5. Use number keys to set new price, including cents.
6. Press # to Save changes
7. Press # to go to Next row or
8. Press \* to exit to previous menu

#### **SELECTION**

1. Press Service Mode Button
2. Press 1 for Price Program
3. Press 3 for Selection
4. Use number keys to enter Selection number
5. Use number keys to set new price, including cents.
6. Press # to Save changes
7. Press # to go to Next selection or
8. Press \* to exit to previous menu

#### **COUPON**

**IMPORTANT:** This option requires a programmed validator. Up to five different coupon values can be set. In sales mode, once a coupon is accepted, no further coupons will be accepted until a successful vend has been made. If no value is set, coupons will be shown as free vends. If using both coupons and tokens, there are only five selection combinations available. For example, if Coupon1 is set for "All Items", Token1 is also set for "All Items".

## **COUPONS ALL ITEMS**

1. Press Service Mode Button
2. Press 1 for Price Program
3. Press 4 for Coupons
4. Press 1 for Coupon1 (or corresponding number for additional coupons, up to Coupon5)
5. Press 1 for All Items
6. Press 1 to toggle On/Off
7. Press # to Save changes
8. Press \* to Exit to previous menu
9. Press 4 to enter Coupon1 Value menu
10. Press # to edit
11. Use number keys to enter Coupon1 value
12. Press # to save changes, or \* to delete Coupon value then # to Save
13. Press \* to exit to previous menu
14. Select Coupon2 – 5 to continue or Press \* to exit to previous menu

## **COUPON BY ROW**

1. Press Service Mode Button
2. Press 1 for Price Program
3. Press 4 for Coupons
4. Press 1 for Coupon1 (or corresponding number for additional coupons, up to Coupon5)
5. Press 1 for All Items
6. Press 1 to toggle to Off
7. Press # to save changes
8. Press \* to exit to previous menu
9. Press 2 to enter a Row Number
10. Press # to edit
11. Use number keys to enter Row Number
12. Press 1 to toggle Row On/Off
13. Press # to save the setting
14. Press \* to exit to previous menu
15. Press 4 to enter Coupon Value menu
16. Use the number keys to enter Coupon1 value
17. Press # to save changes, or \* to delete Coupon value then # to Save
18. Press \* to exit to previous menu
19. Select Coupon2 – 5 to continue or Press \* to exit to previous menu

## **COUPON BY SELECTION**

1. Press Service Mode Button
2. Press 1 for Price Program
3. Press 4 for Coupons
4. Press 1 for Coupon1 (or corresponding number for additional coupons, up to Coupon5)
5. Press 1 for All Items
6. Press 1 to toggle to Off
7. Press # to save changes

8. Press \* to exit to previous menu
9. Press 3 to enter a Selection
10. Use the number keys to enter a Selection number
11. Press 1 to toggle Item On/Off
12. Press # to save the setting
13. Press \* to exit to previous menu
14. Press 4 to enter Coupon Value menu
15. Press # to edit Coupon1 value
16. Use the number keys to enter Coupon1 value
17. Press # to save changes, or \* to delete Coupon value then # to Save
18. Press \* to exit to previous menu
19. Select Coupon2 – 5 to continue or Press \* to exit to previous menu

## **TOKEN**

IMPORTANT: This option requires a programmed changer and allows you to set the value of tokens accepted. Note: If Space to Sales Whole Machine is On and you are setting Tokens by Row, the Row must be set to Row 1. If using both coupons and tokens, there are only five selection combinations available. For example, if Coupon1 is set for “All Items”, Token1 is also set for “All Items”.

### **TOKEN ALL ITEMS**

1. Press Service Mode Button
2. Press 1 for Price Program
3. Press 5 for Tokens
4. Press 1 for Token1 (or corresponding number for additional tokens, up to Token5)
5. Press 1 for All Items
6. Press 1 to toggle On/Off
7. Press # to save changes
8. Press \* to exit to previous menu
9. Press 4 to enter Token Value menu
10. Press # to edit
11. Use number keys to enter Token1 value
12. Press # to save changes, or \* to delete Coupon value then # to Save
13. Press \* to exit to previous menu
14. Select Token2 – 5 to continue or press \* to exit to previous menu

### **TOKEN BY ROW**

1. Press Service Mode Button
2. Press 1 for Price Program
3. Press 5 for Tokens
4. Press 1 for Token1 (or corresponding number for additional coupons, up to Token5)
5. Press 1 for All Items
6. Press 1 to toggle to Off
7. Press # to save changes
8. Press \* to exit to previous menu
9. Press 2 to enter a Row Number

10. Use number keys to enter Row Number
11. Press 1 to toggle Row On/Off
12. Press # to save changes
13. Press \* to exit to previous menu
14. Press 4 to enter Token Value menu
15. Press # to edit
16. Use number keys to enter Token value
17. Press # to save the setting
18. Press \* to exit to previous menu
19. Select Token2 – 5 to continue or Press \* to exit to previous menu

### **TOKEN BY SELECTION**

1. Press Service Mode Button
2. Press 1 for Price Program
3. Press 5 for Tokens
4. Press 1 for Token1 (or corresponding number for additional coupons, up to Token5)
5. Press 1 for All Items
6. Press 1 to toggle to Off
7. Press # to save changes
8. Press \* to exit to previous menu
9. Press 3 to enter a Selection Number
10. Use number keys to enter Selection Number
11. Press 1 to toggle Selection On/Off
12. Press # to save changes
13. Press \* to exit to previous menu
14. Press 4 to enter Token Value menu
15. Press # to edit
16. Use number keys to enter Token value
17. Press # to save changes, or \* to delete Coupon value then # to Save
18. Press \* to exit to previous menu
19. Select Token2 – 5 to continue or Press \* to exit to previous menu

### **COMBO**

Combos are a group of 2-5 selections that can be sold together for one price. For example, a price of \$7.50 the customer will be able to purchase a bagged snack (110), a snack from the third tray (131) and a drink (142) which will all vend when the Combo Selection is used. If the customer purchased these items separately it would cost them more. Combos are used to encourage higher vend amounts through discounted pricing.

Up to five Combos may be set up. Combos are product specific so when you list the Combos for a machine you will want to list the specific products. We recommend that you show the savings with a Combo versus buying the selections individually via some sort of signage or electronic display.

Note: Do not use Space to Sales (Sts) with the Combo setting.

1. Press Service Mode Button
2. Press 1 for Price Program
3. Press 6 for Combo menu

4. Press 1 for Combo1 (or corresponding number for additional combos, up to 5 options available)
5. Press # to edit
6. Use number keys to enter First Combo Item Number
7. Press # to Save changes
8. Use number keys to enter First Combo Item Price
9. Press # to save changes
10. Press 1 (next) to enter the Selection Ranges
11. Enter Range number, then enter selection numbers

Note: A Range represents the first selection(s) in the combo. In our example, the range would be selection 110 to 110. A second range would be set for selection 131 to 131 and the third range for 142 to 142. This would complete the three item Combo.

12. Press 1 to advance to the next Range.
13. To continue setting Ranges, repeat steps 10 and 11. There are 5 ranges per combo.
14. When finished press \* to exit to previous menu

\*\*\*To delete a previously set Combo\*\*\*

1. Press Service Mode Button
2. Press 1 for Price Program
3. Press 6 for Combo menu
4. Press 1 for Combo1 menu (or corresponding number for additional combos, up to 10 options available)
5. Press # to edit the Combo
6. Press \* to delete the selection number
7. Press # to changes
8. Press \* to exit to previous menu
9. Repeat steps 4-8 for other Combos

## **CALORIES**

### **CALORIES ALL ITEMS**

1. Press Service Mode Button
2. Press 1 for Price Program
3. Press 7 for Calories
4. Press 1 All Items
5. Using number keys enter Calorie Value
6. Press # to save changes
7. Press \* to exit to previous menu

### **CALORIES BY ROW**

1. Press Service Mode Button
2. Press 1 for Price Program
3. Press 7 for Calories
4. Press 2 Row
5. Use number keys to enter Row Number

6. Use number keys to enter Calorie Value
7. Press # to Save Changes
8. Press # for Next Row
9. Repeat Steps 5-8 until finished
10. Press \* to exit to previous menu

### **CALORIES BY SELECTION**

1. Press Service Mode Button
2. Press 1 for Price Program
3. Press 7 for Calories
4. Press 3 Selection
5. Use number keys to enter Selection Number
6. Use number keys to enter Calorie Value
7. Press # to Save Changes
8. Press # for Next Selection
9. Repeat Steps 5-8 until finished
10. Press \* to exit to previous menu

### **LOTTERY**

1. Press Service Mode Button
2. Press 1 for Price Program
3. Press 8 for Lottery
4. Press 1 for Lottery Rate
5. Press # to edit
6. Use number keys to enter number of vends
7. Press # to Save Changes
8. Press \* to exit to previous menu
9. Press 2 for Lottery Enable
10. Press 2 to toggle between ON/OFF
11. Press # to Save Changes
12. Press \* to exit to previous menu

## **2. CASH COUNTERS**

Cash Counters displays the total vend count and the total sales value for the machine, for All Items, by Row or by individual Selection. Note: The resettable counters can be cleared.

### **ROW (2)**

1. Press Service Mode Button
2. Press 2 for Cash Counters
3. Press 2 for Row
4. Use number keys to enter Row number
5. Press 1 to view Historical Count
6. Press 2 to view Historical Cash
7. Press 3 to Reset Count

8. Press 4 to Reset Cash
9. Press 5 to view Historical Card
10. Press 6 to Reset Card
11. Press 7 to Clear
12. Press \* to exit to previous menu

### **SELECTION (3)**

1. Press Service Mode Button
2. Press 2 for Cash Counters
3. Press 3 for Selection
4. Use number keys to enter Selection number
5. Press 1 to view Historical Count
6. Press 2 to view Historical Cash
7. Press 3 to Reset Count
8. Press 4 to Reset Cash
9. Press 5 to view Historical Card
10. Press 6 to Reset Card
11. Press 7 to Clear
12. Press \* to exit to previous menu

### **SHORT DEX (4)**

1. Press Service Mode Button
2. Press 2 for Cash Counters
3. Press 4 for Short Dex
4. Press 4 to toggle On/Off
5. Press # to Save changes
6. Press \* to exit to previous menu

### **RESET ON READ (5)**

1. Press Service Mode Button
2. Press 2 for Cash Counters
3. Press 5 for Reset on Read
4. Press 5 to toggle On/Off
5. Press # to Save changes
6. Press \* to exit to previous menu

### **3. COIN PAYOUT**

Enter this menu when priming the changer with coins. As you load coins from the front door in the coin slot, this menu will keep track of the quantity and monetary amount which enables the VMC to know that change can be made during sales transactions.

1. Press Service Mode Button
2. Press 3 for Coin Payout, then insert coins through front door coin slot
3. Press \* to exit to previous menu

#### 4. **CONFIGURATION**

The following sub-menus are included in the Configuration Menu:

- Date/Time
- Health Safety
- Language
- All Items – Type
- Row – Type
- Selection – Type
- Auto Reinststate
- StS
- StS Custom
- Advanced Config\*

##### **DATE/TIME**

1. Press Service Mode Button
2. Press 4 for Configuration
3. Press 1 for Date/Time
4. Press 1 to change Date (MM/DD/YYYY)
5. Press # to Edit Date
6. Use number keys to enter Date in format shown
7. Press # to Save changes
8. Press \* to exit to previous menu
9. Press 2 to change Time (HH:MM:SS) AM/PM
10. Press # to Edit Time
11. Use number keys to enter Time in format shown
12. Press # to Save changes
13. Press \* to exit to previous menu
14. Press 3 to change DST (Daylight Savings Time)
15. Press 3 to toggle between OFF, Australia, Europe, or North America
16. Press # to Save changes
17. Press \* to exit to previous menu

##### **HEALTH SAFETY**

Not applicable. All Items should be OFF.

1. Press Service Mode Button
2. Press 4 for Configuration
3. Press 2 for Health Safety
4. Press 1 to change Upper Zone
5. Press 1 to change All Items
6. Press 1 to toggle On/Off to set to OFF
7. Press # to Save changes
8. Press \* to exit to previous menu
9. Press \* to exit to previous menu
10. Press 2 to change Lower Zone
11. Press 1 to change All Items
12. Press 1 to toggle On/Off to set to OFF
13. Press # to Save changes
14. Press \* to exit to previous menu

## **LANGUAGE**

1. Press Service Mode Button
2. Press 4 for Configuration
3. Press 3 for Language
4. Press 3 to toggle between English, Spanish or French
5. Press # to Save changes
6. Press \* to exit to previous menu

## **ALL ITEMS: TYPE**

1. Press Service Mode Button
2. Press 4 for Configuration
3. Press 4 for All Items: Type\*
4. Press 1 to Edit/Toggle between Snack, Can or SO Switch
5. Press # to Save changes
6. Press \* to exit to previous menu

## **ROW: TYPE**

**Note:** Trays 110, 120, 130 must be set to Snack. Tray 140 to Can.

1. Press Service Mode Button
2. Press 4 for Configuration
3. Press 5 for Row: Type\*
4. Use number keys to enter Row number
5. Press 1 to Edit/Toggle between Snack, Can or SO Switch
6. Press # to Save changes
7. Press \* to exit to previous menu

## **SELECTION: TYPE**

1. Press Service Mode Button
2. Press 4 for Configuration
3. Press 6 for Selection: Type\*
4. Use number keys to enter Selection number
5. Press 1 to Edit/Toggle between Snack, Can or SO Switch
6. Press # to Save changes
7. Press \* to exit to previous menu

## **AUTOREINSTATE**

This feature is not applicable in this model and must be set to OFF.

1. Press Service Mode Button
2. Press 4 for Configuration
3. Press 7 for AutoReinstate
4. Press 1 to change All Items
5. Press 1 to Toggle ON/OFF to set to OFF
6. Press # to Save changes

7. Press \* to exit to previous menu

## **SPACE TO SALES (StS)**

Space to Sales (or StS) is a feature that rotates products so that First In First Out (FIFO) is assured and a popular item isn't sold out. This feature is only recommended for your beverage area, as the live display in the snack section would make product rotation confusing for your customer.

1. Press Service Mode Button
2. Press 4 for Configuration
3. Press 8 for Space to Sales (StS)
4. Press 8 to Edit
5. Press 8 to toggle through options:
  - StS Off
  - Whole Rows - automatically links entire rows to StS
  - Half Rows - automatically links each half of a row to StS
  - By 2's - automatically links each even/odd pairing to StS
  - Whole Machine - sets entire machine to StS
  - Two Row – automatically links odd row to even row (1+2, 3+4...etc)
  - Custom (See next menu item)

Note: These options link everything in the machine depending on which choice is made. Links can be broken later in the Custom Space to Sales section.

6. Press # to Save changes
7. Press \* to exit to previous menu

By using Space to Sales to join selections in By2's or a Row or whichever choice is made, you have insured that this popular item is dispensing from multiple selections evenly and have allocated more capacity to a best seller to prevent sold out status and made your location more satisfied with your service.

## **CUSTOM SPACE TO SALES (StS)**

If you have chosen a Space to Sales setting – Whole Row, Half Row, By 2's, Whole Machine, but you don't want all the selections to be linked, you must tell the vending machine which selection is under Space to Sales and which selections are to work separately.

1. Press Service Mode Button
  2. Press 4 for Configuration
  3. Press 8 for StS
  4. Press 8 to toggle to your setting (in our example, By 2's)
  5. Press # to Save changes
  6. Press \* to exit to previous menu
  7. Press 9 to go to Custom Space to Sales
  8. Use number keys to Enter Selection (in our example, 150)
  9. Press 1 to clear links menu
  10. Press # to clear current links settings
- Note: This breaks the link between 150 and 151.
11. Press # to add another selection
  12. Press \* to exit to previous menu

Should you want to link your own specific selections, go directly to Custom Space to Sales without setting the entire machine to one of the choices (By2's, Whole Row...etc), or go into the StS menu and set it to OFF or Custom.

If you have a popular brand of water that keeps selling out before you can restock, it may be useful to set Custom StS for two selections to work in tandem, make more sales by having fresh product readily available in a larger capacity.

As an example, loading 16 oz. bottled water in selections 150 and 151.

1. Press Service Mode Button
2. Press 4 for Configuration
3. Press 8 for StS
4. Press 8 to toggle to setting Custom or OFF
5. Press # to Save changes
6. Press \* to exit to previous menu
7. Press 9 to go to Custom Space to Sales (StS menu will change to Custom automatically)
8. Use number keys to Enter Selection (in our example, 150)
9. Press # to add a link
10. Use number keys to enter another selection
11. Press # to save changes
12. Press # to add another selection repeat steps 10 thru 12 until all desired links are made
13. Press \* to exit to previous menu

Now, both 150 and 151 are linked as 150 but the machine will deliver product from one then the other to provide equal distribution.

### **ADVANCED\***

A password is required to enter this menu. The factory default password is 2314. The following sub-menus are available under this sub-menu:

- Beep Enable
- Optics Disables
- Motor Type
- Temp
- Selection Style
- Aux Menu
- Defrost Menu
- Locker Light
- Aux USD
- Alt Card Rules

### **BEEP ENABLE**

1. Press Service Mode Button
2. Press 4 for Configuration
3. Press 0 for Advanced Config
4. Use number keys to enter Password (2314)
5. Press 1 for Beep Enable menu
6. Press 1 to toggle ON/OFF
7. Press # to save changes
8. Press \* to exit to previous menu

## **OPTICS DISABLES**

**Note:** Must be set to ON for this model

1. Press Service Mode Button
2. Press 4 for Configuration
3. Press 0 for Advanced Config
4. Use number keys to enter Password (2314)
5. Press 2 for Optics Disables menu
6. Press 2 to toggle ON/OFF to set to ON
7. Press # to save changes
8. Press \* to exit to previous menu

## **MOTOR TYPE**

**Note:** Must be set to 3-Wire for this model

1. Press Service Mode Button
2. Press 4 for Configuration
3. Press 0 for Advanced Config
4. Use number keys to enter Password (2314)
5. Press 3 for Motor Type menu
6. Press 3 to toggle to 3-Wire (other options: Solenoid, 2-Wire, 2-Wire 1ms or 3-Wire Slow)
7. Press # to save changes
8. Press \* to exit to previous menu

## **TEMP**

**Note:** Must be set to COLD.

1. Press Service Mode Button
2. Press 4 for Configuration
3. Press 0 for Advanced Config
4. Use number keys to enter password (2314)
5. Press 4 for Temp menu
6. Press 4 to toggle Snack, Cold or Cold H&S to set to Cold
7. Press # to save changes
8. Press \* to exit to previous menu

## **SEL STYLE**

**Note:** Must be set to 3-Digit for this model

1. Press Service Mode Button
2. Press 4 for Configuration
3. Press 0 for Advanced Config
4. Use number keys to enter password (2314)
5. Press 5 for Sel Style
6. Press 5 to toggle 3-digit, 2-Dgt to set to 3-digit
7. Press # to save changes
8. Press \* to exit to previous menu

## **AUX MENU**

**Note:** Not used on this model.

## **DEFROST MENU**

1. Press Service Mode Button
2. Press 4 for Configuration
3. Press 0 for Advanced Config
4. Use number keys to enter password (2314)
5. Press 7 for Defrost Menu
6. Press 1 for Def Length
7. Press 1 to increase by 1 minute until desired time is reached (1-60)
8. Press # to save changes
9. Press \* to exit to previous menu
10. Press 2 for Def Time
11. Press 2 to increase by 1 hour until desired time is reached (1-12)
12. Press # to save changes
13. Press \* to exit to previous menu

## **LOCKER LIGHT**

**Note:** Not used on this model.

## **AUX USD**

**Note:** Not used on this model.

## **ALT CARD RULES**

**Note:** Not used on this model.

## **5. OPTIONS**

The following sub-menus are included in the Options Menu:

- Forced Vend
- Bill Escrow
- Multi Vend
- Free Vend
- Fast Change
- Optical Vend
- POS Options
- Set Point
- Sensitivity Adjust

## **FORCED VEND**

Forces the customer to complete a purchase once they have made payment in any form. NOTE: If a customer chooses a Forced Vend selection and the motor fails, the customer will be allowed to escrow the credit.

1. Press Service Mode Button
2. Press 5 for Options Menu
3. Press 1 for Forced Vend Menu
4. Press 1 to toggle between ON and OFF
5. Press # to save changes

6. Press \* to exit to previous menu

### **BILL ESCROW**

Allows the last bill accepted to be returned, provided the bill acceptor is capable of such a feature.

1. Press Service Mode Button
2. Press 5 for Options Menu
3. Press 2 for Bill Escrow Menu
4. Press 2 to toggle between ON and OFF
5. Press # to save the setting
6. Press \* to exit to previous menu

### **MULTI VEND**

Allows the customer to purchase more than one product if enough credit has been deposited. When Multi Vend is active, any credit remaining after a vend is NOT automatically returned. The customer makes the choice to make another selection (with sufficient credit), make further payment to make another selection or press the coin return to return any remaining credit.

**NOTE:** After 5 minutes, any credit remaining will be erased by the machine. For card reader sessions, the Multi Vend feature will function only if the card reader supports multiple vend capability.

**NOTE:** If Fast Change is set to ON, it will override Multi Vend and change will be made immediately after a selection.

1. Press Service Mode Button
2. Press 5 for Options Menu
3. Press 3 for Multi Vend Menu
4. Press 3 to toggle between ON and OFF
5. Press # to save changes
6. Press \* to exit to previous menu

### **FREE VEND**

Sets the WHOLE MACHINE to Free Vend. Every product is at no cost, no money is accepted by the machine and the display reads "FREE ON US".

1. Press Service Mode Button
2. Press 5 for Options Menu
3. Press 4 for Free Vend Menu
4. Press 4 to toggle between ON and OFF
5. Press # to save changes
6. Press \* to exit to previous menu

### **FAST CHANGE**

Enables the vending machine to give change immediately after the customer makes a selection. If Fast Change is ON, it overrides the Multi Vend feature.

**NOTE:** If "Optical Vend" is ON, the vend price of the product displays until a product drops.

1. Press Service Mode Button
2. Press 5 for Options Menu
3. Press 5 for Fast Change Menu
4. Press 5 to toggle between ON and OFF
5. Press # to save changes
6. Press \* to exit to previous menu

### OPTICAL VEND

**Note:** Not used on this model.

### POINT OF SALE MESSAGE (POS)

Turns ON or OFF the default scrolling display message.

1. Press Service Mode Button
2. Press 5 for Options Menu
3. Press 7 for POS Options
4. Press 1 for POS Message
5. Press 1 to Edit/Toggle between ON/OFF
6. Press # to save changes
7. Press \* to exit to previous menu
8. Press 2 for Show Opt Out
9. Press 2 to Edit/Toggle between ON/OFF
10. Press # to save changes
11. Press \* to exit to previous menu
12. Press 3 for Time Display
13. Press 3 to Edit/Toggle between ON/OFF
14. Press # to save changes
15. Press \* to exit to previous menu
16. Press 4 for Programmable POS
17. Press 4 to Edit/Toggle between ON/OFF
18. Press # to save changes
19. Press \* to exit to previous menu
20. Press 5 for Date
21. Press 5 to Edit/Toggle between MM/DD/YYYY and DD/MM/YYYY
22. Press # to save changes
23. Press \* to exit to previous menu
24. Press 6 for Time
25. Press 6 to Edit/Toggle between AM/PM and 24hr
26. Press # to save changes
27. Press \* to exit to previous menu

### SET POINT

Displays the factory default Set Point temperature for each machine type. See Temp section for the specific machine refrigeration modes. Ambient snack machines without a refrigeration system will display 39°F.

These temperatures may be adjusted; **however, it is not advised without direction by Seaga Customer Care or an authorized technician.** The optimal temperatures have been set according to NAMA specifications for optimal product safety.

1. Press Service Mode Button
2. Press 5 for Options Menu
3. Press 8 for Set Point
4. Press 8 to edit the temperature Set Point
5. Continue pressing 8 until the desired temperature is shown on the display (0-250)
6. Press # to save changes
7. Press \* to exit to previous menu

### **SENSITIVITY ADJUST**

Allows you to adjust the Drop Sensor Sensitivity for each Beverage Lane (140-146)

1. Press Service Mode Button
2. Press 5 for Options Menu
3. Press 9 for Sensitivity Adjust
4. Press 3 for Selection
5. Use number to enter Selection number (140-146)
6. Press 1 to toggle through Low, Mid or High
7. Press # to save changes
8. Press \* to exit to previous menu

### **6. ADVANCED\***

This menu requires a password. The factory default password is 2314. The following sub-menus are included in the Advanced Features menu:

- |                            |                  |
|----------------------------|------------------|
| • Discount                 | • Shutdown       |
| • Exact Change             | • Energy Savings |
| • Unconditional Acceptance | • Paired Motors  |
| • Max Change               | • Degrees        |
| • Currency                 |                  |

### **DISCOUNT ALL ITEMS**

This menu uses various sub-menu settings to allow a different price for selections at different times or on different days. Only one discounted price can be set for each item, whether by All Items, Row or Selection but various time intervals can be applied.

1. Press Service Mode Button
2. Press 6 for Advanced Menu
3. Use number keys to enter Password (2314)
4. Press 1 for Discount
5. Press 7 for All Items
6. Use keypad to enter discount price for All Items
7. Press # to save changes
8. Press \* to exit to previous menu
9. Press 1 for Interval1 (up to 4 Intervals may be chosen)
10. Press 1 for All Items

11. Press 1 to toggle ON/OFF
12. Press # to save changes
13. Press \* to exit to previous menu
14. Press 4 for Day menu
15. Press 1 for All Days
16. Press 1 to toggle All Days ON/OFF
17. Press # to save changes
18. Press \* to exit to previous menu
19. Press 2 for Monday menu
20. Repeat steps 16-18 as needed using 2 to toggle
21. Press 3 for Tuesday menu
22. Repeat steps 16-18 as needed using 3 to toggle
23. Press 4 for Wednesday menu
24. Repeat steps 16-18 as needed using 4 to toggle
25. Press 5 for Thursday menu
26. Repeat steps 16-18 as needed using 5 to toggle
27. Press 6 for Friday menu
28. Repeat steps 16-18 as needed using 6 to toggle
29. Press 7 for Saturday menu
30. Repeat steps 16-18 as needed using 7 to toggle
31. Press 8 for Sunday menu
32. Repeat steps 16-18 as needed using 8 to toggle
33. Press \* to exit to previous menu
34. Press 5 for Start Time menu
35. Press # to edit
36. Use number keys to enter Start Time in 12-hr time format (HH:MM:SS) AM/PM
37. Press # to save changes
38. Press \* to exit to previous menu
39. Press 6 for Stop Time menu
40. Press # to edit
41. Use number keys to enter Stop Time in 12-hr time format (HH:MM:SS) AM/PM
42. Press # to save changes
43. Press \* to exit to previous menu

## DISCOUNT BY ROW

**Note:** Make sure the All Items setting in the Discount Interval menu is set to OFF. See Discount All Items.

1. Press Service Mode Button
2. Press 6 for Advanced Menu
3. Use number keys to enter Password (2314)
4. Press 1 for Discount
5. Press 8 for Row
6. Use keypad to enter Row number and discount price for the entire row
7. Press # to save changes
8. Press \* to exit to previous menu
9. Press 1 for Interval1 (up to 4 Intervals may be chosen)

10. Press 2 for Row
11. Use number keys to enter row number
12. Press 1 to toggle ON/OFF
13. Press # to save changes
14. Press \* to exit to previous menu
15. Press 4 for Day menu
16. Press 1 for All Days
17. Press 1 to toggle All Days ON/OFF
18. Press # to save changes
19. Press \* to exit to previous menu
20. Press 2 for Monday menu
21. Repeat steps 17-19 as needed using 2 to toggle
22. Press 3 for Tuesday menu
23. Repeat steps 17-19 as needed using 3 to toggle
24. Press 4 for Wednesday menu
25. Repeat steps 17-19 as needed using 4 to toggle
26. Press 5 for Thursday menu
27. Repeat steps 17-19 as needed using 5 to toggle
28. Press 6 for Friday menu
29. Repeat steps 17-19 as needed using 6 to toggle
30. Press 7 for Saturday menu
31. Repeat steps 17-19 as needed using 7 to toggle
32. Press 8 for Sunday menu
33. Repeat steps 17-19 as needed using 8 to toggle
34. Press \* to exit to previous menu
35. Press 5 for Start Time menu
36. Press # to edit
37. Use number keys to enter Start Time in 12-hr time format (HH:MM:SS) AM/PM
38. Press # to save changes
39. Press \* to exit to previous menu
40. Press 6 for Stop Time menu
41. Press # to edit
42. Use number keys to enter Stop Time in 12-hr time format (HH:MM:SS) AM/PM
43. Press # to save changes
44. Press \* to exit to previous menu

## **DISCOUNT BY SELECTION**

**Note:** Make sure the All Items setting in the Discount Interval menu is set to OFF. See Discount All Items

1. Press Service Mode Button
2. Press 6 for Advanced Menu
3. Use number keys to enter Password (2314)
4. Press 1 for Discount
5. Press 9 for Selection
6. Use keypad to enter Selection number and discount price
7. Press # to save changes
8. Press \* to exit to previous menu

9. Press 1 for Interval1 (up to 4 Intervals may be chosen)
10. Press 3 for Selection
11. Use number keys to enter Selection number
12. Press 1 to toggle ON/OFF
13. Press # to save changes
14. Press \* to exit to previous menu
15. Press 4 for Day menu
16. Press 1 for All Days
17. Press 1 to toggle All Days ON/OFF
18. Press # to save changes
19. Press \* to exit to previous menu
20. Press 2 for Monday menu
21. Repeat steps 17-19 as needed using 2 to toggle
22. Press 3 for Tuesday menu
23. Repeat steps 17-19 as needed using 3 to toggle
24. Press 4 for Wednesday menu
25. Repeat steps 17-19 as needed using 4 to toggle
26. Press 5 for Thursday menu
27. Repeat steps 17-19 as needed using 5 to toggle
28. Press 6 for Friday menu
29. Repeat steps 17-19 as needed using 6 to toggle
30. Press 7 for Saturday menu
31. Repeat steps 17-19 as needed using 7 to toggle
32. Press 8 for Sunday menu
33. Repeat steps 17-19 as needed using 8 to toggle
34. Press \* to exit to previous menu
35. Press 5 for Start Time menu
36. Press # to edit
37. Use number keys to enter Start Time in 12-hr time format (HH:MM:SS) AM/PM
38. Press # to save changes
39. Press \* to exit to previous menu
40. Press 6 for Stop Time menu
41. Press # to edit
42. Use number keys to enter Stop Time in 12-hr time format (HH:MM:SS) AM/PM
43. Press # to save changes
44. Press \* to exit to previous menu

## **DISCOUNT BY SELECTION**

**Note:** Make sure the All Items setting in the Discount Interval menu is set to OFF. See Discount All Items

1. Press Service Mode Button
2. Press 6 for Advanced Menu
3. Use number keys to enter Password (2314)
4. Press 1 for Discount
5. Press 9 for Selection
6. Use keypad to enter Selection number and discount price
7. Press # to save changes

8. Press \* to exit to previous menu
9. Press 1 for Interval1 (up to 4 Intervals may be chosen)
10. Press 3 for Selection
11. Use number keys to enter Selection number
12. Press 1 to toggle ON/OFF
13. Press # to save changes
14. Press \* to exit to previous menu
15. Press 4 for Day menu
16. Press 1 for All Days
17. Press 1 to toggle All Days ON/OFF
18. Press # to save changes
19. Press \* to exit to previous menu
20. Press 2 for Monday menu
21. Repeat steps 17-19 as needed using 2 to toggle
22. Press 3 for Tuesday menu
23. Repeat steps 17-19 as needed using 3 to toggle
24. Press 4 for Wednesday menu
25. Repeat steps 17-19 as needed using 4 to toggle
26. Press 5 for Thursday menu
27. Repeat steps 17-19 as needed using 5 to toggle
28. Press 6 for Friday menu
29. Repeat steps 17-19 as needed using 6 to toggle
30. Press 7 for Saturday menu
31. Repeat steps 17-19 as needed using 7 to toggle
32. Press 8 for Sunday menu
33. Repeat steps 17-19 as needed using 8 to toggle
34. Press \* to exit to previous menu
35. Press 5 for Start Time menu
36. Press # to edit
37. Use number keys to enter Start Time in 12-hr time format (HH:MM:SS) AM/PM
38. Press # to save changes
39. Press \* to exit to previous menu
40. Press 6 for Stop Time menu
41. Press # to edit
42. Use number keys to enter Stop Time in 12-hr time format (HH:MM:SS) AM/PM
43. Press # to save changes
44. Press \* to exit to previous menu

### **EXACT CHANGE**

Sets the coin tube value that will trigger the display to show Please Use Exact Change message. For example, if Exact Change is set to \$5.00, the message will display when the total of coins in the tube, as counted by the VMC, is at or below \$5.00 total.

1. Press Service Mode Button
2. Press 6 for Advanced Menu
3. Use number keys to enter Password (2314)
4. Press 2 for Exact Change

5. Press 1 to edit Exact Change
6. Press # to Edit
7. Use number keys to enter an amount
8. Press # to save changes
9. Press \* to exit to previous menu

**ALTERNATE RULE** – This function prevents a vend from occurring, flashes the Please Use Exact Change message and will return the established credit amount if one or more of the coin tubes are too low to give back the correct change for the vend.

**Note:** This setting must be OFF if using a bill validator only. If using a bill validator only, prices must be divisible by the denominations accepted by the bill validator.

1. Press Service Mode Button
2. Press 6 for Advanced Menu
3. Use number keys to enter Password (2314)
4. Press 2 for Exact Change
5. Press 2 to set Alt Rules
6. Press 2 to toggle ON/OFF (default ON)
7. Press # to save changes
8. Press \* to exit to previous menu

### **UNCONDITIONAL ACCEPTANCE**

Sets the unconditional acceptance value. All cash box coins or bills equal to or less than this set value will be accepted, even if the changer cannot return an equal amount of change. When set to 0 (zero), all changer tube coins are accepted. Bills are accepted once there is enough change in the changer to pay back the bill type.

**Note:** The Unconditional Acceptance set value is adjustable, but the maximum value is equal to the largest denomination of currency or coin accepted by the changer or validator.

1. Press Service Mode Button
2. Press 6 for Advanced Menu
3. Use number keys to enter Password (2314)
4. Press 3 for Unconditional Acceptance menu
5. Press # to edit
6. Use number keys to enter value
7. Press # to save changes
8. Press \* to exit to previous menu

### **MAX CHANGE**

This option prevents change from being returned to the customer until the amount of credit has been reduced to a value less than or equal to the programmed maximum change limit.

1. Press Service Mode Button
2. Press 6 for Advanced Menu
3. Use number keys to enter Password (2314)
4. Press 4 for Max Change menu
5. Press 1 for current Max Change setting

6. Press 1 to toggle ON/OFF
7. Press # to save changes
8. Press \* to exit to previous menu
9. Press 2 and use number keys to enter dollar amount
10. Press # to save changes
11. Press \* to exit to previous menu

## SHUTDOWN

This menu sets the VMC to shut down All Items, by Row or by Selection, based on four (4) time of day intervals. If the time falls within one of these intervals and the entire machine has been selected for shutdown, then the message, "Vending Operation to Resume at hh.mm," will be displayed.

If a row or individual selection has been set for Shutdown, the same message displays once every time the customer makes that selection or selections (row).

NOTE: The correct time and date must be set so that the shutdown intervals work correctly. See Time and Date section of this manual. Also, for any given day these four time intervals may overlap each other. For each interval, the VMC can be programmed from no days up to every day of the week on which the specified shutdown time intervals are active.

## SHUTDOWN BY ALL ITEMS

1. Press Service Mode Button
2. Press 6 for Advanced Menu
3. Use number keys to enter Password (2314)
4. Press 5 for Shutdown
5. Press 1 for Interval1 (2 for Interval2, and so on)
6. Press 1 to for All Items
7. Press 1 to toggle ON/OFF
8. Press # to save changes
9. Press \* to return to previous menu
10. Press 4 for Day menu
11. Press 1 for Every Day
12. Press 1 to toggle All Days ON/OFF
13. Press # to save changes
14. Press 2 for Monday menu
15. Press 2 to toggle Monday ON/OFF
16. Press # to save changes
17. Use numbers 3-8 to complete the other days of the week using steps 14 thru 16.
18. Press \* to return to previous menu
19. Press 5 for Start Time menu
20. Press 5 again or press #
21. Press # to Edit
22. Use number keys to enter Start Time in 12-hr time format (HH:MM:SS) AM/PM
23. Press # to save changes
24. Press \* to return to previous menu
25. Press 6 for Stop Time menu
26. Press 6 again or press #
27. Press # to Edit

28. Use number keys to enter Stop Time in 12-hr time format (HH:MM:SS) AM/PM
29. Press # to save changes
30. Press \* to return to previous menu
31. Press 8 for Lighting menu
32. Press 8 to toggle Lighting ON/OFF
33. Press # to save changes
34. Press \* to return to previous menu
35. Press 2, 3 or 4 to edit Intervals 2, 3 or 4
36. Press 9 for enable menu
37. Press 9 to toggle On/Off
38. Press # to save changes
39. Press \* to exit to previous menu

## **SHUTDOWN BY ROW**

**Note:** Must set ALL ITEMS to OFF before selecting Rows for shutdown

1. Press Service Mode Button
2. Press 6 for Advanced Menu
3. Use number keys to enter Password (2314)
4. Press 5 for Shutdown
5. Press 1 for Interval1 (2 for Interval2, and so on)
6. Press 2 for Row menu
7. Use number keys to enter Row number (First 2 character of any selections in the row)
8. Press 1 to toggle Row ON/OFF
9. Press # to save changes
10. Press \* to exit to previous menu
11. Press 4 for Day menu
12. Press 1 for Every Day
13. Press 1 to toggle All Days ON/OFF
14. Press # to save changes
15. Press 2 Monday menu
16. Press 2 to toggle Monday ON/OFF
17. Press # to save changes
18. Use numbers 3-8 to complete the other days of the week using steps 15 thru 17.
19. Press \* to return to previous menu
20. Press 5 for Start Time menu
21. Press 5 again or press #
22. Press # to Edit
23. Use number keys to enter Start Time in 12-hr time format (HH:MM:SS) AM/PM
24. Press # to save changes
25. Press \* to return to previous menu
26. Press 6 for Stop Time menu
27. Press 6 again or press #
28. Press # to Edit
29. Use number keys to enter Stop Time in 12-hr time format (HH:MM:SS) AM/PM
30. Press # to save changes
31. Press \* to return to previous menu
32. Press 8 for Lighting menu

33. Press 8 to toggle Lighting ON/OFF
34. Press # to save changes
35. Press \* to return to previous menu
36. Press 2, 3 or 4 to edit Intervals 2, 3 or 4
37. Press 9 for enable menu
38. Press 9 to toggle On/Off
39. Press # to save changes
40. Press \* to exit to previous menu

## SHUTDOWN BY SELECTION

**Note:** Must set ALL ITEMS to OFF before editing Selections for shutdown

1. Press Service Mode Button
2. Press 6 for Advanced Menu
3. Use number keys to enter Password (2314)
4. Press 5 for Shutdown
5. Press 1 for Interval1 (2 for Interval2, and so on)
6. Press 3 for Selection menu
7. Use number keys to enter Selection number
8. Press 1 to toggle Selection ON/OFF
9. Press # to save changes
10. Press \* to exit to previous menu
11. Press 4 for Day menu
12. Press 1 for Every Day
13. Press 1 to toggle All Days ON/OFF
14. Press # to save changes
15. Press 2 Monday menu
16. Press 2 to toggle Monday ON/OFF
17. Press # to save changes
18. Use numbers 3-8 to complete the other days of the week using steps 15 thru 17.
19. Press \* to return to previous menu
20. Press 5 for Start Time menu
21. Press 5 again or press #
22. Press # to Edit
23. Use number keys to enter Start Time in 12-hr time format (HH:MM:SS) AM/PM
24. Press # to save changes
25. Press \* to return to previous menu
26. Press 6 for Stop Time menu
27. Press 6 again or press #
28. Press # to Edit
29. Use number keys to enter Stop Time in 12-hr time format (HH:MM:SS) AM/PM
30. Press # to save changes
31. Press \* to return to previous menu
32. Press 8 for Lighting menu
33. Press 8 to toggle Lighting ON/OFF
34. Press # to save changes
35. Press \* to return to previous menu
36. Press 2, 3 or 4 to edit Intervals 2, 3 or 4

37. Press 9 for enable menu
38. Press 9 to toggle On/Off
39. Press # to save changes
40. Press \* to exit to previous menu

## ENERGY SAVINGS

Use this menu to set a ***non-health safety machine*** to run at a higher than normal temperature during set times. This will save energy during off peak hours of sales. Two intervals are available.

1. Press Service Mode Button
  2. Press 6 for Advanced Menu
  3. Use number keys to enter Password (2314)
  4. Press 6 for Energy Savings
  5. Press 1 for Interval1 (2 for Interval2, and so on)
  6. Press 4 for Day menu
  7. Press 1 for Every Day
  8. Press 1 to toggle All Days ON/OFF
  9. Press # to save changes
  10. Press \* to exit to previous menu
  11. Press 2 for Monday menu
  12. Press 2 to toggle Monday ON/OFF
  13. Press # to save changes
  14. Press \* to exit to previous menu
  15. Use numbers 3-8 to complete the other days of the week using steps 11 thru 14.
  16. Press \* to exit to previous menu
  17. Press 5 for Start Time menu
  18. Press 5 again or press #
  19. Press # to edit
  20. Use number keys to enter Start Time in 12-hr time format (HH:MM:SS) AM/PM
  21. Press # to save changes
  22. Press \* exit to previous menu
  23. Press 6 for Stop Time menu
  24. Press 6 again or press #
  25. Press # to edit
  26. Use number keys to enter Stop Time in 12-hr time format (HH:MM:SS) AM/PM
  27. Press # to save changes
  28. Press \* to exit to previous menu
  29. Press 7 to enter Storage Temp (default is 62°F)
  30. Press 7 to edit Storage Temp (39°F to 62°F)
  31. Press # to save changes
  32. Press \* to exit to previous menu
  33. Press 8 for Lighting menu
  34. Press 8 to toggle Lighting ON/OFF
- Note: Lighting ON turns lights off during Energy Saving interval**
- Lighting OFF leaves lights on during Energy Saving interval**
35. Press # to save changes
  36. Press \* to exit to previous menu

37. Press 9 for Enable menu
38. Press 9 to toggle ON/OFF
39. Press # to save changes
40. Press \* to exit to previous menu

### **PAIR MOTORS**

**Note:** Not applicable. No Motors should be paired.

### **DEGREES**

This function allows you to change from Fahrenheit to Celsius.

1. Press Service Mode Button
2. Press 6 for Advanced Menu
3. Use number keys to enter Password (2314)
4. Press 8 for Degrees menu
5. Press 8 to toggle between F and C
6. Press # to save changes
7. Press \* to exit to previous menu

### **CURRENCY**

This function allows you to change from Dollars to Rupees.

1. Press Service Mode Button
2. Press 6 for Advanced Menu
3. Use number keys to enter Password (2314)
4. Press 0 for Currency menu
5. Press 0 to toggle between \$ and Rs
6. Press # to save changes
7. Press \* to exit to previous menu

## **7. MOTORS**

This function displays the motor count. It is a useful, quick diagnostic tool in case of selection failure and can point out a motor issue if the count is not correct.

1. Press Service Mode Button
2. Press 7 for Motor count display menu
3. Press \* to exit to previous menu

## **8. TEST VEND**

This function tests the motor on one specified selection.

1. Press Service Mode Button
2. Press 8 for Selection motor test menu
3. Use number keys to enter selection to test and wait
4. Repeat for any other selections
5. Press \* to exit to previous menu

## 9. **ALL ITEMS**

This function tests all motors in sequence automatically. To stop the test, press \* to exit.

**NOTE: All selections should be empty prior to performing this test.**

1. Press Service Mode Button
2. Press 9 for Selection motor test menu
3. Press \* to exit to previous menu

## 10. **TEST MODES**

This menu contains diagnostic tests and settings for the following systems:

- Test Relays
- Optics
- Log
- On Door
- Manual Defrost
- Door Switch
- All Aux Items
- All Items

### **TEST RELAYS**

1. Press Service Mode Button
2. Press 0 for Test Modes
3. Press 1 to test relays
4. Press 1 to test Relay1
5. Press 1 to toggle relay ON/OFF
6. Press 2 to test Relay2
7. Press 2 to toggle relay ON/OFF
8. Repeat steps 6 and 7 for remaining relays 3 thru 6
9. Press \* twice to exit to previous menu

### **OPTICS**

**Note:** Not used on this model

### **LOG**

**Note:** Do not use unless requested by trained personnel

1. Press Service Mode Button
2. Press 0 for Test Modes
3. Press 3 for Log
4. Use number keys to enter password (2314) to view log

### **ON DOOR**

1. Press Service Mode Button
2. Press 0 for Test Modes
3. Press 4 for On Door
4. Press 4 to toggle SHOW ERRORS/OFF when door opens
5. Press \* to exit to previous menu

## MANUAL DEFROST

**Note:** Do not use unless requested by trained personnel

1. Press Service Mode Button
2. Press 0 for Test Modes
3. Press 5 for Manual Defrost, which will enable you to set a manual defrost period for the machine
4. Press 5 to toggle ON/OFF
5. Press # to save changes
6. Press \* to exit to previous menu

## DOOR SWITCH

1. Press Service Mode Button
2. Press 0 for Test Modes
3. Press 7 for Door Switch
4. Operate the door switch by hand and confirm on display
5. Press \* to exit to previous menu

## ERROR CODE MESSAGES

VMC Errors		
Error Message	Description	Possible Solutions
VMC Settings Reset	VMC has been reset to factory default.	If a software upgrade has just been performed, the VMC has been reset to default settings. Change your prices and other settings as required. Cycle power and verify your changes and any error messages.
VMC Door Switch	Door switch is seen as open for greater than the allowed time.	Check the door switch for correct operation. Check door wire harness.
VMC Scale Factor	There is a conflict with one or more MDB setting from the installed MDB devices.	Review manuals and settings for installed MDB devices to make sure they are compatible.
VMC Selection SW	A keypad selection button is stuck in the depressed position.	Determine reason why keypad button is stuck and repair.
VMC Low AC	The incoming AC power is lower than required to properly run your vending machine.	Determine why voltage is low. Remove any voltage reducing devices not authorized by the vending machine manufacturer.
VMC RAM Checksum	A RAM checksum error indicates that accounting data or a VMC setting was in error. The VMC will use a backup copy of the data where possible.	Check the VMC settings and accountability data for correctness. Cycle power to the vending machine and recheck error messages.

Motor Errors		
Error Message	Description	Possible Solutions
Motor [Number] Open	The motor indicated or harness to that motor has an open electrical connection.	Check the motor and motor harness for open connections. Test vend motor. Replace if necessary.
Motor [Number] Short	The motor or harness has an electrical short.	Check motor and motor harness for short. Replace if necessary.
Motor [Number] Home Sns	The motor home switch was not detected while the motor was in operation. This may also indicate a motor jam condition.	Check motor type service mode setting, motor, motor switch and then spiral for blockage. Test vend selection motor if necessary.
Motor [Number] Jam	A motor jam has been detected.	Check motor and spiral for blockage.
Motor [Number] Errors	One or more motor errors have been detected.	Test vend selection motor and review information on motor open, short, home switch and jam conditions.
Motor Under Voltage	The detected motor voltage is not high enough to run the selection motors.	Test vend selection motor for correct operation. Replace motor. Replace VMC.

Temperature Sensor Errors		
Error Message	Description	Possible Solutions
Refrig Sensor # Open	A temperature sensor or harness is considered to have an open electrical connection. Where # is the sensor number.	Check sensor and sensor harness for open connections. Check for sensor readings. Replace sensor if necessary.
Refrig Sensor # Short	A temperature sensor or harness is considered to have an electrical short. Where # is the sensor number.	Check sensor and sensor harness for shorted connections. Replace if necessary.
Refrig Health Safety	The cabinet temperature and time limit settings have been exceeded.	Check sensor readings and sensor harness for shorted connections. Check for sensor readings. Replace sensor if necessary.

Vend Sensor Errors		
Error Message	Description	Possible Solutions
Optical Sensor Error	Not Applicable	NA

Coin Changer Errors		
Error Message	Description	Possible Solutions
Coin Mech Comm	VMC does not have communication with the coin changer.	Check MDB Harness to changer. Check for power on changer. See changer service manual.
Coin Mech Tube Sns	The coin changer has reported a tube sensor error.	See changer service manual.
Coin Mech Inlet	The coin changer has reported an acceptor blockage.	Check changer tubes. See changer service manual.
Coin Mech Tube Jam	The coin changer has reported a tube payout error.	Check changer tubes. See changer service manual.
Coin Mech ROM	The coin changer has reported a program memory error.	See changer service manual.
Coin Mech Excess Esc	The coin changer has reported that a large number of coin escrow requests have occurred.	Check changer escrow lever position.
Coin Mech Coin Jam	The coin changer has reported that a coin is jammed in the coin path.	Check changer coin path. See changer service manual.
Coin Mech Low Accept	The VMC has seen a low acceptance rate on coins.	Review inserted coins. See changer service manual.
Coin Mech Acpt Disc	The coin changer has reported that the coin validation acceptor is disconnected.	Re-connect the coin changer's acceptor. See changer service manual.
Coin Mech Route Err	The coin changer reported that a coin did not follow the correct path.	Check changer coin path. See changer service manual.

Bill Validator Errors		
Error Message	Description	Possible Solutions
Bill Val Comm	VMC does not have communication with the bill validator.	Check MDB Harness to validator. Check for power on validator.
Bill Val Stack Full	The bill validator has reported that the stacker is full of bills.	Check bill stacker box for bills. See validator service manual.
Bill Val Motor Err	The bill validator reports that a validator motor error has occurred.	See validator service manual.
Bill Val Jam	The bill validator reports a bill is stuck in the bill path.	Check validator bill path for bills. See validator service manual.
Bill Val Stack Open	The bill validator is reporting a bill box is open or not installed.	Check bill stacker box for open lid. See validator service manual.
Bill Val Sensor Err	The bill validator reports a sensor error.	See validator service manual.

Card Reader 1 and 2 Errors		
Error Message	Description	Possible Solutions
Card RDR1 or 2 Comm	VMC does not have communication with the card reader.	Check MDB Harness to card reader. Check for power on card reader.
Card RDR1 or 2 Err	The card reader reports an error	See card reader service manual.

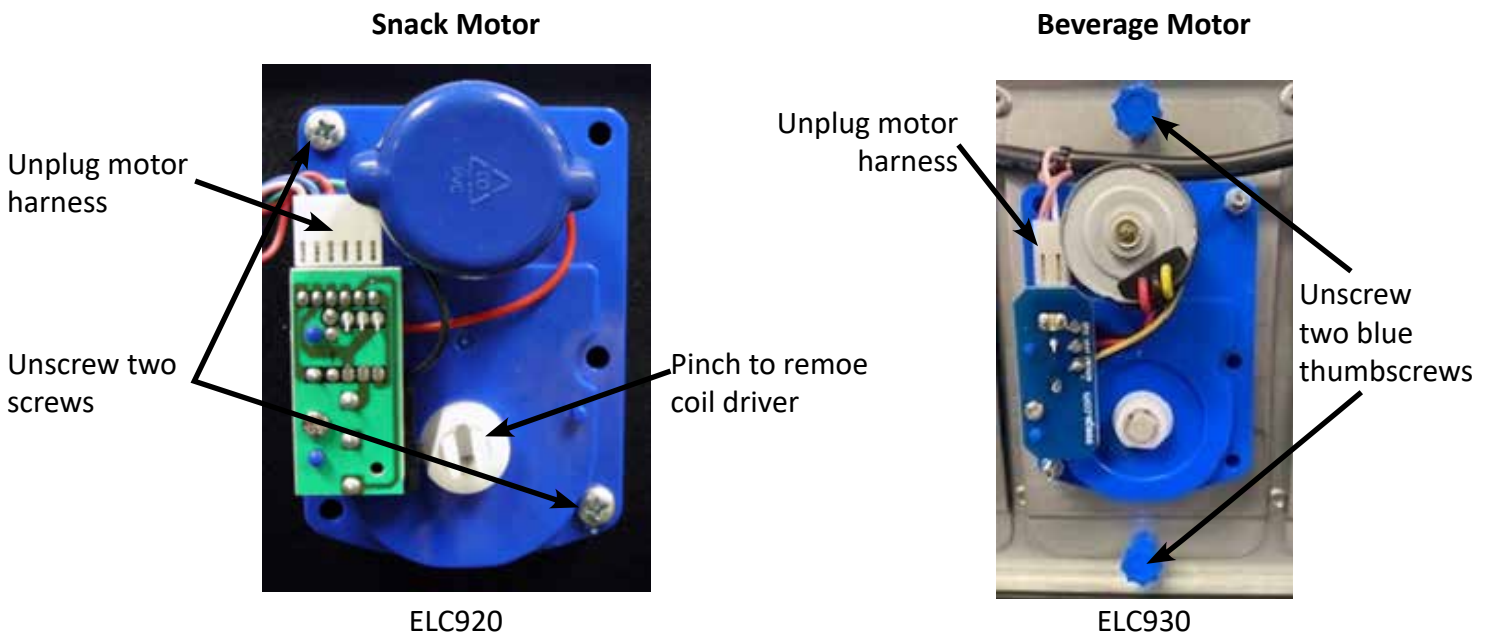
NOTE: Errors are cleared after the problem detected has been resolved.

### VEND MOTORS

**CAUTION:** Vend motors from the snack portion are **NEVER** to be used in the Beverage portion. Failure to follow this caution could result in fire or explosion.

Each Selection is vended by the action of the Vend Motor. The Vend Motors are screwed onto the rear of each snack selection and the front of the beverage selections. In the rare event of a jam, a Vend Motor may need to be returned to its home position.

**Figure 22** – Motors for Snack Tray and Beverage Unit



1. To Home a Vend Motor
  - a. Unlock and open the Front Door to access the VMC Board, and enter Service Mode by pressing the MENU Button
  - b. Enter the Test Vend mode (8)
  - c. Enter the number of the motor you wish to home. The motor will rotate to its home position.
  
2. To Remove a Snack Vend Motor
  - a. Unplug machine from power source
  - b. Unlock and open the front door
  - c. Unlock Product Tray and pull it out fully while keeping it level
  - d. Lift Product tray to release from the Track and pull it out

Caution: The Product Tray Wire Harness will need to be unplugged prior to complete removal of the product tray. The wiring harness is plugged into the slide-out shelf in the Snack unit.

- e. Remove Coil from the driver by lifting the front end of the Coil up with one hand pinching the lugs of the shaft. Push the shaft through the back of the vend motor, freeing up the coil/driver/shaft assembly for removal.

**Note:** This operation is more difficult with smaller Coils.

- f. Remove the two Phillips head screws that are securing the motor to the product tray.
- g. Disconnect Wires of the Vend Motor, paying close attention to the orientation of the motor plug wire connector.
- h. Replace Vend Motor by repeating above steps in reverse order, making sure you plug the vend motor connector in the same way it was originally. Note: Failure to do so may result in vend motor failure.

3. To Remove a Beverage Vend Motor
  - a. Unplug machine from power source
  - b. Unlock and open the front door.
  - c. Ensure that the selection in question has no products in it.
  - d. Remove two(2) thumbscrews from the motor.
  - e. Disconnect wire harness from the motor, paying close attention to the orientation of the motor plug wire connector.
  - f. Remove the two nuts that are securing the motor to the plate.
  - g. Remove and replace motor, then repeat above steps in reverse order making sure you plug the vend motor connector in the same way it was originally.

## PAYMENT SYSTEMS

### Coin Changer

The Coin Changer receives and returns change to customers. The Coin Changer will accept Dollar Coins, Quarters, Dimes, and Nickels. Once the coin tubes reach the required inventory level, all other coins will be routed into the coin overflow tray.

### Loading Changer

As change is given to the customer in coins only, it is recommended that you initially load the coin tubes completely full when setting up your machine. In order for your VMC to keep an accurate coin inventory, enter

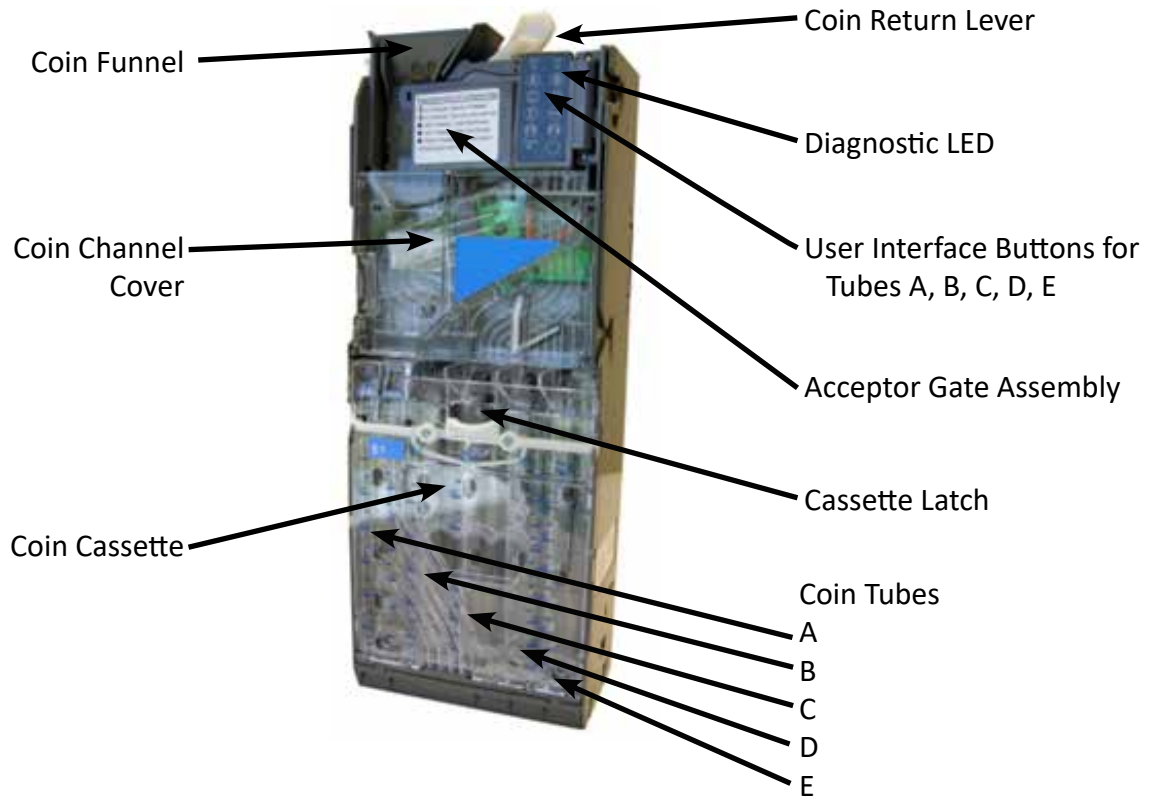
Service Mode by pressing the MENU button and scroll through to QTY/TUBE (3), and load coins in through the front coin slot, as if you were inserting money to purchase items. Once the coins start dropping into the coin overflow tray, that means that the coin tubes are full and the VMC has an inventory of coins stored and will calculate transactions accordingly. This is also known as priming the changer.

### Coin Retrieval

The Coin Overflow Tray holds all accepted coins except for coins needed to maintain inventory in the Tubes. The User Interface Buttons are located on the upper portion of the changer (Figure 24). When in Service Mode, go to QTY/TUBE (3) and press a User Interface Button on the changer to dispense the coins in that tube. Note that the changer will empty that selection of coins. To stop this mode, press the selection's User Interface Button again.

**Note:** You may also physically remove the Coin Cassette to load and unload coins. Note that doing so will not maintain audit totals.

**Figure 24** - Coin Changer



### Clearing Coin Jams

1. Unplug the machine from the power source
2. Unlock and open the Front Door
3. Open the Acceptor Gate Assembly by pulling forward on the Coin Funnel



4. Check for coin jams in this area. Note: the ramp in this area should also be cleaned on a regular basis to ensure trouble-free operation.



Coin Ramp – keep clean

5. Open the Coin Channel Cover by using the tab on the left side to pull forward.



6. Check this area for any jammed coins



### Removal of Coin Changer

To Remove the Coin Changer:

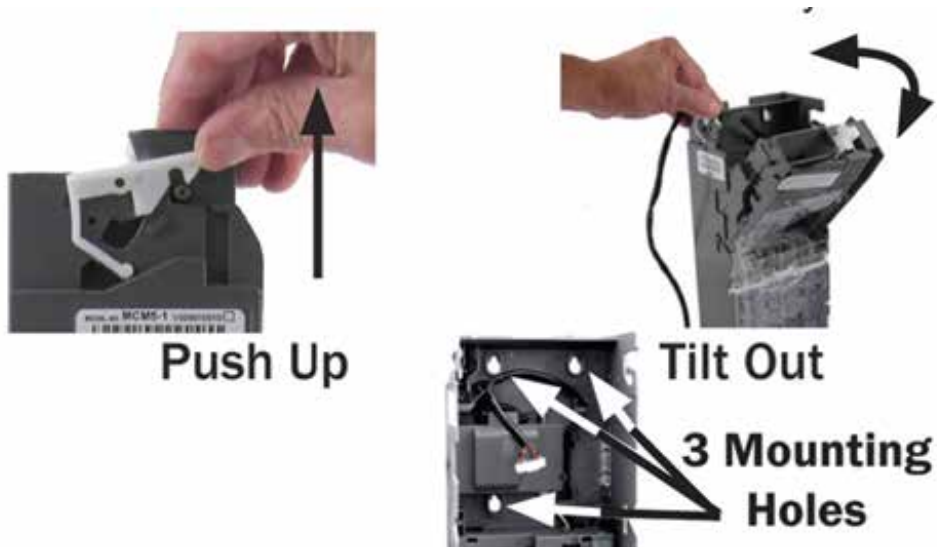
- a. ***Disconnect the power to the machine – this is very important to avoid damaging not only the coin changer but your VMC. Failure to disconnect power before performing this operation will void your warranty.***
- b. Disconnect the Wire Harness to the changer

Disconnect  
Wire Harness



- c. Lift up on the white lever on the top left side of the coin mechanism

- d. Tilt the Discriminator assembly forward and lift off main housing. Note: the discriminator will still be attached by a cable.
- e. Loosen the three (3) Mounting Screws



- f. Lift Changer and remove.

### Bill Validator

The Bill Validator allows your customers to pay for their purchase with paper currency. Your Bill Validator is installed at the factory, and is set to validate \$1 and \$5 bills, but will not accept bills if the coin tubes are empty. The Bill Validator verifies, accepts and stores paper currency but change is given in coins only.

### Bill Validator Capacity

The Bill Storage Box will hold approximately 300 bills.

### Bill Retrieval

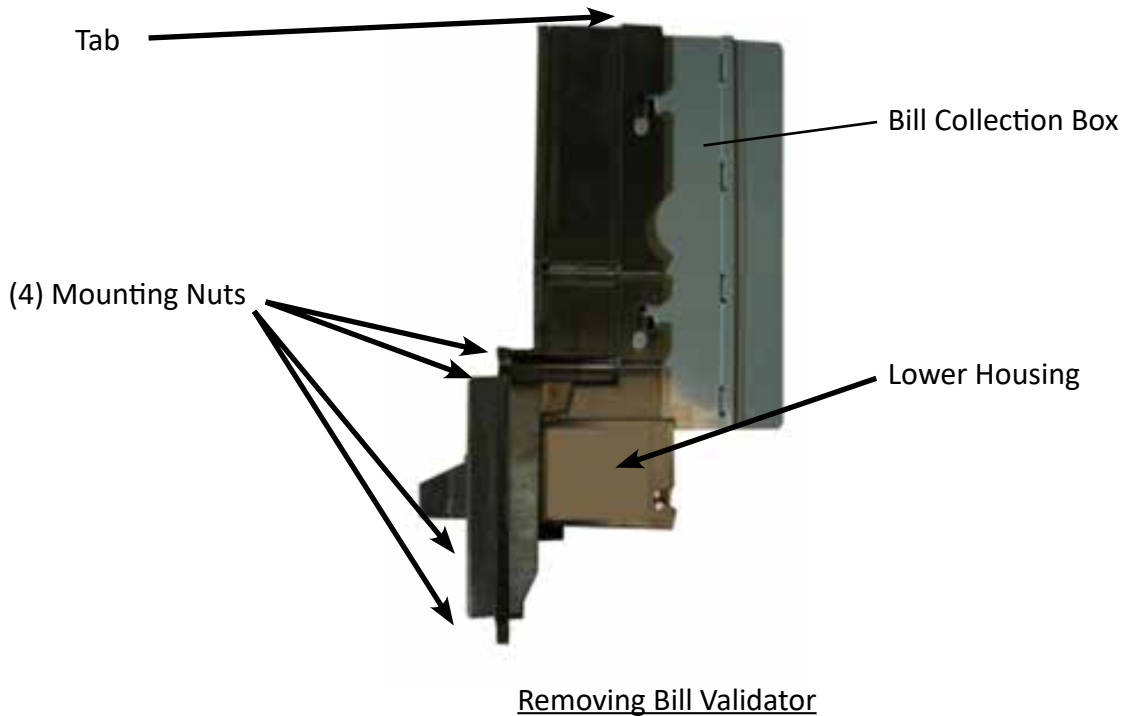
The bills your customers spend are kept in the Bill Collection Box.

- 1. To Retrieve Bills.
  - a. Unlock and open the Front Door
  - b. Open door located on top of bill collection box and lift out bills



- c. Close top door on bill collection box after bills are retrieved

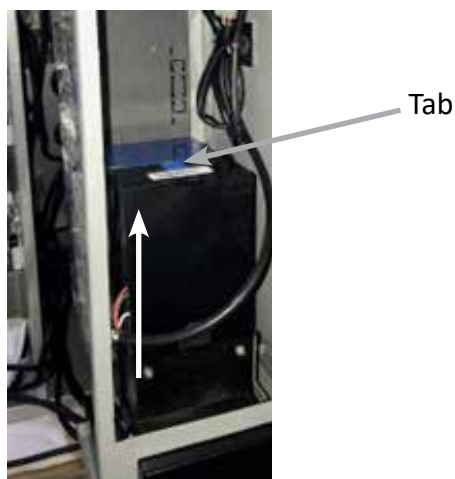
**Figure 23 – Bill Validator**



From time to time it may be necessary to remove the Bill Validator for cleaning and clearing jams.

1. To remove the Bill Validator

- a. Disconnect the power to the machine – this is very important to avoid damaging not only the bill validator but your VMC. Failure to disconnect power before performing this operation will void your warranty.
- b. Unlock and open the Front Door
- c. Push Bill Validator Tab forward and slide Bill Storage Box up to remove



- d. Disconnect Bill Validator from Wire Harness
- e. Remove the Four (4) Mounting Nuts.



Four (4) Mounting Nuts  
(4th Nut is horizontally across from  
upper nut)

f. Remove Bill Validator

#### Clearing Bill Jams

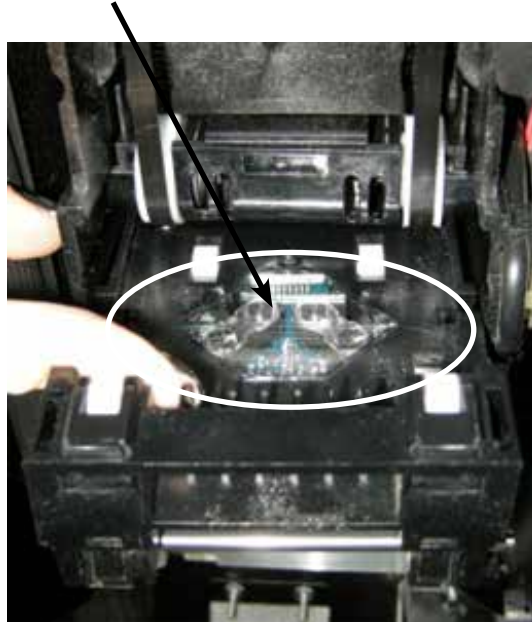
It is possible that a torn or damaged bill can jam within the Bill Validator, putting it out of service.

1. To Clear a Jam.

- a. Remove Bill Collection Box as instructed in Bill Retrieval and inspect for a jammed bill
- b. Remove bill jam, and reassemble
- c. If no jam was found in the Bill Collection Box, lift up on the metal bar at the bottom of the bill validator and pull the lower unit out towards you.



d. Inspect and remove jammed bill.



e. Replace lower unit to resume normal operation

### REFRIGERATION DECK

Your Beverage unit incorporates a high efficiency refrigeration system having two air circulation fans to chill the cans and bottles. The refrigeration unit can be easily accessed by opening the beverage unit door and sliding the front grill up and out. Remove the single blue thumbscrew from the center floor of the refrigeration deck and remove the partition wall. Remove the two screws holding the handles in place (Figure 24).

Figure 24 – Refrigeration deck

Condenser  
Gently clean  
fins on a regular  
basis

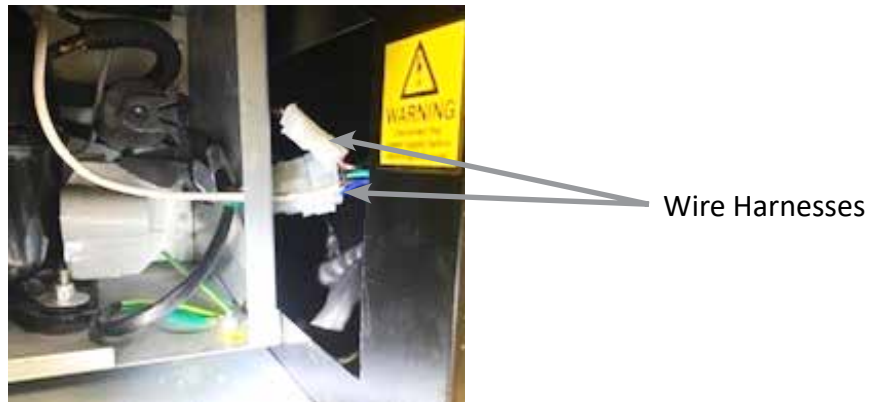


Compressor

Remove three  
screws

Unplug the wire harnesses on the right side of the deck and feed the connectors back through the grommet (Fig. 25). This will prevent damage to the connectors when the deck is removed.

Figure 24 – Refrigeration deck



Rotate both handles outward and pull them toward you to remove them. Remove the guide bolt in the center of the refrigeration deck (Figure 26). The deck can now be pulled out from the vendor. Please make sure you unplug wire harnesses prior to pulling all the way out. Do not tip the refrigeration deck more than 20° in any direction.

Figure 26 – Refrigeration deck removal



Reverse these steps to reinstall the refrigeration deck.

The refrigeration deck is a modular system consisting of Compressor, Condenser, Condenser fan, Evaporator, Evaporator Fan, Accumulator or Dryer, and Temperature Sensor which communicates to the VMC. The temperature is pre-set at the factory for efficient and effective operation.

### **CLEANING THE CONDENSER**

Dust and dirt restrict good airflow and cooling of the condenser, causing the refrigeration unit to not chill the beverages properly. Remove the front bottom panel of the beverage unit. Brush the dirt and dust from the condenser fins. You can also blow canned air, available at computer and office supply stores, on the condenser or vacuum clean it. Do not damage the fins of the condenser while cleaning. Reassemble the front bottom panel after cleaning.

## REFRIGERATION

Refrigeration is the transfer of heat from one area to another. In the case of this machine, we are transferring the heat from the area containing the beverage selections to the outside of the machine and dissipating the heat throughout the room. The more heat we can transfer away from the beverages the colder they become.

This process is accomplished using a sealed compressing system using an ozone friendly gas commonly known as R290 refrigerant. The system is comprised of several key mechanical components: the condenser, the evaporator, and the compressor. The condenser is in the lower front left of the machine and it is where the heat is dissipated from the cooling process and blown to the outside of the machine. The evaporator is located inside the machine towards the back of the cooling system underneath the beverage unit section being cooled. Its purpose is to absorb the heat from the drink selections and provide the cool air needed to refrigerate the beverages. The compressor is the heart of the cooling system, and its purpose is to provide pressure and circulation of the refrigeration gas.

The refrigeration system is monitored and controlled by several key electrical components: the condenser fan, evaporator fan, temperature sensor, VMC, and the start and overload components located on the side of the compressor. The line voltage from the 115-volt AC outlet in the room is fed to the two fans, the condenser and the evaporator fans, and they run continuously as long as the machine is plugged into 115 volt AC power coming from the wall. The temperature sensor and VMC control the on and off cycling of the compressor. The temperature sensor is located on the back side of the refrigeration deck.

To determine if the compressor system is running it is sometimes difficult since the compressor tends to be very quiet. The sound and slight vibration from the fans running can sometimes be mistaken for the compressor running. One way to tell if the compressor system is running is to cautiously place your hand on the compressor to feel if it is warm. **CAUTION** it may be hot to the touch. If the compressor is stone cold and stays that way for an extended period of time, you can assume there is an electrical problem in the circuitry or components that operate the compressor. Another way to see if the compressor is running is to feel the air exiting the condenser coils from the front to see if there is any heat.

Any problems with the fans running can also lead to a cooling system failure. In order for any cooling system to operate properly it is most important that all fans are running, and that the condenser coil is kept clean and free of any dust, dirt or obstructions.

## COMMON QUESTIONS AND ANSWERS

Product prices, payment systems and currency:

### **Q. How high can I set my Prices?**

- A. Each selection can be priced individually up to \$99.95. Note: Keep in mind when setting a price that you may influence the Exact Change Only status of your machine.

### **Q. Why do the coins I insert reject immediately?**

1. Ensure that the changer harness is connected properly. **Note: always disconnect power to snack vendor before disconnecting and reconnecting payment system harnesses.**
2. Ensure there is no pressure on the coin return lever located on the changer itself. Slight pressure will cause the changer to automatically reject coins.

3. Clean changer.

**Q. Why won't the unit take more than 3 - \$1 bills, or more than 1 - \$5 bill?**

A. The VMC protects the amount of change in the changer and will only allow the bill acceptor to take bills up to the highest vend price in the machine. For example, if your highest vend price is \$3, after inserting 3 - \$1 bills or 1 - \$5 you will not be able to insert more bills.

**Q. In the event of a power outage, will I have to reprogram my prices, settings, etc.?**

A. No, your settings are stored.

**Q. Are the prices preprogrammed at the factory? Is there a default setting for all of the programming functions?**

A. Yes, the prices are pre-programmed at the factory to \$1. However, programming the price settings is a great way to get familiar with your machine while you are in test mode and prior to locating the machine. Your first-hand knowledge will allow you a greater understanding of how the equipment works.

**Q. How often should I clean my payment systems?**

A. This will depend on how much traffic you have at your machine – the more money inserted, the dirtier the payment systems will become. Clean your payment systems on a monthly basis to begin with. Lengthening the time between cleanings is at your own discretion.

Drink unit temperature and refrigeration:

**Q. What type of environment is the equipment designed for?**

A. The machine is specifically designed for indoor use only. Optimal location temperature is 75° F, with 40% RH. Avoid placing unit in direct sunlight.

**Q. How do I clean my condenser?**

A. Remove the front bottom panel of the refrigeration unit. Brush the dirt and dust from the condenser fins. You can also blow canned air (available at office supply/computer stores) on the condenser or vacuum clean it. Do not damage the fins of the condenser while cleaning. Reassemble the front bottom panel after cleaning.

**Q. How do I set my temperatures, and what is the factory recommended low and high settings?**

A. The unit is pre-set by the factory to the industry standard. See Set Point section of the programming information to change the settings.

**Q. My drink selections are not cold enough. How do I get them colder?**

1. Make a small adjustment to the Set Point menu on the VMC. This should be done with extreme caution!
2. Clean condenser coil (see Refrigeration section of this manual). The coil should be clean and lint free, if dirt or lint build-up is on coil, this will restrict air flow and cause the compressor temperature to rise above operating temperatures and compromise cooling.
3. Ensure condenser fan and evaporator fans are running.
4. Ensure your drink vendor is placed in a location that it is designed for, which is indoors only. Installation in outside or environments without climate control will compromise cooling, potentially

damage your machine, and void the warranty.

If further assistance is needed, please contact Seaga Customer Care or a local refrigeration technician.

**Q. My drinks are not cooling at all.**

1. Ensure through the Service Mode Temp menu that the refrigeration is set to cold. Ensure the unit has power – test wall outlet where the unit is plugged in.
2. Check that refrigeration connections are properly connected.

Product vending:

**Q. Why won't my snack selection vend?**

1. Check to ensure proper connection is made to vend motor.
2. Go into Motors and press (7), this will count the motors if it is out of home.
3. Inspect harness for visual breaks and replace harness if broken wires are found.
4. If above steps fail, switch motor with known working motor.

**Q. Why are vertical columns in my drink unit double vending?**

1. Check bottle diameter to ensure the bottle is not too small to vend (should be within 2 ¼" to 3" in diameter).
2. Ensure spacers are properly installed.
3. See seaga.com for helpful videos on how to properly load a vertical drop system.

**Q. A product keeps hanging up or getting stuck. What can I do?**

1. The product may be loaded incorrectly in the coil or the product may be in the wrong sized coil.
2. Product pushers may help bring the product forward as the coil turns and help the product drop at a more even level.

**Q. A selection will try to vend but the product will not come out. What do I need to do?**

- A. The most probable answer is that the coil has become detached from the driver. Remove the jammed item and then check to see if the coil is free from the driver. If so, snap the coil back into the driver and then home the motor.

Display and keypad:

**Q. Why isn't my display working?**

1. Ensure the snack machine is plugged into a working outlet.
2. Check the harness connection to the display board. Slide out the shelf that the display is mounted to, look at the bottom of the display board to locate the display harness, press upward on the connection to ensure that it is connecting properly. You may need to restart the machine to have the display come back on if connection was not made initially.
3. Check the connection on the VMC labeled display and ensure that proper connection is made.

**Q. My Keypad is not working/ some selections not working**

1. Check harness connections to the keypad ribbon harness that is located behind the keypad.
2. Inspect keypad for damage caused by selection pressed with foreign objects. Large dents, tears, scratches may damage the membrane and result in failure.

3. Check connection on VMC labeled keypad and ensure that proper connection is made.

### Transporting and installing:

**Q. Do I have to test my equipment before placing it on location? Must I disassemble to transport to the location? Is there a way to do a general check of equipment without full assembly?**

- A. We suggest full testing prior to the unit being moved to the location. Why? It gets you familiar with the machine so that you look professional and efficient when at the location setting up the machine. Complete assembly of the machine for testing is required.

**Q. Can the snack and drink machine be transported while attached? Loaded?**

- A. The units should never be transported attached. Additionally, transporting with product loaded voids manufacturer's warranty and can damage your equipment. Transport units unattached and empty of product/change only.

**Q. Can I place the drink unit on its side for transport?**

- A. Never place the drink machine in any other position but upright. There are numerous components that can be jostled out of place, becoming very problematic for you. Once the machine is set in place, the compressor needs to rest for a minimum of 24 hours prior to running in order for the oils in the compressor to return to their non-threatening position.

**Q. Are the drink shims pre-installed at the factory?**

- A. Yes, but they may have moved during shipping and should be reviewed prior to loading.

**Q. Are there different coils that will hold a larger number of products (more product spaces)?**

- A. For other coil options, please call Seaga Customer Care.

**Q. My Drink Unit door will not line up and lock. What can I do?**

- A. This may be caused by a machine that is not level, perhaps placed on an uneven floor. We suggest you put all the units together and securely bolt them together as per the instructions. This should resolve any fit issues.

**Q. Should I use a surge protector for the equipment?**

- A. A surge protector is a small investment that can save your equipment from less than ideal power situations. We recommend using a surge protector.

## **FREQUENTLY ASKED QUESTIONS**

### **Keypad**

What do I do if my keypad isn't responding, displays double the number pressed or displays a different number?

1. If not responding, check the connection at the VMC to make sure it's secure. Examine the whole keypad harness to make sure there is no damage to the harness.
2. If the wrong number or a double number appears, locate the mounting plate inside the machine,

and you will see a series of nuts in each corner of the mounting plate. Loosen each one of those a half to full turn. Power the machine off for 10 seconds then power back up and test the keypad.

## **Changer**

My vendor won't accept change, how do I fix this?

1. Check to make sure the changer has power.
2. Check your payment device setting and make sure that the changer is enabled.
3. Check to make sure there are no coins jammed in the changer.
4. Check to make sure the coin return mechanism is releasing all the way.

What does it mean when the lights on top of the changer are flashing?

1. If the amber C/C light is flashing, it means that the lower coin cassette is not fully engaged. Remove the lower coin cassette, line up correctly and reinsert.
2. If the red DIS light is flashing, it means that there is a jam located in the upper cassette. You can clear that by opening the clear center access door or opening the flap on top to check for interior jams.

## **Bill Validator**

My vendor won't accept bills, what do I do?

1. Make sure the bill acceptor is clean and there are no jams or debris inside of the acceptor.

## **Beverage Vending**

My beverages aren't vending at all.

1. Make sure all items are loaded correctly.
2. Make sure shim is in correct place and back gate is adjusted properly.

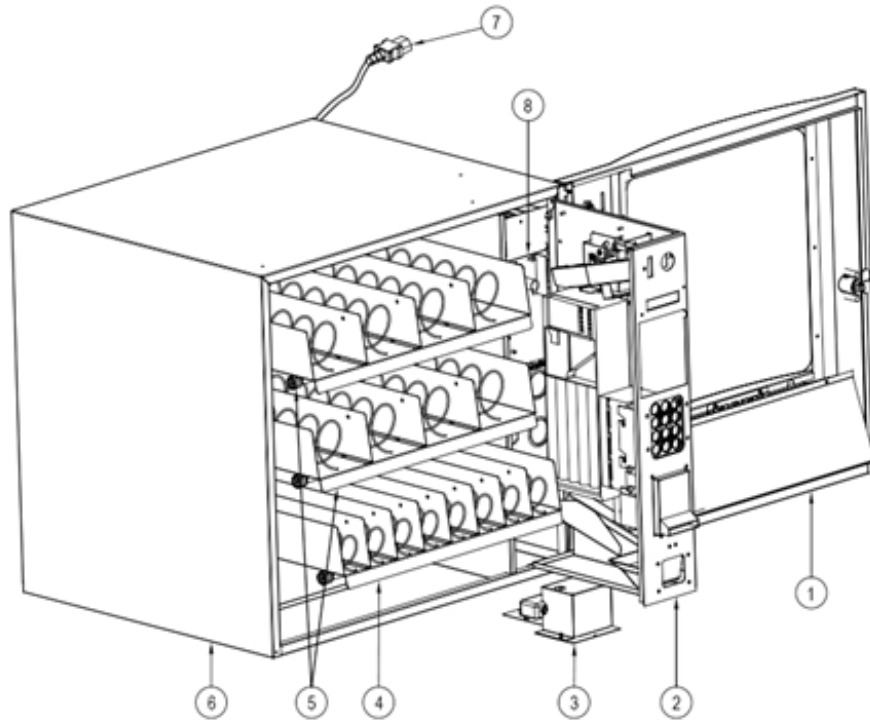
## **Power**

I can see and hear the cooling deck fans, but there is no power to the rest of the machine. What does this mean?

1. Check the transformer on the floor of the machine. There is a cover that goes over the transformer with access to the small breaker switch on top of the transformer. Press the breaker switch to reset the transformer. This should cause the machine to power back up.

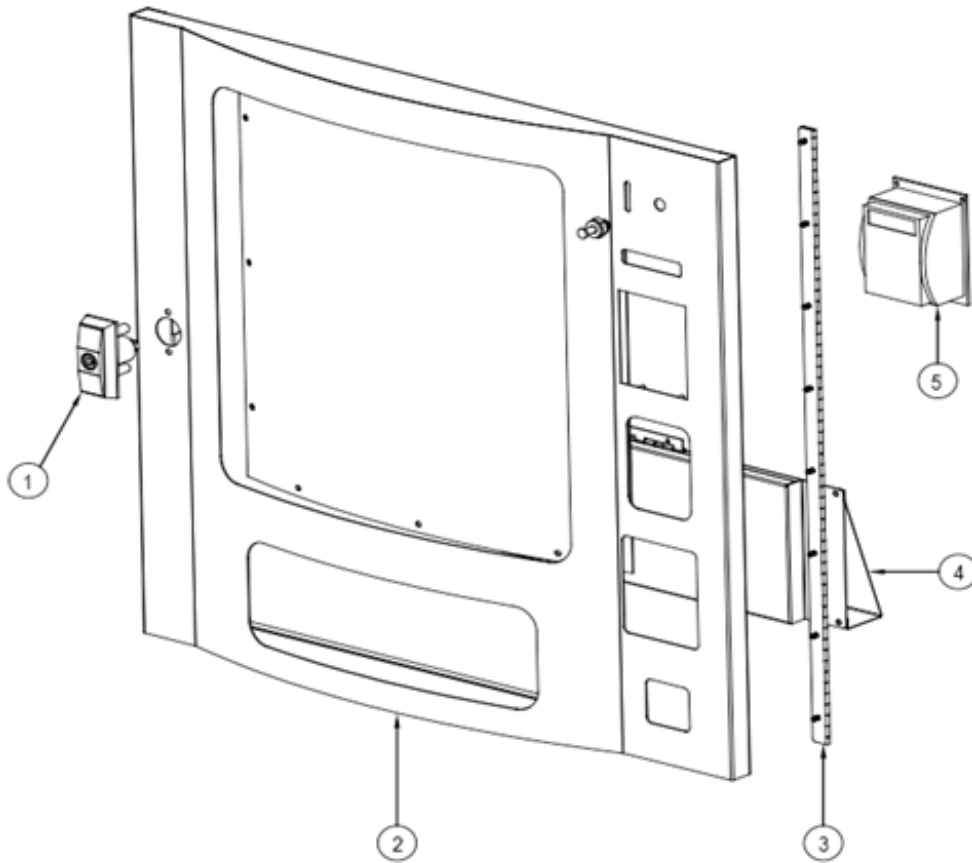
Check to make sure that the main power harness that runs from the transformer to the VMC. Make sure all connections are good.

### Exploded Views - Snack Unit (SM16)



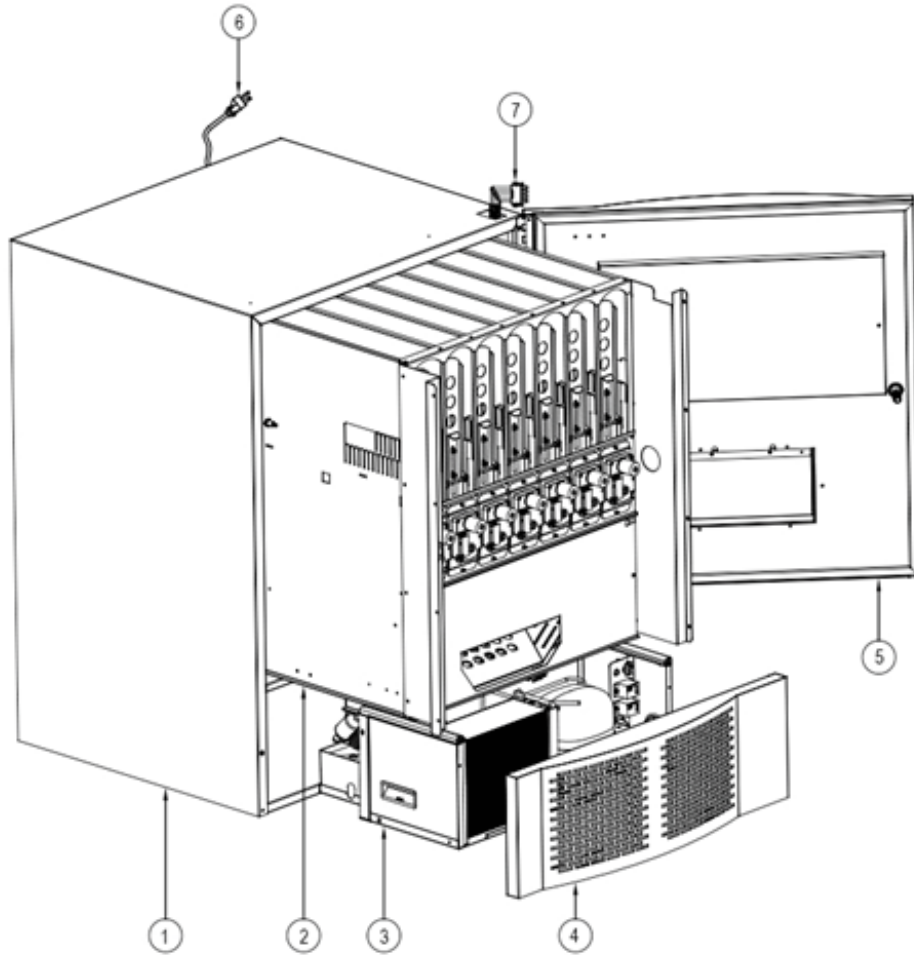
ITEM	PART NO.	DESCRIPTION
1	SA9215A	DOOR
2	WE9225A	VERTICAL SHELF AND COMPONENTS
3	ELC478	TRANSFORMER
4	SA9221	8-SELECTION PRODUCT TRAY
5	SA9222	4-SELECTION PRODUCT TRAY
6	SA9009	MAIN CABINET
7	ELC952B	POWER CORD, JUMPER
8	ELI950	VMC

## Snack Unit Door (SM16)



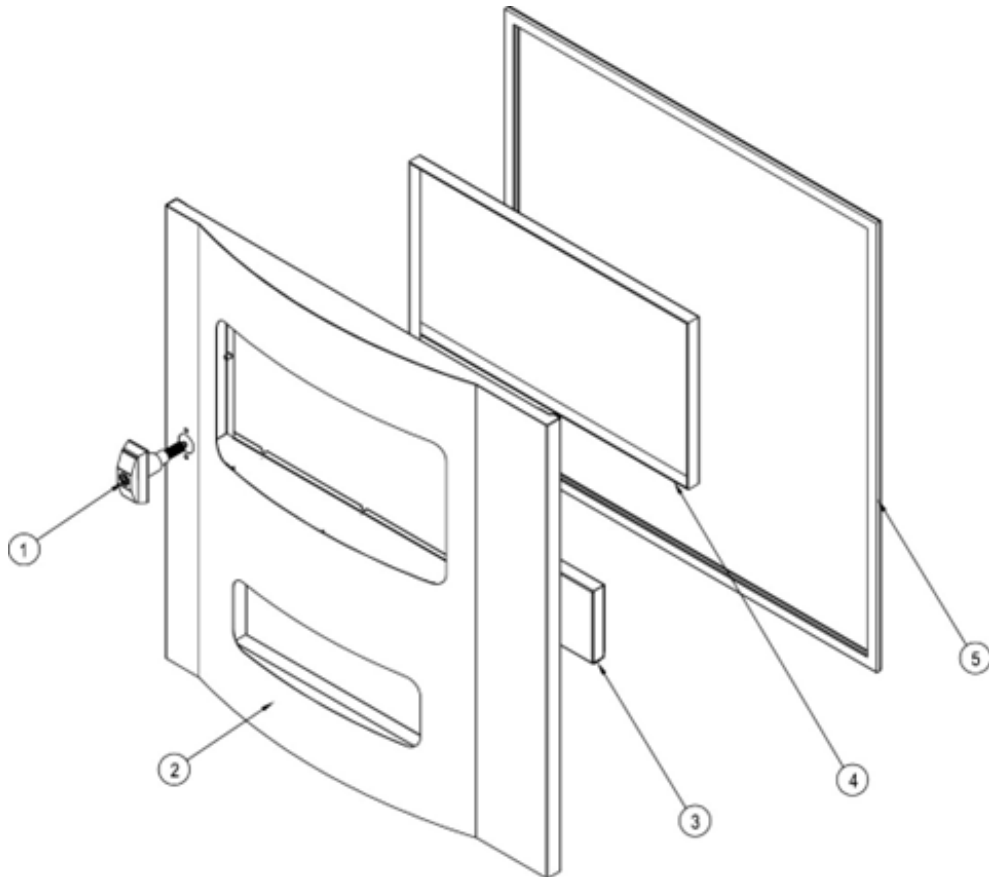
ITEM	PART NO.	DESCRIPTION
1	HAC246 and HAC247	T-HANDLE LOCK
2	SAI92005a	DOOR ASSEMBLY
3	HAI351	HINGE
4	SAI92012	DELIVERY DOOR
5		CARD READER

## Beverage Unit (SM7RD)



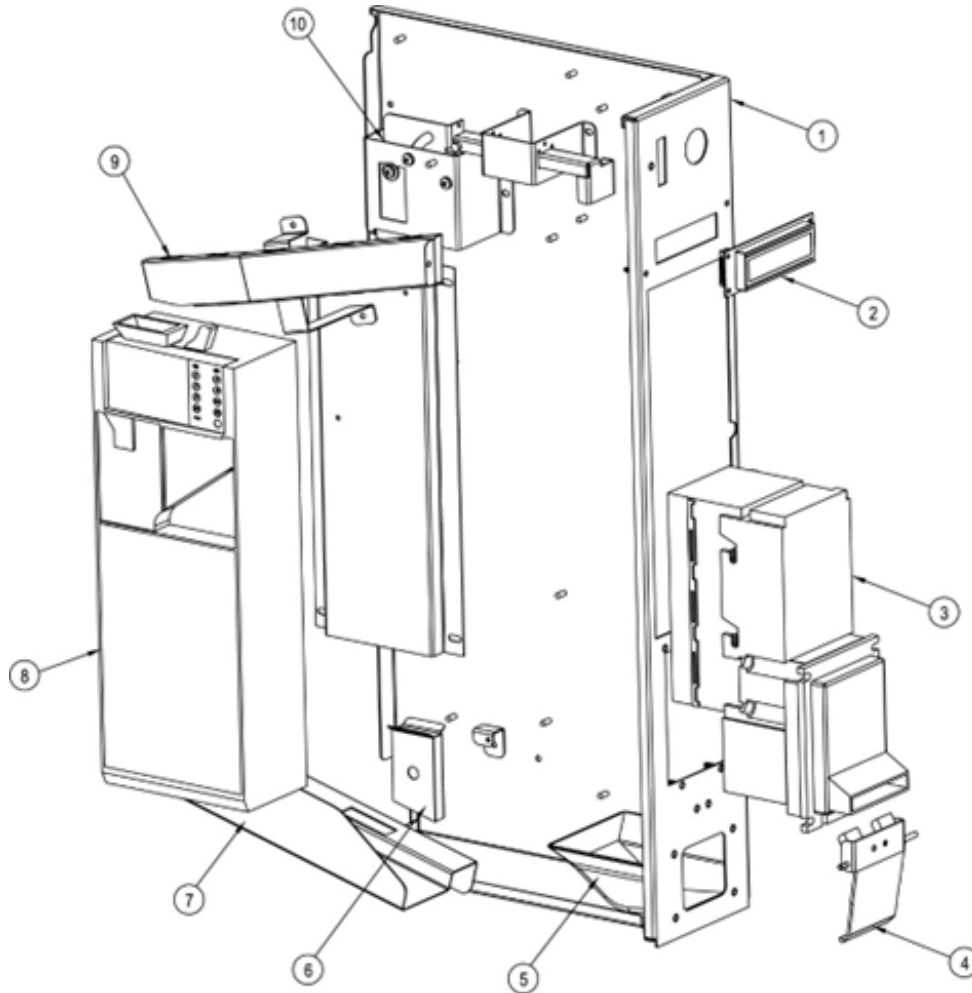
ITEM	PART NO.	DESCRIPTION
1	SA9401	MAIN CABINET
2	SAI56012A	PRODUCT DELIVERY SYSTEM
3	REI801F	REFRGERATION DECK ASSEMBLY
4	WE9410	FRONT PANEL
5	SA9420	DOOR
6	ELC348	POWER CORD
7	ELI2293A	MAIN HARNESS BEVERAGE UNIT

Beverage Unit Door (SM7RD)



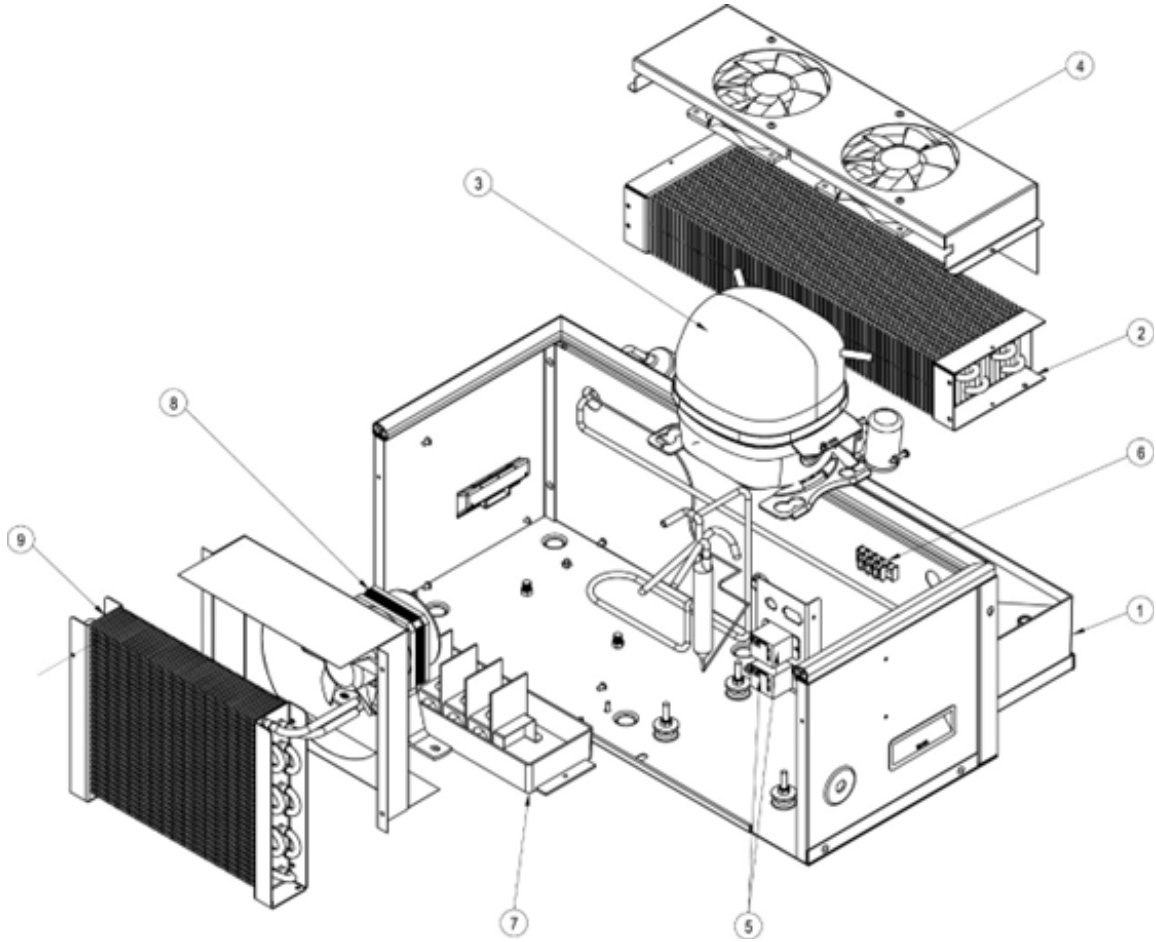
ITEM	PART NO.	DESCRIPTION
1	HAI246 and HAI247	T-HANDLE LOCK
2	SAI94006	DOOR
3	SA94010	DELIVERY DOOR
4	PLI2106	BEVERAGE DISPLAY COVER
5	PLI615	GASKET

## Vertical Shelf and Components



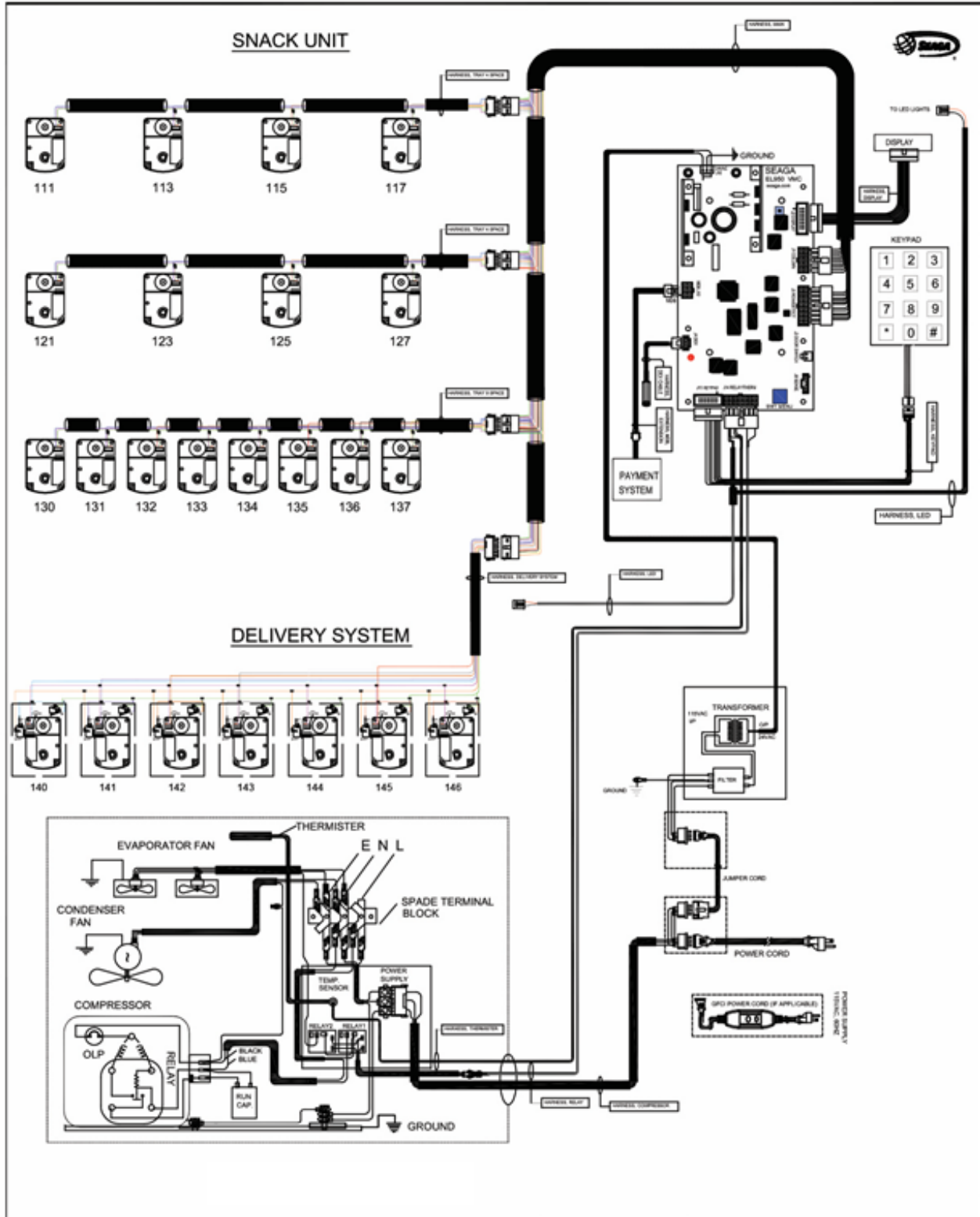
ITEM	PART NO.	DESCRIPTION
1	SAI92008	VERTICAL SHELF
2	ELI909	VFD DISPLAY
3	VARIES	BILL VALIDATOR
4	SAI920	COIN RETURN FLAP
5	PLI607	COIN RETURN CUP
6	SAI92024	COIN DROP CHUTE
7	SAI92029	COIN RETURN CHUTE
8	VARIES	COIN CHANGER
9	SAI92023	COIN INSERT CHUTE
10	SAI92016	COIN RETURN MECHANISM

## Refrigeration Deck



ITEM	PART NO.	DESCRIPTION
1	SAI94021	DECK BASE
2	REI830	EVAPORATOR
3	REI872	COMPRESSOR
4	REI300	FAN
5	ELI764	24 VOLT RELAY
6	ELI595	TERMINAL BLOCK
7	PLI612	CONDENSATE TRAY
8	REI612	CONDENSER MOTOR ASSEMBLY
9	REI609A	CONDENSER

# Wiring Diagram (Refrigeration Deck)



## LIMITED WARRANTY

Seaga warrants to the original purchaser that the equipment is free from defects in material and factory workmanship for a period of one (1) year from date of shipment.

This warranty applies only if the equipment has been serviced and maintained in strict accordance with the instructions presented in the Operator's Manual and no unauthorized service, repair, alteration or disassembly has been performed. Any defects caused by improper power source, poor water quality or pressure, an installed water filtration system not fully functioning, abuse of the product, accident, alteration, vandalism, improper service and maintenance schedules, neglecting to de-scale and sanitize on a regular basis, use of products or ingredients not allowed in the machine, corrosion due to use of non-approved detergents or cleaning solutions, or damage incurred during return shipment will not be covered by this warranty. Further, equipment that has had the serial number removed, altered or otherwise defaced will not be covered by this warranty.

Lighting components, refrigerant, glass, paint, decals, fuses, filters or hygiene replacement parts, labor and/or installation are not covered by this warranty.

Follow proper maintenance procedures and use of equipment, as described in the Operator's Manual provided on Seaga's web site at [seaga.com](http://seaga.com), which include but are not limited to:

- Cleaning of equipment including regular maintenance
- Proper installation and location of equipment with respect for the indicated temperature and humidity levels
- Proper use of equipment including loading, programming and setup

**THIS WARRANTY IS EXCLUSIVE AND IS GIVEN BY SEAGA AND ACCEPTED BY BUYER IN LIEU OF ANY AND ALL OTHER WARRANTIES, WHETHER EXPRESS OR IMPLIED, INCLUDING, WITHOUT LIMITATION, ALL WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE. ALL SUCH OTHER WARRANTIES ARE HEREBY EXPRESSLY DISCLAIMED BY SEAGA AND WAIVED BY BUYER. Seaga neither assumes nor authorizes any person to assume for it any obligation or liability in connection with the sale of said unit(s) or any part(s) thereof.**

Repair or replacement of proven defective parts is limited to manufacturing defects demonstrated under normal use and service during warranty period. Contact Seaga's Customer Care Department to be assigned a Return Authorization (RA) number. Seaga requires complete information including the serial number(s) of the machine(s), date of purchase and description of the part and/or suspected defect. Seaga may also be contacted, with complete information, by phone: 815.297.9500, by fax: 815.297.1700 and also by email: [customer care@seaga.com](mailto:customer care@seaga.com)

**Send defective part(s), assembly or complete unit, Attention to the RA Number, prepaid or delivered to:**



**700 Seaga Drive  
Freeport IL 61032**

Seaga will repair or replace, at our option, any covered part which meets the provisions herein during the warranty period. It is our discretion to replace defective parts with comparable parts. Seaga reserves the right to make changes or improvements in its products without notice and without obligation, and without being required to make corresponding changes or improvements in equipment already manufactured or sold.

SMI2456321