

OWNER MANUAL

HOT BEVERAGE DISPENSER

TOUCHLESS 2/3/4 LANE

2/3/4 LANE

SELECT (MULTI OPTION)



CURVE DOOR



RECTANGULAR DOOR



TOUCHLESS

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Manufactured by:
The Vending Company

Disclaimers:
Actual design, colour and specification may vary from the sketches shown.
The picture is used for representation purpose only.

Note: The Machine specifications are subject to change without notice.

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Letter from the company:

Congratulations on the purchase of your hot beverage dispenser.

You will be impressed by its design, durability, ease of use and the quality of the beverage dispensed.

The hot beverage dispenser is a fully automatic dispensing machine. Each beverage is freshly prepared at the press of a button which guarantees high quality of drink. User control of the machine is possible via a touch-pad switch.

Keep these instructions near the hot beverage machine so that you and your operating staff have the required information handy and can take the correct action in the event of any technical problems.

Please be sure to follow the instructions in the operational guideline to make the necessary settings.



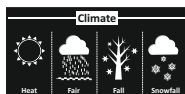
**Please read the
User manual prior
to using the machine.**

**Ensure staff access to
user manual !**



**In the event of any
service matter see
service manual.**

Product Feature:



Designed to suit Indian climatic conditions



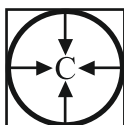
Function Indicating LCD display



Thermal protection for over heat



Suitable for Single Phase Operation



Compact Design

Introduction Models:

MODELS	DESCRIPTION
2 Lane	Hot Beverage Dispenser
3/4 Lane	Hot Beverage Dispenser
Select (7 Options)	Multi Option Hot Beverage Dispenser
2/3/4 Lane Touchless	Hot Beverage Dispenser

TECHNICAL SPECIFICATIONS

MODEL	TOUCHLESS	RECTANGULAR DOOR
DESCRIPTION	2/3/4 LANE	2/3/4 LANE
Net Weight	14.8/18.4/19 kg	14.5/18.2/19 kg
Gross Weight	17.7/21.7/22.5 kg	17.5/21.2/22 kg
Dimensions (HXWXD)	625x340x380/485 mm	625x340x357/470 mm
Package Dimensions (HXWXD)	695x390x422/535 mm	695x390x422/535 mm
Drink Options	2/3/4 Drinks	2/3/4 Drinks
Body Material	GI	GI
Front Door	ABS Moulded	ABS Moulded
Power Source	220/110V-50/60Hz-1P	220/110V-50/60Hz-1P
Power	1500 W	1500/2000 W
Start UP Time	Upto 10 Minutes	Upto 10 Minutes
Dispensing Rate	Upto 22 cups in one time of 100 ml	Upto 22 cups in one time of 100 ml
Premix Canister	2/3/4 Nos.	2/3/4 Nos.
Water Feeding	Bubble Top/Pump	Bubble Top/Pump (Optional)
Hot Tank Material	SS 304	SS 304
Canister Capacity	1.1 Kg.	1.1 Kg.
Auto Flush	Available	Available
Dedicated Hot Water	Yes	Yes
Operating Range	25 mm (1 inch)	---

MODEL	CURVE DOOR	MULTI OPTIONS
DESCRIPTION	2/3/4 LANE	4 LANE
Net Weight	14.4/17.5/18.5 kg	18.8 kg
Gross Weight	17/20.9/21.8 kg	21.5 kg
Dimensions (HXWXD)	625x325x380/500 mm	625x340x485 mm
Package Dimensions (HXWXD)	695x390x422/535 mm	695x390x535 mm
Drink Options	2/3/4 Drinks	7 Drinks
Body Material	GI	GI
Front Door	ABS Moulded	ABS Moulded
Power Source	220/110V-50/60Hz-1P	220/110V-50/60Hz-1P
Power	700/1500/2000 W	1500/2000 W
Start UP Time	Upto 13 Minutes	Upto 9 Minutes
Dispensing Rate	Upto 22 cups in one time of 100 ml	Upto 22 cups in one time of 100 ml
Premix Canister	2/3/4 Nos.	4 Nos.
Water Feeding	Bubble Top	Bubble Top/Pump
Hot Tank Material	SS 304	SS 304
Canister Capacity	1.1 Kg.	1.1 Kg. each
Auto Flush	Available	Available
Dedicated Hot Water	No	No
Operating Range	---	---

Accessories shown may not be part of standard equipment. | Actual design, colour and specifications may vary from the images shown.

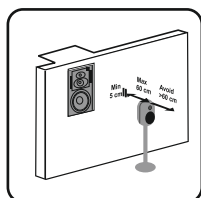
1. Installation Guidelines:

1.1 Locating the Machine:



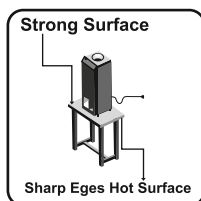
(Image a)

1.1.1 The machine is suitable for indoor use only, sited in an area with a recommended ambient temperature not below 10° C and not exceeding 35° C. (image a)



(Image b)

1.1.2 Prior to moving the machine to its location, ensure that there is sufficient access to ensure adequate ventilation. 100 - 150 mm (4-6 inches) clearance must be allowed between the back of the cabinet and the wall. (Image b)

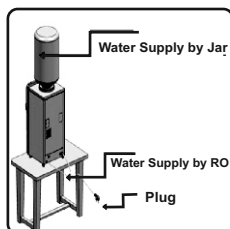


(Image c)

1.1.3 Ensure that the machine is situated on a strong horizontal surface (See Specifications table), at a convenient height and in a position where it is not likely to be unstable. (Image c)

1.2 Installation of Machine

1.2.1 Open the cabinet door using the key provided. Remove all transit packing and the installation kit from the machine. Check for visual signs of damage which may have occurred during transit. If the machine is damaged or any parts are missing, you must contact authorised seller immediately.



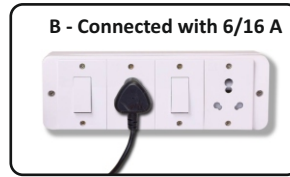
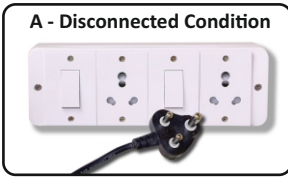
1.2.2 The machine should be situated within one metre of a drinking water supply from a rising main in case of pump.

1.2.3 Firstly break the seal of the potable drinking water jar/source. Overturn the water bottle on top of the machine carefully to avoid air lock/vacuum venting,

1.2.4. In case the water supply has to be done by online then please note water supply pressure should be within 2.8 PSIG~ 30 PSIG.

1. 2.5 Remove the plug while changing the jar.

1.3. Connecting the Electricity Supply:



Attention!
Risk to user!

1.3.1 The machine must be connected to a 230 Volt 50Hz 6/16 amps switch socket outlet.

Important: If the mains lead becomes damaged in any way it must be replaced by a special lead available from the manufacturer.

1.4 User Programming Mode:

1.4.1 Programming of TVC 2 Lane

Image (A)



The TVC 2 Lane is a fully programmable machine which can be customized to the customer's requirements. Please follow the simple instructions below to program your machine:

- Press the STOP switch for 3 seconds and the machine enters the programming mode.
- Now we would be using the COFFEE, TEA and HALF buttons to program the machine.
- Immediately as we enter the programming mode, the display would show PREMIX 1 3.75. This indicates the dispensing time in seconds for the powder from the canister 1. There would also be a cursor under the number before the decimal. The COFFEE and TEA buttons can be used to increase or decrease this number. Once done, press the HALF button and the cursor would then move to the digit after the decimal point. The HALF button would hence forth play the role of an ENTER button.

- Press HALF (enter) again and the display would show WATER 1 6.0.
- Follow the procedure to change the quantity of water in the drink 1 side as above.
- Press HALF and the display would show PREMIX 2 3.75. This refers to the quantity of powder from canister 2 dispensed. Changes can be made as above.
- Press HALF again for WATER 2 (water from the drink 2 side). Make changes as above. Note that the setting for WATER would always be 1.0 sec more than the respective premix. This would ensure that the water would always flow more than powder and not allow accumulation of powder in the mixing bowl.
- Press HALF button again and the display show HOT WATER 6.0. This is the quantity of water which is dispensed when we push the HOT WATER button. The quantity can be adjusted by using the COFFEE and TEA buttons and saved by pressing the HALF button as above.
- Press Half Again It will show “Half Drink 1- 50%” we can set it in the range of 30-70% (with help of COFFEE & TEA Button);on pressing again HALF it will show “Half Drink 2 – 50%” we can set it in the range of 30-70% (with help of COFFEE & TEA Button).
- Press HALF again and the display would show ENABLE COIN. (Only applicable to token operated machine.) Using the COFFEE and TEA we can enable – YES or disable the token mechanism – NO.
- Press Half again and we now enter the SET FLUSH mode. Here we have the following options (all available using the COFFEE/TEA switches). If we want to flush the machine at regular intervals, especially when not in use, then we should enable – YES this option.
- Press HALF again and the display shows TEMP 82. Again this can be adjusted (to a maximum of 90 degree) by using the coffee and tea (up and down) switches.
- THE DEFAULT PASSWORD IS CURRENTLY ENTERED BY PRESSING HALF 5 TIMES NO NUMBER NEEDS TO BE ENTERED.
- Next mode on pressing HALF is the SET DEFAULT option. In you enable the same by imputing YES, then all settings of water, powder, temp etc would be restored to the factory settings (password and user message remain same).
- Press HALF and the screen would show CNTR RESET. Pressing TEA would show YES then you have to enter the password and the counters of B1 and B2 would be reset to 0.
- Press HALF again and we have the USER MESSAGE change option. Using the COFFEE, TEA and HALF buttons (for saving) you can actually change the name on the display to your choice. A unique feature only on ATLANTIS machines.
- Lastly pressing HALF would show CHANGE PASSWORD. Press TEA or COFFEE and the YES option appears. Press HALF again and ENTER the old password followed by the new password twice.
- Press HALF again and the machine display shows “returns to the regular MAKE YOUR CHOICE mode”.

1.4.2 Programming of TVC 3/4 Lane:

Image (B)



The 3 and 4 lane machines are programmed in a very similar manner to the TVC 2 Lane. The main differences have been highlighted.

The five buttons are named **BEV 1, BEV 2, BEV 3, BEV 4, STOP**. **BEV 1 and BEV 2** buttons does the same function as the **COFFEE/TEA** button to increase/decrease time and toggle to enable or disable functions. **BEV 3** is the equivalent of the **HALF** button in the 2 lane Café mini and is primarily for saving and moving on to next mode. IN the Café Plus, to get hot water or half cup, just press the **STOP** button once and then the **BEV** button of your choice to get hot water/half cup of drink from that lane. A longer press of the **STOP** button and you can enter the **MENU** mode and follow the same instructions as the Café Mini programming.

Note: Programming will be same in Touchless series, only show your finger by one inch distance.

1.4.3 Programming of TVC Select:

Image (C)



Press stop switch for 3 sec and machine will enter the programming mode.

Now screen will show “**SET DRINKS? : NO**”, Press **Key 1 (Black Coffee)** Key for **YES**; Then it will show message **Select Drink** on the screen.

Now select required Bev; Bev1, Bev2, Bev3, Bev4, Bev5, Bev6, Bev7 which setting we want to change by pressing their respective key.

For example by selecting Bev 1 it will show **COFE WTR:06.00** which is the time for which water from lane 1 is dispensed. This can be increased by pressing Key 1 (Black Coffee) and decreased by pressing Key 2 (Coffee Latte) and saved by Key 3 (Cappuccino). Post saving the display will show **COFE PDR: 02.00** we can increase and decrease the coffee powder quantity as given above ie Key 1 for increase and Key 2 for decrease and save by Key 3.

Post saving display will show **COFE DLY: 02.00** here **DLY** stand for the providing a time delay to powder from starting of the water.

This powder delay can be increased and decreased as above.

Same process can be repeated for other drinks. For example, if we want to set Bev 4 (Mochaccino) then enter Settings by pressing the STOP key for 3 secs, say yes (pressing key 1) to SELECT DRINKS, choose the Bev you want to adjust by pressing that same key which is key 4 in our example. Display will show COFE WTR: 02.50, increase by Key 1, decrease by Key 2 and saved by Key 3. Display will now show COFE PDR: 02.10, adjustable with increase by Key 1, decrease by Key 2 and save by Key 3, then display will show as COFE DLY: 01.40 and then COFE WPR: 05.40 after that it will come M/C WTR: 03.76 It shows the water timing from the combo of milk and chocolate chamber can be adjust by same method as above and so on. Remember DLY is always provide DLY in Powder from the starting of drink.

If don't want to change any drink setting then easily escape “**SET DRINKS?: NO**” screen by pressing stop key. It shows “**Auto Flush?: NO**” We can change it for 60 min and 90 min by pressing Key 1 and save by Key 3. Timing for flushing is given 06.00 sec by default which adjustable increase by Key 1 and decrease by Key 2 and save by Key 3.

On saving (press key 3) flush setting it shows **Temperature: 88° C** which we can adjust temp 75 to 99° C (TVC recommend 85° C for better taste) save the temperature by Key 3.

Next window will show **Set Default?: NO** by pressing Key 1 it can be change to Yes on enabling it, It will restore all the settings, temp etc. to the factory settings (password and user message will not change)

Then Display shows **CNTR Reset?: NO** on changing to yes by key 1 it will ask for password. Upon entering the 5 digit password it will reset the data of served drinks to 00000.

Then Display shows **USER MESSAGE: YES**. For changing user message press Key 3 otherwise you can escape by Key 8 (stop key). For changing it will ask for password, message can be adjusted by Key 1 and Key 2, Key 1 increase the alphabetical values and key 2 go downwards in alphabetical values.

Next window will show **CHANGE PSWD?: NO**. If you want to change password press Key 3 and enter old password and then enter your unique required password by Key 1, and Key 2 for entering value from 0 to 9.

2. Operational Guidelines:

2.1. Machine function:

The following procedure must be carried out by a trained installation engineer before the machine can be used for the first time.



Image (a)



Image (b)

2.1.1 Ensure that the electrical and water services to the machine are connected correctly. Also ensure that you have sufficient water quantity in the boiler or the machine is connected to proper water source and then turn on electrical supply. Ensure that the waste tray is fitted correctly to the machine. (Image a & image b)



Image (c)

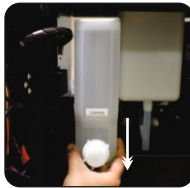


Image (d)

2.1.2 Fill the canisters with the correct ingredients, close the lids and re-fit canisters into machine ensuring that they are returned to their correct positions. Rotate the canister outlets to their correct operating positions. (Image c & image d)



Image

2.1.3 While the machine is powering up, the LCD will display the message as shown. "PLEASE WAIT - HEATING". Ensure that no water overflows from the storage tank into the machine.

Important: If the water fails to fill correctly or leaks, turn off the machine before investigating the fault check the LCD display on the front of the machine to ensure that the water has heated to the correct temperature and that the machine is in ready mode.

2.2 Beverage Dispensing:

2.2.1 Switch On the machine.

2.2.2 Put the Cup on drip tray for dispensing the beverage.

2.2.3 Press the button for required beverage. Desired beverage & dispensing progress will be shown in display.

2.2.4 Wait for beverage dispensing.

2.2.5 Your beverage is ready to drink.

Caution : Take care at dispensing time, don't touch the hot beverage with your hand during dispensing. Hot water at 88 deg C can cause burns to user.



2.2.6 After dispensing the beverage switch off the tea & coffee machine if not in use for long time.

2.3 Daily Cleaning Operation:

2.3.1 Material: Single use cotton, food grade utensils, Detergent.

2.3.2 Hygiene: Wash hands thoroughly with water and soap before handling the machine and products.

2.3.3 Use only potable water to clean the machine.

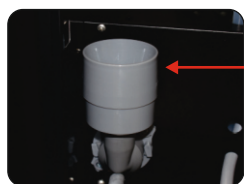


Image (a)

Note:

a) To clean plastic cup upper remove the plastic cup upper, as you can see the image (a)

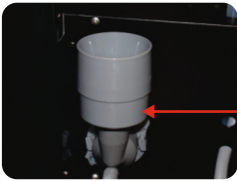


Image (b)

b) To clean plastic cup lower remove the plastic cup lower, as you can see the image (b)

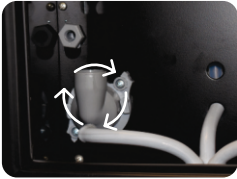


Image (c)

c) To clean mixi base lower rotate it clockwise and remove, as you can see the image (c)

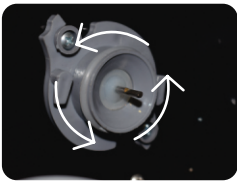


Image (d)

d) To clean mixi base rotate it anti clockwise and remove, as you can see the image (d)

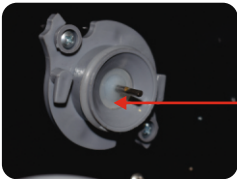


Image (e)

e) To clean mixing assembly open mixing assembly impeller washer & o-ring and wash, as you can see the image (e)

Other part



Image (f)

1. Clean elbow (image-f) on weekly basis.



Image (g)

2. Canister (image-g) on weekly basis.
Carefully remove the Canister from its position
& Clean it . set it back to the position after cleaning.



Image (h)

3. Ensure the drip tray empty and clean drip tray
(image-h) on weekly basis.
Carefully remove the drip tray from its position
& Clean it . set it back to the position after cleaning.

2.4 Daily canister filling/Jar changing operation

2.4.1 Canister filling:



Image (a)

1. In case of canister filling open the cap from
canister you can see the image (a).

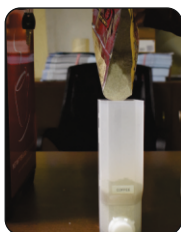


Image (b)

2. Fill the beverage after opening the
cap you can see the image (b)



Image (c)

3. After filling the powder in the canister cover the canister outlet by the cap, as you can see the image (c)

2.4.2 Jar changing operation:



Image (a)

1. In case of changing of water jar disconnect the machine, as you can see the image (a).

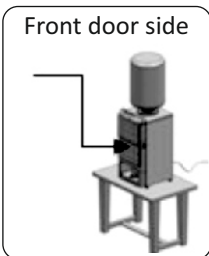


Image (b)

2. While changing the water jar, take care that water should not flow on front of the door, as you can see the image (b).

3. Use only approved potable drinking water jar/source

2.4 Descaling

Descaling is in three stages:

Preparation

Descaling

Rinsing



Descaler is caustic!!!

Always follow the instruction on the descaler package.

TVC doesn't recommend any descaling agent for descaling process.

Descaling Frequency:

Descaling to be done as per requirement.

Descaling Method:

1. Follow the instruction given in descaling agent booklet.
2. Put the prepared descaling solution into storage tank.
3. Turn on the machine and pump water through bubble top or pump into the storage tank for 20 seconds.
4. Turn off the machine.
5. Let the machine cool with descaling solution.
6. Turn on the machine after 10 minutes and pump more water for 1 minute.
7. Turn the hot beverage dispenser machine off again and wait for the descaling solution to do its work .
8. Keep repeating the step above until the storage tank is empty and all the solution should have been pumped through the machine & the lime scale will have been removed.
9. Rinse your storage tank and fill it with fresh clean water.
10. Repeat this process again & your machine is descaled.
11. Flush the machine completely at least twice.

Dispense one hot beverage & throw it out to make sure all the descaling solution is gone.

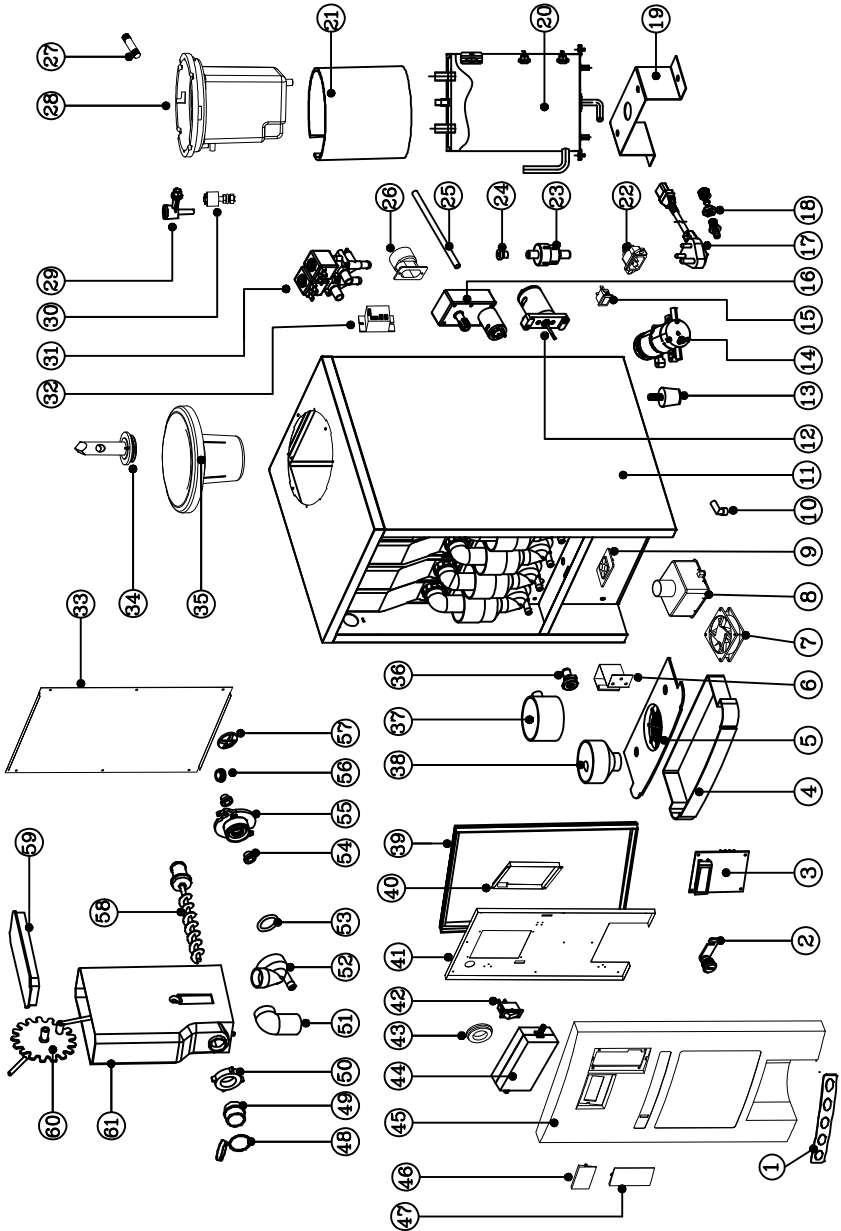
3. Service Guideline:

3.1 Basic trouble shooting chart

Problem	Cause & Remedy
<p>1. If display shows "Heating..." for more than 10 minutes.</p>	<ol style="list-style-type: none"> 1. Check loose connections continuity at heater/ fuse/ holder relay/ terminals. 2. Check loose connections at main controller card connector & rectify. 3. Check 230 Volt AC supply across heater terminal, if power supply not detected replace heater. 4. If Power supply not detected check DC signal across relay terminals. <ol style="list-style-type: none"> a) If power supply not detected replace relay. b) If power Supply not detected, than replace controller card.
<p>2. If display shows "LOW WATER FILL".</p>	<ol style="list-style-type: none"> 1. Check water level in bubble top. 2. Check continuity of sensor wire from controller card to tank.
<p>3. Overheating in Boiler tank.</p>	<ol style="list-style-type: none"> 1. Check loose connection of temperature sensor on the boiler. 2. Check DC supply across the relay if 24 V is not detected then replace the relay. 3. Check bimetallic thermostat connection properly. 4. Check main controller card if D5 glow continuous then replace the controller card.
<p>4. Electric Shock.</p>	<ol style="list-style-type: none"> 1. Check earthing/ polarity in supply Socket. 2. Check water leaking inside the machine and rectify it. 3. Check loose connection of earthing wire machine body. 4. Check continuity between machine body & earth pin on 16 amp power plug. If continuity is not there replace power cord.

<p>5. As soon as machine is switched on power supply trips.</p>	<ol style="list-style-type: none"> 1. Check correct rating of MCB. 2. Change main lead if machine doesn't trip then replace main lead permanently. 3. Open one connection of hot tank if adapter trips again then replace the hot tank. 4. Open connection of adapter if machine trips again replace the adapter. 5. Check the phase of main supply is not short with body.
<p>6. Cold water tank is full, no dispensing of water while pressing dispensing button only premix is dispensing.</p>	<ol style="list-style-type: none"> 1. Check loose connection & continuity between main controller card & DV connections. 2. Check connections of DV. 3. Replace main board. 4. Replace the DV.
<p>7. Variation in end cup volume.</p>	<ol style="list-style-type: none"> 1. Check scaling in valve & clean it. 2. Replace dispense valve.
<p>8. Premix clotting in canister elbow.</p>	<ol style="list-style-type: none"> 1. Check exhaust fan. 2. If exhaust working, check exhaust pipe connected properly between fan & duct. Connect it properly. If it is not working, check loose connection at exhaust fan. 3. Replace exhaust fan.
<p>9. Variation in end cup taste.</p>	<ol style="list-style-type: none"> 1. Check level of ingredient inside the canister. Refill if it is below minimum level. 2. Check whipper motor is working or not. If it is not working, check the voltage across motor terminal. (a) If power supply detected replace whipper motor. (b) If power supply not detected check loose connection. (c) Replace main board.

3.2 Exploded view with spare list



Part's Name

PART No.	Parts Name	PART No.	Parts Name
01	Membrane Switch	32	Relay
02	Lock With Key	33	Back Plate
03	Controller Card	34	Puncturing Tube
04	Waste Water Tray	35	Funnel
05	Waste Water Tray Lid	36	Water Inlet
06	Door Hinge	37	Plastic Cup Upper
07	Exhaust Fan	38	Plastic Cup Lower
08	Exhaust Fan Cover	39	HBD Gasket
09	Distribution Plate	40	Controller Card Plate
10	Over Flow	41	Door Sheet
11	Sheet Metal Body	42	Red Switch
12	Whipper Motor	43	Washer Black Fiber
13	Rubber Feet	44	Adapter
14	Pump 24 V	45	Front Door
15	Indicator	46	Controller Card Display Cover
16	Gear Motor	47	Coin Maker Cover
17	Power Cord	48	Canister Elbow Cap
18	Drain Set	49	Canister Elbow Nozzle
19	Hot Tank Stand	50	Canister End
20	Hot Tank	51	Canister Elbow
21	EP Foam	52	Plastic Mixi Upper
22	Power Inlet Socket	53	O Ring
23	NRV	54	Mixi Button
24	Heating Sensor Rubber	55	Plastic Mixi Base
25	Silicon Pipe	56	Impeller Washer
26	Steam Cover	57	Impeller
27	Fuse	58	Canister Rod
28	HBD Storage Tank	59	Canister Cap
29	Steam Trap	60	Canister Wheel
30	HBD Float Valve Vertical	61	Canister Body
31	DV (Solenoid Valve)		

3.3 Part replacement process of all critical components:

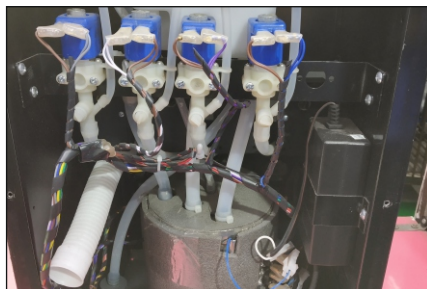
Object / Part Name	Technical data
Pump	24 V DC/<350 mA
Solenoid Valve	24 V DC/<400 mA
Whipper Motor	24 V DC/11-13000 RPM
Gear Motor	24 V DC/90/140 RPM
DC Fan	24 V DC
Controller Card	With LCD Display
Power Supply	Input : 180 V AC - 280 V AC Output : 24 V DC - 2 amp / 3 amp
Inlet Solenoid Valve	24 V DC/<300 mA
Hot Tank	700/1500/2000 Watts

*Specifications are subject to change without any prior notice.

3.3.1 Part replacement process of Hot Tank (boiler):



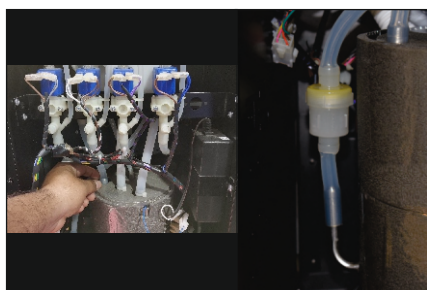
Step 1: Unplug the machine. Remove the back plate of your machine. Your machine hot tank will look like this.



Step 2: Begin with removing the internal wire (element leads.)



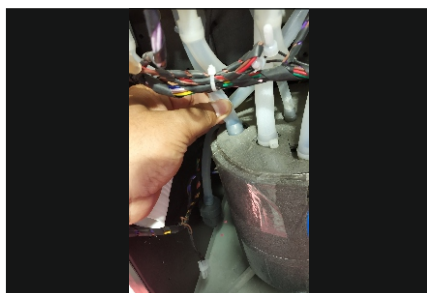
Step 3: Remove the drain set.



Step 4: Remove the hot tank pipe, steam pipe & sensor & NRV pipe.



Step 5: Unbolt the screw to bottom.

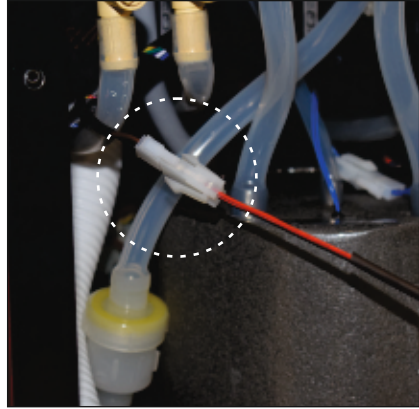


Step 6: Remove & replace the hot tank (boiler.)

3.3.2 Part replacement process of Gear Motor:



Step 1: Unplug the machine. Remove the back plate of your machine. Your machine will look like this.



Step 2: Begin with removing the mating connectors.



Step 3: -Unbolt the gear motor screw.

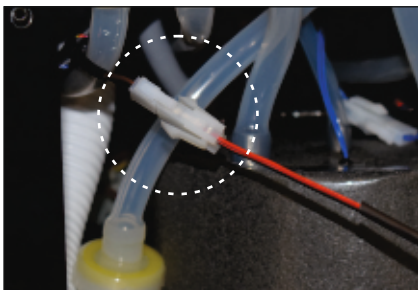


Step 4: Remove and replace the gear motor.

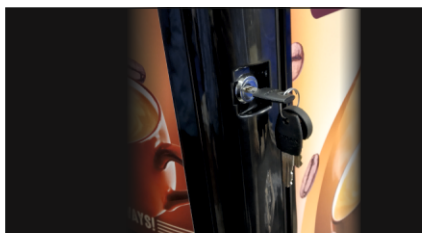
3.3.3 Part replacement process of Whipper Motor:



Step 1: Unplug the machine. Remove the back plate of your machine. Your machine hot tank will look like this.



Step 2: Begin with removing the mating connectors.



Step 3: Open the front door of your machine with help of key.



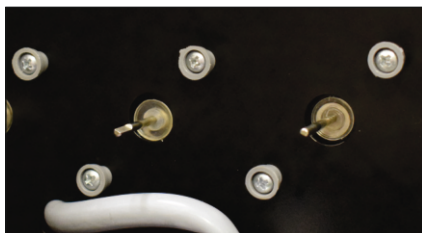
Step 4: Remove the plastic cups (Upper & lower.)



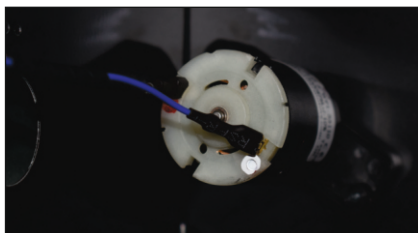
Step 5: Remove the mixi component.



Step 6: Remove the impeller & mixi base.

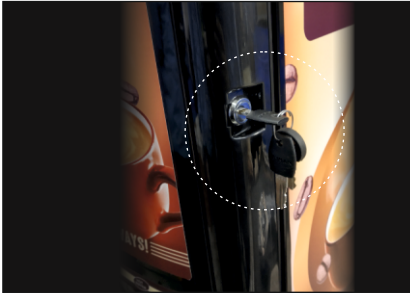


Step 7: Remove the whipper motor.

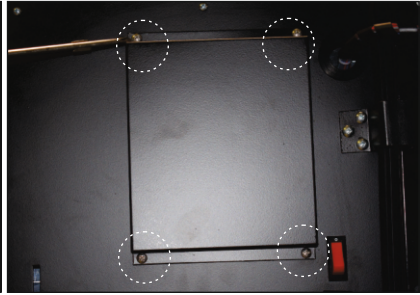


Step 8: Replace the whipper motor.

3.3.4 Part replacement process of Controller Card:



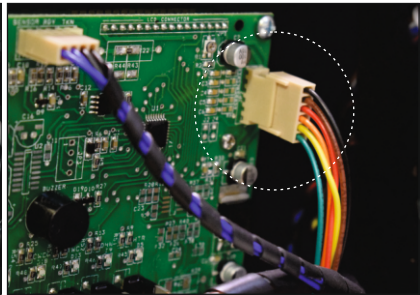
Step 1: Open the front door of your machine with the help of key.



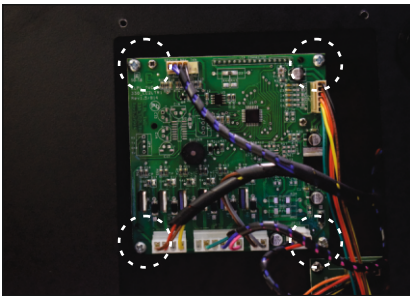
Step 2: Open the front door screw.



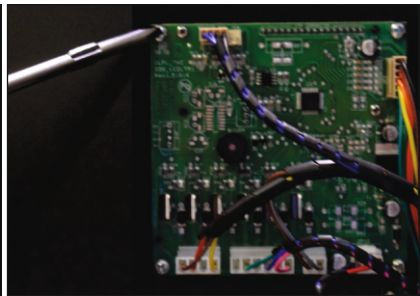
Step 3: Remove the screw of door sheet.



Step 4: Remove the connector.



Step 5: Remove the controller card screws.



Step 6: Remove & replace controller card.

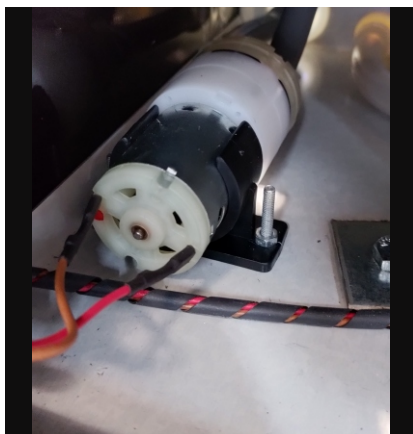
3.3.5 Part replacement process of Pump:



Step 1: Unplug the machine. Open the door of your machine with help of key.



Step 2 : Remove the 4 screw of front plate.



Step 3: Pull the pump remove the pipes and replace the pump.

3.3.6 Part replacement process of Solenoid valve:



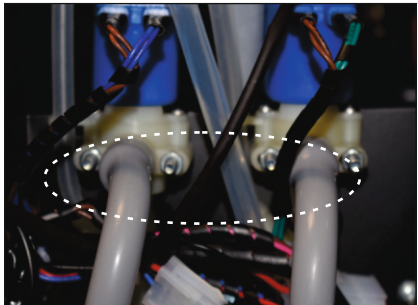
Step 1: Unplug the machine remove the back plate of your machine. Your machine will look like this.



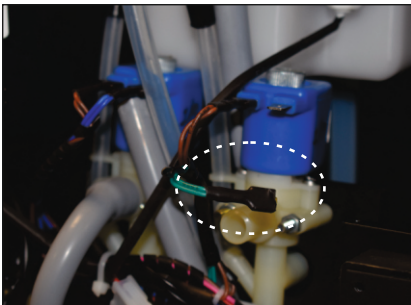
Step 2: Identify the solenoid valve.



Step 3: Open the screw of solenoid valve angle



Step 4: Remove the piping of solenoid valve.



Step 5: Remove the wiring.

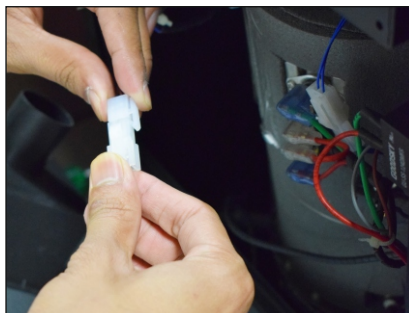


Step 6: Remove & replace solenoid Valve.

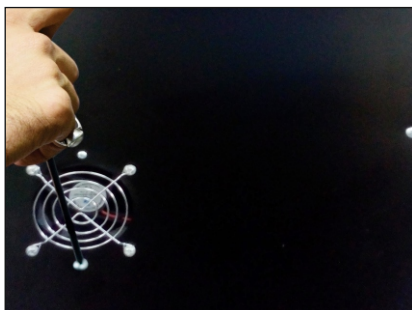
3.3.7 Part replacement process of DC Fan:



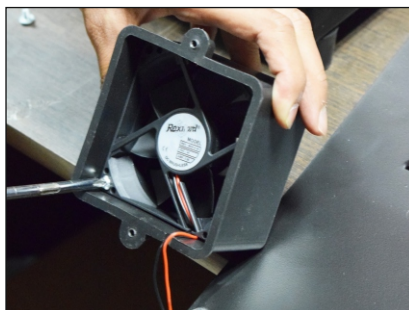
Step 1: Unplug the machine. Remove the back plate of your machine, and remove flexible pipe carefully.



Step 2: Remove the connection of fan.



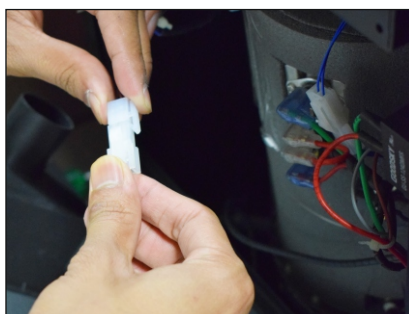
Step 3: Open the screw of fan cover.



Step 4: Open the screw of DC fan



Step 5: Replace the DC fan and fit properly.



Step 6: Reconnect the connection and fit the back plate carefully

Note that the fan location in some models is at the bottom plate of the machine and not on the back plate.

4. Disposal of Machine:

E-waste means electrical and electronic equipment, whole or in part discarded as waste by the consumer or bulk consumer as well as rejects from manufacturing, refurbishment and repair processes.

Such waste comprises of both usable and non-usable material. Some of the waste if left unattended will be detrimental to environment. E waste may comprise of hazardous substances like lead, mercury, toxic material and gases.

E-Waste can be disposed by any of the following ways:

a. Authorised E-Waste Re-cyclers:

Company has PAN India agreement with

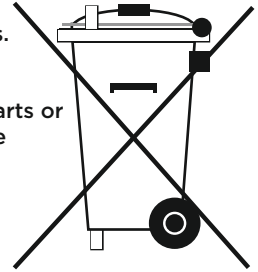
Authorised Re-cycler for E-Waste for facilitating our channel partners/ Dealers / Distributors / customers to enable them to dispose of E-Waste products after its end-of-life (when a product is non-operational or non-repairable) and also defective spare parts.

b. Through Sales Offices of The Vending Company and Channel Partners:

Company can also collect defective Electrical & Electronic parts or defective Product after its life span, which are intended to be discarded from Channel partners/ Dealers / Distributors / customers. This e-waste is then recycled through authorised e-waste re-cycler

c. Through Dealers/ Distributors:

Customer can also deposit old products after its life span or defective spares at Dealers / Distributors. This e-waste is then recycled through authorised e-waste re-cycler



Note:

Kindly scan below QR code For E-Waste Awareness and General scheme for E-waste collection & disposal

OR

For more details, Customers can dial Customer Care No +91-8588825888

Do's:

- The machine should work under ambient temperature from 15-35 degree Celsius.
- The Electricity outlet, into which the unit is to be plugged, must have proper and reliable grounding.
- If power cord gets damaged, it must be replaced only with a similar new one sourced from an authorised supplier.

Don'ts:

- Do not keep the unit exposed to direct sunlight.
- Don't position the unit near expensive furniture or electrical appliance as water spills can cause serious problem.
- Don't modify the power plug and don't use an extension cord. It may lead to overheating & electrical fires.

- ⦿ Don't plug or unplug the power cord in switch on condition.
- ⦿ Don't use sourcing powder, harsh soap wax or polish on plastic parts.
- ⦿ Don't use a metal scrubber to clean the machine.
- ⦿ Don't allow children below 18 years to operate the machine.

WARRANTY CARD

This product is covered under a one year warranty to be free from defects in workmanship and material under normal use and service for a period of 12 months from the date of purchase.

1. The guarantee extended herein is limited to the repair and/or replacement of defective part's, and the manufacturer would not be responsible for any consequential liability/damage/loss arising due to such defects.
2. Warranty card duly filled in and stamped by the dealer, along with a copy of the invoices should be produced for any warranty claims. All expenses incurred in sending and collecting the unit or part thereof from the authorized service center will be payable by the customer
3. This warranty does not cover accessories such as mains cord and plastic parts.
4. The warranty is void if :
 - a) It is found that the unit has been subject to unauthorized installation or repair.
 - b) The voltage of the power supply is not within the specified limited (110V/230V-60Hz/50Hz-1ph)
 - c) Damage is caused during transit, due to accident, flood, fire, other natural hazards, neglect or misuse.
5. Any liquid except water is used in the container.
6. The defective parts must be sent to the company, freight prepaid and insured, for the company's examination and satisfaction that they are defective. Return freight and insurance on such repaired/replacement parts plus any excise duty and taxes/levies will be extra.
7. Failure/deterioration of any part/assembly arising, in the company's opinion by reasons of shifting to another location, accident, alteration, abuse/misuse, substitution of original part's with unauthorized part's or any damage caused by fire/flood etc, or exposure to weather conditions, are not covered under this warranty.
8. This warranty will continue to be in force for the term herein specified irrespective of any replacement parts which may be provided under warranty and such replacement parts shall not carry any fresh warranty.

WARRANTY INSTRUCTIONS FOR USER

1. This warranty card has 2 parts. Kindly ensure that the Merchant fills both parts correctly.
2. Part A is the customer's copy. It should be retained by you for your record.
3. Part B must be torn and mailed to the company's address (mentioned there itself.).
4. In the event of a defect developing in the product, contact the Merchant./company for obtaining warranty service by informing defect, model & serial no. and date of purchase.
5. On receiving your complaint, trained technician will call on you promptly. In the unlikely event of the technician deciding that the product requires attention at customer care center, kindly arrange to deliver the machine to the customer care center for further action.

CUSTOMER DETAILS

Model No. : _____ Serial No. _____

Date of Purchase : _____

Customer Name & Address
Tel : _____

Customer Name & Address
Tel : _____

Customer's SignatureDealer's Signature & Stamp

WARRANTY CARD

Model : _____

Name of Customer : _____

Date of Purchase : _____

Serial No. : _____

Name and Address of the Seller : _____

Seller's Stamp & Signature : _____

Manufactured by:

THE VENDING COMPANY

PLOT NO - 28, SECTOR- 4, IIE, SIDCUL, PANTNAGAR,
RUDRAPUR, UTTARAKHAND - 263153, INDIA

CUSTOMER COPY



Model : _____

Name of Customer : _____

Date of Purchase : _____

Serial No. : _____

Name and Address of the Seller : _____

Seller's Stamp & Signature : _____

Manufactured by:

THE VENDING COMPANY

PLOT NO - 28, SECTOR- 4, IIE, SIDCUL, PANTNAGAR,
RUDRAPUR, UTTARAKHAND - 263153, INDIA

MERCHANT COPY