

NATIONAL VENDORS FACTORY INSPECTION RECORD

Part No. 3280012

Sheet 1 of 3

ACCEPTED ↓	REJECTED ↓	CUSTOMER _____ ADDRESS _____ MODEL _____ SERIAL NO. _____ CONTROL NO. _____ INSPECTION DATE: _____ CHANGER NO. & MODEL _____ VALIDATOR NO. & MODEL _____ CARD READER NO. & MODEL _____	<p style="text-align: center;">FOR COLD DRINK CENTER (Models 327/328) MACHINE CONFIGURATION (circle one):</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 50%;">CO₂ Gas Pumps</td> <td style="width: 50%; text-align: right;">Six Select</td> </tr> <tr> <td>Diaphragm Pumps 50 Hz</td> <td style="text-align: right;">Eight Select</td> </tr> <tr> <td>Diaphragm Pumps 60 Hz</td> <td></td> </tr> </table> ICE MAKER NO. _____ COMPRESSOR NO. _____	CO ₂ Gas Pumps	Six Select	Diaphragm Pumps 50 Hz	Eight Select	Diaphragm Pumps 60 Hz	
CO ₂ Gas Pumps	Six Select								
Diaphragm Pumps 50 Hz	Eight Select								
Diaphragm Pumps 60 Hz									

TEST AND INSPECTION TO BE IN ACCORDANCE WITH: Factory Test Procedure 3280011

VISUAL INSPECTION

01. Tube routing, electrical harness, and label placement.
02. Position of ice bank control probe and bracket - probe positioned inside bracket.
03. Correct display and menu panels.
04. Water bath agitator motor - impeller blade properly installed.
05. Machine built as per work ticket including all options and accessories.
06. General visual inspection for door to cabinet fits, scratches, cleanliness, etc.
07. Exterior cabinet appearance.
08. Properly painted and plated parts.
09. Inventory of miscellaneous components.
10. Jumper plugs as required.
11. Serial and control numbers of inspection sheet agree with shipping ticket.

ELECTRICAL INSPECTION

01. Proper insulation on electrical termination.
02. All electrical connections secure, wire harness routing and dressing to code.
03. Ground securely installed and tested.
04. High voltage breakdown test.
05. Check all metal parts for burrs - cabinet, shelves, door, cup station, etc.
06. Safety covers and guards in place and secure.

FUNCTIONAL INSPECTION

01. All water connections checked for leaks.
02. Controls on power panel and door controller - function.
03. All selection buttons - function.
04. Turret advance - proper cup ring setting and delivery.
05. Fill water bath to overflow - free flowing water - no restrictions.
06. Cup station removes easily. Fit to door and adjust mug switch (optional).
07. Waste bucket switch. When switch is activated, merchandiser will not vend.
08. Proper cup delivery into cup station - adjust for 9 oz., 10 oz., 14 oz., 16 oz., 20 oz., cup (circle proper size).
09. Automatic door (if equipped) smooth operation - lubricated.
10. Operation of manual or automatic (optional) vend door.
11. Test with appropriate coin mechanism and coins. Operate coin return mechanism.
12. Test exact change, sold out and credit display functions.
13. Display and work lights.
14. Build ice bank complete. See that ice bank control shuts off compressor and operates properly.
15. All CO₂ connections checked for leaks (Matheson leak detector or equivalent).

NOTE: A mark in both columns shows that the item was rejected, repaired, reinspected, and found to be acceptable.

Inspector's stamp

Initials

Date

ACCEPTED
↓
REJECTED
↓

COLD DRINK SECTION INSPECTION

- _____ 01. Condenser fan clearance and stability - condenser mounting hardware. (Water bath condenser [final assem-
_____ 02. Ice maker feeder cup water level - controlled properly by float system. Install adapter "sight window"
_____ 03. Icemaker - producing ice and able to fill hopper within 30 minutes.
_____ 04. Verify full ice hopper switch operates.
_____ 05. Check all water/syrup connections for leaks (i.e. plastic, copper, stainless).
_____ 06. Operate Cool-San (all phases) - waste pail approximately ½ full at end of cycle (if equipped).
_____ 07. Check entire refrigeration circuit for refrigerant leakage - use leak detector.

FACTORY SETTING

- _____ 01. Fill carbonator.
_____ 02. Adjust water pump to fill carbonator in 15 to 19 seconds.
_____ 03. Test ice throw, reference table 1.
_____ 04. Adjust syrup pumps, reference table 1.
_____ 05. Test "no ice" selection.
_____ 06. Verify that the water bath pulls down to 35° F.
_____ 07. Adjust carb and non-carb water valves (250 ±5 ml).
_____ 08. Test low carbonation sensor switch.
_____ 09. Adjust CO₂ syrup pumps (50 ±2 ml).
_____ 10. Diaphragm pumps to match order, 12oz (50 ±2 ml), 18oz (79 ±2) ml, etc.



NOTE: A mark in this column indicates completion of work.

Pre Packing Station

- _____ 01. Remove test water filter cartridge.
_____ 02. Drain water bath and all water lines.
_____ 03. Drain tank filler line between inlet valve assembly and the tank by activating the inlet valves.
_____ 04. Remove ice from icemaker and blow out with hose.
_____ 05. Drain water feeder cup and all water lines.
_____ 06. Flush syrup pumps. Blow out lines with CO₂. Install syrup fittings.
_____ 07. Blow out water lines in the water bath with CO₂.
_____ 08. Install base grill hardware (if required).
_____ 09. Install ice maker covers.
_____ 10. Install water bath covers.
_____ 11. Install serial number tag using rivets.
_____ 12. Glue green ticket on door and blue ticket inside cabinet.
_____ 13. Clean inside of machine, remove all debris, loose screws, etc.
_____ 14. Add cup station assembly. (Verify the cup station configuration agrees with the cup mech configuration.)
_____ 15. Adjust cup station fit to door and cabinet. Clean cup station long chutes with Hyshine Stainless Cleaner.

Date:

Work performed by:



NOTE: A mark in this column indicates completion of work.

- | | | |
|-------|-----|---|
| _____ | 01. | Install plastic miscellaneous components bag containing set-up instructions, to door. |
| _____ | 02. | Install electrical code tag on power cord. |
| _____ | 03. | Install packing boxes. |
| _____ | 04. | Install and tape waste containers with appropriate contents. |
| _____ | 05. | Install packing to cup dispenser and tape. |
| _____ | 06. | Tape coin box, vend door, and changer mounting brackets. |
| _____ | 07. | Tape overflow switch. |
| _____ | 08. | Add water filter cartridge, if specified. |
| _____ | 09. | Make final visual check. |
| _____ | 10. | Program lock to proper key and place key in coin cup. |
| _____ | 11. | Tape electrical power cord to rear of cabinet. |
| _____ | 12. | Tape down syrup tank lids (if required). |
| _____ | 13. | Install syrup tanks, syrup tank tubes and lids (if required). |
| _____ | 14. | Install syrup B.I.B. fittings per order (if required). |
| _____ | 15. | Install rear screens. |

Date: _____ Work performed by: _____



NOTE: A mark in this column indicates completion of work.

- | | | |
|-------|-----|---|
| _____ | 01. | Remove factory inspection record. |
| _____ | 02. | Install shipping bag over machine. |
| _____ | 03. | Install tube over cabinet. |
| _____ | 04. | Install top pad on cabinet. |
| _____ | 05. | Install top carton on cabinet. |
| _____ | 06. | Apply stencil and shipping ticket on packing tube. |
| _____ | 07. | Scratch key number off ticket. |
| _____ | 08. | Check invoice number on work sticker against pink copy. |
| _____ | 09. | Staple top and bottom cartons. |
| _____ | 10. | Affix trucking information label. |

Date: _____ Work performed by: _____

Table 1. Factory Default Throw Times and Volumes

Cup Size		Syrup Throw			Still and Carb. Water			Ice			Extra Ice		
		Volume	Time	Volume	Time	Volume	Time	Volume	Time				
oz	ml	oz	ml	sec	oz	ml	sec	oz	gr	sec	oz	gr	sec
5	148	0.7	21	3.40	3.6	107	5.10	1.5	42	1.85	2.0	57	2.50
7	210	1.0	30	4.80	5.0	150	7.20	1.5	42	1.85	2.0	57	2.50
8	237	1.1	33	5.30	5.7	169	8.10	1.5	42	1.85	2.0	57	2.50
9	270	1.4	40	6.40	6.7	200	9.60	1.5	42	1.85	2.0	57	2.50
10	295	1.5	45	7.20	7.5	222	10.70	2.0	57	2.50	2.0	57	2.50
12	355	1.7	50	8.00	8.4	250	12.00	2.0	57	2.50	3.0	85	3.50
16	473	2.3	96	11.00	11.7	345	16.60	3.0	85	3.50	3.7	105	4.50
18	532	2.7	79	12.60	13.3	395	19.00	3.0	85	3.50	3.7	105	4.50
20	590	3.0	88	14.00	15.0	439	21.00	3.0	85	3.50	3.7	105	4.50

NOTE: For all cup sizes... Carbonation percentage is 100%;
Blend mixture percentage is 50%.