

# NATIONAL VENDORS FACTORY INSPECTION RECORD

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;"><b>FOR TWIN DRINK CENTER</b> (Models 363/364/365/366) <b>MACHINE CONFIGURATION</b></p> <p style="text-align: center;"><u>Record digits as displayed in the Machine Configuration programming function.</u></p> <p style="text-align: center;">_____</p> ICE MAKER NO. _____ COLD PLATE COMPRESSOR NO. _____
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**TEST AND INSPECTION TO BE IN ACCORDANCE WITH: Factory Test Procedure 3630028**

**VISUAL INSPECTION**

- 01. Tube routing, electrical harness, and label placement.
- 02. Correct display and menu panels.
- 03. Machine built as per work ticket including all options and accessories.
- 04. General visual inspection for door to cabinet fits, scratches, cleanliness, etc.
- 05. Exterior cabinet appearance.
- 06. Properly painted and plated parts.
- 07. Inventory of miscellaneous components.
- 08. Jumper plugs as required.
- 09. 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. Operation of exhaust blower and hose routing.
- 06. Rinse hose.
- 07. Cup station removes easily. Fit to door and adjust mug switch (optional).
- 08. Waste bucket switch. When switch is activated, merchandiser will not vend.
- 09. Brewer operation.
- 10. Filter paper advancement.
- 11. Operation of manual or automatic (optional) vend door.
- 12. Test with appropriate coin mechanism and coins. Operate coin return mechanism.
- 13. Test exact change, sold out and credit display functions.
- 14. Display and work lights.
- 15. Coffee chute and module chute alignment - canister alignment.
- 16. Water tank temperature: 202° / 205° F.
- 17. Water throws - 8¼ oz. cup unless otherwise specified: Fresh brew coffee 220 ml; freeze dry coffee & tea 200 ml; soup & 6th product 180 ml; chocolate 170 ml
- 18. Air pressure: 10 - 12 psi (pinched).
- 19. Completed 3 vends of selection A3.

**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. (Cold plate condenser [final assembler]) (Ice maker condenser [final tester])
- 02. Ice maker feeder cup water level - controlled properly by float system. Install adapter "sight window" tubing. Verify level is between lines on evaporator label. Return to normal tubing configuration.
- 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 1/2 full at end of cycle (if equipped).
- 07. Check entire refrigeration circuit for refrigerant leakage - use leak detector.

**FACTORY SETTING**

- 01. Fill carbonator.
- 02. Verify that cold plate pulls down to 35° F.
- 03. Adjust carb and non-carb water valves (250 ±5 ml).
- 04. Test low carbonation sensor switch.
- 05. Adjust syrup pumps (50 ±2 ml).
- 06. Test "no ice" button.



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

Pre Packing Station

- 01. Remove test water filter cartridge.
- 02. Drain water tank 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. Blow out lines with CO<sub>2</sub>, from under valved lines at filter head.
- 06. Flush syrup pumps. Blow out lines with CO<sub>2</sub>. Install syrup fittings.
- 07. Blow out water lines in cold plate with CO<sub>2</sub>.
- 08. Clean coffee brewer, if required.
- 09. Install base grill hardware (if required).
- 10. Install ice maker covers.
- 11. Install cold plate covers.
- 12. Install serial number tag using rivets.
- 13. Glue green ticket on door and blue ticket inside cabinet.
- 14. Clean inside of machine, remove all debris, loose screws, etc.
- 15. Pack brewer, plastic bags, water filter, and brew paper in grounds bucket (if required).
- 16. Add cup station assembly.
- 17. 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.

<input type="checkbox"/>	01. Install plastic miscellaneous components bag containing set-up instructions, to door.
<input type="checkbox"/>	02. Install electrical code tag on power cord.
<input type="checkbox"/>	03. Install packing boxes.
<input type="checkbox"/>	04. Install and tape waste containers with appropriate contents.
<input type="checkbox"/>	05. Install packing to cup dispenser and tape.
<input type="checkbox"/>	06. Tape coin box, vend door, and changer mounting brackets.
<input type="checkbox"/>	07. Tape overflow switch.
<input type="checkbox"/>	08. Add water filter cartridge, if specified.
<input type="checkbox"/>	09. Make final visual check.
<input type="checkbox"/>	10. Program lock to proper key and place key in coin cup.
<input type="checkbox"/>	11. Tape electrical power cord to rear of cabinet.
<input type="checkbox"/>	12. Tape down syrup tank lids (363, 365 only).
<input type="checkbox"/>	13. Install syrup tanks, syrup tank tubes and lids (363, 365 only).
<input type="checkbox"/>	14. Install syrup B.I.B. fittings per order (364, 366 only).
<input type="checkbox"/>	15. Install rear screens.

Date: \_\_\_\_\_ Work performed by: \_\_\_\_\_



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

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

Date: \_\_\_\_\_ Work performed by: \_\_\_\_\_