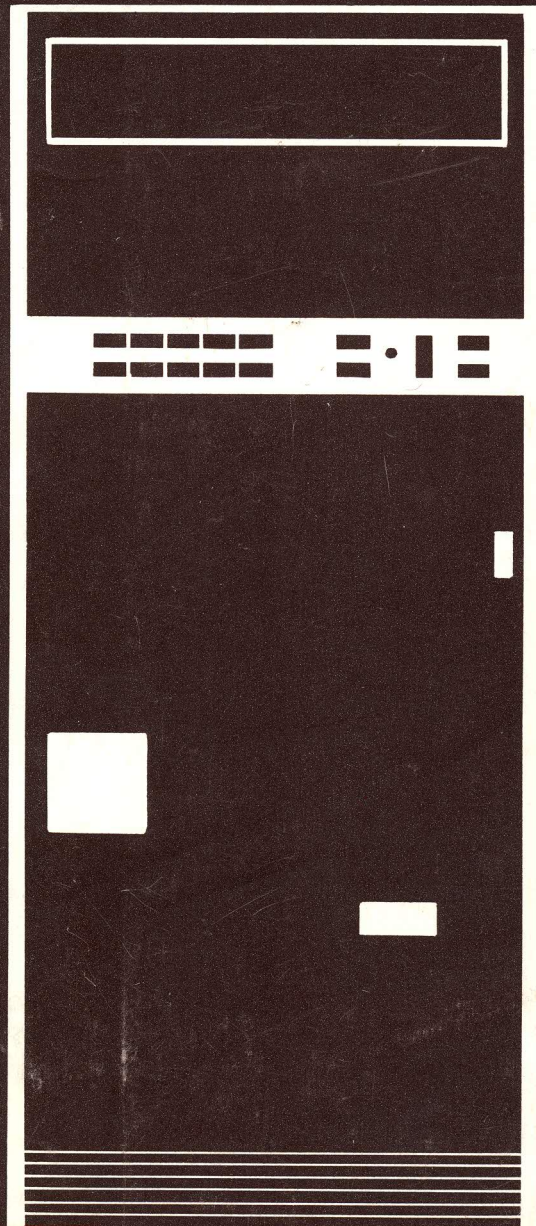


Keep
your eye
on

RUDD-MELIKIAN



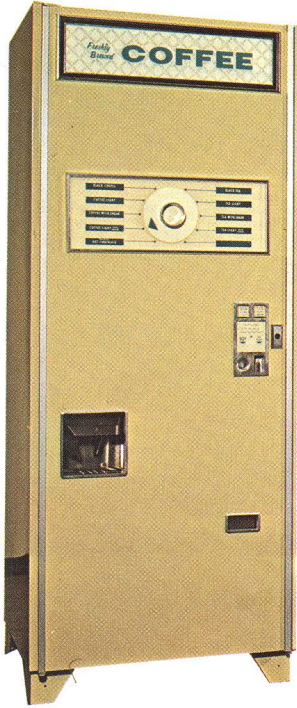
where
'brew-a-cup'
coffee vending
machines
AUTOMATICALLY
brew one cup of
delicious coffee...
every single time



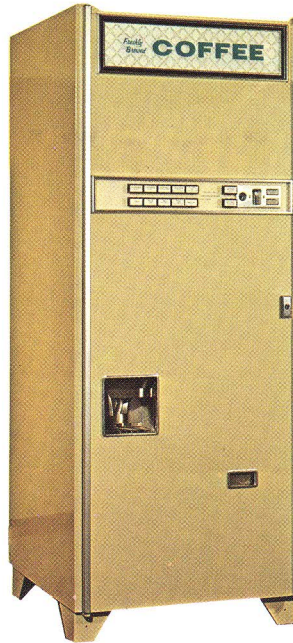
Brew-A-Cup
Model #
880

For your fast turnover stops—a unit with a capacity of 930 seven oz. cups that's a snap to service. Everything possible is at eye level . . . vend counter, electrical box, brewers, temperature control . . . flush and cycle buttons are at your fingertips. All electrical components are the quick disconnect type and all wiring is above the product dispensing area to stay clean and in service. The floor, cup well,

commodity rack, water tank, inlet valves—even the service tray—are stainless steel. All commodity throws are cam-regulated on an easy to read, easy to reach electrical program timer. Interior service light for routeman visibility. And there are only 2 relays in the whole machine. Best of all, real ground coffee—individually brewed—assures your customer a delicious cup of coffee *every single time.*



Pre-Select



Post-Select



Vendo Style
Formica Front
Wood Grain Finish



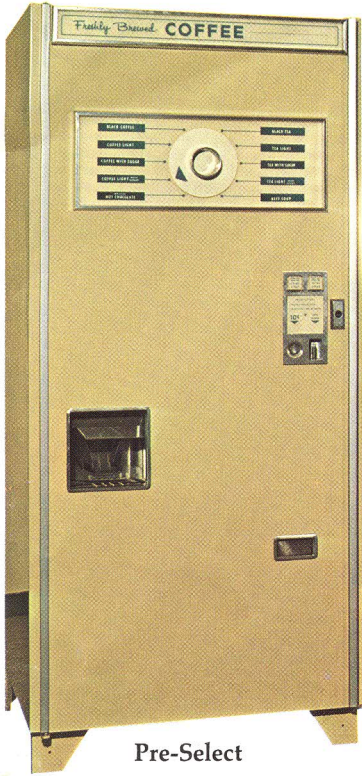
Vendura
Formica Front
Wood Grain Finish



Brew-A-Cup
Model #
800

The very best of the 650 cup (7 oz.) capacity machines available to you with a host of options in pre- and post select; free standing and banked designs; 5-10 customer selections; and front-plate designs to match compatible machines. Like the #880, the Rudd Melikian #800 is equipped with the new "positive controlled action" on the brewer base carriage return. This field proven feature means the

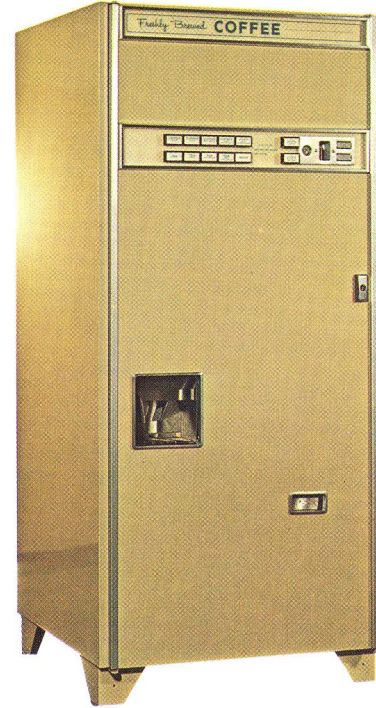
brewer stays even cleaner because there is no hard-snapping action forward in dislodging the spent grounds. And the brewer segment gears remain in continuous engagement for complete operational reliability. Most important, each cup is individually fresh-brewed from real ground coffee in seconds. Your customer gets a delicious cup of coffee *every single time*.



Pre-Select



National Style Post Select



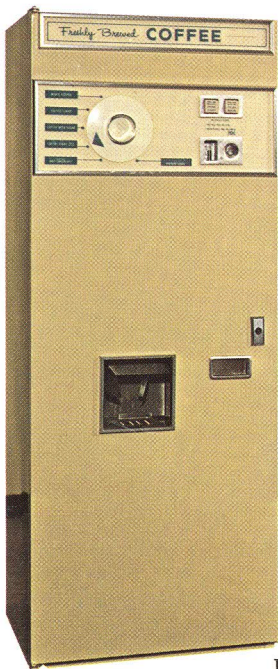
Post-Select



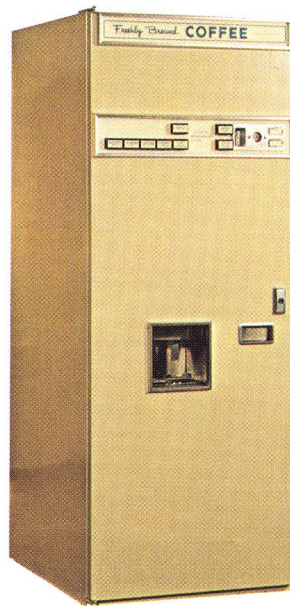
Brew-A-Cup
Model #
320

When you have a stop with needs for smaller capacity you can now provide your customer the smaller capacity machine with the big capacity machine feature, the Rudd Melikian #320. Like its big brothers the #800 and #880, this unit is designed for easy servicing, continuous reliability. It has eye level key parts, stainless steel used wherever possible, the new tapered plastic canister for ease in

checking commodity supply, the "positive control action" on the brewer base carriage return, and the open gravity-feed water system. And like all Rudd Melikian coffee vending machines it brews one cup at a time using fresh ground real coffee. Your customer gets a delicious cup of coffee *every single time*.



Pre-Select



Post-Select

keep
 your eye
 on



RUDD
MELIKIAN

Warminster, Pa. 18974

715-615-4200

Specifications	Brew-A-Cup Model# 880	Brew-A-Cup Model# 800	Brew-A-Cup Model# 320
----------------	---------------------------------	---------------------------------	---------------------------------

All units loose ground, individually brewed cup—available either post- or pre-select

SELECTIVITY	Coffee, Chocolate (Whipped) Tea, and/or Soup 5 to 10 Select. Extra Cream & Sugar (Powdered)	SAME AS 880	Coffee, Chocolate (Whipped) Tea or Soup 5, 6, or 9 Select. Extra Cream & Sugar (Powdered)
CAPACITY Ground Coffee Powdered Cream Granulated Sugar Chocolate Soup Tea	CUPS (7 OZ.) 850 — 930 780 Servings 7 gm 14 lb. 1150 Servings 2 gm 5.1 lb. 625 Servings 6 gm 8.3 lb. 250 Servings 25 gm 14 lb. 500 Servings 5 gm 5.5 lb. 800 Servings 1.7 gm 3.0 lb.	CUPS (7 OZ.) 560 — 650 650 Servings 7 gm 10 lb. 745 Servings 2 gm 3.3 lb. 415 Servings 6 gm 5.5 lb. 145 Servings 25 gm 8.0 lb. 500 Servings 5 gm 5.5 lb. 800 Servings 1.7 gm 3.0 lb.	CUPS (7 OZ.) 320 360 Servings 7.5 gm 6.0 lb. 745 Servings 2.0 gm 3.3 lb. 415 Servings 6.0 gm 5.5 lb. 145 Servings 25.0 gm 8.0 lb. 500 Servings 5.0 gm 5.5 lb. 800 Servings 1.7 gm 3.0 lb.
DIMENSIONS	79" High, incl. 4 1/2" Legs 27 1/4" Deep, 31 1/4" Wide; Bottom of Cabinet is 6" above Floor.	70" High, incl. 4 1/2" Legs 29 1/4" Deep, 31 1/4" Wide; Bottom of Cabinet is 6" above Floor.	63" High with Levelers 24 3/16" Deep; 24" Wide.
WEIGHT	508 lbs. crated 433 lbs. net	456 lbs. crated 400 lbs. net	360 lbs. crated 310 lbs. net
ELECTRICAL SYSTEM	120 volts, single phase, 60 cycle A.C. 18 amps, all wiring above dispensing areas to stay clean; fully sheathed, color coded with quick-disconnect plug-in connectors. Inside service light. Exclusive program timer design makes it easy to regulate all throws.	SAME AS 880	SAME AS 880
COMMODITY SYSTEM	Patented Hydrivac dehumidifying system keeps powders dry. Tapered see-thru canisters for ease in checking & loading commodity supply. Exclusive self mount, self cleaning chocolate "homogenizer-whipper" for foamier drink. Fingertip flush cycle buttons. Canisters & in-line cup dispensers easily removed for faster route service.	SAME AS 880	SAME AS 880
WATER SYSTEM	Open, gravity feed, min. pressure 5 PSI. 8 gal. stainless tank; stainless inlet valves. 1500 watt tru-temp. heat-control requires no adjustment.	SAME AS 880	Open gravity feed, min. 5 PSI. Stainless steel tank—the tank is the reservoir. 1500 watt heating element for fast recovery.
COLORS	Beige; baked enamel colors to match Vendo styles with light header & skirts.	Beige; baked enamel colors to match Crown-National or Rowe styles with formica front available.	Beige; baked enamel to match. Skirt and header kits available to match other installations.
OPTIONS	Coin changer; formica fronts.	SAME AS 880	Coin changer; lighted door sign; cold water shot. V-line or 4-inch legs.

Do you want to give your customers a really good cup of coffee?

Then Consider These 5 Facts...

Fact #1

To give your customer a really good cup of coffee, that cup must be individually brewed. Batch made coffee just isn't consistently good. That's why the Rudd Melikian automatic coffee vending machines brew just one cup at a time from fresh, real ground coffee. That's why our machines are made to use fine granulated coffee. That's why our heavy-duty brewers are completely self contained.

Fact #2

To give your customer a really good cup of coffee, that cup must be brewed fully at just the right temperature. That's why Rudd Melikian uses a thermo disc that insures a constant water temperature of 210 degrees. That's why we have developed our machine to brew each cup a full 10 seconds—yet deliver that completed cup within 16 seconds from the time the customer inserts his coins. The rest of the operation is faster, to allow the coffee to brew longer in water just the right temperature for flavor brewing.

Fact #3

To give your customer a really good cup of coffee, that cup must be perfectly filtered to keep out grounds, eliminate any bitter flavor. That's why we've developed and patented a fine electro-etched stainless steel filter that is far superior to paper filters, yet easier to service. There's no filter in the industry that does as thorough a job, time after time, as the Rudd-Melikian electro-etched.

Fact #4

To give your customer a really good cup of coffee, the water used in brewing must be fresh, temperature controlled, clean and fed at a minimum pressure. Over the years, we've developed and patented a water system that keeps pressure to 5 PSI, reservoirs water on a first in, first out basis, keeps it at 210 degrees with a Tru-Temp heat control that requires no adjustment, stores the water in stainless steel, and uses a virtually foolproof open-gravity feed system.

Fact #5

To give your customer a really good cup of coffee, the inside of your coffee vending machine must have hospital room cleanliness at all times. That's why the Rudd-Melikian system concentrates on cleanliness. Our patented HydriVac dehumidifying control keeps coffee grounds bone dry; we keep all wiring above the product dispensing level; no waste water is allowed to remain in the machine, a clean machine turns out a good clean cup of coffee.

For delicious coffee every single time, rely on;

RUDD-MELIKIAN

300 Jacksonville Rd., Warminster, Pa. 18974

215-675-4200



Compare the features—you'll see why **Rudd-Melikian** maintains its reputation for producing a machine that is demonstrably superior

EASY TO ADJUST CAMS—All cams identified and easily accessible to adjust commodity throw in seconds, for all commodities including coffee.

EXCLUSIVE IN-LINE CUP DISPENSER—Simple, dependable, holds up to 900 cups. Completely enclosed for sanitation. Easily accessible for service.

EXCLUSIVE HYDRIVAC EXHAUST SYSTEM—Dehumidifier system exhausts steam and humidity bar prevents caking of commodities under the most humid conditions.

EYE LEVEL ELECTRICAL BOX—Easy to see; easy to check. All wiring is above the dispensing area . . . electrical system cannot get wet.

EXCLUSIVE OPEN WATER SYSTEM . . . GRAVITY FEED—No pressures, no pumps, no danger, no problems.

STAINLESS STEEL SWING OUT COFFEE HOPPER—Opens easily for servicing. First in, first out design assures fresh coffee. Agitator prevents coffee bridging and sight gauge provides easy check for servicing.

HINGED COIN CHANGER—Changer swings out for easy servicing. Full sweep coin reject.

COMMODITY DISPENSING SYSTEM SAVES TIME IN SERVICE—Canisters can be serviced without lifting anything but the covers. No long plastic hoses to clean . . . saves time in servicing and re-filling the machines.

RUGGED HEAVY GAUGE CABINET—18 gauge steel; 16 gauge door. Ribbed box girder construction.

LOCKABLE COIN BOX—Large and sturdy metal container locks easily. Standard on all units.

STAINLESS STEEL COMMODITY CANISTER RACK—All horizontal surfaces are stainless steel. Stainless steel service tray and solid stainless steel deck means no rust; unit stays attractive and sanitary for extra years.

SAFETY SOLD-OUT CIRCUIT—Overflow waste container, cup sold-out feature, safety switch when door is open, plus safety dry waste overflow switch, all prevent customer dissatisfaction when unit requires service.

EXCLUSIVE 8 GALLON STAINLESS STEEL WATER TANK—There's nothing in the tank but the heating element; no parts for lime and mineral build-up. Special shape for even heating. No thermostat adjustment is required—assures unlimited supply of hot water for high volume locations.

DRY WASTE CONTAINER—Simply remove plastic bag with dry grounds—easiest of all units to service.

