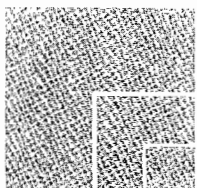
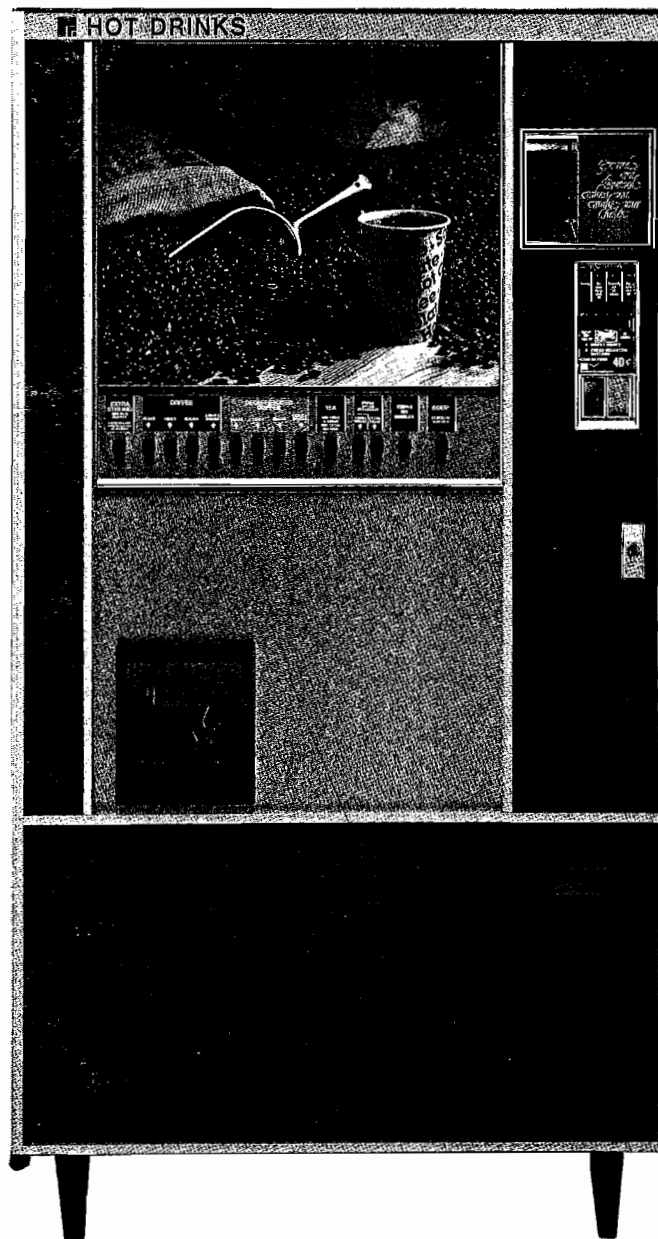


RMi 8050 Series

PARTS MANUAL



RMi 8050 Series

The Choice Is Yours

The 8050 Series offers models for any application. Each model is easily converted to any other.

The Model 8050 G is a unique fresh-brewed machine offering freshly ground-to-order coffee. It features a self-contained bean grinder. The sight, sound and aroma of coffee being freshly ground and brewed will increase customer quality perception.

The Model 8050 LG-DH combines fresh-brewed regular coffee and fresh-brewed decaffeinated coffee in one double hopper system.

The Model 8050 LG provides fresh-brewed excellence, while the convenience of freeze dried coffee is featured with the Model 8050 FD.

Manufactured With Today's Technology

The new dollar bill acceptance feature is compatible with currently available bill validators without circuit board changes. To assure accurate dispensing of commodities, the dispense time of each commodity and its sequence in the vend cycle is controlled by a microprocessor. Settings are made quickly by a hand-held, plug-in module.

This series features an exclusive quick recovery, high capacity hot water system. A gravity waste feed system with no pressure regulators, pumps or submerged metering devices. Thermostat and control switches are mounted on lid for simple replacement. Non-adjustable thermostat assures proper temperature at all times.

In-line cup dispensers, originated by RMI, are field proven for dependability. Complete visibility for quick cup inventory and ease in loading. Door mounted dispenser is out of the way for machine maintenance and servicing.

Easily Maintained

The RMI 8050 Series is designed for easy location maintenance. Stainless steel cupwell, rounded corners and easy cleaning features make sanitation quick and sure.

An open commodity rack, suspended product canisters and a minimum of horizontal surfaces allow ease in cleaning. Unique exhaust system assures complete vapor dispersal.

Stackable cannisters. Quick disconnect "sections" control the level of soluble product inventory as required by individual machine locations. Auger-agitation system provides the most accurate and consistent product delivery. Hinged-lid assures sealed, dry products. Cabinet is 18 gauge steel with 16 gauge door.

Customer Convenience

Illuminated "Temporarily Out of Service" light avoids customer inconvenience.

Coffee offered four ways, with an extra strong feature; tea four ways; soup and chocolate.

The fresh brew models feature a self-contained coffee brewing system which utilizes an exclusive built-in air piston system and an inexpensive disposable filter that delivers a consistent cup of freshly brewed coffee.

RMi 8050 Series Specifications

Dimensions: Height 72" Depth 31" Width 38"

Finishes:

Baked Brown Enamel and Presidential Walnut Vinyl Standard. Teak, Rosewood, Regency Walnut and Kashmir Walnut Vinyls are available.

Capacity:

	8050 G	8050 LG-DH	8050 LG	8050 FD
Coffee Beans	12 lbs.	—	—	—
Ground Coffee	—	11 lbs.	12 lbs.	—
Ground Decaf.	—	4.5 lbs.	—	—
Freeze Dried Coffee	—	—	—	3 lbs.
Soluable Decaf.	1.5 lbs.	—	1.5 lbs.	1.5 lbs.
Creame	4 lbs.	4 lbs.	4 lbs.	4 lbs.
Sugar	8 lbs.	8 lbs.	8 lbs.	8 lbs.
Chocolate	12 lbs.	12 lbs.	12 lbs.	12 lbs.
Soup	4 lbs.	4 lbs.	4 lbs.	4 lbs.
Tea	1.5 lbs.	1.5 lbs.	1.5 lbs.	1.5 lbs.
Cups	850	850	850	850

Weight: 560 lbs. 500 lbs. 490 lbs. 460 lbs.

Electrical: 120 volts; 60 HZ; 16 AMPS

Specifications subject to change without notice.

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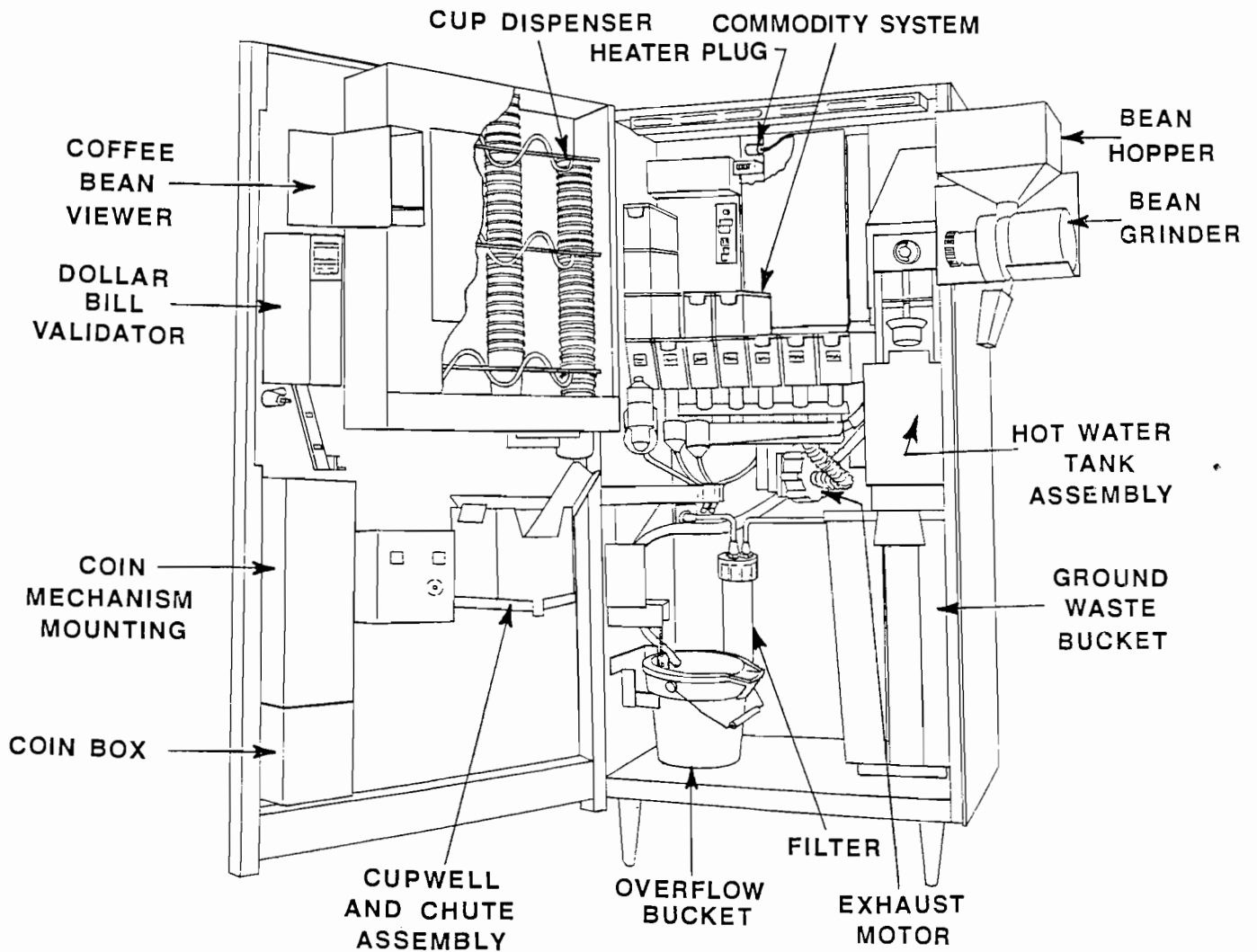
INSTALLATION INSTRUCTIONS

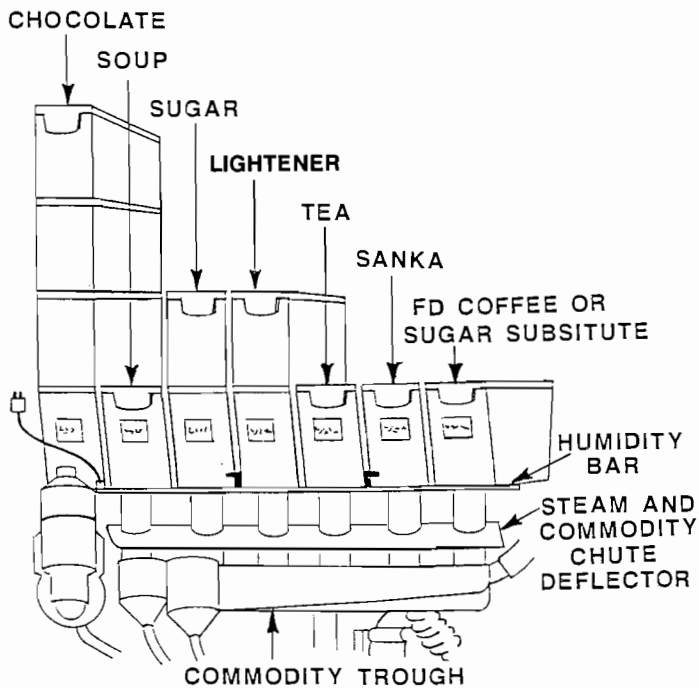
8050 SERIES

INTRODUCTION

Installation for LG (loose grounds) and FD (freeze-dry) versions is essentially the same, except that there is no brewer in the FD version and the coffee canister is mounted on the canister rack instead of on a swing out bracket.

MAJOR COMPONENTS LOCATION





INSTALLATION

Unpack the vendor:

1. Remove shipping carton and plastic bag from vendor. Inspect exterior of cabinet for damage.
2. Remove keys from cup well and open front door. Inspect cabinet interior for evidence of damage.
3. Remove packing tape from coffee hopper support rack, cup dispenser door, commodity trough and steam deflector, overflow and ground waste floats.
4. Remove carton containing product canisters and kickplate mounting brackets, waste buckets, and carton containing kickplate from floor of vendor. On LG versions, remove coffee canister from floor of vendor.
5. Remove tape from coffee hopper cover.

LOCATION SITE REQUIREMENTS

The vendor requires an external source of water and electricity for operation. The minimum requirements for these utilities are as follows:

Water

The installation site must have a drinking water supply line that can be coupled permanently to the vendor. The water line should be one-half inch diameter minimum and be equipped with a manual shut-off valve no more than six feet from the vendor. Water pressure should be 5 psi minimum to 90 psi maximum. If water pressure exceeds 90 psi, install a pressure regulator in the line.

Electricity

An electrical outlet rated 120 volts, 60 cps., single-phase and capable of delivering 20 amperes must be made available within six feet of the vendor.

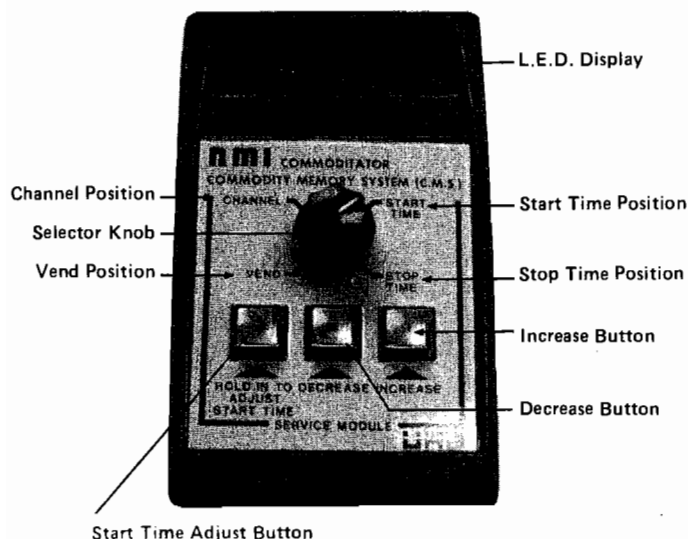
SET-UP INSTRUCTIONS

Set up the vendor at the location as follows:

1. Swing coffee hopper support rack out and install hopper. Be sure to engage auger driver with motor drive pin. Connect two harness leads to thumper solenoid.
2. If the machine is an 8050 G (with a bean grinder) the swing-out bracket assembly will be packed separately and placed on the floor of the machine. After unpacking, it can be installed into the swing-out bracket hinge and connected to the electrical harness in the cabinet. The bean hopper can be installed at this time. Be sure to secure the sliding gate (located on the sloping surface of the coffee hopper) in the open position or the coffee beans cannot feed into the grinder.
3. Install filter cartridge (vendors equipped with filter only).
4. Locate $\frac{1}{4}$ -20 shipping bolt behind brewer handle, remove using a $\frac{3}{8}$ box or socket wrench. Remove water tank assembly cover to gain access to bolt. Remove cup dispenser shipping bolt.
5. Connect the vendor to the water supply line using $\frac{3}{8}$ inch O.D. soft copper tubing to allow one complete coil approximately three feet in diameter between the water supply line and vendor to allow movement of the vendor for cleaning and to reduce noise due to water pressure surges.
6. Plug machine into electrical receptacle. Set main toggle switch on power panel to "ON" position. Check that reservoir tank starts to fill and that there are no leaks.
7. Snap off and remove chocolate top funnel entrance on left side of canister rack.
8. Remove ingredient canisters from shipping carton and install in their respective places on canister rack. Be sure auger driver and motor drive pin are engaged. The tabs on the back of the canisters fit in their corresponding slots and the front legs into their corresponding slots.
9. Install humidity bar (heater) on commodity rack so that the tabs on humidity bar fit into their respective slots in the commodity rack between the canisters.
10. Locate humidity bar harness in upper left hand corner of cabinet (to left of power panel), pull down and plug to humidity bar connector.
11. Install and secure chocolate top funnel entrance.
12. Install brewer grounds splash shield over two screws on front of brewer. The shield's mounting screws should not be tightened. The shield is supposed to be able to swing a little as the grounds splash against it.
13. Install grounds bucket liner (supplied). Install grounds bucket behind front flange of rear splash guard. Be sure that the float is inside bucket.

14. Slide overflow waste bucket into bracket on front side of cabinet floor. Be sure that float and overflow hose are inside bucket.
15. Fill canister assemblies with product.
16. Open cup dispenser door and load dispenser. Cup dispenser is set for 7 oz. or 8¼ oz. cups. If 9 oz. cups are desired, refer to Service Manual for adjustments.
17. Install and price coin mechanism. Install price sign with desired price showing through window on front of door. Unlatch and swing out cup dispenser and install product labels.
18. Adjust commodities for desired gram throw.
19. Advance service module to proper channel designated. (Set on stop time). Pushing the increase or/decrease button will raise or/lower commodity quantity function time of that channel.
20. Deposit coins and test vend each selection.

COMMODITATOR® —COMMODITY MEMORY SYSTEM



SERVICE MODULE

The RMI Commoditator utilizes microcomputer technology to assure accuracy and simplicity in commodity dispensing. The dispense time of each commodity and its sequence in the vend cycle is controlled by the micro-computer. Precise time adjusting controls determine the exact amount of ingredients dispensed. This exact time sequence ability enables accuracy to 5/100ths of a second. The hand-held Service Module allows fast and accurate programming of the Commodity Memory System. Since there are no mechanical adjustments, the entire commodity dispensing and functioning requirements can be programmed or checked in minutes. Only personnel equipped with the Service Module determine the quantity of commodity dispensed.

L.E.D. Display—Provides digital readout of Channel number, Start Time and Stop Time.

Selector Knob—Allows access to desired modification of Channel, Start Time or Stop Time.

SELECTOR KNOB POSITIONS

Vend—enables “test” vend while service module is connected to control box.

Channel—Allows selection of a designated channel (0-15) for the subsequent viewing of START TIME AND STOP TIME. Each channel controls a function within the vend cycle, i.e. sugar, soup, water, etc. These channels replace the individual cams of the electromechanical program timer.

Start Time — In this position, the L.E.D. display will indicate the time into the vend cycle the designated channel begins functioning. Rarely will this be changed.

Stop Time—In this position, the L.E.D. display will indicate the time into the vend cycle the designated channel completes its function. Modification of this setting allows for an increase or decrease in functioning time of a designated channel.

ADJUST BUTTONS

These are used to increase or decrease numerically the L.E.D. display when Selector Knob is in the CHANNEL, START TIME, or STOP TIME position.

Start Time Adjust Button—Must be depressed when modifying the Start Time.

Decrease Button - Lowers the numerical value indicated on the L.E.D. display. When Selector Knob is in the Channel position, numerical value is decreased in increments of one. When Selector Knob is in Start or Stop time position, numerical value is decreased in increments of 0.05 seconds (five-hundredths of a second).

Increase Button - Raises the numerical value indicated on L.E.D. display. When selector knob is in Channel position, numerical value is increased in increments of one. When selector knob is in Start or Stop time position, numerical value is increased in increments of 0.05 seconds (five-hundredths of a second).

Service Module Connector - Keyed connector plug, inserts into receptacle on upper left-hand side of control box.

SERVICE MODULE OPERATING PROCEDURES

STEP 1

Connect Service Module Connector into upper left-hand receptacle in control box.

STEP 2

Turn Selector Knob to “CHANNEL” position. Push increase or decrease buttons until L.E.D. display reads the number of the desired commodity or function channel. (See chart below).

STEP 3

In the “START TIME” position, the L.E.D. display will

indicate the time each function or commodity begins within the vend cycle. These times are permanently stored to guarantee the correct sequence of operation.

STEP 4

The "STOP TIME" determines the duration within the vend cycle of the channel designated, in Step 2. Pushing the increase or decrease button will raise or

lower the commodity quantity or function time of that channel.

NOTE: Operators can determine their own "STOP TIME" based on the specific commodity brands they use and the quantity desired dispensed.

STEP 5

Return service to "VEND".

SPECIAL NOTE: To make adjustments in light or sugar gram throw for the Tea or Decaffeinated Coffee channels without affecting your Coffee Extra Creme and Coffee Extra Sugar settings adjust the Start Time settings on Channels "0" and "1", utilizing the "Hold In To Adjust Start Time" button. By decreasing Start Time, you will increase the gram throw. By increasing the Start Time, you will decrease the gram throw. The lowest possible setting of the Start Time should not be lower than the Start Time of either Channels "7" or "8". Stop Time Channel "0" must be greater than

Start Time Channel "8". Stop Time Channel "1" must be greater than Start Time Channel "7".

TIMING CHART

This chart reflects "STOP TIME" settings recommended by major commodity suppliers. To program machines to your individual dispensing requirements, weigh amount of commodity dispensed at these settings and adjust "STOP TIME" (STEP 4) accordingly. Once "STOP TIMES" are determined subsequent equipment will simply require "STOP TIME" modification.

8050 G JUMPER ON J1-J2 OPEN						8050 LG JUMPER ON J1-J2 OPEN							
CHAN. NO.	CHANNEL DESCRIPTION	START TIME	STOP TIMES			OPERATORS PROGRAM	CHAN. NO.	CHANNEL DESCRIPTION	START TIME	STOP TIMES			OPERATORS PROGRAM
			7 OZ.	8 ¼ OZ.	9 OZ.					7 OZ.	8 ¼ OZ.	9 OZ.	
*0	EXTRA SUGAR	11.90	12.70	12.85	12.90		*0	EXTRA SUGAR	6.90	7.70	7.85	7.90	
*1	EXTRA LIGHT	11.80	12.55	12.65	12.75		*1	EXTRA LIGHT	7.20	7.95	8.05	8.15	
2	VEND	0.00	20.00	20.00	20.00		2	VEND	0.00	19.00	19.00	19.00	
3	BREWER MOTOR	2.00	15.00	15.00	15.00		3	BREWER MOTOR	0.00	11.00	11.00	11.00	
4	CUP MOTOR	1.40	2.80	2.80	2.80		4	CUP MOTOR	1.40	2.80	2.80	2.80	
5	REG. COFFEE GRINDER	0.00	0.65	0.75	0.80		5	COFFEE MOTOR	4.20	5.40	5.60	5.70	
6	BREWER DELAY	8.50	9.50	9.50	9.50		6	BREWER DELAY	4.50	5.50	5.50	5.50	
*7	LIGHT MOTOR	11.70	12.45	12.55	12.65		*7	LIGHT MOTOR	7.00	7.75	7.90	7.95	
*8	SUGAR MOTOR	11.60	12.40	12.55	12.60		*8	SUGAR MOTOR	6.70	7.50	7.65	7.70	
*9	CHOCOLATE MOTOR	4.40	8.80	9.60	10.00		*9	CHOCOLATE MOTOR	4.40	8.80	9.60	10.00	
10	CHOCOLATE WATER	2.90	9.00	10.05	10.70		10	CHOCOLATE WATER	2.90	9.00	10.00	10.70	
11	TEA MOTOR	9.00	10.40	10.65	10.80		11	TEA MOTOR	4.70	6.10	6.35	6.50	
12	TEA/SANKA WATER	8.45	14.55	15.60	16.10		12	TEA/SANKA WATER	2.90	9.00	10.00	10.70	
13	SOUP MOTOR	4.90	6.70	7.00	7.20		13	SOUP MOTOR	4.90	6.70	7.00	7.20	
14	SOUP WATER	2.90	9.00	10.10	10.70		14	SOUP WATER	2.90	9.00	10.00	10.70	
15	DECAF MOTOR	9.00	11.10	11.45	11.65		15	SANKA MOTOR	4.70	6.80	7.15	7.35	

8050G * 180 RPM Motors

If add hot water feature is not desired set stop time of channel—3 to 7.00 and adjust water cam on brewer. Stop time on channel—5 may vary greatly with changes to grind or bean blend.

8050LG * 180 RPM Motors

If add hot water feature is not desired set stop time of channel—3 to 5.00 and adjust water cam on brewer.

8050 DH JUMPER ON J1 & J2						8050 DH WITH SANKA JUMPER ON J2-J1 OPEN							
CHAN. NO.	CHANNEL DESCRIPTION	START TIME	STOP TIMES			OPERATORS PROGRAM	CHAN. NO.	CHANNEL DESCRIPTION	START TIME	STOP TIMES			OPERATORS PROGRAM
			7 OZ.	8 1/4 OZ.	9 OZ.					7 OZ.	8 1/4 OZ.	9 OZ.	
*0	EXTRA SUGAR	11.90	12.70	12.85	12.90		*0	EXTRA SUGAR	11.90	12.70	12.85	12.90	
*1	EXTRA LIGHT	11.80	12.55	12.65	12.75		*1	EXTRA LIGHT	11.80	12.55	12.65	12.75	
2	VEND	0.00	20.00	20.00	20.00		2	VEND	0.00	20.00	20.00	20.00	
3	BREWER MOTOR	2.00	15.00	15.00	15.00		8	BREWER MOTOR	2.00	15.00	15.00	15.00	
4	CUP MOTOR	1.40	2.80	2.80	2.80		4	CUP MOTOR	1.40	2.80	2.80	2.80	
5	REG COFFEE MOTOR	0.00	1.20	1.40	1.50		5	REG COFFEE MOTOR	0.00	1.20	1.40	1.50	
6	BREWER DELAY	8.50	9.50	9.50	9.50		6	SANKA MOTOR	9.00	11.10	11.45	11.65	
*7	LIGHT MOTOR	11.70	12.45	12.55	12.65		*7	LIGHT MOTOR	11.70	12.45	12.55	12.65	
*8	SUGAR MOTOR	11.60	12.40	12.55	12.60		*8	SUGAR MOTOR	11.60	12.40	12.55	12.60	
*9	CHOCOLATE MOTOR	4.40	8.80	9.60	10.00		*9	CHOCOLATE MOTOR	4.40	8.80	9.60	10.00	
10	CHOCOLATE WATER	2.90	9.00	10.05	10.70		10	CHOCOLATE WATER	2.90	9.00	10.05	10.70	
11	TEA MOTOR	9.00	10.40	10.65	10.80		11	TEA MOTOR	9.00	10.40	10.65	10.80	
12	TEA/SANKA WATER	8.45	14.55	15.60	16.10		12	TEA/SANKA WATER	8.45	14.55	15.60	16.10	
13	SOUP MOTOR	4.90	6.70	7.00	7.20		13	SOUP MOTOR	4.90	6.70	7.00	7.20	
14	SOUP WATER	2.90	9.00	10.10	10.70		14	SOUP WATER	2.90	9.00	10.10	10.70	
15	DECAF MOTOR	0.00	2.00	2.35	2.50		15	DECAF MOTOR	0.00	2.00	2.35	2.50	

8050DH * 180 RPM Motors

If add hot water feature is not desired set stop time of channel – 3 to 8.50 and adjust water cam on brewer.

8050DH WITH SANKA * 180 RPM Motors

If add hot water feature is not desired set stop time of channel – 3 to 8.50 and adjust water cam on brewer.

8050 FD JUMPER ON J1-J2 OPEN						
CHAN. NO.	CHANNEL DESCRIPTION	START TIME	STOP TIMES			OPERATORS PROGRAM
			7 OZ.	8 1/4 OZ.	9 OZ.	
*0	EXTRA SUGAR	5.70	7.90	8.30	8.50	
*1	EXTRA LIGHT	6.00	7.20	7.40	7.50	
2	VEND	0.00	10.00	10.50	11.00	
3	COFFEE WATER	2.90	9.00	10.05	10.70	
4	CUP MOTOR	1.40	2.80	2.80	2.80	
5	FD MOTOR	4.85	6.95	7.30	7.50	
6	EXTRA STRONG COFFEE	4.80	5.90	5.90	5.90	
*7	LIGHT MOTOR	5.50	6.70	6.90	7.05	
*8	SUGAR MOTOR	5.20	7.40	7.80	8.00	
9	CHOCOLATE MOTOR	4.40	8.80	9.60	10.00	
10	CHOCOLATE WATER	2.90	9.00	10.05	10.70	
*11	TEA MOTOR	4.70	6.10	6.35	6.50	
12	TEA/SANKA WATER	2.90	9.00	10.05	10.70	
*13	SOUP MOTOR	4.90	6.70	7.00	7.20	
14	SOUP WATER	2.90	9.00	10.10	10.70	
15	SANKA AUGER	4.70	6.80	7.15	7.35	

8050FD * 90 RPM Motors

To increase extra strong coffee decrease start time of channel – 6. If time is decreased to less than 4.70, trough washout, may be affected and other time adjustments may be required

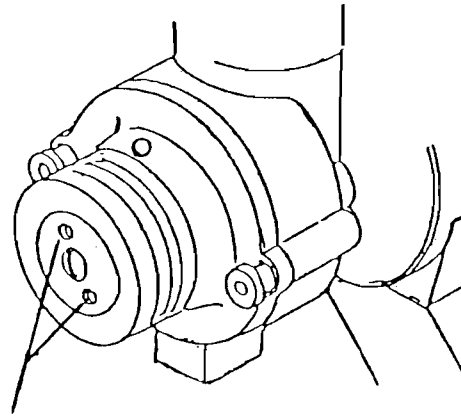
INSTRUCTIONS FOR INITIAL COFFEE GRINDER SET-UP

1. Be sure the sliding gate (located on the sloped surface of the coffee canister) is secured in the "Open" position to permit the coffee beans to enter the grinder.
2. Place coffee beans into the coffee bean canister.
3. Set the adjustable dial on the front of the grinder to setting #3.
4. Make three black coffee test vends so that the grinder is filled with coffee beans.
5. Adjust the "Coffee Auger" channel (#5) of the "Commodator" system to dispense the required number of grams of coffee. (Coffee can be dispensed with the grinder support bracket in the open position by locking the plunger of the interlock switch in with the tab provided on the switch bracket).
6. Run three test vends of brewed black coffee. If the brewing seems normal with no strain on the motor and acceptable dry spent grounds - leave the dial setting of the grinder on #3 position. If the results are not satisfactory go to Step #7.
7. If the brewing pressure is too high (straining motor and wet watery grinds would indicate this) then place the grinder dial to #4 setting and retune channel 5 to run the grinder to dispense the same number of grams as in Step 5.
8. Once satisfactory results have been obtained, the grinder may be "fine tuned" by changing the grinder dial position to an intermediate position (indentations can be felt while turning the dial). The higher the dial setting number, the coarser the grind. Recheck the gram throw whenever changing the grinder setting.
9. Some coffee bean sources will brew on any grinder dial setting below position #4 while others should not be used on settings lower than #4.
10. If, after a long period of use the brewed coffee becomes "Weaker" and the grams of ground coffee, water temperature, etc., seem normal, it may be time to adjust the distance between the grinder plates. For this adjustment refer to the "Grinder Zero Adjustment" instructions.

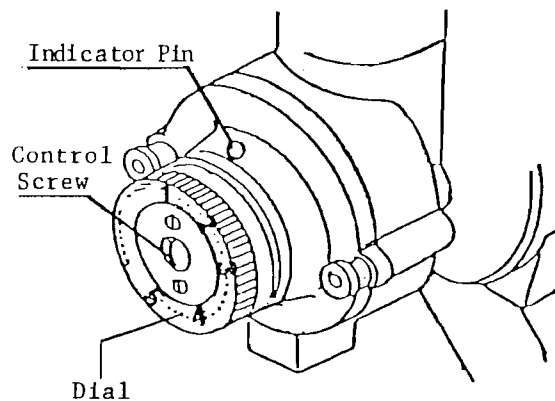
GRINDER ZERO ADJUSTMENT

Zero Adjustment is needed for the best brewing results. When the grinder has been in use for a period of time, brewing results will decrease because of wear of the grinder teeth. The brewing efficiency can be regained by adjusting the grinder as outlined in the following steps.

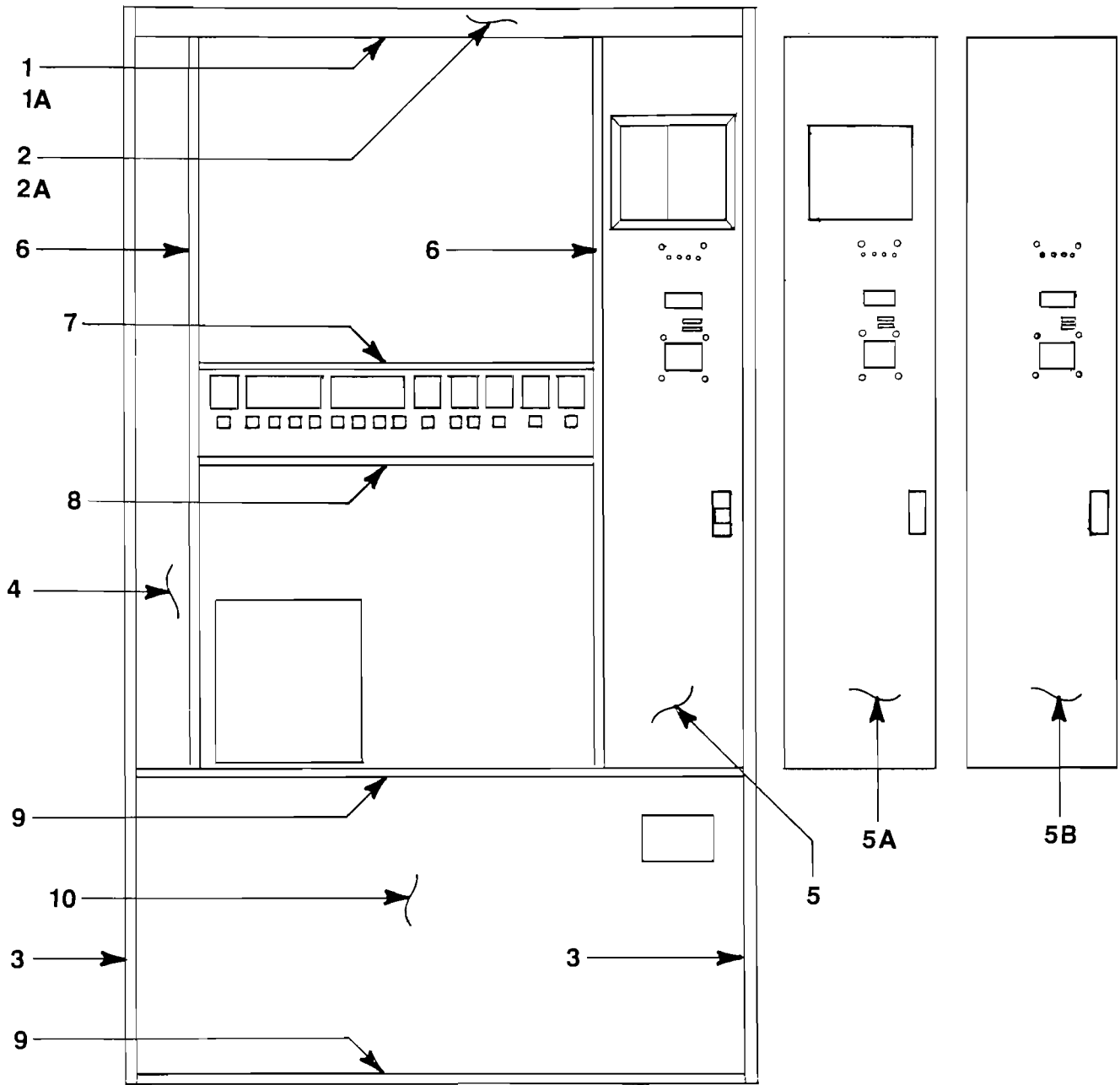
1. Place the sliding gate (located on the sloped surface of the coffee canister) in the closed position. This will keep the coffee beans from entering the grinder.



Locking Screw

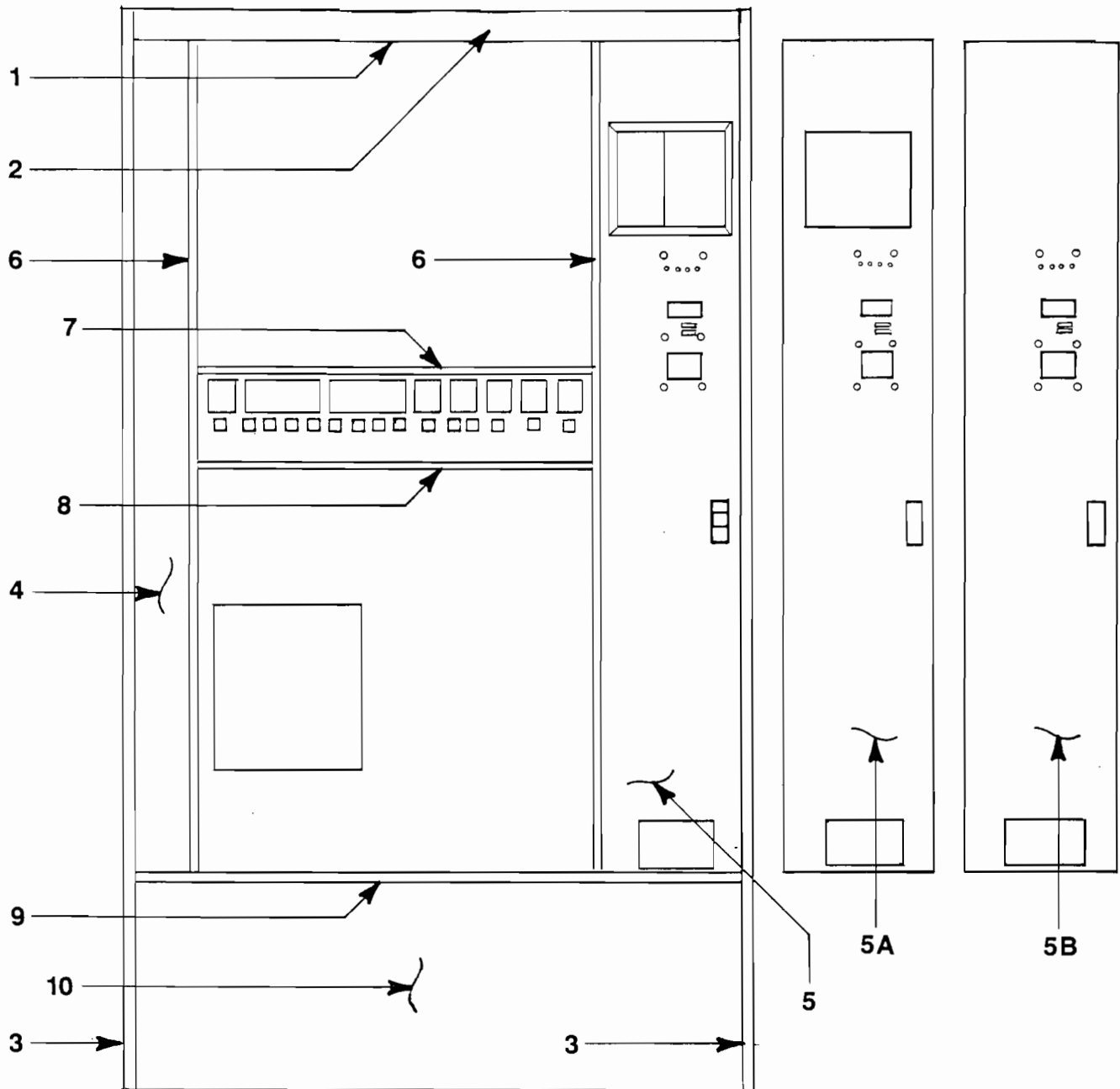


2. Use the Service Module and increase the stop time of channel #5 to 19.00. Run the grinder by making as many brewed black coffee test vends as necessary to empty the grinder of coffee beans.
3. **Loosen** both locking screws and line-up the #1 with the indicator pin at the top of the grinder. With the grinder running without coffee beans, (run the grinder with brewed black coffee test vend) turn the control screw to the right until a slight metal rubbing or "nipping" sound is heard. Turn the control screw to the left (counter-clockwise) approximately 45°. **Tighten** both locking screws.
4. Use the Service Module and decrease the time of channel #5 to the original setting.
5. Secure the sliding gate on the coffee canister in the open position and put coffee beans in the canister.
6. Run three test vends.
7. Regram channel #5 to your specification.



APII STYLE & AR STYLE

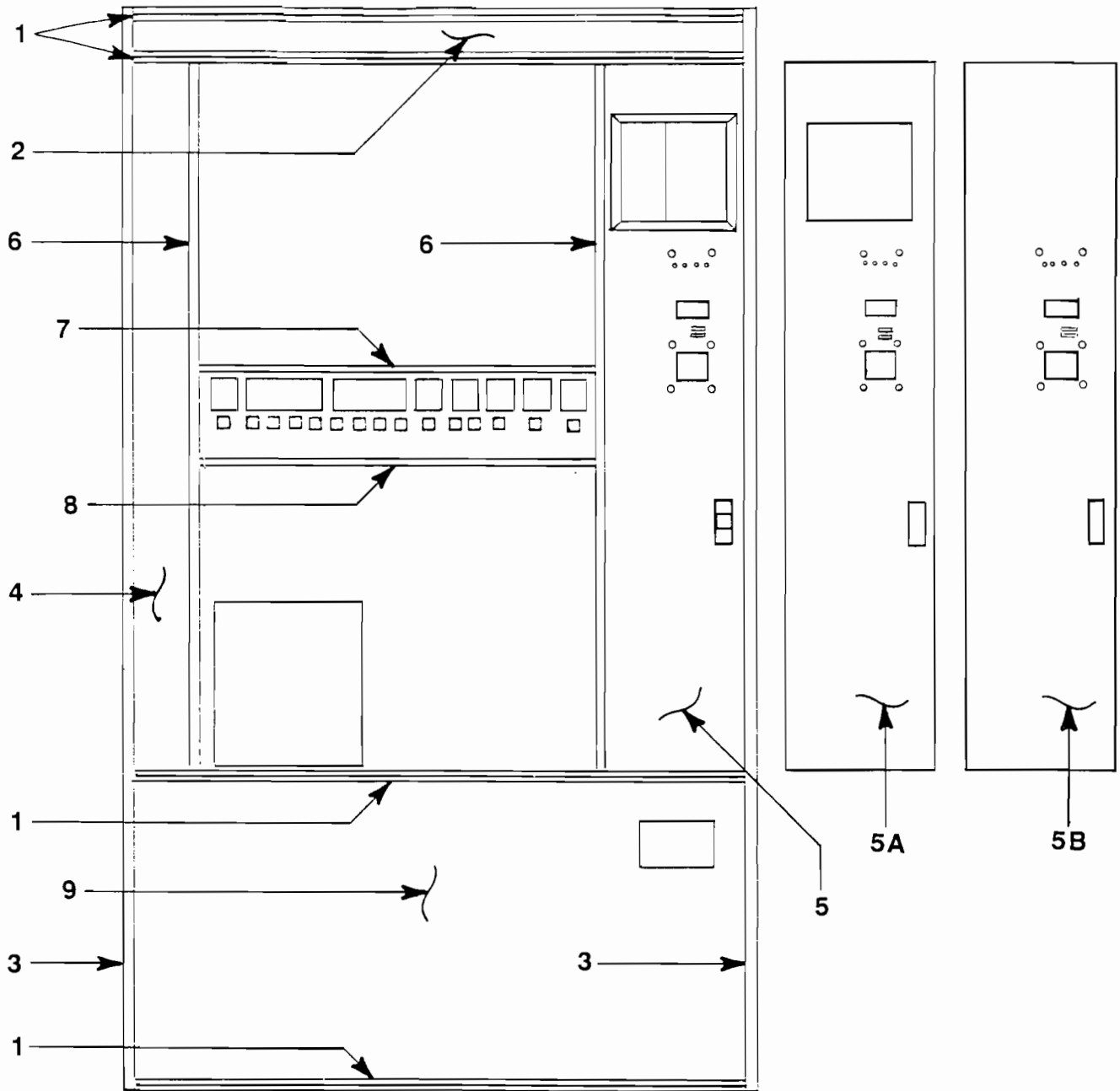
1. Trim, Top Header, Black (36 ³ / ₈ " long) (APII Style)	29970	5B Panel Asm without Cutout for Viewer	31261
1A Trim, Top Header, Silver (36 ³ / ₈ " long) (AR Style)	29971	Specify Part Number of Vinyl to be Attached to Above Panels:	
2. Insert, Top, "Hot Drinks" (APII Style)	30008	Vinyl, Right Side (9" x 45 ¹ / ₂ ")	
2A Insert, Top (Vinyl 3" x 40" on Steel Panel) (AR Style)		Presidential Walnut	31044
Presidential Walnut	31301	Teak	31045
Teak	31304	Regency Walnut	31046
Regency Walnut	31302	6. Trim, Vertical (44 ³ / ₈ " long)	30400
3. Trim, Vertical (65 ¹ / ₁₆ " long)	29938	7. Trim, Bottom Artwork (23 ⁹ / ₁₆ " long)	30899
4. Vinyl, Left Side (4" x 45 ¹ / ₂ ")		8. Trim, Bottom Selector Panel (23 ⁷ / ₁₆ " long)	31213
Presidential Walnut	31040	9. Trim, Horizontal (36 ³ / ₈ " long)	30681
Teak	31041	10. Vinyl, Bottom (20" x 40")	
Regency Walnut	31042	Presidential Walnut	31037
5, 5A, 5B Panels, Right Side: Order Panel Asm & Vinyl Piece		Teak	31038
5. Panel Asm w/Viewer Window & Frame	31436	Regency Walnut	31039
5A Panel Asm w/Cutout for Viewer	30789		



AWARD II STYLE

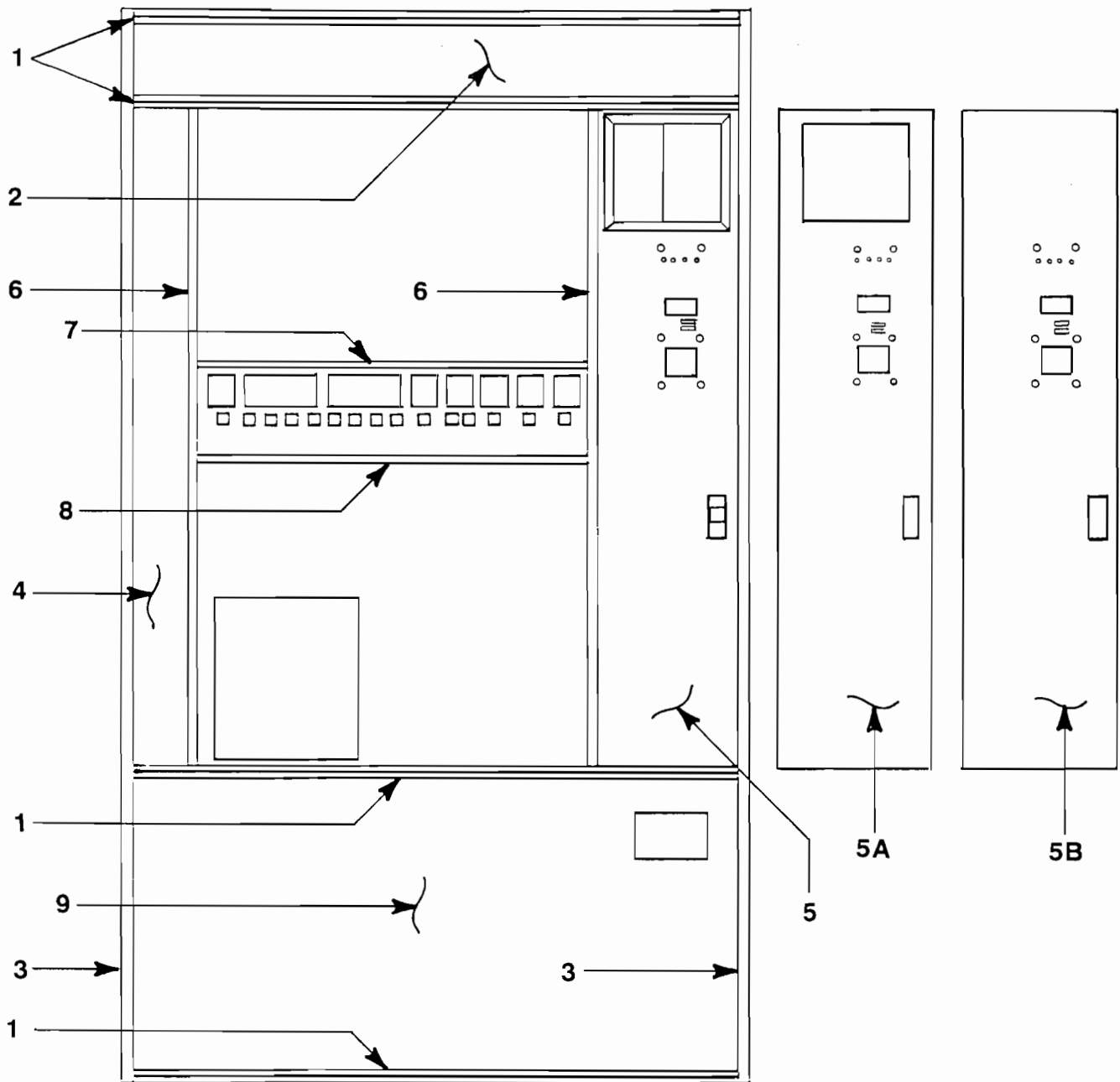
1. Trim, Top Header (36 3/8" long)	29972
2. Insert, Top (Vinyl 3" x 40" On Steel Panel)	
Teak	31275
Regency Walnut	31276
Rosewood	31277
3. Trim, Vertical (65 11/16" long)	29938
4. Vinyl, Left Side, Pearliscnt Gray (4" x 52" long)	31281
5. Panel Asm w/Viewer Window & Frame	31437
5A Panel Asm w/Cutout for Viewer	31253
5B Panel Asm without Cutout for Viewer	31254

Specify Part Number of Vinyl to be Attached to Above Panels:	
Vinyl, Right Side (Pearliscnt Gray (9 1/2" x 52"))	31285
6. Trim, Vertical (49 1/16" long)	30398
7. Trim, Bottom Artwork (23 3/16" long)	30899
8. Trim, Bottom Selector Panel (23 7/16" long)	31213
9. Trim, Horizontal (36 3/8" long)	30681
10. Vinyl, Bottom (14" x 40")	
Teak	31278
Regency Walnut	31279
Rosewood	31280



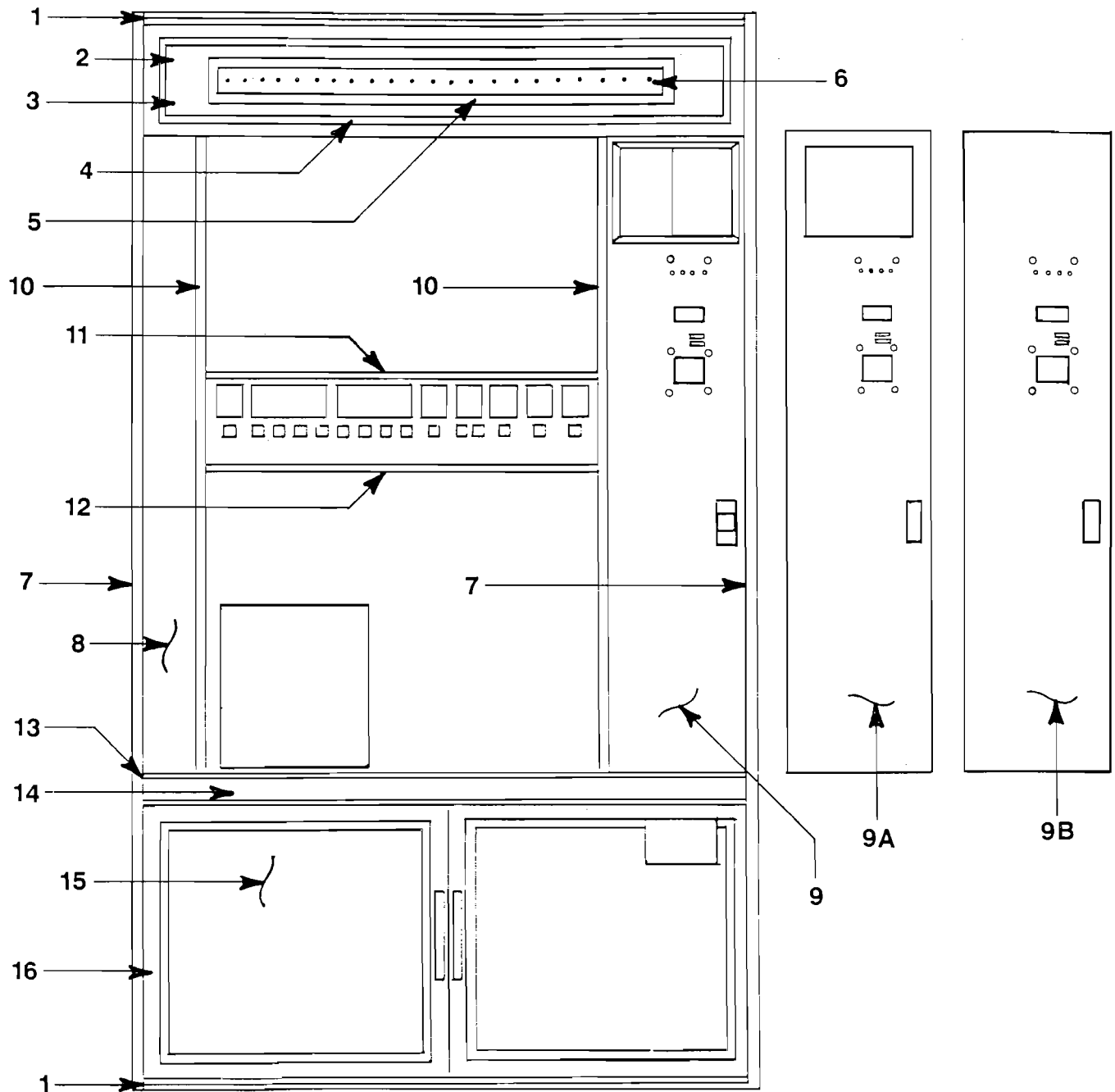
COVERPLATE 3 STYLE

1. Trim, Horizontal (36 ³ / ₈ " long)	30681	5B Panel Asm without Cutout for Viewer	31260
2. Panel Asm Top (Vinyl 3" x 37 1/2" On Steel Panel)		Specify Part Number of Vinyl to be Attached to Above Panels:	
Presidential Walnut	31269	Vinyl, Right Side (9" x 45 1/2")	
Teak	31270	Presidential Walnut	31044
Regency Walnut	31271	Teak	31045
3. Trim, Vertical (65 1 1/16" long)	29938	Regency Walnut	31046
4. Vinyl, Left Side (4" x 45 1/2" long)		6. Trim, Vertical (42 5/16" long)	30293
Presidential Walnut	31040	7. Trim, Bottom Artwork (23 3/16" long)	30899
Teak	31041	8. Trim, Bottom Selector Panel (23 7/16" long)	31213
Regency Walnut	31042	9. Vinyl, Bottom (20" x 40")	
5. Panel Asm w/Viewer Window & Frame	31438	Presidential Walnut	31037
5A Panel Asm w/Cutout for Viewer	31259	Teak	31038
		Regency Walnut	31039



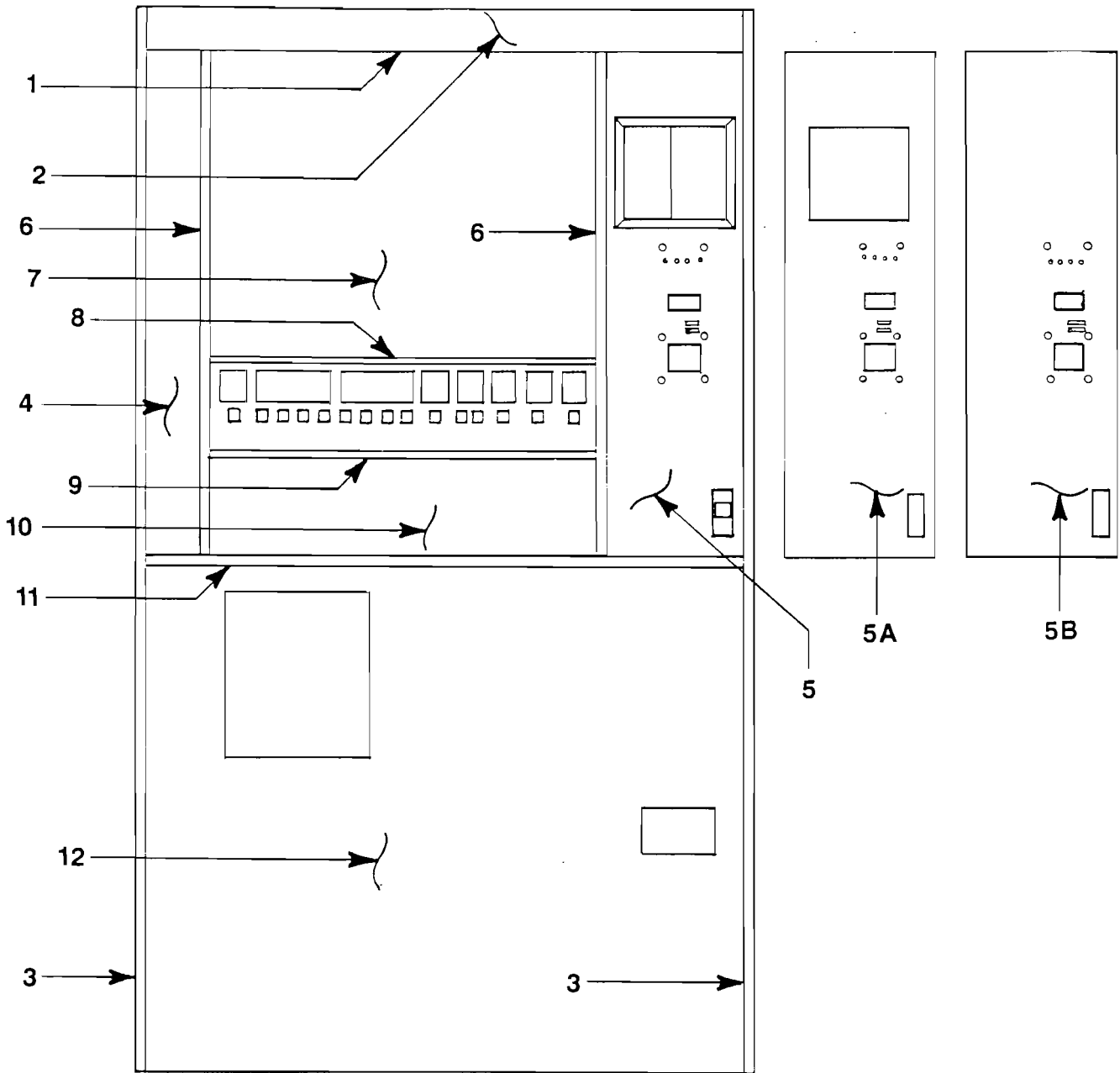
COVERPLATE 5 STYLE

1. Trim, Horizontal (36 3/8" long)	30681	5B Panel Asm without Cutout for Viewer	31258
2. Panel Asm Top (Vinyl 6" x 40" On Steel Panel)		Specify Part Number of Vinyl to be Attached to Above Panels:	
Presidential Walnut	31048	Vinyl, Right Side (9" x 45 1/2")	
Teak	31049	Presidential Walnut	31044
Regency Walnut	31050	Teak	31045
3. Trim, Vertical (65 1 1/16" long)	29938	Regency Walnut	31046
4. Vinyl, Left Side (4" x 45 1/2")		Port-Au-Prince	31047
Presidential Walnut	31040	6. Trim, Vertical (40 15/32" long)	30399
Teak	31041	7. Trim, Bottom Artwork (23 3/16" long)	30899
Regency Walnut	31042	8. Trim, Bottom Selector Panel (23 7/16" long)	31213
Port-Au-Prince	31043	9. Vinyl, Bottom (20" x 40")	
5, 5A, 5B Panels, Right Side: Order Panel Asm & Vinyl Piece		Presidential Walnut	31037
5. Panel Asm w/Viewer Window & Frame	31435	Teak	31038
5A Panel Asm w/Cutout for Viewer	31257	Regency Walnut	31039



GOLDEN II STYLE

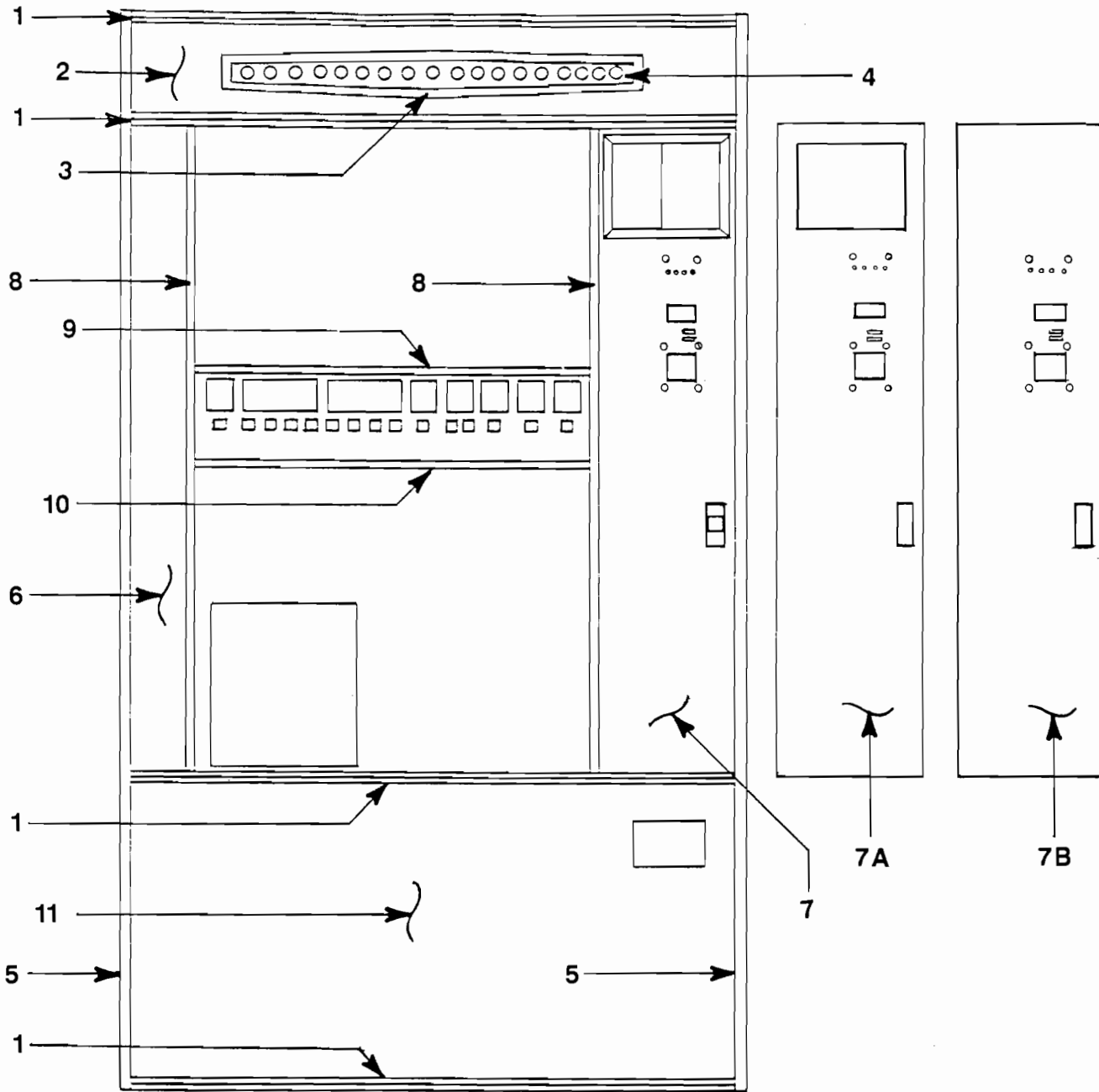
1. Trim, Top and Bottom Horizontal (36 $\frac{3}{8}$ " Long)	31291	9B Panel Asm Without Cutout for Viewer	31258
2. Panel Asm Top	31421	Specify Part Number of Vinyl to be Attached to Above	
3. Panel, Top, With Cane Vinyl (Without Frames)	31406	Panels:	
4. Trim, Frame, Outer	31419	Vinyl, Right Side, Presidential Walnut (9" x 45 $\frac{1}{2}$ ")	31044
5. Trim, Frame, Inner	31420	10. Trim, Vertical (23 $\frac{3}{16}$ " Long)	31290
6. Panel, Plexiglass	23194	11. Trim, Bottom Artwork (23 $\frac{3}{16}$ " Long)	30899
7. Trim, Vertical, Bronze (65 $\frac{1}{16}$ " Long)	29939	12. Trim, Bottom Selector Panel (23 $\frac{7}{16}$ " Long)	31213
8. Vinyl, Left Side, Presidential Walnut (4" x 45 $\frac{1}{2}$ ")	31040	13. Trim, Center, Bronze (36 $\frac{3}{8}$ " Long)	31422
9. Panel Asm With Viewer Window and Frame	31435	14. Panel Asm Center	31056
9A Panel Asm With Cutout For Viewer	31257	(Presidential Walnut Vinyl on Steel Panel)	
		15. Panel Asm Bottom	31408
		(Cane Vinyl 20" x 40" on Steel Panel)	
		16. Trim, Frame, Door Bottom	30815



HI-TECH STYLE

NOTE: All Hi-Tech Vinyl is Brush Stainless Laminated to Steel, and Can Only be Purchased as Cut-to-Size Panels.

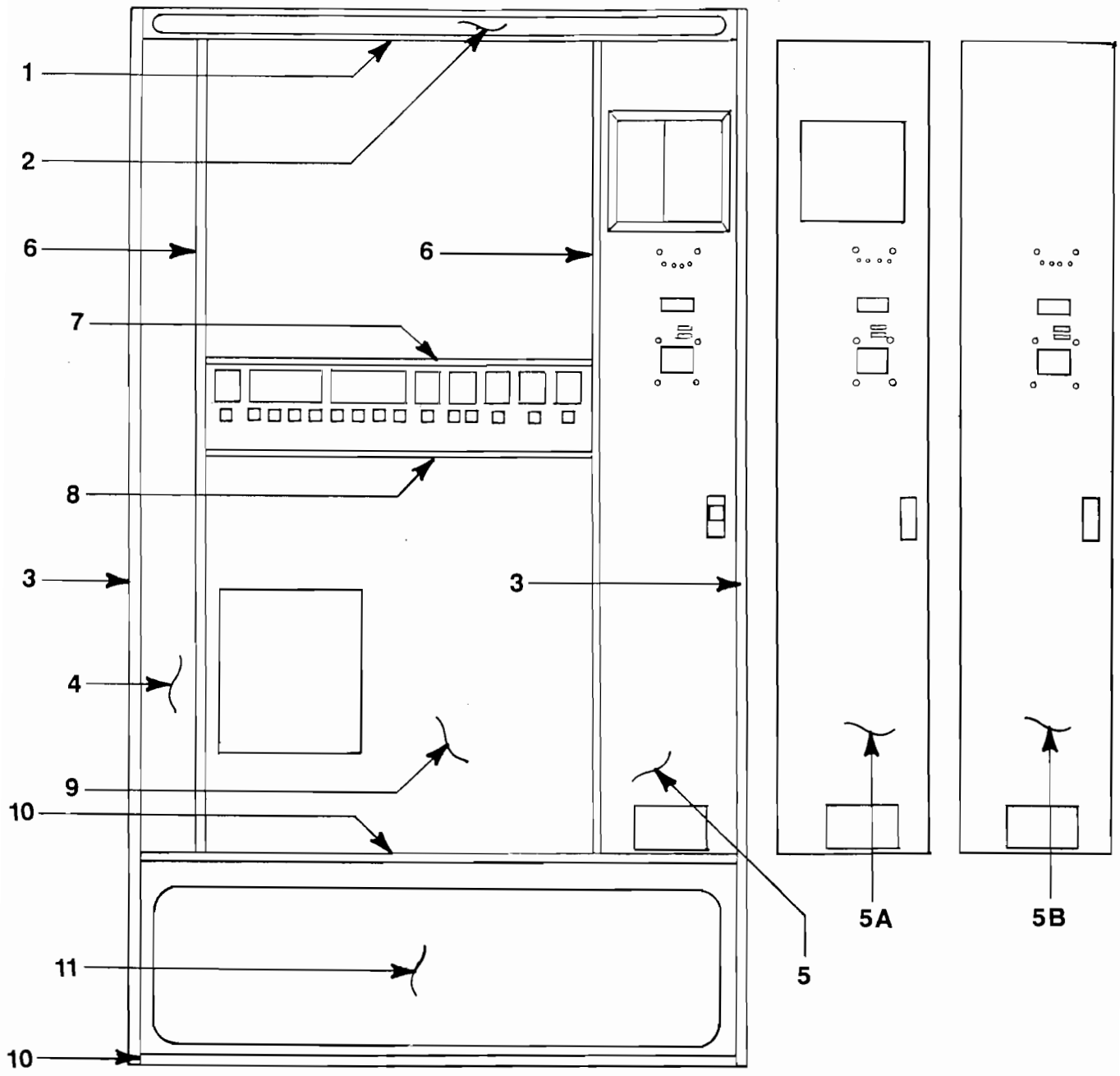
1. Trim, Top Header (36 ³ / ₈ " Long)	29972
2. Insert, "Hot Drinks"	31229
3. Trim, Vertical (65 ¹ / ₁₆ " Long)	29938
4. Panel With Vinyl, Left Side	31233
5, 5A, 5B Panels, Right Side: Hi-Tech Panels Include Vinyl	
5. Panel Asm With Viewer Window and Frame	31439
5A Panel Asm Without Cutout for Viewer	31255
5B Panel Asm Without Cutout for Viewer	31256
6. Trim, Vertical (31 ¹ / ₃₂ " Long)	31212
7. Panel With Vinyl, Artwork Area	31232
8. Trim, Bottom Artwork (23 ³ / ₁₆ " Long)	30899
9. Trim, Bottom Selector Panel (23 ⁷ / ₁₆ " Long)	31213
10. Panel With Vinyl, Center (Below Selector Panel)	31230
11. Trim, Horizontal (36 ³ / ₈ " Long)	30681
12. Panel With Vinyl, Bottom	31231



IMPERIAL STYLE

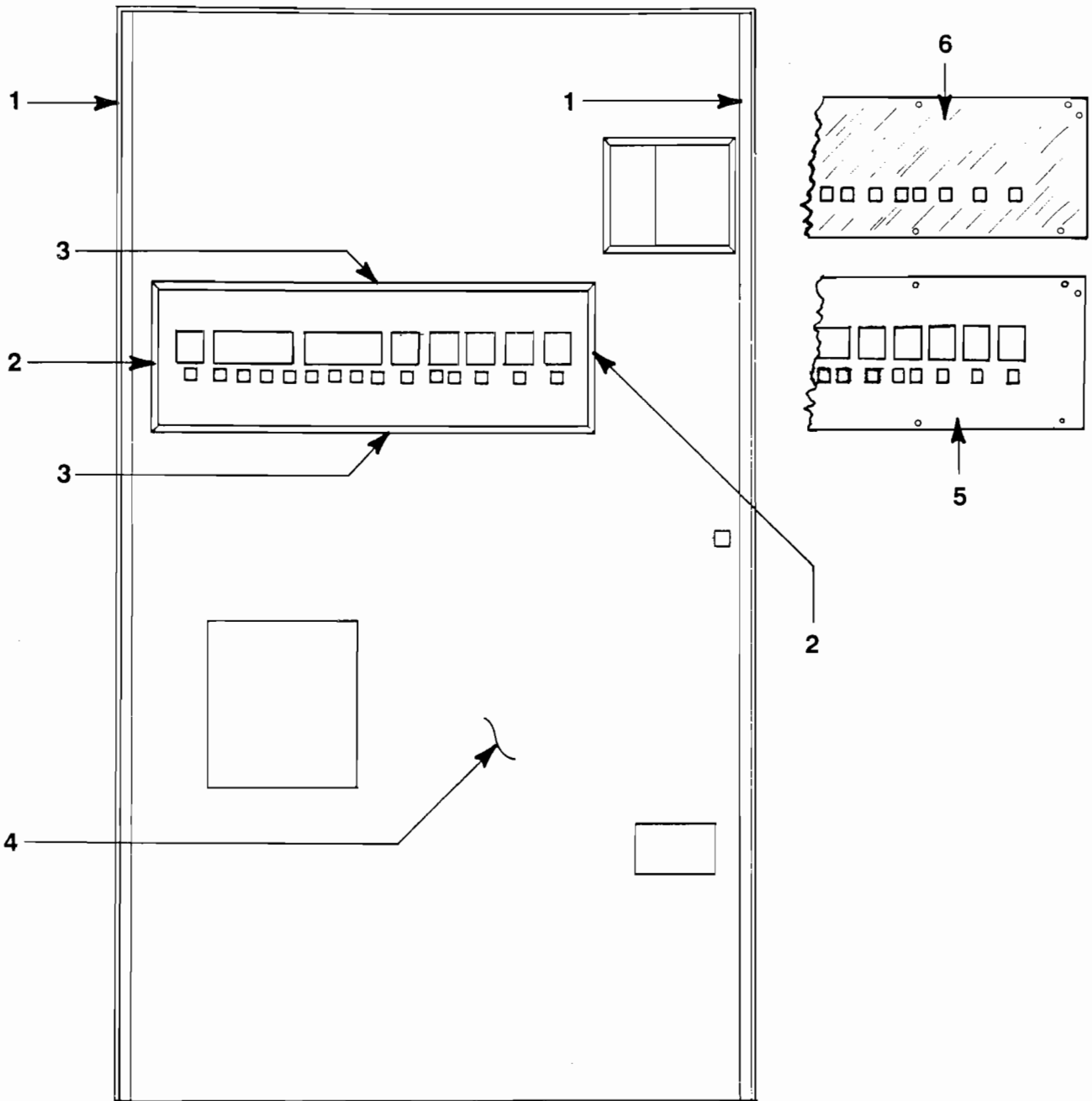
1. Trim, Horizontal (36 $\frac{3}{8}$ " Long)	30681
2. Header Asm Complete With Vinyl (6" x 40")	
Presidential Walnut	31396
Teak	31397
3. Insert, Top Window, Header	22793
4. Trim, Frame, Top Header	22780
5. Trim, Vertical (65 $\frac{1}{16}$ " Long)	29938
6. Vinyl, Left Side (4" x 45 $\frac{1}{2}$ ")	
Presidential Walnut	31040
Teak	31041
Port-Au-Prince	31043
7,7A, 7B Panels, Right Side: Order Panel Asm and Vinyl Piece	
7. Panel Asm With Viewer Window and Frame	31435

7A Panel Asm With Cutout for Viewer	31257
7B Panel Asm Without Cutout for Viewer	31258
Specify Part Number of Vinyl to be Attached to Above Panels:	
Vinyl, Right Side (9" x 45 $\frac{1}{2}$ ")	
Presidential Walnut	31044
Teak	31045
Port-Au-Prince	31047
8. Trim, Vertical (40 $\frac{1}{32}$ " Long)	30399
9. Trim, Bottom Artwork (23 $\frac{3}{16}$ " Long)	30899
10. Trim, Bottom Selector Panel (23 $\frac{7}{16}$ " Long)	31213
11. Vinyl, Bottom (20" x 40")	
Presidential Walnut	31037
Teak	31038



STARLITE STYLE

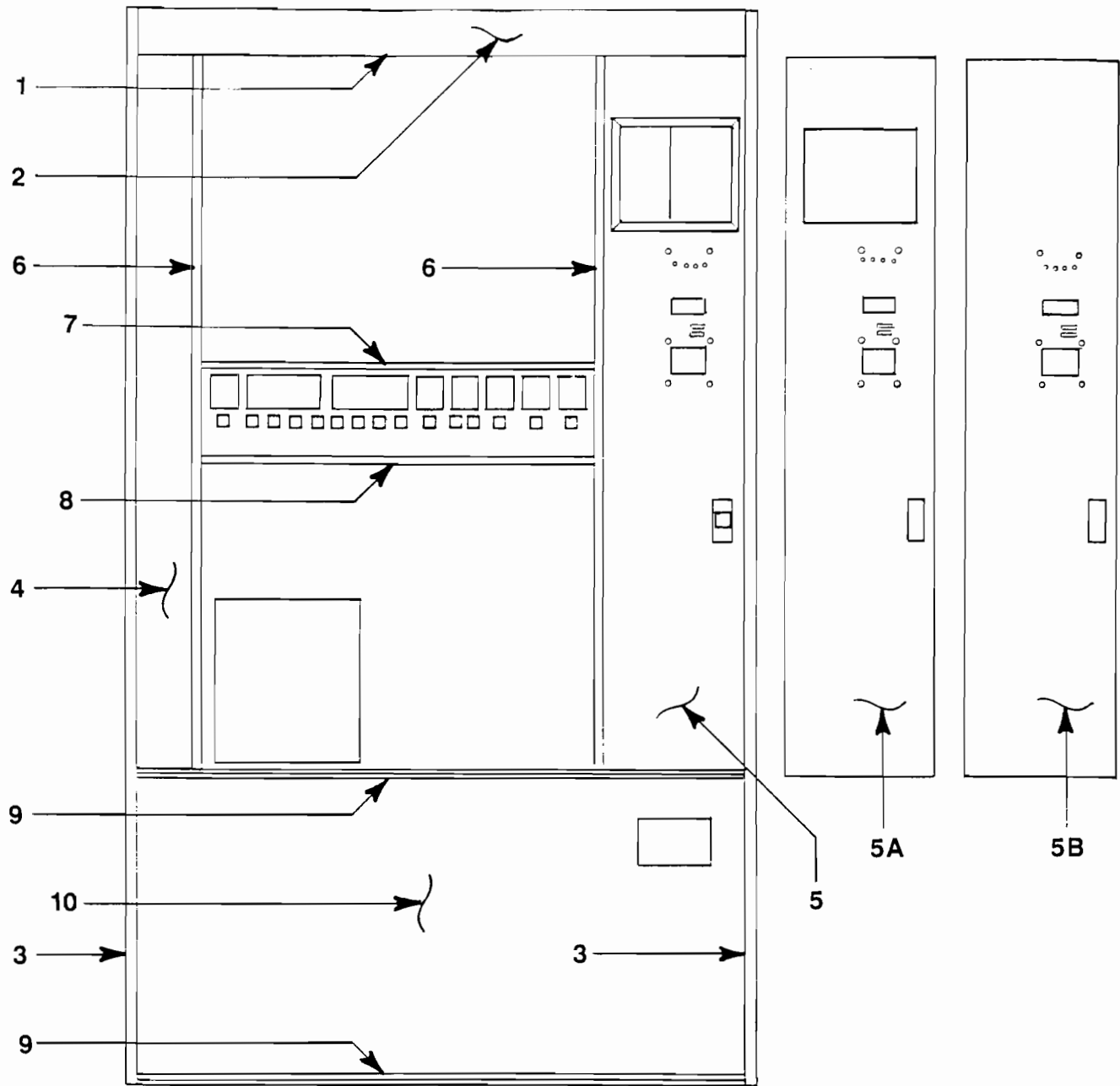
- | | | |
|-----------|---|-------|
| 1. | Trim, Top Header (36 ³ / ₈ " Long) | 29973 |
| 2. | Insert, Top (Gold Vinyl With Brown Silk screened Border) | 30769 |
| 3. | Trim, Vertical, Bronze (65 ¹ / ₁₆ " Long) | 29939 |
| 4. | Vinyl, Left Side, Charcoal Brown (4" x 52") | 31287 |
| 5, 5A, 5B | Panels, Right Side: Order Panel Asm and Vinyl Piece | |
| 5. | Panel Asm With Viewer Window and Frame | 31437 |
| 5A | Panel Asm With Cutout for Viewer | 31253 |
| 5B | Panel Asm Without Cutout for Viewer | 31254 |
| | Specify Part Number of Vinyl to be Attached to Above Panels: | |
| | Vinyl, Right Side, Charcoal Brown (9 ¹ / ₂ x 52") | 31286 |
| 6. | Trim, Vertical (49 ¹ / ₁₆ " Long) | 30294 |
| 7. | Trim, Bottom Artwork (23 ³ / ₁₆ " Long) | 30899 |
| 8. | Trim, Bottom Selector Panel (23 ⁷ / ₁₆ " Long) | 31213 |
| 9. | Vinyl, Center (Cupwell Area), Sterling (24" x 24 ¹ / ₂ ") | 31288 |
| 10. | Trim, Horizontal (36 ³ / ₈ " Long) | 30401 |
| 11. | Panel, Bottom (Gold Vinyl With Brown Silk screened Border) | 30770 |



TREND STYLE

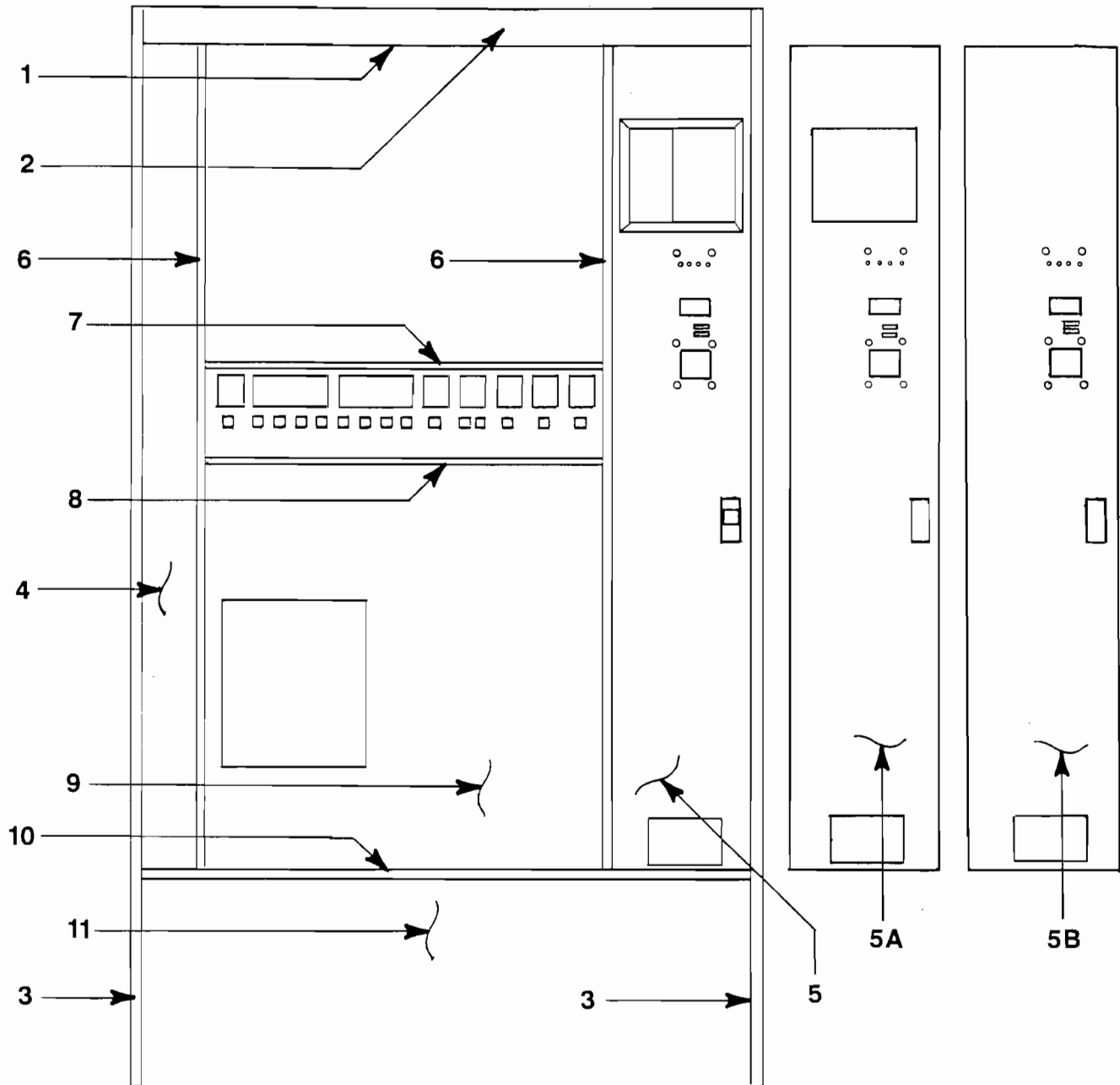
NOTE: This is a Flat Door—No Shadow Box. The Vinyl is Laminated to a Steel Panel Which Covers the Entire Door.

- | | |
|---|-------|
| 1. Trim, Vertical (65 ¹¹ / ₁₆ " Long) | 31266 |
| 2. Trim, Vertical, Selector Panel (9 ¹¹ / ₁₆ " Long) | 31267 |
| 3. Trim, Horizontal, Selector Panel (29 ³ / ₈ " Long) | 31268 |
| 4. Panel With Vinyl, Complete Door Face | 31247 |
| (Brush Stainless Vinyl Laminated to Steel Panel) | |
| 5. Panel Asm, Selector | 31251 |
| 6. Cover and Guide, Selector Panel | 31245 |



VIP STYLE

1. Trim, Top Header (36 $\frac{3}{8}$ " Long)	29972	5B Panel Asm Without Cutout for Viewer	31261
2. Insert, Top (Vinyl 3" x 40" on Steel Panel)		Specify Part Number of Vinyl to be Attached to Above	
Presidential Walnut	31274	Panels:	
Teak	31275	Vinyl Right Side (9" x 45 $\frac{1}{2}$ ")	
Regency Walnut	31276	Presidential Walnut	31044
3. Trim, Vertical (65 $\frac{1}{16}$ " Long)	29938	Teak	31045
4. Vinyl, Left Side (4" x 45 $\frac{1}{2}$ ")		Regency Walnut	31046
Presidential Walnut	31040	6. Trim, Vertical (43 $\frac{7}{16}$ " Long)	31207
Teak	31041	7. Trim, Bottom Artwork (23 $\frac{3}{16}$ " Long)	30899
Regency Walnut	31042	8. Trim, Bottom Selector Panel (23 $\frac{7}{16}$ " Long)	31213
5, 5A, 5B Panels, Right Side: Order Panel Asm and Vinyl		9. Trim Horizontal (36 $\frac{3}{8}$ " Long)	30681
Piece		10. Vinyl, Bottom (20" x 40")	
5. Panel Asm With Viewer Window and Frame	31436	Presidential Walnut	31037
5A Panel Asm With Cutout for Viewer	30789	Teak	31038
		Regency Walnut	31039



WHEATSTONE STYLE

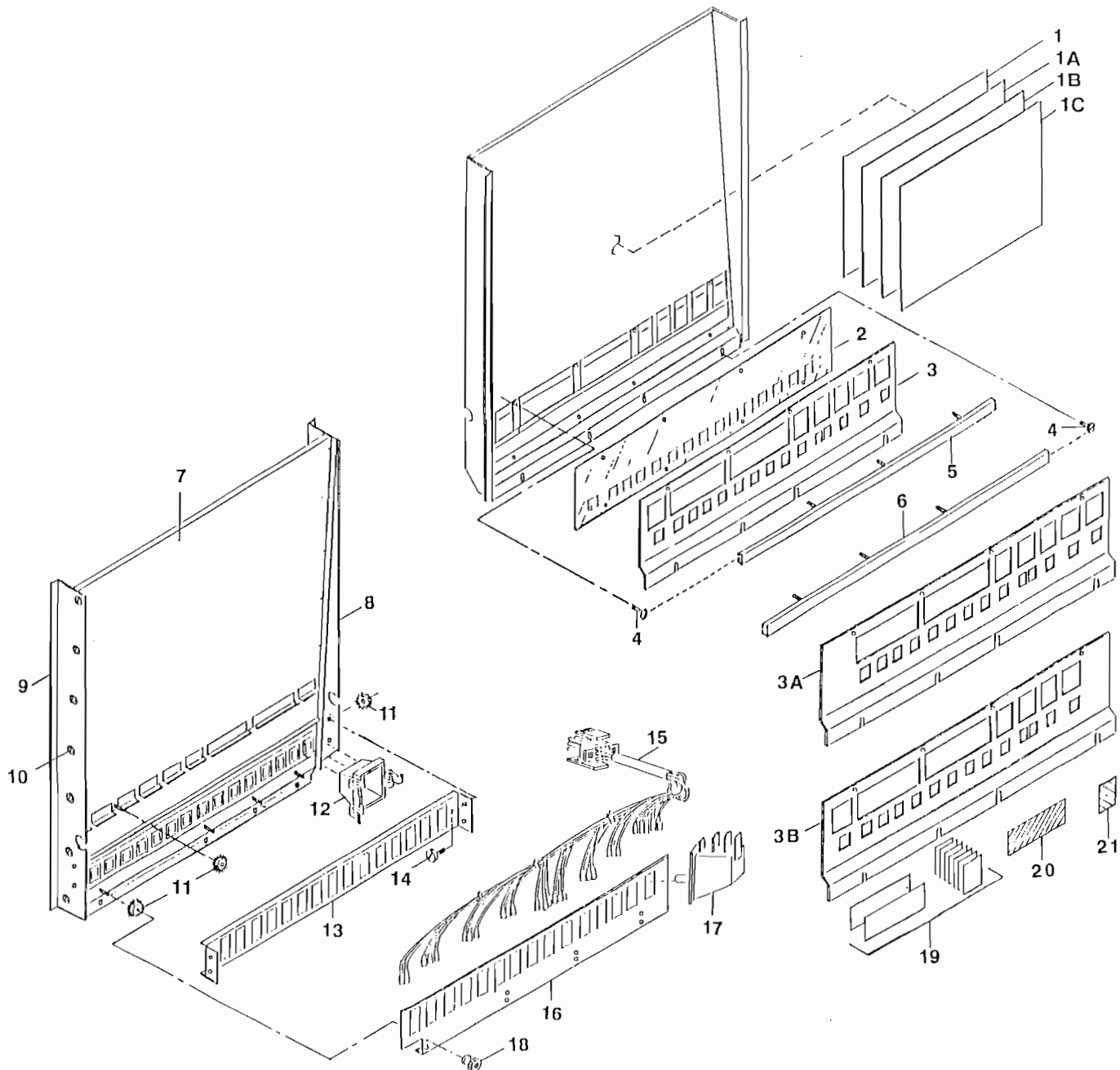
1. Trim, Top Header (36 ³ / ₈ " Long)	29973
2. Insert, Top (Golden Leather Vinyl 3" x 40" on Steel Panel)	31295
3. Trim, Vertical, Bronze (65 ¹ / ₁₆ " Long)	29939
4. Vinyl, Left Side, Bronze (4" x 52")	31293
5, 5A, 5B Panels, Right Side: Order Panel Asm and Vinyl Piece	
5. Panel Asm With Viewer Window and Frame	31437
5A Panel Asm With Cutout For Viewer	31253
5B Panel Asm Without Cutout For Viewer	31254
Specify Part Number of Vinyl to be Attached to Above Panels:	
Vinyl, Right Side, Bronze (9 ¹ / ₂ " x 52")	31292
6. Trim, Vertical (49 ¹ / ₁₆ " Long)	30294
7. Trim, Bottom Artwork (23 ³ / ₁₆ " Long)	30899
8. Trim, Bottom Selector Panel (23 ⁷ / ₁₆ " Long)	31213
9. Vinyl, Center (Cupwell Area), Bronze (24" x 24 ¹ / ₂ ")	31296
10. Trim, Horizontal (36 ³ / ₈ " Long)	30401
11. Vinyl, Bottom, Golden Leather (14" x 40")	31294

PURCHASING DOOR VINYL IN BULK QUANTITIES

In addition to the cut pieces listed on the door pages, we also sell the following vinyls in bulk quantities—per linear foot.

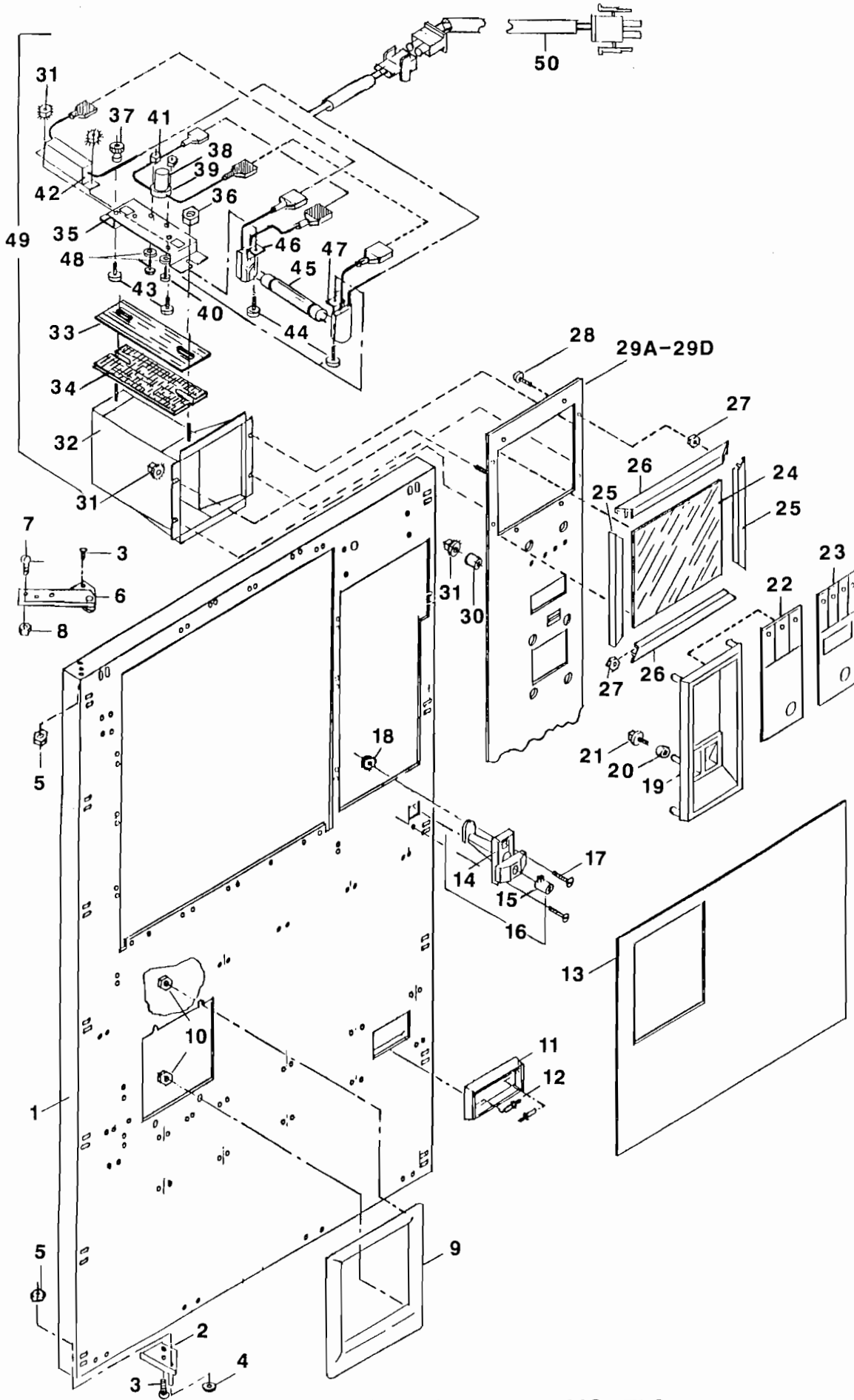
Color of Vinyl	Part Number Per Foot:
Bronze (Wheatstone)	28735
Charcoal Brown (Starlite)	30687
Gold (Starlite)	30689
Golden Leather (Wheatstone)	28734
Kashmir Walnut	31404
Pearliscient Gray (Award II)	28759
Port-Au-Prince	26801
Presidential Walnut	19375
Regency Walnut	19378
Rosewood	19377
Sterling (Starlite)	30688
Teak	19376

Brush Stainless Vinyl (for Hi-Tech and Trend Stylings) is sold only in cut-to-size peices, laminated to steel, as listed on the door pages.



SHADOW BOX AND RELATED DOOR PARTS

1. Artwork, "Key Sign" Picture: "Hot Coffee"	31446	11. Nut, 8-32, KEP	11749
1A Artwork "Starlite" Picture: "Hot Drinks"	31447	12. Button, Selection (Black, Square-Shaped)	28962
1B Artwork, "Coffee Bean" Picture With Letters	31449	13. Retainer, Selection Buttons	29438
"Freshly Brewed Coffee . . . Cup By Cup"		14. Screw, 8-32 x ¼, PH	14487
1C Artwork, "Coffee Bean" Picture, No Letters	31450	15. Harness, Asm, Selector Switches	31159
2. Cover and Guide, Selector Panel	29436	16. Bracket, Selector Switch	29437
3. Panel Asm, Selector, 15 Buttons	31199	17. Switch, Selector	15675
(For All 8050 Machines With Sugar Substitute)		18. Nut, 8-32, Knurled, AL	05625
3A Panel Asm, Selector, 14 Buttons	30904	19. Labels, Selection, Brown With White Lettering	29300
(For 8050DH Machines With Freeze-Dried Sanka)		(Sold Only in Complete Sets)	
3B Panel Asm, Selector, 14 Buttons	30902	20. Label, Selection, Orange With White Lettering,	29261
(For 8050 Machines With "Extra Strong Coffee"		Reads "Decaffeinated Freshly Brewed Coffee" On One	
Selection)		Side, "Decaffeinated Coffee" on the Reverse Side	
4. Screw, 8-32 x ½, PH, M, PL	11073	(8050DH Only)	
5. Trim, Bottom, Selector Panel	31213	21. Label, Selection, Pink With Blue Lettering,	29412
6. Trim, Bottom, Artwork, Shadow Box	30899	"Sweet 'N Low" Brand (For Machines Using This Brand	
7. Panel Asm, Shadow Box Back, Welded	30883	of Sugar Substitute Only)	
8. Jamb, Shadow Box, LHD	30894	NOTE: The Flat "Trend" Style Door Does Not Use the Shadow Box	
9. Jamb, Shadow Box, RHD	30895	and Some Related Parts. See the Trend Styling Page for its	
10. Screw, 8-32 x ¾, HH, SCP	14806	Selector Panel and Related Parts.	

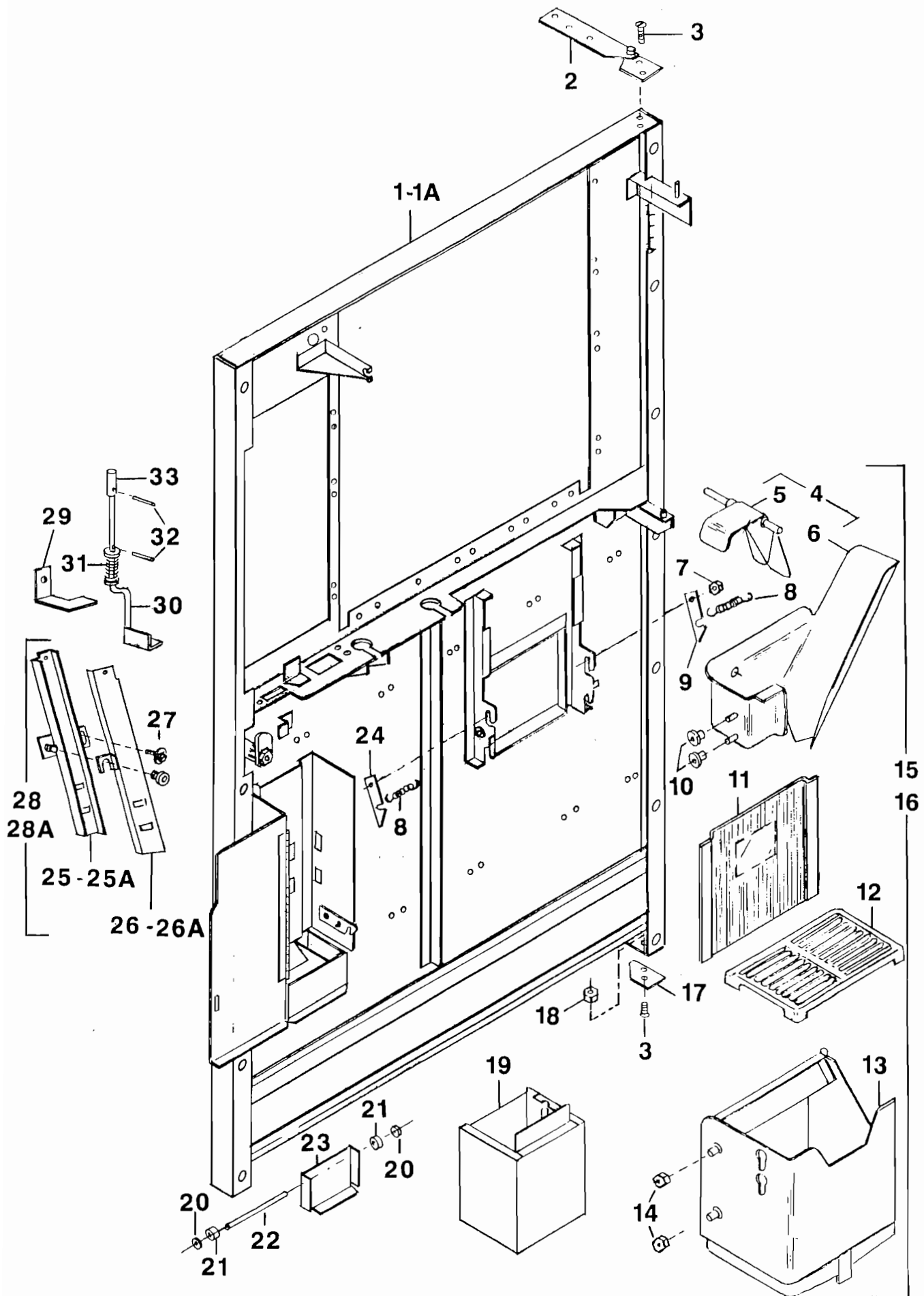


EXTERIOR DOOR FOR ALL 8050 MODELS
and Bean Viewer Assembly For 8050G

EXTERIOR DOOR FOR ALL 8050 MODELS AND BEAN VIEWER ASSEMBLY FOR 8050G

1. Door (only) Welded	30911
2. Hinge Asm, Welded, Bottom	18159
3. Screw, 1/4-20 x 5/8, HH, M, SK	22181
4. Washer, Flat, Door Hinge	27813
5. Nut, 1/4-20, KEP, SCP	12518
6. Hinge Asm, Welded, Top	24605
7. Bolt, 5/16-18 x 5/8, TH (Attached Hinge to Cabinet)	27931
8. Nut, 5/16, KEP	27932
9. Bezel, Cupwell (Black)	23295
10. Nut, 1/4, S-T, PAL	18443
11. Bezel, Coin Return Well (Black)	23296
12. Rivet, 5/32 Diameter x 5/16 Long, AL	16749
13. Panel, Cupwell (For all Stylings Using a Stainless Steel Panel—See Door Styling Pages For Styles With Vinyl Panel)	31119
14. Lock (Chicago 4226)	29922
15. Cam, Lock (Chicago 4266)	30453
16. Lock and Cam Asm, 1/4 Turn (Includes Items 14 and 15)	30460
17. Screw, 10-32 x 3/4, FH, M, SCP	18448
18. Nut, 10-32, KEP	11750
19. Bezel, Coin Insert (Chrome)	17907
20. Ferrule	19563
21. Screw, 8-32 x 3/8, HH, Type F, SCP	14806
22. Label, Instruction, Coin Insert (Machines Without Validator)	30836
23. Label, Instruction, Bill and Coin Insert (Machines With Validator)	30837
24. Artwork, Viewer Window, Plexiglass, Standard Design, Reads "Ground and Brewed When You Make Your Choice" NOTE: For Artwork, Viewer Window Other Than Standard Design Contact RMI Parts Department	31084
25. Trim, Vertical, Viewer Frame	*31087
26. Trim, Horizontal, Viewer Frame	*31088
27. Nut, 2-56, HEX	*16367
28. Screw, 2-56 x 3/8, RH	*31073
29. Panel, Door Face, RHD (Blank Panel Only— For Panel Assemblies With Vinyl, See Door Styling Pages) AP11, AR, VIP Stylings	*30788
29A Coverplate 3 Styling	*31237
29B Coverplate 5, Golden II, Imperial Stylings	*31239
29C Hi-Tech Styling (Includes Brush Stainless Vinyl)	*31241
29D Award II, Starlite, Wheatstone Stylings	*31243
30. Spacer, Validator (Models With Mars Validator Only)	*31009
31. Nut, 8-32, KEP	*11749
32. Box Asm, Bean Viewer	*30830
33. Diffuser, Bean Viewer	*30831
34. Cover, Diffuser, Bean Viewer	*30833
35. Bracket, Fluorescent Lamp, Viewer	*30692
36. Nut, 8-32, Stop, SCP	*21042
37. Nut, 8-32, Knurled, AL	*05625
38. Starter (FS-5)	*03691
39. Socket Asm, Viewer Starter	*31508
40. Screw, 4-40 x 1/2, RH, M, SD	*22730
41. Nut, 4-40, KEP	*22849
42. Ballast Asm, Viewer	*31509
43. Screw, 8-32 x 1/4, PH	*14487
44. Screw, 6-32 x 1/4, RH, M, SCP	*09015
45. Lamp, Fluorescent (F4T5CW)	*08675
46. Socket Asm, Viewer, Fluorescent Lamp, Rear	*31507
47. Socket Asm, Viewer, Fluorescent Lamp, Front	*31506
48. Washer, Nylon	*19510
49. Viewer Asm, Coffee Beans (Includes Items 31-48)	*31090
50. Cable Asm, Extension, Fluorescent Lamp	*30910

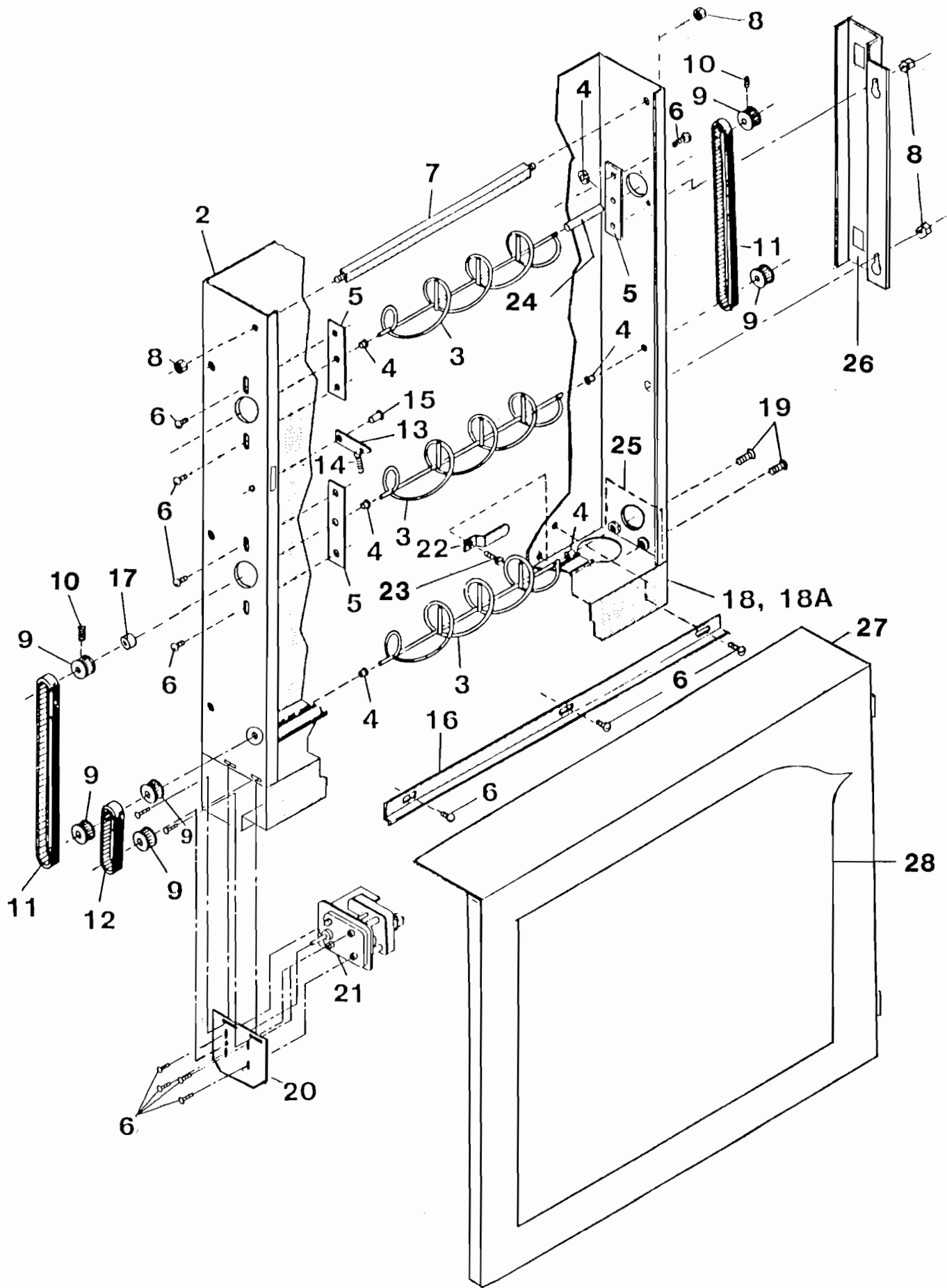
*Parts used only on Model 8050G



INTERIOR DOOR

INTERIOR DOOR

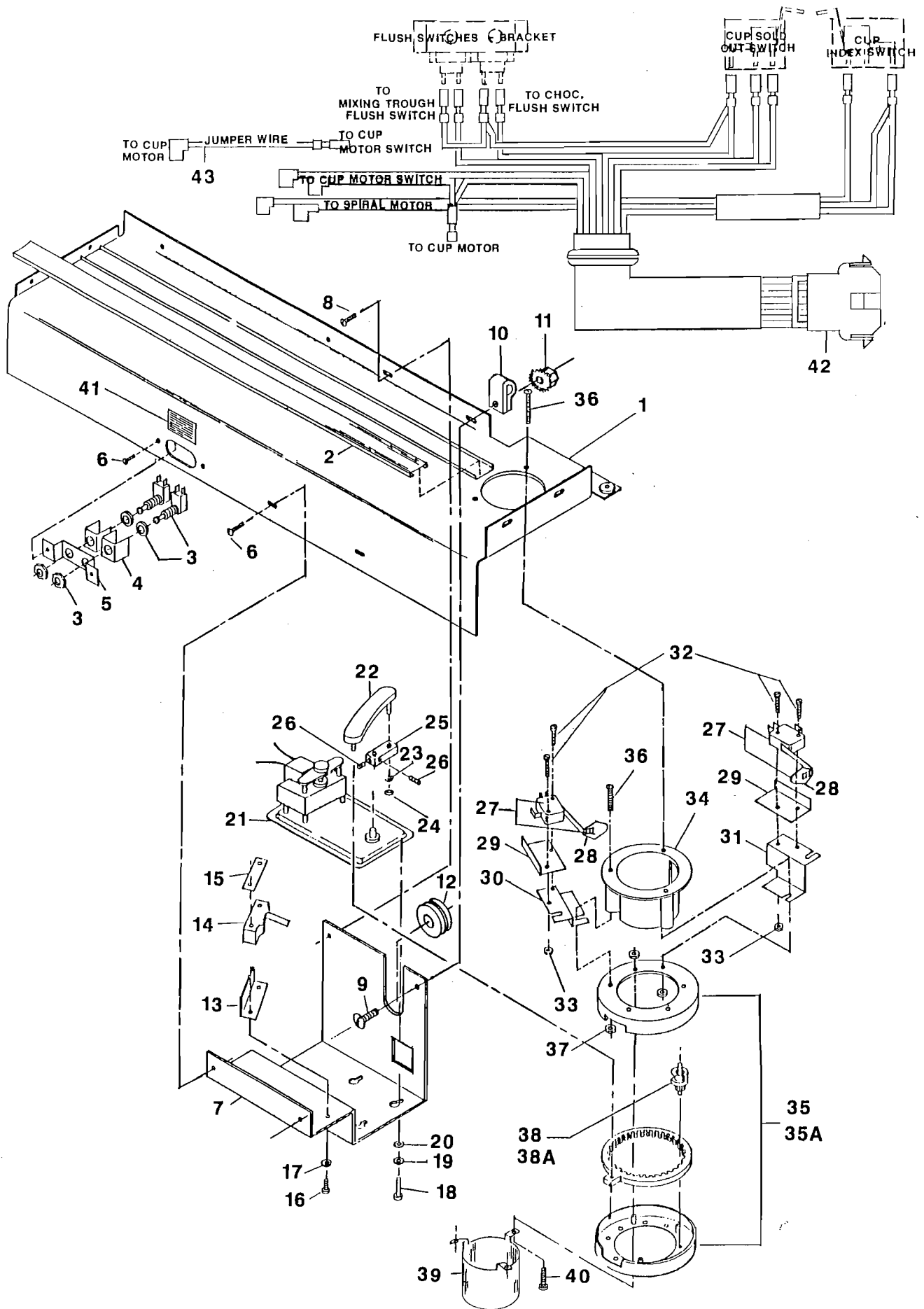
1.	Door (only) Welded – All styles with Shadow Box	30911
1A	Door (only) Welded – For Trend Style Flat Door	31463
	(Note: Welded Door as Illustrated is for Shadow Box Door Styles – The Flat Door is Not Shown.)	
2	Hinge Asm Welded, Top	24605
3	Screw, ¼-20 x 5/8, HH, M, SK	22181
4	Cup Chute & Retarder Asm (Includes Items 5 & 6)	23105
5	Retarder Asm Cup Chute	12436
6	Chute Asm, Cup	16931
7	Nut, ¼, Push-on	05682
8	Spring, Catch, Cupwell	09023
9	Catch, Cupwell, RHD	08805
10	Nut, 8-32, Knurled, AL	05625
11	Door, Cupwell	19290
12	Grill, Cupwell	19773
13	Cupwell Asm	18740
14	Nut, ¼, S-T, PAL	18443
15	Cupwell & Chute Asm (Includes Items 4 & 13)	19359
16	Cupwell & Chute & Grill Asm (Incl. Items 4,12,13 & 14)	19360
17	Hinge Asm Welded, Bottom	18159
18	Nut, ¼-20, KEP	12518
19	Box Asm, Coin	27526
20	Retainer	21127
21	Spacer, Coin Return Door	14132
22	Wire, Coin Return Well Door	31120
23	Door, Coin Return Well	18552
24	Catch, Cupwell, LHD	08804
25	Cover Asm Coin Chute (All Styles with Shadow Box)	30686
25A	Cover Asm Coin Chute (Trend Style Flat Door)	31467
26	Chute Asm Coin (All Styles with Shadow Box)	30698
26A	Chute Asm Coin (Trend Style Flat Door)	31250
27	Screw, 8-32 x ½, PH, M, PL	11073
28	Coin Chute & Cover Asm	31468
	(Includes Items 10, 25 & 26 – For All Styles with Shadow Box)	
28A	Coin Chute & Cover Asm	31469
	(Includes Items 10, 25A & 26A – For Trend Style Flat Door)	
29	Bracket, Retainer, Coin Chute	19945
30	Rod, Reject (Includes End Plate)	30683
31	Spring, Compression	16159
32	Pin, Cotter, 1/16 x 1, SS	16288
33	Top, Reject Rod	19022



CUP DISPENSER 8050

CUP DISPENSER 8050

1.	Dispenser Asm, Cup, 7 oz.	30974
	(Includes Items 2-18 and 19-28)	
1A	Dispenser Asm, Cup, 9 oz.	30975
	(Includes Items 2-18A and 19-28)	
2.	Wrapper (Only), Welded	30839
3.	Spiral, Cup	18163
4.	Nyliner, 4L1FF	09257
5.	Plate, Adjusting, Cup Spiral	16659
6.	Screw, 8-32 x ¼, PH, M	14487
7.	Bracket Asm Stiffener, Wrapper	18557
8.	Nut, 8-32, Kep	11749
9.	Pulley Asm, Cup Feed (Includes Item 10)	12493
10.	Screw, 10-32 x ¾, Socket Set, KN	14807
11.	Belt, Timing (22" Long)	13795
12.	Belt, Timing (10" Long)	10213
13.	Latch, Door	16689
14.	Spring, Door Latch	14435
15.	Rivet, Shoulder	16769
16.	Guide, Cup, Side	18562
17.	Spacer, Plastic, Cup Wrapper	30972
18.	Base Asm, 7 oz. Cup Ring	30988
18A	Base Asm, 9 oz. Cup Ring	30989
19.	Screw, 8-32 x ¾ PH	14491
20.	Bracket, Spiral Motor	16694
21.	Motor, Spiral	12203
22.	Guide, Cup, Bottom	18173
23.	Screw, 8-32 x ½, HH, Type F, SCP	31333
24.	Spacer, Spiral Top	30863
25.	Plate, Adapter, Cup Wrapper	26060
26.	Guard, Drive Belt, Right Side	30865
27.	Door (Only) Cup Dispenser, Welded	30846
28.	Schematic and Notes	31123

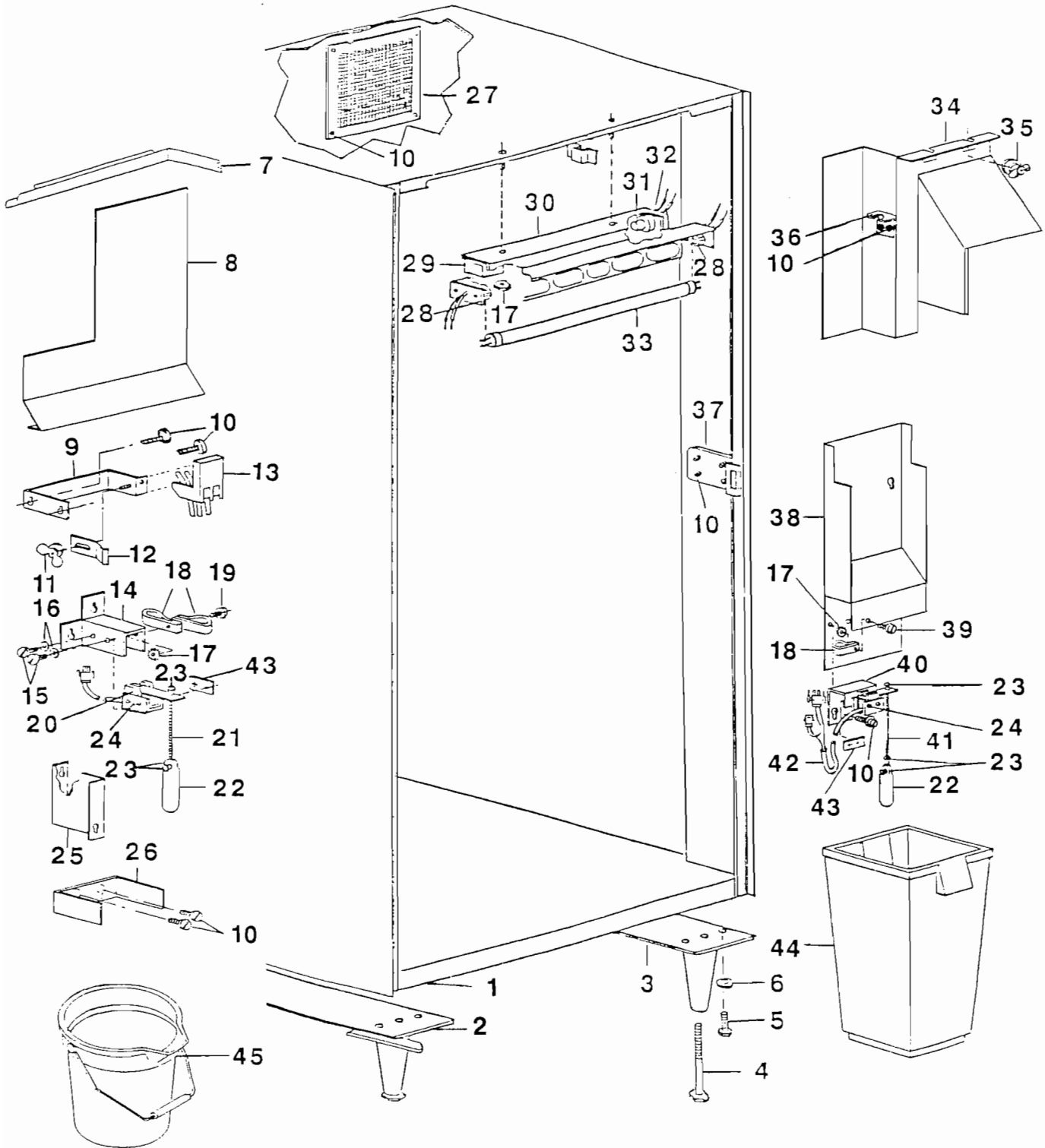


BASE ASSEMBLY — CUP DISPENSER

BASE ASSEMBLY-CUP DISPENSER

Base Asm With 7 oz Cup Ring	30988
(Includes Items 1-8, 13-34, 35, 36-37, 39-41)	
Base Asm With 9 oz Cup Ring	30989
(Includes Items 1-8, 13-34, 35A, 36-37, 39-41)	
1. Base Asm, Welded	30859
2. Track, Snap-on	18546
3. Switch, Cycle, Flush (Includes Nuts)	14572
4. Insulation, Flush Button, Fishpaper	16738
5. Bracket, Flush Button	24867
6. Screw, 8-32 x 1/4, PH	14487
7. Bracket, Cup Motor and Switch	16671
8. Screw, 8-32 x 3/8, PH, M	14491
9. Screw, 8-32 x 1/2, HH, Type F, SCP	*31333
10. Clamp, 1/2"	*17588
11. Nut, 8-32, KEP	*11749
12. Grommet, 5/8 x 7/8 (Part of Item 42)	*26539
13. Insulation, Switch	17049
14. Switch, Cup Drop (Modified 09598)	17081
15. Nut, 6-32, Twin-Speed	01179
16. Screw, 6-32 x 1 1/4, RH, M	05688
17. Washer, Flat, #6, SCP	00826
18. Screw, 8-32 x 5/16, PH, F	25795
19. Washer, Lock, #8 Split, SCP	00167
20. Washer, Flat #8, SCP	00961
21. Motor, Cup Drop, 30 RPM	16038
22. Rod, Connecting	16657
23. Washer, 3/8 x 7/8, CD	05170
24. Nut, 3/16, Push-On	04112
25. Arm, Motor	15450
26. Screw, 8-32 x 3/16, SK Set	03272
27. Switch Asm (Includes Switch and Actuator)	23370
28. Actuator, Switch	22727
29. Insulation, Sold-Out and Index Switches	22728
30. Bracket, Sold-Out Switch	25990
31. Bracket, Index Switch	25989
32. Screw, 4-40 x 5/8, RH, M, Nylon	23406
33. Nut, 4-40, KEP	22849
34. Throat, Cup Dispenser	16701
35. Dispenser, 7 oz Cup Separator (Includes Item 38)	16012
35A Dispenser, 9 oz Cup Separator (Includes Item 38A)	16013
36. Screw, 10-32 x 2 1/4, TH, M, SCP	16337
37. Nut, 10-32, KEP, EXT LK WA	11750
38. Gear, Worm, 7 oz (Part of Item 35)	19361
38A Gear, Worm, 9 oz (Part of Item 35A)	19362
39. Chute, Cup, Anti-Theft	23752
40. Screw, #14 x 3/8, PH, SD, Type F (3 Required)	26572
41. Label, Flush Button (Attaches to Base)	25927
42. Harness Asm, Cup Dispenser	*31527
(Does not Include Item 43)	
43. Jumper Asm, Cup Motor to Cup Motor Switch	*31526

*NOTE: Items 9, 10, 11, 12, 42 and 43 Are Shown for Reference
Only—They Are Not Included in the Complete Base
Assembly

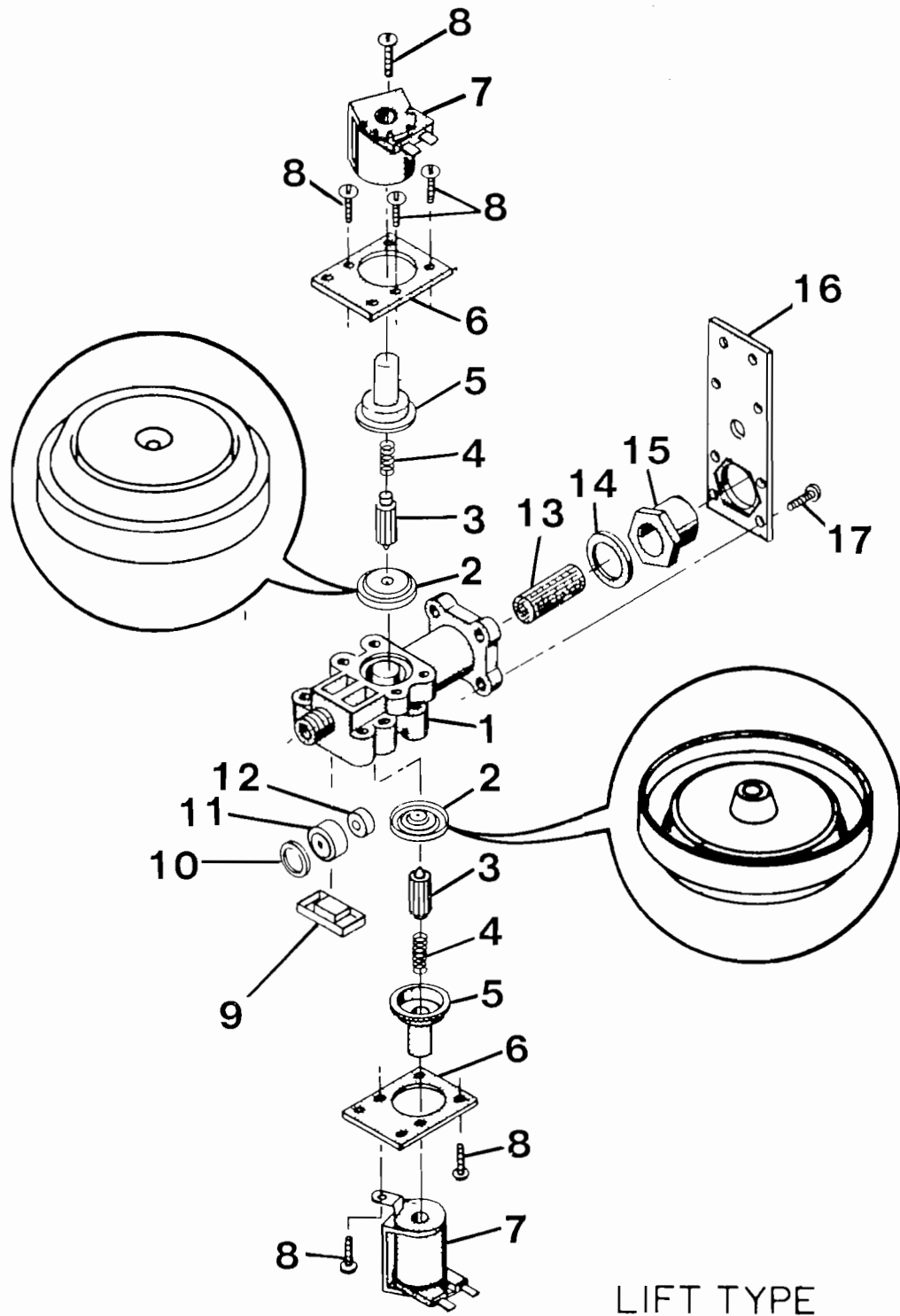


CABINET AND MISCELLANEOUS
ITEMS INSIDE

CABINET AND MISCELLANEOUS ITEMS INSIDE

1.	Cabinet Asm, Welded	29628
2.	Leg Asm LHD with Hinge	29636
3.	Leg Asm RHD	29635
4.	Leveler, Leg	19039
5.	Bolt, Leg	07444
6.	Washer, Lock, 3/8, Split	05979
7.	Cover, Electrical Cable	25656
8.	Cover Asm, Canister Rack	31210
9.	Bracket Asm, Commodity Tube	30317
10.	Screw, 8-32 x 3/8, HH, SCP	14806
11.	Nut, 1/4-20, Wing	22836
12.	Clip, Retainer, Tube Asm	26933
13.	Spout Asm (Three Spouts)	22822
14.	Bracket, Overflow Switch	15573
15.	Screw, 6-32 x 1, RH, SCP	00050
16.	Washer, Flat #6, SCP	03562
17.	Nut, 8-32, KEP	11749
18.	Clamp, Cable, 1", Plastic	17784
19.	Cable Asm, Overflow, Waste (Includes Item 20)	30345
20.	Switch, Float	19509
21.	Chain, Bead, Overflow Switch, 6" Long	03654
22.	Float, Overflow, Styrene	04732
23.	Sleeve, Chain	03651
24.	Cover, Insulation	00784
25.	Bracket, Cupwell Hanger	19177
26.	Bracket, Bucket	15459
27.	Screen, Exhaust, Cabinet	14189
28.	Socket, Fluorescent Lamp	00935
29.	Ballast, Fluorescent Lamp	29917
30.	Bracket, Fluorescent Lamp	30636
31.	Starter, Fluorescent Lamp	29915
32.	Socket, Starter, Fluorescent Lamp	00944
33.	Lamp, Bulb, F18T8/CW/30	19020
34.	Cover Asm, Brewer	30782
35.	Nut, 8-32, Wing	06888
36.	Hanger, Rinse Hose	27853
37.	Latch, Door Lock	30572
38.	Guard Asm, Grounds Bucket	*30856
39.	Screw, 8-32 x 3/8, PH, SCP	*16335
40.	Bracket, Overflow Switch, Grounds Bucket	*30835
41.	Chain, Bead, Overflow Switch, 9" Long	*30766
42.	Cable Asm, Overflow, Grounds (Includes Item 20)	*30347
43.	Nut, 6-32, Twin-Speed	*01179
44.	Bucket, Overflow, Grounds, Brown	*30684
45.	Bucket, Overflow, Waste, Gray	31440

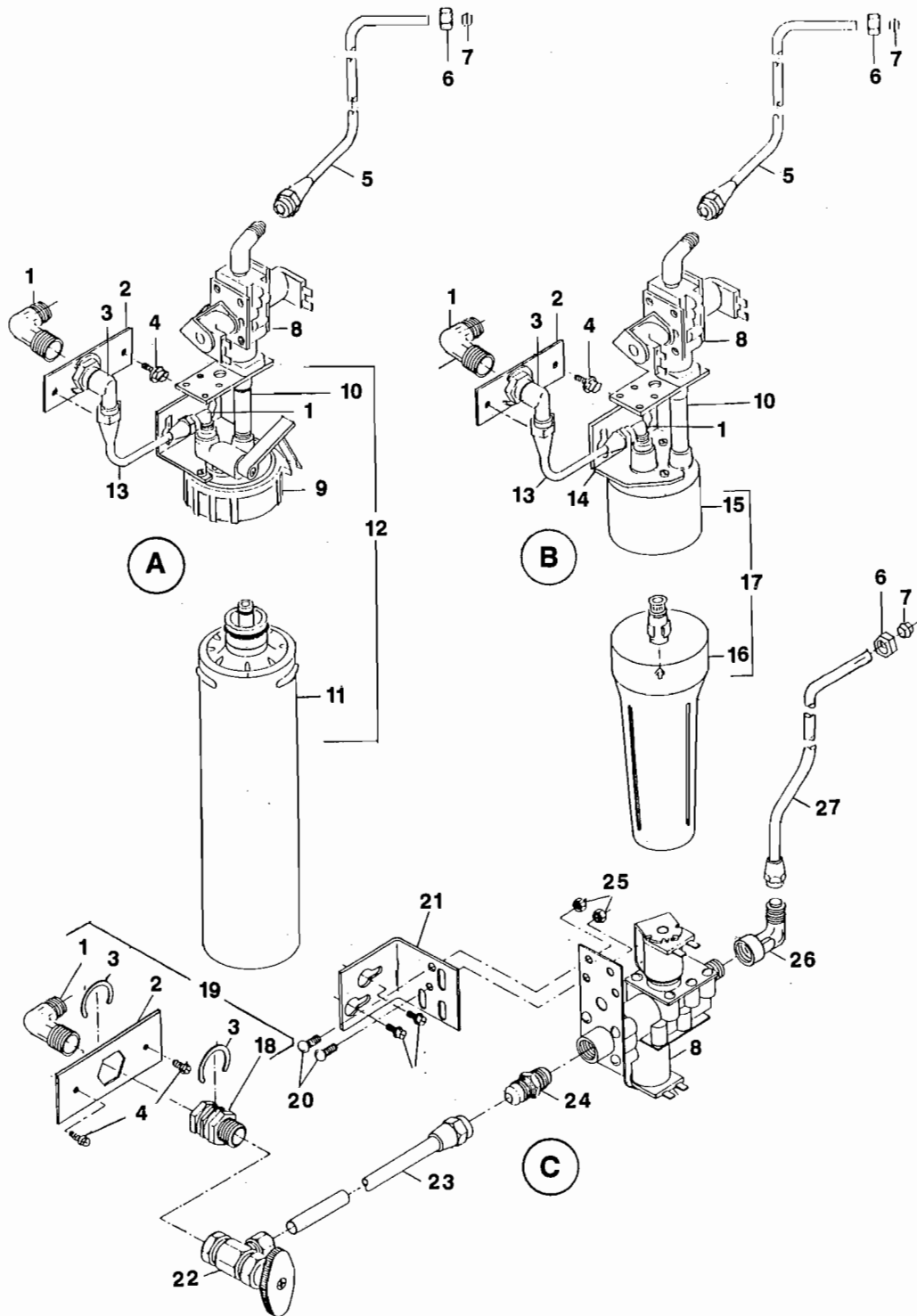
*NOTE: The Grounds Bucket and Related Parts are Not Used
on Model 8050FD.



LIFT TYPE

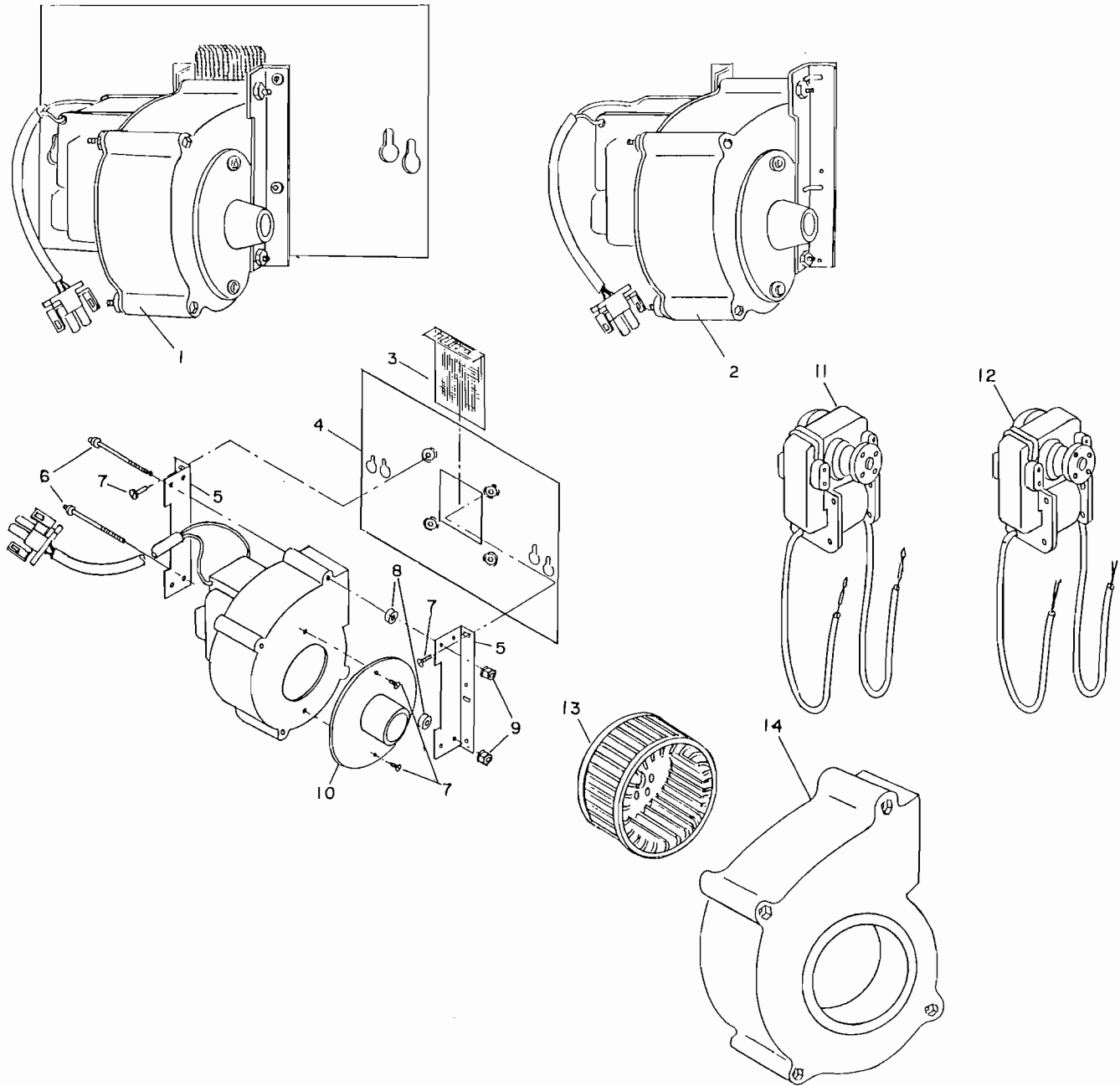
VALVE ASSEMBLY - WATER
IN 120V 50/60 HZ

Valve Assembly Complete	22242	10. Gasket	22771
1. Body, Valve	16449	11. Insert Flow Washer Seat	19817
2. Diaphragm, Lift	22247	12. Washer, Flow, $\frac{3}{32}$ Hole Identification Mark "CK"	22246
3. Armature	16451	Lift Type	
4. Spring	16452	13. Screen, Inlet Valve	16476
5. Guide	16453	14. Gasket	16477
6. Plate, Hold Down	16471	15. Fitting, Inlet	16478
7. Coil, White	16472	16. Plate, Mounting	16479
8. Screw	16493	17. Screw, Mounting Plate	16489
9. Plug, Seal	16474		



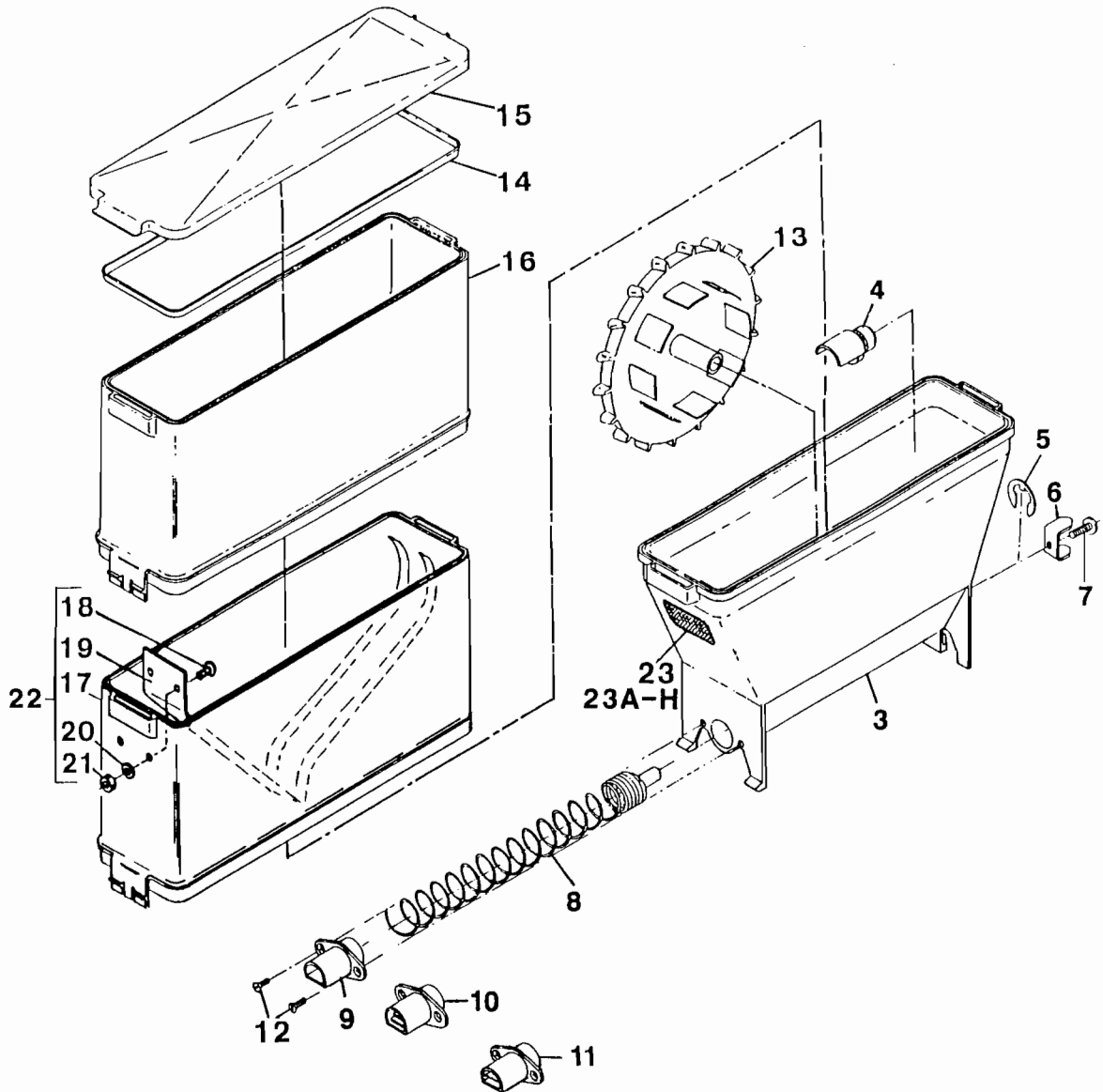
WATER INLET AND FILTER ASSEMBLIES

A	Water Inlet Asm. with Everpure Filter	
B	Water Inlet Asm. with Cuno Filter	
C	Water Inlet Asm. with Shutoff Valve (No Filter)	
1.	Elbow, 3/8 MPT x 3/8 MFL	06225
2.	Plate, Retainer, Fitting, Water Inlet	26444
3.	Ring, Retaining, 15/16, Water Inlet	25888
4.	Screw, 8-32 x 3/8, HH, SCP	14806
5.	Tube Asm, Water Inlet, Valve to Tank (For Units with Filter)	31129
6.	Nut, 1/4, Compression, Brass	18683
7.	Sleeve, 1/4, Brass	18682
8.	Valve Asm, Water Inlet	28465
9.	Filter Head and Ring Asm with Bracket, Everpure	23281
10.	Nipple, 3/8 x 2 1/2, Brass	31135
11.	Cartridge, Everpure Filter	16991
12.	Filter Asm, Everpure (Includes Items 1, 9, 10 and 11)	31344
13.	Tube Asm, Water Inlet to Filter	18790
14.	Bracket, Cuno Filter (Separate from Item 15)	31341
15.	Filter Head and Ring Asm, Cuno	31329
16.	Cartridge, Cuno Filter	31328
17.	Filter Asm, Cuno (Includes Items 1, 10, 14, 15 and 16)	31346
18.	Adapter, Water Inlet	25886
19.	Adapter Asm, Water Inlet	25885
20.	Screw, 8-32 x 3/8, PH	14491
21.	Bracket, Valve, Water Inlet	14502
22.	Valve, Shutoff, Water Inlet	14924
23.	Tube Asm, Shutoff Valve to Water Inlet Valve	30995
24.	Adapter, Brass, 3/8 MPT x 3/8 MFL	14923
25.	Nut, 8-32, Kep	11749
26.	Elbow, 90°, 3/8 MFL x 3/8 NPT, Brass	17357
27.	Tube Asm, Water Inlet, Valve to Tank (For Units with Shutoff Valve)	30997



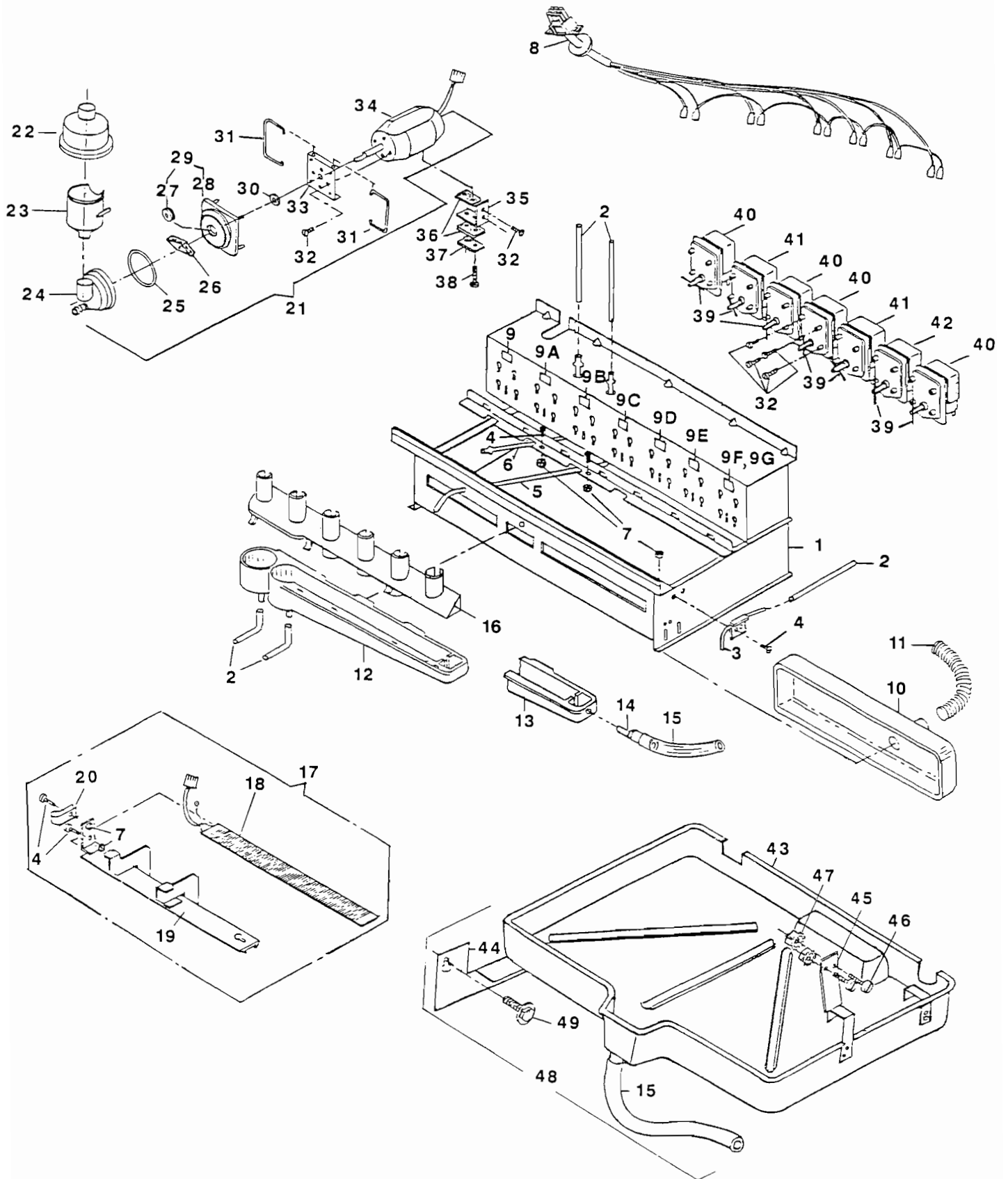
EXHAUST BLOWER MOTOR ASSEMBLIES AND COMPONENTS

1. Motor Asm Blower with Adapter Plate	30303	8. Washer, Nylon	19152
2. Motor Asm Blower less Adapter Plate	30301	9. Nut, 8-32, Kep	11749
3. Screen, Blower Motor	20942	10. Duct, Blower Motor Inlet	18922
4. Plate, Blower Motor	21892	11. Motor Asm Blower with Mate-N-Lok Pins	31340
5. Bracket, Side, Blower Motor	24048	12. Motor Asm Blower less Mate-N-Lok Pins	29551
6. Screw, 8-32 x 2½, RH, PL	22772	13. Wheel, Blower Motor	29831
7. Screw, 8-32 x ¾, HH, SCP	14806	14. Housing, Blower Motor	29832



CANISTER ASSEMBLIES, COMMODITIES

1. Complete Canister Assemblies:		
1A Canister Asm, Chocolate	22564	
(Includes Items 2A, 14-16, 22, 23A)		
1B Canister Asm, Coffee (8050FD Only)	22567	
(Includes Items 2A, 14-16, 23B)		
1C Canister Asm, Light (Includes Items 2B, 14-16, 23C)	22562	
1D Canister Asm, Sanka (Includes Items 2A, 14, 15, 23D)	22566	
1E Canister Asm, Soup (Includes Items 2A, 14, 15, 23E)	22563	
1F Canister Asm, Sugar (Includes Items 2C, 14-16, 23F)	22568	
1G Canister Asm, Sugar Substitute	30156	
(Includes Items 2D, 14, 15, 23G)		
1H Canister Asm, Tea (Includes Items 2B, 14, 15, 23H)	22565	
2. Basic Canister Assemblies:		
2A Canister Asm, Choc., Soup, Coffee FD, and Sanka, Basic	28486	
(Includes Items 3-9, 12 and 13)		
2B Canister Asm, Light and Tea, Basic	28485	
(Includes Items 3-8, 10, 12 and 13)		
2C Canister Asm, Sugar, Basic (Includes Items 3-9 and 12)	28484	
2D Canister Asm, Sugar Substitute, Basic	30155	
(Includes Items 3-8 and 11-13)		
3. Canister, Bottom Basic, Plastic	20288	
4. Bearing, Rear	20263	
5. Ring, Retaining, Bowed	20646	
6. Driver, Auger	25969	
7. Screw, Auger Driver	25970	
8. Auger Asm, Commodity	20645	
9. Spout, Canister, Plain (No Louvers)	26643	
10. Spout, Canister, Louvered	26642	
11. Spout, Canister, with One Louver	30157	
12. Screw, 6-32 x 3/8, FH, Type B, PL	25034	
13. Wheel, Commodity	20311	
14. Seal, Canister	22252	
15. Lid, Canister	20647	
16. Extension, Canister	20290	
17. Extension, Chocolate Canister	23711	
18. Screw, 6-32 x 5/16, Weld, SS	24529	
19. Agitator Asm, Chocolate	23757	
20. Washer, Flat, #6, SCP	00826	
21. Nut, 6-32, Lock, Nylon, Insert	19927	
22. Extension Asm Canister, Chocolate (Includes Items 17-21)	23731	
23. Labels (Decals) for Canisters:		
23A Label, Chocolate	20191	
23B Label, Coffee (8050FD Only)	20198	
23C Label, Light	20194	
23D Label, Sanka	20199	
23E Label, Soup	20192	
23F Label, Sugar	20197	
23G Label, Sugar Substitute	29413	
23H Label, Tea	20193	



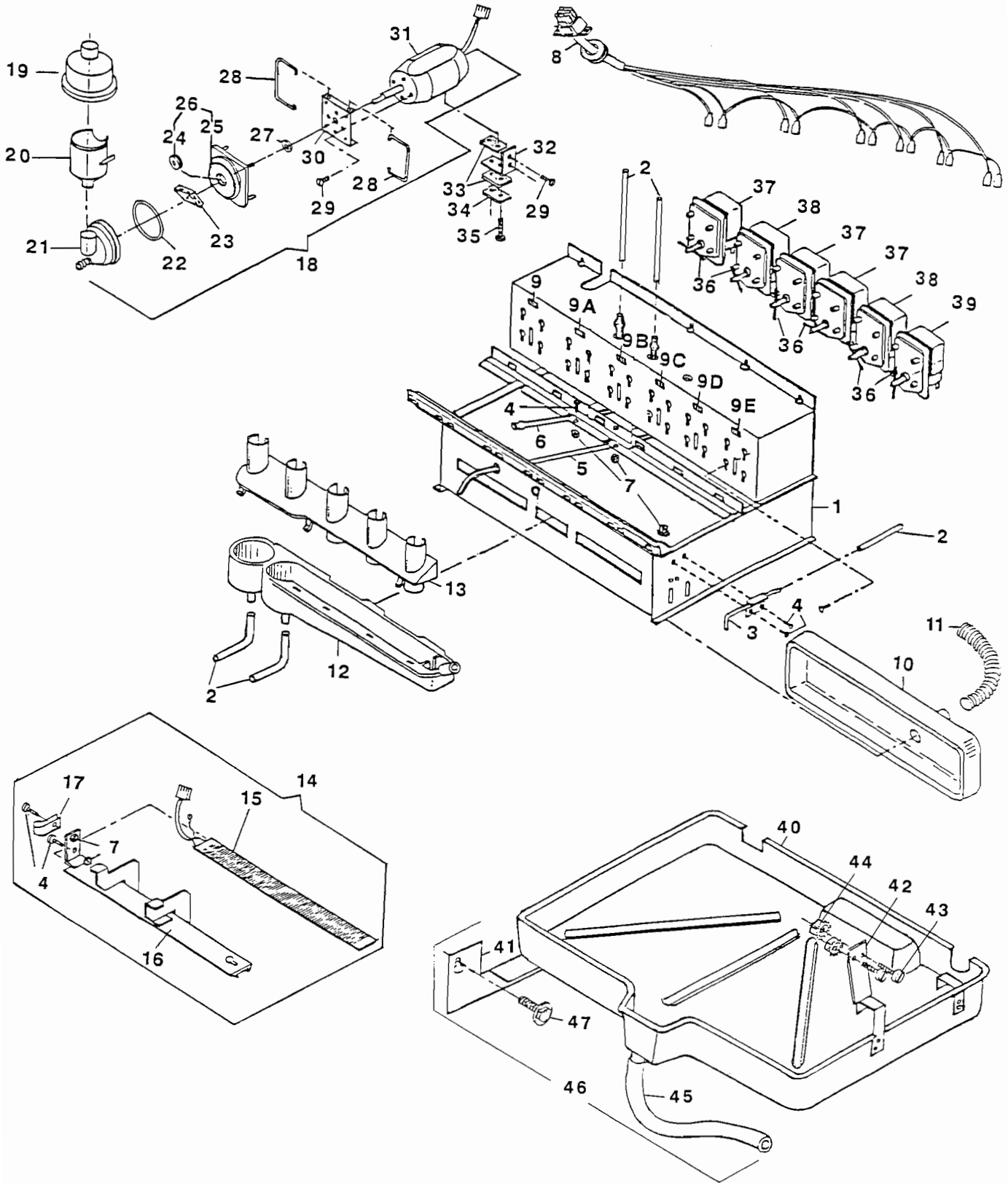
CANISTER RACK ASSEMBLY
 For all 8050 Models with Painted Canister Rack

CANISTER RACK ASSEMBLY

For all 8050 Models with Painted Canister Rack

1. Rack Asm Canister, Welded (Painted)	24033
2. Tube, Silicone, 5/16 ID x 1/2 OD (Bulk # sold per foot)	19033
3. Tube Asm, Tea and FD Coffee Water	22631
4. Screw, 8-32 x 3/8, PH	14491
5. Tube Asm, Soup Water	28727
6. Tube Asm, Chocolate Water	28725
7. Nut, 8-32, KEP	11749
8. Harness Asm, Canister Rack	30998
9. Decal, Chocolate	20191
9A Decal, Soup	20192
9B Decal, Sugar	20197
9C Decal, Light	20194
9D Decal, Tea	20193
9E Decal, Sanka	20199
9F Decal, Lo-Cal Sugar Substitute	29413
9G Decal, Coffee (8050FD Only)	20198
10. Duct, Steam Exhaust	23951
11. Hose, Exhaust (Sold Only in 6 ft. lengths; 13290 = 1 ft.)	13290
12. Trough, Commodity (8050FD Only)	21192
13. Trough, Commodity (8050LG, DH and G)	31309
14. Adapter, Commodity Trough (Does Not Include Item 15)	27370
15. Tube, PVC, 5/8 x 1 3/16 x 3/32 (Order per foot)	11115
16. Chute, Commodity	21147
17. Bar Asm Humidity (Includes Items 4, 7 and 18-20)	30560
18. Strip Asm Heater, Wired	30559
19. Bracket Asm, Heater Strip	22502
20. Clamp, 5/16, Plastic	25068
21. Whipper Asm Chocolate (Includes Items 22-34)	31342
22. Funnel, Top Entrance, Whipper	14745
23. Funnel, Chocolate Whipper, with Tube	26839
24. Housing, Front, Outer (Sold Only as Part of Item 29)	
25. "O" Ring, 2 1/4 x 2 1/2	13919
26. Impeller, Whipper	13912
27. Seal, Housing, Inner, Whipper	27435
28. Housing, Inner, Whipper	27421
29. Housing (Outer and Inner) and Seal Asm	31462
(Includes Items 24, 27, and 28)	
30. Slinger	13918
31. Spring, Retainer, Whipper	13915
32. Screw, 8-32 x 1/4, PH	14487
33. Plate, Whipper Mounting	13914
34. Motor Asm, Chocolate Whipper, Wired	30329
35. Bracket Asm, Whipper Damping	28064
36. Pad, Vibration	14180
37. Plate, Compression	14181
38. Screw, 8-32 x 5/8, PH, SCP	16335
39. Pin, Roll, 1/8 x 1/2, SS	15628
40. Motor Asm, Auger, 180 RPM (Includes Item 39)	22737
(For Chocolate, Sugar and Light on 8050LG, DH, and G; -For Chocolate on 8050FD)	
41. Motor Asm, Auger, 100 RPM (Includes Item 39)	13999
(For Soup, Tea and Sugar Substitute on 8050LG, DH and G; For Soup, Tea, Sugar and Light on 8050FD)	
42. Motor Asm, Auger, 51 RPM (Includes Item 39)	14469
(For FD Sanka on 8050LG, DH and G; For FD Sanka, FD Coffee and Sugar Substitute on 8050FD)	
43. Tray Asm, Commodity Rinse	* 27883
44. Bracket, Rinse Tray, Left Side	* 30439
(Mounts on Cabinet Stiffener)	
45. Retainer, Rinse Tray Bracket	* 27888
(Mounts on Canister Rack)	
46. Screw, 6-32 x 3/8, PH, PL	* 12503
47. Nut, 6-32, KEP, SCP	* 11745
48. Tray Asm, Commodity Rinse, Complete	* 30916
(Includes Items 43-47)	
49. Screw, 8-32 x 3/8, HH, SCP (Part of Cabinet Asm)	14806

*NOTE: The Commodity Rinse Tray Assembly is Optional for the 8050 Series Machines.

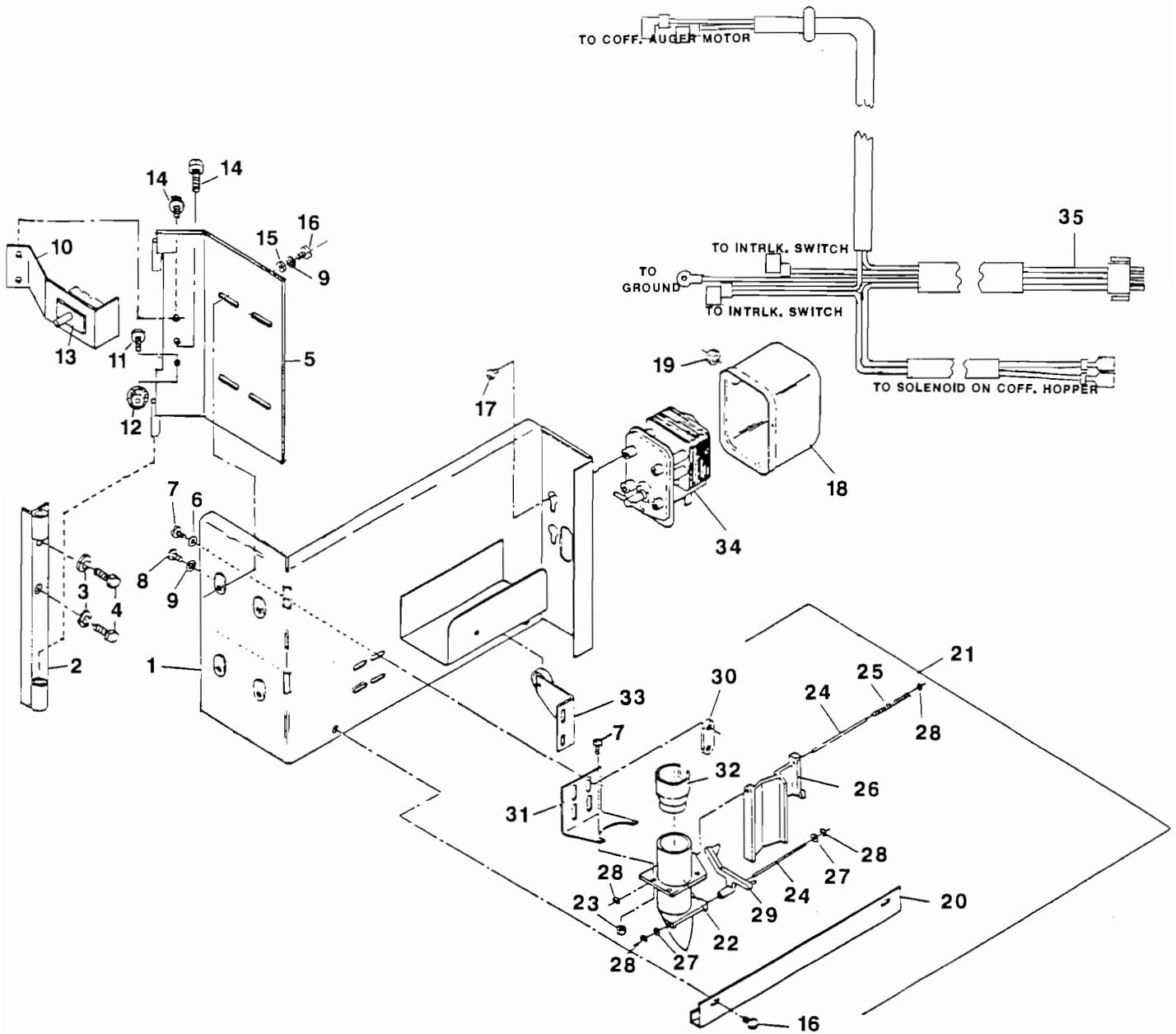


CANISTER RACK ASSEMBLY
 For Models 8050LG, 8050DH, & 8050G
 With a Stainless Steel Canister Rack

CANISTER RACK ASSEMBLY
 For Models 8050LG, 8050DH, & 8050G
 With a Stainless Steel Canister Rack

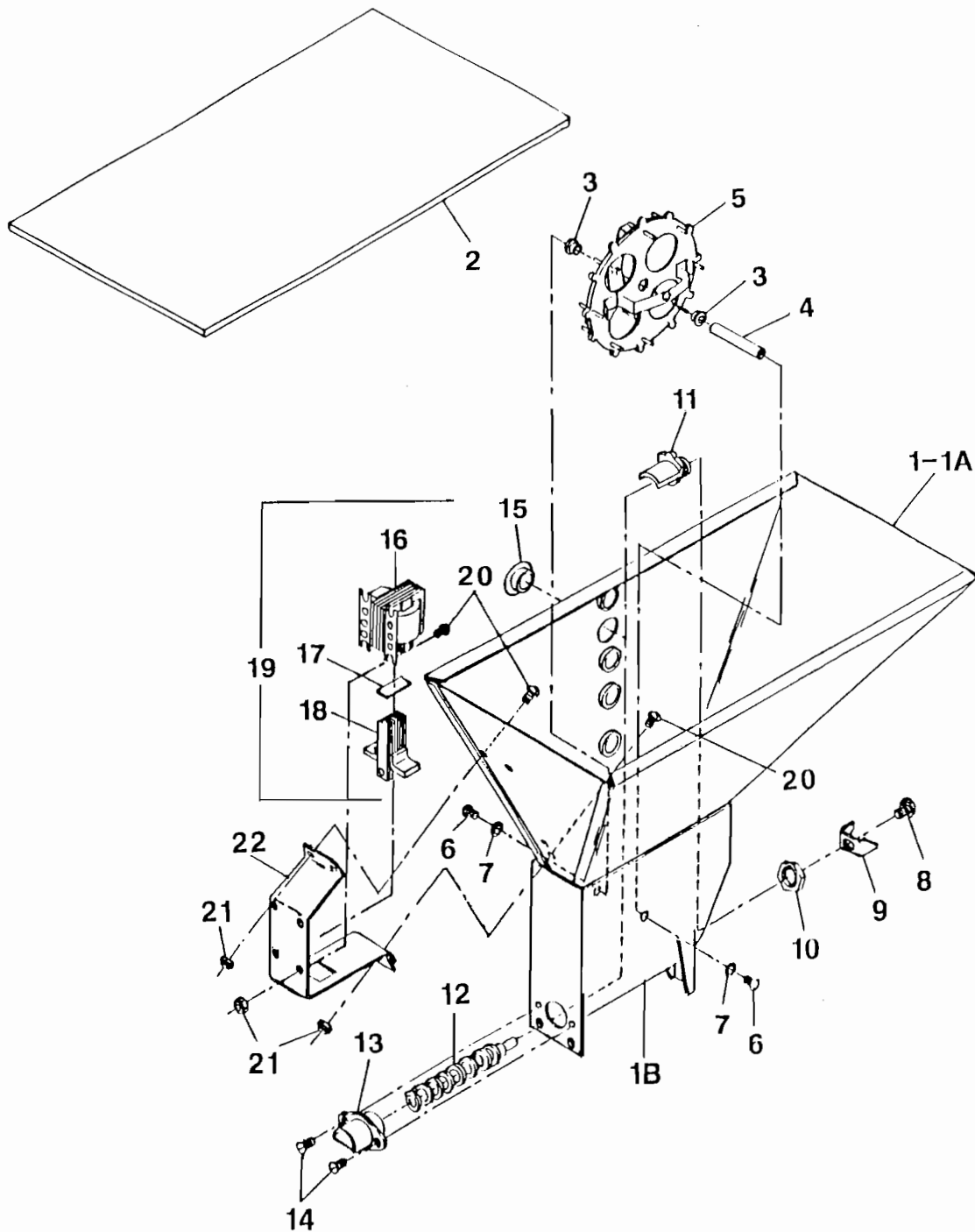
1. Rack Asm Canister, Welded (Stainless Steel)	24024
2. Tube, Silicone, 5/16 ID x 1/2 OD (Bulk # Sold per foot)	19033
3. Tube Asm, Tea Water	22631
4. Screw, 8-32 x 3/8, PH	14491
5. Tube Asm, Soup Water	28727
6. Tube Asm, Chocolate Water	28725
7. Nut, 8-32, KEP	11749
8. Harness Asm, Canister Rack	30998
9. Decal, Chocolate	20191
9A Decal, Soup	20192
9B Decal, Sugar	20197
9C Decal, Light	20194
9D Decal, Tea	20193
9E Decal, Sanka	20199
10. Duct, Steam Exhaust	23895
11. Hose, Exhaust (Sold Only in 6 ft. Lengths; 13290 = 1 ft.)	13290
12. Trough, Commodity	21744
13. Chute, Commodity	21146
14. Bar Asm Humidity (Includes Items 4, 7, & 15-17)	30560
15. Strip Asm Heater, Wired	30559
16. Bracket Asm, Heater Strip	22502
17. Clamp, 5/16, Plastic	25068
18. Whipper Asm Chocolate (Includes Items 19-31)	31342
19. Funnel, Top Entrance, Whipper	14745
20. Funnel, Chocolate Whipper, with Tube	26839
21. Housing, Front, Outer (Sold Only as Part of Item 26)	
22. "O" Ring, 2 1/4 x 2 1/2	13919
23. Impeller, Whipper	13912
24. Seal, Housing, Inner, Whipper	27435
25. Housing, Inner, Whipper	27421
26. Housing (Outer and Inner) and Seal Asm	31462
(Includes Items 21, 24 and 25)	
27. Slinger	13918
28. Spring, Retainer, Whipper	13915
29. Screw, 8-32 x 1/4, PH	14487
30. Plate, Whipper Mounting	13914
31. Motor Asm, Chocolate Whipper, Wired	30329
32. Bracket Asm, Whipper Damping	28064
33. Pad, Vibration	14180
34. Plate, Compression	14181
35. Screw, 8-32 x 5/8, PH, SCP	16335
36. Pin, Roll, 1/8 x 1 1/2, SS	15638
37. Motor Asm, Auger, 180 RPM (Includes Item 36)	22737
(For Chocolate, Sugar and Light)	
38. Motor Asm, Auger, 100 RPM (Includes Item 36)	13999
(For Soup and Tea)	
39. Motor, Asm, Auger, 51 RPM (Includes Item 36)	14469
(For FD Sanka)	
40. Tray, Asm, Commodity Rinse	*27882
41. Bracket, Rinse Tray, Left Side	*30439
(Mounts on Cabinet Stiffener)	
42. Retainer, Rinse Tray Bracket	*27888
(Mounts on Canister Rack)	
43. Screw, 6-32 x 3/8, PH, PL	*12503
44. Nut, 6-32, KEP, SCP	*11745
45. Tube, PVC, 5/8 x 1 3/16 x 3/32 (Order per foot)	*11115
46. Tray Asm, Commodity Rinse, Complete	*30915
(Includes Items 40-45)	
47. Screw, 8-32 x 3/8, HH, SCP (Part of Cabinet Asm)	14806

*NOTE: The Commodity Rinse Tray Assembly is Optional
 for the 8050 Series Machines.



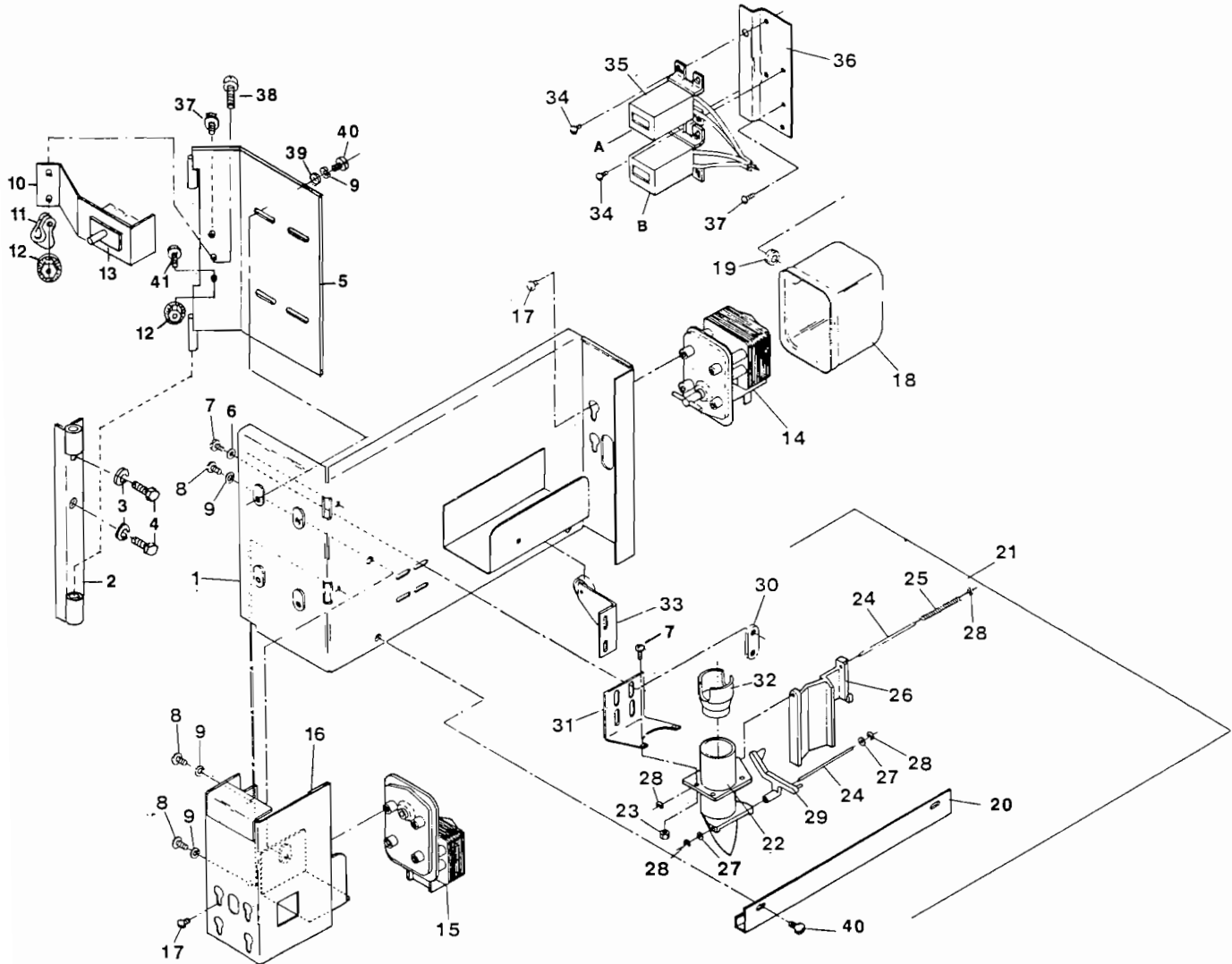
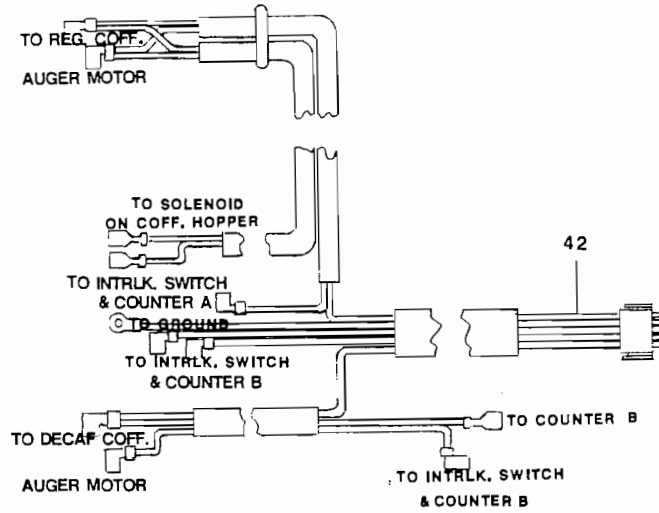
**BRACKET ASM COFFEE HOPPER
8050LG - 30964**

1. Bracket (Only), Coffee Hopper, Welded	24558	19. Grommet, $\frac{3}{8} \times \frac{15}{32}$	03593
2. Hinge Asm, Welded	16646	20. Guide, Cable	18360
3. Washer, Lock, $\frac{1}{4}$, Split, SCP	00624	21. Chute Asm Coffee, LG (Includes Items 22-32)	15332
4. Screw, $\frac{1}{4}$ -20 x $\frac{1}{2}$, HH	10228	22. Chute, Coffee	14382
5. Plate Asm Hinge, Coffee Hopper Bracket	30918	23. Nut, 6-32, KEP, LK WA, SCP	11745
6. Washer, Flat, #6, SCP	00826	24. Shaft, Tripper, $\frac{1}{8} \times 3\frac{1}{16}$	16383
7. Screw, 6-32 x $\frac{1}{4}$, RH, BR	00054	25. Spring, Coffee Chute Door	16384
8. Screw, 8-32 x $\frac{1}{4}$, HH, WA F, SCP	23660	26. Door, Coffee Chute	14377
9. Washer, Lock, #8 Split, SCP	00167	27. Washer, $\frac{5}{32} \times \frac{5}{16}$	14480
10. Bracket, Switch, Coffee Hopper	30919	28. Ring, Retaining, $\frac{1}{8}$, BCU, CD	14481
11. Screw, 8-32 x $\frac{3}{8}$, PH	14491	29. Tripper, Coffee Chute	14350
12. Nut, 8-32, KEP	11749	30. Nut, 6-32, Weld, TP1116, CRS	17692
13. Switch, Safety, Door Interlock	17759	31. Bracket, Coffee Chute	18365
14. Screw, 8-32 x $\frac{3}{8}$, HH, Type F, SCP	14806	32. Funnel, Coffee Chute, LG	14355
15. Washer, Flat, #12	28468	33. Bracket Asm, Coffee Hopper Positioning	18853
16. Screw, 8-32 x $\frac{1}{2}$, PH, M, PL	11073	34. Motor, Coffee Auger, 180 RPM	22737
17. Screw, 8-32 x $\frac{1}{4}$, PH	14487	35. Harness Asm, Coffee Hopper, LG	31006
18. Cover, Motor	14426		



**CANISTER ASSEMBLY, COFFEE 8050LG
(SINGLE HOPPER MACHINES)**

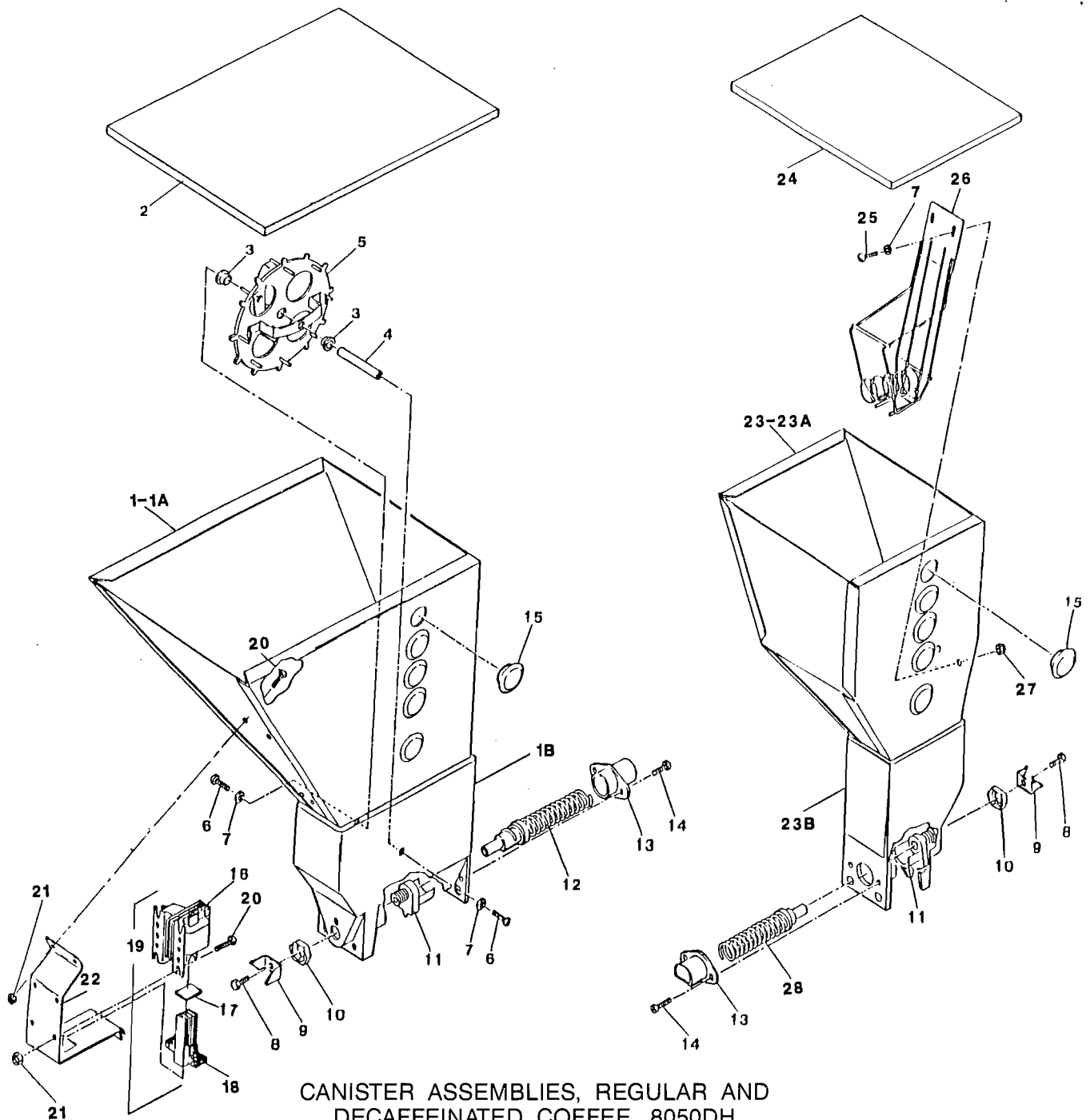
1. Canister Asm Coffee, Complete (Includes Items 1A-22) . . .	21038	10. Nut, 5/8-11, PAL	14190
1A Canister Asm Coffee, Basic	31476	11. Bearing, Rear	14012
(Plastic Canister with Attached Stainless Steel Extension Only)		12. Auger and Shaft Asm	14023
1B Canister, Coffee (Bottom Plastic Canister Only)	23966	13. Spout, Canister (No Louvers)	14011
2. Lid, Canister, Coffee, LG	18516	14. Screw, 6-32 x 3/8, FH, TP, SCP	21492
3. Nyliner, 4L4FK	14013	15. Plug, Hole	17627
4. Axle, Wheel	14017	16. Solenoid (Sold Only as Part of Item 19)	
5. Wheel, Commodity, Coffee	21034	17. Pad, Shock, Solenoid	27940
6. Screw, 6-32 x 3/8, PH, PL	12503	18. Plunger (Sold Only as Part of Item 19)	
7. Washer, Flat, #6, SCP	00826	19. Solenoid Asm (Includes Items 16-18)	28375
8. Screw, Auger Drive	25970	20. Screw, 8-32 x 3/8, PH	14491
9. Driver, Auger	25969	21. Nut, 8-32, Stop, SCP	21042
		22. Bracket, Solenoid	27935



BRACKET ASSEMBLY COFFEE HOPPER
8050DH-30920

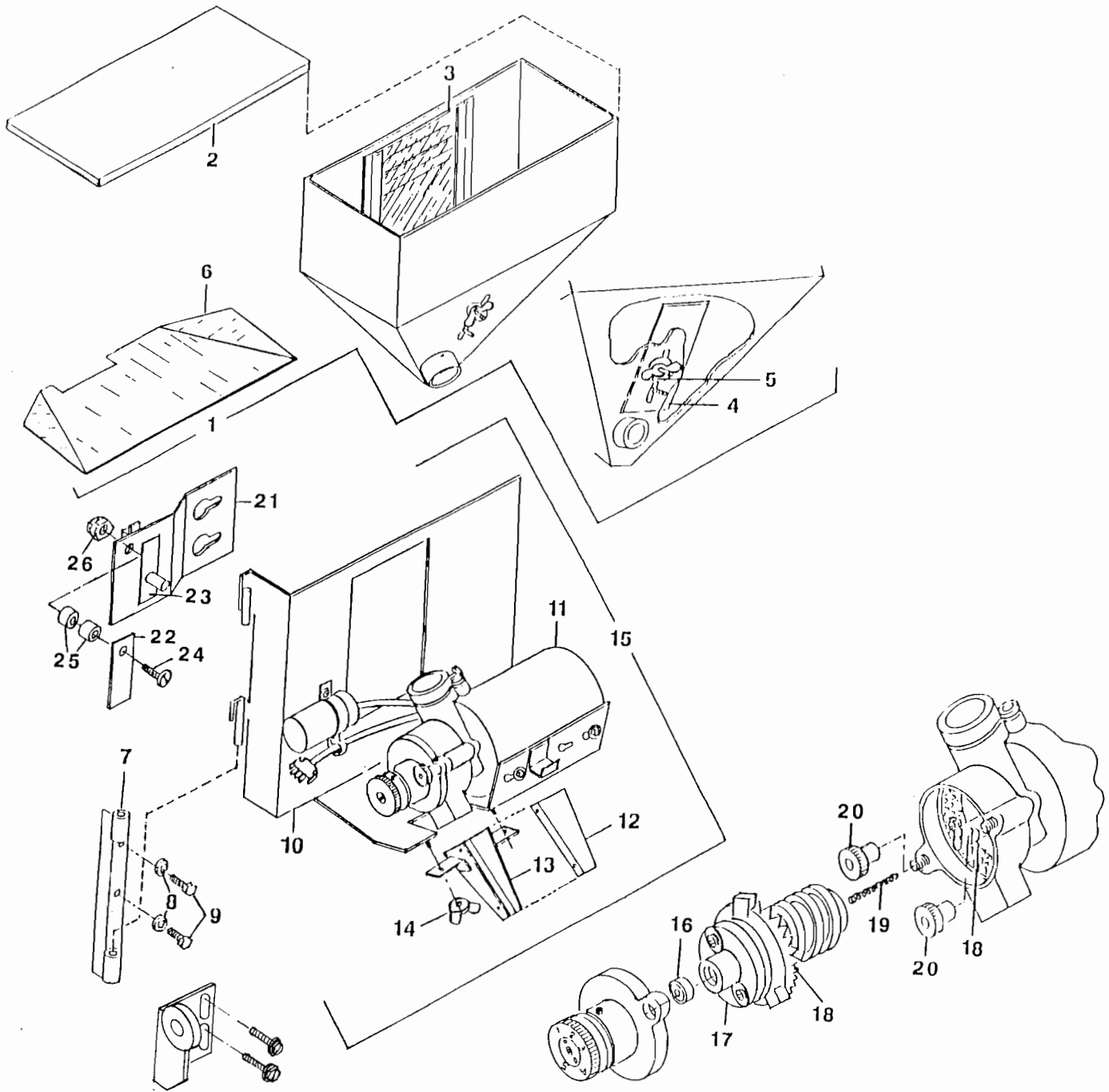
**BRACKET ASM COFFEE HOPPER
8050DH - 30920**

1.	Bracket (Only), Coffee Hopper, Welded	24558
2.	Hinge Asm, Welded	16646
3.	Washer, Lock, ¼, Split, SCP	00624
4.	Screw, ¼-20 x ½, HH	10228
5.	Plate Asm Hinge, Coffee Hopper Bracket	30918
6.	Washer, Flat, #6, SCP	00826
7.	Screw, 6-32 x ¼, RH, BR	00054
8.	Screw, 8-32 x ¼, HH, WA F, SCP	23660
9.	Washer, Lock, #8 Split, SCP	00167
10.	Bracket, Switch, Coffee Hopper	30919
11.	Clamp, "P", ½	17588
12.	Nut, 8-32, KEP	11749
13.	Switch, Safety, Door Interlock	17759
14.	Motor, Coffee Auger, 180 RPM	22737
15.	Motor, Decaf Coffee Auger, 170 RPM	28960
16.	Bracket Asm, Coffee Hopper, Decaf	29100
17.	Screw, 8-32 x ¼, PH	14487
18.	Cover, Motor	14426
19.	Grommet, ⅜ x 1½	03593
20.	Guide, Cable	18360
21.	Chute Asm Coffee DH (Includes Items 22-32)	28955
22.	Chute, Coffee	14382
23.	Nut, 6-32 KEP, LK WA, SCP	11745
24.	Shaft, Tripper, ⅜ x 3¼	16383
25.	Spring, Coffee Chute Door	16384
26.	Door, Coffee Chute	14377
27.	Washer, ⅝ x ⅝	14480
28.	Ring, Retaining, ⅜, BCU, CD	14481
29.	Tripper, Coffee Chute	14350
30.	Nut, 6-32, Welded, TP1116, CRS	17692
31.	Bracket, Coffee Chute	18365
32.	Funnel, Coffee Chute DH	28901
33.	Bracket Asm, Coffee Hopper Positioning	18853
34.	Screw, 6-32 x ⅜, PH, F, TP	17655
35.	Counter, 120V	17304
36.	Bracket, Counter DH	28897
37.	Screw, 8-32 x ⅜, HH, Type F, SCP	14806
38.	Screw, 8-32 x ½, HH, Type F, SCP	31333
39.	Washer, Flat, #12	28468
40.	Screw, 8-32 x ½, PH, M, PL	11073
41.	Screw, 8-32 x ⅜, PH	14491
42.	Harness Asm, Coffee Hopper, DH	31074



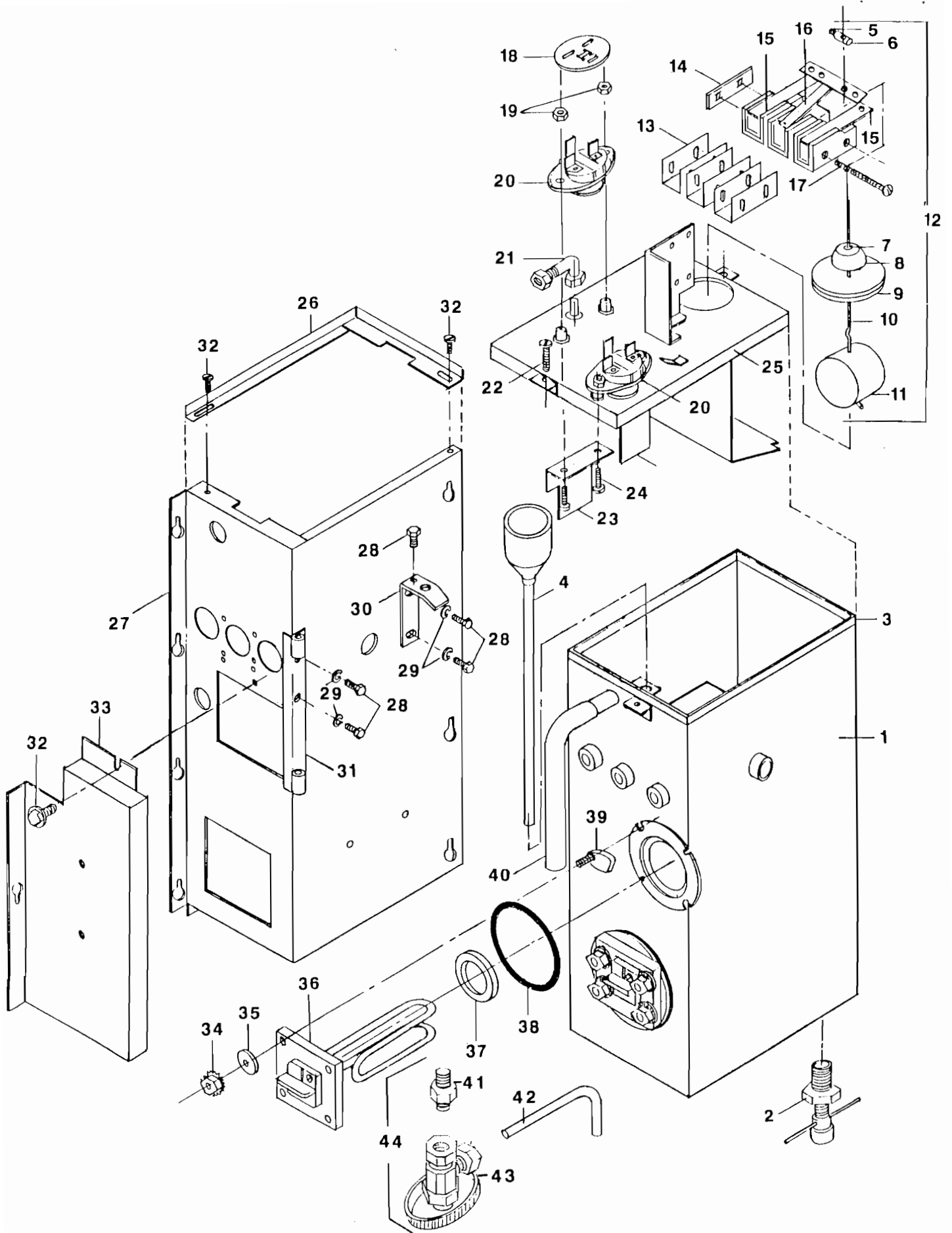
**CANISTER ASSEMBLIES, REGULAR AND
DECAFFEINATED COFFEE 8050DH
(DUAL HOPPER MACHINES)**

1. Canister Asm, Regular Coffee, Complete (11 lb. Capacity) (Includes Items 1A-22)	29409	16. Solenoid (Sold Only as Part of Item 19)	
1A Canister Asm, Regular Coffee, Basic (Plastic Canister with Attached Stainless Steel Extension Only)	31477	17. Pad, Shock, Solenoid	27940
1B Canister, Regular Coffee (Bottom Plastic Canister Only)	23966	18. Plunger (Sold Only as Part of Item 19)	
2. Lid, Canister, Regular Coffee, DH	29403	19. Solenoid Asm (Includes Items 16-18)	28375
3. Nyliner, 4L4FK	14013	20. Screw, 8-32 x 3/8, PH	14491
4. Axle, Wheel	14017	21. Nut, 8-32, Stop, SCP	21042
5. Wheel, Commodity, Coffee	21034	22. Bracket, Solenoid	27935
6. Screw, 6-32 x 3/8, PH, PL	12503	23. Canister Asm, Decaffeinated Coffee, Complete (4.5 lb. Capacity) (Includes Items 7-15, 23A-28)	29410
7. Washer, Flat, #6, SCP	00826	23A Canister Asm, Decaffeinated Coffee, Basic (Plastic Canister with Attached Stainless Steel Extension Only)	31478
8. Screw, Auger Driver	25970	23B Canister, Decaffeinated Coffee (Bottom Plastic Canister Only)	28922
9. Driver, Auger	25969	24. Lid, Canister, Decaffeinated Coffee, DH	29408
10. Nut, 5/8-11, PAL	14190	25. Screw, 6-32 x 5/16, TH, SD	22194
11. Bearing, Rear	14012	26. Agitator, Asm, Decaf Canister	28921
12. Auger and Shaft Asm	14023	27. Nut, 6-32, Lock, Nylon, Insert	19927
13. Spout, Canister (No Louvers)	14011	28. Auger and Shaft Asm, Decaf Canister	28912
14. Screw, 6-32 x 3/8, FH, TP, SCP	21492		
15. Plug, Hole	17627		



GRINDER ASM 8050G

1. Canister Asm, Coffee Bean (Includes Items 2-6)	31035	15. Bracket Asm Grinder, Complete (Includes Items 10-14)	31036
2. Lid, Grinder Hopper	30977	16. Bearing, Grinder	31473
3. Window, Bean Hopper	30980	17. Coupling, Grinder	31188
4. Gate Asm, Bean Hopper	30799	18. Cutter, Rotary and Stationary (Sold as a Set Only)	31187
5. Nut, 6-32, Wing	03332	19. Spring, Grinder	31474
6. Insert, Coffee Bean Canister	31471	20. Screw, Thumb, Grinder	31475
7. Hinge Asm, Welded	16646	21. Bracket, Switch	30761
8. Washer, Lock, ¼ Split, SCP	00624	22. Plate, Actuator, Switch	30760
9. Screw, ¼-20 x ½, HH	10228	23. Switch, Grinder Safety	15675
10. Bracket Asm, Grinder	30927	24. Screw, 8-32 x ⅝, PH, SCP	16335
11. Grinder Asm, Coffee (Wired)	30885	25. Washer, Nylon	19152
12. Top, Coffee Chute	30951	26. Nut, 8-32, Nyloc	21141
13. Chute Asm, Coffee	30950	27. Bracket Asm, Roller	30813
14. Nut, 8-32, Wing	06888	28. Screw, 8-32 x ½, HH, Type F, SCP	31333



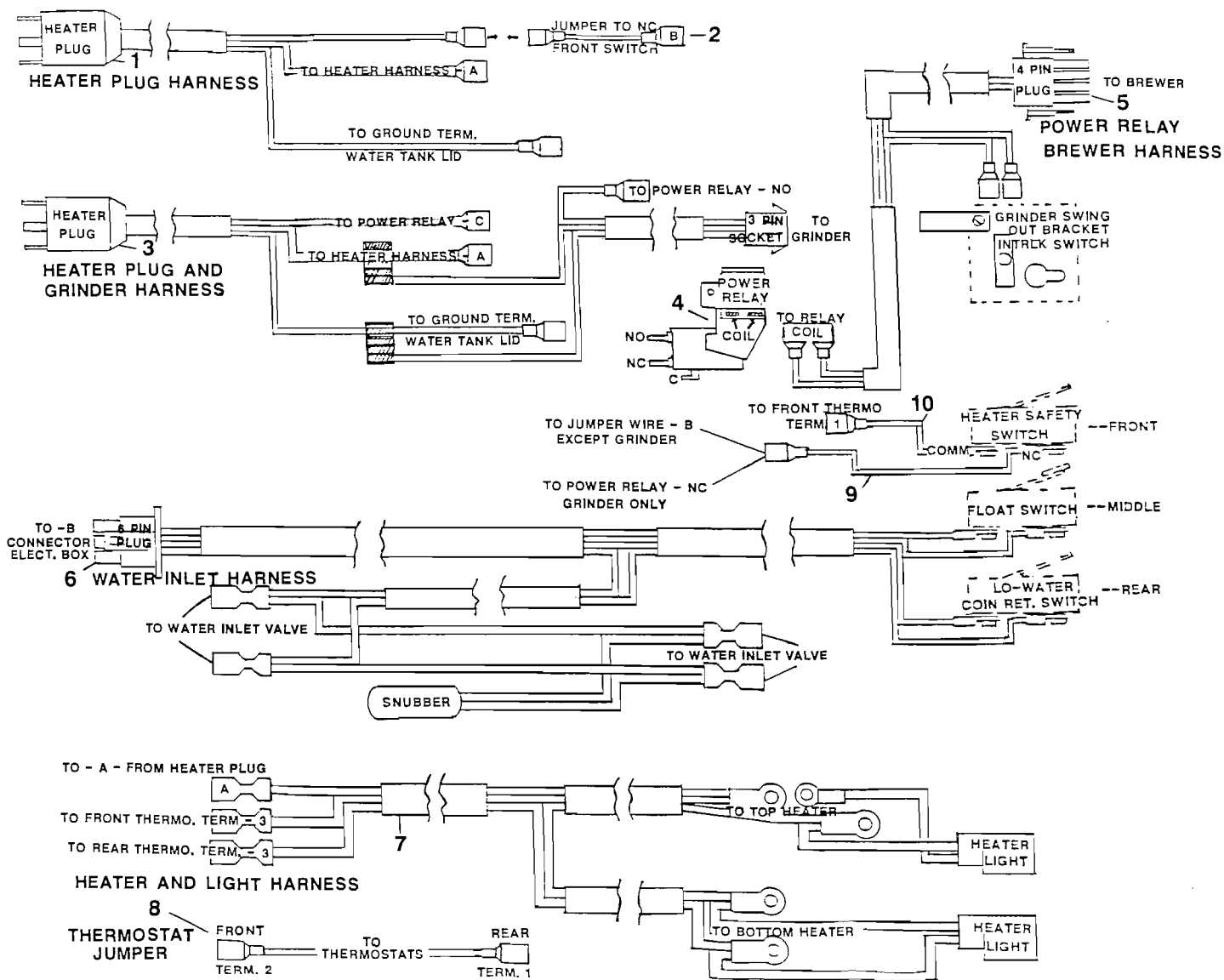
HOT WATER TANK 8050

HOT WATER TANK 8050

1.	Tank Asm, Welded	30721
2.	Petcock Drain, Tank	*00784
3.	Gasket, HTW Tank	31172
4.	Tube Asm Fill	22308
5.	Screw, 6-32 x 3/16 Allen Set	30355
6.	Stop, Float Rod	30197
7.	Fastener, Push-On, TNN	29644
8.	Cap, Float Rod	26363
9.	Cover, Access	19025
10.	Rod, Float	30354
11.	Float, Tank, Gray	29294
12.	Float and Rod Asm (Includes Items 5-11)	30196
13.	Cover, Insulation	00784
14.	Nut, 6-32 Twin-Speed	01179
15.	Switch: Heater Safety (As Shown on Left); Low Water Coin Return (As Shown on Right)	19509
16.	Switch Asm, Float	30438
17.	Screw, 6-32 x 2 1/2 RH, SCP	20050
18.	Cover, Thermostat	30752
19.	Nut, 8-32 KEP	11749
20.	Thermostat, 195°	30571
21.	Elbow, 1/4 Tube, Brass Union	26189
22.	Screw, 6-32 x 1 PH, F, TP	17654
23.	Thermosink, Copper	30728
24.	Screw, 8-32 x 3/4 PH, Brass	21143
25.	Lid Asm, HTW Tank, Welded	30714
26.	Strap Asm HTW Tank	30724
27.	Jacket Asm HTW Tank	30711
28.	Screw, 1/4-20 x 1/2 HH	10228
29.	Washer, Lock, 1/4 Split, SCP	00624
30.	Bracket, Latch, Brewer (Not Used on 8050FD)	16641
31.	Hinge Asm Tank Side, Brewer (Not Used on 8050FD)	16646
32.	Screw 8-32 x 3/8 HH, SCP	14806
33.	Cover, Heater	30708
34.	Nut, 1/4-20, KEP, SCP	12518
35.	Washer, Flat 1 7/64 x 9/16, SCP	21916
36.	Heater and Gasket 120V, 1500W	21449
37.	Gasket (Only), Heater	22262
38.	"O" Ring, 2 3/4 x 3 1/8	22414
39.	Screw, 1/4-20 x 3/4, Weld, Heater	24496
40.	Hose, Overflow (Bulk No. per foot; 6 1/2 feet per unit)	24760
41.	Fitting, Reducing Nipple	17359
42.	Tube, Drain Valve, 3/8 Copper	31502
43.	Valve, Drain, Tank	14924
44.	Valve Asm, Tank Drain (Includes Items 41-43)	*31520

*NOTE: Item 44 Replaced Item 2 in Production 8/86.

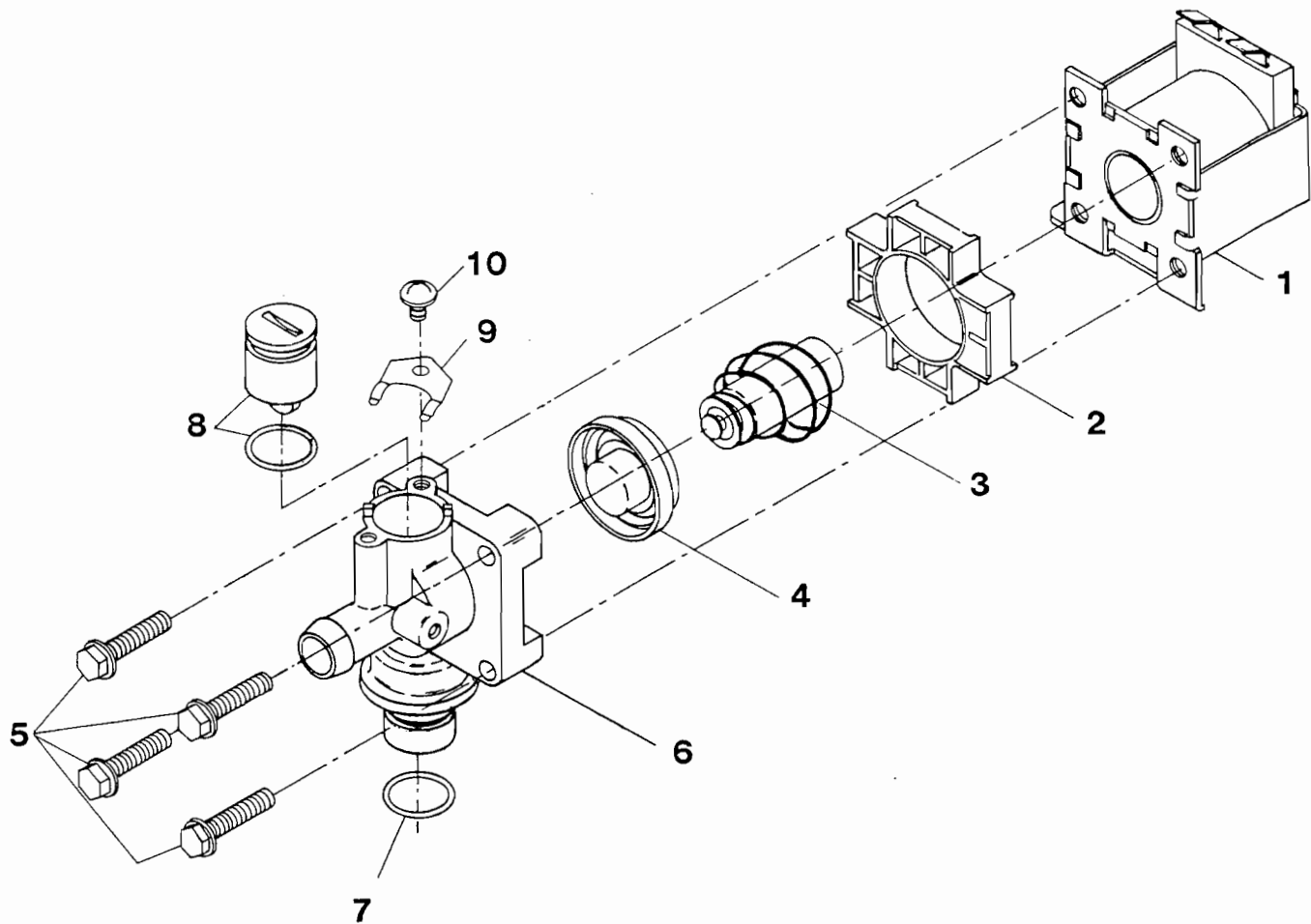
31520 May Be Ordered As a Direct Replacement for 00784.



HARNES ASSEMBLIES FOR HOT WATER TANK

1. Cable Asm, Heater Plug 31081
(Part of Item 3 on 8050G, Used as Shown
on 8050LG, DH and FD)
2. Jumper Asm, Power Relay Bypass (8050LG, DH and FD) . 31515
3. Cable Asm, Heater Plug and Grinder Power (8050G) 31511
(Does Not Include Power Relay)
4. Relay, Power, Grinder (8050G) 27034
5. Harness Asm, Grinder Safety (8050G) 31083
6. Harness Asm, Water Inlet (Does Not Include Switches) . . . 31514
7. Harness Asm, Heaters (Does Not Include Jumpers) 31519
8. Jumper Asm, Thermostats 31516
9. Jumper Asm, Brown, Heater Safety Switch 31518
10. Jumper Asm, Blue, Heater Safety Switch 31517

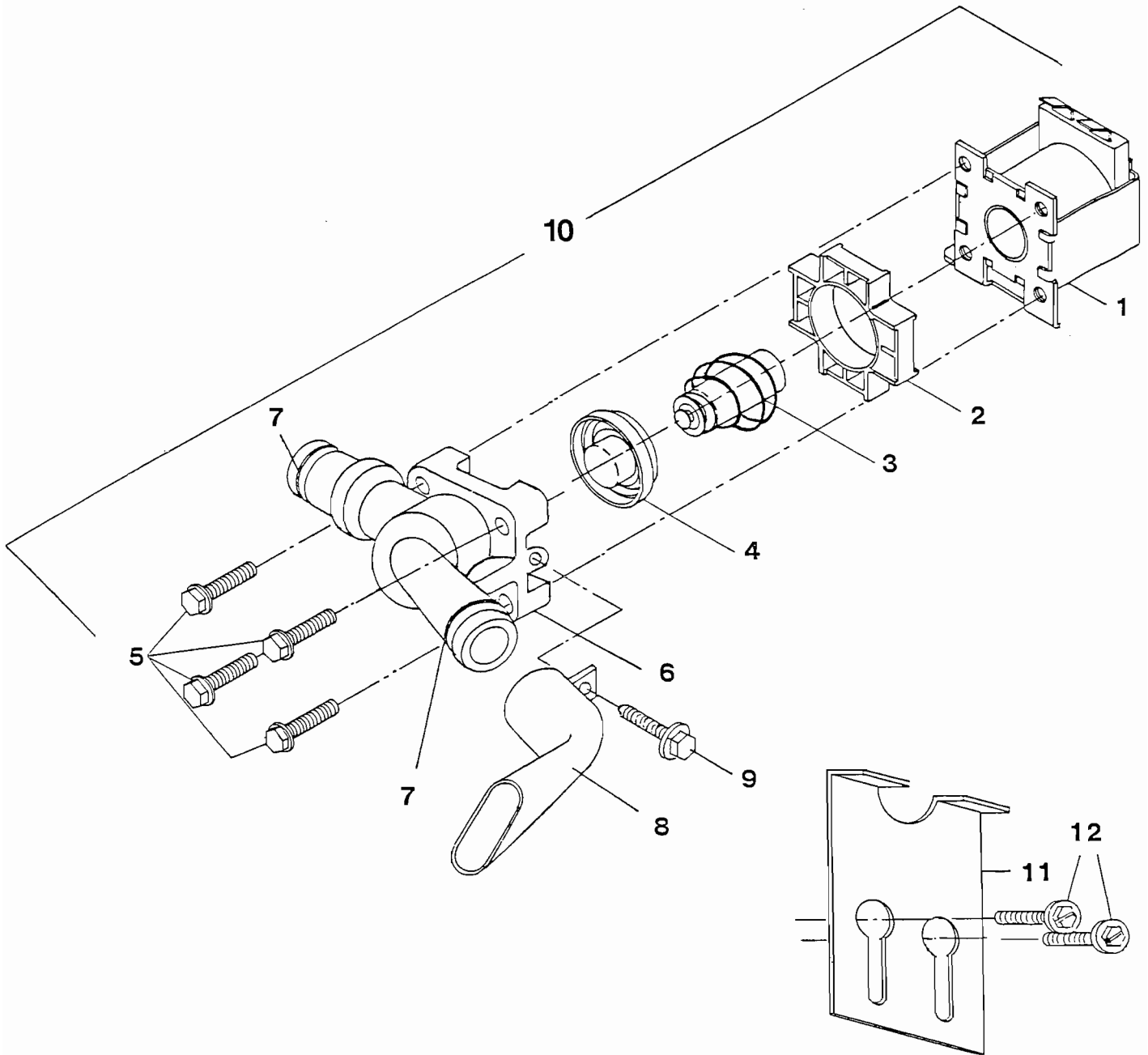
NOTE: Parts are Used on All 8050 Models Unless Noted For Specific Models Only.



**EATON COMMODITY VALVE
ASSEMBLY - 30860**

Items with Part Numbers are Stocked by RMI

1. Coil, RED	30596
2. Adapter	27787
3. Armature and Spring	30598
4. Diaphragm	27793
5. Screw, Valve Mounting	
6. Body, Valve, White	27786
7. "O" Ring, 1/2 x 5/8	14759
8. Adjusting Screw Asm (Includes Item 7)	27788
9. Clip	
10. Screw, Locking	
11. Valve Asm Commodity (Includes Items 1-10)	30860

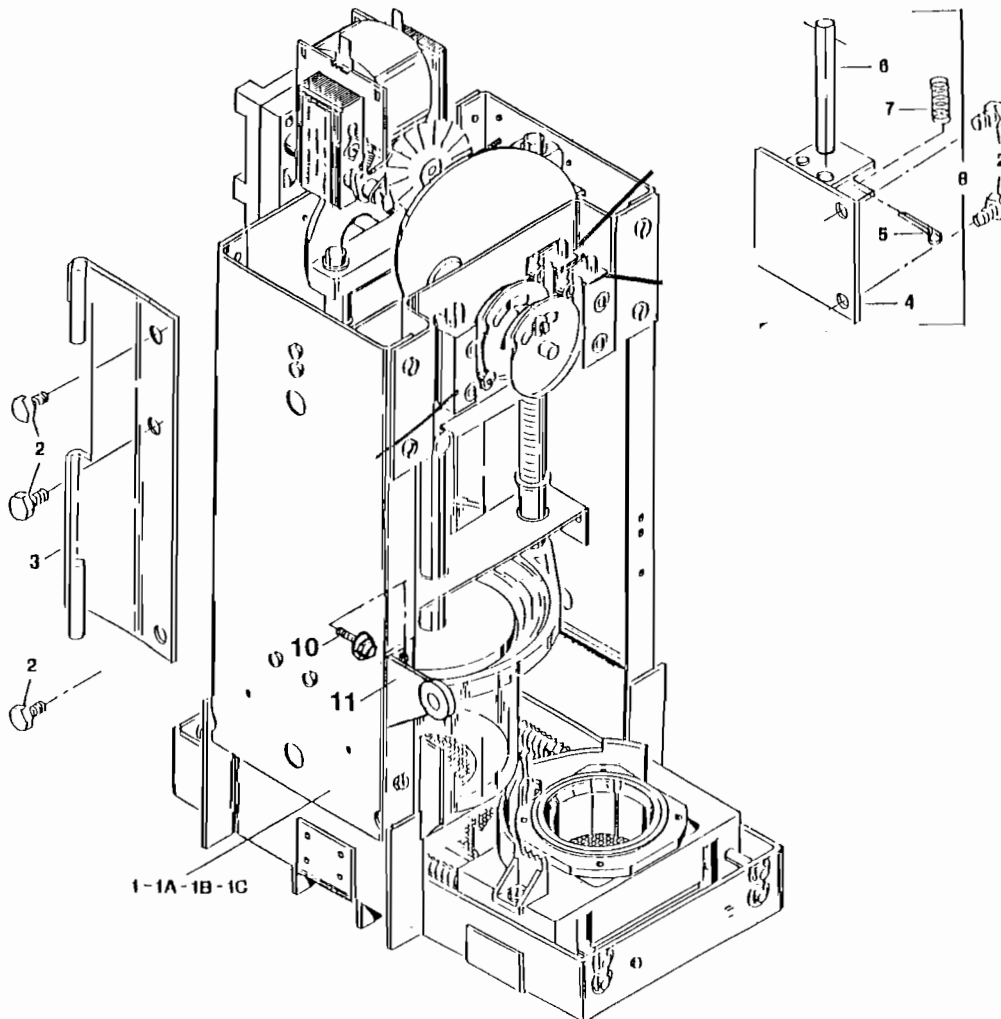
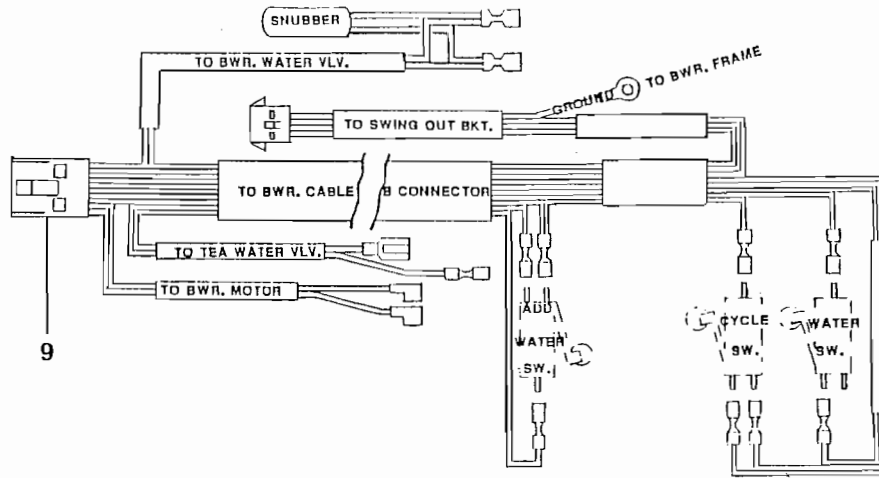


EATON BREWER VALVE ASSEMBLY

Items with Part Numbers are Stocked by RMI

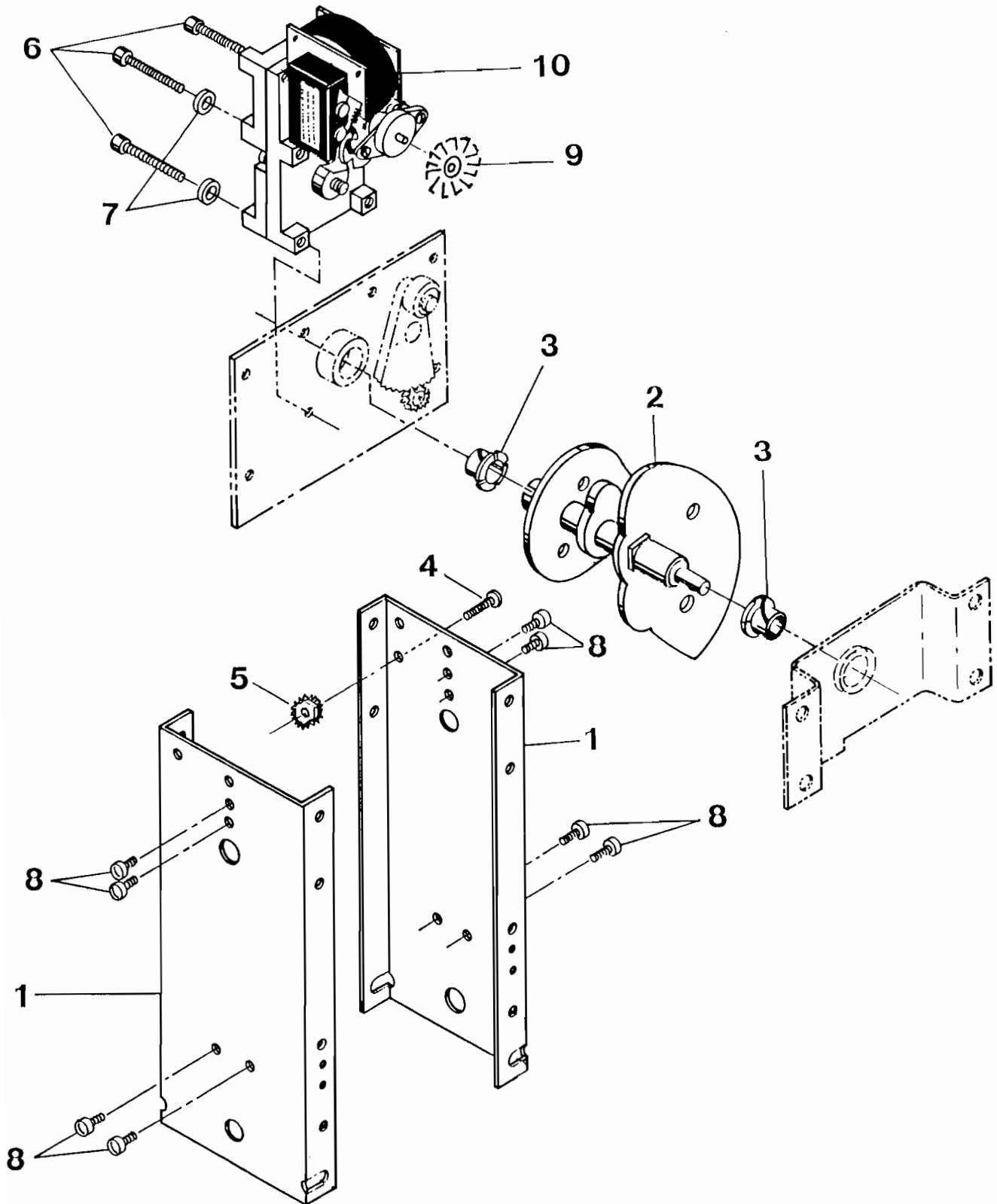
1. Coil, Red	30596
2. Adapter	27787
3. Armature and Spring	30598
4. Diaphragm	27793
5. Screw, Valve Mounting	
6. Body, Brewer Valve, White	28732
7. "O" Ring, 1/2 x 5/8	14759
8. Spout, Brewer Valve, Black	28733
9. Screw, 6 x 5/16, PH, Type 25, SCP	28825
10. Valve Asm Brewer (Includes Items 1-9)	30854
11. Bracket, Brewer Valve Retainer	28814
12. Screw, 8-32 x 3/8, HH, SCP	14806

NOTE: Items 11 and 12 are Sold Separately from Valve Asm, Item 10



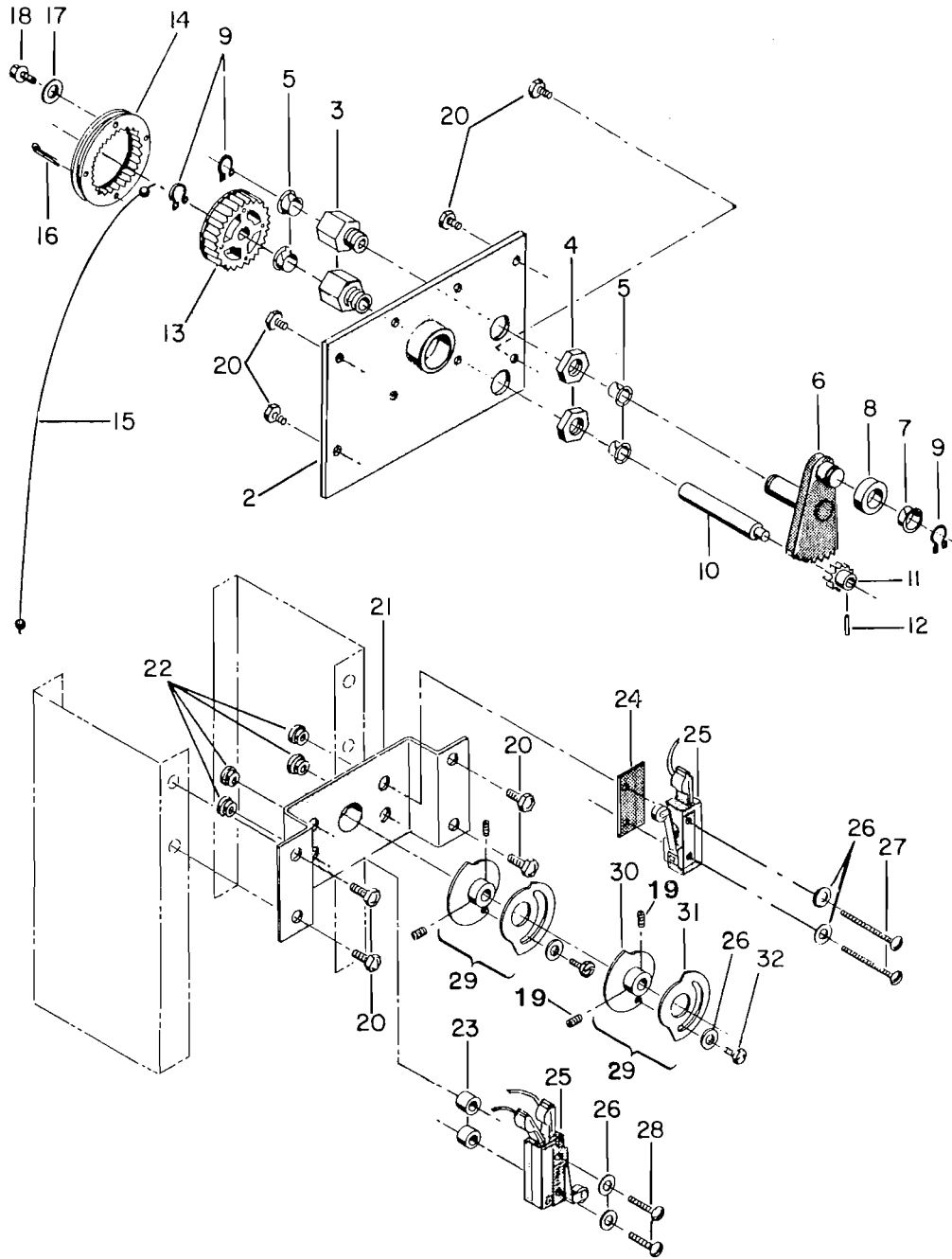
BREWER ASSEMBLY

1. Complete Brewer Assembly:		
1A. Timed for 8050LG	30180	
1B. Timed for 8050G	30673	
1C. Timed for 8050 DH	30674	
2. Screw, 10-32 x 3/8 HH, SD, CD	14805	
3. Hinge Asm, Brewer Side	18306	
4. Bracket, Latch, Welded	19011	
5. Pin, Cotter, Latch, 1/16 x 5/8, SS		14748
6. Pin Asm, Latch		25248
7. Spring, Latch Pin		16640
8. Latch Asm Complete (Includes Items 4-7)		18343
9. Harness Asm, Brewer		30569
10. Bracket Asm, Coffee Hopper Positioner with Roller		18853
11. Screw, 8-32 x 3/8, HH, SCP		14806



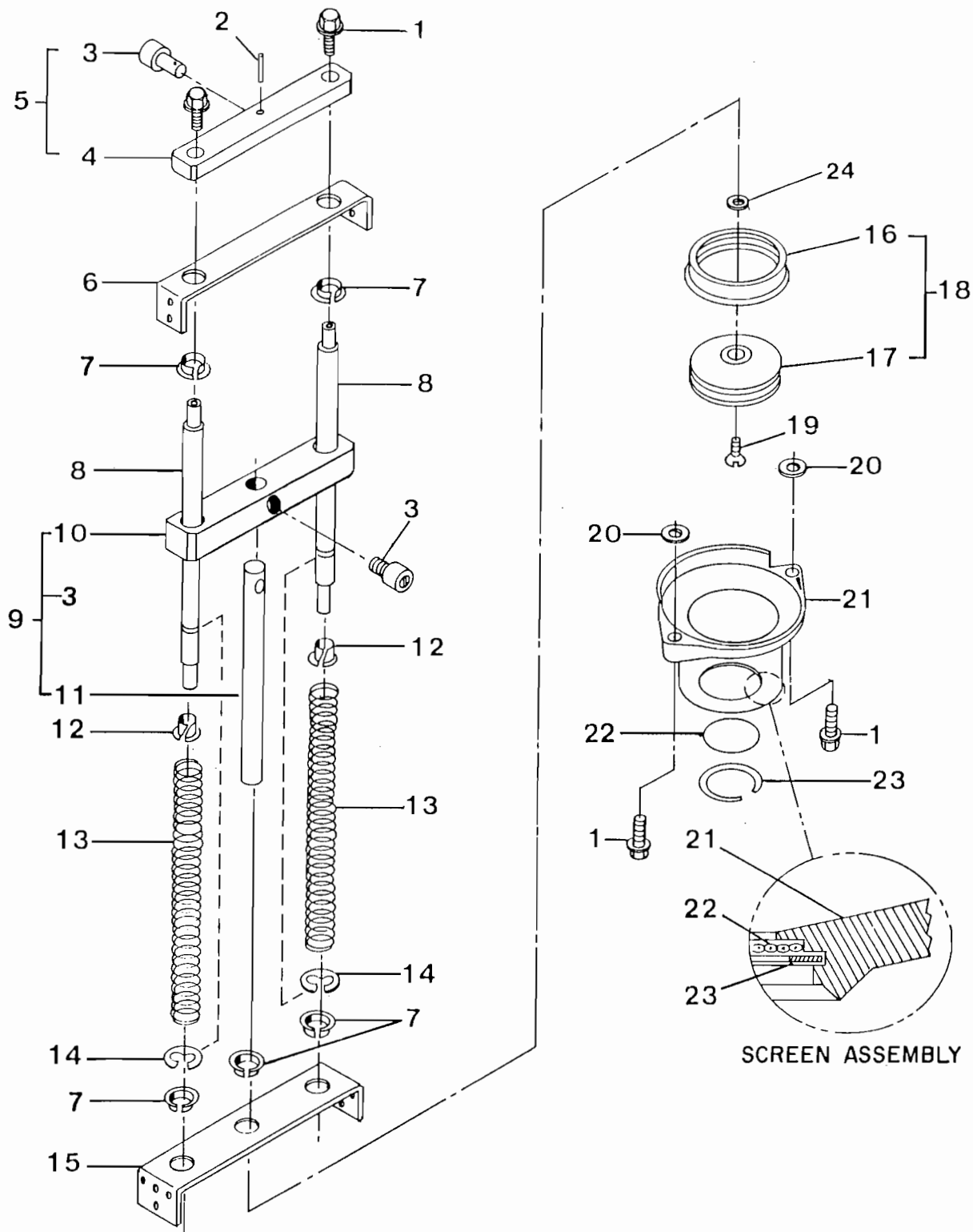
BREWER MAIN FRAME ASSEMBLY

1. Channel, Brewer Side	17332
2. Cam Asm, Brewer	17519
3. Nyliner, 12L12FGS	17425
4. Screw, 8-32 x 1¼, RH, M, PL	17413
5. Nut, 8-32, KEP	11749
6. Screw, 10-32 x 2, SK, CAP	17846
7. Washer, Lock, #10, Internal Star, SCP	17423
8. Screw, 10-32 x ¾, HH, SD, CD	14805
9. Blade, Fan, 1½ Diameter	17584
10. Motor, 120V, 60 Hz	17365



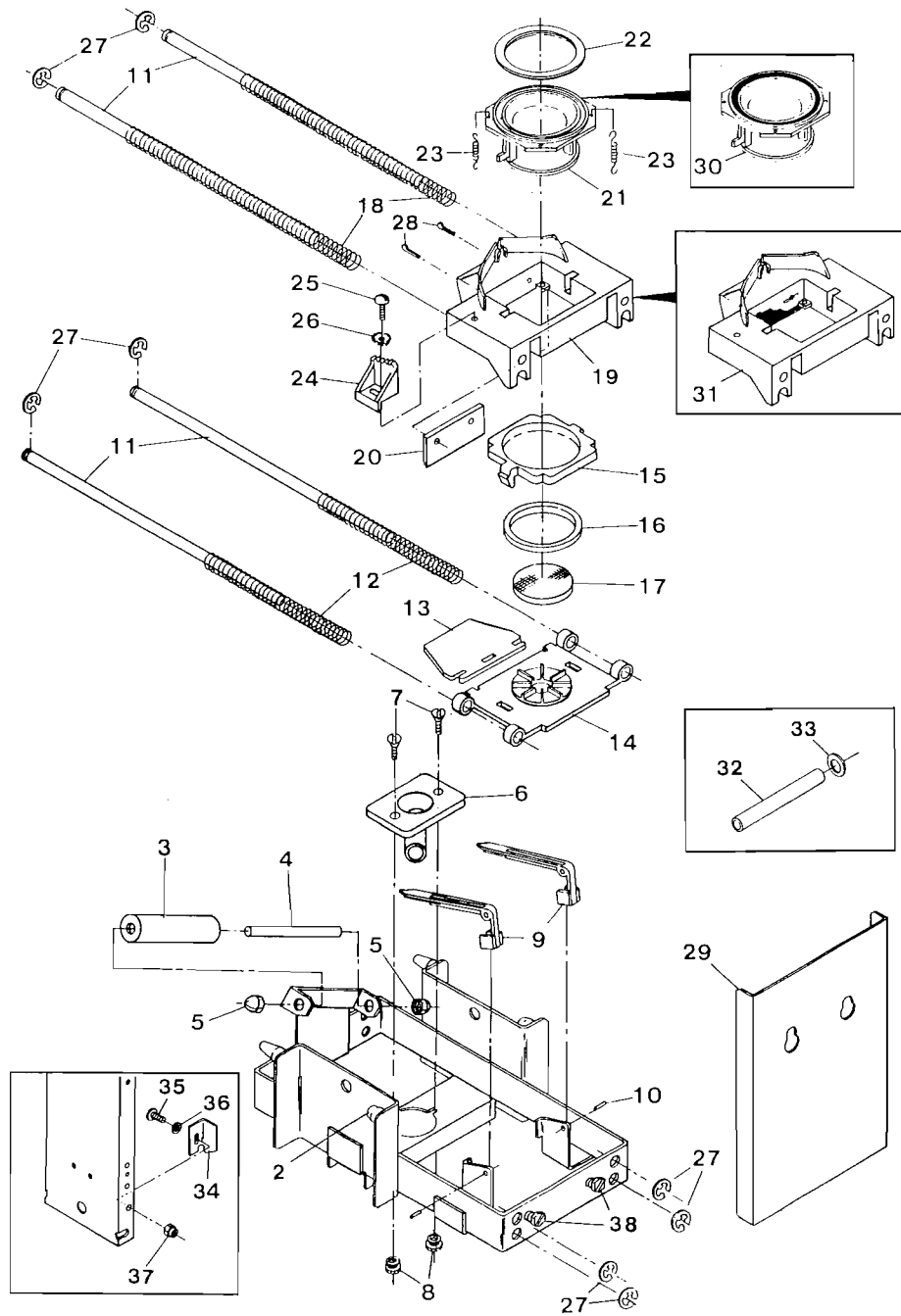
BACK PLATE & FRONT CHANNEL ASSEMBLY—BREWER

1. Panel Asm, Brewer, Back, Complete (Includes Items 2-18)	18970	17. Washer, Flat, #8 Plated	00961
2. Panel, Back Asm	17531	18. Screw, #8-32 x $\frac{3}{8}$ S.T.H.H.	14806
3. Sleeve, Bearing	17683	19. Screw, #6-32 x $\frac{3}{16}$ Socket Set, Cup Point	00652
4. Nut, $\frac{5}{8}$ -18, HEX, BR	00822	20. Screw, #10-32 x H.H.S.T. Plated	14805
5. Nyliner, Bearing, 6L6F	16058	21. Channel Asm, Front Brewer	18971
6. Gear Asm, Segment	15522	22. Insulator, Threaded	17848
7. Nyliner, Cam Follower, Special	16438	23. Spacer, Nylon	17874
8. Cam Follower	15512	24. Insulator, Spacer	19557
9. Ring, Retaining, Waldes 5100-37MD	07296	25. Switch, Unimax, AA413A	17583
10. Shaft, Pinion	15521	26. Washer, Flat, #6, SCP	00826
11. Pinion, Gear	15520	27. Screw, #6-32 x $1\frac{1}{4}$ H.H. Plated	17428
12. Pin, Roll, 3-32 x $\frac{1}{2}$ SS	14511	28. Screw, #6-32 x $1\frac{1}{2}$ R.H. Plated	17429
13. Spool, Hub	15554	29. Cam Asm, Complete	13147
14. Spool	15553	30. Cam with Hub, Stationary	13151
15. Cable Asm, Slow Return	17404	31. Cam, Slotted	13152
16. Pin, Cotter, $\frac{1}{16}$ x $\frac{3}{4}$ SS	17412	32. Screw, #6-32 x $\frac{1}{4}$ H.H.S.T. Plated	13154



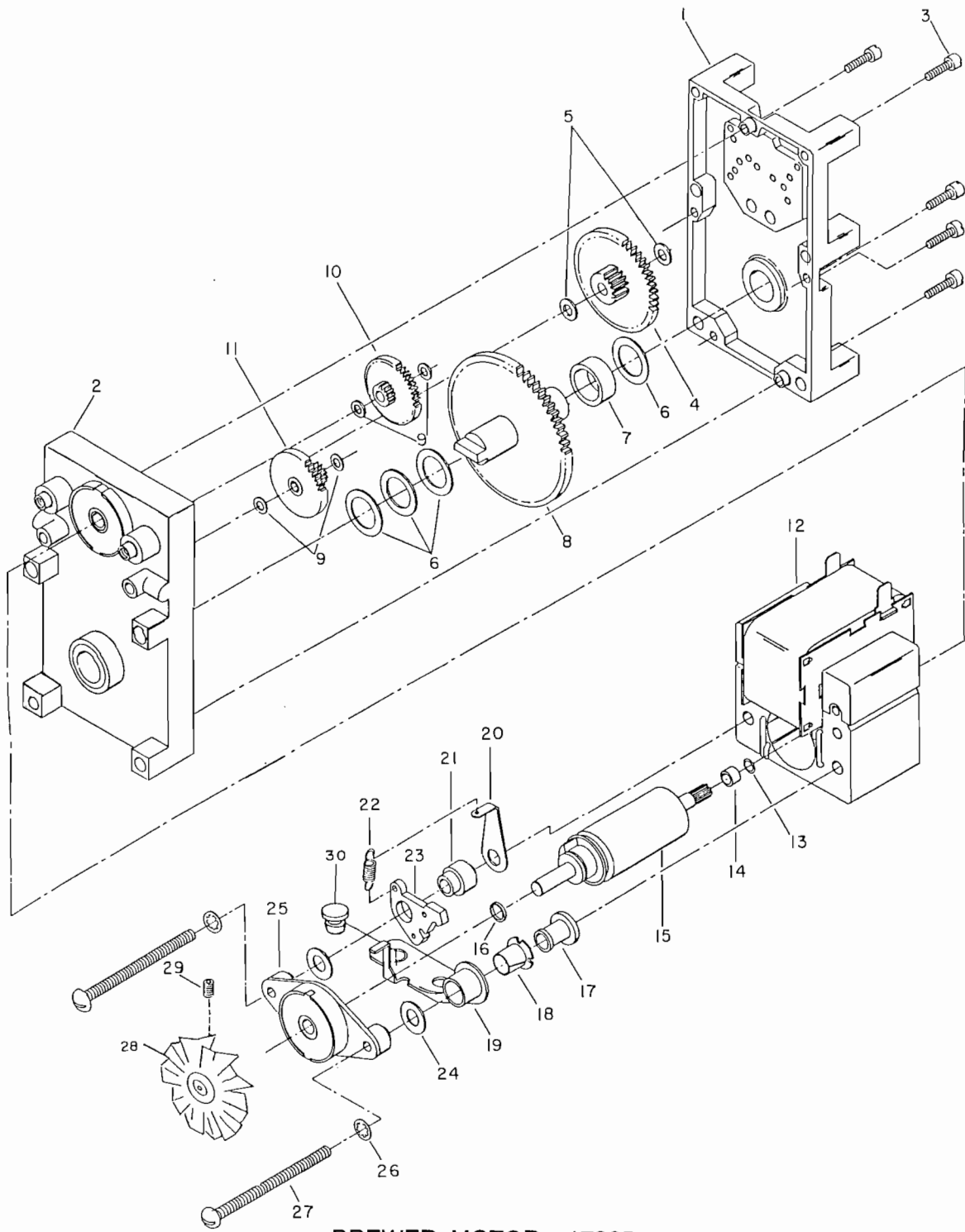
**CYLINDER AND PISTON
ASSEMBLY—BREWER**

1. Screw ¼-20 x ½ H.H. Washer Faced	17415	13. Spring, Piston Return	11956
2. Pin, Spring ½ x ½ S.S.	14511	14. Ring, Retaining 7/8 SS	17426
3. Follower, Cam	11947	15. Bracket, Bottom Guide	17325
4. Bridge, Cylinder	17324	16. Seal, Silicone White	29482
5. Bridge Asm, Complete (Includes Items 2, 3 and 4)	18996	17. Piston, Molded, Red	29481
6. Guide Top Support	17326	18. Piston Asm Complete (Includes Items 16, 17 and 24)	29483
7. Nyliner, 8L2FF	17402	19. Screw ¼-20 x 1¼ FHST Nylock	12716
8. Rod, Cylinder	17322	20. Washer, Special, Cylinder	13839
9. Bridge Asm, Piston (Includes Items 3, 10 and 11)	18997	21. Cylinder	14394
10. Bridge, Piston	17323	22. Screen, Cylinder	14395
11. Rod, Piston	17327	23. Ring, Retainer	14543
12. Nyliner, 8L12F	17403	24. Gasket, Rod Seal	13085



**BREWER BASE ASSEMBLY –
WITH DEEP CAVITY BREW CHAMBER**

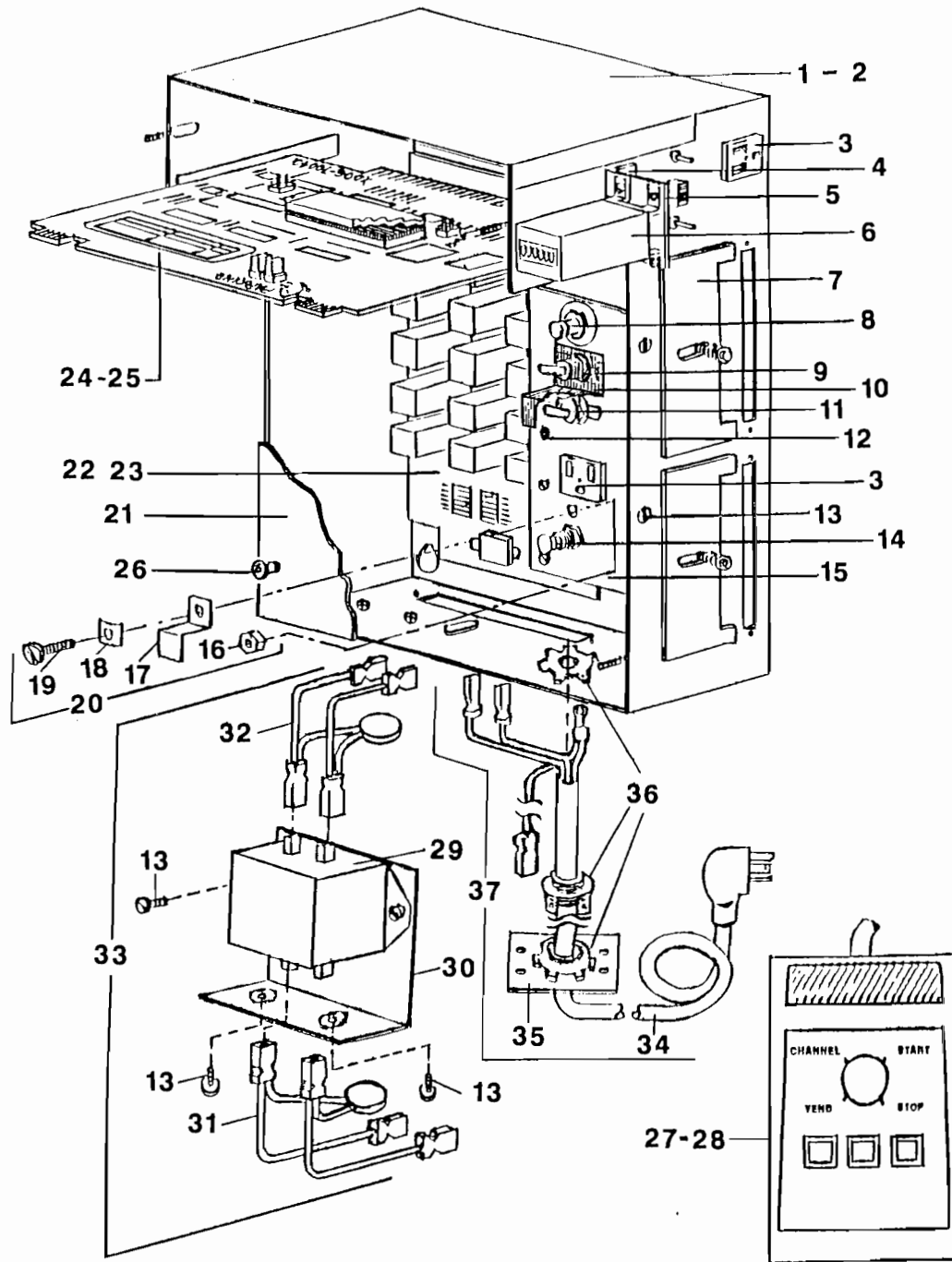
1. Base Asm Complete (Includes Items 1-31)	28534	20. Blade, Wiper	28526
2. Frame, Only	28531	21. Chamber, Brew	28406
3. Idler, Roller	14370	22. Seal, Brew Cavity	12798
4. Shaft, Idler	16291	23. Spring, Brew Chamber	14435
5. Push Nut, Palnut	16419	24. Tripper, Ratchet	18237
6. Funnel	17898	25. Screw, #6-32 x 3/8 S.T. Pan, Plated	19856
7. Screw, #6-32 x 1/2 F.H.S.S.	15022	26. Washer, Lock, 1606 External	18246
8. Nut, Thumb, #6-32	04862	27. Ring, Retaining	14499
9. Pawl	15019	28. Pin, Cotter, 1/16 x 1/2 S.S.	06031
10. Pin, 1/16 x 1/4 S.S.	14780	29. Guard, Splash, Brewer	30840
11. Rod, Carriage and Filter Support	14344	30. Chamber with Seal Installed	29372
12. Spring, Filter Return	14354	31. Carriage, Brew, with Wiper Installed	29373
13. Cover, Funnel	27926	32. Tube, PVC, Brewer to Trough (Order per/foot)	11115
14. Support, Filter	28020	33. Ring, Drip	19047
15. Filter	16721	34. Bracket, Latch, Base Asm	27519
16. Seal, Ring Filter	16724	35. Screw, #8-32 x 1/2 PH, M, PL	11073
17. Screen, Support, Filter	16723	36. Washer, Flat #8 SCP	00961
18. Spring, Carriage Return	15528	37. Nut, #8-32 Stop SCP	21042
19. Carriage, Brew	15018	38. Screw, #10-32 x 3/8 HEX Head	14805



BREWER MOTOR - 17365

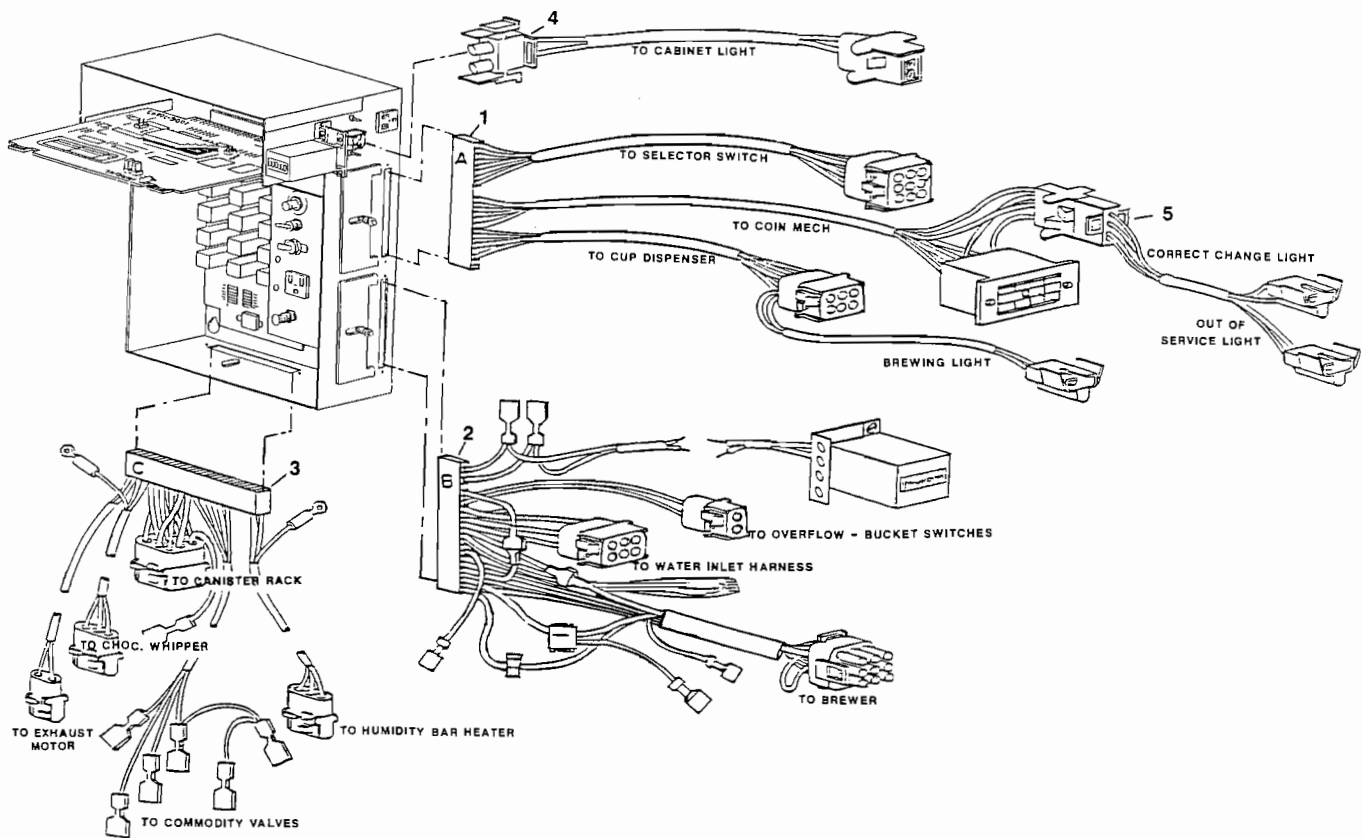
Items with part numbers are stocked by RMI

- | | | | |
|--------------------------------------|-------|------------------------------------|-------|
| 1. Gear Case Asm, Mounting Side | | 16. Spacer | |
| 2. Gear Case Asm, Motor Side | | 17. Pivot, Armature Slide | |
| 3. Screw, Cover | | 18. Bearing, Liner | |
| 4. Gear and Pinion, 3rd Position | 28417 | 19. Armature, Brewer Motor | 22767 |
| 5. Washer, Spacer | | 20. Bracket, Spring | |
| 6. Spacer, Output Shaft | | 21. Pivot, Pawl Side | |
| 7. Spacer, Output Shaft | | 22. Spring, Brake | 21495 |
| 8. Gear and Output Shaft Asm | 28418 | 23. Arm, Brake, Plastic | 21494 |
| 9. Washer, Spacer | | 24. Washer | |
| 10. Gear and Pinion, 2nd Position | 28416 | 25. Bearing and Bracket Asm | 22692 |
| 11. Gear and Pinion, 1st Position | 28415 | 26. Washer, Internal Lock | |
| 12. Stator and Coil Asm, 120V, 60 Hz | | 27. Screw, 8-32 x 2 1/2, RH | 22772 |
| 13. Washer | | 28. Blade, Fan, 1 1/8 Diameter | 17584 |
| 14. Spacer, Plastic | | 29. Screw, 8-32 x 3/16, Socket Set | 03272 |
| 15. Rotor and Shaft Asm, 120V, 60 Hz | | 30. Grommet, Silicone, Brake Pad | 29178 |



ELECTRICAL BOX ASSEMBLY

1. Box Asm Electrical, Wired	30751	20. Bracket Asm, Free Play (Includes Items 16-19)	27359
2. Box Asm Electrical, Welded	24894	21. Lid Asm, Electrical Box	24287
3. Socket, Utility	14177	22. Board, Control (Relay), XD06-70061 (New)	27175
4. Bracket, Counter	17209	23. Board, Control (Relay), XD06-70061 (Repaired)	28762
5. Screw, 6-32 x 1/4, RH, M, SCP	09015	24. Board, Logic, XD06-70042 (New)	29137
6. Counter, 120V	17304	25. Board, Logic, XD06-70042 (Repaired)	29393
7. Retainer, Edge Connector	28736	26. Nut, 8-32, Knurled, AL	05625
8. Breaker, Circuit, 18 Amp, White	20174	27. Module, Service (New)	24002
9. Switch, Toggle, On-Off	17462	28. Module, Service (Repaired)	27840
10. Bracket (only), Circuit Breakers	24589	(Sold in Exchange for Repairable Module Only)	
11. Breaker, Circuit, 10 Amp, Black	20156	29. Filter, EMI	29003
12. Lamp, Indicator, Red, Snap-in	21374	30. Bracket Asm, EMI Filter	30665
13. Screw, 8-32 x 1/4, PH	14487	31. MOV Asm with Filter Input, Wired	30892
14. Switch, Cycle	14572	32. MOV Asm with Filter Output, Wired	30893
15. Bracket Asm, Switch and Breakers, Complete	30750	33. Filter Asm, Electric (Includes Items 29-32)	31061
(Includes Items 3, 8-12, 14, 20 and Wiring)		34. Cord, Power	27400
16. Nut, 8-32, Stop, SCP	21042	35. Plate, Power Cord	30691
17. Bracket, Free Play	27358	36. Clamp, Strain Relief	00253
18. Washer, Spring, Shakeproof	27360	37. Cord Asm, Power (Includes Items 34-36)	30891
19. Screw, #8 x 1/2, PH, A, S-T	20676	NOTE: For Advance Replacement or Exchange of Repairable Board, Order the Repaired Logic or Relay Board.	

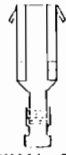


CONNECTING CABLES FOR ELECTRICAL BOX

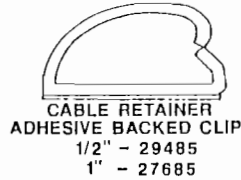
1. Cable Asm "A" Connector	30908	4. Cable Asm, Cabinet Fluorescent Lamp	30910
2. Cable Asm "B" Connector	30909	5. Lamp Asm, Sold Out & Exact Change (Part of Item 1)	31403
3. Cable Asm "C" Connector	30913	r Electrical Box Asm and Components, See Page ___	



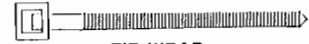
CHANGER RECEPTACLE
17018



TERMINAL-CHANGER
RECEPTACLE 17020



CABLE RETAINER
ADHESIVE BACKED CLIP
1/2" - 29485
1" - 27685



TIE WRAP
4" 25579
6" 27204



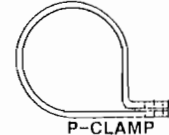
QUICK DISCONNECT TERMINAL
MALE FEMALE
PINK 27408 26837
BLUE 28469 26838
YELLOW --- ---



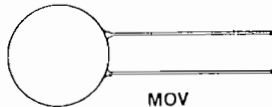
FLAG - QUICK
DISCONNECT TERMINAL
PINK 27872
BLUE 27873
YELLOW ---



PIGGY-BACK QUICK
DISCONNECT TERMINAL
12463



P-CLAMP
1/4 - 27604 5/16 - 25068
3/8 - 17587 1/2 - 17588
9/16 - 28420 5/8 - 17589
11/16 - 27430 3/4 - 24918
7/8 - 24929 1 - 17784



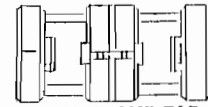
MOV
METAL OXIDE VARISTOR
30461



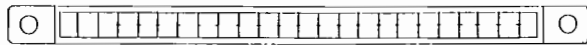
SHRINK-ON TUBE
1/4 x 1 LONG
08674



RING TERMINAL
PINK 00719
BLUE 27170
YELLOW 06440



SPLICER AMP TAP
23040



EDGE CONNECTOR - 19496



TERMINAL-EDGE
CONNECTOR 19497



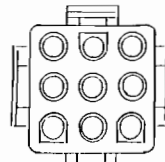
SPLICER T TAP
28425



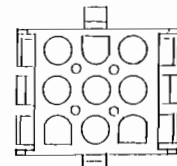
SPLICER INLINE
PINK 06471
BLUE 06264
YELLOW 27694



GROUND 27157
PIN - 18 GA. 27158
PIN - 2-18/1-14 GA. 28228
SOCKET 18 GA. 27156
SOCKET 2-18/1-14 GA. 28229



PLUG - MALE
2-PIN 28226
3-PIN 28512
4-PIN 29826
6-PIN 28505
9-PIN 27159
12-PIN 29828
15-PIN 28503



CAP - FEMALE
2-PIN 28227
3-PIN 28513
4-PIN 29827
6-PIN 28506
9-PIN 27155
12-PIN 29829
15-PIN 28504

HARDWARE AND CONNECTORS

TROUBLE SHOOTING

PROBLEM	POSSIBLE CAUSE	REMEDY
NO POWER – COMPLETE MACHINE INCLUDING SERVICE LIGHT AND SERVICE OUTLET	Power cord unplugged Loose or broken wire in power cord Poor connection from power cord through in-line filter to electrical box Power source breaker tripped No power coming from outlet	Plug in power cord Repair or replace Check all terminals Reset Check power source
MACHINE WILL NOT VEND OR ACCEPT MONEY	Power cord not plugged in Circuit breaker tripped On/Off switch open or defective Connectors on or wires going to On/Off switch defective Temporarily out of service light not lighting (sold out) – machine out of service Defective coin changer Defective logic board Defective relay board	Plug in power cord Reset or replace Replace Repair or replace Repair or replace light – service machine Replace Replace board Replace board
TEMPORARILY OUT OF SERVICE LIGHT ON (SOLD OUT)	CREM switch on the reservoir out of adjustment or defective Waste grounds bucket full of water Waste overflow bucket full of liquid Cup sold out switch out of adjustment or defective No cups in machine	Adjust or replace Empty bucket – look for cause of bucket filling Empty bucket – look for cause of bucket filling Adjust or replace Service
LOGIC BOARD LED CONTINUOUSLY LIT	Defective On/Off switch Defective logic board Defective relay board	Replace Replace Replace
NO WATER	Water supply turned off Clogged water filter Defective water in switch Defective water inlet valve If water is in machine and none dispensed from commodity valves	Turn on Replace Replace switch Repair or replace Check voltage to coil of valve. If OK repair or replace valve.
EXCESSIVE AMOUNT OF LIQUID IN OVERFLOW WASTE BUCKET	Water in float switch out of adjustment or defective Water in float Commodity water valve leaking Water inlet valve leaking	Adjust or replace switch Replace float Repair or replace Repair or replace
LIGHTENER AND/OR SUGAR IN BLACK COFFEE	Clogged exhaust system Exhaust motor not running or defective Scratch or defective trough causing poor wash Defective extra light or sugar switch Selector switch bracket mounted too tight Timing light and/or sugar too early or late in trough – poor wash	Check steam exhaust (duct, hose, and fan). Clean as needed Replace Replace Replace Loosen thumb nuts Check brewer for proper operation. If OK retime lightener and/or sugar to drop after coffee is in the mixing trough. Use extra buttons when checking wash.
WET GROUNDS DISPENSED FROM BREWER	Clogged filter Clogged support screen (coffee filter) Scored or cracked cylinder Worn or defective piston seal Clogged cylinder screen Improper grind of coffee Soft water causing excessing pressure	Replace Replace or clean Replace Replace Replace or clean Replace coffee, reset grinder *Refer to Brewer Section

TROUBLE SHOOTING

PROBLEM	POSSIBLE CAUSE	REMEDY
WEAK AND/OR COLD COFFEE	Coffee water valve leaking Defective thermostat Defective heater Improper gram throw	Repair or replace valve Replace Replace Check and reset
CUP OCCASIONALLY OR FREQUENTLY NOT FULL (SHORT CUP)	Low voltage Reservoir float arm sticking or bent Float switch sticking or defective Brew water cycle switch defective Brew water valve opening late due to lime, mechanical defect, or adjustment Brewer cable not adjusted properly causing brewer leak Brewer motor coasting causing switch roller to be part way in water cam valley at start of next vend – LG only Commodity valves clogged with lime or defective Clogged water filter Low water supply	Use alternate power source Align or replace Replace Replace Repair or replace valve Adjust cable Inspect brewer motor brake. Inspect plastic brake stop attached to rotor of motor. Repair or replace valves Replace Use alternate water supply
WATER ONLY – NO COFFEE	Carriage wiper binding on brew filter Warped filter Bent filter support screen Brewer motor coasting Brewer double cycling due to defective or broken switch or loose cam Funnel and chute assembly door sticking open Faulty interlock switch No coffee in canister Coffee tunneling due to defective solenoid and/or agitator wheel Defective logic board Defective relay board	Clean brewer base assembly Replace Replace Check armature brake Check brake spring Check brake pad Check plastic brake stop attached to rotor of motor Replace switch or tighten cam Clean – Check spring Check for binding Replace Service Replace Replace Replace
WATER IN WASTE BREWER LEAKING	Coffee water valve leaking Defective piston seal (wet grounds) Clogged coffee filter Brewer leaking Excessive amount of coffee grounds on brew base assembly Cracked or damaged cylinder Worn or damaged brew chamber seal Cracked or damaged brew chamber Worn seal ring or filter Cracked or damaged carriage Improper cable adjustment Soft water causing excessive pressure Base assembly - parts worn or broken (springs, pawls, etc.)	Repair and replace valve Replace Replace Check for defective or worn parts – replace Clean Replace Replace Replace Replace Replace Adjust *Refer to Brewer Section Replace parts

THE SPIRAL CUP SYSTEM

Every beverage sold through the RMI hot beverage vendor requires a clean, disposable cup. Inside the machine is a storage area for a large number of cups, and a device called a cup separator to dispense a single cup for each cycle of the machine. Included in the cup system is a "sold out" switch, which will light the temporarily out of service light, when there are no cups available to dispense.

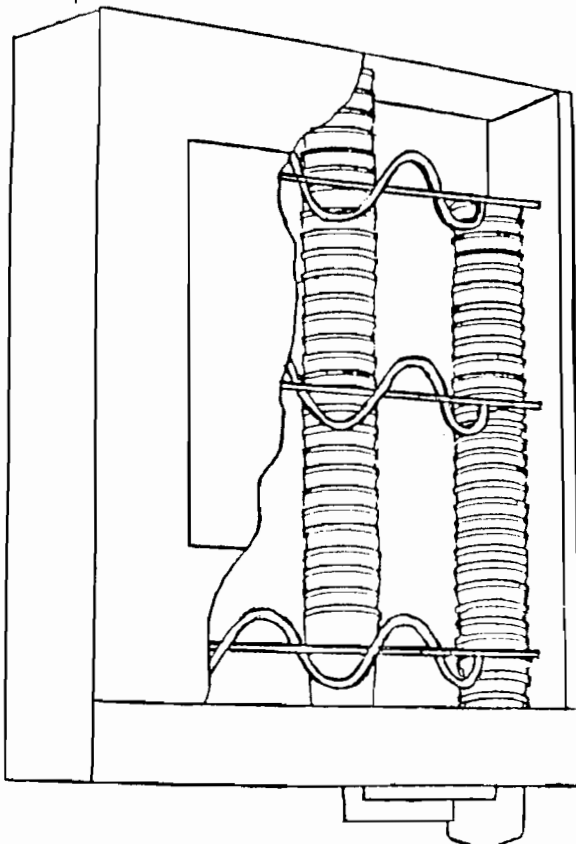
THE CUP MAGAZINE

Cups are stored in an inline flat magazine mounted on the inside surface of the cabinet door. This magazine is completely covered to protect the cups from accidental contamination. The entire magazine may be swung out, for easy access to the inside of the cabinet door, without having to remove the cups from their place. The base plate of the magazine holds the cup dispenser separator.

Cups are moved from the storage position over the dispensing mechanism (often referred to as the "cup drop") as needed. When a stack of cups over the drop has been reduced to four or five cups, the spiral cup motor switch will be released, which permits the spiral motor to run. Spirals turn simultaneously to advance the remaining stacks of cups on the base plate toward the cup drop opening.

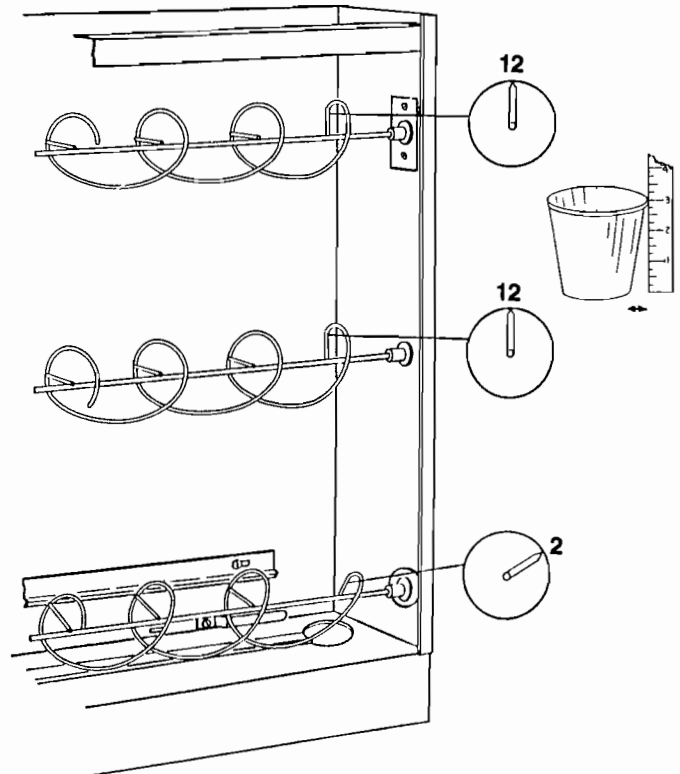
When the stack nearest the drop opening is pushed to the right it will drop into the remaining cups found in the drop mechanism. The new cups will depress the cup spiral motor switch and disconnect the spiral motor from its voltage source.

The spirals are so designed that a stack of standard vending cups will nestle between the turns. It is important that the spirals are properly oriented with each other so that the stacks of cups will advance in a vertical position.



This section illustrates the relationship between the three spirals. When the spirals are properly adjusted the return wire at the ends of the spirals will point as shown. When the upper two (which should be adjusted to the same position) point to 12 o'clock the lower spiral should be advanced to a 2 o'clock position. This is done because the lower end of a cup stack is smaller in diameter than at the top rims, where the spiral touches it. The spirals are properly set before the machine leaves the factory and should not have to be adjusted before being put into service.

The synchronized movement of the three spirals is maintained by the toothed drive belts which connect the spiral sprockets together and to the spiral drive motor sprocket.



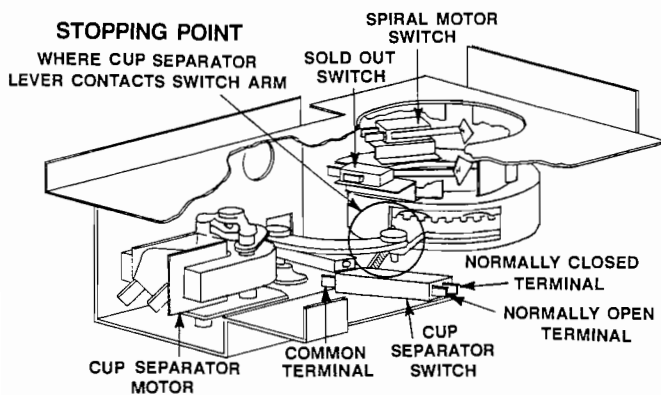
THE CUP DROP MECHANISM

The cup separator mechanism used in the RMI 8050 series machines is the Lisern separator. It is a lever type motor driven mechanism. The rotary motion of the motor is turned into a push-pull motion by a crank arm. The cup to be dropped is separated from the rest of the cups in the stack by the cams of the mechanism. The cup is then guided to the cupwell area by a chute. As the cams return to their starting position the next cup in the stack is positioned to be dropped on the next cycle. The cup drop motor is activated on every vend. When this mechanism is at rest the actuator lever of the Lisern Separator is pulled back against the switch arm. This is the stopping point. If it is properly adjusted the actuator is approximately $\frac{1}{32}$ " to $\frac{1}{16}$ " from its limit of travel. If it is necessary to make an adjustment, slightly unloosen the switch mounting screws and reposition the switch until the proper stopping point has been attained. Retighten the mounting screws after making the adjustment.

The starting voltage for the cup separator motor goes to the normally open (NO) contact of the cup separator switch which is being held closed by the cup separator lever. This starting voltage is controlled by channel four (Cup Motor - Start Time). The running voltage for the cup separator motor goes to the normally closed (NC) contact of the switch.

The running voltage remains on the NC contact of the switch for the full time of the vend cycle. If the separator lever fails to remove the voltage from the motor due to switch adjustment or a faulty switch the separator motor will run for the full time of the vend cycle.

If the starting voltage remains on the NO contact of the cup separator switch for a longer time than it takes the motor to make one revolution the motor will run again. This is controlled by channel four (Cup Motor - Stop Time).

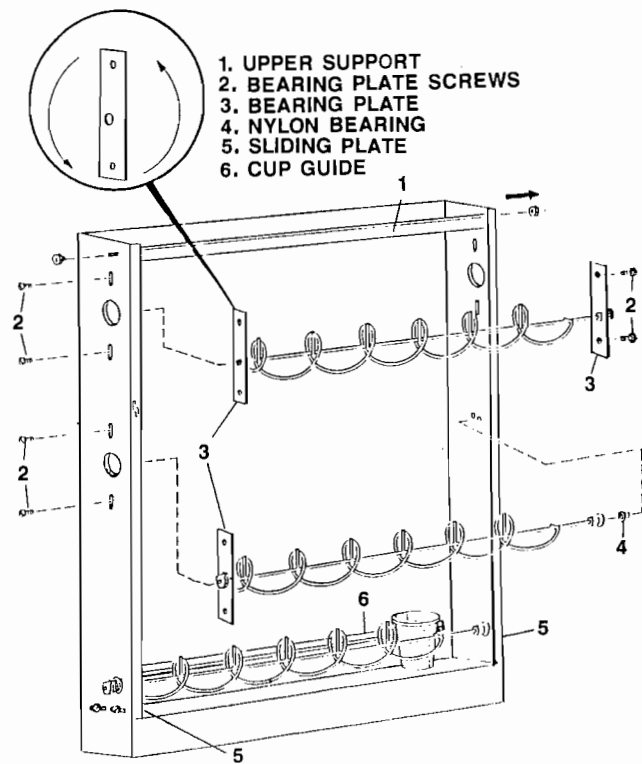


CHANGING TO A 9 OZ. CUP

1. Remove the cup dispenser door from the hinge pins.
2. Remove all the cups.
3. Remove the nuts from the right and left end of the upper support, and remove the upper support.
4. Remove all the screws from the bearing plates on the top and middle spiral.
5. Remove the right end of the middle spiral from the nylon bearing, and move the nylon to the outer hole nearest the front of the wrapper. Place the spiral end back into the nylon bearing.
6. Turn all the bearing plates 180° so the spirals are in front of the screw holes in the bearing plate. Reinstall the mounting screws in the bearing plates, leaving the plates loose enough to be moved.
7. Loosen the screws on the sliding plates at both ends of the bottom spiral.
8. Place the cup to be used in the spiral and against the cup guide on the back of the wrapper. Adjust

the sliding plates so that the center shaft of the spiral is about 1/4" in front of the cup. Tighten the screws in both sliding plates.

9. Replace and tighten the upper support.
10. Put the drive belts in place. Leave them loose; do not tighten them at this point.
11. Turn the bottom spiral until the wire on the right hand end points to 2 o'clock as previously described.
12. Position the wire on the right hand end of the center spiral at 12 o'clock.
13. Tighten the drive belt between the center and bottom spirals by pressing upwards on the center spiral shaft and tightening the mounting screws. Maintain the 12 o'clock and 2 o'clock relationship between the center and lower spirals when tightening the belt.
14. Position the wire of the right hand end of the top spiral at 12 o'clock.
15. Follow a similar belt tightening procedure for the top spiral as was performed on the center spiral. Be sure that the center and upper spirals both point in the direction of 12 o'clock while the bottom spiral points to 2 o'clock.
16. With the Lisern Cup Separator, changing from 7 or 8 1/4 oz. to a 9 oz. cup the separator itself must be replaced with one made for a 9 oz. cup, or the worm gears in the separator must be changed to 9 oz. worm gears. The worm gears can be obtained from RMI Parts Department.



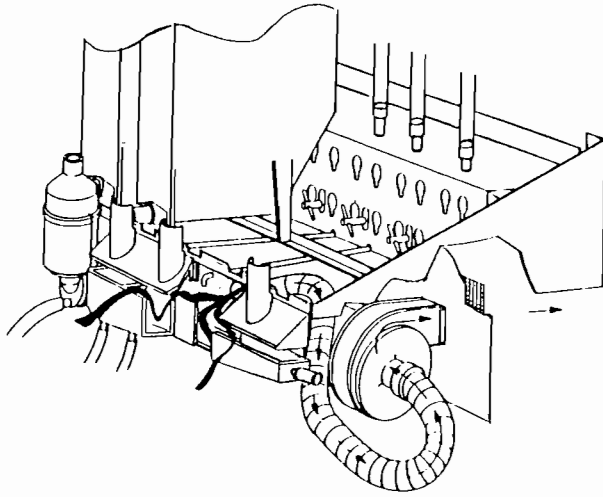
COMMODITY SYSTEM

Containers for the dry product required to make the beverages which the hot beverages machine dispenses are all made of rugged translucent plastic. They are designed to dispense products on a first in first out basis in order to insure a fresh product at all times.

The augering system used to dispense the products runs in reinforced nylon bearings to assure long trouble-free life. The dispensing end of the canister may have a louvered spout. These louvers control the accuracy of discharge so that proper mixing is assured for each drink.

The translucent materials permit the service person to estimate the contents of the canister without having to open the canister. Commodity levels may be marked on the outside of the canister so that the service person can easily refill them to a pre-determined level. This type of control will reduce the product waste and assure commodity freshness by the elimination of overfilling.

THE STEAM EXHAUST CONTROL SYSTEM

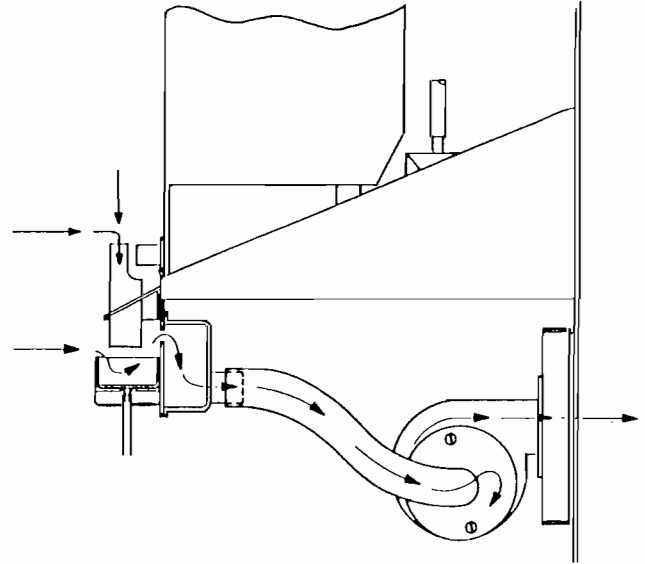


Steam from the hot water needed to make the beverages is controlled by this system. Uncontrolled steam in a vending machine will create severe problems through caking and hardening of the dry products. Such a condition will prevent proper dispensing.

By moving low velocity air, in high volume through the areas where steam is generated, the steam is removed before it can reach the dry product dispensers. The air is moved by a squirrel cage blower, and discharges outside the machine cabinet.

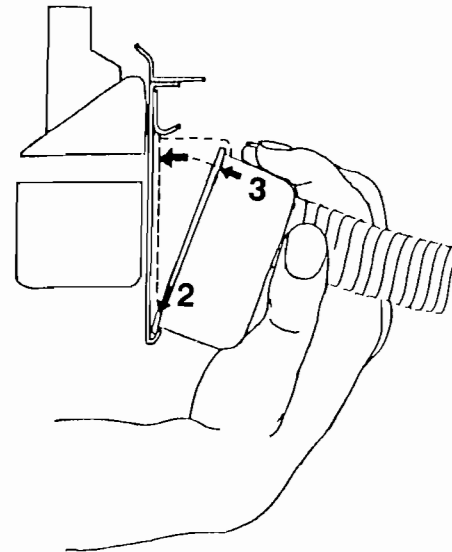
The steam is generated whenever the machine is activated to dispense a beverage. The hot water used to make coffee, tea or soup, passes through the main trough as the dry products are dropped. Immediately adjacent to the trough is a vacuum duct which is connected to the blower by a reinforced plastic duct. Directly over the trough is the steam deflector and commodity chute. Lightener, sugar, tea and soup products are dropped into the moving liquid in the trough directly from their respective canisters. The design of this deflector is such that a constant stream of dry air is pulled down through the commodity chutes of the deflector and actually helps delivery of

the product to the water. At the same time this deflector effectively prevents the steam vapor from rising in the area of the commodity canister outlets.



STEAM EXHAUST FLOW

These parts, the trough, the steam deflector, the vacuum duct, its channel to the blower, are all easily removed for cleaning. Cleaning is easily accomplished by rinsing in hot water. The trough itself, which carries the beverage, should be sanitized according to the current industry practices.



1. To remove the steam exhaust duct, pull the top down away from the front plate of the canister rack and lift from the bottom flange.
2. To install the steam exhaust duct place the bottom lip of the duct on the bottom flange of the canister rack, behind the front plate.
3. Rotate the top of the exhaust duct toward the back of the front plate of the rack until it snaps securely in place.
4. Looking at the front of the rack, slide the duct left or right until the slots in the front plate properly line up with the ends of the exhaust duct.

THE HUMIDITY BAR

The humidity bar is a vital part of the commodity system. It is electrically heated and by providing a slightly higher temperature at the canister outlet ports will prevent moisture from being absorbed by the dry products, in areas where high humidity is present. If the machine is operated in a humid atmosphere without the humidity bar in operation, it is likely that the dry products will cake and not dispense properly.

The tabs on the humidity bar fit into their respective slots in the commodity rack between the canisters. The humidity bar plugs into a harness on the left side of the cabinet.

CHOCOLATE HOMOGENIZER

The chocolate beverage is made more attractive and palatable to the user by whipping it as it is delivered. There is a separate mixing system for chocolate. It does not pass through the same mixing system as coffee or the other beverages. As soon as the water

for chocolate is released the whipper motor, which runs at high speed, starts. The chocolate powder is dropped from its canister directly into the water in the homogenizer and then to the cup.

The homogenizer parts are all of a food approved plastic material, highly resistant to mechanical damage. They are easily removed, without tools, for sanitization. The assembly is held together by spring clips.

THE CANISTER RACK

The support for the entire dry product commodity system is of open construction design, with a minimum of horizontal surfaces to catch dust and spillage. The motors which drive the canister augers are all located behind and under the steel cover. Each motor may be removed, if necessary, by loosening four screws and lifting it out. Water tubes, to direct the water to the trough and homogenizer are stainless steel and permanently attached to assure proper alignment.

WATER SYSTEM

The water system is a time proven open gravity system used successfully for many years. The temperature control will maintain the water temperature at a near boiling point.

WATER INTAKE SYSTEM

There are two possible configurations in the intake system. The standard method is a straight tube with a shut-off valve between the inlet fitting and the water inlet valve. The optional method provides for a water filter to be installed as a part of the original equipment. The filter housing includes the shut-off valve.

The water inlet valve provides a sure method for controlling the intake of water into the water tank. This valve also functions as a safety overflow valve. If the safety overflow switch for the liquid waste or used grounds bucket is open the valve will not allow water into the water tank.

THE WATER TANK

The water tank is constructed of stainless steel and holds approximately five gallons of water. It has a removable lid that is sealed at the top of the tank with a gasket. The tank has two 1500 Watt heaters that are on a priority system, controlled by the thermostats mounted on the tank lid. The top heater controlled by the thermostat mounted on the left hand front corner of the tank lid has priority over the bottom heater and thermostat. The bottom heater thermostat is mounted in the center of the tank lid. The stainless steel baffle in the tank surrounding the top heater and brew water outlet fitting provides the hottest water in the tank at the brewer water valve level. This ensures continuous hot water for brewing coffee. When the top heater thermostat is satisfied it will allow the bottom heater to come on and finish heating the entire tank. Except in cases of a heavy draw the bottom heater will maintain the correct temperature in the tank.

THE THERMOSTATIC CONTROL SYSTEM

Coffee extraction requires hot water as close to boiling as possible. The thermostatic control system has been time proven as a very dependable, yet simple control method.

LOW WATER CONTROL

The low water switch (heater safety) is connected in series with the thermostats. If a low water level condition occurs the float switch will depress the arm of the low water switch and prevents the heaters from turning on.

WATER OUTLET SYSTEM

Four valves comprise the water outlet system. They are: the Coffee Water Outlet Valve, the Chocolate Water Outlet Valve, the Tea Water Outlet Valve, and the Soup Water Outlet Valve. Each of these valves will release water into its particular segment of the commodity troughs, depending on the beverage selected.

THE COFFEE WATER OUTLET VALVE

This valve is mounted on the face of the water tank directly behind the brewer. The valve outlet in the tank is contained within the stainless steel tank baffle along with the top heater. This allows the hottest water in the tank to be released through this valve and into the brewer.

This valve is operated by a switch assembly mounted on the brewer.

TEA, SOUP AND CHOCOLATE VALVES

These valves are mounted on the left hand side of the water tank. Three valves are provided because each beverage may require a different amount of water to brew the beverage properly, and each beverage is made and released from the machine through its own channel to avoid taste contamination. Each valve is controlled by a separate time channel on the logic board. Each of these valves is connected to the commodity rack by a flexible tube.

RINSE HOSE

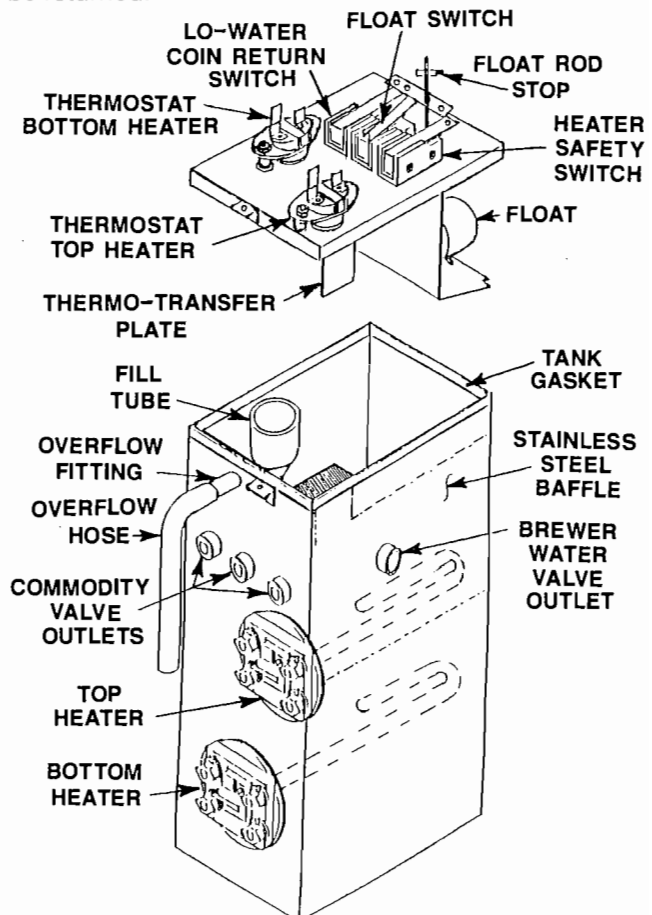
A convenience feature is the rinse hose. This is provided for maintaining proper machine sanitation. It is long enough to reach each part of the machine which will normally require cleaning. To avoid any possibility of this hose leaking, a storage bracket has been provided, which holds the outlet of the hose above the normal water level in the tank.

OVERFLOW

Mounted on the upper left hand side of the water tank is the overflow fitting. Should the water level in the tank rise too high, regardless of the reason, the excess will run out of the fitting, through the overflow tubing and directly to the liquid waste bucket.

OVERFLOW SAFETY

If the overflow condition continues the level in the waste pail will rise and eventually raise the float of the safety overflow switch shutting the water inlet valves and placing the machine on a "sold out" status. When on "sold out" any coins inserted will be returned.



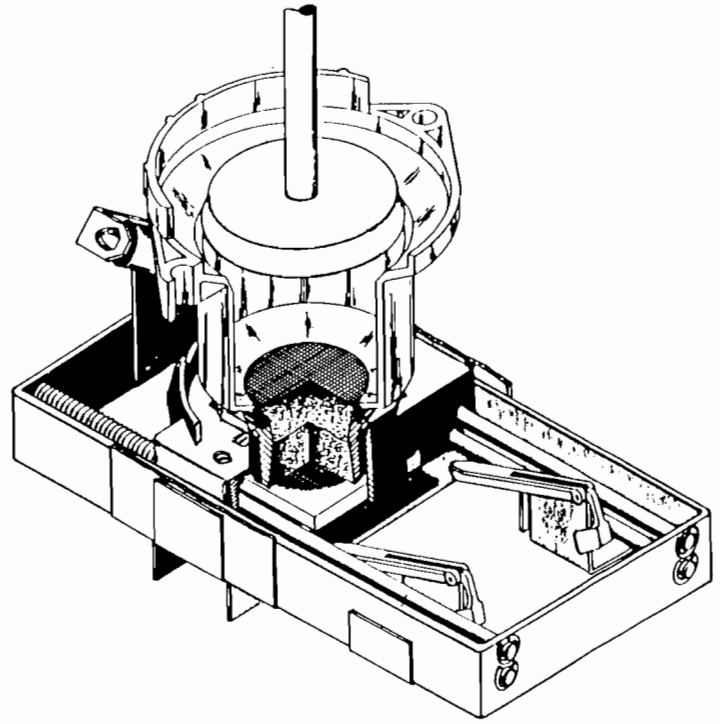
THE BREWER

The heart of the RMI hot drink machine is the open cylinder brewer. It has been "time proven" and "experience improved." It is simple, lightweight, easy to clean and easy to service.

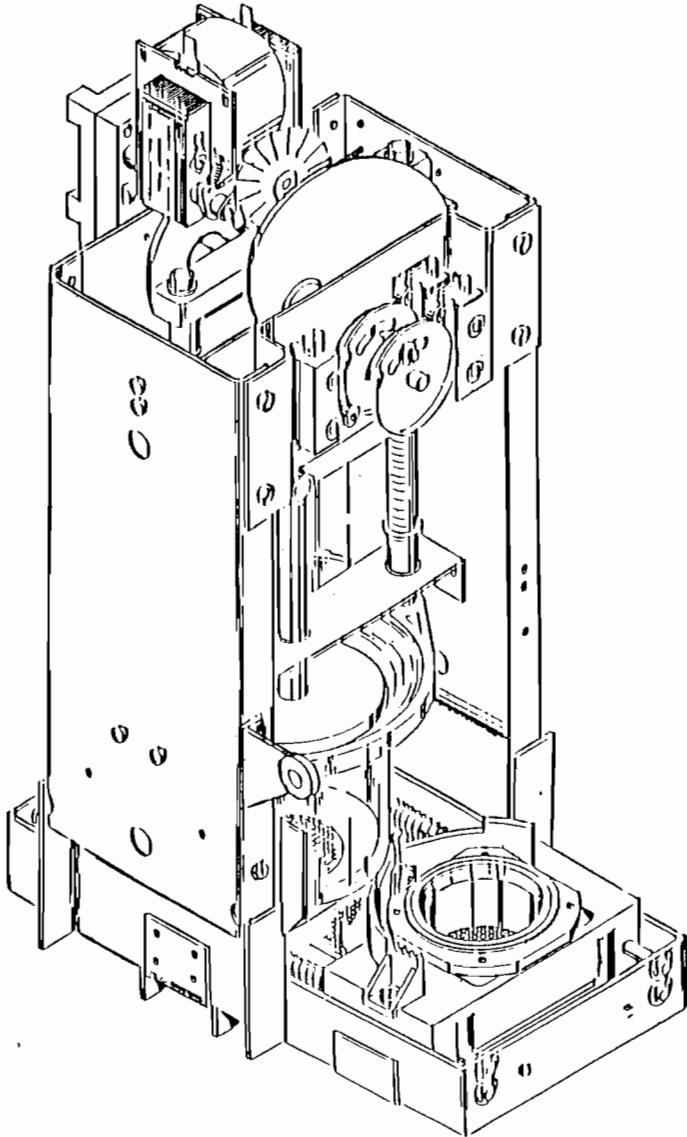
HOW THE BREWER WORKS

The word "front" used in this description refers to the part of the brewer nearest the observer, standing before the open cabinet.

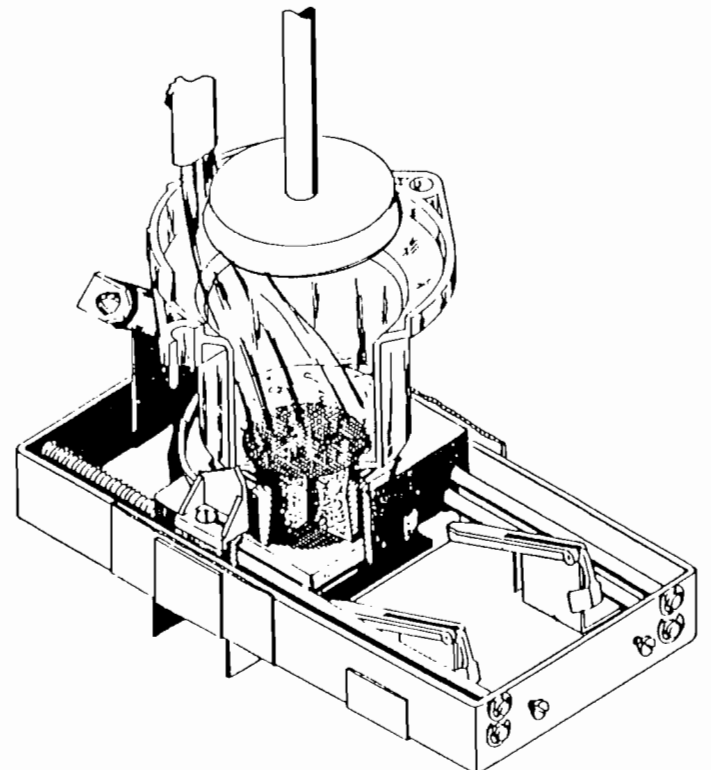
The brewer may be adjusted to stop at any point in the cycle, but the ready-to-vend positions we recommend are as follows:



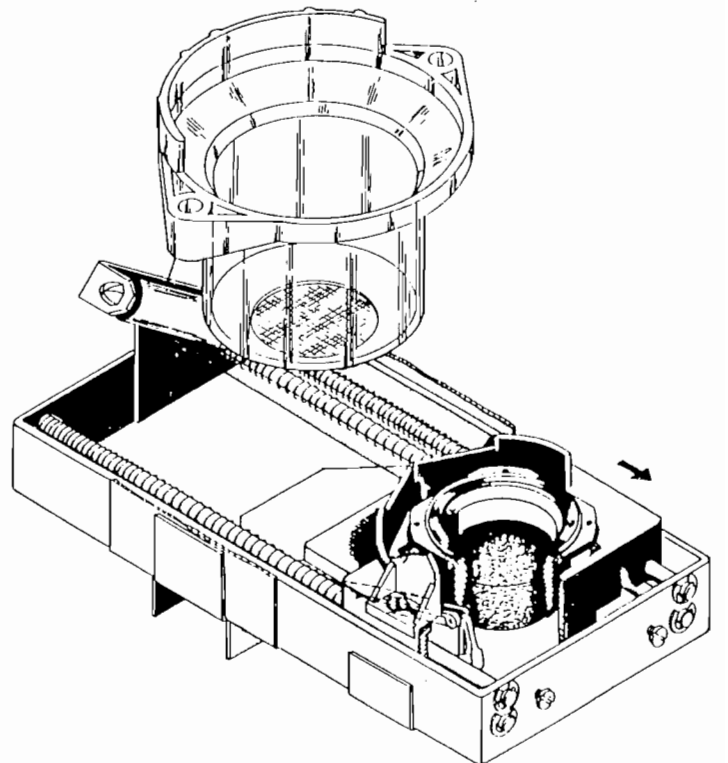
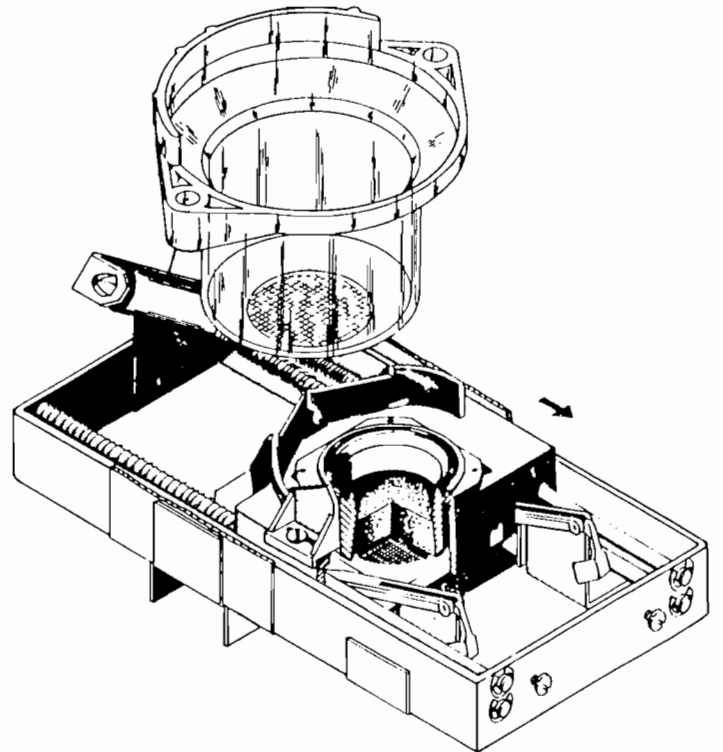
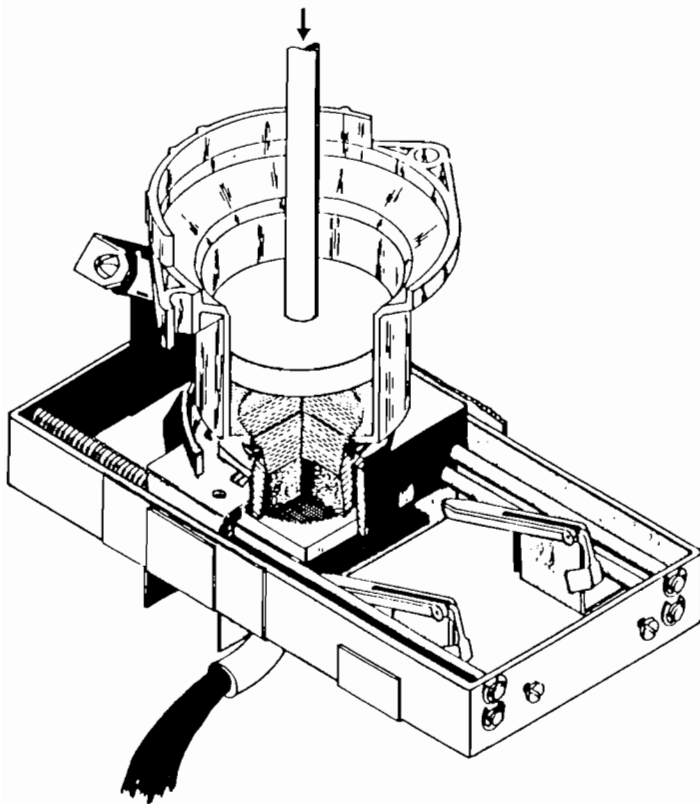
When coffee has been selected and the button is pressed, the brewer will start immediately. Water should start to dispense from the brewer valve into the cylinder as the cylinder clamps down on the brew chamber seal. The cylinder is held against the brew chamber seal by the springs on the cylinder support rods.



For model 8050LG, the brewer is stopped with the carriage and brew chamber in place under the cylinder, with the cylinder stopped slightly above the brew chamber seal. At this time the brew chamber should contain the fresh coffee needed to brew the next cup.

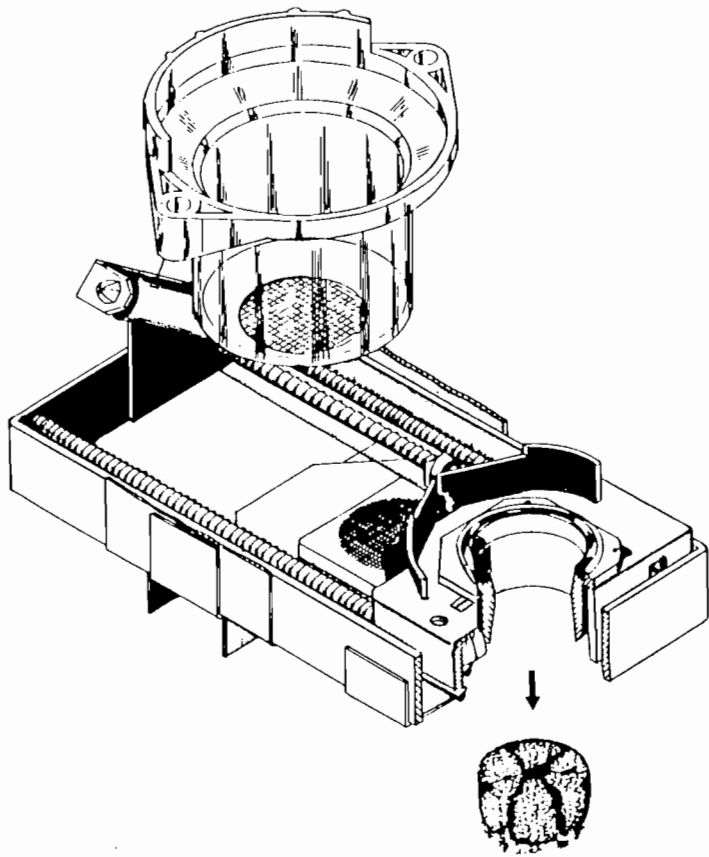


The water flows into the cylinder, down through the stainless steel screen, and into the coffee-filled brew chamber. The screen in the bottom of the cylinder prevents the coffee grounds from floating up into the cylinder. As the cycle continues, the piston is moved down into the cylinder by a cam on the main shaft. As the piston moves into the cylinder, the cylinder springs are compressed continuously farther, increasing the pressure of the cylinder on the brew chamber seal. Air, trapped between the piston and the water in the cylinder, is quickly heated by the hot water and begins to expand. The downward motion of the piston, plus pressure of the expanding air, forces the water through the coffee grounds in the brew chamber and out into the delivery funnel. The heated, compressed air follows the water through the grounds, forcing the remaining water through the grounds.



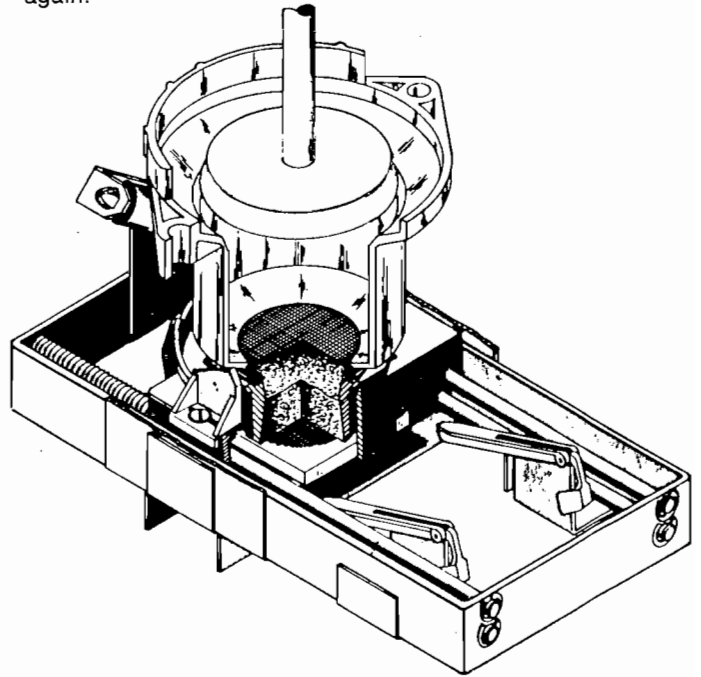
The slack or looseness is taken out of the cable, and the piston and cylinder are raised far enough to allow the brew carriage to pass under the cylinder. The cable is then unwound, controlling the forward motion of the brew carriage, which is moved forward by the carriage springs. As the brew carriage passes over the two white pawls in the base assembly, the ears on the brew chamber lift the brew chamber upward against the springs which secure it to the carriage.

After the grounds are expelled, the cable begins to retract the brew carriage to the original position. As it moves toward the rear of the base assembly, it picks up the filter assembly, providing a bottom to the brew chamber. A tripper on the brew carriage triggers the lever of the coffee chute, releasing the fresh coffee from the chute into the brew chamber.

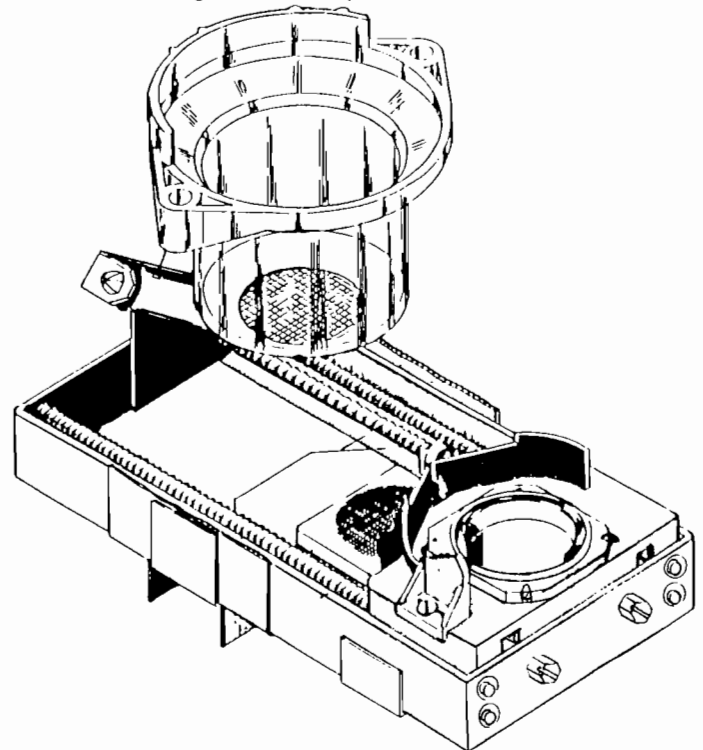
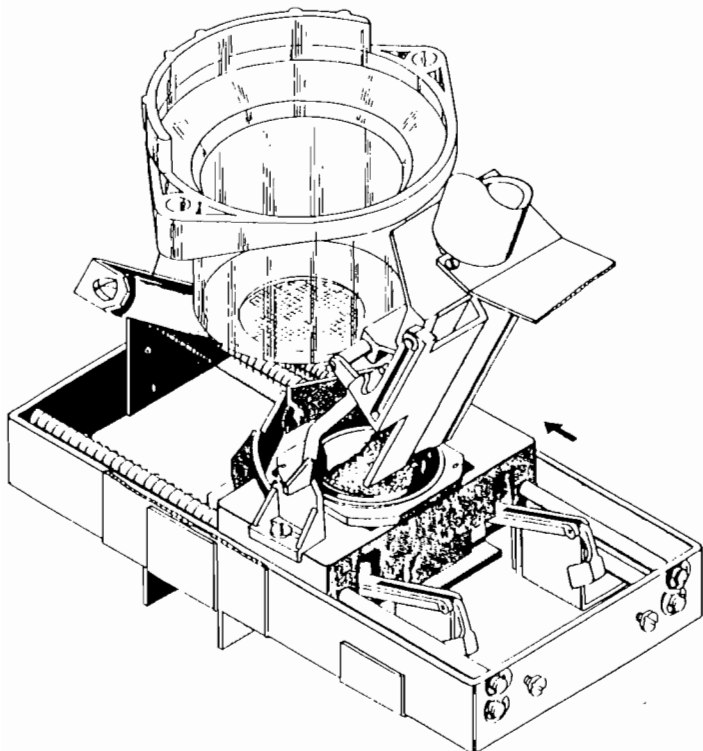


The brew carriage continues back until it is slightly past the back of the cylinder while the cylinder is coming down. At the proper instant, the cable is released and the brew carriage will self-align with the cylinder as the cylinder comes down.

The brewer will stop at this time. After a credit is established and coffee is selected, the sequence will begin over again.

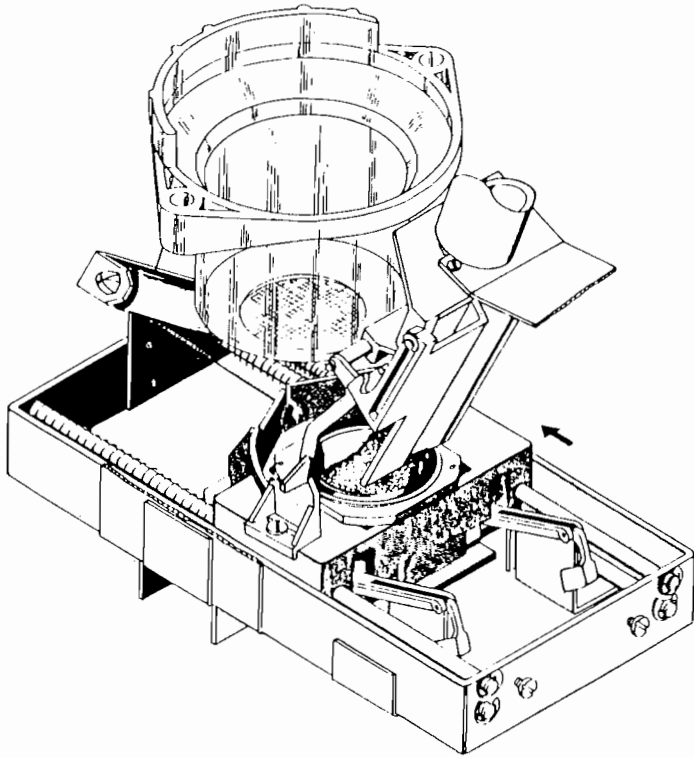


For Model 8050DH (Dual Hopper) with regular and freshly brewed decaffeinated coffee. The brewer is stopped with the brew carriage in the front position.

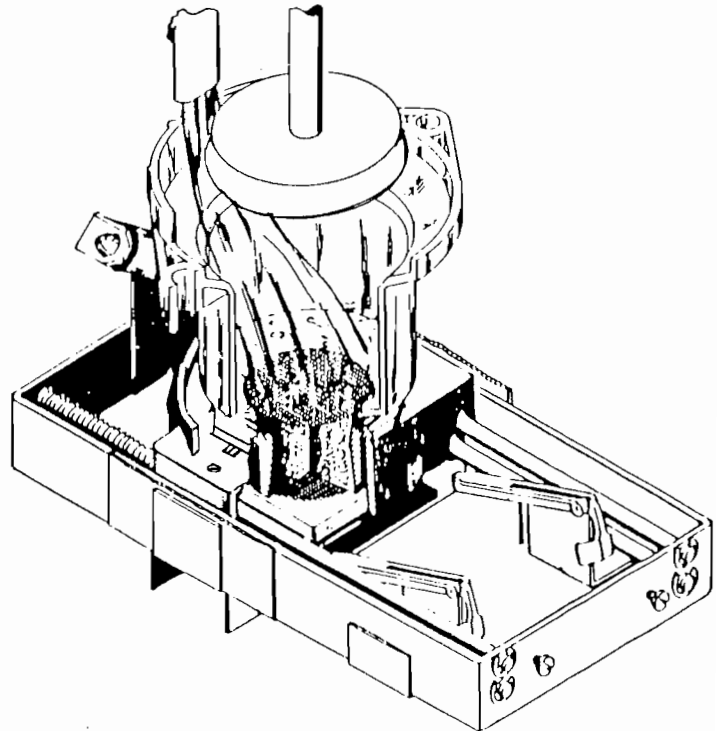
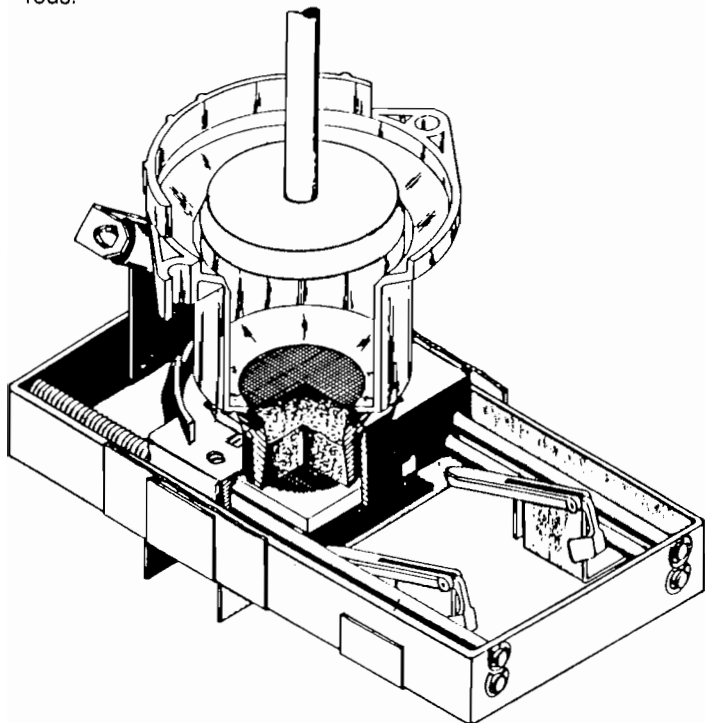


When coffee has been selected and the button is pressed, the brewer does not start until one of the two coffee hoppers augers coffee (the type chosen by the customer) into the gray coffee chute. The brewer will start 2.0 seconds after the button is pressed. The brewer starting time is set on channel number three (Brewer Motor - Start Time).

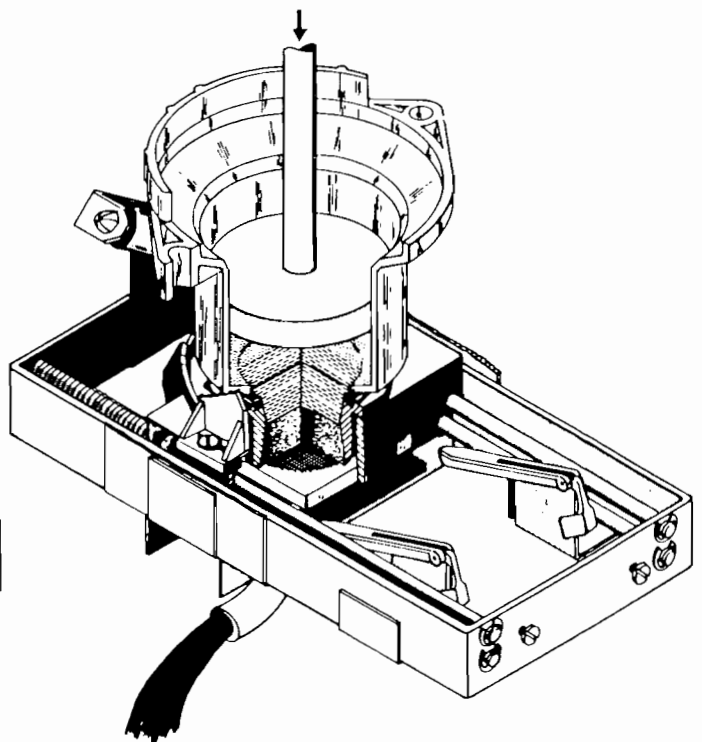
When the brewer starts, the cable will begin to retract the brew carriage toward the rear of the base assembly. Here it picks up the filter assembly, providing a bottom to the brew chamber. A tripper on the brew carriage triggers the lever of the coffee chute, releasing the fresh coffee from the chute into the brew chamber.



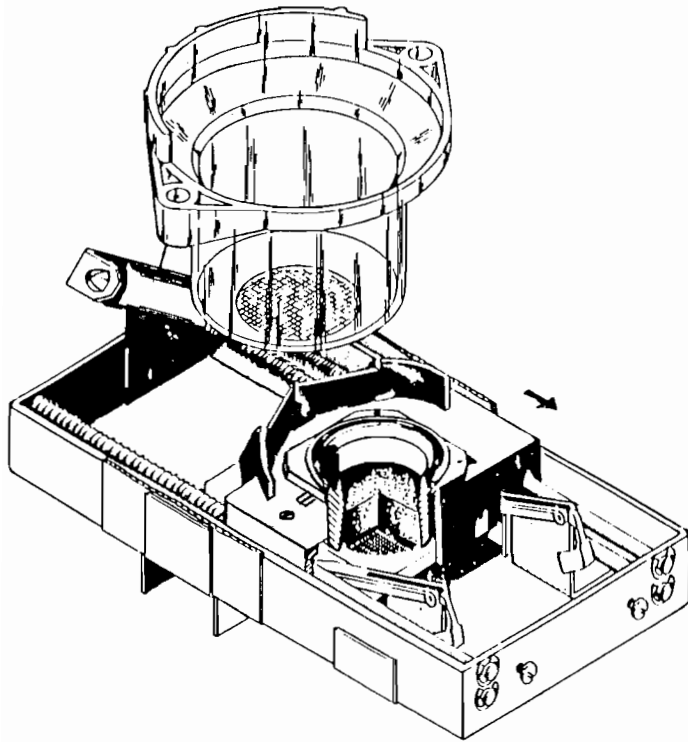
The brew carriage continues back until it is slightly past the back of the cylinder while the cylinder is coming down. At the proper instant, the cable is released and the brew carriage will self-align with the cylinder as the cylinder comes down. Water should start to dispense from the brewer water valve as soon as the cylinder clamps down on the brew chamber seal. The cylinder is held against the brew chamber seal by the springs on the cylinder support rods.



The water flows into the cylinder, down through the stainless steel screen, and into the coffee-filled brew chamber. The screen in the bottom of the cylinder prevents the coffee grounds from floating up into the cylinder. As the cycle continues, the piston is moved down into the cylinder by a cam on the main shaft. As the piston moves into the cylinder, the cylinder springs are compressed continuously farther, increasing the pressure of the cylinder on the brew chamber seal. Air, trapped between the piston and the water in the cylinder, is quickly heated by the hot water and begins to expand. The downward motion of the piston, plus pressure of the expanding air, forces the water through the coffee grounds in the brew chamber and out into the delivery funnel. The heated, compressed air follows the water through the grounds, forcing the remaining water through the grounds.

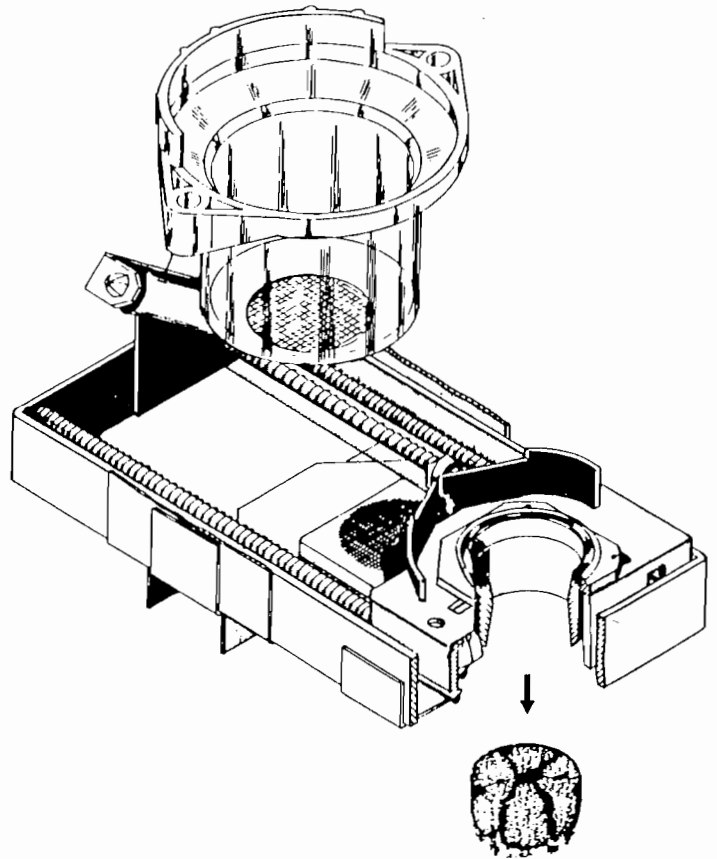


The slack or looseness is taken out of the cable, and the piston and cylinder are raised far enough to allow the brew carriage to pass under the cylinder. The cable is then unwound, controlling the forward motion of the brew carriage, which is moved forward by the carriage springs. As the brew carriage passes over the two white pawls in the base assembly, the ears on the brew chamber lift the brew chamber upward against the springs which secure it to the carriage.

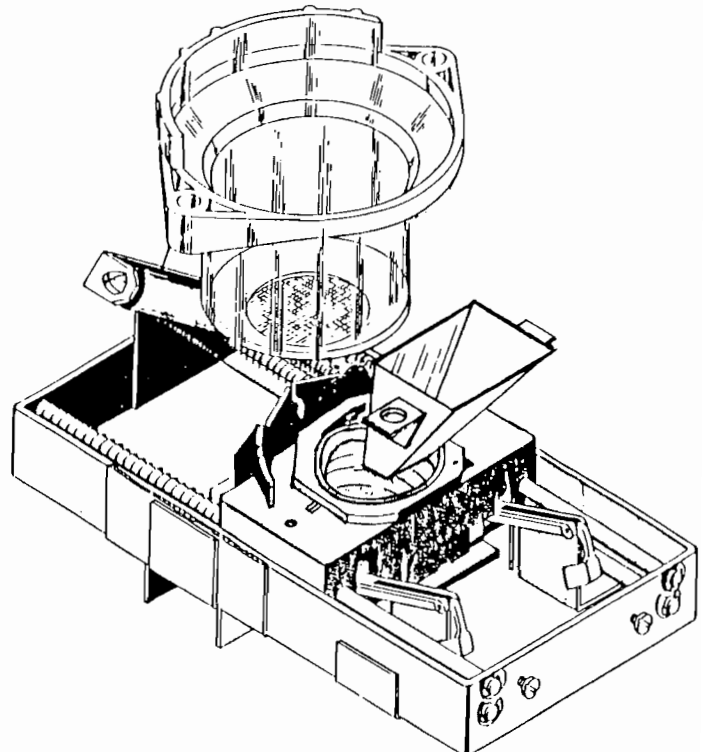
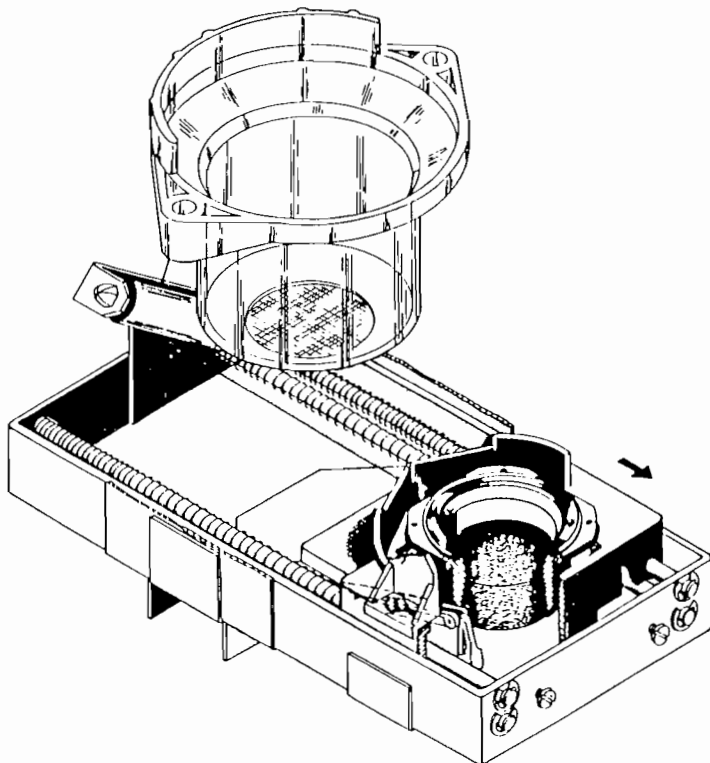


As soon as the ears are free of the support of the pawls, the brew chamber snaps downward, dislodging the grounds into the spent grounds bucket.

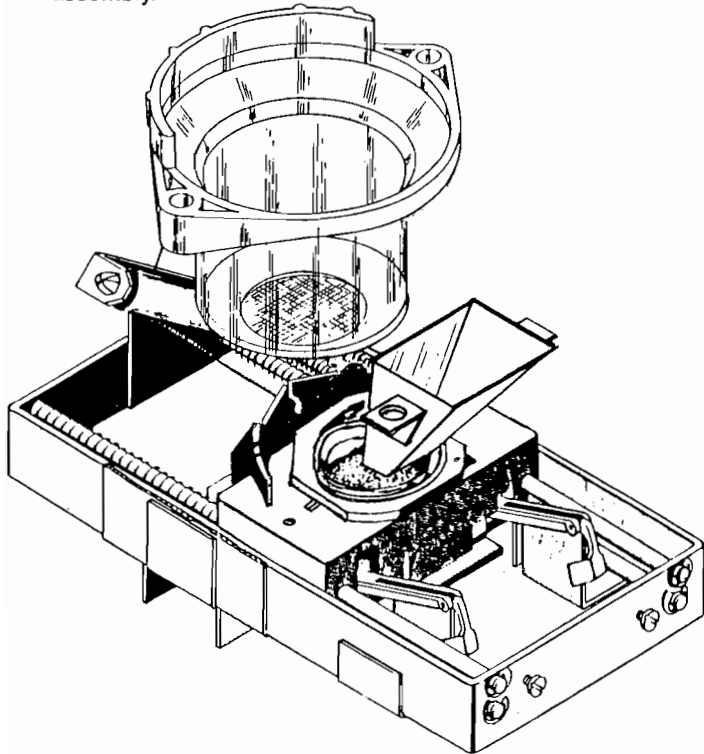
The brewer will stop at this time. After a credit is established and coffee is selected, the sequence will begin over again.



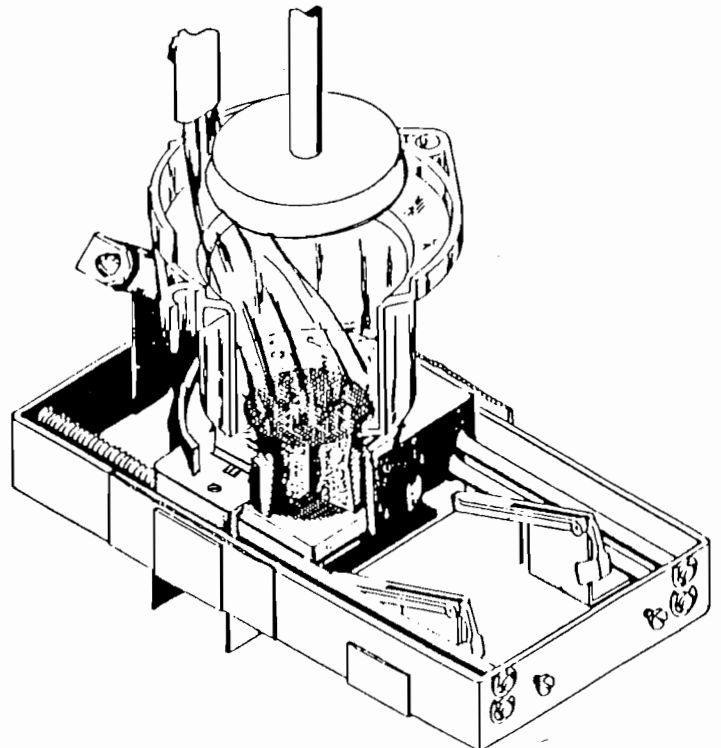
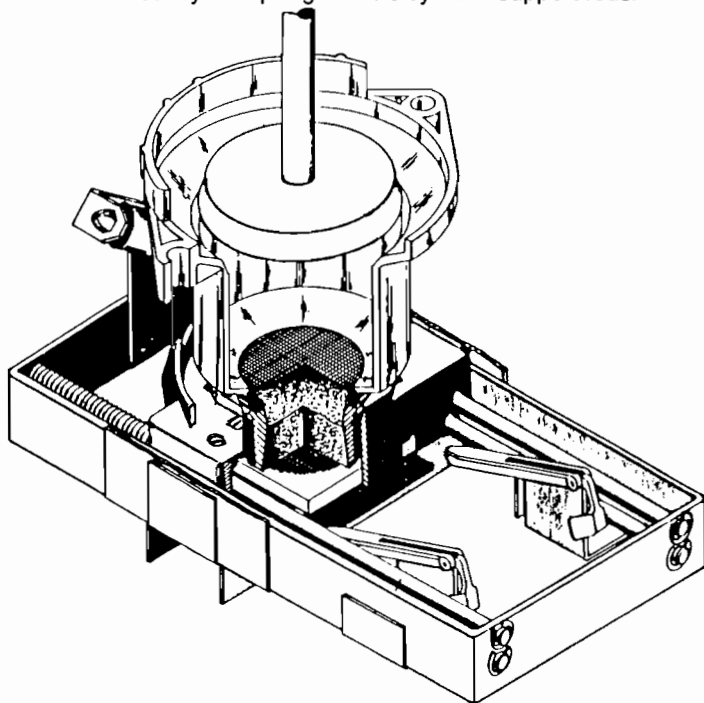
For model 8050G (with a bean grinder), the brewer is stopped with the brew chamber directly under the stainless steel coffee chute.



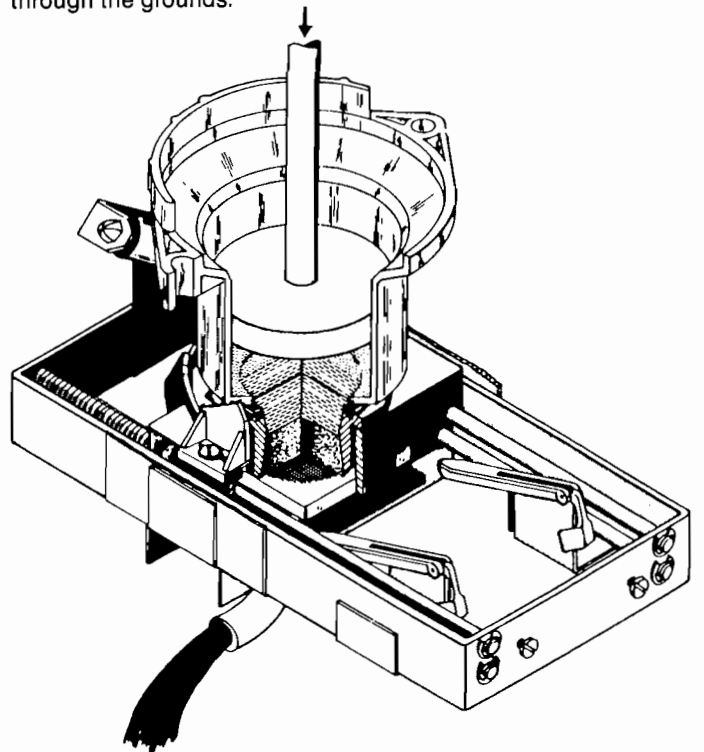
When coffee has been selected and the button is pressed, the brewer does not start until the bean grinder deposits ground coffee directly into the brew chamber through the stainless steel coffee chute. The brewer starts 2.0 seconds after a coffee selection button is pressed. The brewer starting time is set on channel number three (Brewer Motor - Starting Time). When the brewer starts, the cable will begin to retract the brew carriage toward the rear of the base assembly.



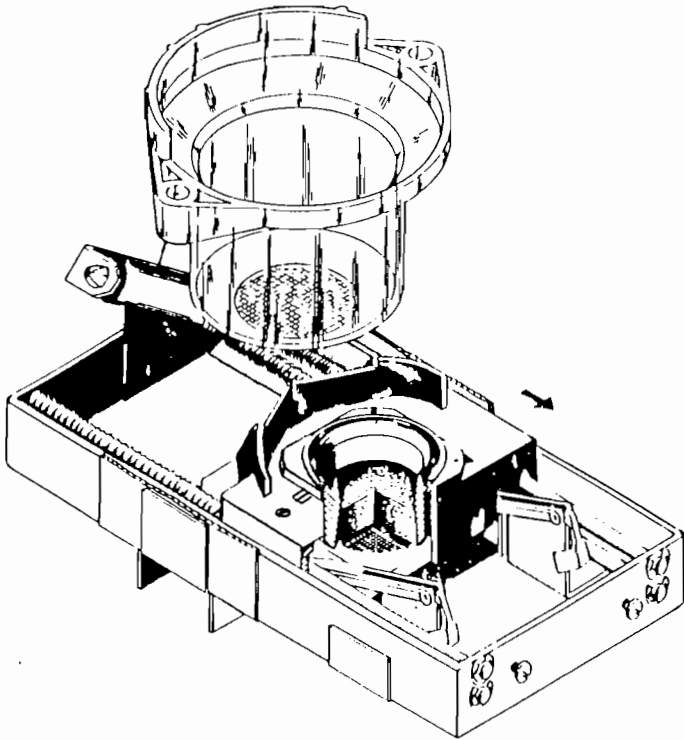
The brew carriage continues back until it is slightly past the back of the cylinder while the cylinder is coming down. At the proper instant, the cable is released and the brew carriage will self-align with the cylinder as the cylinder comes down. Water should start to dispense from the brewer water valve as soon as the cylinder clamps down on the brew chamber seal. The cylinder is held against the brew chamber seal by the springs on the cylinder support rods.



The water flows into the cylinder, down through the stainless steel screen, and into the coffee-filled brew chamber. The screen in the bottom of the cylinder prevents the coffee grounds from floating up into the cylinder. As the cycle continues, the piston is moved down into the cylinder by a cam on the main shaft. As the piston moves into the cylinder, the cylinder springs are compressed continuously farther, increasing the pressure of the cylinder on the brew chamber seal. Air trapped between the piston and the water in the cylinder, is quickly heated by the hot water and begins to expand. The downward motion of the piston, plus pressure of the expanding air, forces the water through the coffee grounds in the brew chamber and out into the delivery funnel. The heated, compressed air follows the water through the grounds, forcing the remaining water through the grounds.



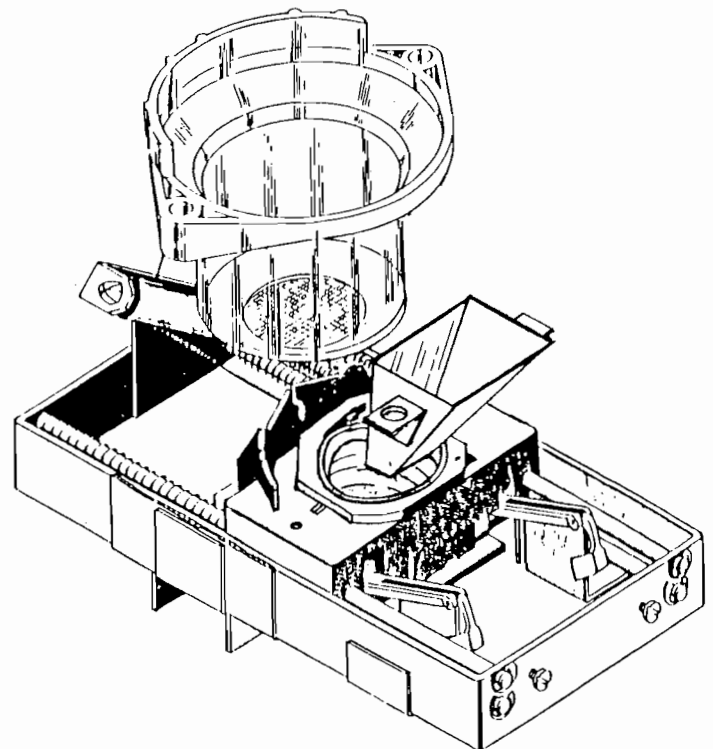
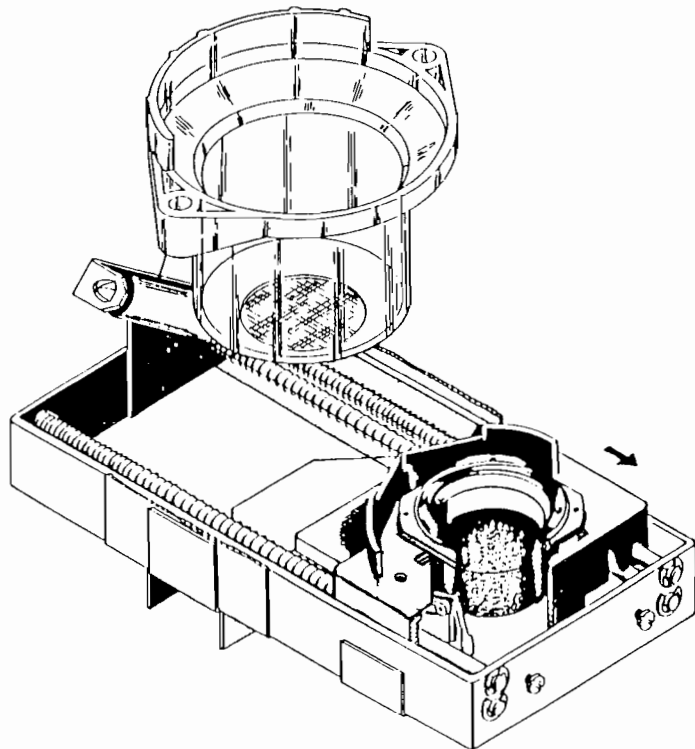
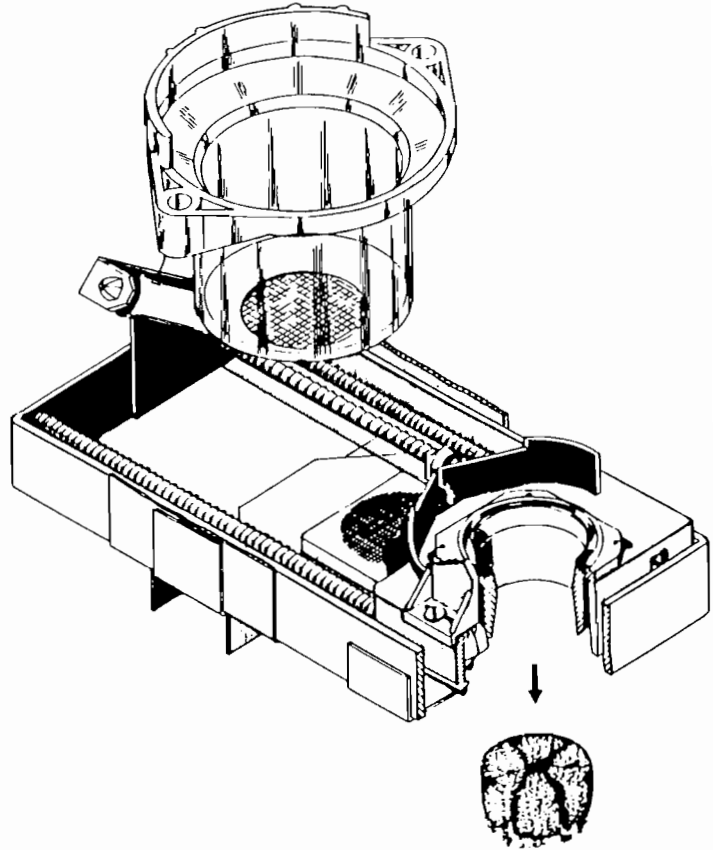
The slack or looseness is taken out of the cable, and the piston and cylinder are raised far enough to allow the brew carriage to pass under the cylinder. The cable is then unwound, controlling the forward motion of the brew carriage, which is moved forward by the carriage springs. As the brew carriage passes over the two white pawls in the base assembly, the ears on the brew chamber lift the brew chamber upward against the springs which secure it to the carriage.



As soon as the ears are free of the support of the pawls, the brew chamber snaps downward, dislodging the grounds into the spent grounds bucket.

The cable will begin to retract the brew carriage toward the rear of the base assembly until the brew chamber is directly under the stainless steel coffee chute.

The brewer will stop at this time. After a credit is established and coffee is selected, the sequence will begin over again.



BREWER ADJUSTMENTS

The brewer has three principle adjustments: They are, 1) the cut off, or stopping position; 2) the water starting point and quantity per brew; 3) the cable adjustment. The upper front channel of the brewer has a shaft projecting forward which holds two cam assemblies. Each of these cams has a switch associated with it. The switch nearest the channel controls the cut-off point of the brewer. The outer switch regulates the starting point and the amount of water released for brewing each cup. The second water switch regulates the amount of extra water required.

Each cam assembly has two sections. The main section is attached to a hub containing set screws, which is secured to the shaft. The adjustable section rotates around the hub and is secured to the main section by a hex-head slotted screw. The cams are cut so that it is possible to change the low section from full closed to open about 180°.

THE CUT OFF CAM

This is the cam which determines the stopping point of the brewer. It is adjusted so that the roller of its switch drops into the valley at the precise point the brewer is to stop. The adjustable section of the cam is set so that it will raise the switch roller after the brew motor has turned the shaft several degrees. The brewer motor is started by a starting voltage controlled by channel three (Brew Motor - Start Time) and runs on this voltage until the cut off switch is closed by the high side of the cam which raises the roller of the switch. The brewer will continue to run on its switch until the roller drops into the valley of the cut off cam.

THE WATER CAM AND SWITCH

The front switch, mounted on the right hand side of the brewer front channel, in combination with the front cam, determines the starting point of the water dispensed into the cylinder, and also the amount of water dispensed to make a single cup of coffee. The cam should be adjusted so that the water switch roller drops into the valley of the cam, slightly before or precisely at the moment the cylinder clamps down on the brew chamber seal. The adjustable section of the cam should be set to release only the amount of water needed to brew one cup of coffee. This adjustment can best be made by actually brewing a cup of coffee and measuring the volume of the finished drink delivered into the cup. The water flow from the valve will be stopped as soon as the water switch roller is raised enough by the high portion of the cam to operate the switch. To increase the amount of water dispensed, the length of the cam's valley must be increased, so the brewer water valve is open for a longer time.

The second water switch, mounted on the left hand side of the brewer front channel, is connected to the tea water valve. This switch is operated by the valley of the brewer cut off cam. The tea water valve will dispense hot water into the mixing trough when the roller of the switch is in the valley of the cut off cam. To increase or decrease the amount of water dispensed from the tea water valve, the valley of the cycle cam must be increased or decreased in length. Do not move the fixed portion of this cam, for the leading edge or front edge of the valley determines the stopping point of the brewer.

The purpose of the second water switch is to relieve excessive brewing pressure. In most cases, excessive brewing pressure will be indicated by a laboring or slowing down of the brewer motor and wet, watery coffee grounds.

Decreasing the amount of water being forced through the coffee bed in the brew chamber should decrease the brewing pressure, and will produce a concentrated cup of coffee. Then hot water is added to the brewed coffee in the mixing trough to adjust the cup level. Usually this will eliminate the pressure brewing problem. The voltage for starting the

brewer motor and for both water switches is controlled by channel three, (Brewer Motor). The start time applies the voltage to start the motor and applies the voltage to both switches. The stop time will not stop the brewer motor after the brewer is running on its own cam. If the stop time is not set according to the timing chart, it could take the voltage away before the valley of the cut off cam reaches the extra water switch roller and the tea water valve will not be opened. If the add water feature is not desired, check the timing chart for your model machine and adjust the stop time of channel three.

THE CARRIAGE CABLE ADJUSTMENT

The horizontal movement of the carriage is caused by the springs in the base assembly. The action of the springs is controlled by the brew carriage cable assembly. The cable is wrapped on an outer spool and is wound and unwound to move the carriage in synchronization, with the other movements of the brewer. The cable spool is controlled by the rear-most cam in the main cam shaft assembly. The configuration of the cam determines when the cable is reeled in and when it is payed out.

When the cylinder is down on the brew carriage the cable is slack. Just as the cylinder begins to rise the cable assembly tightens, to prevent the brew carriage from jumping forward as the cylinder clears the carriage. As soon as the cylinder is high enough to clear the carriage, the cable is payed out and the carriage moves forward to dump its grounds. After the grounds have been dumped, (8050DH - the brewer will stop here) the cable again winds on the outer spool and pulls the carriage back to the brewer stopping point.

The cable is secured to the outer spool of the spool assembly with a cotter pin. The inner section or hub is secured to a shaft and gear assembly. The gear is rotated by a pivoting gear segment through the motion of a cam on the welded cam shaft assembly. The outside surface of the hub has teeth which will engage similar teeth on the inside circumference of the spool. When the two parts are assembled, they are secured by a screw and washer which prevents them from becoming disengaged.

The proper adjustment of the cable is as follows:

Cycle the brewer and as the brew carriage assembly is being pulled back by the cable, jog the brewer by using the toggle switch located on the main electrical box. When the cylinder starts down, the carriage will be slightly behind the cylinder. As the carriage moves forward, the bottom outside edge of the cylinder should be approximately $\frac{1}{16}$ " below the top of the vertical guides of the carriage when contact is made between the cylinder and carriage guides. When contact is made the bottom seal point of the cylinder should be $\frac{1}{16}$ " to $\frac{1}{32}$ " above the seal ring of the brew chamber. The cable should now be free and not restraining the carriage. The carriage is now being guided by the outside of the cylinder. The cycle will now continue and the cylinder will continue to move down contacting the seal of the brew chamber as the cable goes slack.

If adjustment is required it is suggested that a pencil mark be made across the two plastic parts of the cable spool assembly. Remove the screw and washer and rotate the outer spool one tooth at a time and recycle the brewer. When correct timing is obtained replace screw and washer.

Operate the brewer through a full cycle and observe that (1) the cable goes slightly slack just before the cylinder contacts the brew chamber seal, and (2) the cable is not too slack that it will allow the brew carriage to stop under the outer edge of the cylinder preventing it from sealing properly.