Sheet 1 of 3

NATIONAL VENDORS FACTORY INSPECTION RECORD

ACCEPTED	ED	CHAI	NGER NO. & MODEL	MODEL		
ŀΡŢ	REJECTED	VALU	DATOR NO. & MODEL	MODELSERIAL NO		
Ö	5	CAR	D READER NO. & MODEL	COMPRESSOR SERIAL NO		
₹	<u>~</u>	CUS	TOMER	CONTROL NO		
		ADD	RESS	CONTROL NOINSPECTION DATE:		
			AND INSPECTION TO BE			
+	+		CORDANCE WITH:	•		
		SAF	ETY INSPECTION			
		01.	Proper insulation on electrical			
-		02.	Wire harness routing and dres			
		03.	Ground leads connected secur	ely.		
		04.	Ground continuity test.			
		05.	Dielectric breakdown (HI POT)			
		06.	Interlock switch operates corre			
	ļ	07.				
		08.	Metal components free of burrs	s and sharp edges (Cabinet, door, gum & mint).		
		ELE	CTRICAL/MECHANICAL COMP	PONENT FUNCTION		
		01.	Final production test complete.			
		02.		inspection sheet agrees with work ticket and serial plate.		
		03.	Exhaust fan works properly (w			
		04.	Work ticket affixed to cabinet a			
		05.	Unit tested with coin mech use department.	d by customer (when required) - or - with coin mech specified by engineering		
		06.	•	r machine - (language of destination)		
		07.	Cabinet appearance - exterior			
		08.	All electrical connections secur			
		09.		nd inserts installed (language of destination).		
		10.	Delivery door operates properly			
		11.	Fluorescent lamp operates.	, and noory.		
		12.	Correct software installed.			
			Cabinet door fits properly and I	ocks.		
		FAC	TORY SETTING			
		01.	Door latch plates adjusted.			
		02.	Spirals properly oriented and ir	home position.		
		03.	Cabinet door properly adjusted			
		04.	Hinge nuts and bolts are tight.	·		
		05.	Correct tray configuration.			
		06.	Correct spirals in trays and cor	rect color identifications in place.		
		07.	Trays move freely in and out.	, in the second		
		LUBRICATION				
		01.	Lift handle lock bar assembly.			
		02.	Door check spring.			
		03.	Door check rod waxed.			
		04	Vend door arms			

NATIONAL VENDORS FACTORY INSPECTION RECORD

Sheet 2 of 3 ■ ACCEPTE! VISUAL 01. Merchandiser equipped per customer order. 02. All labels in proper location and installed straight. Cabinet appearance: exterior and interior. 03. 04. Properly painted and plated parts. Correct trim panels installed and inserts installed - (language of destination). 05. Spiral retainers in place. 06. 07. Adjustable product spacers in place. 08. Proper insert instructions plate installed. 09. Alignment of monetary panel and door frame. 10. Fan and fan screen installed (when required). 11. Proper model identification tag installed. Serial numbers on inspection sheet agree with shipping ticket. 12. 13. Quality label signed and placed on door. Electrical code tag attached to power cord. 14. Lock and key or retainer key (key in coin cup). 15. Bag assembly in machine. 16. Price labels installed. 17. **CAN MODULE** 01. Checked seal on vend and loading doors of can unit. 02. Loading and vend door return springs properly installed. 03. Refrigeration passed production software test. Refrigerant capillary tube clear of adjacent parts. 04. Condenser fan motor operates. 05. Evaporator fan motor operates. 06. 07. Can unit harness properly clamped and clear of condenser fan. 08. Labels installed on can unit. Product labels in bag assembly. 09. Can ejector is parallel to front of module. 10. **COFFEE MODULE** 01. Correct software version installed. 02. Machine configured for CHOC or HOT WATER (circle one). Empty cup mechanism - coffee section will not vend without cups. 03. Turret advance - proper cup ring setting and delivery. 04. 05. Cup station centered in opening Cup falls freely into cup station. 06. Delivery door operates freely. 07. Waste buckets installed. 08. 09. Waste pail switch works properly and disables machine. 10. Operation of exhaust blower and hose routing. 11. "DRINK BEING SERVED" light functions. Whipper works properly (when required). 12. Air compressor works and is set at 5 - 7 PSI. 13. Brewer seals and operates properly. 14. Product 1 selection operates motor in a CCW direction. 15. CHOC selection operates motor in a CCW direction (when required). 16. Sugar and extra sugar selections operate motor in a CCW direction. 17. Cup drop adjusted for: 7oz 8.25 oz. 18. 9 oz. cup

ACCEPTED	REJECTED		FAC	NATIONAL VENDOR TORY INSPECTION RI	-	Part No. 1570059 Rev. B Sheet 3 of 3
		COF	FEE MODULE (CONTINUED))		
		18. 19. 20. 21. 22. 23. 24.	Whitener and extra whitener Heater thermostat set to eng Water temperature reached All water valves adjusted. All selections work properly. LLA disconnected from them Brewer cleaned and water ta	ineering specs. 192°. nal switch and tag installed.		
NOT		the item	in both columns shows that was rejected, repaired, eted, and found to be ble.	Inspector's stamp	Initials	Date

	NOTE:	A mark in this column indicates completion of work.	Pre-Packing
	01.	Clean inside of merchandiser - remove all debris, loose screws, etc.	
	02.	Green ticket glued to delivery pan and blue ticket inside cabinet.	
	03.	Install plastic miscellaneous components bag (containing manuals, price label rolls, etc.).	
	04.	Tape coin box.	
	05.	Tape protective packing on monetary frame and upper right door.	
	06.	Post card taped in place.	
	07.	Attach door leg to machine (157/159 only); hole plug (158/160 only).	
	08.	Base plate package (when required).	
	09.	Install shipping bag over machine (when required).	
Date:		Work performed by:	

	NOTE:	A mark in this column indicates completion of work.	Boxing	
*				
	01.	Remove factory inspection record.		
	02.	Place protective packing on top of cabinet.		
	03.	Install tube over cabinet.		
	04.	Install top pad on cabinet.		
	05. 06.	Install top carton on cabinet.		
	07.	Scratch key number off ticket.		
	80	Check invoice number on work sticker against pink copy.		
	09.	Staple top and bottom cartons.		
	10.	Affix trucking information label (when required).		
Date:		Work performed by:		