

NATIONAL VENDORS FACTORY INSPECTION RECORD

ACCEPTED ↓	REJECTED ↓	CHANGER NO. & MODEL _____ VALIDATOR NO. & MODEL _____ CARD READER NO. & MODEL _____ CUSTOMER _____ ADDRESS _____ MODEL _____ SERIAL NO. _____ CONTROL NO. _____	FOR HOT DRINK CENTER (Models 633/635/637) MACHINE CONFIGURATION <u>Record digits as displayed in the Machine Configuration programming function.</u> _____
TEST AND INSPECTION TO BE IN ACCORDANCE WITH: Factory Test Procedure 6330074			
VISUAL INSPECTION			
		01. Tube routing, electrical harness, and label placement.	
		02. Correct display and menu panels.	
		03. Machine built as per work ticket including all options and accessories.	
		04. General visual inspection for door to cabinet fits, scratches, cleanliness, etc.	
		05. Exterior cabinet appearance.	
		06. Properly painted and plated parts.	
		07. Inventory of miscellaneous components.	
		08. Jumper plugs as required.	
		09. Serial and control numbers of inspection sheet agree with shipping ticket.	
ELECTRICAL INSPECTION			
		10. Proper insulation on electrical termination.	
		11. All electrical connections secure, wire harness routing and dressing to code.	
		12. Ground securely installed and tested.	
		13. High voltage breakdown test.	
		14. Check all metal parts for burrs - cabinet, shelves, door, cup station, etc.	
		15. Safety covers and guards in place and secure.	
FUNCTIONAL INSPECTION			
		16. All water connections checked for leaks.	
		17. Controls on power panel and door controller - function.	
		18. All selection buttons - function.	
		19. Turret advance - proper cup ring setting and delivery.	
		20. Operation of exhaust blower and hose routing.	
		21. Rinse hose.	
		22. Cup station removes easily. Fit to door and adjust mug switch (optional).	
		23. Waste bucket switch. When switch is activated, merchandiser will not vend.	
		24. Brewer operation.	
		25. Filter paper advancement.	
		26. Operation of manual or automatic (optional) vend door.	
		27. Test with appropriate coin mechanism and coins. Operate coin return mechanism.	
		28. Test exact change, sold out and credit display functions.	
		29. Display and work lights.	
		30. Grinder chute and module chute alignment - grinder and canister alignment.	
		31. Window alignment with bean canister(s).	
		32. Check grind setting and delivery.	
		33. Water tank temperature: 202° / 205° F.	
		34. Water throws - 8¼ oz. cup unless otherwise specified: Fresh brew coffee 220 ml; freeze dry coffee & tea 200 ml; soup & 6th product 180 ml; chocolate 170 ml	
		35. Air pressure: 10 - 12 psi (pinched).	
		36. Completed 3 vends of selection A3.	

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

Inspector's stamp

Initials

Date



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

Pre Packing Station

<input type="checkbox"/>	01. Clean coffee brewer, if required.
<input type="checkbox"/>	02. Drain water tank and all water lines.
<input type="checkbox"/>	03. Clean inside of machine, remove all debris, loose screws, etc. Check grinder canister for loose screws.
<input type="checkbox"/>	04. Remove test water filter cartridge.
<input type="checkbox"/>	05. Glue green ticket on door and blue ticket inside cabinet.
<input type="checkbox"/>	06. Add cup station assembly.
<input type="checkbox"/>	07. Install serial number tag using rivets.
<input type="checkbox"/>	08. Install base grill hardware (if required).
<input type="checkbox"/>	09. Blow coffee dust from grinder and dispensing chutes.
<input type="checkbox"/>	10. Drain tank filler line between inlet valve assembly and the tank by activating the inlet valves.
<input type="checkbox"/>	11. Pack brewer, plastic bags, water filter, and brew paper in grounds bucket (if required).

Date:

Work performed by:



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

Final Pack

<input type="checkbox"/>	01. Install plastic miscellaneous components bag containing set-up instructions, to door.
<input type="checkbox"/>	02. Install electrical code tag on power cord.
<input type="checkbox"/>	03. Install packing boxes.
<input type="checkbox"/>	04. Install and tape waste containers with appropriate contents.
<input type="checkbox"/>	05. Install packing to cup dispenser and tape.
<input type="checkbox"/>	06. Tape coin box, vend door, and changer mounting brackets.
<input type="checkbox"/>	07. Tape overflow switch.
<input type="checkbox"/>	08. Add water filter cartridge, if specified.
<input type="checkbox"/>	09. Make final visual check.
<input type="checkbox"/>	10. Program lock to proper key and place key in coin cup.
<input type="checkbox"/>	11. Tape electrical power cord to rear of cabinet.

Date:

Work performed by:



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

Boxing

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

Date:

Work performed by: