

AUTOMATIC PRODUCTS

HOT BEVERAGE MERCHANDISER

MODEL 211 OPERATING SERVICE MANUAL

FOR USE WITH UNIVERSAL MDB LOGIC CONTROL
BOARD USING VERSION 7, 8 OR 9 SOFTWARE
WITH A LIGHT GREEN, RED OR ORANGE LABEL

PLEASE

**DO NOT REMOVE
MANUAL FROM
MACHINE**

AUTOMATIC  **PRODUCTS**
A Crane Co. Company

Express Warranty

Automatic Products International Ltd. (API) expressly warrants these automatic merchandisers (the "Unit"), manufactured by it, to be free under normal use and service from defects in material or workmanship for a period of two (2) years from the date of delivery of this Unit to the original purchaser. This warranty extends only to the original purchaser of the Unit. The exclusive remedy for this warranty is limited to the repair or replacement, at API's sole option, of any part or parts of the Unit that are returned to API or to the authorized dealer or distributor of API from whom the unit was purchased with all transportation charges prepaid, and which, on API's examination, shall, conclusively appear to have been defective. This warranty does not:

- a. extend to any Unit, or part thereof, that was subjected to misuse, neglect, or accident by other than API after its delivery to the original purchaser.
- b. extend to any Unit, or part thereof, that was modified, altered, incorrectly wired or improperly installed by anyone other than API or used in violation of the instructions provided by API;
- c. extend to a Unit which has been repaired or altered by anyone other than API or authorized dealer/distributor;
- d. extend to a Unit which has had the serial number removed, defaced or otherwise altered;
- e. extend to plastic or glass windows, lamps, fluorescent tubes and water contact parts;
- f. extend to any unit used outdoors
- g. extend to accessories used with the Unit that were manufactured by some person or entity other than API.

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API reserves the right to make any changes or improvements in its products without notice and without obligation, and without being required to make corresponding changes or improvements in Unit theretofore manufactured or sold.

AUTOMATIC  **PRODUCTS**

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To achieve the most trouble-free operation from your AP1211 Hot Drink Merchandiser, it is recommended that this service manual be thoroughly read and the instructions followed pertaining to installation, servicing and maintaining of the unit.

Should you have questions pertaining to this manual or the vendor, please contact your AP1 distributor or write directly to:

Technical Service Dept.
Automatic Products Int'l. Ltd.
300 Jacksonville Road
Warminster, PA 18974 USA

SELECTIONS

The Universal board supports a number of new selections along with the latest configuration as indicated in the table below. The primary changes are: 1) configuration "0" which will provide Cafe Mocha - a combination of coffee and chocolate, and 2) each selection that requires cream or sugar may have sugar substitute available as selections 5 and 6. This depends on whether the canister rack has soup/Soluble Gourmet Coffee or is replaced with sugar substitute. This is what allows each of the prime selections to have 4 or 5 selections available. A typical coffee selection with sugar substitute would be:

A1	A2	A3	A4	A5	A6
Black Coffee	Coffee w/ Cream	Coffee w/ Sugar	Coffee w/ Cream & Sug	Coffee w/ Sugar Sub	Coffee w/ Cr & Sugar Sub

The following chart demonstrates the available combinations of drinks available for each of the configurations. For a machine without sugar substitute, the selections would be 1 through 4, and in models with sugar substitute would include two additional selection codes.

◆ WHEN SUGAR SUBSTITUTE IS USED, IT REPLACES SOUP/SGC (SOLUBLE GOURMET COFFEE)

CONFIGURATION	SELECTIONS	SELECTION CODES	ADDITIONAL SELECTIONS WITH SUGAR SUB
0.0	COFFEE X 4 OR 6 CAFE MOCHA X 4 OR 6 TEA/DECAF X 4 OR 6 CHOCOLATE SOUP/SGC OR SUGAR SUBSTITUTE	A1-A4 B1-B4 C1-C4 C5 C6 SOUP ONLY	A5, A6 B5, B6 D1, D2 (C6 not available)
0.1	COFFEE X 4 OR 6 STRONG COFFEE X 4 OR 5 TEA/DECAF X 4 OR 6 CHOCOLATE SOUP/SGC OR SUGAR SUBSTITUTE	A1-A4 B1-B4 C1-C4 C5 C6 SOUP ONLY	A5, A6 B5, B6 D1, D2 (C6 not available)
0.2	COFFEE X 4 OR 6 ESPRESSO X 4 OR 6 TEA/DECAF X 4 OR 6 CHOCOLATE SOUP/SGC OR SUGAR SUBSTITUTE	A1-A4 B1-B4 C1-C4 C5 C6 SOUP ONLY	A5, A6 B5, B6 D1, D2 (C6 not available)
0.3	COFFEE X 4 DECAF X 4 TEA X 4 CHOCOLATE	A1-A4 B1-B4 C1-C4 C5	NOT AVAILABLE
0.4	COFFEE X 4 STRONG COFFEE X 4 DECAF X 4 STRONG DECAF X 4 CHOCOLATE SOUP/SGC	A1-A4 B1-B4 C1-C4 A5, A6, B5, B6 C5 C6	NOT AVAILABLE

FEATURES OF API 211 HOT DRINK MERCHANDISER

FEATURES

STANDARD FEATURES

- 24V or 110V coin mech and/or validator
- Multi Drop Plus interface capability
- Multi vend Option

SELECTION SYSTEM

- Four coffee selections, whipped or un-whipped
- Four strong coffee or Cafe Mocha
- Four espresso or tea selections
- Soup or soluble gourmet (i.e. French Vanilla)
- Whipped chocolate
- Easy to understand numeric keypad for selections
- Easy to change selection labels

PRICING

- All selections individually priced.
- Free vend feature.
- On-board accountability that includes menu for ware, currency, cash total, free vend counter, and counter for each selection.
- Discount available for customers who "Use Your Own Cup"

OPTIONS

- Whipped soluble gourmet coffee (SGC)
- Fresh brewed tea
- USE YOUR OWN CUP option
- Cold water shot
- Risk Plot

COIN MECH

MODELS AND CAPACITIES

Ingredient	LG Capacities	FD Capacities lbs.
Regular Ground Coffee	8.0	-
Freeze Dried Coffee	-	1.0
Tea Leaf Fresh (brewed or instant)	2.5	2.5
	1.5	1.5
Sugar	4.0	4.0
Whitener	2.0	2.0
Chocolate	8.0	8.0
Soup	5.0	5.0
SGC	4.0	4.0

Most canisters are exchangeable to match inventory to usage.

CUP CAPACITY: 7 oz = 550 5/4 oz = 480

SPECIFICATIONS

DIMENSIONS:

Height: 72 inches (1829mm)
Depth: 29 inches (737mm)
Width: 29 inches (737mm)

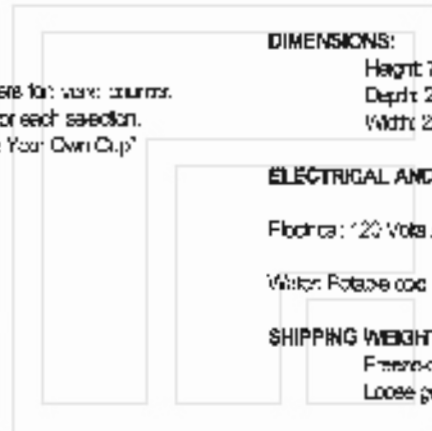
ELECTRICAL AND WATER REQUIREMENTS:

Electrical: 120 Volts AC; 60 Hz; 20 Amp Dedicated Outlet

Water: Potable cold water; 20 psi minimum

SHIPPING WEIGHT

Freeze-dried Mode: 360 lbs. (164 Kg)
Loose ground Mode: 400 lbs. (182 Kg)



CAUTION: DO NOT USE A 24 VOLT COIN MECH WITH A 12 PIN PLUS OR 15 PIN R-SLT IN PERMANENT DAMAGE TO THE COIN MECH AND/OR VENDING MACHINE.



NOTE: DO NOT ATTEMPT TO OPERATE TWO DIFFERENT PERIPHERALS SIMULTANEOUSLY, EITHER WITH PULSE OR MICROMECH OR VISA VERSA.

	Micro Mech 110V 12 pin	Micro Mech 24V 15 pin	Pulse -24 V	Pulse -110 V	MDB Coin Mechanism	MDB Bill Validator
Mars	TRC-8000 MCS000 VN-4000	TRC-8010XV VN-4010XV	VN2502-U5E VFM1-L1-U2C VFM3-L2-U4C	VN2501-U5E VFM1-L1-U2C VFM3-L1-U2C	TRC-8610 TRC-8612 VN-4510	VN2502-U5M
OrinCo	9300L	9302 LF USD-L711	BA32SA BA32R	BA30SA	9302-GX, USD-L701	BA32SA BA32R
Ardac				LSA 1C 88X5025		
Conflux	USLX-001-01F	USLX-004-01F			USLZ-004-01F	USLZ-004-01F

API 211 INSTALLATION AND SET-UP INSTRUCTIONS

INSTALLATION

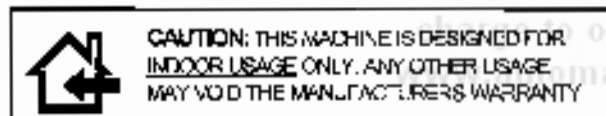
- ◆ **NOTE: INFORMATION PRINTED IN BOLD ITALICS APPLIES TO FRESH BREW MACHINES ONLY.**

Unpack the vendor:

1. Remove shipping carton and plastic bag from vendor. Inspect exterior of cabinet for damage.
2. Remove dip from lock handle and open front door. If machine is equipped with a lock, the keys will be in the cup w/d. Inspect cabinet interior for evidence of damage. If damage is present, a damage report should immediately be filed with the carrier.
3. Remove packing tape from **coffee hopper swing out bracket**, cup dispenser door, commodity trough and steam deflector, **overflow and grounds waste floats**. Remove cardboard canister retainer over caristers.
- ◆ **SAVE CANISTER RETAINER FOR REUSE IF MACHINE IS TO BE RESHIPPED.**
4. Remove all cartons from floor of machine. These cartons will contain the **LG coffee hopper & kickplate** (if so equipped).

LOCATION SITE REQUIREMENTS

This 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 cold drinking water supply line that can be permanently coupled to the vendor. The water line should be one-half inch minimum diameter and be equipped with a manual shutoff within six feet of the machine. Water pressure should maintain 20 psi minimum while the vendor is taking on water. If incoming water pressure exceeds 80 psi, a pressure regulator should be installed in the line. The fitting provided on the rear of the machine is a 3/8" female flare thread.

ELECTRICITY

A grounded **DEDICATED** electrical outlet rated at 120 volts, 60Hz, single phase and capable of delivering 20 amperes must be available within six feet of the vendor. See page 1.05 figure 1.2.

SET-UP INSTRUCTIONS



CAUTION: THE FOLLOWING PROCEDURE REQUIRES THAT THE MACHINE HAVE PROPER GROUNDING AND A POTENTIAL ELECTRICAL SHOCK HAZARD EXISTS.

Set up the vendor at the location as follows:

1. Carefully level the vendor front to back and side to side.
2. **Swing coffee hopper support bracket out and install hopper. Be sure to engage auger driver with motor drive pin.**
3. **Align the coffee delivery chute on the swing out bracket and position for best possible delivery of grounds to brewer.**
4. Install water filter cartridge (if so equipped) by performing following:
 - A. On filler head, shut the internal valve off by moving the lever fully counter clockwise
 - B. On cartridge, write the date & current machine vend count on label in specified box.
 - C. Locate the two opposing ears on the top metal section of the cartridge. Hold and position cartridge under the filter head and align one of these ears between the label on filter head. Insert the cartridge straight up as far as it will go. You should feel the two "O" rings snapping into place. Upon feeling this, turn the cartridge to the right turn until it stops (approx. 1/4 turn).

- ◆ **IMPORTANT! WHEN REMOVING OR REPLACING WATER FILTER CARTRIDGE SEE PAGE 4.09 IN SERVICE SECTION.**

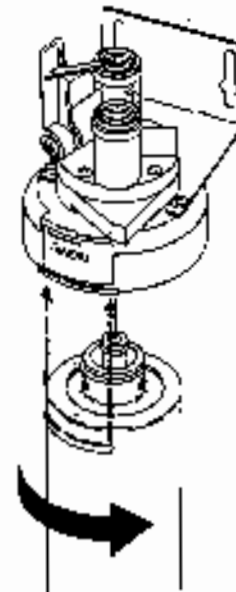


Figure 1.1

5. Remove shipping screw and nut from base of cup dispenser and remove screw from the cup dispenser latch at the top left side of the shadowbox.
6. Connect the vendor to the water supply line using 3/8" O.D. soft copper tubing (or similar plastic tubing) allowing one complete coil, approximately three feet in diameter, between the water supply line and vendor. This will allow movement of the vendor for cleaning and reduce noise due to water pressure surges.
7. Plug machine into a 120Vac 20AMP **DEDICATED** receptacle. Wall outlet must be wired for proper voltages shown below in Figure 1.2. Set all switches to the on position. On the filter head, open the water valve lever by slowly turning fully clockwise. Check that the tank starts to fill and that there are no leaks.

- ◆ DO NOT LIFT THE FLOAT ROD OR SWITCH WHILE THE TANK IS FILLING. THIS WILL SIGNAL THE HEATER CIRCUIT THAT THE TANK IS FULL AND THE HEATER WILL BE TURNED ON REGARDLESS OF THE LEVEL OF WATER IN THE TANK.

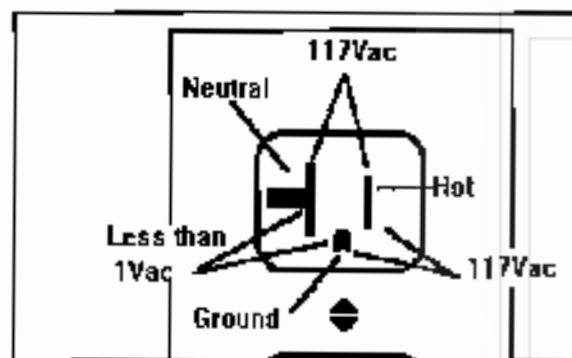


Figure 1.2

- ◆ NOTE: should the readings be below 105Vac or above 133Vac, have a certified electrician correct the problem.

8. Remove the packing block from the coin return button.
9. Remove packing tie downs holding the humidity bar.
10. Loosen the two screws holding the brewer grounds splash guard on the front of brewer. The shield is designed to be able to swing a little as the sport grounds fall against it.
11. Install grounds bucket liner (supplied). Install grounds bucket behind front flange of rear splash guard. Be sure that the float is inside the bucket.
12. Install overflow bucket against guide on lower left corner of machine. Be sure that the float and overflow hose(s) are inside the bucket.

13. Fill canisters and hoppers with product.
14. Open cup dispenser door and load with cups.
15. Remove power and install correct coin mechanism and/or bill validator. See page 2.03 for list of correct coin mechanisms and validators. Connect all harnesses and restore power.
16. Lift latch at top of cup cabinet and swing cup cabinet open. Install selection labels through slots on right edge of menu panel. Specific positions for each label are not assigned, however normal practice places the selections alphabetically by selection from top to bottom. The top position is normally reserved for the Automatic Products label. Labels required differ in each configuration - see configuration chart for your model.
17. Access the service mode and set prices for all selections. See page 2.05 for specific instructions on setting prices.

- ◆ SETTING PRICES TO 00 WILL SET A SELECTION TO FREE-VEND.

- ◆ SETTING A PRICE ABOVE 99.95 OR BELOW 00 WILL DISABLE A SELECTION AND CAUSE A 'd' TO APPEAR IN THE LED DISPLAY. WHEN THE SELECTION IS PRESSED THE 'MAKE OTHER SELECTION' LED WILL LIGHT. THIS IS USEFUL FOR BLOCKING UNUSED SELECTIONS OR DISABLING A SELECTION WHEN IT IS OUT OF ORDER.

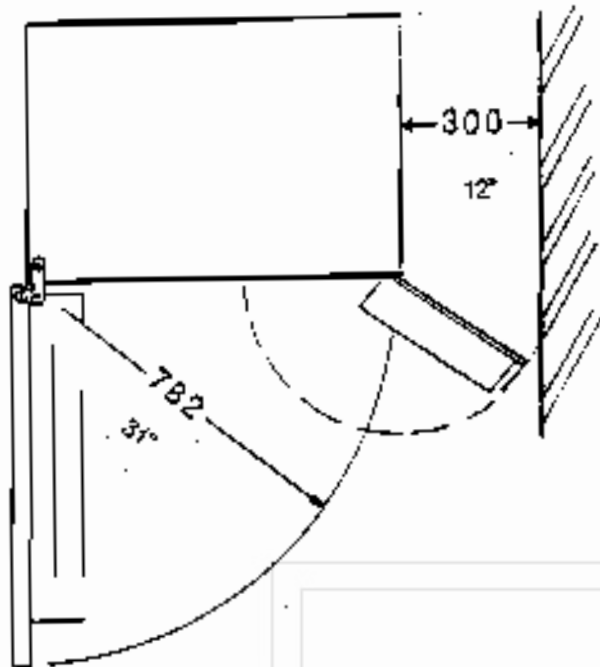
18. Access the service mode and set the ingredient times, configuration, and option functions. See pages 2.01 through 3.01 for specific instructions on how to set ingredient settings and how to use the configuration charts. Factory settings should be regarded as approximations, and we recommend that all ingredient throws be checked with a gram scale, because of variations in product and taste.

BREW WATER ADJUSTMENTS

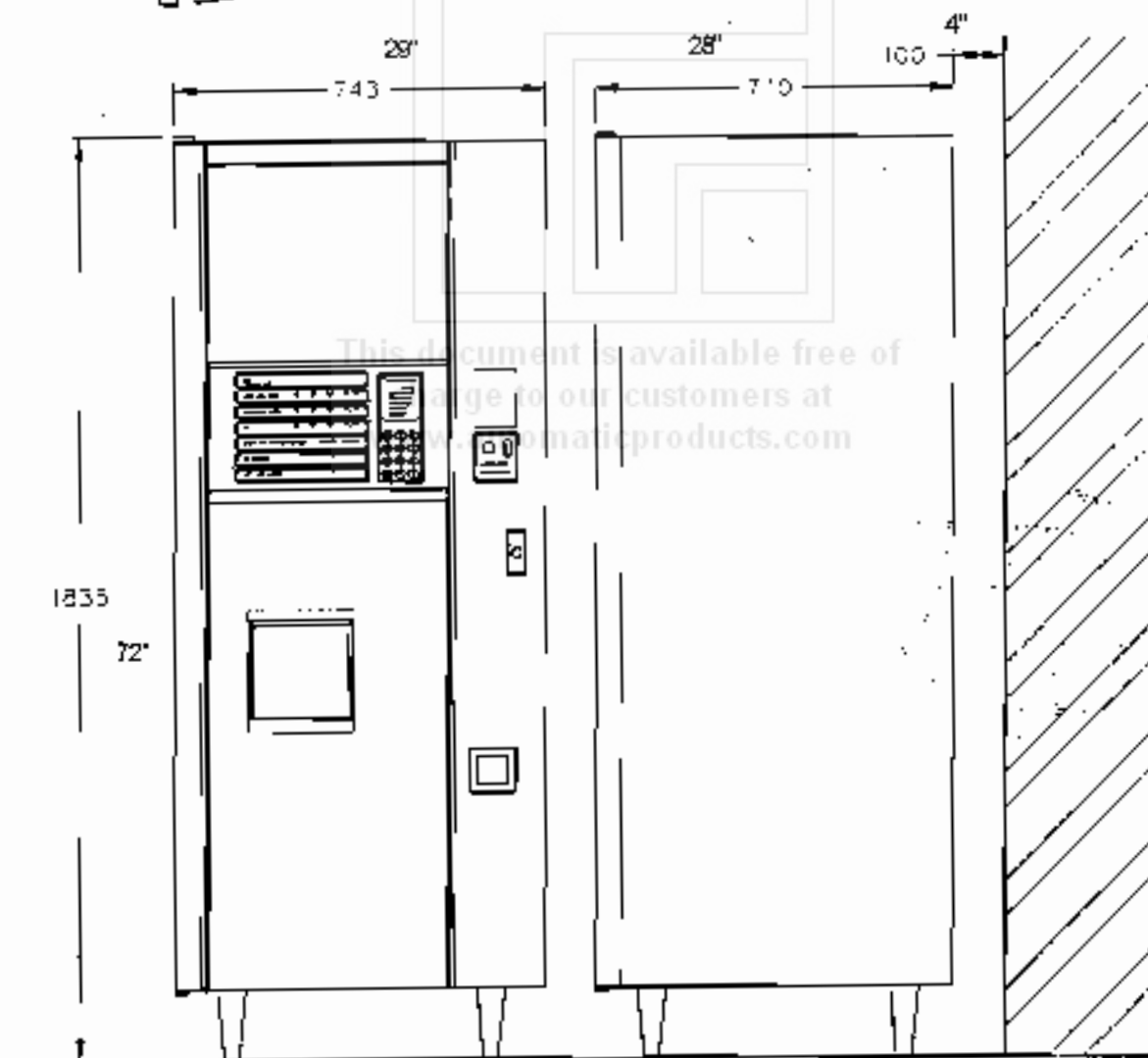
- ◆ *Setting the amount of water for brewed coffee selections is done by adjusting the duration (button Ⓟ) of channel 1. If a soft water condition exists, then the addition of a separate add-water switch kit may be necessary. DO NOT ATTEMPT TO ADJUST THE FRONT GAM TO CHANGE THE AMOUNT OF BREW WATER!*

The method used to allow all of the brew water to be delivered directly into the brewer, is accomplished by the addition of a relay, the Brewer Fill Relay (BFR), to the left side of the brewer. The coil of this relay is energized when the brewer valve has power applied to it via channel 1. The duration of channel 1 directly controls the length of time that the valve is open and delivering water into the brewer. The contacts of the BFR interrupt the voltage to the brewer motor to hold the brewer in the open position until all the required brew water is delivered. After all the water is in the brew cylinder, the BFR restores voltage to the brewer motor and it completes the cycle.

MACHINE DIMENSIONS AND SPACE REQUIREMENTS



CLEARANCE REQUIRED FOR FRESH BREWED MACHINES ONLY



OPERATING SYSTEM

INTRODUCTION

The control system in the AP211 is comprised of two basic components: the Master Module and the relay board. The Master Module is located in the door and can be removed easily. The relay board is mounted on the rear wall of the cabinet directly above the canister rack. The two boards communicate via a 12 wire interconnected harness, which runs through the junction box, located in the upper left front corner of the cabinet, under the door hinge.

MASTER MODULE

The master module is comprised of the logic board, the keypad selection panel, the LED indicators and a four digit display to communicate with customers. If utilizing the Multi Drop Bus option the control board must be PIN 37626 which can be identified by a large round shape capacitor that protrudes through the board cover. If equipped with fresh brew tea the master module may contain a solid state relay that controls the cycling of the tea brewer motor. In newer units this relay has been relocated to the shadow box panel. The master module is located on the door adjoining the left hand jamb of the shadow box and is accessed by swinging out the cup cabinet. The selector keypad portion of the module is mounted through a opening in the menu panel. The master module can be removed from the door by loosening four fasteners.

The logic board contains the three switches which control the access to the service mode and the dispensing of coins from certain coin mechanisms (see Figure 2.1). These switches can be accessed through an opening inside the cup cabinet. In the operate mode, pressing the top switch will payout nickels, pressing the middle switch will payout dimes, and pressing both of these switches together will allow quarters to be paid out. Pressing the bottom mode switch once allows access to the Service Mode. The service mode controls four functions: price setting, accountability, test vend and access to the channels which controls the dispense times of all ingredients, machine configuration and other optional settings.

The logic board contains the electronic components which control the functions of the machine during a vend. The information required to operate the machine during a vend is permanently stored by a device which combines a micro-processor and OTPROM (One Time Programmable Read Only Memory). The dispense time of each commodity and its sequence in the vend cycle is controlled by the micro-processor. Precise time adjustments determine the exact amount of ingredients dispensed. This exact time sequence ability enables accuracy to 1/10 of a second. These times are permanently stored on the board and do not require a battery to retain them even if power is removed from the machine.

Price setting is done by entering the service mode and pressing the selection whose price is being set. This will cause the current price to be displayed on the master module's display. The price can then be increased or decreased by pressing the # or * buttons respectively. See page 2.05 for specific information regarding price setting.

The channels numbered 00 through 29 control the ingredient settings, configuration, cup discount %, function of the cup sensor, multi-vend, and cold water shot option. Each channel has two separate settings within each channel. Channels are accessed by pressing the mode switch once, pressing button ① will step up through each channel in sequence. Channels 01 through 14, 20, and 21 have two settings which are referred to as START and DURATION. Channels 15 through 19 and 22, 23 each control specific functions such as durations and action settings according to the configuration of the machine. The channel settings are accessed by pressing button ② (START) or button ③ (DURATION) on the selection keypad. Each of these settings can be adjusted by increasing or decreasing the digits shown on the master module display by pressing the increase digit (# button) or the decrease digit (* button - see Figure 2.2). The function of each channel is determined by the configuration of the machine. The configuration of the machine is set in channel 16 button ④. See Chart 2.1 on page 2.06 for additional information.

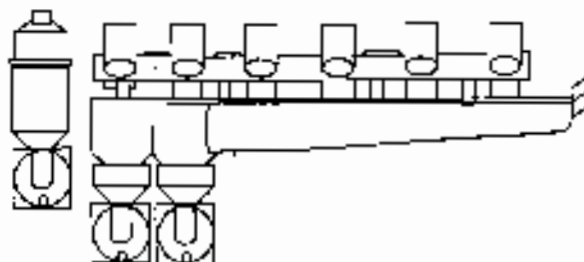
The START time of each channel indicates the exact time each function or commodity begins in each vend cycle. Each vend cycle starts at 0.0 upon pressing a selection. All times are permanently stored to guarantee the correct sequence of operation.

The DURATION determines the length of time within the vend cycle that each channel will operate. The amount of ingredient for a selection is controlled by adjusting the duration. After confirming that the duration for product and liquids are set correctly, cup levels should be set by adjusting the flow restrictor on the commodity valves.

◆ The settings in the channels for ingredients should be regarded as approximations and we recommend that all ingredient throws be checked with a gram scale.

DEFINITION OF CANISTER RACK TROUGH LAYOUTS

The canister rack configurations are designated by a number that represents the number of mixing bowls or troughs, and the number of canisters in each section, reading the rack from left to right. An example would be a standard canister rack, from left to right: chocolate, soup, sugar, crema, sugar sub, soluble Decaf and tea. This would be represented as 1-1-5. The chocolate and soup each have their own mixing bowl, while the balance of the canisters are mixed along with the fresh brewed coffee in a common mixing channel. See figure below. For additional canister rack configurations, see the Index chart on page 8.01. This will also direct you to the correct configuration chart, recipes, label assignments and canister assignments.



CUSTOMER INFORMATION MESSAGES

The front side of the logic board has five LEDs and a four digit display positioned so that they are aligned with five customer information messages through windows on the master module label - see page 2.04. These five messages are:

CHECK PRICE	This LED will light for 2 seconds when a selection is made but insufficient credit has been established. The correct vend price will also be displayed.
USE EXACT CHANGE	This LED will light when the coin mech signals the logic board that an insufficient number of coins are available for payback.
MAKE ALTERNATE SELECTION	This LED will blink for two seconds when a disabled selection, a non-existent selection or a selection with a defective motor is chosen.
COFFEE BREWING	This LED will light while a hot drink vend is in progress.
COFFEE MACHINE OUT OF SERVICE	This LED will light when the coffee machine is in an Out of Order condition caused by full waste and/or grounds buckets, a low water condition in the heater tank or the absence of cups in the cup cabinet.

Directly above the LEDs is a four digit display that will show both numbers and letters to correspond to all available selections and will display both prices and amount of any money deposited. On power up, all LEDs and all segments of the displays will be illuminated for 2 to 5 seconds indicating logic board is initializing and scanning peripherals.

ALPHA-NUMERIC SELECTION KEYPAD

The alpha-numeric keypad selection panel consists of the letters A,B,C and D and numbers 1 through 6 and additional keys marked # and *, see page 2.04. All selections are made with a letter/number combination (example A1, B3 etc.) and the # and * buttons are used to add extra lightener and/or extra sugar respectively to a vend. The buttons also have additional functions within the service mode; for time setting for ingredients, the # button will increase the displayed number in 1 second increments, the * button will decrease a displayed number by the same increment; for price setting # and * will increase or decrease the price in 1 monetary unit increments.

- Pressing **5** and **6** will increase and decrease the price by units of 10 monetary units.

TEST VEND

An additional function included in the service mode is the control system allows button **1** to deliver a test vend without a cup or extras. This returns you to the service mode after the test vend and can be very helpful if used while setting the ingredient throws.

ACCOUNTABILITY

Accountability for a Universal MDB Control Board with Version Seven Software is internally contained in the non-volatile memory on the logic board. This internal accountability is supported by individual readings; total vends, total cash, total vends for each selection, and total free vends in non-resettable electronic counters. Steps for retrieving accountability information can be found on page 2.07.

CUP DISCOUNT PERCENTAGE SETTING

The Universal Control Board also provides a means to set a price reduction referred to as a cup sensor discount. The cup sensor discount provides a method to reward a customer for using their own cup or mug. This cup sensor discount is expressed as a percentage of the total vend price. This percentage is entered as a three digit number in Channel 18, **2**. A machine with a cup sensor discount set to 00% would provide the customer with no discount for using their own cup while one set to 100% would provide a free vend if a customer used their own cup. The steps for setting the cup sensor discount can be found on page 2.07.

RELAY BOARD

The relay board is mounted on the rear wall of the cabinet directly above the canister rack. This relay board converts the logic level information supplied by the logic board's 25 channels into activation of one or more of the eleven 120Vac output lines to produce a properly timed hot drink vend. The relay board also contains the logic level connections for the cup sensor, Vend Enable Relay, and free vend jumper.

VEND ENABLE RELAY

The Vend Enable Relay (VER) is located below and to the right of the relay board on the rear wall of the cabinet. The purpose of this relay is to provide an interface between the 120V circuit which runs through the solenoid circuit (waste buckets, cup sold out and heater safety/water level) and the logic level vend enable circuit. The coil of the relay is the input from the sold out circuit and when the switch of the relay is closed, the vend enable circuit is completed.

FREE VEND

Free vend for the entire machine is provided by a two pin jumper located adjacent to the Vend Enable Relay Solenoid Coil, below the relay board. The two pin connector in the machine harness may be connected to the two wire jumper plug to place the machine in continuous free vend. The two wire jumper could also be cut and spliced to an external key switch or timer assembly to further control the free vend function.



THE FREE VEND FUNCTION IS CREATED BY A CLOSED CIRCUIT OF PIN 1 & 14 WIRE PAIR TO THIS CONNECTOR

MULTIVEND OPTION

Multivend allows Multiple vendis, credit permitting, without paying back change between vendis. To Enable the Multivend Option, set channel 22, button #0, to a non-zero value (00.1). To Disable the Multivend Option, set channel 22, button #0, for Zero (00.0)

When Multivend is in the (00.1) "on" mode after a dollar bill or change is inserted, it will register the amount on the digital display. When a selection is made the amount on the digital display will deduct the price of that selection. At this time the total cash will be displayed of the amount left of that dollar so that another selection may be made without inserting more money. You, therefore, can push the coin return for your change or make selections until the digital display reads below the lowest selling price in the machine, then the rest of the money will be paid back/ returned automatically.

COLD WATER SHOT (OPTIONAL)

A one ounce shot of cold water is dispensed into a hot drink to lower the temperature. An additional valve is connected to the water inlet assembly. The cold water shot is controlled through the logic control board and a solid state relay via channel 23 in the program.

- ◆ If cold water shot is added, all water channels must be adjusted to compensate for the extra volume of water supplied to each product.

COIN MECHANISM REQUIREMENTS

This machine requires the use of one of the following coin mechanisms: (please refer to the specifications section page 1.03 of this service manual for specific models.)

The machine is equipped for 110V, as indicated by the presence of 110VDC at pins 10 & 12 of the coin mech socket, and a properly wired power board located on the back of the master module, or 24VDC at pins 13 & 15 of the coin mech socket.

MULTI DROP BUS COIN MECH

The Multi Drop Bus system utilizes 24 volt supply and functions through serial communication links to poll and monitor peripheral equipment (i.e. coin mech, validator, card reader, etc.) from the control board. One of the advantages of this system is that peripherals only require five wires connected between each other to work which greatly reduces harness hardware in machine. Harness PIN 680576 is required for MDB hookup between the logic board, coin mech and bill validator.

BILL VALIDATORS

When installing, check for proper switch settings in the validator for use in the model 211 Hot Beverage Machine. Bill validators using the full face NAMA standard will fit into an opening directly above the coin entry bezel. The 211 Hot Beverage Machine is also equipped to operate with a 110VAC or 24AC Bill Validator.

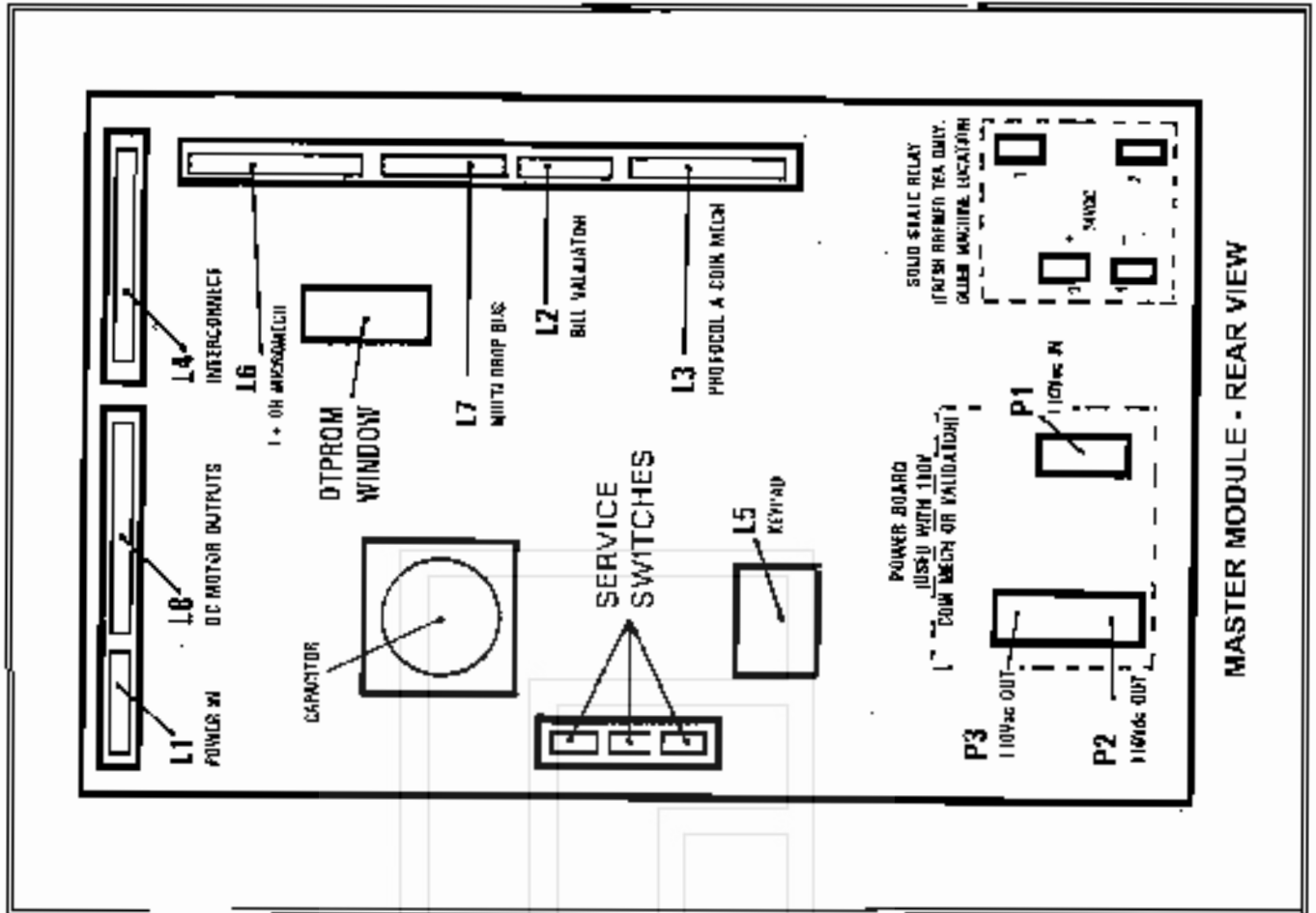
The power connections for the validator are located in the harnesses dressed along the door stiffener below the access slots for the selection labels. The connection for the 24V validators will be a 3 pin plug with two double yellow wires. The connection for a 110V validator will be an identical 3 pin connector with a white and blue pair of wires. The universal voltage (24 & 110V) Mars / CoinCo / Maxa validator harness is P/N 35921. Harnesses for other validators should be obtained directly from the manufacturer. Before installing a validator, the validator opening cover and the security backing plate must be removed.

EXITING THE SERVICE MODE

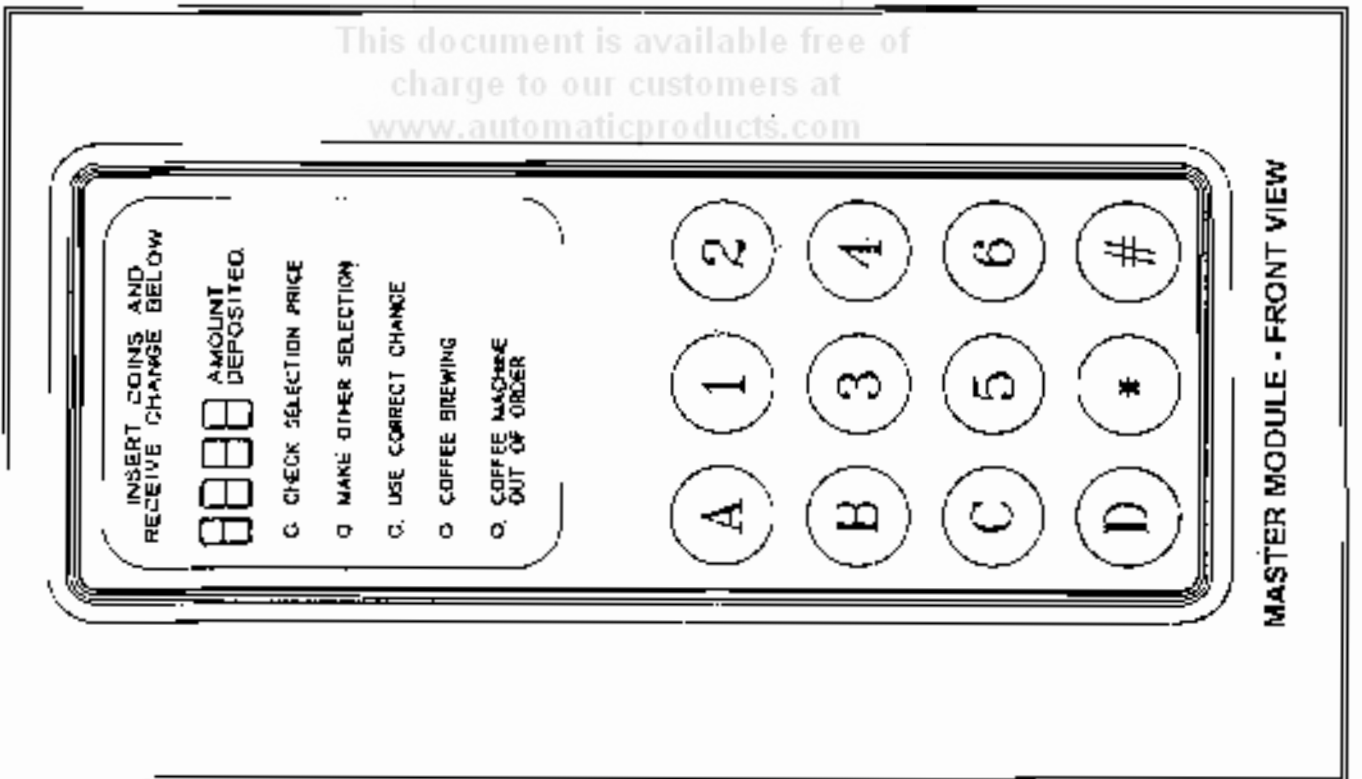
The service mode can be exited at any time by one of the following:

- ◆ Depress mode switch once.
- ◆ Remove and reapply power to machine or control board.
- ◆ The machine will exit the service mode after 25 seconds without depressing any switches.

MASTER MODULE LAYOUT



MASTER MODULE - REAR VIEW



MASTER MODULE - FRONT VIEW

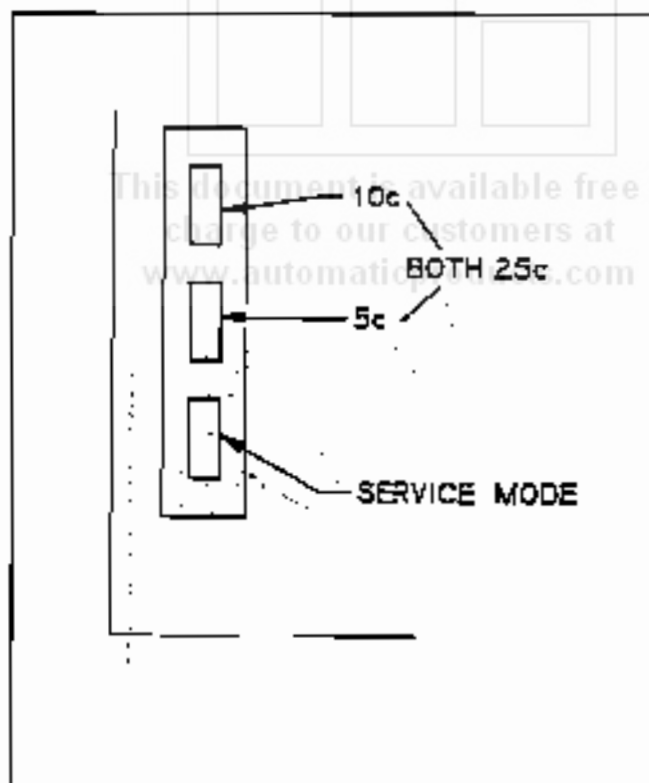
This document is available free of charge to our customers at www.automaticproducts.com

SET PRICE AND CHECK PRICE



CAUTION: THE FOLLOWING PROCEDURE REQUIRES THAT THE MACHINE HAVE POWER APPLIED AND A POTENTIAL ELECTRICAL SHOCK HAZARD EXISTS.

1. Enter the service mode by pressing the mode switch on the control board once. Display will be blank.
 2. Depress the desired selection (example A1), and the current price for that selection will appear on the display. This is the 'CHECK PRICE' function. Maximum price available is \$9.95. Minimum price is 00. Scaling factor, actual value of coins required and position of decimal point are determined by the coin mechanism. If a "d" appears, then the selection is disabled.
 3. To increase the current price, press and hold the "#" button until the desired price is reached. To decrease the current price, press and hold the "*" button until the desired price is reached. To change a selection from disabled to active, increase or decrease the price until the desired price is obtained.
- To lock (enter) a price that has been changed, press ①, ②, ③, or ④ button or choose another selection.
4. **SINGLE TEST VEND** - Enter the service mode by pressing the mode switch on the control board once. Display will be blank. Press ① and " - - - * " will be displayed. Enter the desired selection and the vend will begin.
 - ◆ IF "COFFEE MACHINE OUT OF SERVICE" LED SLIT, TEST VEND WILL NOT WORK.
 - ◆ PRESSED ① WILL PROVIDE A TEST VEND WITH OUT A CUP OR EXTRA CREME OR SUGAR.
 - ◆ SETTING PRICES TO 00 WILL SET A SELECTION TO FREE VEND.
 - ◆ SETTING A PRICE ABOVE \$9.95 OR BELOW 00 WILL DISABLE A SELECTION AND CAUSE A "d" TO APPEAR IN THE LED DISPLAY. WHEN THE SELECTION IS PRESSED THE "MAKE OTHER SELECTION" LED WILL LIGHT. THIS IS USEFUL FOR BLOCKING UNUSED SELECTIONS OR DISABLING A SELECTION WHEN IT IS OUT OF ORDER.



CONTROL BOARD SWITCH FUNCTIONS
FIGURE 2.1

SET TIME CHANNELS



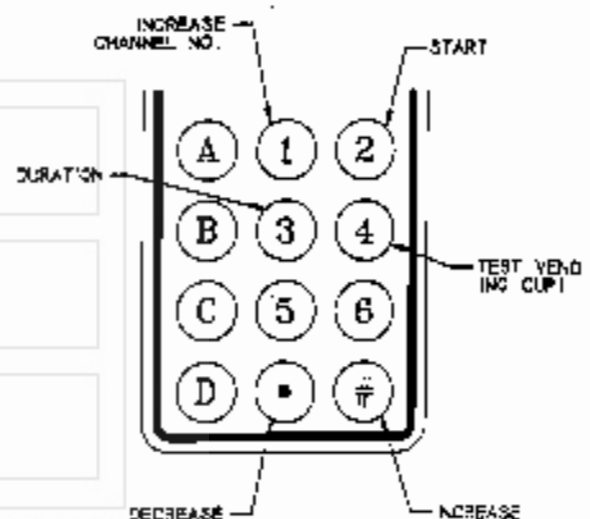
CAUTION: THE FOLLOWING PROCEDURE REQUIRES THAT THE MACHINE HAVE POWER APPLIED AND A POTENTIAL ELECTRICAL SHOCK HAZARD EXISTS.

- Enter the service mode by pressing the mode switch on the control board once. Display will be blank.
- Review the configuration sheets starting on page 3.02 and find the timing chart with the selection panel and canister rack drawing that matches your machine setup.
- Access the desired channel by pressing button 1. Pressing button 1 repeatedly will increase the channel number shown in the LCD display. See chart for definition of channels for appropriate models.
- For channels 1 through 14, pressing button 2 will display the START time for each specific channel. Pressing button 3 will display the DURATION for each specific channel. Changing the duration will change the gram throw or amount of water for each channel. See accompanying charts for the specific function of the channels by model and/or configuration.
- To increase the current time for either START or DURATION, press and hold the # button until the desired time is reached. To decrease the current time, press and hold the * button until the desired time is reached. To lock (enter) a time that has been changed, press 1, 2, 3 or 4 button.
- PRESSING BUTTON 4 WILL ESTABLISH A TEST VEND (WITH NO CUP DELIVERED) AND ENTER ANY CHANGES TO A START OR DURATION TIME - THIS ALSO LEAVES THE MACHINE'S CONTROL SYSTEM IN THE SERVICE MODE WHICH ALLOWS YOU TO RETURN TO CHANNEL 1 WITHOUT PRESSING THE MODE SWITCH.

For channels 15 through 23 the 2 and 3 button set

- specific functions as defined in the chart below.
 - Machine configuration Channel 15 button 3 must be set correctly in order for the logic board to recognize which machine setup it will operate.
- CHANNELS 18-23 PRESENT ONLY IN UNIVERSAL MDB CONTROL BOARD W/ SOFTWARE V10.0 (PINK LABEL) OR HIGHER VERSION WITH A DASH NUMBER.
 - CHANNELS 18-21 PRESENT ONLY IN UNIVERSAL BOARD W/ SOFTWARE V3.0.1 (YELLOW LABEL).

SELECTION PANEL



available free of
customers at
www.automaticproducts.com

FUNCTION OF SELECTION SWITCHES IN SERVICE MODE
FIGURE 2.2

CHART 2.1
FUNCTIONS FOR CHANNELS 15 through 23

CHANNEL	BUTTON 2 FUNCTION	BUTTON 3 FUNCTION
15	COFFEE EXTRA LIGHTENER DURATION	ESPRESSO DURATION
16	TRAE EXTRA LIGHTENER DURATION	MACHINE CONFIGURATION 000 F01 LG WITH CAFE MOCHA 001 F01 LG (STANDARD) 002 F01 H2C, L3, L3T, 2 G3C (Souber Gourmet Coff) 002 F01 LG FFPRESSO / 357C (Souber Gourmet Coff) 003 F01, L3L, H1, L31 004 F00G, LG05
17	CUP DROP PULSE DURATION STANDARD SETTING = 14	CUP SENSOR CONFIGURATION 001 STANDARD WILL DELIVER CUP EVERY VEND 001 CUP SENSOR INSTALLED, WILL NOT VEND UNLESS CUP IS PRESENT
18	CUP DISCOUNT %	ESPRESSO WATER % (CONFIGURATION 02 ONLY)
19	CAFE MOCHA COFFEE WATER DURATION	CAFE MOCHA COFFEE WATER DURATION
20	CAFE MOCHA CHOCOLATE START TIME	CAFE MOCHA CHOCOLATE WATER DURATION
21	CAFE MOCHA CHOCOLATE START TIME	CAFE MOCHA CHOCOLATE WATER DURATION
22	CARAFE WIDE ON-OFF 1/5-ON (Excl. On)	MULTI-VEND OPTION
23	COLD WATER SHOT START PULSE	COLD WATER SHOT DURATION

ACCOUNTABILITY

Accountability is now internally contained in the nonvolatile

ACCOUNTABILITY

Accountability is now internally contained in the nonvolatile memory on the logic board. This function was previously supported by 3 external meters. This internal accountability now supports as individual readings: total vends, total cash, total vends for each selection, and total free vends in non-resaltable counters. The steps for obtaining this information are:



CAUTION: THE FOLLOWING PROCEDURE REQUIRES THAT THE MACHINE HAVE POWER APPLIED AND A POTENTIAL ELECTRICAL SHOCK HAZARD EXISTS

1. Press service switch one time.
2. **TOTAL CASH:** Press **5** the display will alternately show the left four digits followed by the right four digits of the Total Cash accepted including a decimal point.
EXAMPLE: Press **5** - display shows "0000"
 then display shows "03.40"
 This represent a total of \$3.40 total cash accepted.
3. **TOTAL VENDS:** Press **5** followed by the letter A followed by D. The display will show "Ad", and then the display will show the Total Vends for all selections.
EXAMPLE: Press **5** then A, followed by D
 Display shows "Ad"
 Display will show "0000"
 then display shows "0053"
 This would represent a total of 53 total vends.
4. **TOTAL # OF VENDS:** Press **5** followed by a selection code and the Total # of Vends for that selection will be displayed.
EXAMPLE: Press **5** then "A1"
 Display will show "0025"
 This would represent a total of 25 vends of selection A'.
 Step 4 can be repeated as many times as required with other selections.

5. **TOTAL # OF FREE VENDS:** Press **5** and display will indicate the Total # of Free Vends.

EXAMPLE: Press **5** display will show "0000"
 then display will show "0019"
 This would represent a total of 19 free vends.

NOTE: Counters for vends by selection are limited to 4 positions and will reset to 0000 after 99.99.

CUP DISCOUNT PERCENTAGE SETTING

The new Universal Control Board will also provide a means to provide a price reduction referred to as a cup sensor discount. This cup sensor discount is expressed as a percentage of the total vend price. This percentage is entered as a three digit number in Channel 18, **18**. A machine with a cup sensor discount set to 00% would provide the customer with no discount for using their own cup, while one set to 100% would provide a free vend if a customer used their own cup. The steps for setting the cup sensor discount are:

1. Press service switch one time.
2. Press **1** and hold; The display will show the ingredient setting channels starting with channel 0 and increasing as the **1** is held.
3. Advance the display until channel 18 is shown.
4. Press **18** and use the * or # key until the required % is displayed.

To lock (enter) a discount % that has been changed, press **1**, **18** or **1** button.

SEE TABLE BELOW FOR SETTING THE CORRECT PERCENTAGE- BASED UPON VEND PRICE IN USE.

TO USE DISCOUNT % TABLE: locate all the vend prices you have in use in the machine. By referring to chart, pick the shaded area that includes all your prices. Enter the percentage at the top of that column into channel 18, **18**.

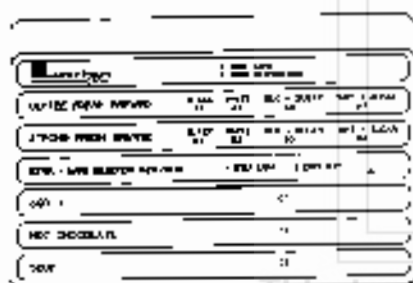
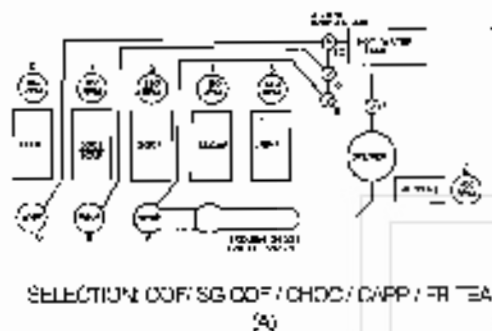
DISCOUNT PERCENTAGE TABLE
 FOR 5¢ DISCOUNT PER CUP WHEN USING YOUR OWN CUP

PRICE	8%	9%	10%	12%	15%	17%
15¢	NO DISCOUNT					
20¢						
25¢						
30¢						
35¢	10% OR GREATER DISCOUNT					17%
40¢						
45¢	10% OR GREATER DISCOUNT					17%
50¢						

PRICE	8%	9%	10%	12%	15%	17%
55¢	10% OR GREATER DISCOUNT					
60¢						
65¢						
70¢						
75¢	10% OR GREATER DISCOUNT					17%
80¢						
85¢	10% OR GREATER DISCOUNT					17%
90¢						

USING THE CONFIGURATION CHARTS

The pages included in Section 3 of this manual, starting with page 3.02, consist of configuration charts for each of the different arrangements available for this machine. Each configuration chart contains a drawing of the (A) canister rack layout, (B) the assignment of labels on the door, and (C) a timing chart that displays the duration and factory standard times of each of the cranes in the machine. These charts will greatly assist in understanding and setting up your machine. Compare the canister rack (A) in your machine to the drawings on the configuration charts to identify which is yours. If you do not have all the canisters shown on the drawing, ignore the cranes for those selections while setting up the machine.



CRANE	CRANE POSITION	DURATION (SECS)		CRANE SELECTION	FACTORY STANDARD	
		MIN	MAX		MIN	MAX
1	COFFEE (TOP)	1.5	2.0	COFFEE	12.0	12.0
2	COFFEE (MID)	1	2.0	COFFEE	8.0	8.0
3	COFFEE (BOT)	2	0.5	COFFEE	7.0	7.0
4	COFFEE (TOP)	2	1.0	COFFEE	6.0	6.0
5	COFFEE (MID)	1	1.0	COFFEE	4.0	4.0
6	COFFEE (BOT)	0	0.5	COFFEE	3.0	3.0
7	COFFEE (TOP)	1	1.0	COFFEE	2.0	2.0
8	COFFEE (MID)	0	0.5	COFFEE	1.0	1.0
9	COFFEE (BOT)	0	0.5	COFFEE	0.5	0.5
10	COFFEE (TOP)	0	0.5	COFFEE	0.5	0.5
11	COFFEE (MID)	0	0.5	COFFEE	0.5	0.5
12	COFFEE (BOT)	0	0.5	COFFEE	0.5	0.5
13	COFFEE (TOP)	0	0.5	COFFEE	0.5	0.5
14	COFFEE (MID)	0	0.5	COFFEE	0.5	0.5
15	COFFEE (BOT)	0	0.5	COFFEE	0.5	0.5
16	COFFEE (TOP)	0	0.5	COFFEE	0.5	0.5
17	COFFEE (MID)	0	0.5	COFFEE	0.5	0.5
18	COFFEE (BOT)	0	0.5	COFFEE	0.5	0.5
19	COFFEE (TOP)	0	0.5	COFFEE	0.5	0.5
20	COFFEE (MID)	0	0.5	COFFEE	0.5	0.5
21	COFFEE (BOT)	0	0.5	COFFEE	0.5	0.5
22	COFFEE (TOP)	0	0.5	COFFEE	0.5	0.5
23	COFFEE (MID)	0	0.5	COFFEE	0.5	0.5
24	COFFEE (BOT)	0	0.5	COFFEE	0.5	0.5

(C)

All of the DURATION times in the following configuration charts are factory settings for 8 1/4 oz cups. If 7 oz cups are to be used multiply the duration times on the chart by a scale down percentage of 85%.

Example: Sugar Duration Time

1.0 second for 8 1/4 oz cup
 $\times 85$ scale down % for 7 oz
 =0.85 seconds for 7 oz cup

Remember, factory standard times are a starting point and we always recommend that all ingredient throws be checked with a gram scale, because of variations in product and customer preference.

INDEX FOR CONFIGURATION CHARTS 211

Loose Ground Models	Page
LG (Full Rack no Fresh Brew Tea)	3.07
LG (Full Rack Fresh Brew Tea)	3.03
LG (Coffee Two SGC's)	3.04
LG (Full Rack w/ Decaf and Tea)	3.05
LG (Full Rack w/ Strong Decaf no Tea)	3.06

Freeze Dried Models

FD (Standard Full Rack no Fresh Brew Tea)	3.07
FD (w/ Fresh Brewed Tea)	3.08
FD (Coffee w/ Two SGC's)	3.09
FD (w/ All SGC Selections)	3.10
FD (w/ Decaf & Tea)	3.11

INGREDIENT GRAM THROW SPECIFICATIONS

Examine your ingredient package for ingredient amounts. Use product manufacturers recommendations for ingredient throws. All gram throws below are approximations. Always take three test throws and average for best accuracy, except for products like chocolate where the product quantity exceeds scale capacity. Some lightener products are super fine and will clog louvers in spout. The solution is to remove the louvers or replace the spout. Louvers must be removed when changing from "SANKA" to a no name FD coffee. Soluble Gourmet coffees must use 180 RPM motors to deliver a sufficient amount of product during the allotted time. Prior to measuring product, ensure the gram scale is properly adjusted. To zero adjust the gram scale place a nickel on the scale and set weight for exactly five grams.

	211 RECOMMENDED GRAM THROWS	
	7oz Cups	8 1/4 oz Cups
Coffee	7 - 7.5	8 - 8.5
Lightener	1.5 - 2	2 - 2.5
Sugar	5 - 5.5	6.5 - 7
FD Coffee	1.2	1.5
FD Tea	1.2	1.5
FD Tea	2.5	3 - 3.25
Soup	5 - 5.5	6 - 6.5
Chocolate	20 - 22	24 - 26
SGC	14 - 15	17 - 18

TIMING CHART, 211LG OPTION 07--MACHINE CONFIG CODE 0.1

LINE NO.	CHRON. DESCRIPTION	KEY BUTTON NO.		DESCRIPTION	KEY BUTTON NO.	
		LINE NO.	VALUE		LINE NO.	VALUE
0	LONG DELAY TIME	N/A	23.0 SECONDS	SHORT DELAY TIME	N/A	12.0 SECONDS
1	BREWER/COFFEE WATER START	1	2.5 SECONDS	BREWER/COFFEE WATER DURATION	1	6.2 SECONDS
2	COFFEE ALSEER START	2	6.0 SECONDS	COFFEE ALSEER DURATION	2	1.7 SECONDS
3	COFFEE LIGHT ALSEER START	3	14.2 SECONDS	COFFEE LIGHT ALSEER DURATION	3	6.8 SECONDS
4	COFFEE SUGAR ALSEER START	4	13.7 SECONDS	COFFEE SUGAR ALSEER DURATION	4	1.0 SECONDS
5	DECAF ALSEER START/TEA	5	6.0 SECONDS	DECAF ALSEER CURTAIN/TEA	5	1.7 SECONDS
6	DECAF WATER START/TEA	6	6.0 SECONDS	DECAF WATER DURATION/TEA	6	7.3 SECONDS
7	SOUP ALSEER START/SOUP	7	1.5 SECONDS	SOUP ALSEER DURATION/SOUP	7	0.4, 0 SECONDS
8	SOUP WATER/WHIPPER START/SOUP	8	6.0 SECONDS	SOUP WATER/WHIPPER DURATION/SOUP	8	7.3 SECONDS
9	CHOCOLATE ALSEER START	9	1.5 SECONDS	CHOCOLATE ALSEER DURATION	9	4.4 SECONDS
10	CHOCOLATE WATER/WHIPPER START	10	6.0 SECONDS	CHOCOLATE WATER/WHIPPER DURATION	10	7.2 SECONDS
11	DECAF SUGAR ALSEER START	4	3.0 SECONDS	DECAF SUGAR ALSEER DURATION	4	1.8 SECONDS
12	STRONG COFFEE START	2	6.0 SECONDS	STRONG COFFEE DURATION	2	2.5 SECONDS
13	DECAF LIGHT ALSEER START	3	3.7 SECONDS	DECAF LIGHT ALSEER DURATION	3	6.8 SECONDS
14	XXXXXXXXXXXXXXXXXXXX	7	6.0 SECONDS	XXXXXXXXXXXXXXXXXXXX	7	6.0 SECONDS
15	EXTRA COFFEE LIGHT DURATION	2	6.2 SECONDS	EXTRA SUGAR DURATION	4	1.5 SECONDS
16	EXTRA DECAF LIGHT DURATION	5	6.2 SECONDS	MACHINE CONFIGURATION	N/A	6.1
17	CUP DUMP DURATION	1	1.4 SECONDS	CUP SENSOR CONTROL	N/A	0.1
18	CUP DISCOUNT	N/A	00	ESPRESSO GRIND WATER TOP/DIAGE	1	70
19	CAFE MOCHA DRINK WATER DURATION	1	4.9 SECONDS	CAFE MOCHA COFFEE ALSEER DURATION	2	1.2 SECONDS
20	CAFE MOCHA DRINK ALSEER START/TEA	9	16.0 SECONDS	CAFE MOCHA CHOC ALSEER DURATION	9	1.4 SECONDS
21	CAFE WASH COFFEE WATER/WHIPPER START	10	15.0 SECONDS	CAFE WASH COFFEE WATER/WHIPPER DURATION	10	2.5 SECONDS
22	CUP WASH COFFEE WATER/WHIPPER START	N/A	0.0 SECONDS	MULTIUSE 0.0-0.0FF/1.0-0.0	N/A	0.0 SECONDS
23	COLD WATER START/TEA	1	2.0 SECONDS	COLD WATER DURATION	1	2.0 SECONDS

NOTE:

1. Times for 8 1/4 oz cups only.
2. For Cafe Mocha. Use machine configuration 0.0. Cafe Mocha replaces Strong Coffee 31-B4.

COFFEE FRESH BREWED: BLACK WHITE, BLACK SUGAR, WHITE SUGAR

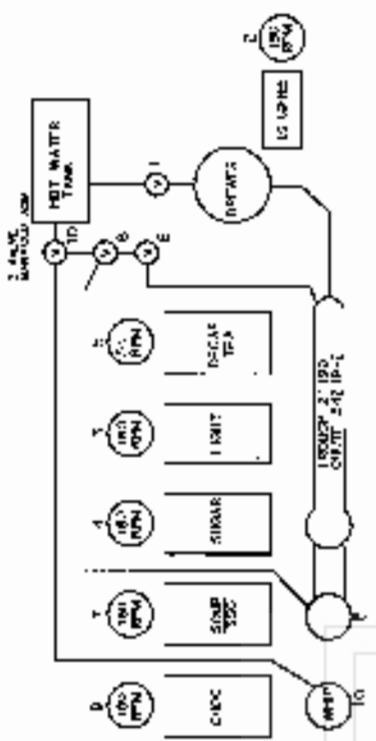
STRONG FRESH BREWED: BLACK, WHITE, BLACK SUGAR, WHITE SUGAR

DECAFFEINATED COFFEE: BLACK, WHITE, BLACK SUGAR, WHITE SUGAR

EXTRA: WASH SELECTIVE THIS PRESS: +CUP SUGAR, +CUP WHT

HOT CHOCOLATE: C3

SOUP: C5



SELECTION: COF/ST COF/CHOC/SNK/SOUP

CT	REV	DATE	BY
TIME	SEVISION	REV	DATE
TIME FOR 21HG FULL RACK NO FB TEA			
DO NOT SCALE DRAWING	DATE: 7.11	DESIGN: PAM	DATE: 02/22/06
FOR INFORMATION ON THE REVISIONS OF THIS DRAWING, REFER TO THE REVISIONS OF THIS DRAWING.			
Refractant Machinery Industries			DATE: 07/11/07
30 Jackson Road, Parsippany, NJ 07054			SCALE: 1/8" = 1'-0"

TIMING CHART, 211LG OPTION 30--MACHINE CONFIG CODE 0.1

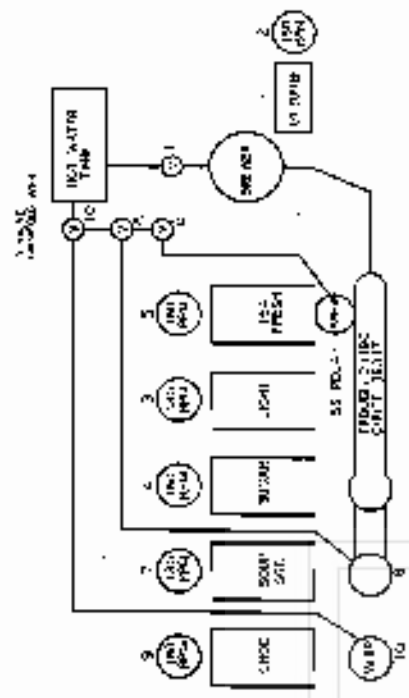
CHANNEL DESCRIPTION	KEY BOTTOM NO. 2		CHANNEL DESCRIPTION	KEY BOTTOM NO. 3	
	LINE NO.	VALUE		LINE NO.	VALUE
0 LONG DELAY TIME	10.0	0.0	SHORT DELAY TIME	10.0	0.0
1 BUMP-TWILL WATER START	1	2.0	BUMP-TWILL WATER DURATION	1	6.2
2 COFFEE AUGER START	2	0.0	COFFEE AUGER DURATION	2	1.7
3 COFFEE LIGHT AUGER START	3	13.7	COFFEE LIGHT AUGER DURATION	3	0.8
4 COFFEE SOAP AUGER START	4	14.2	COFFEE SOAP AUGER DURATION	4	0.0
5 TEA AUGER START	5	2.0	TEA AUGER DURATION	5	1.7
6 TEA WATER START	6	0.0	TEA WATER DURATION	6	7.3
7 SOUP AUGER START/SSC	7	1.5	SOUP AUGER DURATION/SSC	7	1.3
8 SOUP WATER/AUGER START/SSC	8	0.0	SOUP WATER/AUGER DURATION/SSC	8	3.3
9 FROTH-ALL AUGER START	9	1.0	FROTH-ALL AUGER DURATION	9	3.3
10 DISPERSE WATER AUGER START	10	0.0	DISPERSE WATER AUGER DURATION	10	3.3
11 FLA TRIP AUGER START	11	2.0	FLA TRIP AUGER DURATION	11	3.3
12 STRONG COFFEE START	12	0.0	STRONG COFFEE DURATION	12	0.1
13 FLA LIGHT AUGER START	13	3.0	FLA LIGHT AUGER DURATION	13	0.1
14 FLA BLENDED START	14	15.0	FLA BLENDED AUGER DURATION	14	0.1
15 EXTRA COFFEE LIGHT AUGER START	15	0.0	EXTRA COFFEE LIGHT AUGER DURATION	15	0.1
16 FROTH (FLA) LIGHT AUGER START	16	0.0	FROTH (FLA) LIGHT AUGER DURATION	16	0.1
17 FROTH (FLA) BLENDED AUGER START	17	0.0	FROTH (FLA) BLENDED AUGER DURATION	17	0.1
18 FROTH (FLA) BLENDED AUGER START	18	0.0	FROTH (FLA) BLENDED AUGER DURATION	18	0.1
19 FROTH (FLA) BLENDED AUGER START	19	0.0	FROTH (FLA) BLENDED AUGER DURATION	19	0.1
20 FROTH (FLA) BLENDED AUGER START	20	0.0	FROTH (FLA) BLENDED AUGER DURATION	20	0.1
21 FROTH (FLA) BLENDED AUGER START	21	0.0	FROTH (FLA) BLENDED AUGER DURATION	21	0.1
22 FROTH (FLA) BLENDED AUGER START	22	0.0	FROTH (FLA) BLENDED AUGER DURATION	22	0.1
23 FROTH (FLA) BLENDED AUGER START	23	0.0	FROTH (FLA) BLENDED AUGER DURATION	23	0.1

NOTE:

1. Times for 8 1/4 oz cups only.
2. For Cafe Macha, use machine configuration 0.0.
3. Cafe Macha replaces Strong Coffee B1 - B4.

STRONG COFFEE
 COFFEE MACHA BREWED
 STRONG FRESH BREWED
 FRESH LEAF TEA
 EXTRA - MACHA BREWED
 CHOCOLATE
 SOUP

1. 1.000000
 2. 1.000000
 3. 1.000000
 4. 1.000000
 5. 1.000000
 6. 1.000000
 7. 1.000000
 8. 1.000000
 9. 1.000000
 10. 1.000000
 11. 1.000000
 12. 1.000000
 13. 1.000000
 14. 1.000000
 15. 1.000000
 16. 1.000000
 17. 1.000000
 18. 1.000000
 19. 1.000000
 20. 1.000000
 21. 1.000000
 22. 1.000000
 23. 1.000000



SELECTION: COF/ST COF/CHOC/SOUP/FB TEA

DATE: _____
 TIME: _____
 OPERATOR: _____
 MACHINE NO.: _____
 SERIAL NO.: _____
 MODEL: _____
 PART NO.: _____
 REPAIRMAN: _____
 ADDRESS: _____
 CITY: _____
 STATE: _____
 ZIP: _____

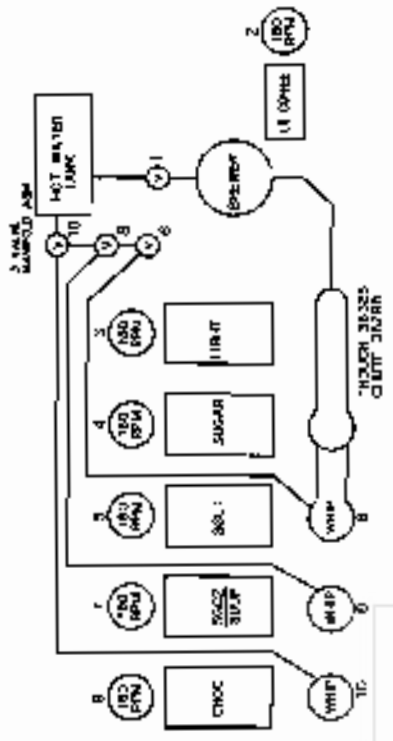
TIMING CHART, 211LG DOMESTIC-MACHINE CONFIGURATION 00.1

CIRCUIT NO.	CIRCUIT DESCRIPTION	KEY BUTTON NO. / VALUE		CIRCUIT DESCRIPTION	KEY BUTTON NO. / VALUE	
		LINE NO.	VALUE		LINE NO.	VALUE
0	LONG DELAY TIME	N/A	23.0 (SECONDS)	PORT DELAY TIME	N/A	12.0 (SECONDS)
1	BREWING WATER START	1	2.0 (SECONDS)	BREW DURATION	1	6.2 (SECONDS)
2	COFFEE START	2	0.0 (SECONDS)	COFFEE DURATION	2	1.1 (SECONDS)
3	LIGHT START (COFFEE)	3	14.2 (SECONDS)	LIGHT DURATION (COFFEE)	3	0.6 (SECONDS)
4	SUGAR START (COFFEE)	4	13.7 (SECONDS)	SUGAR DURATION (COFFEE)	4	1.0 (SECONDS)
5	SOFT START	5	1.5 (SECONDS)	SOFT DURATION	5	4.0 (SECONDS)
6	SOFT WATER START	6	0.0 (SECONDS)	SOFT WATER DURATION	6	7.2 (SECONDS)
7	SOFT START/SOUP	7	1.5 (SECONDS)	SOFT/SOUP DURATION	7	4.0/1.0 (SECONDS)
8	SOFT WATER, WHIPPER START	8	0.0 (SECONDS)	SOFT WATER, WHIPPER DURATION	8	7.2 (SECONDS)
9	CHOCOLATE START	9	1.5 (SECONDS)	CHOCOLATE DURATION	9	4.4 (SECONDS)
10	CHOCOLATE WATER, WHIPPER START	10	0.0 (SECONDS)	CHOCOLATE WATER, WHIPPER DURATION	10	7.2 (SECONDS)
11	STRONG COFFEE START	11	0.0 (SECONDS)	STRONG COFFEE DURATION	11	0.3 (SECONDS)
12	STRONG COFFEE START	12	0.0 (SECONDS)	STRONG COFFEE DURATION	12	2.5 (SECONDS)
13	MOCHA COFFEE START	13	0.0 (SECONDS)	MOCHA COFFEE DURATION	13	0.0 (SECONDS)
14	MOCHA COFFEE START	14	0.0 (SECONDS)	MOCHA COFFEE DURATION	14	0.0 (SECONDS)
15	EXTRA LIGHT DURATION (COFFEE)	15	0.2 (SECONDS)	EXTRA LIGHT DURATION	15	0.3 (SECONDS)
16	EXTRA LIGHT DURATION	16	0.1 (SECONDS)	MACHINE COMPENSATION CODE	N/A	0.1
17	COFFEE DURATION	17	1.4 (SECONDS)	COFFEE DURATION	N/A	0.1
18	COFFEE DURATION	N/A	0.0 (SECONDS)	ESPRESSO DUTY WATER PERCENTAGE	1	70
19	CAFE MOCHA COFFEE WATER DURATION	1	4.1 (SECONDS)	CAFE MOCHA COFFEE WATER DURATION	2	1.2 (SECONDS)
20	CAFE MOCHA COFFEE START TIME	9	16.0 (SECONDS)	CAFE MOCHA COFFEE ALARM DURATION	9	1.4
21	CAFE MOCHA COFFEE WATER START TIME	10	15.0 (SECONDS)	CAFE MOCHA COFFEE WATER START TIME	10	2.8 (SECONDS)
22	SOUP WATER START (COFFEE)	N/A	0.3 (SECONDS)	MULTIPLIER 4.5-4.6/11.0-4.5	N/A	0.5 (SECONDS)
23	COLD WATER SHOT START (SOUP)	Y	2.0 (SECONDS)	COLD WATER SHOT DURATION	Y	2.0 (SECONDS)

NOTE:

1. Times for 8 1/4 oz drink only.
2. For Cafe Mocha, use machine configuration: 0.0. Cafe Mocha replaces Strong Coffee: B1-B4.

COFFEE FRESH BREWED	WATER	WATER	WATER	WATER	WATER	WATER	WATER	WATER	WATER
STRONG FRESH BREWED	WATER	WATER	WATER	WATER	WATER	WATER	WATER	WATER	WATER
EXTRA - MILD DURATION TIME FROM	WATER	WATER	WATER	WATER	WATER	WATER	WATER	WATER	WATER
SOFT 1	WATER	WATER	WATER	WATER	WATER	WATER	WATER	WATER	WATER
SOFT CHOCOLATE	WATER	WATER	WATER	WATER	WATER	WATER	WATER	WATER	WATER
SOUP	WATER	WATER	WATER	WATER	WATER	WATER	WATER	WATER	WATER



SELECTION: COF / S1 COF/CHOC/SGC/SGC

DATE	BY	DATE	BY
10/20/08	LSG	10/20/08	LSG
TITLE		REVISION	
TIMES FOR 21LG WITH TWO SGC		TIMES FOR 21LG WITH TWO SGC	
DRAWN		DATE	
P.M.		10/20/08	
MODEL 211		DATE	
NO. OF COPIES		DATE	
1		10/20/08	
REVISION		DATE	
1		10/20/08	
DESCRIPTION		DATE	
REPLACEMENT MACHINES		DATE	
211 LG		DATE	
211 LG		DATE	

TIMING CHART, 211LG OPTION 06--MACHINE CONFIG CODE 0.9

CHANEL DESCRIPTION	KEY (BUTTON) NO. 2		CHANEL DESCRIPTION	KEY (BUTTON) NO. 3	
	LINE No	VALUE		LINE No	VALUE
1 LONG DELAY TIME	N/A	25.0 (seconds)	SHORT DELAY TIME	N/A	12.0 (seconds)
2 BREWER/COFFEE WATER START	1	2.5 (seconds)	BREW/COFFEE WATER DURATION	1	6.2 (seconds)
3 COFFEE AUGER START	2	0.0 (seconds)	COFFEE AUGER DURATION	2	1.7 (seconds)
4 COFFEE LIGHT AUGER START	3	14.2 (seconds)	COFFEE LIGHT AUGER DURATION	7	0.9 (seconds)
5 COFFEE SUGAR AUGER START	4	13.1 (seconds)	COFFEE SUGAR AUGER DURATION	4	1.0 (seconds)
6 TEA AUGER START	5	2.0 (seconds)	TEA AUGER DURATION	5	1.7 (seconds)
7 TEA WATER START	6	0.0 (seconds)	TEA WATER DURATION	6	7.3 (seconds)
8 SOUP/SOCC AUGER START	7	1.5 (seconds)	SOUP/SOCC AUGER DURATION	7	1.0 (seconds)
9 SOUP/SOCC WATER/WHIPPER START	8	0.0 (seconds)	SOUP/SOCC WATER/WHIPPER DURATION	8	7.3 (seconds)
10 CHOCOLATE AUGER START	9	1.5 (seconds)	CHOCOLATE AUGER DURATION	9	4.4 (seconds)
11 CHOCOLATE WATER/WHIPPER START	10	0.0 (seconds)	CHOCOLATE WATER/WHIPPER DURATION	10	7.2 (seconds)
12 TEA SUGAR AUGER START	4	3.0 (seconds)	TEA SUGAR AUGER DURATION	4	0.9 (seconds)
13 DECAF AUGER START	7	2.5 (seconds)	DECAF AUGER DURATION	7	2.5 (seconds)
14 TEA LIGHT AUGER START	3	9.2 (seconds)	TEA LIGHT AUGER DURATION	3	0.8 (seconds)
15 XXXXXXXXXXXXXXXXXXXXXXX	7	0.0 (seconds)	XXXXXXXXXXXXXXXXXXXXXXXXXXXX	1	0.0 (seconds)
16 EXTRA COFFEE LIGHT DURATION	3	0.2 (seconds)	EXTRA SUGAR DURATION	4	0.3 (seconds)
17 EXTRA TEA LIGHT DURATION	3	0.2 (seconds)	MACHINE CONFIGURATION	N/A	0.3
18 CLIP DROP DURATION	11	1.4 (seconds)	CLIP SENSOR CONTINUE	N/A	0.1
19 CLIP DISCOUNT	N/A	0.0	ESPRESSO COFFEE WATER PORTIONIZE	1	7.0
20 CAFE MOCHA COFFEE WATER DURATION	1	4.0 (seconds)	CAFE MOCHA COFFEE AUGER DURATION	2	1.2 (seconds)
21 CAFE MOCHA DECAF AUGER START TIME	8	16.0 (seconds)	CAFE MOCHA DECAF AUGER DURATION	8	1.4 (seconds)
22 CAFE MOCHA DECAF WATER/WHIPPER START	10	15.0 (seconds)	CAFE MOCHA DECAF WATER/WHIPPER DURATION	10	2.8 (seconds)
23 FAULT MGR 0 (OFF) / 1 (ON) / 2 (OFF) / 3 (ON)	N/A	0.0 (seconds)	COLD WATER DURATION	Y	2.0 (seconds)

NOTE:

1. Times for 8 1/4 oz cups only.
2. Cafe Mocha is not possible with this selection.

1. MOST CHOICE
2. BEST MACHINE CHOICE

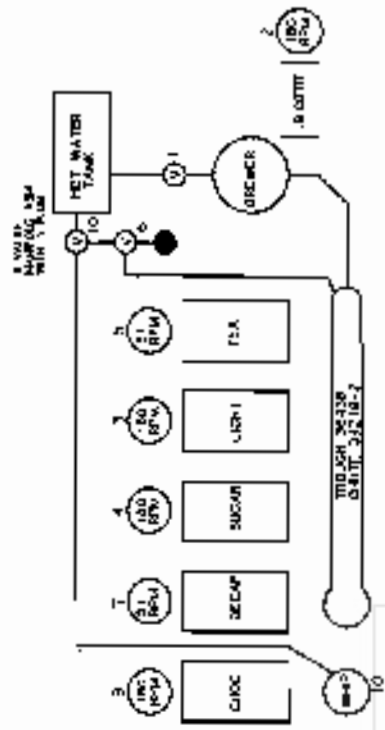
COFFEE FRESH BREWED BLACK WHITE BLK + SUGAR WHIT + SUGAR WHIT + SUGAR

DECAFFINATED COFFEE BLACK WHITE BLK + SUGAR WHIT + SUGAR WHIT + SUGAR

TEA BLACK WHITE BLK + SUGAR WHIT + SUGAR WHIT + SUGAR

ESPRESSO - MAKE BEHIND THE PRESS - USE 1 SUGAR - 8 OZS WATER

HOT CHOCOLATE - CS



SELECTION: COF/CHOC/TEA/SNK

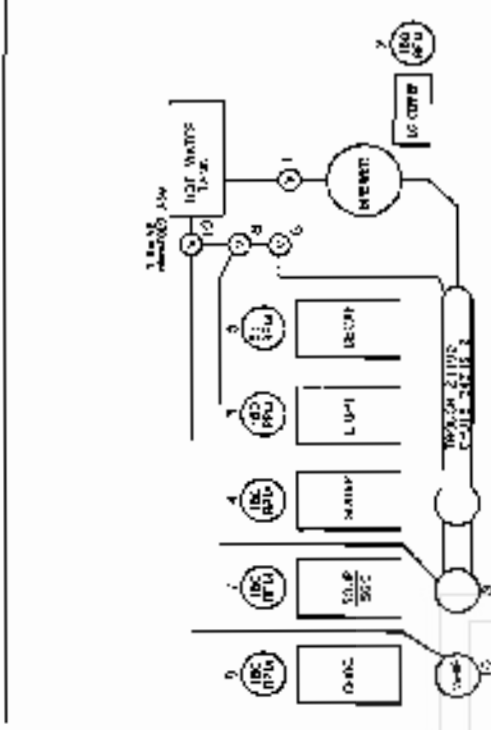
TIME TIMES FOR 211LG WITH DECAF AND TEA

DO NOT SCALE DRAWING	SCALE 2:11	DATE	DATE
1	18 APR 2005 10:50 AM	DESIGN	J. K. GIBSON 7-26-05
Refrigerant Machinery Indus Inc 1000 1st Avenue East, Minneapolis, MN, USA		VALUES	VALUES
		UNIT NO.	UNIT NO.
		ISSUE NO.	ISSUE NO.
		B	A

TIMING CHART, 211LG OPTION 00 -- MACHINE CONFIG CODE 0.4		KEY BUTTON NO. 3	
CHARGE DESCRIPTION	LINE NO.	VALUE	VALUE
LONG DELAY TIME	N/A	23.0 SECONDS	12.0 SECONDS
BREW-COFFEE WATER START	1	2.5 SECONDS	5.2 SECONDS
COFFEE AUGER START	2	0.0 SECONDS	1.7 SECONDS
COFFEE LIFT AUGER START	7	14.2 SECONDS	6.8 SECONDS
COFFEE SOUP AUGER START	8	12.7 SECONDS	1.0 SECONDS
MILK AUGER START/TEA	5	2.0 SECONDS	1.7 SECONDS
DECAF WATER START/TEA	5	0.0 SECONDS	7.3 SECONDS
SOUP AUGER START/TEA	7	1.5 SECONDS	1.0/4.0 SECONDS
SOUP RATE/AUGER START/TEA	8	0.0 SECONDS	7.3 SECONDS
CHOCOLATE AUGER START	9	1.5 SECONDS	4.4 SECONDS
DECOFFEE WATER/AUGER START	10	0.0 SECONDS	7.2 SECONDS
DECAF AUGER START	4	2.0 SECONDS	0.8 SECONDS
STROPS COFFEE START	3	4.2 SECONDS	2.5 SECONDS
DECAF LIFT AUGER START	1	2.0 SECONDS	0.8 SECONDS
STROPS DECAF AUGER START	5	2.0 SECONDS	1.5 SECONDS
STROPS COFFEE DURATION	3	7.2 SECONDS	6.2 SECONDS
STROPS DECAF DURATION	1	0.0	0.4
CUP DISC PLANT	N/A	0.0	0.1
COFFEE MACHINE OFFER WATER DURATION	7	4.8 SECONDS	0.0
CAFÉ MACHINA COFFEE AUGER DURATION	8	16.0 SECONDS	1.2 SECONDS
CAFÉ MACHINA COFFEE DURATION	8	15.0 SECONDS	1.4 SECONDS
CAFÉ MACHINA DECAF AUGER DURATION	10	0.0 SECONDS	2.5 SECONDS
CAFÉ MACHINA DECAF DURATION	N/A	0.0 SECONDS	0.0 SECONDS
MILK WATER START/TEA	7	7.3 SECONDS	2.0 SECONDS

NOTE:

1. Times for 8 1/4 oz cups only.
2. Cafe Mocha is not possible with this selection.



SELECTION: COF/ST COF/CHOC/SNK/ST SNK/SOUP

COFFEE	1.00	0.00	0.00	0.00	0.00
STRONG COFFEE	1.00	0.00	0.00	0.00	0.00
DECAFFINATED COFFEE	1.00	0.00	0.00	0.00	0.00
STRONG DECAFFINATED	1.00	0.00	0.00	0.00	0.00
HOT CHOCOLATE	1.00	0.00	0.00	0.00	0.00
SOUP	1.00	0.00	0.00	0.00	0.00

LINE NO.	DESCRIPTION	UNIT	VALUE	DATE
N/A	TEAS FOR 211LG FULL RACK, NO TEA, STRONG DECAF	1.00	7.11	11/20/22
	CO. NET SCALE	1.00	7.11	
	FOR INFORMATION ONLY			
	NO. OF COPIES			
	DATE			

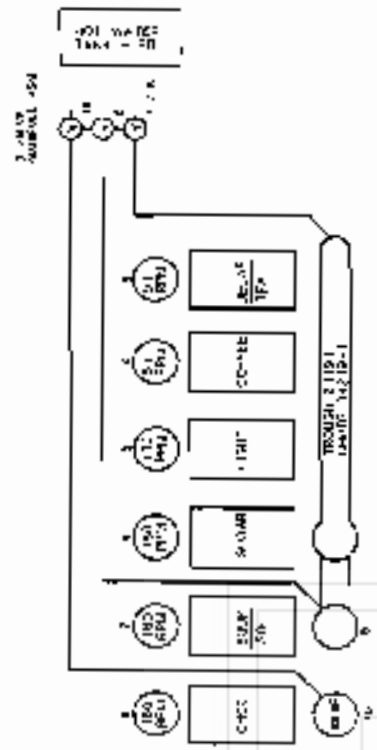
TIMING CHART, 211FD OPTION 07--MACHINE CONFIG CODE 0.1

TIMER NAME	COUNTER DESCRIPTION	KEY-BUTTON NO. 2		KEY-BUTTON NO. 3
		LINE NO.	VALUE	
1 LONG DELAY TIME	SHORT DELAY TIME	11.0	RECALL	11.0
2 CHAFF RAISE START	ONLINE ACHIEVEMENT	1.2	RECALL	1.3
3 COFFEE AUGER START	COFFEE AUGER DURATION	3.0	RECALL	1.1
4 MOCHA AUGER START	MOCHA AUGER DURATION	5.0	RECALL	0.8
5 COFFEE MOTOR AUGER START	COFFEE MOTOR AUGER DURATION	4.4	RECALL	1.0
6 DECAF MOTOR AUGER START	DECAF MOTOR AUGER DURATION	2.0	RECALL	1.1
7 DECAF WATER START/TEA	DECAF WATER DURATION/TEA	0.5	RECALL	7.3
8 SOUP AUGER START/TEA	SOUP AUGER DURATION/TEA	1.5	RECALL	1.0/4.0
9 SOUP MOTOR/AUGER START/TEA	SOUP MOTOR/AUGER DURATION/TEA	1.0	RECALL	1.3
10 CUP/DELTA AUGER START	CUP/DELTA AUGER DURATION	1.2	RECALL	4.4
11 CUP/DELTA MOTOR/AUGER START	CUP/DELTA MOTOR/AUGER DURATION	0.0	RECALL	7.2
12 DECAF MOTOR AUGER START	DECAF MOTOR AUGER DURATION	3.0	RECALL	0.5
13 STRONG COFFEE START	STRONG COFFEE DURATION	3.0	RECALL	2.5
14 DECAF MOTOR AUGER START	DECAF MOTOR AUGER DURATION	1.2	RECALL	0.8
15 EXTRA COFFEE LIGHT DURATION	EXTRA COFFEE LIGHT DURATION	0.0	RECALL	0.0
16 EXTRA COFFEE LIGHT MOTOR/AUGER START	EXTRA COFFEE LIGHT MOTOR/AUGER DURATION	0.2	RECALL	0.0
17 EXTRA COFFEE LIGHT MOTOR/AUGER START	EXTRA COFFEE LIGHT MOTOR/AUGER DURATION	0.2	RECALL	0.1
18 CUP DURATION	CUP DURATION	1.4	RECALL	0.1
19 CUP DURATION	CUP DURATION	0.0	RECALL	0.0
20 CUP MOTOR/AUGER START	CUP MOTOR/AUGER DURATION	4.5	RECALL	1.3
21 CUP MOTOR/AUGER START	CUP MOTOR/AUGER DURATION	1.5	RECALL	1.0
22 CUP MOTOR/AUGER START	CUP MOTOR/AUGER DURATION	6.5	RECALL	2.8
23 CUP MOTOR/AUGER START	CUP MOTOR/AUGER DURATION	0.0	RECALL	0.0
24 CUP MOTOR/AUGER START	CUP MOTOR/AUGER DURATION	1.0	RECALL	7.0

NOTE:

1. Times for 8 1/4 oz cups only.
2. For Cafe Mocha, use machine configuration 0.0.
3. Cafe Mocha replaces Strong Coffee B1 - B4.

COFFEE	1.00	1.00	1.00	1.00
STRONG COFFEE	1.00	1.00	1.00	1.00
DECAF COFFEE	1.00	1.00	1.00	1.00
MOCHA	1.00	1.00	1.00	1.00
HOT CHOCOLATE	1.00	1.00	1.00	1.00
SOUP	1.00	1.00	1.00	1.00



SELECTION: COF / ST COF / CHOC / SNK / SOUP

COFFEE MACHINA

TEA

SOUP

DATE: 05-01-02

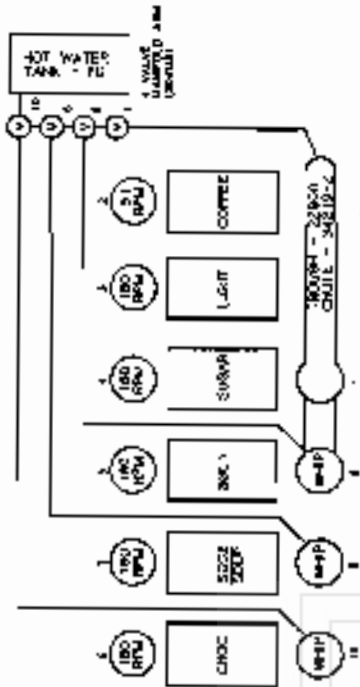
TIMES FOR 211FD FULL RACK NO FB TEA

DO NOT REMOVE OR REWIND

Agreepoint Machinery Inc.

TIMING CHART, 211FD DOMESTIC-MACHINE CONFIGURATION 00.1

LINE NO.	CHANNEL DESCRIPTION	KEY BUTTON NO. 2		CHANNEL DESCRIPTION	KEY BUTTON NO. 3	
		LINE NO.	VALUE		LINE NO.	VALUE
0	LONG DELAY TIME	N/A	12.0 (seconds)	SIGNI DELAY TIME	N/A	12.0 (seconds)
1	COFFEE WATER START	1	1.2 (seconds)	COP HOT WATER DURATION	1	7.3 (seconds)
2	COFFEE START	2	3.0 (seconds)	COFFEE DURATION	2	1.7 (seconds)
3	LIGHT START (COFFEE)	3	5.6 (seconds)	LIGHT DURATION (COFFEE)	3	0.8 (seconds)
4	SUGAR START (COFFEE)	4	5.4 (seconds)	SUGAR DURATION (COFFEE)	4	1.1 (seconds)
5	SGC1 START	5	1.5 (seconds)	SGC1 DURATION	5	4.0 (seconds)
6	SGC1 WATER START	6	0.0 (seconds)	SGC1 WATER DURATION	6	7.3 (seconds)
7	SGC2/SOUP START	7	1.5 (seconds)	SGC2/SOUP DURATION	7	4.0/1.0 (seconds)
8	SGC2 WATER, WHIPPER START	8	0.0 (seconds)	SGC2 WATER, WHIPPER DURATION	8	7.3 (seconds)
9	CHOCOLATE START	9	1.5 (seconds)	CHOCOLATE DURATION	9	4.4 (seconds)
10	CHOCOLATE WATER, WHIPPER START	10	0.0 (seconds)	CHOCOLATE WATER, WHIPPER DURATION	10	7.2 (seconds)
11	SUGAR START (TEA)	11	3.0 (seconds)	SUGAR DURATION (TEA)	11	0.8 (seconds)
12	STRONG START	12	3.0 (seconds)	STRONG DURATION	12	2.5 (seconds)
13	LIGHT START (TEA)	13	3.2 (seconds)	LIGHT DURATION (TEA)	13	0.8 (seconds)
14	EXTRA LIGHT (MILK/COFFEE)	14	0.0 (seconds)	EXTRA LIGHT (MILK/COFFEE) DURATION	14	0.0 (seconds)
15	EXTRA LIGHT (MILK/COFFEE)	15	0.2 (seconds)	EXTRA LIGHT (MILK/COFFEE) DURATION	15	0.3 (seconds)
16	EXTRA TEA LIGHT DURATION	16	0.2 (seconds)	EXTRA TEA LIGHT DURATION	16	0.1 (seconds)
17	SOUP DURATION	17	1.4 (seconds)	SOUP DURATION	17	0.7 (seconds)
18	CUP CALCULATED	N/A	20 (seconds)	EXPRESSO COFFEE WATER PERCENTAGE	18	70
19	CAFE MACCHA, COFFEE WATER DURATION	19	4.5 (seconds)	CAFE MACCHA COFFEE WATER DURATION	19	1.3 (seconds)
20	CAFE MACCHA, COFFEE ALIAS DURATION	20	7.5 (seconds)	CAFE MACCHA, COFFEE ALIAS DURATION	20	1.4 (seconds)
21	COFFEE MACH, COFFEE WATER START	21	0.5 (seconds)	COFFEE MACH, COFFEE WATER DURATION	21	2.0 (seconds)
22	COFFEE MACH, COFFEE WATER START	N/A	0.0 (seconds)	COFFEE MACH, COFFEE WATER START	N/A	0.0 (seconds)
23	COLD WATER HOT START PERCENTAGE	23	2.0 (seconds)	COLD WATER HOT DURATION	23	2.0 (seconds)



SELECTION: COF/ST COF/CHOC/SGC/SGC

NOTE:

1. Times for 6 1/4 oz. cups only.
2. For Cafe Macha, use machine configuration 0.0. Cafe Macha replaces Strong Coffee B1-B4.

COFFEE	1. COFFEE	2. COFFEE
STRONG COFFEE	BLACK WATER	BLACK WATER
EXTRA - MAKE SELECTION THEN PRESS #	WITH SUGAR *	WITH SUGAR *
SOUP 1	05	
HOT CHOCOLATE	09	
SOUP	07	

REV: [REDACTED] BY: [REDACTED] DATE: [REDACTED]

REVISION: [REDACTED] BY: [REDACTED] DATE: [REDACTED]

TIMES FOR 211FD WITH TWO SGC

NO. NOT TO SCALE

DATE: 06/23/00

TIME: 10:10 AM

NAME: [REDACTED]

SCALE: 1:10

PROJECT: [REDACTED]

REVISION: [REDACTED]

DATE: 06/23/00

TIME: 10:10 AM

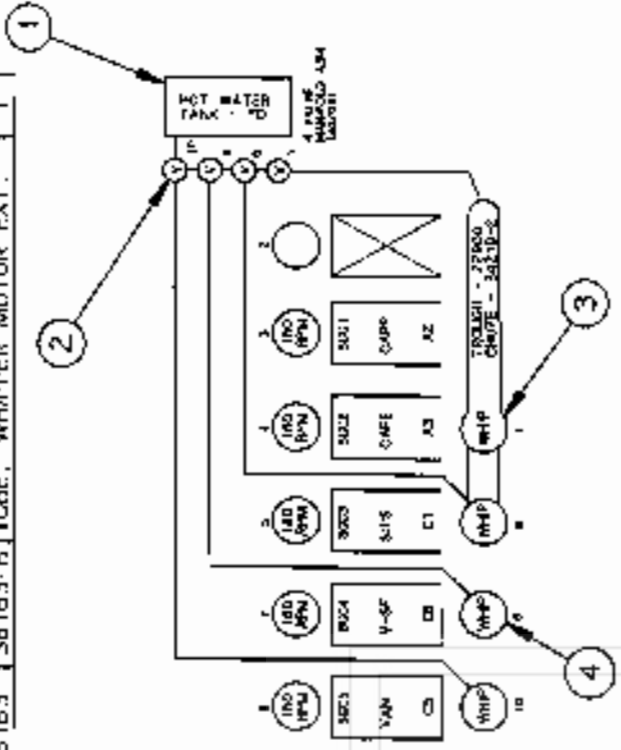
NAME: [REDACTED]

SCALE: 1:10

PROJECT: [REDACTED]

UNIQUE PART NUMBERS

ITEM	PART NO	DWG NO	DESCRIPTION	QTY
1	36616	NONE	TANK ASM EXPORT JD	1
2	36629	NONE	4 CAV MANIFOLD ASM	1
3	36322	36322-B	WHIPPER HARNESS	1
4	36153	36153-B	TURBE, WHIPPER MOTOR EXI.	1



CHANEL DESCRIPTION	KEY (BUTTON) NO. 2		CHANEL DESCRIPTION	KEY (BUTTON) NO. 3	
	LINE NO.	VALUE		LINE NO.	VALUE
0 LONG DELAY TIME	N/A	10.0	SHORT DELAY TIME	N/A	10.0
1 CAPPUCCINO WATER DURATION	1	0.0	CAPPUCCINO WATER DURATION	1	7.3
2 CAFE VIENNA	2	0.0	CAPPUCCINO WATER DURATION	2	0.0
3 CAFE VIENNA START	3	1.0	CAFE VIENNA DURATION	3	4.0
4 CAPPUCCINO START	4	1.0	CAPPUCCINO DURATION	4	3.2
5 SUISSE MOCHA START	5	1.2	SUISSE MOCHA DURATION	5	4.2
6 SUISSE MOCHA WATER START	6	0.0	SUISSE MOCHA WATER DURATION	6	7.3
7 FRENCH VANILLA START	7	1.2	FRENCH VAN 3.7 DURATION	7	4.0
8 F VAN 3.7 WATER WHIPPER START	8	0.0	F VAN 3.7 WATER WHIPPER DURATION	8	6.3
9 FRENCH VANILLA START	9	1.2	FRENCH VANILLA DURATION	9	4.2
10 FRENCH VANILLA WATER WHIPPER START	10	0.0	FRENCH VANILLA WATER WHIPPER DURATION	10	0.0
11 SUISE MOCHA WATER WHIPPER START	11	0.0	SUISE MOCHA WATER WHIPPER DURATION	11	0.0
12 SUISE MOCHA WATER WHIPPER START	12	0.0	SUISE MOCHA WATER WHIPPER DURATION	12	0.0
13 FRENCH VANILLA WATER WHIPPER START	13	0.0	FRENCH VAN 3.7 WATER WHIPPER DURATION	13	0.0
14 SUISE MOCHA WATER WHIPPER START	14	0.0	SUISE MOCHA WATER WHIPPER DURATION	14	0.0
15 CAFE VIENNA WATER WHIPPER START	15	0.0	CAFE VIENNA WATER WHIPPER DURATION	15	0.0
16 CAPPUCCINO WATER WHIPPER START	16	0.0	CAPPUCCINO WATER WHIPPER DURATION	16	0.0
17 CAPPUCCINO WATER WHIPPER START	17	0.0	CAPPUCCINO WATER WHIPPER DURATION	17	0.0
18 CAPPUCCINO WATER WHIPPER START	18	0.0	CAPPUCCINO WATER WHIPPER DURATION	18	0.0
19 CAPPUCCINO WATER WHIPPER START	19	0.0	CAPPUCCINO WATER WHIPPER DURATION	19	0.0
20 CAPPUCCINO WATER WHIPPER START	20	0.0	CAPPUCCINO WATER WHIPPER DURATION	20	0.0
21 CAPPUCCINO WATER WHIPPER START	21	0.0	CAPPUCCINO WATER WHIPPER DURATION	21	0.0
22 CAPPUCCINO WATER WHIPPER START	22	0.0	CAPPUCCINO WATER WHIPPER DURATION	22	0.0
23 CAPPUCCINO WATER WHIPPER START	23	0.0	CAPPUCCINO WATER WHIPPER DURATION	23	0.0

SELECTION: VAN/V-SF/SUIS/SUIS/CAPP/CAFE

NOTE:

1. Times for 8 1/4 oz cups only.
2. Disable A1, A4, A5, A6, B1-B6, C2, C3, C4, D1, D2.
3. Use General Foods label set, PN 37477.
4. Use all SOC canisters with 2 extensions.
5. Use General Foods price/code label set PN 37338

1. BEV CODE	2. PRICE CODE
CAPPUCCINO	15001
CAFE VIENNA	15002
SUISSE MOCHA	15003
FRENCH VANILLA CAFE	15004
FRENCH VANILLA CAFE - SUGAR FREE	15005
GENERAL FOODS INTERNATIONAL COFFEES	

NAME: TIMES FOR 211FD WITH FIVE SGC

DATE: 1-23-95

DO NOT SCALE DRAWING

CONTROL 211

OF REVISIONS TO THIS DRAWING IS IDENTIFIED BY DATE AND BY

REVISION NUMBER

FDSP 50

SIZE: B A

TIMING CHART, 211FD OPTION 06--MACHINE CONFIG CODE 0.3

CHANNEL DESCRIPTION	KEY (BUTTON) NO. 2		CHANNEL DESCRIPTION	KEY (BUTTON) NO. 3	
	LINE No.	VALUE		1WF No.	VALUE
0 LONG DELAY TIME	N/A	12.0 (seconds)	START DELAY TIME	N/A	12.0 (seconds)
1 COFFEE WATER START	1	1.2 (seconds)	COFFEE WATER DURATION	1	7.3 (seconds)
2 COFFEE ALBER START	2	3.0 (seconds)	COFFEE ALBER DURATION	2	1.7 (seconds)
3 COFFEE LRRR ALBER START	3	5.0 (seconds)	COFFEE LIGHT ALBER DURATION	3	0.8 (seconds)
4 COFFEE SUGAR ALBER START	4	5.4 (seconds)	COFFEE SUGAR ALBER DURATION	4	1.0 (seconds)
5 TEA ALBER START	5	2.0 (seconds)	TEA ALBER DURATION	5	1.7 (seconds)
6 TEA WATER START	6	0.0 (seconds)	TEA WATER DURATION	6	7.3 (seconds)
7 SOUP/SOC ALBER START	7	1.5 (seconds)	SOUP/SOC ALBER DURATION	7	1.0 (seconds)
8 SOUP/SOC WATER/WIPPER START	8	0.0 (seconds)	SOUP/SOC WATER/WIPPER DURATION	8	7.3 (seconds)
9 CHOCOLATE ALBER START	9	1.5 (seconds)	CHOCOLATE ALBER DURATION	9	4.4 (seconds)
10 CHOCOLATE WATER/WIPPER START	10	0.0 (seconds)	CHOCOLATE WATER/WIPPER DURATION	10	7.2 (seconds)
11 TEA/TECA SUGAR ALBER START	4	3.0 (seconds)	TEA/TECA SUGAR ALBER DURATION	4	0.8 (seconds)
12 DECAF ALBER START	7	3.0 (seconds)	DECAF ALBER DURATION	7	1.5 (seconds)
13 TEA/TECAF LIGHT ALBER START	9	3.2 (seconds)	TEA/TECAF LIGHT ALBER DURATION	3	0.5 (seconds)
14 XXXXXXXXXXXXXXXXXXXXXXX	7	0.0 (seconds)	XXXXXXXXXXXXXXXXXXXXXXXXXXXX	7	0.0 (seconds)
15 EXTRA COFFEE LIGHT DURATION	3	0.2 (seconds)	EXTRA COFFEE LIGHT DURATION	4	0.3 (seconds)
16 EXTRA TEA/TECAF LIGHT DURATION	3	0.2 (seconds)	MACHINE CONFIGURATION	N/A	0.3
17 CUP DROP DURATION	11	1.4 (seconds)	CUP SENSOR CONTROL	N/A	0.1
18 CUP DISCOUNT	N/A	00	EMPS30 COFFEE WATER PURSUAGE	1	70
19 CAFE MOCHA COFFEE WATER DURATION	1	4.5 (seconds)	CAFE MOCHA COFFEE ALBER DURATION	2	1.3 (seconds)
20 CAFE MOCHA CHOC. ALBER START TIME	9	7.5 (seconds)	CAFE MOCHA CHOC. ALBER DURATION	9	1.4 (seconds)
21 CAFE MOCHA CHOC. WATER/WIPPER START	10	0.5 (seconds)	CAFE MOCHA CHOC. WATER/WIPPER DURATION	10	2.5 (seconds)
22 CAFE MOCHA CHOC. WATER/WIPPER DURATION	N/A	0.0			
23 COLD WATER REBI START TIME	7	2.0 (seconds)	COLD WATER SHOT DURATION	Y	2.0 (seconds)

NOTE:

1. Times for 8 1/4 oz cups only.
2. Caffe Mocha is not possible with this selection.

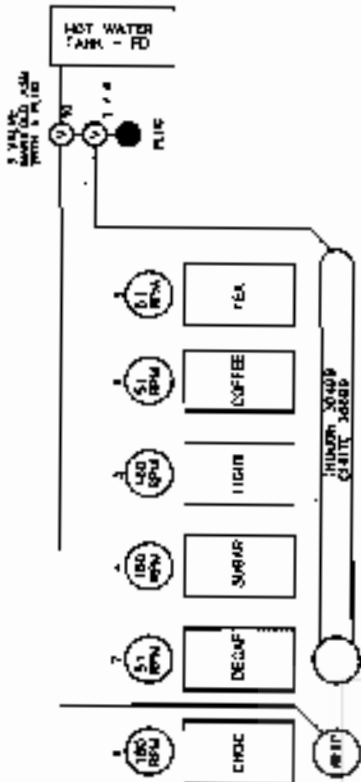
COFFEE
 BLACK WHITE BLK + WHITE WHT + SUGAR M4
 M4 M1 M2 M3 M4 M5 M6 M7 M8 M9 M10 M11 M12 M13 M14 M15 M16 M17 M18 M19 M20 M21 M22 M23 M24 M25 M26 M27 M28 M29 M30 M31 M32 M33 M34 M35 M36 M37 M38 M39 M40 M41 M42 M43 M44 M45 M46 M47 M48 M49 M50 M51 M52 M53 M54 M55 M56 M57 M58 M59 M60 M61 M62 M63 M64 M65 M66 M67 M68 M69 M70 M71 M72 M73 M74 M75 M76 M77 M78 M79 M80 M81 M82 M83 M84 M85 M86 M87 M88 M89 M90 M91 M92 M93 M94 M95 M96 M97 M98 M99 M100

DECAFFEINATED COFFEE
 BLACK WHITE BLK + SUGAR WHT + SUGAR M4
 M4 M1 M2 M3 M4 M5 M6 M7 M8 M9 M10 M11 M12 M13 M14 M15 M16 M17 M18 M19 M20 M21 M22 M23 M24 M25 M26 M27 M28 M29 M30 M31 M32 M33 M34 M35 M36 M37 M38 M39 M40 M41 M42 M43 M44 M45 M46 M47 M48 M49 M50 M51 M52 M53 M54 M55 M56 M57 M58 M59 M60 M61 M62 M63 M64 M65 M66 M67 M68 M69 M70 M71 M72 M73 M74 M75 M76 M77 M78 M79 M80 M81 M82 M83 M84 M85 M86 M87 M88 M89 M90 M91 M92 M93 M94 M95 M96 M97 M98 M99 M100

TEA
 BLACK WHITE BLK + SUGAR WHT + SUGAR M4
 M4 M1 M2 M3 M4 M5 M6 M7 M8 M9 M10 M11 M12 M13 M14 M15 M16 M17 M18 M19 M20 M21 M22 M23 M24 M25 M26 M27 M28 M29 M30 M31 M32 M33 M34 M35 M36 M37 M38 M39 M40 M41 M42 M43 M44 M45 M46 M47 M48 M49 M50 M51 M52 M53 M54 M55 M56 M57 M58 M59 M60 M61 M62 M63 M64 M65 M66 M67 M68 M69 M70 M71 M72 M73 M74 M75 M76 M77 M78 M79 M80 M81 M82 M83 M84 M85 M86 M87 M88 M89 M90 M91 M92 M93 M94 M95 M96 M97 M98 M99 M100

OTHER - WARE SELECTION FROM MENU
 - OTHER SEAM F DINA WHT
 C3

HOT CHOCOLATE
 C3



SELECTION: COF/CHOC/TEA/SNK

MODEL 211

DO NOT SCALE DRAWING

DATE: 1-26-85

DESIGNED BY: FUSEL06

CHECKED BY: FUSEL06

APPROVED BY: FUSEL06

SERVICE SECTION

SANITIZING AND CLEANING PROCEDURES

FOR LG MACHINES - DO EVERYTHING
FOR FD MACHINES - SKIP BOLD ITALICS



CAUTION: THE FOLLOWING PROCEDURE REQUIRES THAT THE MACHINE HAVE POWER APPLIED AND A POTENTIAL ELECTRICAL SHOCK HAZARD EXISTS.



CAUTION - VERY HOT WATER : USE EXTREME CARE WHEN REMOVING WATER FROM THE TANK USING THE RINSE HOSE OR DRAIN. WATER IS HOT ENOUGH TO CAUSE PERSONAL INJURY.

EACH VISIT

1. Fill cup cabinet with cups to required level. Wipe interior and exterior of cup cabinet.
2. Replenish all canisters. Clean any spills. Wipe lids of canisters with a damp towel. Dry all damp surfaces.
3. **COFFEE BREWER** - Cycle the brewer to the dump position by depressing its right rear roller switch (see Figure 3.1) until the brewer continuously runs on its own. When the brew carriage reaches the forward dump position, then toggle OFF the 16 amp circuit breaker. Remove splash guard from the front of the brewer. Using spray hose, rinse any loose grounds from brewer and splash guard. Replace splash guard and close swing out bracket then toggle ON circuit breaker.
- 3A. **TEA BREWER** - If machine is equipped with a fresh brewed tea brewer perform following: Remove the tea canister, with the spray hose, rinse off any loose grounds from the tea brewer and waste chute. Make a tea selection and rinse top of chamber, carriage and filter screen area until after the brew carriage has cycled forward and back twice. Replace tea canister.
4. **CANISTER RACK** - Remove humidity bar (**CAUTION-BAR IS HOT**) and commodity chutes from the trough. Check all canister spouts and commodity chutes for blockages. Rinse commodity chutes and trough with spray hose to remove any residue. For best results, the channel in the trough can be cleaned thoroughly by spraying a dilute mix of dish detergent and water from a spray bottle and scrubbing with a damp cloth or a soft brush, followed with a hot water rinse from the spray hose. Do not scour the trough with any abrasive material! This can result in a poor wash of the trough and poorly mixed ingredients in a drink, or residue in the trough. Carefully dry commodity chutes and reinstall humidity bar and commodity chutes.
5. **CUPWELL** - Remove cupwell, grate and vend door. Clean with hot water and detergent. Rinse with clear water and dry with clean cloth or paper towel. Wipe inside of door, clean vend door guides. Replace cupwell, grate and vend door in machine.
6. Using warm water and detergent, clean other interior surfaces, wipe with a damp cloth and wipe dry.
7. Remove disposable bag containing spent coffee grounds and rinse bucket with hot water and replace liner. Empty and scrub waste bucket. Rinse with anti-bacterial solution. Do not rinse bucket after anti-bacterial solution is used- this will defeat its purpose. Clean floor of machine with hot water and wipe dry. Replace buckets in machine making sure both floats are hanging free and all hoses are in the buckets.
8. Set one test vend or coin test to check for proper operation. Lock vendor door, clean exterior of door and cabinet.

QUARTERLY



CAUTION: THE BELOW PROCEDURE SHOULD BE PERFORMED BY A QUALIFIED PERSON TRAINED IN PREVENTIVE MAINTENANCE!

1. Cycle brewer to the 'dump' position, spray with rinse hose to remove any excessive grounds. Disconnect the brewer cable from the carriage by gently pushing the carriage to the rear and tilting the cable out of its slot. Lift the lower brewer assembly latch and remove the bottom half of the brewer. Place in a bucket of hot water to allow it to soak.
2. Remove steam duct, exhaust hose, and metal screen between exhaust motor and mounting plate. Rinse clean with hot water. Dry with a clean cloth and return to position.
3. Disassemble chocolate whipper (and any additional whippers) housing and mixing bowl by spreading the wire clbe and pulling the mixing chamber straight out. Clean parts with hot water. Clean and inspect the whipper base and impeller for wear. Reassemble making sure the large O-ring is positioned correctly inside the whipper housing.
4. Disconnect all hoses from mixing bowls, channel and delivery spout and clean with hot water. Reconnect hoses and ensure the hoses are not sagging.
5. **Remove lower half of brewer from bucket and rinse well with hot water and inspect brew filter, screen and gasket for wear, rips or obstruction of the filter or screen. Replace if necessary. Return brew base assembly to brewer and reconnect cable.**
6. Remove tea brewer carriage, rinse brewer base, and replace tea brewer filter.
7. Clean coffee delivery chute with a dry cloth.
8. Clean coin mechanism acceptor with a damp cloth and wipe dry.
9. Perform the EACH VISIT procedure after completing QUARTERLY sanitizing and cleaning procedure.

- ◆ **IMPORTANT: IT IS HIGHLY RECOMMENDED THAT THE WATER VALVES ON THE HOT WATER TANK BE INSPECTED AND/OR REBUILT EVERY TWO YEARS (SEE PREVENTIVE MAINTENANCE SCHEDULE ON PAGE 4.02).**

RECOMMENDED PREVENTATIVE MAINTENANCE SCHEDULE

for API Hot Beverage Manufacturer

SERVICE AT EACH INTERVAL LISTED X MONTHS OR YEARS WHICH EVER COMES FIRST	Months	Each	1	4	6	12	24	36
ERIEVER ASA	Months	Visit	2000	8000	16000	24000	48000	72000
Filter screen, Coffee Brewer	Clean	Clean	Clean	Clean/Inspect	Replace			
Seal Brew Chamber (Black)	Clean	Clean	Clean	Clean/Inspect				
Seal Post brew Filter Screen	Clean	Clean		Clean/Inspect				
Wiper Blade, Carriage				Clean/Inspect			Replace	
Brewer Carriage, Rods, Springs	Clean	Clean	Clean	Clean/Inspect		Lubricate	Lubricate	
Lubricate Brewer						Lubricate	Lubricate	
PRODUCT DELIVERY SYSTEM								
Milking Troughs & bowls	Clean	Clean	Clean	Clean/Inspect				Replace
Wipers	Clean	Clean	Clean	Clean/Inspect				Inspect
Exhaust System Hoses, Luct. Screen	Clean	Clean	Clean	Clean/Inspect				
Liquids delivery hoses	Clean	Clean	Clean	Clean/Inspect	Replace			
Coffee delivery chutes	Clean	Clean	Clean	Clean/Inspect				
Ice Brewer HTR	Clean	Clean	Clean	Replace				
MISCELLANEOUS								
Water Inlet HTR Carriage						Replace	Replace	
Water Valves On Water Tank						Inspect	Rebuild	
Capwell, Overflow & Gauging Devices	Clean							
Coin Mech	Clean	Clean	Clean	Inspect				
Water Tank Inlets							Inspect	Clean

THIS SCHEDULE SHOULD BE FOLLOWED IN ADDITION TO THE "EACH VISIT" CLEANING RECOMMENDED IN THE SERVICE SECTION OF THIS MANUAL

- CLEAN** =Clean and sanitize per NAMA procedures
- INSPECT** =Inspect for wear, product build up or broken part. After inspection- repair, adjust, clean, rebuild or replace.
- REPLACE** =Recommended interval for replacement
- REBUILD** =Removes from machine, take apart, clean and replace worn or damaged parts.
- LUBRICATE** =Should be cleaned, inspected, and repaired before lubrication. Recommended Lubricant is a food grade, light weight oil.

FUNCTION OF THE BREWER IN AN AP 211

The heart of the AP 211 Hot Drink Merchandiser 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 parts of the brewer nearest the observer, standing before the open cabinet.

All AP 211 fresh brew machines have the brewer stopping at the same point. The brewer is stopped with the brew carriage aligned directly over the brew filter and under the coffee delivery chute. When a brewed coffee drink is selected, the ground coffee from the LG canister is delivered directly to the brew chamber via the stainless steel coffee delivery chute.

- ◆ IF THE MACHINE IS EQUIPPED WITH A CUP SENSOR, THE VEND CYCLE WILL NOT BEGIN UNLESS A CUP IS PRESENT IN THE CUPWELL.

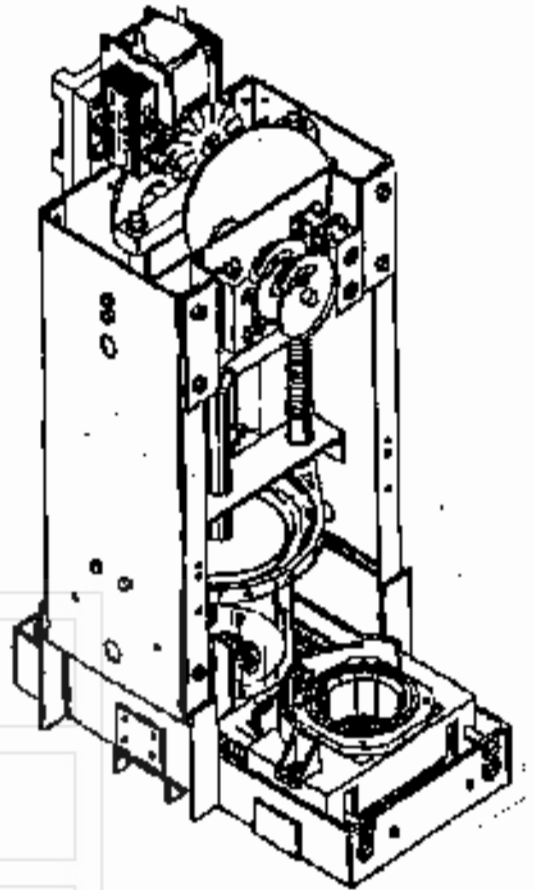


FIGURE 3.1

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The brewer starts at the time determined by channel 1 (typically 2.5 seconds) after the coffee hopper has augured coffee into the brew chamber. When the brewer starts, the cable will begin to retract the brew carriage towards the rear of the base assembly. Once the right rear (brewer cycle) switch rides up on the high side of the rear cam, the brewer will continue to run until it falls back into the valley at the end of the cycle.

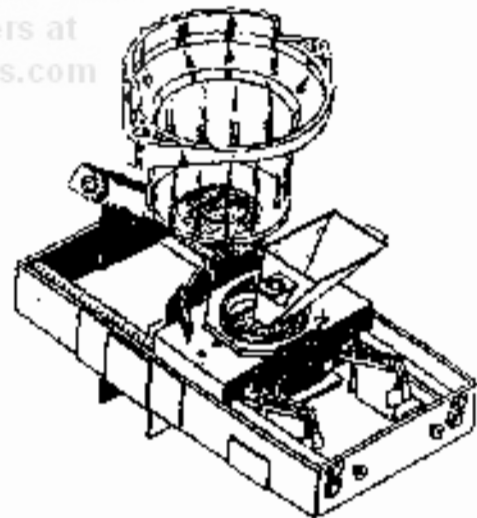


FIGURE 3.2

The brew carriage will continue back until it is slightly behind the clear brew cylinder when the brew cylinder starts its downward motion. At the proper time the cable is slackened slightly to allow the brew carriage to move forward and self-align with the cylinder. As the cylinder clamps down on the brew chamber seal, the roller of the front right switch should be entering the valley of the front cam and the switch will send voltage to the brew water valve and the Brew Delay Relay. The Brew Delay Relay (BDR) interrupts the voltage to the brewer motor to allow the brewer valve to deliver all the water required to the brewer. The brew water valve and the BDR are energized for the duration of channel 1. The cylinder is held against the brew chamber seal by the springs on the cylinder support rods. The water will flow into the cylinder down through the grate in the bottom of the cylinder into the coffee filled brew chamber. The grate in the bottom of the cylinder prevents the coffee grounds from floating up into the cylinder.

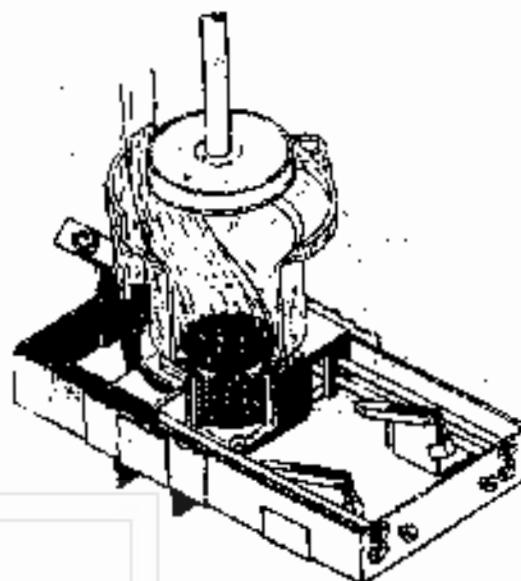


FIGURE 33

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As the cycle continues, the piston is moved down into the cylinder by the large cam on the main shaft. 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 the pressure of the expanding air, forces the water through the coffee grounds in the brew chamber and out through the delivery funnel to the trough. The heated, compressed air follows the water through the grounds forcing the remaining water out of the grounds and drying the grounds.

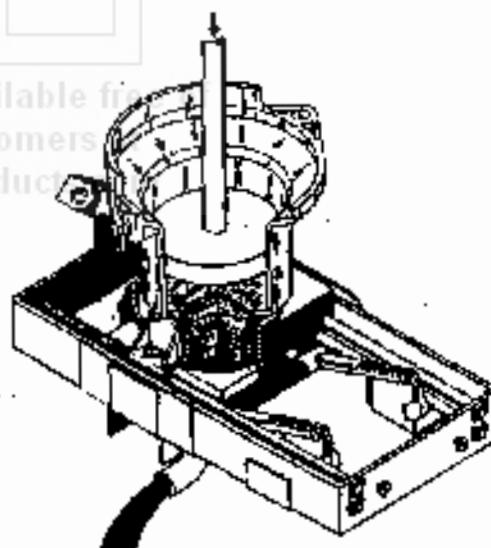


FIGURE 34

After the water has passed through the bed of grounds, the brewer starts the portion of the cycle that empties the brewer of spent grounds and resets the brewer for the next vend. The looseness in the brew carriage cable is removed and the piston and cylinder are raised far enough to allow the brew carriage to pass under the cylinder.

The cable is then slowly unwound, controlling the forward motion of the brew carriage, which is being forced forward by the carriage rod springs. As the brew carriage passes over the two white pawls in the base assembly, the two ears on the sides of brew chamber fit the brew chamber evenly allowing it to ride up the pawls.

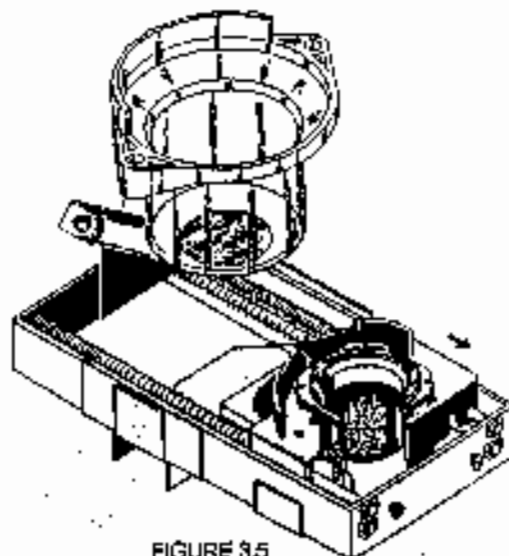


FIGURE 3.5

As soon as the ears are free of the support of the pawls, the brew chamber snaps downward, dislodging the spent grounds into the grounds bucket. The cable will then begin to retract the brew carriage toward the rear of the base assembly until the brew chamber is directly over the filter and under the delivery chute. At this point the roller of the right rear switch will fall into the valley of the rear cam, removing power from the brewer motor. This returns the brewer to the standby position and the brewer will remain in this position awaiting the next vend (see FIGURE 3.2).

★ THE STOPPING POSITION OF THE BREWER IS A CRITICAL ADJUSTMENT. MISALIGNMENT OF THE BREW CHAMBER AND THE FILTER IN THE STOPPING POSITION CAN CAUSE A LEAK BETWEEN THE BOTTOM OF THE BREW CHAMBER AND THE TOP OF THE FILTER. THE CORRECT STOPPING POSITION OF THE BREWER IS INDICATED BY THE CARRIAGE MOVING THE FILTER ASSEMBLY BACKWARDS APPROXIMATELY 1/8" AS THE BREWER COMES TO REST.

★ IF YOU DESIRE TO RUN A FRESH BREWED COFFEE VEND TO CHECK FOR PROPER OPERATION, YOU MUST HAVE THE SWING OUT CLOSED OR OPEN THE SWING OUT BRACKET AND PULL THE PLUNGER ON THE INTERLOCK SWITCH.

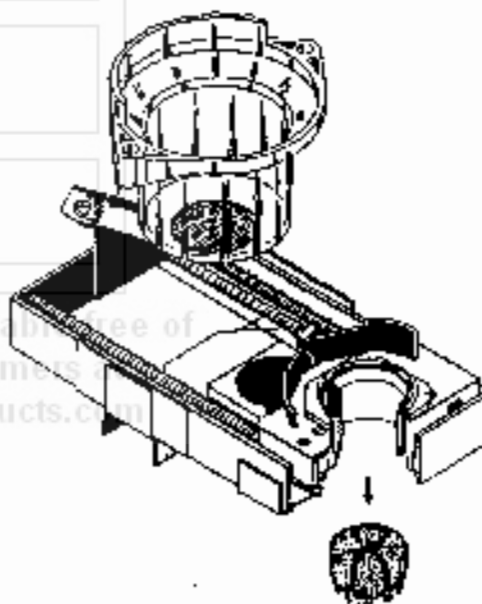


FIGURE 3.6

BREW CARRIAGE AND 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 a spool and wound and unwound to move the carriage in synchronization with the other movements of the brewer. The cable spool is controlled by a gear segment driven by the rear cam of the main cam shaft assembly. The shape of the cam determines when the cable is wound and unwound.

When the cylinder is pressing down on the brew chamber, the cable should be slack. Just as the clear brew cylinder begins to raise, the cable tightens to prevent the carriage from jumping forward as the cylinder clears the alignment shoulder of the brew carriage. As soon as the cylinder is high enough to clear the carriage, the cable is unwound and the carriage moves forward to dump the spent grounds. After the spent grounds are dumped, the cable again winds on the outer spool and pulls the carriage to the stopping position.

The cable is attached to the outer section of the spool with a cotter pin. The inner portion of the spool is connected to a shaft and a small gear. The gear is rotated by a pivoting segment gear driven by a cam follower riding on the edge of the rear cam of the main shaft assembly. The inner and outer sections of the cable spool have matching teeth which provide a positive mesh, but allow for adjustment. When the two parts are assembled, they are secured by a screw and washer which prevent them from being disengaged.

ADJUSTMENT OF THE BREW CABLE



CAUTION: THE POYI DUMPING PROCEDURE REQUIRES THAT THE MACHINE HAVE POWER APPLIED AND A POTENTIAL ELECTRICAL SHOCK EXISTS.

Operate the brewer through a complete cycle and observe that:

- The alignment shoulder of the carriage is slightly behind the rear vertical edge of the brew cylinder just as the cylinder starts down. (See FIGURE 3.8)
- The cable goes slightly slack just before the cylinder contacts the surface of the brew chamber gasket.
- After brewing, the carriage moves forward slowly and evenly all the way to the dump position.

If all three of these conditions are not met, then a cable adjustment should be made using the following procedure:

- Swing the coffee hopper out to allow clear access to the brewer. Depress the right rear switch on the top of the brewer and allow the brewer to cycle to the brew position. Turn off power.
- Remove the two outside screws in the top bracket and one screw in the bottom brewer mounting brackets. Loosen the remaining mounting screws in the keyhole slots in the top and bottom mounting brackets.

- Locate the wiring harness for the brewer and release the harness from the cable clamp on the rear wall of the cabinet so that the brewer harness is hanging free.
- Lift the brewer to clear the keyholes and turn the brewer clockwise to access the cable spool on the rear of the brewer.

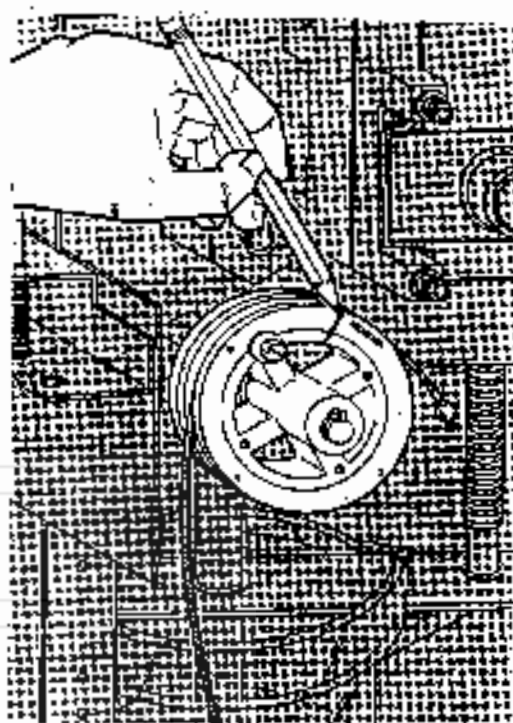


FIGURE 3.7

- Mark the inner and outer section of the cable spool with a pencil line across both pieces to provide a reference mark.
- Restore power and cycle the brewer to the dumping position and turn off the power.
- If the carriage was not correctly behind the cylinder and is being forced back out of the way or the cylinder is resting on top of the alignment shoulder of the brew carriage (see FIGURE 3.8) and causing the brew water to leak from between the cylinder and the brew chamber, then an adjustment of only one or two teeth to shorten the cable is needed - go to step 12. If the original adjustment has been lost, then a 'scratch' adjustment will have to be made - continue to step 8.

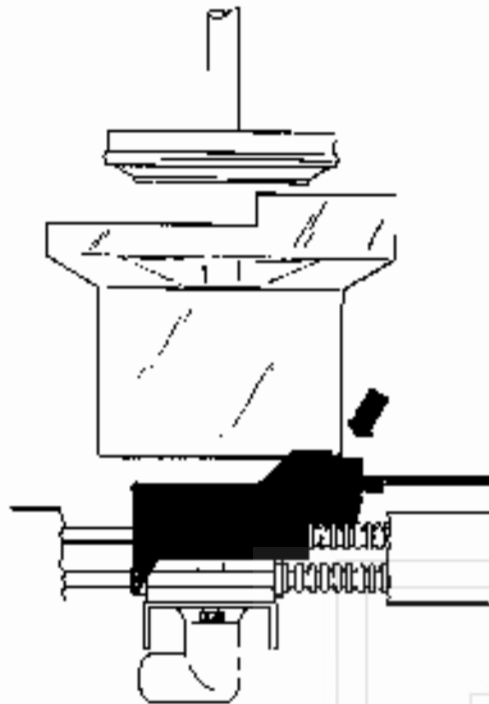


FIGURE 3.9

8. Confirm that the cam follower is in the deepest valley of the rear cam (See Figure 3.11) by cycling the brewer to this position. This position of the cam and follower guarantees that the brewer is in the dump position.
9. Feed the cable down between the white roller and the support bracket and towards the front of the brewer. Slip the cable into the slot on the rear of the carriage.
10. Wind the cable clockwise on the outer spool until the carriage is pulled back from the inner face of the base assembly (See Figure 3.10) $1/8$ to $3/16$ inch.

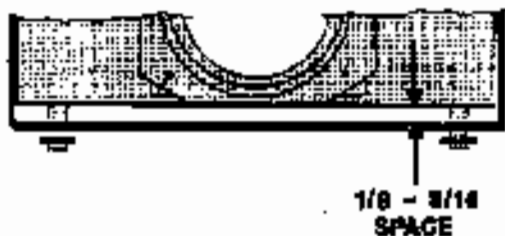


FIGURE 3.10

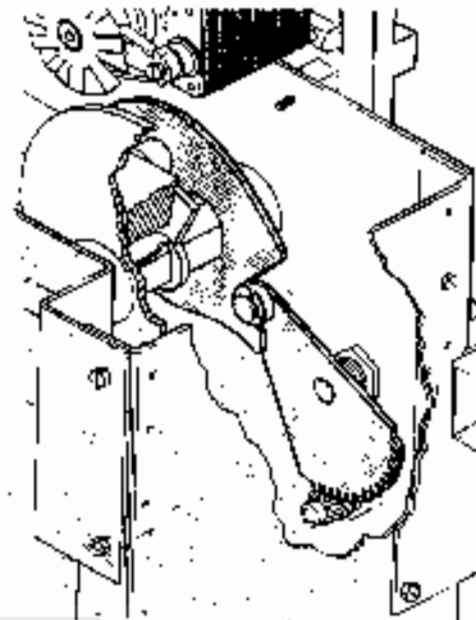


FIGURE 3.11

11. While holding the follower in the valley of the cam, (see FIGURE 3.11) install the outer section of the cable spool over the inner section. Release the follower and spool and check that the clearance set above is maintained. If so, make a new reference mark across the spool and rotate it counter-clockwise one tooth - proceed to Step 13.
12. Carefully pull the outer section of the cable spool off and rotate it one tooth clockwise to tighten the cable and replace the outer spool.
13. Restore power and cycle the brewer again, watching for the three conditions listed at the start of this procedure.
14. If the carriage is still not being drawn back far enough during the cycle, repeat Step 12.
15. After ensuring that the cable is adjusted correctly, replace the screw and washer that secure the two halves of the cable spool and cycle the brewer to the brewing position and turn off the power. Lift the brewer and turn brewer counter clockwise to its original position and replace the screws removed in Step 3 above and tighten the keyhole screws. Restore power and test vend.

- * IF YOU DESIRE TO RUN A FRESH BREWED COFFEE VEND TO CHECK FOR PROPER OPERATION, YOU MUST HAVE THE SWING OUT CLOSED OR OPEN THE SWING OUT BRACKET AND PULL THE PLUNGER ON THE INTERLOCK SWITCH.

WATER SYSTEM

The water system is a gravity system (thus requiring no pumps or compressors) with an open air break at the tank inlet required by most local codes. The temperature control will maintain the water temperature near the boiling point. 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.

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 (and recommended) method provides for a water filter to be installed as a part of the original equipment. The filter housing includes the shut-off valve. To turn off the water at the filter, rotate the black handle counter clockwise.

The coils of the water inlet valve are activated by the float switch on the tank lid. This single top switch controls the intake of water into the water tank. This valve also functions as a safety overflow valve. If the safety overflow (bucket float) switch in the waste or used grounds bucket is open, the valve will not allow water into the water tank.

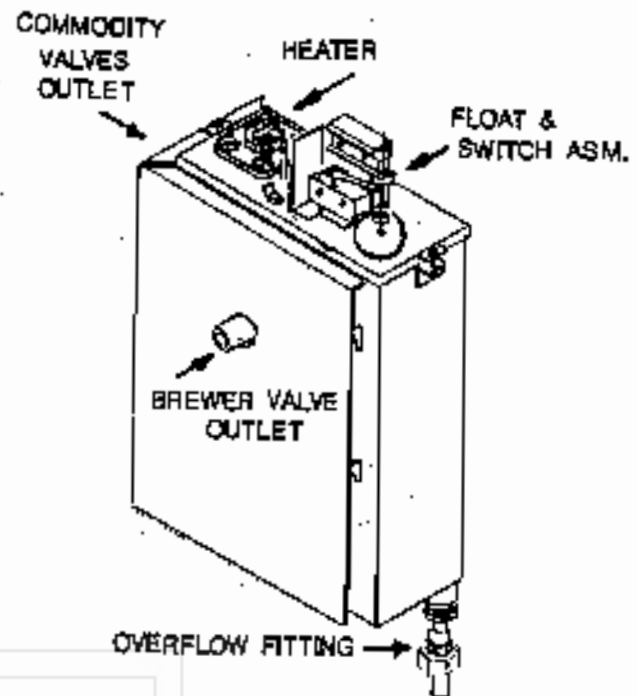
THE WATER TANK

The water tank for loose ground and the freeze-dried models use the same principles of operation, the only difference being the number and position of the outlets for valves or manifolds. The water tank is constructed of stainless steel and holds approximately four gallons of water.

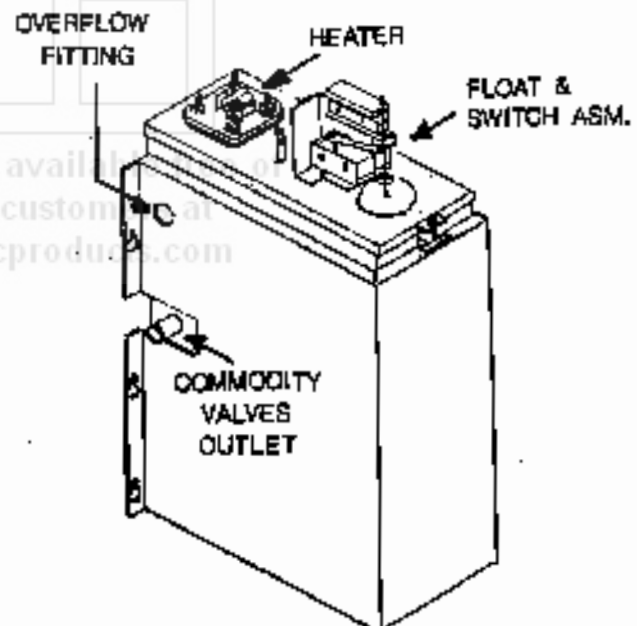
Both tanks have a removable lid that is sealed at the top of the tank with a gasket. Each tank has one 1500 Watt heater mounted through a hole in the tank lid, controlled by a thermostat mounted on the tank lid. The thermostatic control system consists of a thermostat located on the lid of the tank that senses the temperature of the water via a copper sensor that extends down inside the tank. The thermostat is mounted to the tank lid with spring loaded hold downs that will maintain a constant and even pressure on the thermostat. The thermostat for the LG water tank is rated at 190°F (87.5°C), while the thermostat for the FD model is rated at 180°F (82°C).

WATER DELIVERY SYSTEM

A maximum of four electrically energized valves with an easily serviceable diaphragm comprise the water delivery system. The number, position and function of the valves change dependent upon the configuration of the machine. They are: the Coffee Brew Water Valve, the Chocolate Water Valve, the FD Coffee/Decaf/Tea Water Valve, the Fresh Brew Tea Water Valve, and the Soup/SGC Water Valve. Each of these valves will release water into its particular segment of the commodity mixing channels, depending on the beverage selected. The arrangement of the valves are dependent upon the model and the configuration of the machine. The standard position of valves in an LG model are a three valve manifold mounted on the left side of the heater tank and a brewed coffee valve located behind the brewer on the front face of the tank. The standard position of the valves in an FD model has a three valve manifold mounted on the left side of the heater tank.



FRESH BREW WATER TANK
FIGURE 3.12



FREEZE DRIED WATER TANK
FIGURE 3.13

THE COFFEE BREW WATER VALVE

This valve is mounted on the face of the water tank directly behind the brewer. The brew water valve is controlled by the right front switch on the brewer and the duration of channel 1.



CAUTION: ADDITIONAL WATER MUST BE REMOVED FROM THE WATER TANK VIA THE DRAIN BEFORE REMOVING THE HEATER VALVE FOR SERVICE!

TEA, SOUP, FRESH BREW TEA AND CHOCOLATE VALVES

These valves are mounted into a manifold on the left side of the water tank. Separate valves are essential 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 channels to avoid taste contamination. Each valve is controlled by at least one separate time channel on the logic board. Each of these valves is connected to the commodity rack by a flexible silicone hose.

TANK DRAIN

The tank drain is utilized to remove water from the tank for maintenance or transportation of the machine. The drain for the tank will use one of two methods. The older style has a small diameter shutoff valve in a fitting in the bottom of the tank. The newer and currently used method is a large diameter hose, fastened to a large outlet on the bottom of the tank. The end of the hose has large plug in the end of it. This change was to permit regular flushing of the tank to prevent an excessive buildup of minerals in the tank.



CAUTION: DO NOT REMOVE THE LARGE PLUG FROM THE LEAD OF THE DRAIN HOSE UNTIL THE TANK IS PARTIALLY DRAINED USING THE RINSE HOSE, AND THE BUCKET IS EMPTIED AND RE-PLUGGED.

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. This hose also provides a means of partially draining the tank to allow for the removal of a commodity valve for maintenance.



CAUTION - VERY HOT WATER . USE EXTREME CARE WHEN REMOVING WATER FROM THE TANK. THE RINSE HOSE OR DRAIN WATER IS HOT ENOUGH TO CAUSE PERSONAL INJURY.

OVERFLOW HOSE

Both the fresh brew and freeze dried tanks have an overflow tube. The FD overflow is mounted on the upper left rear side of the water tank. In the LG model tank, the overflow function is a standpipe located inside the tank. Water rising above the preset level will overflow down through the standpipe and into the waste bucket. Should the water level in the tank rise too high, regardless of the reason, the excess will run out of the tube, through the overflow tubing and directly to the liquid waste bucket. There should be no kinks or low spots in this hose.

OVERFLOW SAFETY

If an overflow condition continues, the level in the waste bucket will rise and eventually raise the float of the safety overflow switch and disable the Vend Enable Relay (VER), placing the machine on a "OUT OF SERVICE" status. When "OUT OF SERVICE", any coins inserted will be returned. All 120 volt functions from the motor control board will be disabled including the water inlet valves.

REMOVAL OF HEATER ELEMENT

In the event a heater element fails, and must be replaced, removal of the heater element is made less complicated by the addition of an access cover on the roof of the cabinet. This access cover is located in the right rear corner of the cabinet top, and is secured in place by a wingnut. Once the wingnut is loosened, the panel is pivoted clear of the opening in the top of the machine. The positioning of the opening allows the element to be removed from either a fresh brew tank or a freeze dried tank with a minimum of difficulty.

REPLACEMENT OF WATER FILTER CARTRIDGE

The filter cartridge should be replaced periodically in accordance with the manufacturer's recommended capacity intervals to filter water. A clogged or expired cartridge can cause poor quality beverages and may affect the operation of the water tank by slowing the water fill flow rate.



CAUTION: HIGH WATER PRESSURE MAY BE PRESENT IN THE FILTER HEAD. YOU MUST PERFORM FOLLOWING STEPS TO RELIEVE LINE PRESSURE BEFORE CARTRIDGE CAN BE REPLACED.

- On filter head, shut the internal valve off by moving the lever fully counter clockwise.
- With machine fully powered, drain water from water tank using the spray hose until water inlet valve can be heard energizing or until machine's "OUT OF ORDER" LED turns on.
- Power OFF machine. Turn cartridge to the left until it stops (approx. 1/4 turn). Pull cartridge downward and out of filter head.
- On new cartridge, write the date & current machine vend count on label in specified box.
- Install new cartridge by first locating the two opposing ears on the top metal section of the cartridge. Hold and position cartridge under the filter head and align one of the ears between the label on filter head. Insert the cartridge straight up into the filter head as far as it will go. You should feel the two "O" rings snapping into place. Upon feeling this, turn the cartridge to the right until it stops (approx. 1/4 turn). (See Figure 1.1)
- On the filter head, slowly move the valve lever clockwise until it stops. Power ON machine and check for any leaks.

THE CANISTER RACK

The canister rack provides support for the entire dry product commodity system and 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 disconnecting the wires, loosening four screws and lifting it out. Water tubes, to direct the water to the mixing channel and whipper, are stainless steel and permanently attached to ensure proper alignment.

COMMODITY SYSTEM

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

The augering system used to dispense the products runs in reinforced nylon bearings to ensure a long trouble-free life. The dispensing end of the canister have different spouts, some of which have louvers. 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 product waste and assure commodity freshness by the elimination of overfilling.

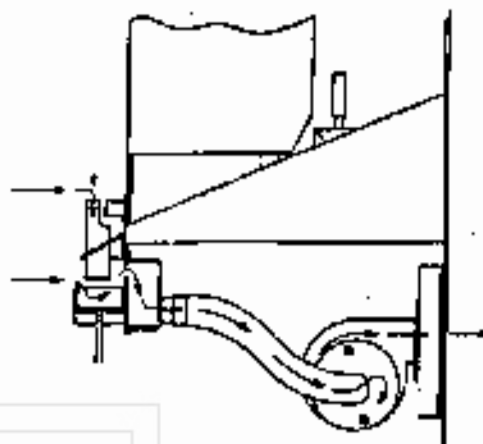
THE HUMIDITY BAR

The humidity bar is integral part of the commodity system. It is a flat, electrically heated strip, and by providing a slightly higher temperature at the canister spouts, 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.

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 steam laden 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 mixing channel as the dry products are dropped. Immediately behind the mixing channel is a vacuum duct which is connected to the exhaust motor by a round plastic hose. Directly over the mixing channel is the steam deflector and commodity chute. Lightener, sugar, tea and soup products are dropped into the moving liquid in the mixing channel 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 mixing channel. At the same time this deflector effectively prevents the steam vapor from rising in the area of the commodity canister outlets.



STEAM EXHAUST FLOW

FIGURE 3.14

The components of the steam exhaust system: the mixing channel, the steam deflector, the steam duct, the hose to the blower, and the metal screen behind the exhaust fan assembly are all easily removed for cleaning. Cleaning is easily accomplished by rinsing in hot water. The mixing channel itself, which carries the beverage, should be sanitized according to the current industry practices.

REMOVAL OF STEAM EXHAUST DUCT

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 towards 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.

See Figure 3.15

REMOVAL OF STEAM EXHAUST DUCT

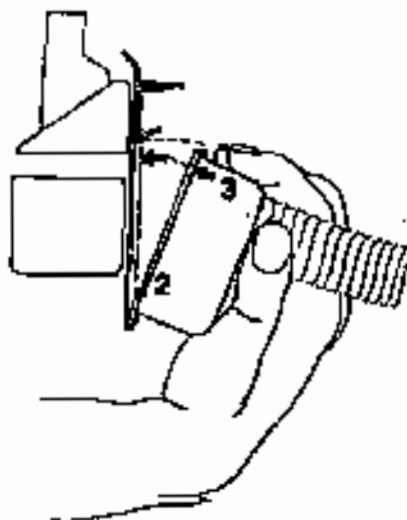


FIGURE 3.15

CHOCOLATE WHIPPER

The chocolate beverage is thoroughly mixed and made more attractive 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 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 mixing bowl and flows into the whipper chamber and then to the cup. The whipper parts are all of a food service approved plastic material, highly resistant to mechanical damage. They are easily removed without tools for sanitization. The mixing assembly is held together by spring clips.

MIXING CHANNEL AND ACCESSORIES

The use of specialty products may require the use of higher speed motors and/or additional whippers. Kits exist for the installation of additional whippers under the outlet of the scup mixing bowl and the channel mixing bowl. The harness for connecting the additional whipper for the scup position is included in the machine harness. Harnesses for kits that add an additional whipper to the merchandiser are also available. Certain configurations also contain unique mixing troughs to provide separate dispensing areas to prevent taste contamination between drinks.

FRESH TEA BREWER

The AP 211 also has the capability to deliver a cup of fresh brewed tea. The tea brewer assembly consists of three basic parts: the canister and auger motor assembly, the tea brewer and the spent tea chute and drip tray. The entire assembly occupies the extreme right position on the canister rack. The canister and motor assembly are secured to the top of the rear shelf of the canister rack by one fixed clamp that allows for easy removal. The brewer and drip tray snap into the canister rack using the same locating tabs as a normal canister. The spent tea chute dips into the front of the brewer and guides the spent leaves to the grounds bucket for disposal. The wiring for the tea brewer is part of the canister harness. It consists of a 6 pin plug which is inserted in a square hole in the rear face of the canister rack, and two wires for the canister motor, which are fed up through a hole in the top shelf of the canister rack.

The tea brewer has a gravity fed, open brew chamber, similar in operation to the coffee brewer, except that no piston is used. A fresh brewed tea selection, once selected, will energize a separate brewed tea water valve to open and deliver the water to the brew chamber via a tube mounted on the side of the canister motor mounting bracket. Seconds later the canister motor augers a small quantity of leaf tea (approximately 2.5 grams for an 8 1/4 oz drink) into the open brew chamber. Best results are achieved by reducing the flow of the water by adjusting the metering screw on the valve to stretch the water flow out over the longest time possible. This allows the water and tea to steep for as long as possible before the brewed tea liquid flows out the delivery spout and into the mixing channel where lightener and sugar can be added. The lightener and sugar are controlled by channels separate from the coffee lightener and sugar. The tea leaves are prevented from following the liquid by a fine mesh filter that also acts as the bottom of the brew chamber. After the liquid has seeped through the tea, the brewer cycle switch receives a start and duration voltage through the solid state relay located in or on the shadow box to the right side of the master module. This starts the brewer motor and its crank arm into the dump cycle. The crank arm moves the brew chamber and carriage forward as two ears on the side of the brew chamber contact two pawls that force the brew chamber up. As the ears of the brew chamber clear the support of the pawls, the four brew chamber springs snap the brew chamber down, ejecting the spent tea into the chute which guides it to the waste bucket. The brew carriage will then dump cycle a second time to help remove any left over spent tea. Finally the brewer cycles home to await the next vend.

CUP DELIVERY SYSTEM

Every beverage sold through the AP 211 hot beverage merchandiser requires a clean disposable cup. Mounted on the inside of the door is the cup cabinet which is a storage area for a large number of cups and a device to separate and dispense a single cup for each cycle of the machine. Included in the throat of the cup delivery area are two switches which control the function of the cup cabinet and the machine. The index switch mounted at the upper rear of the throat on the cup drop, controls the function of the spirals in the cabinet. When this switch opens the top of the last 5-8 cups remaining in the cup drop ring a circuit to the cup separator switch is established. During a vend, the running voltage from the cup separator switch will supply power to the spiral advance motor for approximately 2.2 seconds. It typically takes two vends in order to advance the next column of cups into the cup ring. When the new stack of cups fall into the throat it passes the spiral advance switch disconnecting the circuit to the spiral motor. The second lower switch, mounted so that it will activate when 3-4 cups remain in the cup drop throat, is the sold out or out of service switch and will disable the vend enable relay and light the "OUT OF SERVICE" LED on the control panel.

CUP CABINET

Cups are stored in an inline flat magazine mounted on the inside of the vendor door. This magazine is completely covered to protect the cups from accidental contamination. The inline cup cabinet may be swung out for easy access to the control board, service switch and selection labels. The base of the cup cabinet holds the cup dispenser.

Cups are moved from the storage position to the dispensing mechanism (referred to as the "cup drop") as needed. When the stack of cups in the cup drop has been reduced to about six cups the spiral advance switch is released causing a circuit which will allow power the cup spiral motor.

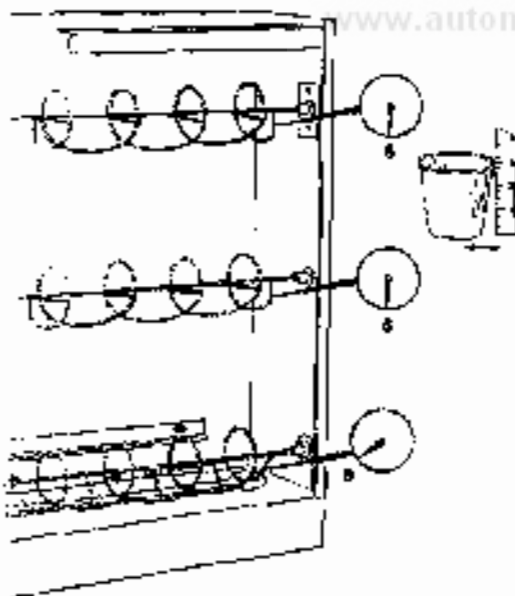


FIGURE 3.16

The three cup spirals will turn simultaneously to advance the remaining stacks of cups on the base plate toward the cup drop opening.

When the stack of cups nearest the cup drop opening is advanced, it will drop into the remaining cups. The new cups will press the spiral advance switch which removes the power circuit to the cup spiral motor. The cup spirals are designed so that a stack of standard vending cup will nestle between the turns. It is important that the spirals are properly oriented to each other so the stacks of cups will advance in a vertical position.

Figure 3.16 illustrates the relationship between the three spirals. When the spirals are correctly adjusted, the return wires at the end of the spirals will point as shown. When the upper two spirals (which should be identical) point to 6 o'clock, the bottom spiral should point to 8 o'clock. This is done because the bottom part of a cup is smaller in diameter than the top rim.

The spirals are properly set before the machine leaves the factory and should not require adjustment before being put in service. The synchronized movement of the three spirals is maintained by the toothed drive belts which connect the toothed gear on the end of each spiral rod and the cup spiral motor.

CUP DROP MECHANISM

The cup separator used in the AP 211 hot drink overhandler is a Litem separator. The rotary motion of the cup drop motor is converted to a push-pull motion by a crank arm which drives the lever of the cup drop ring. The cup to be dropped is separated from the rest of the cups in the stack by the cams of the cup ring. The cup is then guided to the cupwell by a delivery chute. As the cams return to the starting position the next cup in the stack is prepared to be dropped for the next cycle. When the cup mechanism is in a standby position the lever of the cup ring is pulled back against the arm of the cup motor cycle switch.

The correct stopping position of the cup drop ring is shown in Figure 3.17.

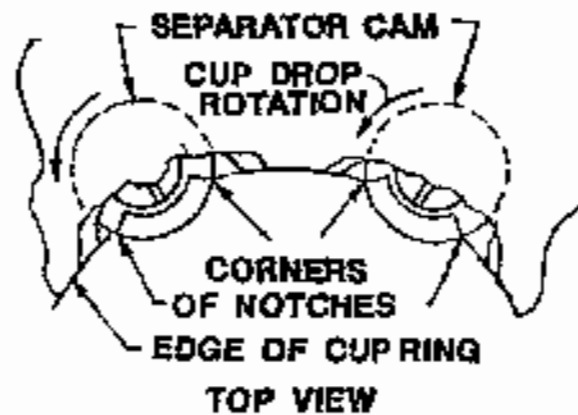


FIGURE 3.17

The leading and trailing edges of the cams should be hidden under the gray ring of the cup ring assembly. If an adjustment of the switch is necessary, slightly loosen the two mounting screws and reposition the switch until the correct stop position is achieved, and then retighten the screws. However, the arm of the switch should not be bolted against the body of the switch nor against the body of the cup ring.

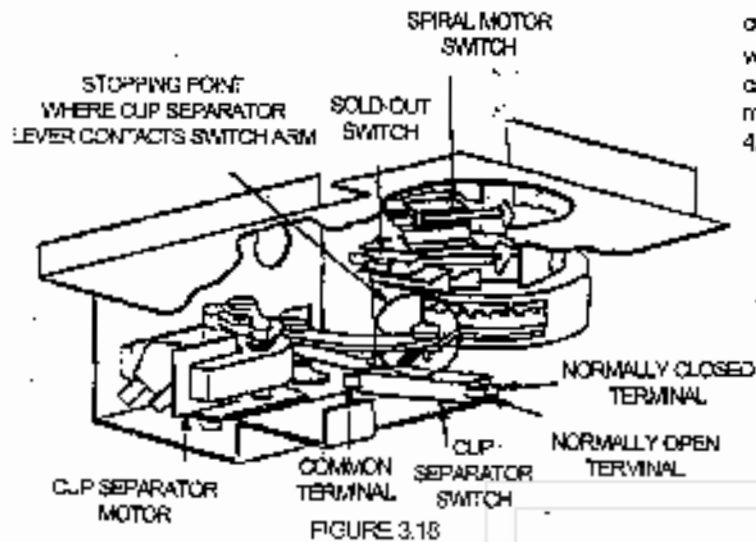


FIGURE 3.18

Starting voltage for the cup drop motor goes to the normally open (NO) contact of the cycle switch which is being held closed by the lever of the cup drop ring. This starting voltage is controlled by channel 17, button ②. The running voltage for the cup drop motor is connected to the normally closed (NC) contact of the cycle switch. The common of the switch is connected to the cup drop motor.

The running voltage remains on the (NC) contact of the switch for the duration of the vend. If the cup drop lever fails to interrupt the voltage due to incorrect switch adjustment or a faulty switch, the cup drop motor will run for the entire vend cycle and deliver multiple cups.

If the start voltage remains on the (NO) contact of the switch longer than one complete revolution of the crank arm, the motor will run a second time. The length of the start voltage is controlled by the setting of channel 17, button ③ and is factory set to 1.4 seconds. When a low quantity of cups is left below the spiral motor switch the (NC) contact will engage. This causes a circuit between the spiral motor and the cup separator switch. During a vend the running voltage from the cup separator switch will supply power to the spiral motor to advance the next column of cups. It will typically take two vends to advance the next column of cups into the cup separator and press the spiral motor switch to disengage its (NC) circuit.

"USE YOUR OWN CUP OPTION"

A standard feature available in the AP 211 detects the presence of a cup or mug in the cupwell and can disable the vend if a cup is not present. If the cup sensor configuration (channel 17, button ④) is set to 0.0 then the cup delivery circuit will deliver a cup for every vend. If the cup sensor configuration (channel 17, button ④) is set to 0.1, then the vend will not commence until a cup is present in the cupwell. This cup can be placed in the cupwell by the customer or delivered by the machine. If a cup is not being delivered correctly, the flowchart on page 4.16 will assist you in determining the cause of the problem.

211 TROUBLESHOOTING CHART





CAUTION: Certain procedures in the troubleshooting section require that voltage be on in the machine. Exercise extreme caution while performing these procedures to prevent injury.

PROBLEM	POSSIBLE CAUSE	REMEDY
"OUT OF SERVICE" Light on the front display steadily lit	Activated or defective switch for following: low float, cup sold out, overflow or grounds bucket	Check for normal conditions and correct, replace defective switch
	Vend enable relay not energized	Check for 120vac through all above switches and to relay, replace relay
No power to complete machine including fluorescent light and service outlet	Power cord unplugged	Plug in power cord
	Loose or broken wire in power cord	Repair or replace - See Caution on page 1.01
	Bad connections in power cord to EMI filter and switch panel	Check all terminals
	No voltage from main wall outlet	Check outlet and supply circuit breaker-contact certified electrician
	Door interlock switch or wiring defective or open	Repair or replace
Machine will not vend or accept money	Circuit breaker(s) tripped	Reset or replace
	Power transformer disconnected or defective	Repair or replace Check logic board L1-1 & 2, L1-3 & 5
	Incorrect coin mechanism installed	Check page 2.03 for list of correct coin mechanisms
	Defective coin mechanism	Replace or disconnect and test vend using machine button
	Check cup sensor operation	Set channel 17, button to 0.0 to disable and test again
Excessive amount of liquid in overflow bucket	Float switch on hot water tank lid defective or out of adjustment	Adjust or replace switch
	Hot water Tank Fical waterlogged	Replace float
	Commodity water valve leaking	Repair or replace
	Water Inlet valve leaking	Repair or replace-check supply line for high pressure. Install pressure regulator to correct.
Lightener and/or sugar not selected but appearing in drink	Dlogged exhaust system	Check steam exhaust (duct/hose) and humidity bar-clean as needed
	Exhaust motor not running	Service or replace
	Scratched or defective trough causing poor wash	Replace
	Product dispensing too soon / late	Check for incorrect channel times
	Mixed products in canisters	Dump products and replace
Grounds in cup	Brewer dumping wet grounds	See wet grounds section
	Torn or ripped brew filter	Replace
	Missing funnel cover	Replace

211 TROUBLESHOOTING CHART

PROBLEM	POSSIBLE CAUSE	REMEDY
Weak and/or cold coffee	Check gram throws	Using gram scale, adjust correct channels
	Brew water valve leaking	Repair or replace valve
	Defective thermostat	Replace
	Defective heater	Replace
	Incorrect alignment of brew chamber and filter	Adjust stop position of brewer-check brewer motor brake arm for coasting
Cup occasionally not full (Short cup)	Excessive coffee in brew chamber	Using gram scale, adjust correct channels
	Floater rod sticking or bent	Straighten or replace
	Water inlet switch sticking or defective	Replace
	Floater rod access cover loose	Secure in proper position
	Water valves opening late due to mechanical defect or low voltage	Repair or replace valve. Correct low voltage problem
	Brewer cable not adjusted properly causing brewer leak	Adjust cable
	Brewer stop position incorrect trapping grounds on seal or between chamber and filter	Adjust rear brewer cam or switch for correct stop position
	Check brew chamber seal for excessive grounds	Check for proper alignment of coffee delivery chute
	Clogged water filter	Replace
	Low water supply or damaged supply line	Change water supply or replace water supply line
	Overflow blocked or kinked	Check routing of hose to the overflow bucket
Wet grounds dispensed from brewer (coffee or tea)	Incorrect cylinder and carriage alignment	Check brewer cable adjustment
	Clogged brew filter	Replace
	Clogged filter support screen	Clean or replace
	Scored or cracked brew cylinder	Replace
	Worn or defective piston or seal	Replace
	Check gram throw	Using gram scale, adjust correct channels
	Soft water or coffee gases causing excessive pressure in brewer	Reduce brew water and install add water kit to reduce excessive pressure
Water only-No coffee	Carriage wiper binding on filter	Confirm that brew filter is seated correctly Clean brew base assembly
	Warped brew filter	Replace
	Bent filter support screen	Replace
	LG carrier tunnelling	Agitator defective or jammed Auger inoperative
	Faulty interlock switch or assembly	Adjust or replace
	No coffee in canister	Service
	Check channels in set up mode for correct times	See timing chart

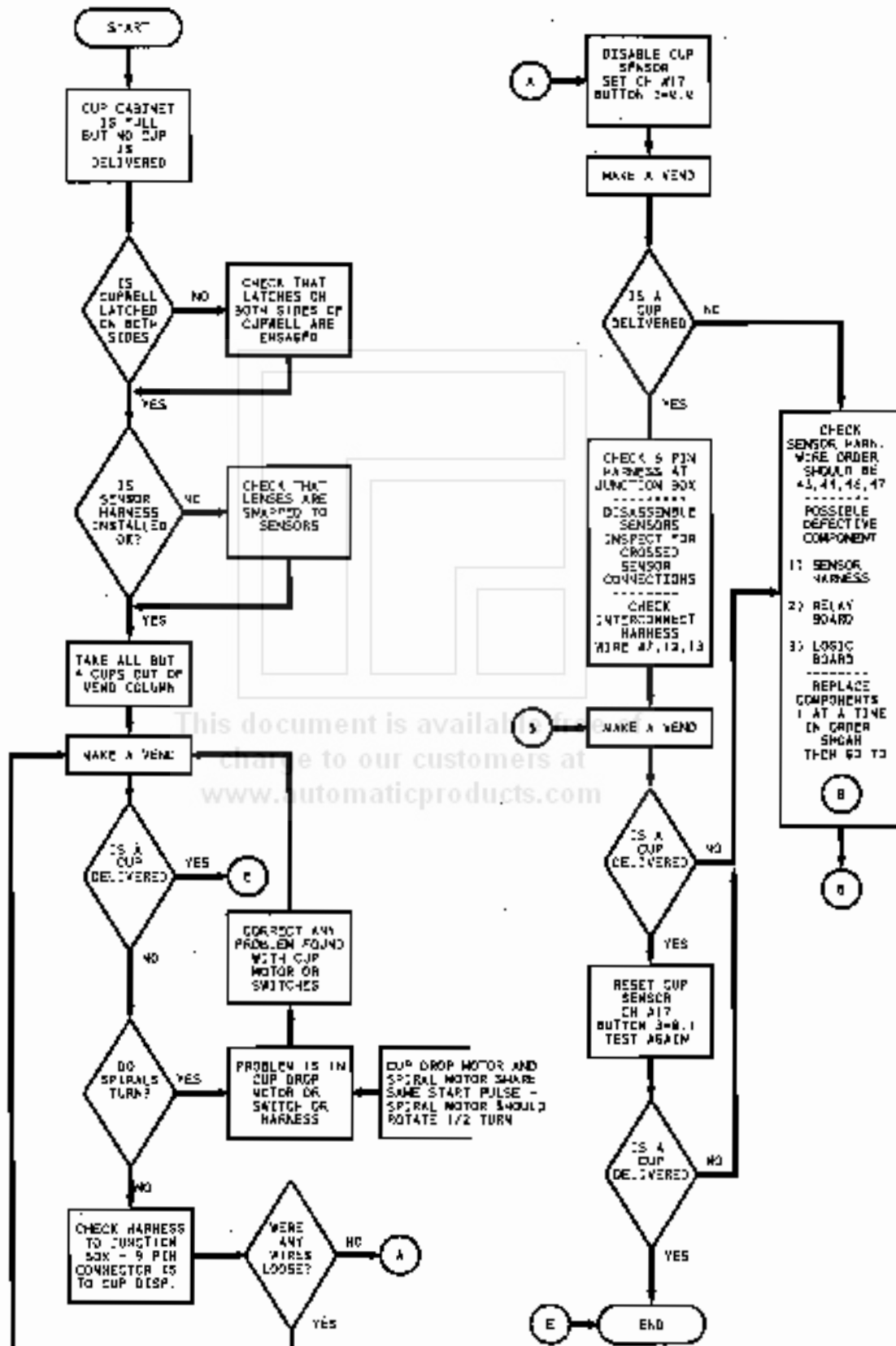
211 TROUBLESHOOTING CHART

Water in grounds bucket	Brew water valve leaking	Repair or replace valve
	Defective piston seal (wet grounds)	Replace
	Incorrect cylinder and carriage alignment	Check brewer cable adjustment
Brewer leaking	Refer to brewer section in service manual	Soft water or coffee gases causing stalling or excessive pressure
	Excessive amount of coffee grounds on brew base assembly	Clean or service
	Cracked or damaged brew cylinder	Replace
	Special washers missing from between brew cylinder and cylinder rods	Replace
	Worn or damaged brew chamber seal	Replace
	Cracked or damaged brew chamber	Replace
	Worn filter or seal	Replace
	Cracked or damaged brew carriage	Replace
	Brew filter support bracket broken	Replace
	Improper brew cable adjustment	Adjust
	Funnel support brace bowed	Replace brew base frame
	Worn or broken delivery funnel	Replace
	Brew base assembly - parts worn or broken (springs, pivots, etc)	Replace parts
Bent carriage or filter rods	Replace or straighten	
No cups	Cups jammed together in cup cabinet	Adjust or replace spiral advance switch
	Wrong type cups or cup ring	Replace cups or cup ring
	Defective cup drop motor	Replace
	USE YOUR OWN CUP option not working	Cupwell not aligned correctly
		Sensors blocked or dirty
		Sensors or board malfunctioning
		Cup sensor configuration set wrong set channel 17 button  to 0.0 to disable cup sensor
	Cup System Failure	See Cup Problem Flowchart, page 4.17
Adjustments	See Service Section, pages 4.11 & 4.12	
Multiple or Intermittent cups	Cup motor cycle switch out of adjustment, broken or defective	Adjust or replace
	Cup motor brake arm sticking on causing motor to coast	Check for rubber tip on brake arm repair or replace
	Cup drop motor start pulse too long	Check channel 17 button  for correct duration = 1.8 seconds
	Cup motor cycle switch wiring reversed	Correct wiring

CUP PROBLEM FLOWCHART



CAUTION: THE FOLLOWING PROCEDURE REQUIRES THAT THE MACHINE HAVE POWER APPLIED AND A POSSIBLE ELECTRICAL SHOCK HAZARD EXISTS.



AP 211 PIN OUTS

LOGIC BOARD PIN CONNECTIONS

L1-POWER SUPPLY

L1-1	24Vac hot
L1-2	Key - no connection
L1-3	24Vac neutral
L1-4	12Vac neutral
L1-5	12Vac hot

L2 \$ VALIDATOR

.2-1	Credit input
.2-2	Enable
.2-3	Key
L2-4	Escrow
L2-5	Credit neutral
L2-6	Ground

L3 - EXECUTIVE COIN MECH INTERFACE

L3-1	24Vac return
L3-2	Key - no connection
L3-3	24Vac hot
L3-4	No connection
L3-5	Enable jumper to pin 8
L3-6	Enable jumper to pin 5
.3-7	No connection
.3-8	Receive + (RX+)
L3-9	Receive - (RX-)
.3-10	Transmit + (TX+)
.3-11	Transmit - (TX-)

L4 MAIN CONTROLLER INTERFACE

L4-1	Data
L4-2	Clock
L4-3	Latch
L4-4	Output enable
L4-5	Diagnostic out of service
L4-6	Free vend output
L4-7	Cup sense
.4-8	Key - no connection
.4-9	dc Common
.4-10	+12Vdc
.4-11	+5Vdc
.4-12	24Hz cup sense
L4-13	Cup present indicator

L5 KEYPAD SELECTION PANEL

Pin 5 is common for all combinations each selection is a combination of pin 5 plus two other pins

A=	8+5+7	3=	8+3+4
B=	8+4+7	4=	8+2+4
C=	8+3+7	5=	8+2+3
D=	8+1+7	6=	8+1+4
1=	8+4+5	7=	8+1+3
2=	8+1-2	8=	8+1+5

L6 - COIN MECHANISM (MICRO-MECH OR LH)

L6-1	To coin mech pin #3	Send line
L6-2	To coin mech pin #6	Accept enable
L6-3	To coin mech pin #7	.25 dispense line
L6-4	To coin mech pin #6	.10 dispense line
L6-5	To coin mech pin #9	.05 dispense line
L6-6	To coin mech pin #11	Reset
L6-7	To coin mech pin #1	+5Vdc
.6-8	To coin mech pin #6	Interrupt line
L6-9	To coin mech pin #6	Data line
L6-10	To coin mech pin #2&13	dc ground
L6-11	Key - no connection	
L6-12	To coin mech pin #15	24Vac hot

L7 - MULTI DROP BUS

L7-1	24VDC hot
L7-2	Key - no connection
L7-3	Common for transmit & receive
L7-4	Receive data (RXD)
.7-5	Transmit data (TXD)
.7-6	24VDC Ground
.7-7	No connection

L8 - OUTPUT OPTIONS

L8-1,2,3,5,6,8,11	No connections
L8-4	Tea Brewer Valve - Relay (24 VDC)
L8-7	Cold Water Shot - Relay (24VDC)
.8-9	Key - no connection
.8-10	Ground for pins 4 & 7

RELAY BOARD PIN CONNECTIONS

R1 VEND OUTPUTS

R1-1	Data
R1-2	Clock
R1-3	Latch
R1-4	Output enable
R1-5	Diagnostic out of service
R1-6	Free vend output
R1-7	Cup sense
R1-8	Key - no connection
R1-9	dc Common
R1-10	+12Vdc
R1-11	+5Vdc
R1-12	24Hz cup sense
R1-13	Cup present indicator

R2 MAIN CONTROLLER INTERFACE

R2-1	
R2-2	Cup sensor led +
R2-3	Cup sensor led -
R2-4	
R2-5	Cup sensor detector
R2-6	Cup sensor detector
R2-7	
R2-8	Vend enable +
R2-9	Free vend (xaxactive key) +
R2-10	Vend enable and free vend return

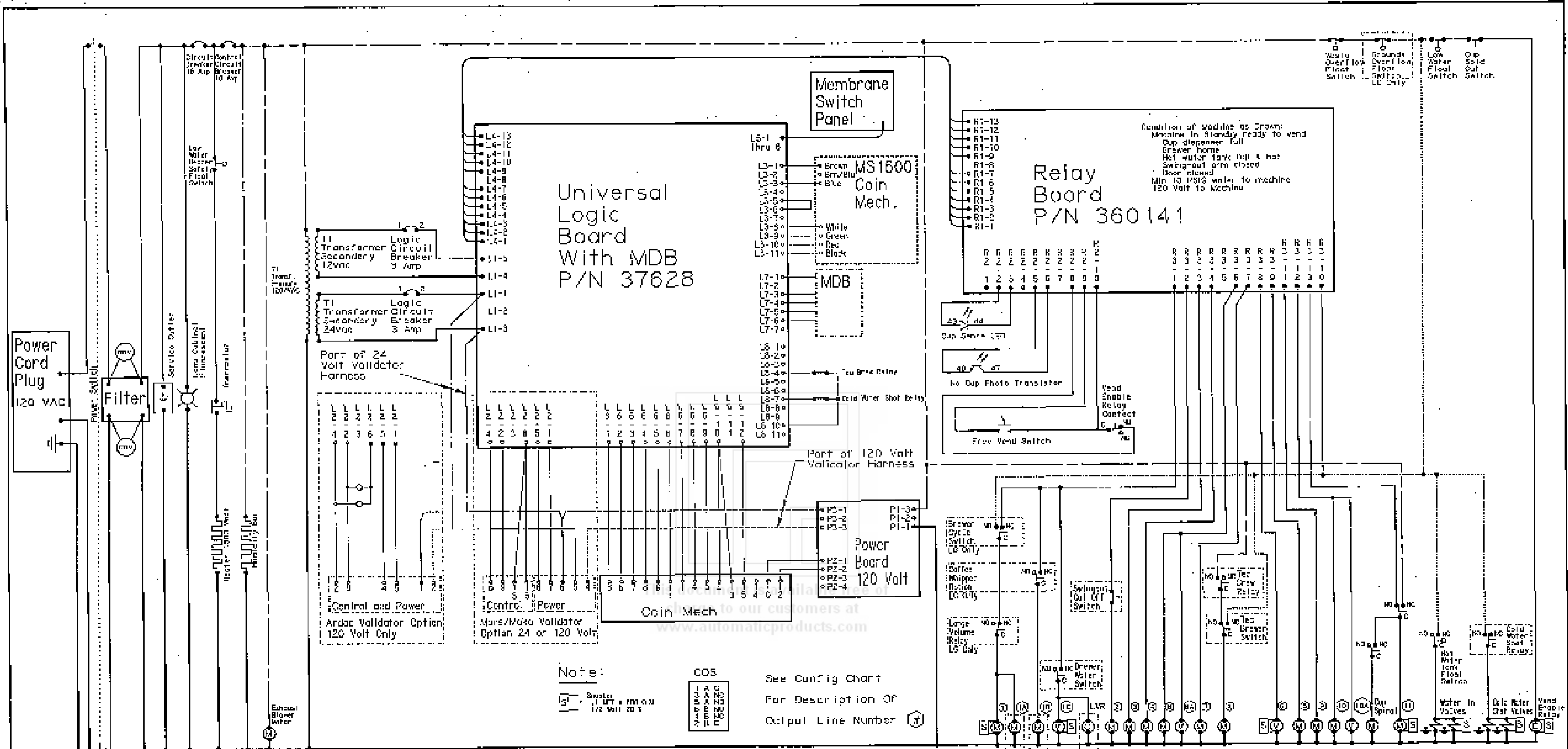
R3 CUP SENSE AND EXECUTIVE KEY

R3-1	120Vac to brewer	CONTROLLED BY CHANNEL #	1
R3-2	120Vac to coffee auger		2
R3-3	120Vac to lightener motor		3,13
R3-4	120Vac to sugar motor		4,15
R3-5	Key - no connection		
R3-6	120Vac to soup washer & whipper		8
R3-7	120Vac to acid auger		7
R3-8	120Vac to tea water		6
R3-9	120Vac to tea auger		5
R3-10	120Vac constant (After bucket switches)		
R3-11	120Vac to chocolate auger		9
R3-12	120Vac to choc water and whipper		10
R3-13	120Vac to cup drop motor start		17

POWER BOARD CONNECTIONS

USED ONLY WITH 110V COIN MECH AND/OR VALIDATOR

P1-1	110V ac neutral in
P1-2	Key - no connection
P1-3	110V ac hot in
P2-1	110V dc ground to coin mech socket pin 10
P2-2	110V dc hot to coin mech socket pin 12
P2-3	Key - no connection
P2-4	No connection
P3-1	110V ac neutral to validator pin 5
P3-2	Key - no connection
P3-3	110V ac hot to validator pin 4



Schematic 211 35857-D Rev E 13 SEPT 1995

E Multilined for LDB Universal Board		APP	03/13/95	SS-165
UN	REVISION	BY	DATE	E.C.R.U.
NAME Schematic 211-120V				
MATERIAL	FINISH	SCALE	NOTE	DATE
OS NOT SCALE DRAWING	NEED 211	DRAWN	APPROV	02/01/92
THE INFORMATION ON THIS DRAWING IS UNCLASSIFIED EXCEPT WHERE SHOWN OTHERWISE		NUMBER	REV	REV
Green-Chen Mfg. Co. 200 W. 10th St. St. Louis, MO 63103		35857	D	E