



Leer, Inc.  
206 Leer Street, P.O. Box 206  
New Lisbon, WI 53950  
1-800-766-5337  
[www.leerinc.com](http://www.leerinc.com)

Vending Machine 115-230v  
INSTALLATION, OPERATION, AND SERVICE  
MANUAL



**WARNING:** This product can expose you to chemicals including nickel, which is known to the State of California to cause cancer (For more information go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov))

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## Storage and Unpacking

### Storage and Transportation:

The vending machine should be stored and transported in an upright position. It is not recommended to tilt the vending machine. If the machine is tilted beyond 45 degrees of vertical, oil may drain from the compressor causing premature failure.

**Do Not** stack vending machines on top of one another due to risk of falling. Falling machines could result in damaged units or serious injuries. It is recommended to use warehouse racking design to accommodate the weight of the vending machines and prevent falling.

### Unpacking and Pallet Removal

Prior to installation, the outer packaging on the vending machine will need to be removed. The majority of the packaging materials can be recycled and disposed of in an environmentally friendly manner. The wooden skid is secured to the Vending Machine with hex-headed screws and will require the use of a 3/8" hex-socket for screw removal.

1. First remove two screws from each side perimeter board using a long 3/8" hex-socket.



2. Remove the six Philips screws from the front perimeter board and remove board.



3. Remove two Philips screws from the left or right side. This will remove the skid footing to aid in use of pallet jack.



4. Insert pallet jack from the front side. CAUTION: Stay clear of the load cells.



5. Use lifting device to lift the unit high enough to remove pallet and the orange pallet cushions from the back.



6. Slide unit off of the pallet jack into position on a sturdy level surface. Use stackers included if needed.



## Start-Up

### Set-up Prior to Installing at Retail

#### Location:

The Vending Machine refrigeration system will arrive at the customer location ready to operate within design parameters that have been tested and deemed optimum for ice storage.

Prior to installing the Vending Machine at the retail location, perform a series of steps for set up and checks to ensure the unit was not damaged during delivery. NOTE: The pallet and all packaging material must be removed before proceeding.



1. Prior to energizing the Vending Machine, place the MODE key in the 'RUN' position and the DOORS key in the 'LOCK' position.
  - Failure to place the MODE key in the 'RUN' position prior to energizing will result in a blank screen on the card reader.
2. Energize the Vending Machine and let it run for about 1 hour.
  - Within a few seconds of being plugged in, the compressor and condenser fan motor will energize.
    - NOTE: If the unit does not start within a few seconds, check the on/off switch located next to the electronic control display.
  - The Vending Machine will continue to run until it has reached the factory pre-set cut-out temperature of +16°F/-9°C.

#### Reporting Provision Code:

3. At start-up, watch for and record the provision code to be displayed on the card reader. Report the provision code to VendNovation by calling 425-637-2344.

VendNovation will provision the Vending Machine and update firmware if needed. They will also assign product and link to test credit card system.

#### Door Locks and Sensors:

After the unit has been running for 30 minutes, the doors can now be tested.

4. Check the doors – they should be locked.
5. Turn the MODE key to the 'SET-UP' position.
  - "Synchronize Inventory" will display
6. Press cancel button once
  - "Hardware" will display
7. Press enter button once
  - "Test Door" will display
8. Press enter button once
  - The doors will unlock and "Door Closed"
  - If it is showing "Door Open" the door sensors need to be adjusted.
9. Open and close each door
  - As each door is opened and closed the display should show "Door Open" or "Door Closed"
10. Press cancel button once
  - The doors will lock again
11. Return the MODE key to the 'RUN' position.

#### Calibrate Scale:

12. Turn the MODE key to the 'SET-UP' position.
  - "Synchronize Inventory" will display
13. Press cancel button once
  - "Hardware" will display
14. Press enter button once
  - "Test door" will display
15. Press cancel button three times
  - "Calibrate Scale" will display
16. Press enter button once
  - System will calibrate and should display "0"
17. Return the MODE key to the 'RUN' position.

## Test Transactions:

18. Load a few bags of ice in the Vending Machine.

19. Verify that the display reads correct bag size and price.

20. Perform a test transaction and verify the transaction processed successfully.

21. Contact VendNovation and have the Vending Machine unit linked to live credit card account.  
Call 425-637-2344

## End of Vending Setup Instructions

## Installation Location

The Vending Machine should be located on a solid level base and must be level to operate properly. If the Vending Machine is exhibiting a slight forward lean, the front of the cabinet should be blocked to bring the cabinet to a level position. A unit that is not level could result in ice buildup due to improper water drainage during the defrost cycle.

In vending units, improper leveling may cause inaccurate weight measurements. Contact on any part of the Vending Machine other than the skid plates and/or leveling kits will result in inaccurate weight measurement.

- Leveling Kit No.5350029, is included and must be installed by customer as part of process to qualify for NSF approval.



The installation location must also provide good air flow for the designed refrigeration system to operate efficiently. **WARNING: DO NOT** block the refrigeration grill openings.

When placing the Vending Machine, there should be a minimum of 3 inches or 76 mm of air space between all sides of the cabinet and any surrounding structures. This air space allows for air flow over

the surface of the cabinet, thus reducing condensation and aid in the drying of these surfaces. The space behind the Vending Machine will also help ensure that the evaporator drain tube, which exits the back wall, is not being restricted or blocked during the defrost cycle.

Locate the Vending Machine so that the main power cord is within reach of an electrical outlet.

**WARNING: DO NOT** use extension cords as they decrease the voltage to the unit and ultimately cause compressor failure.

Outdoor Vending locations shaded from sunlight are recommended for more economical operation.

## Electrical Supply:

**Warning! Component parts shall only be replaced with like components. Electrical and servicing should be done by licensed professionals. Disconnect power before performing service. Certain models contain multiple voltages. Leer does not assume responsibility for any damage to people or things deriving from violation, improper use or in any case not in compliance with Leer's instructions.**

**115v Models:** The vending machine must be plugged into a dedicated and properly grounded 115V/60hz/1Ph circuit with a circuit fuse or breaker rated at a 15 or 20 Amps depending on model. The electrical service connections to the vending machine must be compliant with national electric code and local codes that may apply. **DO NOT** use extension cords. The 20 Amp plug configuration, that some models come with, should **NOT** be removed. Some models are equipped with a main power switch. If so equipped, make sure the switch is in the OFF position before plugging the vending machine into the lower receptacle of the electrical outlet.

**230v Models:** The vending machine must be plugged into a 230-volt 50/60 Hz grounded receptacle electrical outlet with a circuit fuse or breaker. The condensing unit data plate will indicate the maximum fuse or breaker size. **DO NOT** use extension cords. Extension cords may decrease the voltage to the unit and ultimately cause the compressor to fail.

**WARNING:** Operating more than one appliance on the same circuit may result in voltage fluctuations when both appliances are operating simultaneously. This voltage fluctuation may cause the circuit breaker to trip and/or may cause voltage drops. As a result, the power to the Vending Machine may be interrupted and freezing performance can be adversely affected which may cause equipment damage and /or product loss. Voltage supply to the vending machine must not vary more than  $\pm 10$  percent of the normal 115V. Information regarding the electrical voltage and frequency being supplied to the vending machine can be found on the vending machine's serial data plate typically located at the upper left corner of the unit's interior. Information regarding the maximum fuse/circuit breaker size required for the specific model is available from the condensing unit data plate.

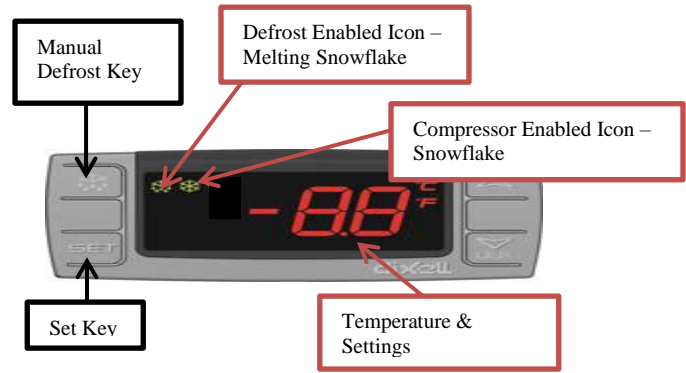
### Condensate Evaporator:

Condensate Evaporators are sold as an optional accessory. If the vending machine is to be used indoors the condensate evaporator must be installed. Installation on an outdoor unit may pose a potential fire hazard from debris. Remove the evaporator pan from its packaging and install evaporator per instruction sheet inside the carton. Then plug the cord into the upper receptacle of the electrical outlet and the heater rod will begin to heat. The unit must be placed so that there is at least 1 inch of air space between the back surface of the condensate evaporator housing and any wall surface behind the cabinet. Failure to install an assembly on an indoor unit would result in water being generated during the defrost cycle which will drain directly onto the floor. This may result in water damage to the floor and create a hazardous slip condition in the area surrounding the vending machine.

## Operation

### Temperature and Defrost Control

The Vending Machine comes equipped with the standard electronic control.



### Operating Mode Display:

- Snowflake “ON” – compressor enabled in run cycle; control displays current cabinet temperature.
- Snowflake “Flashing” – anti short cycle delay enabled to protect the compressor from trying to start too frequently.
- Melting Snowflake “ON” – defrost in progress, control displays the letters “DE”
- To view the control’s programmed “Set Point” (cut-out temperature): press and release the “Set Key.”
- To initiate a manual, defrost cycle: press and hold the “Manual Defrost Key” for more than 2 seconds.

**Note:** Manual defrost will not initiate unless the cabinet temperature is at standard operating temperatures.

### Electronic Control Operation:

The electronic control combines the functions of both the mechanical thermostat and defrost timer into a single control. The control also offers the consumer the capability of monitoring the operational status of the vending machine via the icon and digital temperature display (located on the face of the control). The controller has been programmed by the Leer to operate the vending machine within the design parameters of the refrigeration system. The set-point (cut-out) for these controls has programmed parameters for 16°F, with a differential of 8°F. Should the user desire to alter the Set-Point, the new set-points should not exceed  $\pm 4^\circ$  of the original factory setting. Do not alter any of the programming parameters in the controls without first consulting with Leer. The control is located on top of the vending machine and contains two thermal-couple probes.

Both probe wires are routed through the cabinet's suction line hole and into the unit cooler assembly, which is mounted to the interior ceiling of the cabinet.

The Red Air Sensing Probe ("P1") routes through the unit cooler and has its sensing bulb secured to the outer, left-hand wall of the unit cooler. Probe "P1" monitors the air temperature in the vending machine at that location. During the normal operation of the control, the digital display will show the cabinet temperature at the probe "P1" location. The Black Probe "P2" is inserted into the finned section of the evaporator coil, near the top of the unit cooler assembly. This probe monitors the temperature of the evaporator coil during the defrost cycle.

**Electronic Control Startup:** Turn the switch, if equipped, into the ON position. **After a 2-minute delay, the compressor and the condenser fan should start.** The evaporator fan motors and the light fixture will operate immediately when power is applied. The condensing unit will continue to run until the air temperature in the cabinet reaches +16°F.

**Note:** If a defrost is required upon startup the controller will enter defrost mode after the 2-minute delay. Normal operation will resume upon defrost termination and a short drip time.

### Possible Displayed Alarm Codes:

**"P1"** – Air probe failure: The control will override the "P1" functions and cycle the compressor at 5-minute intervals, until the probe fault can be corrected.

**"P2"** – Evaporator probe failure: The control will override the "P2" function and operate with a timed defrost cycle, until the probe fault can be corrected.

**"HA"** – Maximum temperature alarm: The cabinet air temperature has exceeded programmed maximums for a period exceeding 15 minutes. The alarm will continue to display until the cabinet temperature drops below maximum levels.

**"LA"** – Minimum temperature alarm: The cabinet air temperature has dropped below the programmed minimum. This alarm will continue to display until the cabinet temperature rises above the minimum level.

**Note:** Should a "P1" or "P2" alarm occur, check the probe wire connections to the control prior to replacing the probe wire.

For more detailed information regarding the electronic control programming and instructions, please contact: Leer Merchandiser Customer Service Department. Phone: 800-766-5337. Contact information is available on our web-site at <http://www.leerinc.com/ice-merchandisers/merchandiser-sales-distributors/>

**Loading Ice:** The vending machine should be pre-chilled prior to loading with ice. Pre-chilling will aid the vending machine in reaching storage temperature at a faster rate once loaded and reduce the risk of melting product. Do not over fill the vending machine with ice!

Avoid stacking ice above the top edge of the air ducts that are installed on the walls of the cabinet interior. Blocking off these air ducts may restrict the even distribution of cold air throughout the cabinet which may result in warm spots developing within the cabinet. Also, do not stack ice high enough to block off the evaporator fans in the unit cooler assembly. The evaporator fans are intended to pull warm air entering the cabinet into the unit cooler and then push that warm air across the surface of the evaporator coil. This process removes the heat prior to distributing the air into the cabinet.

### Maintenance

**Note: Component parts shall only be replaced with like components. Maintenance and repair of the electrical and refrigeration systems should only be done by trained and qualified personnel. Disconnect power before performing service. Certain models may contain multiple voltages. Leer does not assume responsibility for any damage to people or things deriving from violation, improper use, or in any case not in compliance with Leer's instructions.**





**Cleaning the Machine:** The machine should be cleaned annually. In corrosive environments such as coastal regions and areas where deicing chemicals and road salts are used, more frequent cleaning is recommended.

The exterior of the machine can typically be cleaned with the use of detergents diluted in warm water followed with a tap water rinse. The exterior paint is capable of withstanding the use of polishing compounds and most solvents. If using stronger cleaning agents, they should be tested on a small, inconspicuous areas prior to application onto visible surfaces of the machine. If cleaning the interior of the machine, the use of detergents with strong odors (i.e. citrus based cleaners, abrasive cleaners containing chlorine bleach, and any form of solvent based cleaners) are not recommended. They may leave objectionable odors inside the cabinet which may be absorbed by the ice being stored in the machine.

### **Cleaning Condenser Coils:**

It is recommended to inspect and clean the condenser coil and fan blades every 3 months. There are a variety of methods available for cleaning the condenser coils. Keep in mind that the debris is being drawn into the coil by the condenser fan and the debris should be removed in the opposite direction.

- The simplest and preferred method would involve the use of a vacuum cleaner to suck the debris out of the coil from the outside surface.
- Another method is using compressed air to blow dust from the coil. The debris should be blown out from the inside surface of the coil.

**WARNING:** When using compressed air, there may be a cloud of dust released into the air surrounding the machine.

It is recommended that the service person wear proper protective equipment (i.e. safety glasses and a dust mask) when performing coil cleanings.

**Note:** DO NOT use any type of filter media in front of the condenser coil to trap dust. Filter testing has proven to create enough restriction of air flow to reduce the efficiency of the coil's heat exchange.

### **Defrosting the Evaporator:**

The Auto Defrost Evaporator is designed to be self-defrosting. The heat generated by the defrost heater element will melt the ice build-up on the evaporator coil and the resulting water will drain through a tube out of the back wall of the machine.

It is recommended to check the operation and condition of the evaporator coil and for signs of excessive ice buildup every 3 months

### **Condensate Evaporator:**

Inspect and clean the condensate evaporator on a regular basis if equipped. Disconnect power from the condensate heater and remove from the unit. Use caution as the heater element may be hot. Remove any debris that may have entered the pan. Installation is the reverse of removal.

**Cleaning Door Gaskets:** Door gaskets may mildew and stiffen over time. The gasket is made of a soft, flexible rubber-like material that can be cleaned using most kitchen and bath cleaners designed for mildew removal. Review manufacturer information and instructions on any cleaning agent prior to use to determine the cleaner's compatibility with the surface being cleaned.

### **Vending Machine Door Maintenance:**

Routine inspection of the door gasket seal and the action of the door's hinges are recommended. Door gaskets may mildew and stiffen over time. The gasket is made of a soft, flexible PVC and can be cleaned using most kitchen and bath cleaners designed for mildew removal. Review manufacturer information and instructions on any cleaning agent prior to use to determine the cleaner's compatibility with the surface being cleaned. If damage has occurred to the gasket, it may allow outside air to penetrate into the cabinet and the gasket should be replaced.

### **Vending Calibration:**

Routine calibration is recommended every time the unit is empty or near empty. This should be done once a month to insure proper inventory. Follow steps from page 6. - **Calibrate Scale Before Loading Ice**



### Decaling Recommendations Solid Door:

- a) Use a decal with a 2-mil cast vinyl substrate. Cast vinyl contains less memory than a calendared vinyl or a polyester substrate and will conform to the embossed surface with the least amount of stress on the decal's adhesive.
- b) The decal's adhesive should have a minimum peel-strength rating of 80 oz./inch.
- c) Clean the surface of the door with isopropyl alcohol and either air dry or dry with a clean cloth.
- d) Heating the surface of the door immediately before applying the decal will aid the adhesive bond of the decal. Never apply a decal to a surface that is colder than 50° F.
- e) Use a soft roller or plastic squeegee to apply the decal and press it into the embossed surface of the metal. Applying a small amount of heat to the surface of the decal will aid in this process.

### Replacement Parts:

For replacement parts contact Leer Merchandiser Customer Service Department at 800-766-5337. Please have the Vending Machine model number and serial number available to help identify the parts for that specific machine.

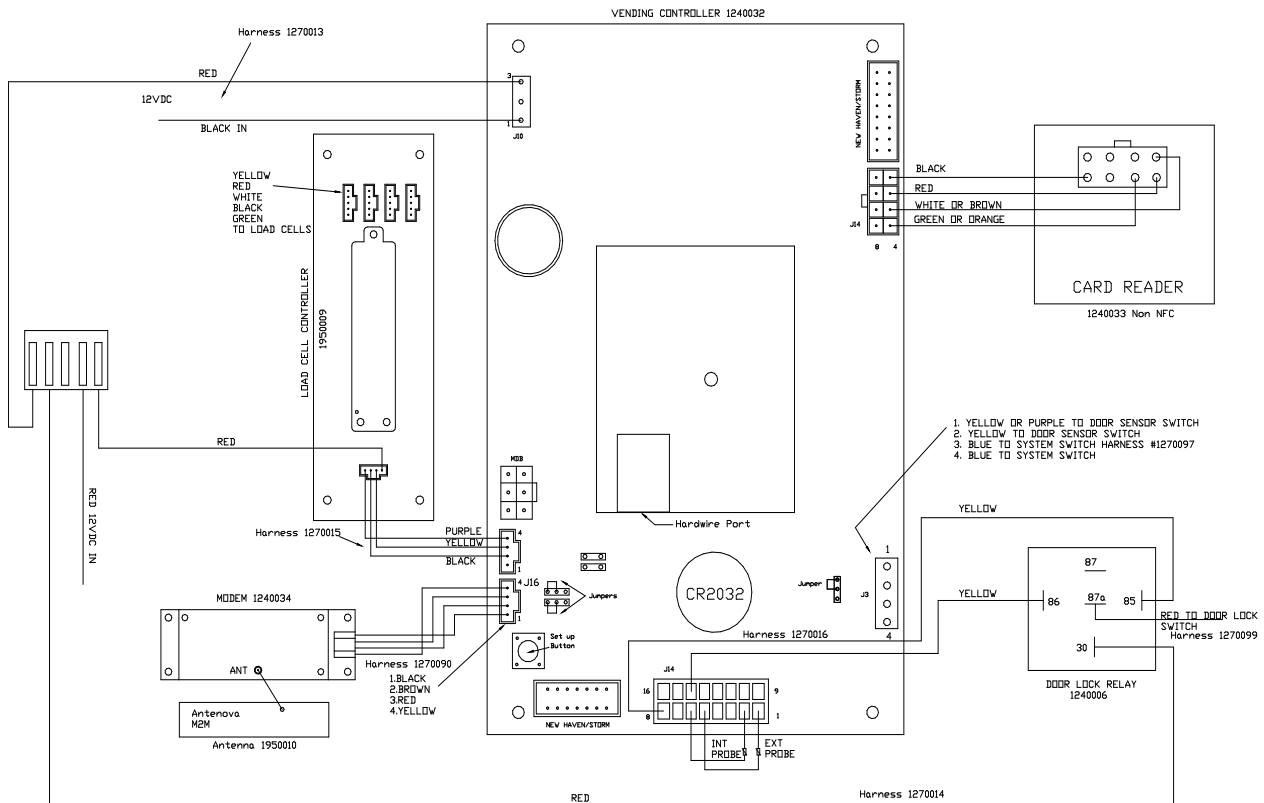
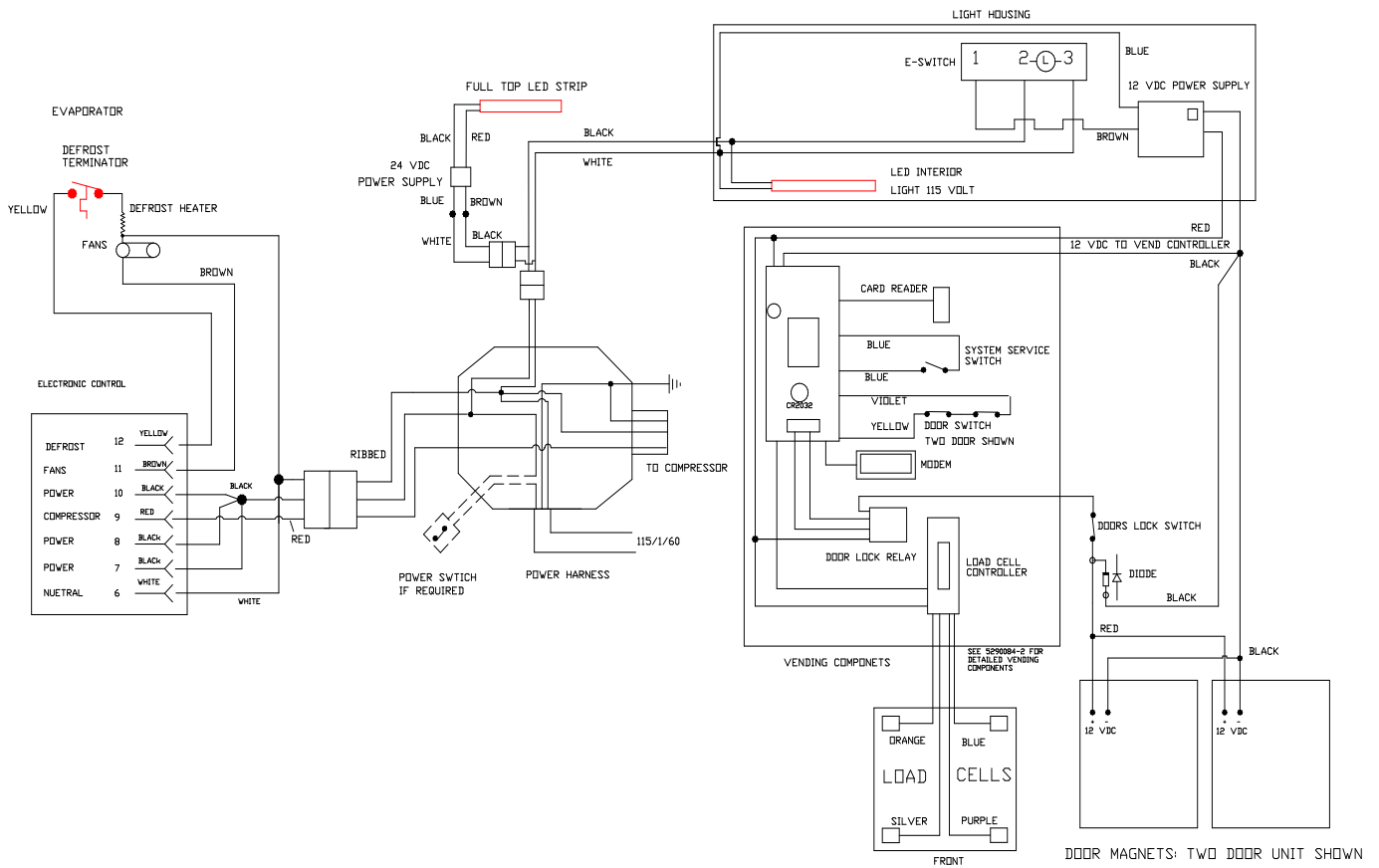
**Note:** Leer electrical and refrigeration parts are installed in compliance to UL Standard 471. Replacement parts that are not UL Certified or are not identical to the OEM installed part will void the Vending Machine's UL Listing and/or the Factory warranty per "General Provisions" of the accompanying warranty statement.

### Part Returns:

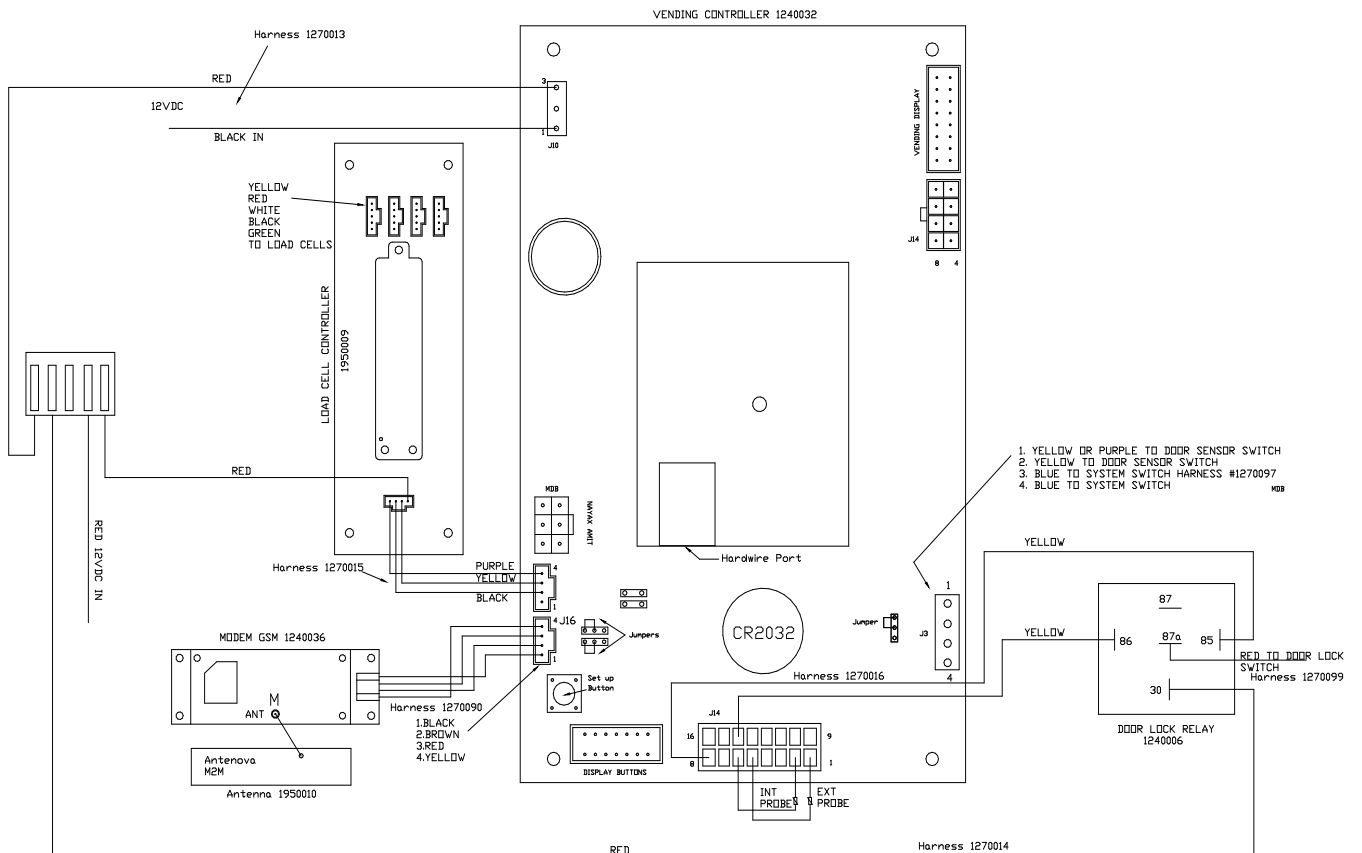
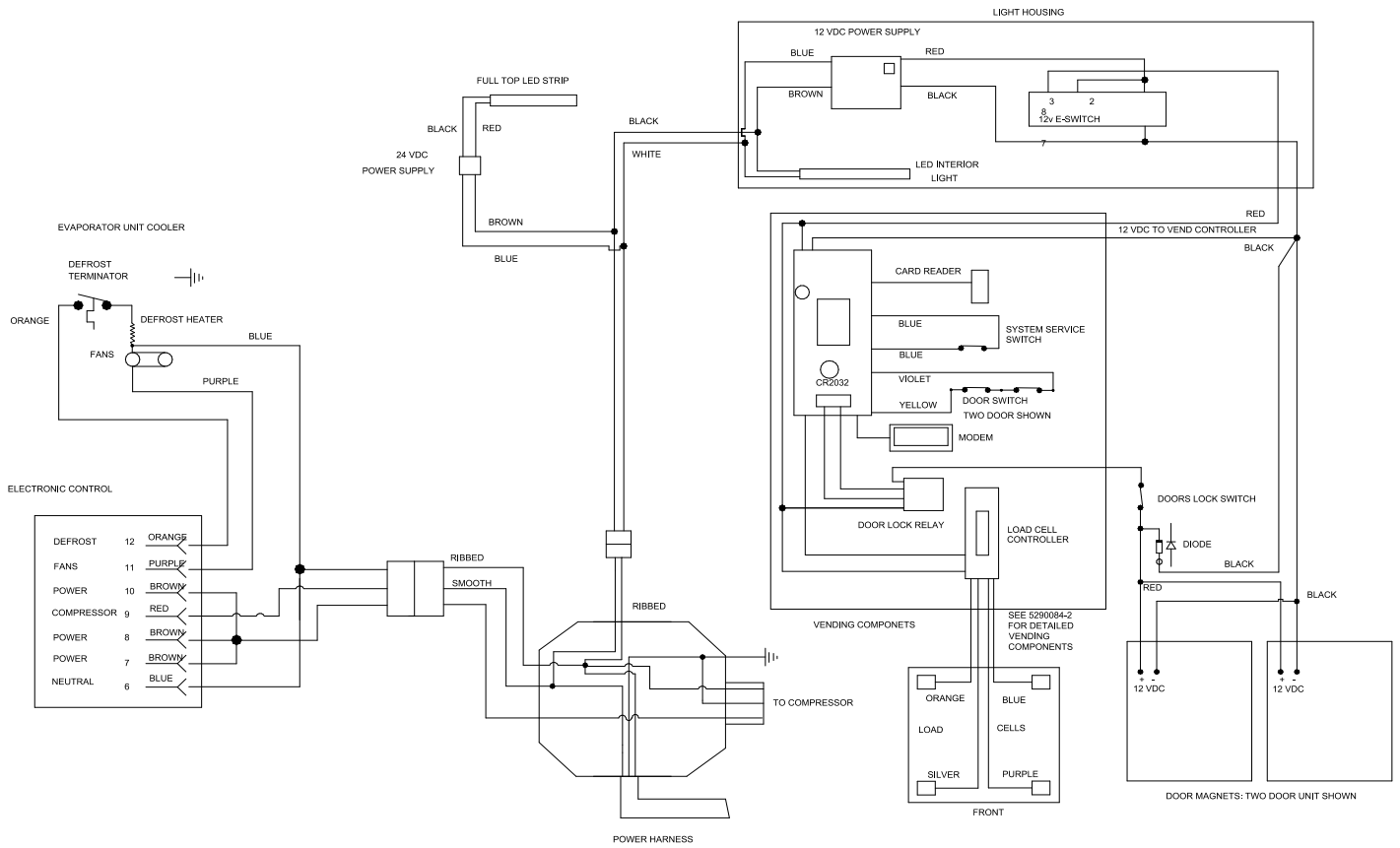
To return parts, contact Leer Merchandiser Customer Service Department to obtain a Return Material Authorization (RMA) number. Return authorized parts to this address:

**Leer, Inc.**  
RMA# \_\_\_\_\_  
**206 Leer St.**  
**New Lisbon, WI 53950**

# North America 115v Wire Diagram



# International 230v Wire Diagram



## Vending Trouble Shooting Table

**⚠ Caution: Multiple Voltages- Check serial tag for main unit power. Vending parts are 12VDC. LED exterior lighting is 24VDC. Disconnect main power before performing service.**

Trouble	Possible Cause	Corrective Measure
Card reader is not illuminated	Setup mode on power up	Turn switch to run mode and power cycle machine.
	Card Reader Loose Connection	Check connection behind card reader and in vend box.
	No Power	Check that the unit is plugged in and operating.
Doors not locking	Emergency switch	Check emergency entrapment switch located inside the merchandiser near or on the light housing and switch to lock.
	Failed magnets	Check magnets using a screwdriver to see if the magnets are energized.
	Magnet adjustment	Visit <a href="http://www.leerinc.com/support/">http://www.leerinc.com/support/</a> videos for instructions.
	Failed relay	Check relay and connections in vend box.
	Unit is not at operating temperature	Unit must be below 30 degrees before checking door locks. Press cancel on the card reader to check internal and external temperature.
Door locks but has little holding force	Door or magnet not lined up	Look at the magnets from the side of the box. All three bars on the magnet surface must align with the door lock block.
Poor door seal / ice around doors	Magnet adjustment	Visit <a href="http://www.leerinc.com/support/">http://www.leerinc.com/support/</a> videos for instructions.
No cell signal	Cellular signal	Press cancel to check signal strength. Recommend above -100dbm. Move antenna or unit to a different location. -90dbm is better than -100dbm
		Check antenna connections.
Unit is offline	No ice	Fill with ice.
	Has ice but shows 0 bags	Adjust Tare value to show how many bags are in the unit. Press Enter and note Tare and Net Weight before making any changes. In setup mode press the cancel button until the <b>Hardware</b> icon is shown, press enter, press cancel repeatedly until <b>Enter Tare Wt</b> is displayed on the screen and press enter, use cancel to change the value and enter to move to the next digit. A higher Tare weight equals less bags and a lower Tare weight equals more bags.
Missed sales	Door sensor magnets	Check door sensor magnets. In set up mode, hit cancel to the <b>Hardware</b> icon, press enter, press cancel repeatedly until <b>Test Door</b> is displayed, press enter. With doors closed the display should say closed. Then open each door to check sensor operation. Press cancel when finished to lock doors. Return key to run mode.
	Bag weight is not consistent	System will work best when bags are +/- .5 pounds of bag weight.
Door error code (DM01)	Door open	Close door.
	Bad sensor	Follow missed sales corrective measure to verify.
Card reader will not read credit card	Bad card reader	Check in setup mode, press cancel until the <b>Hardware</b> icon is displayed, press enter, press cancel repeatedly until <b>Test Card Reader</b> is displayed, press enter and swipe a credit card. If the card information is displayed the reader is working.
Load cell device error	Damaged load cell	Check for obvious damage to the load cell feet or cables.
	Unit is not on the ground	Skid plates must be on the ground and the unit must be removed from the shipping skid.
	Load cell controller	Check load cell controller for power or unplugged connections in vend box.
Crown/Hourglass not illuminated	Photo sensor	Will only work in a dark environment.
Unit shows more or less ice than known inventory	Unit Calibration	Calibrate unit before putting it into service, after the unit is level and all feet are touching the ground.
		Adjust the Tare weight to closely match the bags in machine. See Corrective Measure under <b>Unit is off line/</b> Has ice but unit shows 0 bags.
Tare WT 0 after power cycle or power failure	Battery	Check battery on Vend Controller for connection. Check battery voltage. Should be close to 3 volts, replace if needed. If battery is removed you must check all settings such as SGAI, Bag Weight and Bag Variance. Recalibrate machine and retest. Power cycle and confirm settings saved.
Display shows Celsius for internal and external temperature	Website	Celsius or Fahrenheit is determined by weight measurement on the website. If unit is set to KG it will show Celsius on the display.

## Warranty

**ICE VENDING MACHINES:** Seller warrants the machine under normal use and service, for one (1) year for the component parts (to be shipped by seller), and ninety (90) days for repair labor from the date of original shipment. The machine compressor motor is warranted for five (5) years from the date of original shipment. SELLER MUST BE CONTACTED AND PROVIDED A MACHINE SERIAL NUMBER FOR WARRANTY CLAIM. This applies only to goods installed in the United States, Canada or Mexico. Seller's obligation under this warranty shall be limited to repair (subject to the limitations below) or replacement of any part(s), F.O.B. Seller's factory, which prove(s) defective within the applicable warranty period. Seller reserves the right to inspect defective part(s) and may at Seller's discretion require return of part(s) to Seller's factory for inspection. The determination as to whether any defect exists shall be made in Seller's sole judgement.

**GENERAL PROVISIONS APPLICABLE TO ALL WARRANTIES AND PRODUCTS:** Seller shall not be liable for any breach of any express warranty set forth above unless Seller is informed immediately upon the discovery of defective part(s). The warranties described above are not assignable and shall operate only in favor of the original buyer/user. In event of any claim for breach of express warranty, Seller shall be responsible for labor charges for repair or replacement of any defective part(s) or assembly only for defects reported to Seller within ninety (90) days after the date of installation. ALL LABOR CHARGES SHALL BE AUTHORIZED OR APPROVED BY SELLER PRIOR TO THE REPAIR OR REPLACEMENT OF PART(S). In all other events, Seller shall not be responsible for any labor charges. Labor charges shall only include standard straight time labor hours at the site of product installation, and shall exclude charges for travel time, mileage, or other premium charges. These warranties shall not apply to any goods, or any part thereof, which may have been subject to any damage in transit, accident, negligence, abuse or misuse, unauthorized alteration or repair, acts of nature or failure to follow any of the Seller's manuals or instructions, if in Seller's sole judgement, such act, omission or event has detrimentally affected the physical condition, use or operating qualities of the product.

SELLER MAKES NO WARRANTY, EXPRESS OR IMPLIED, BY REASON OF LAW, STATUE OR OTHERWISE, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR USE OR PURPOSE, AND ALL IMPLIED WARRANTIES ARE HEREBY DISCLAIMED. SELLER SHALL NOT BE LIABLE FOR LOSS OF GOODS, MERCHANDISE OR OTHER PROPERTY, OR LOSS OF PROFITS, RESULTING FROM PRODUCT DEFECTS. IN NO EVENT SHALL SELLER'S LIABILITY UNDER ANY CIRCUMSTANCES FOR ANY BREACH OF CONTRACT OR FOR ANY OTHER CLAIM BY BUYER AGAINST SELLER EXCEED THE CONTRACT PRICE OF THE GOODS SOLD HEREUNDER WITH RESPECT TO WHICH SUCH CLAIM ARISES.

MODEL NO. \_\_\_\_\_

SERIAL NO. \_\_\_\_\_

# Uncrating Instructions

**Please read section I. Packaging of the manual  
before uncrating the Vending Machine.**

## **WARNING!**

**Use caution when moving your  
Vending Machine**

**Weight sensors are located under the Vending  
Machine. Only use pallet jack or fork truck with  
care, away from weight sensors.**