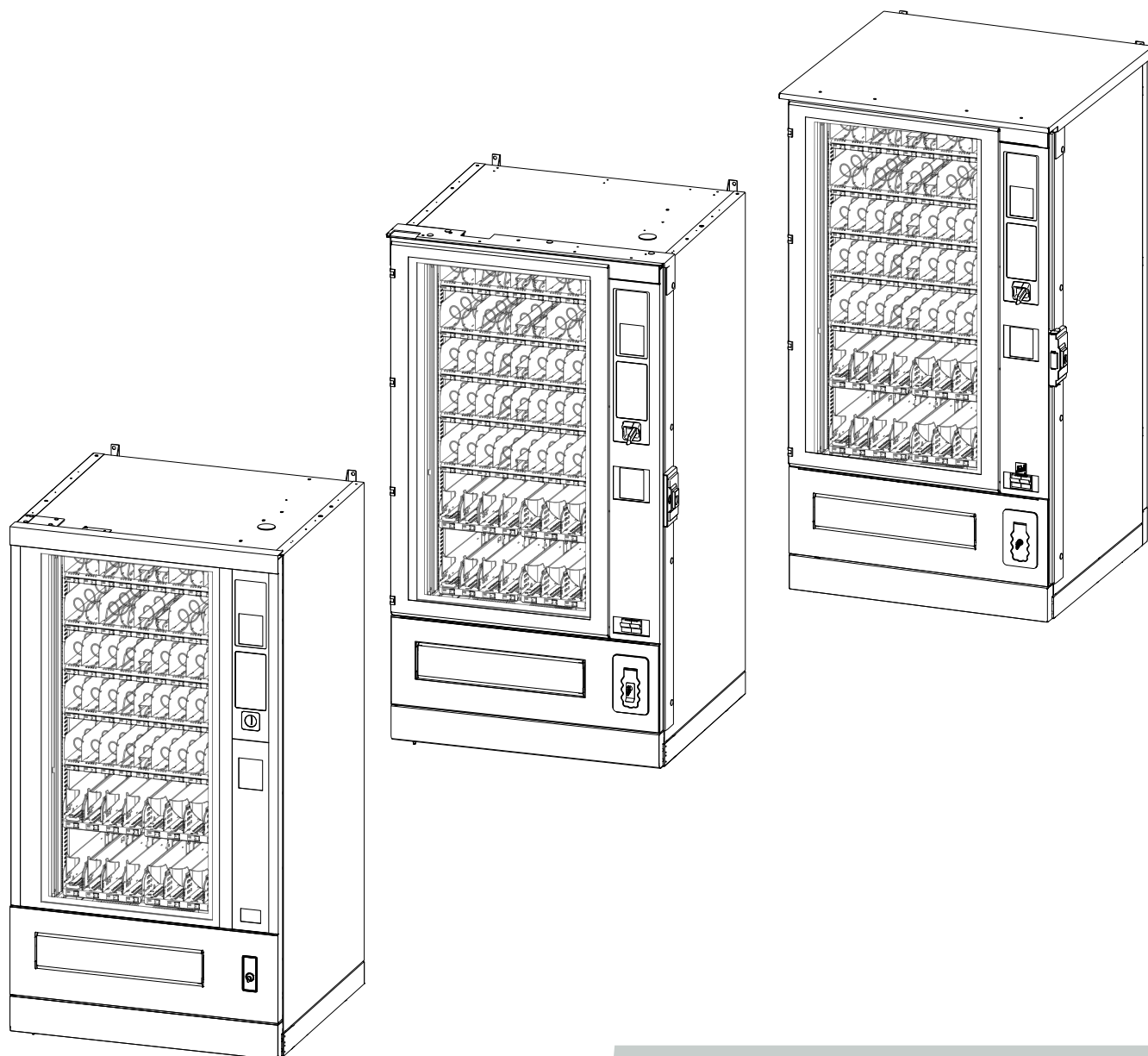




# Original Operating Instructions

SÜ SiLine



en

13/04/26

3446702000\_121



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## 1. General information

### 1.1 Manufacturer

Sielaff GmbH & Co. KG  
Automatenbau Herrieden  
Münchener Strasse 20  
91567 Herrieden  
Germany  
www.sielaff.com  
export@sielaff.de

### 1.2 About these instructions

#### Changes

The text, images and data in this operating manual reflect the technical status of the machine at the time of printing. We reserve the right to make changes based on future development.

Completeness of the document

#### Availability of the instructions

In order to ensure safe use of the machine, the operating instructions must always be accessible to the operator. These should be readily available for referral at all times.

These operating instructions can be ordered from Sielaff or downloaded from the download area of our online customer centre:

<http://www.sielaff.com/download-center/>

#### Third-party documentation

Different payment systems such as coin mechanisms, banknote readers or cashless payment systems can be installed in this vending machine.

Please note that special accessories may be required and special settings in the machine software may have to be changed in order to ensure error-free use of connected payment systems. Please refer to the additional third-party documentation of the respective manufacturer.

#### Copyright

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### 1.3 Support and service

If you have any questions about the product, faults or problems with the machine, please contact Sielaff Service. Please state the type, serial number and software version in all correspondence. This information is essential for any claims regarding defects.

|                              |           |                       |
|------------------------------|-----------|-----------------------|
| <b>Sielaff - Service</b>     | Telephone | +49 9825 - 18 31 5102 |
|                              | Email     | service@sielaff.de    |
| <b>Sielaff - Spare parts</b> | Telephone | +49 9825 - 18 31 5250 |
|                              | Telefax   | +49 9825 - 18 31 5299 |
|                              | Email     | spareparts@sielaff.de |
| <b>Sielaff - Head office</b> | Telephone | +49 9825 - 18 0       |



## 1.4 Versions

Please note that these operating instructions cover different vending machine versions. For this reason, some information may not apply to your vending machine.

This manual applies to the following versions:

| Type designation      | Note                                 | Internal part no. |
|-----------------------|--------------------------------------|-------------------|
| SÜ SiLine S RB04      | Small, RAL trim, type 04             | 3430000024        |
| SÜ SiLine Lift S RB04 | Small, RAL trim, type 04, lift       | 3430000034        |
| SÜ SiLine S RP04      | Small, RAL - Public, type 04         | 3430000064        |
| SÜ SiLine Lift S RP04 | Small, RAL - Public, type 04, Lift   | 3430000074        |
|                       |                                      |                   |
| SÜ SiLine M RB04      | Medium, RAL trim, type 04            | 3440000024        |
| SÜ SiLine Lift M RB04 | Medium, RAL trim, type 04, lift      | 3440000034        |
| SÜ SiLine M RP04      | Medium, RAL – Public, type 04        | 3440000064        |
| SÜ SiLine Lift M RP04 | Medium, RAL – Public, type 04, lift  | 3440000074        |
| SÜ SiLine M RO04      | Medium, RAL - Outdoor, type 04       | 3440000084        |
| SÜ SiLine Lift M RO04 | Medium, RAL - Outdoor, type 04, Lift | 3440000094        |
|                       |                                      |                   |
| SÜ SiLine S AD04      | Small, AD                            | 3437000024        |
| SÜ SiLine S Lift AD04 | Small, Lift, AD                      | 3437000034        |
| SÜ SiLine M AD04      | Medium AD                            | 3447000024        |
| SÜ SiLine Lift M AD04 | Medium, Lift, AD                     | 3447000034        |
| SÜ SiLine Lift M SO04 | Medium, Lift, SO                     | 3440000054        |

S - Small (780 mm width)

M - Medium (990 mm width)

RB - RAL trim on the operator panel

RP - RAL - Public operator panel

## 1.5 Performance features

- The SÜ SiLine vending machine is a spiral vending machine that can be used to sell self-service packaged, chilled food (e.g. snacks, bagged goods and bars, sandwiches, drinks) and goods that do not need to be chilled (e.g. hygiene articles, accessories for consumer electronics). The products must meet certain requirements.
- The built-in refrigeration unit can be switched off if required.  
An optionally available refrigeration unit with frost monitoring system prevents the products from freezing inside the vending machine in cold locations (frost monitor function).
- In vending machines with a lift, spiral goods compartments can be replaced (even retrospectively) with slide or belt goods compartments (retrofitting of a lift is not possible).
- A 7-inch touch display in portrait format provides selection and system information.
- The software provides sales and error statistics according to EVA DTS 6.1 standard.
- The vending machine is prepared for operation with a coin mechanism as standard. Optionally, various payment systems can be installed.

## 1.6 Intended use

- The vending machine must only be used to sell self-service packaged food and similar items.
- Any other use (e.g. the sale of highly flammable or explosive products) is considered improper.

## 1.7 Terms of use

- This machine can be used by adults and children aged 8 and over.
- Persons with impaired physical, sensory or mental capabilities or with a lack of experience and knowledge can also operate the machine if they are supervised or have been instructed in the safe use of the machine and understand the resulting dangers.
- Children must not be allowed to play with the machine.
- Only trained personnel should perform work on the machine.
- Only authorised personnel (trained electricians) may perform electrical installation, repair and modification tasks on the machine.
- Only use original spare parts and carry out repairs and conversions in accordance with the manufacturer's instructions.

## 1.8 Technical data

|                                                                                                   | SÜ SiLine S             | SÜ SiLine M             |
|---------------------------------------------------------------------------------------------------|-------------------------|-------------------------|
| Height [mm]                                                                                       | 1830                    | 1830                    |
| Width [mm]                                                                                        | 780                     | 990                     |
| Depth [mm]                                                                                        | 895                     | 895                     |
| Weight [kg]                                                                                       | 300                     | 340                     |
| Electrical connection                                                                             | 230 V~ 50 Hz            | 230 V~ 50 Hz            |
| Power consumption [W]                                                                             | Refer to the type plate | Refer to the type plate |
| Ambient temperature (vending machines with standard cooling and enhanced cooling climate class N) | +5°C to +32°C           |                         |
| Software version                                                                                  | 0.20.x                  |                         |

|                                                                                                                                                                                                                                                                                         |  |                             |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|-----------------------------|
| Maximum sound pressure:                                                                                                                                                                                                                                                                 |  | <70 dB(A)                   |
| A-weighted emission sound pressure level in the workplace                                                                                                                                                                                                                               |  | $L_{pA} < 70 \text{ dB(A)}$ |
| Uncertainty:                                                                                                                                                                                                                                                                            |  | $K_{pA} = 6 \text{ dB}$     |
| The values have been determined according to EN 60335-2-75:2004+A1:2005+A11:2006+A2:2008+A12:2010 in conjunction with EN ISO 11202:2010. The sum of the noise emission value and the associated uncertainty represents an upper limit of the values that can occur during measurements. |  |                             |

Weights and power consumption are standard values. The weight of the machine can change due to different equipment.

### Refrigeration unit

#### Information on Regulation (EU) No 517/2014

| Refrigeration unit        | Output | Refrigerant | Filling quantity | GWP | CO <sub>2</sub> equivalent |
|---------------------------|--------|-------------|------------------|-----|----------------------------|
| SKA 445 E+ S <sup>1</sup> | 400 W  | R-290       | 130 g            | 3   | 0.00039 t                  |
| SKA 745 E+ S <sup>1</sup> | 650 W  | R-290       | 150 g            | 3   | 0.00045 t                  |

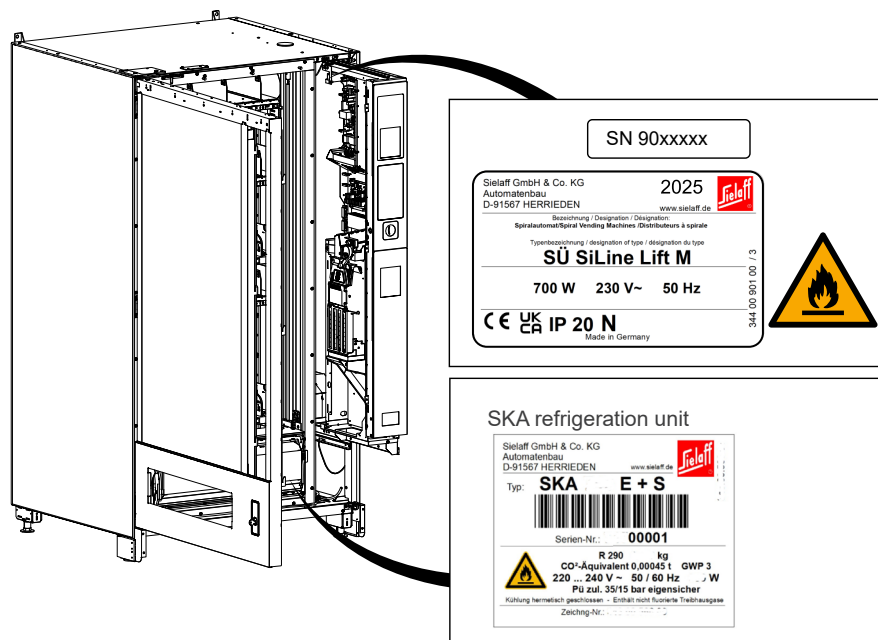
<sup>1</sup>) Contains propane gas, C3H8 in a hermetically sealed device

### Lift (optional)

|                                     | SÜ SiLine S | SÜ SiLine M |
|-------------------------------------|-------------|-------------|
| Lifting capacity of the lift system | 1,5 kg      |             |

## 1.9 Type plate and serial number

The type plate and serial number are located inside the vending machine.



## 2. Safety

### 2.1 Safety instructions

Only use the machine if it is in perfect technical condition, for its intended purpose, in a safety-conscious and hazard-conscious manner and in compliance with the operating instructions.

#### Instructions and warning signs

- Keep the operating instructions easily accessible at the place of use where they can be consulted at any time.
- Read the operating manual carefully and make sure you have understood it before commissioning the machine. Observe the safety and warning instructions as well as the warning signs on the machine.

#### Legal obligations

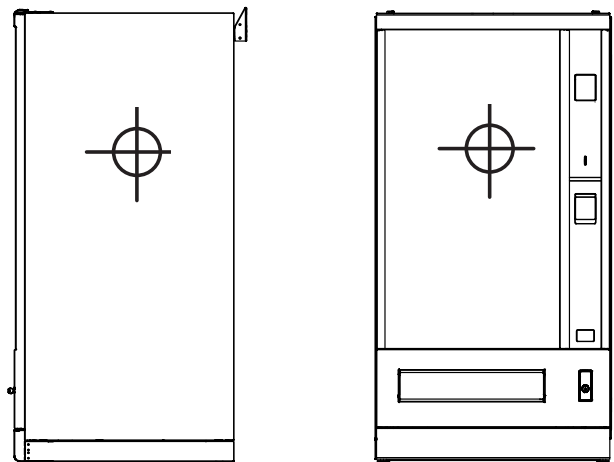
- The protective measures listed are not exhaustive. They also do not release the installer and operator from their obligations.
- The latest versions of all necessary country-specific regulations, such as laws, ordinances, safety regulations and other regulations, must be observed when transporting, installing, operating, cleaning, maintaining, repairing and converting the machine.

#### Personal protective equipment and clothing

- Wear personal protective equipment when working on the vending machine (transport, commissioning, maintenance, repair and conversion).

#### Transport and assembly

- There is a risk of the machine tipping over due to its high centre of gravity. Therefore, always proceed with caution and do not lower abruptly.
- Prevent it from slipping sideways off the transport pallet. If necessary, lash the machine to the transport pallet and use transport lifts instead of ramps.
- Several people are required to transport and set up the machine.
- Dispose of the container sack of the packaging properly and out of the reach of children, as they can suffocate if they put it over their head.
- Place the machine on a level, stable surface and secure it to the wall or floor to prevent it from tipping over.



#### Access to the machine

- Always keep the door of the machine locked and only open it when working inside the machine.
- Ensure that no living creatures can get inside the machine.

#### Hygiene

- Use suitable packaging for the products and clean the vending machines thoroughly on a regular basis to prevent health risks from food and food residues in vending machines.
- Only use food grade, approved agents for cleaning
- Adjust the frequency of cleaning accordingly if ambient temperatures are high.

### **Mains cable**

- Never insert the mains plug into the socket when it is wet or touch it with wet hands.

### **Service key**

- When the service key is inserted, a safety switch is bypassed. Driven systems inside the machine may start up without a safety query. To avoid injury, e.g. from being pulled in or entangled, never reach into the machine carelessly.

### **What to do in the event of malfunctions**

- In the event of malfunctions or defects in safety-relevant components (e.g. emergency stop system, protective covers, cables or lines), the machine must be taken out of operation immediately until they have been rectified.

### **Repairs, maintenance and conversion**

- Only authorised personnel (qualified electricians) may carry out electrical repairs and modifications to the machine.
- Before repairing, maintaining or modifying the machine, disconnect it from the power supply by pulling out the mains plug. Position the mains plug where it can be seen and checked during work so that it cannot be accidentally plugged in again by another person.
- Use original spare parts only. Modifying or converting the machine without Sielaff's approval can lead to safety risks and is therefore forbidden.
- An electrical safety inspection is required after repairs to the machine and on a regular basis as part of maintenance to ensure the effectiveness of the electrical safety measures. The inspections must be documented.

### **Gas sensor safety switch**

- For safety reasons, vending machines with refrigeration units that use the refrigerant R-290 (propane gas, C<sub>3</sub>H<sub>8</sub>) are equipped with a gas sensor system safety switch. In the event of refrigerant leakage from the cooling system, an explosive mixture could occur inside the unit under unfavourable circumstances. The shut-off device ensures that the unit is disconnected from the mains supply in good time in this case and that as a result there are no longer any ignition sources inside.
- The gas sensor system for the refrigerant circuit consists of several components (gas sensor, service board, mains connection board). The gas sensor system must not be changed or tampered with as doing so may endanger persons and the environment.
- Do not damage the refrigerant circuit.

## 2.2 Explanation of signs and symbols

The vending machine has been manufactured in line with current technological standards. Nevertheless, all vending machines pose certain risks that cannot be eliminated by design. To ensure adequate safety for the operator, additional symbols and warnings are used in the operating manual and on the machine. These are explained below. Sufficient safety can only be guaranteed during operation if these are observed.

**DANGER**

Indicates immediate danger that could result in death or severe injury.

**WARNING**

Indicates a possibly dangerous situation that could result in death or severe injury.

**CAUTION**

Indicates a dangerous situation that may result in minor injury or damage to the vending machine.

**NOTE**

Information to prevent damage to the vending machine.

**TIP**

Information to facilitate handling and use of the machine.

In addition, the following hazard and warning symbols are used in some places:

**WARNING - Fatal electric shock**

Danger of electric shocks from live parts. Danger to life. Do not remove covers labelled with this symbol.

**CAUTION – electrostatically sensitive components and assemblies (ESD)**

Damage to electrostatically sensitive components and assemblies due to electrostatic discharge on contact. Do not remove covers labelled with this symbol. Observe ESD handling instructions. Only specialist personnel with ESD knowledge are authorised to work on the vending machine.

**WARNING - Risk of tipping!**

An unsecured machine can tip over. Persons or body parts can become trapped. This will result in serious injuries. Always transport and align the machine carefully and with the door closed. Then secure it to the wall or floor using suitable fasteners.

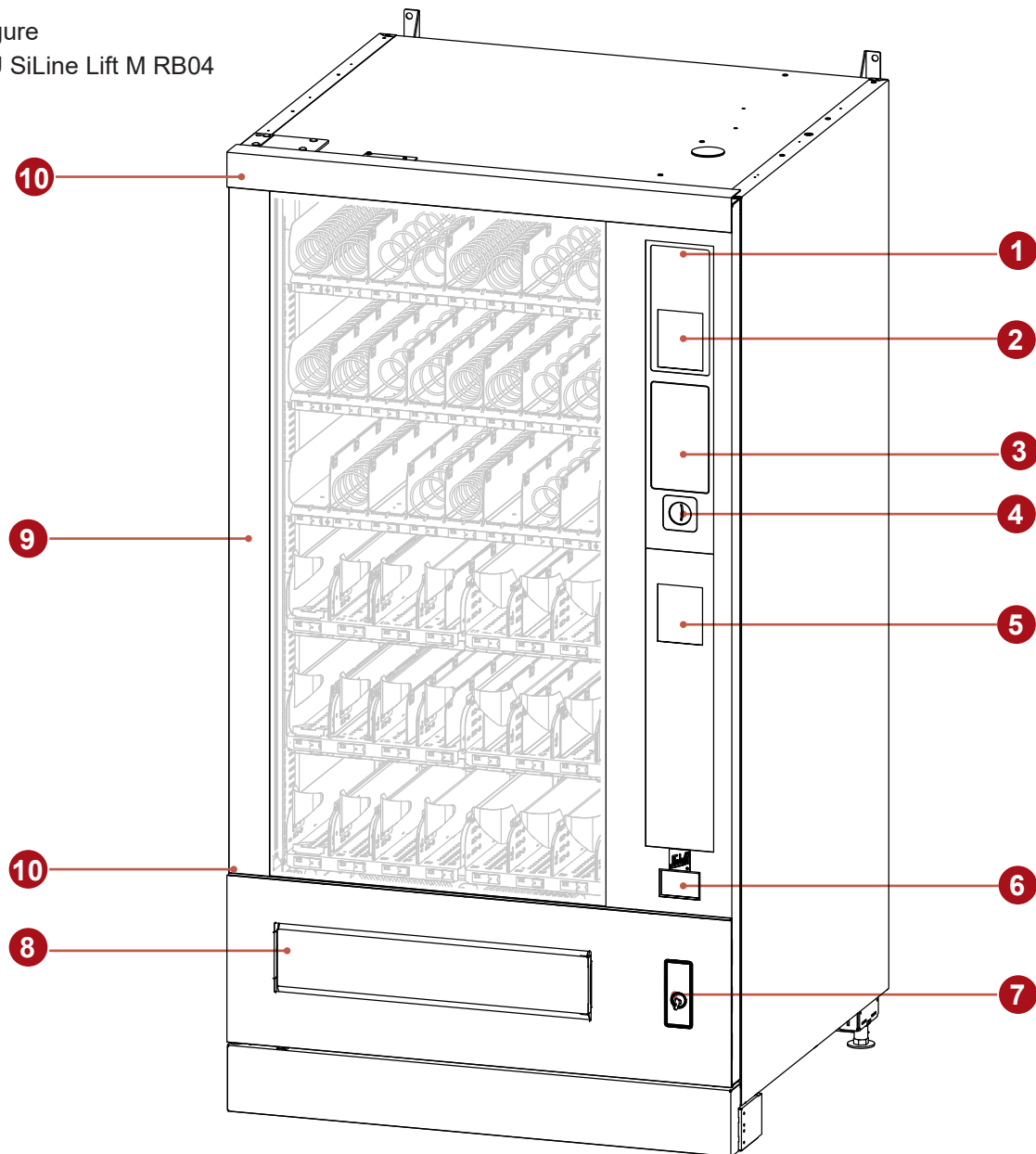
**WARNING – flammable substances**

A flammable gas is used as a refrigerant in the refrigeration unit of this vending machine. There is an acute risk of fire and explosion in the event of leakage. Perform regular safety checks, keep away from ignition sources and ensure adequate ventilation.

### 3. Vending machine illustrations

#### External view

Figure  
SÜ SiLine Lift M RB04



1 Telescopic door

2 EVA cutout

3 Touchscreen

4 Coin slot

5 EVA cutout

6 Coin return

7 Locking flap

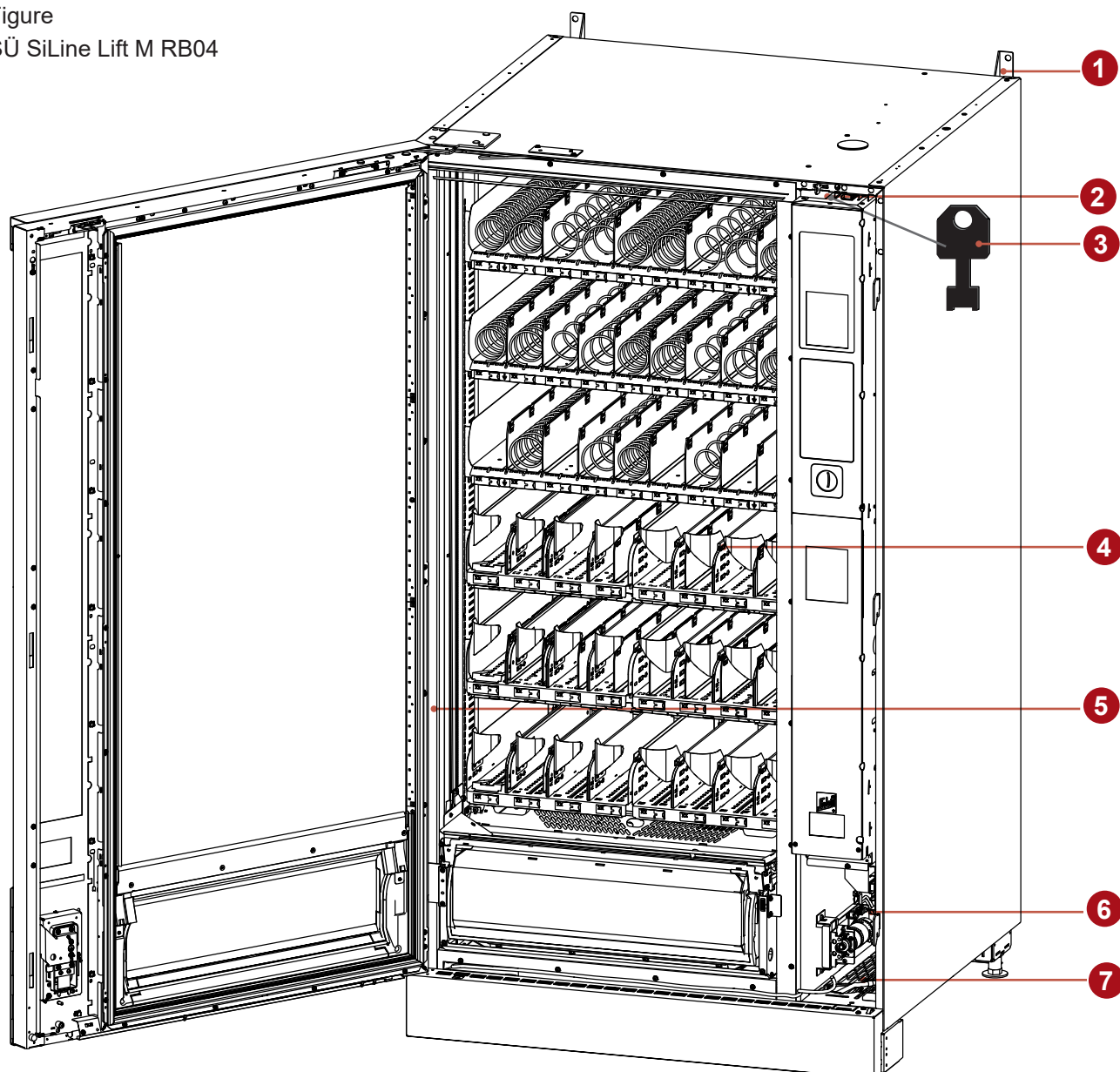
8 Product output

9 Machine door

10 Design lighting

**Interior view**

Figure  
SÜ SiLine Lift M RB04



1 Wall spacer bracket

2 Door contact switch

3 Service key

4 Pusher drawer

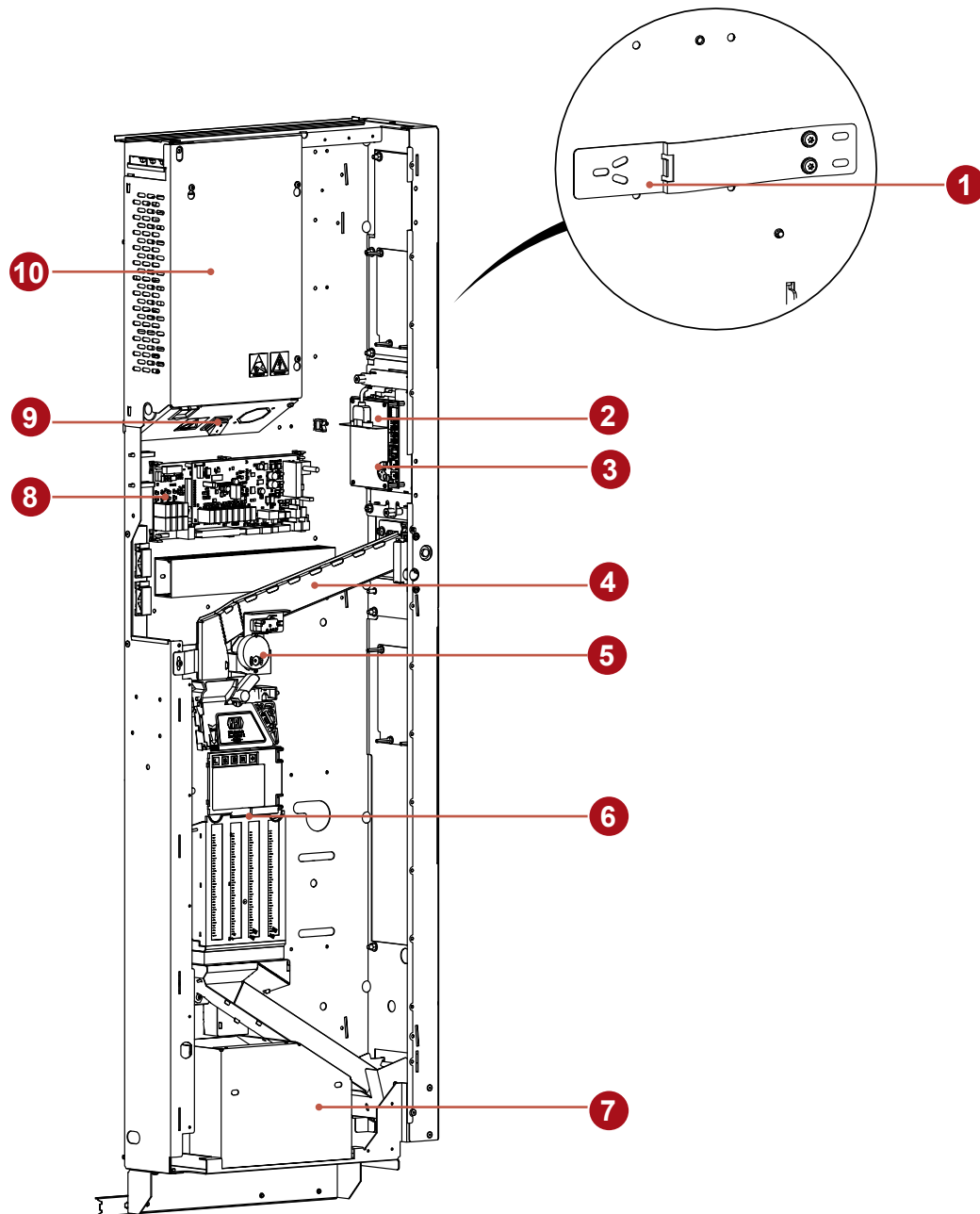
5 Product LED lighting

6 Lint filter, removable

7 Refrigeration unit air inlet

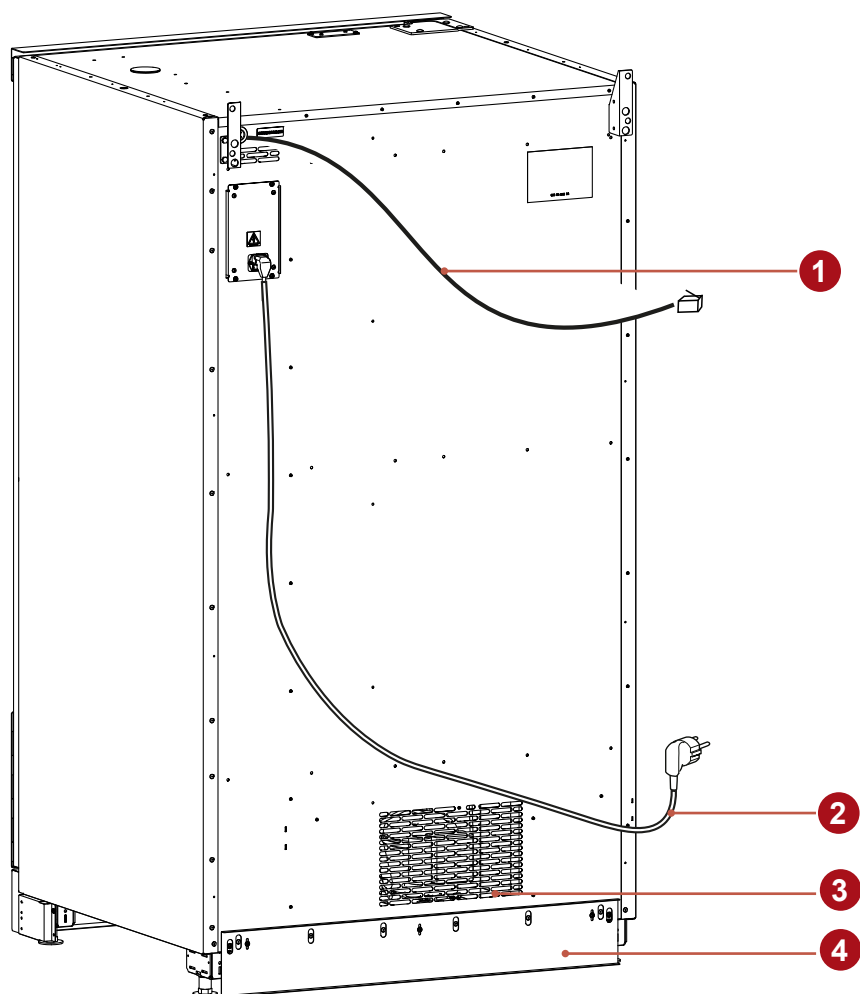


## Telescopic door

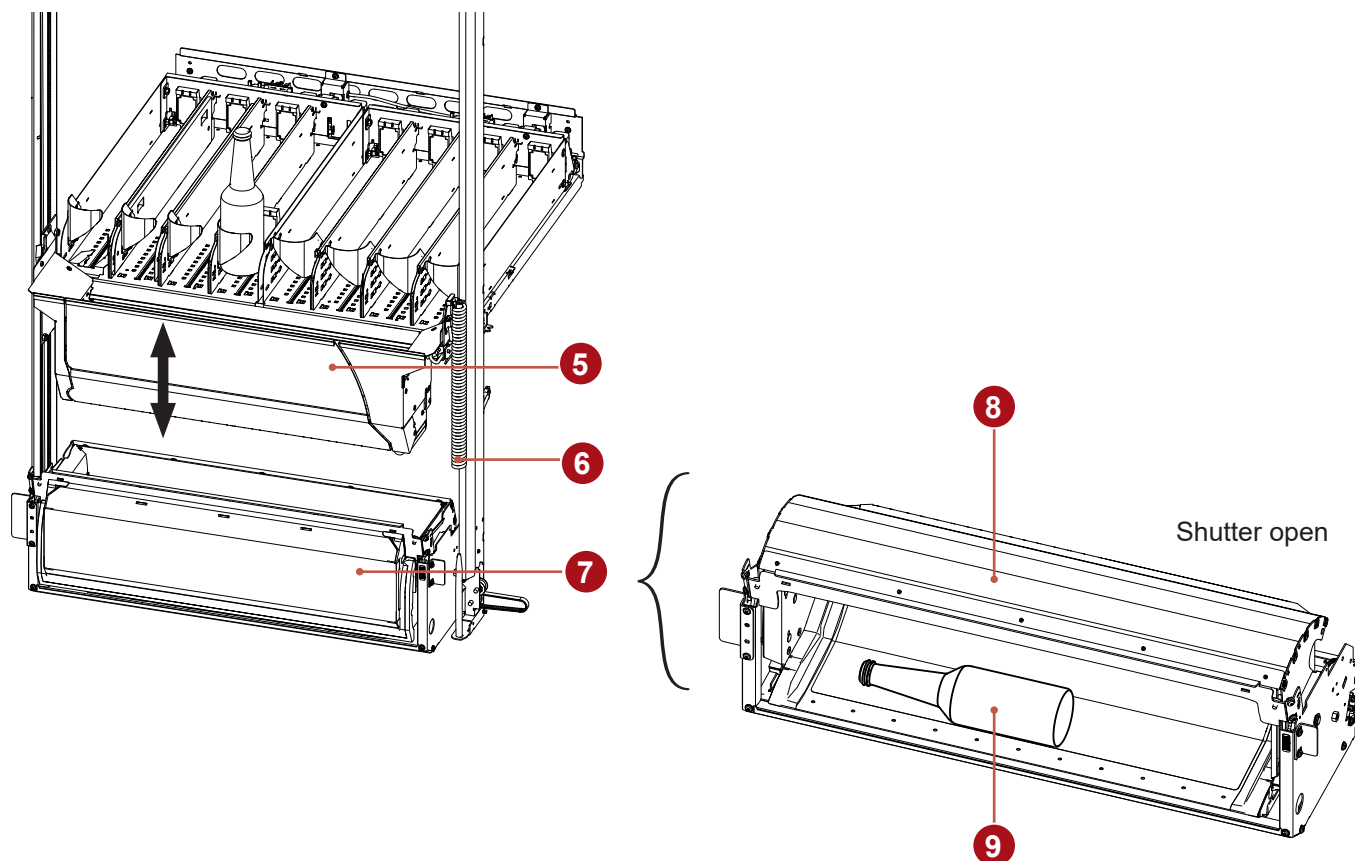


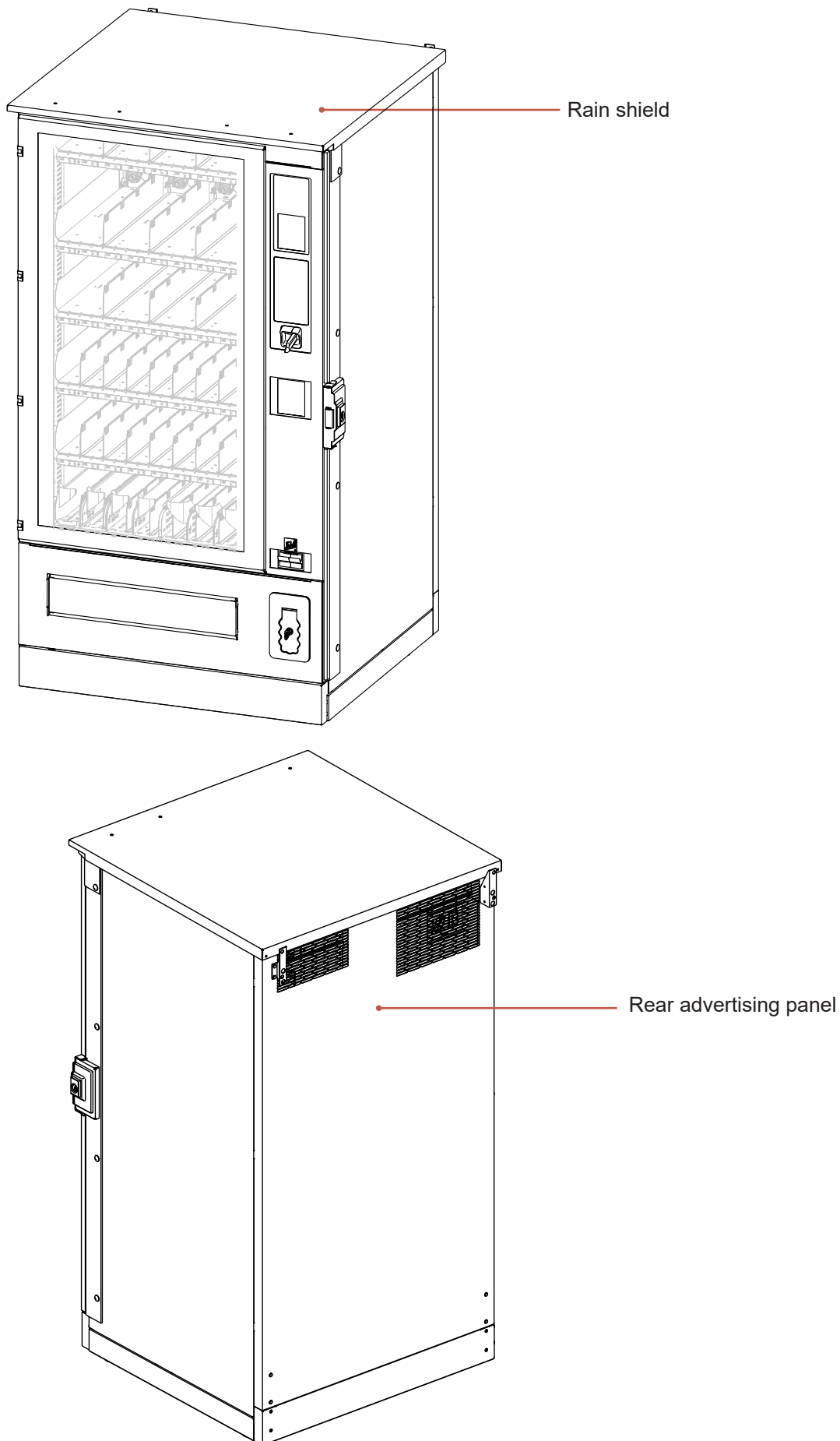
- |                                  |                                    |
|----------------------------------|------------------------------------|
| <b>1</b> Lock                    | <b>6</b> Coin mechanism (optional) |
| <b>2</b> USB interface           | <b>7</b> Cash box, removable       |
| <b>3</b> PC for touchscreen, HMI | <b>8</b> Control VMI               |
| <b>4</b> Insertion channel       | <b>9</b> Main switch               |
| <b>5</b> Motorised coin return   | <b>10</b> Power supply             |

## Rear



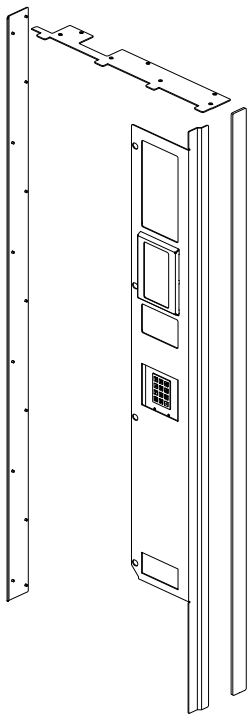
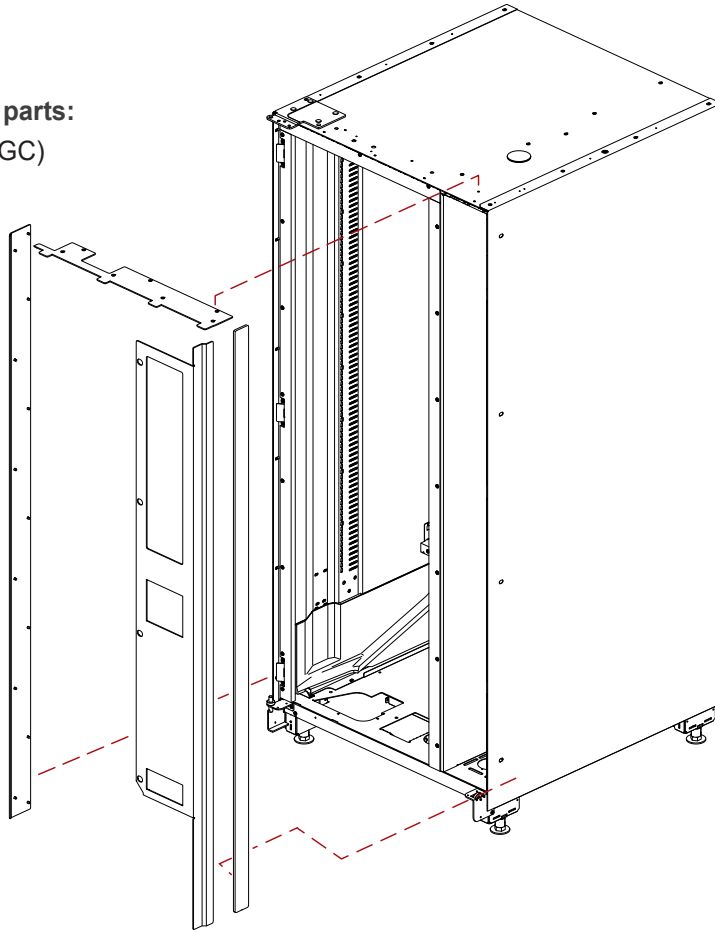
- 1 Network cable (optional)
- 2 Connection cable
- 3 Cooling air outlet
- 4 Intake protection
- 5 Product tray
- 6 Lift (optional)
- 7 Dispensing drum
- 8 Shutter
- 9 Product



**Rain canopy (optional) and rear advertising panel (optional)**

**Optional: Door split cover (DSC) and theft protection (TP)****Decorative panel set of parts:**

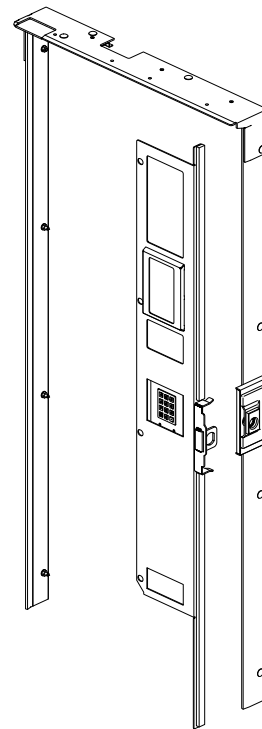
- with door gap cover (DGC)

**Decorative panel set of parts**

- with door gap cover (DGC)
- Touchscreen
- 10-key keypad

**Decorative panel set of parts**

- for theft protection (TP)

**Decorative panel set of parts**

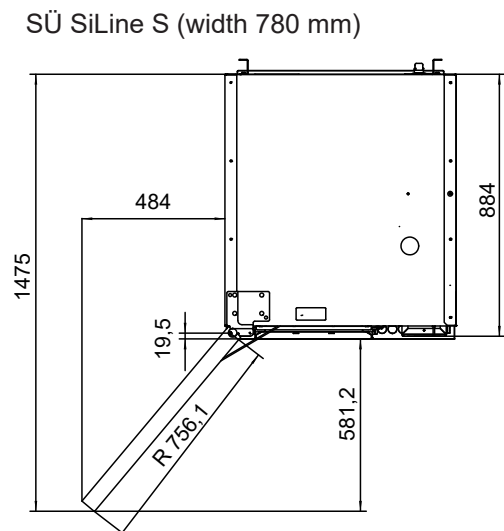
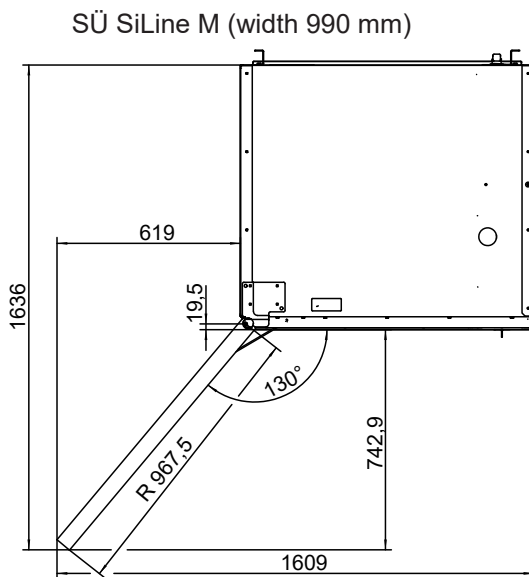
- for theft protection (TP)
- Protected touchscreen
- 10-key keypad

## 4. Commissioning

### 4.1 Installation conditions

#### Structural requirements

- Space requirements as shown in the adjacent illustrations
- The distance from the wall to vending machine is determined by the wall spacing bracket (approx. 50 mm).
- Ceiling height at least 2 m
- Load-bearing, level and vibration-free installation surface
- Do not place vending machines with a R-290 refrigeration unit directly next to a depression in the ground (basement drain, pit, trough, etc.).



#### Power supply

- Electrical connection: Earthed socket, 230 V, 50 Hz
- IP24 vending machines: the fuse must be accessible in the fuse box of the installation.
- Fuse protection: 10 A fuse
- No extension leads or multiple sockets permitted
- Mains plug must be accessible
- Fixed connection may only be established a qualified electrician

#### Radio systems

- Radio aerials inside the machine (e.g. from cashless payment systems or telemetry systems) impair its function.
- Only install the aerials of such systems outside the machine.
- Observe the manufacturer's instructions for using additional systems.

#### Ambient conditions

- Ambient temperature during operation: +2°C to +32°C
- Only install the vending machine in locations corresponding to its protection class. The machine's protection class is shown on the identification plate.
  - IP20     The machine is suitable for installation in dry areas and within the limits specified for permitted environmental conditions (see Technical data).
  - IP24     The vending machine is suitable for installation outdoors and within the limits specified for permitted ambient conditions (see Technical data).
- **NOT** suitable for installation in areas that are cleaned with high-pressure cleaners or water hoses.
- NOT suitable for installation in explosion-proof areas
- The machine must **NOT** be exposed to the following conditions:
  - Strong heat sources or direct sunlight
  - Rapid temperature fluctuations
  - Permanent wetness or condensation
  - Air containing salt or chlorine (e.g. bathing areas in swimming pools)
  - Aggressive liquids or vapours
  - Cleaning with a high-pressure cleaner or water hose

**TIP**

The glass panels of the vending machine may fog up in unfavourable weather conditions (high humidity, high outside temperature). This phenomenon is only temporary and not a reason for complaint.

## 4.2 Aligning the vending machine

Correct alignment ensures that the unit is level and stable.

**WARNING - Risk of tipping!**

An unsecured machine can tip over. Persons or body parts can become trapped. This will result in serious injuries. Always transport and align the machine carefully and with the door closed.

**CAUTION – Risk of injury**

Risk of cuts from sharp-edged components. Wear cut-resistant gloves.

**Additional equipment:**

- Spirit level
- Size 24 open-end spanner

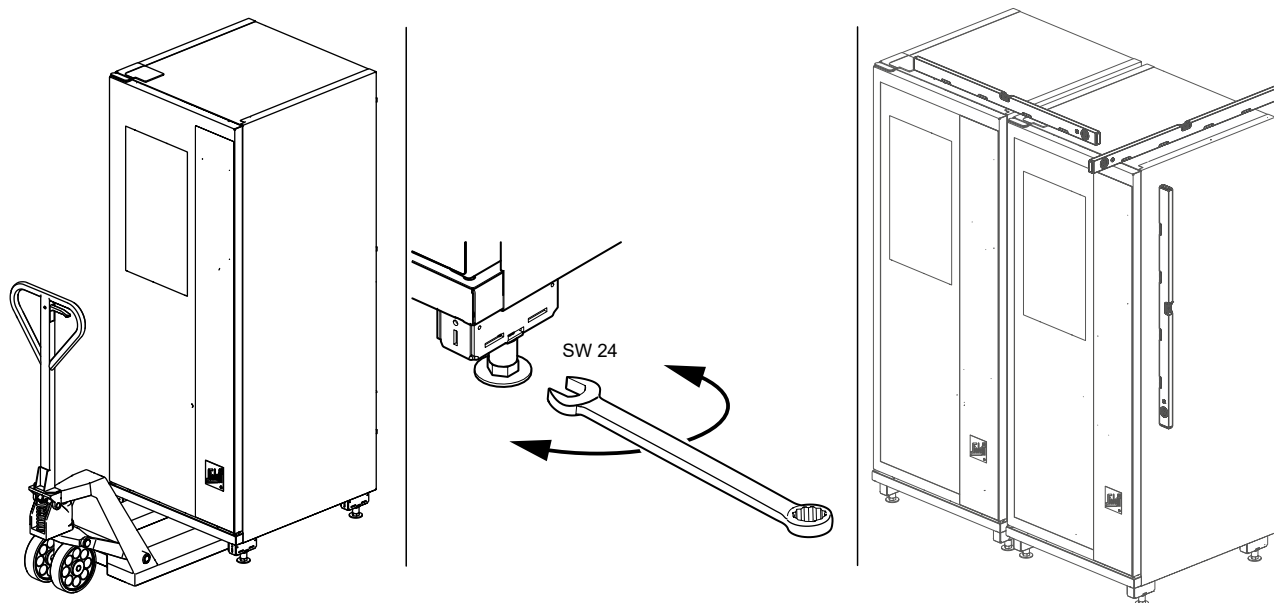
**Procedure:**

1. Use a pallet truck to lift the vending machine.
2. Unscrew all levelling feet evenly. (Distance from lower edge of side panel to floor: approx. 9 cm).
3. Set the vending machine down at the installation site and move the pallet truck aside.
4. Use a spirit level to align the vending machine horizontally in all axes. To do this, turn the adjustable feet with the open-end spanner.

**TIP**

When installing in a machine station, ensure that all of them have the same height. Adjust the SÜ SiLine accordingly.

- ✓ The machine is correctly aligned.



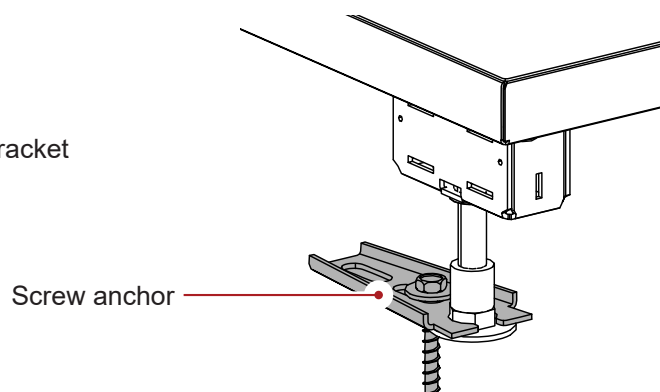
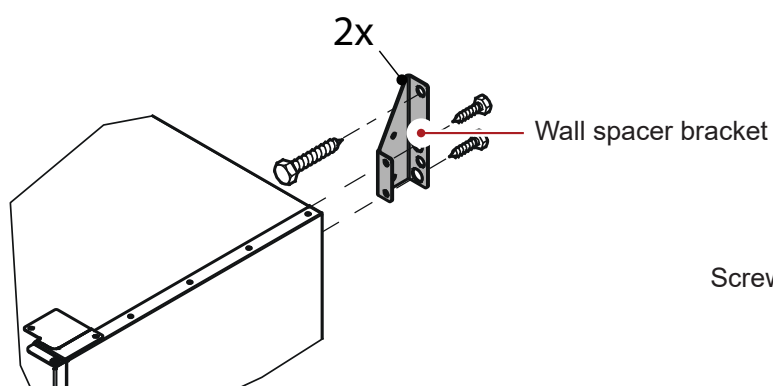
### 4.3 Fastening the machine in place



#### NOTE

Installations (pipes, underfloor heating etc.) in the wall or floor may be damaged when drilling holes to secure the machine. Before starting work, check the location and obtain drilling authorisation.

- Use the supplied wall spacers for wall mounting.
- Use wall plugs and screws that are suitable for the material properties of the wall at the installation site (not included in the scope of delivery).
- Optional: Floor fixings with screw anchors (item no. 603 02 639 00).



## 4.4 Connecting the vending machine to the mains

### 4.4.1 IP20

The vending machine's protection class is shown on the type plate.

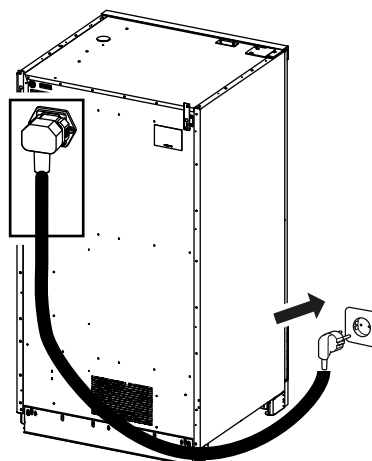
#### Procedure:

1. Insert the mains plug.



#### TIP

Observe chapter 7.2 for instructions on how to switch on the vending machine.



### 4.4.2 IP24

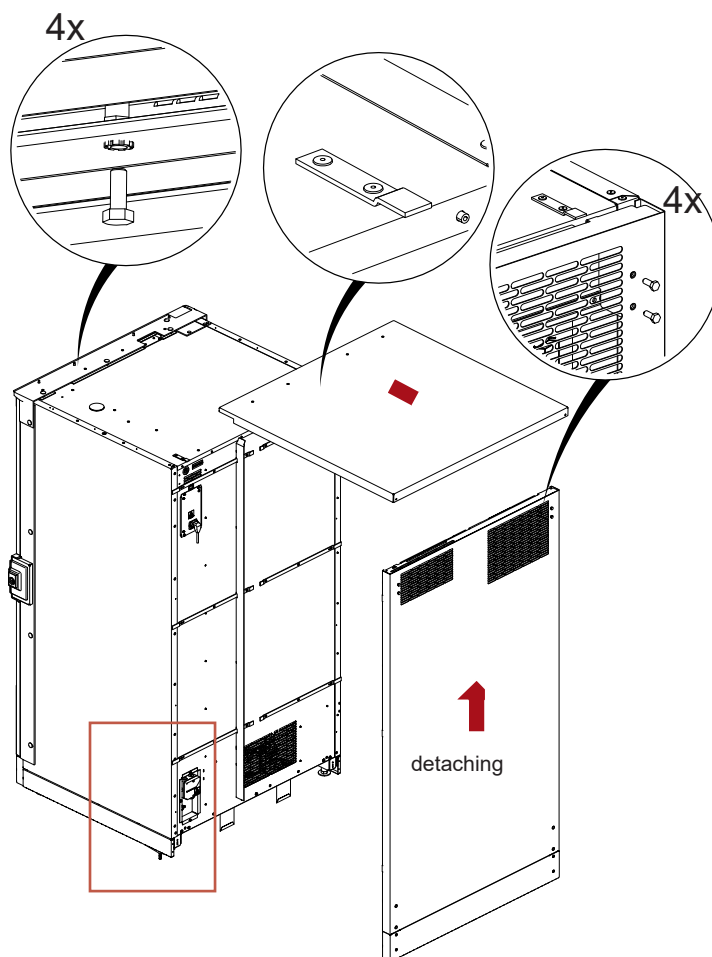
The vending machine's protection class is shown on the type plate.

#### Unhooking the rain canopy

1. Open the vending machine door.
  2. Remove 4 screws from the inside.
  3. Push the rain canopy slightly back and lift it off.
- ✓ Rain canopy is unhooked.

#### Detaching the rear advertising panel (optional)

1. Remove the 4 screws from the top of the rear advertising panel.
  2. Lift the rear advertising panel slightly up to detach it.
- ✓ Rear advertising panel is unhooked.





**Wiring (qualified electrician required for connection)**

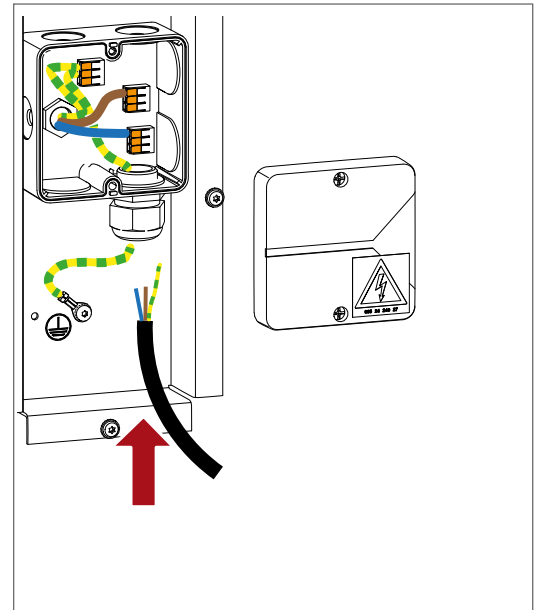
1. Remove the cover of the junction box
  2. Feed the electrical cable through the strain relief from below
  3. Connect the wires in the junction box, observing the cable colours.  
Brown - L1 phase  
Blue - N neutral conductor  
Yellow/green - PE protective earth conductor
  4. Tighten the strain relief
  5. Replace the cover of the junction box
- ✓ Wiring is complete.

**Re-attach the rain canopy and rear advertising panel in reverse order**

- ✓ The vending machine is now connected to the mains.

**TIP**

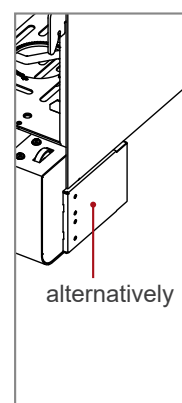
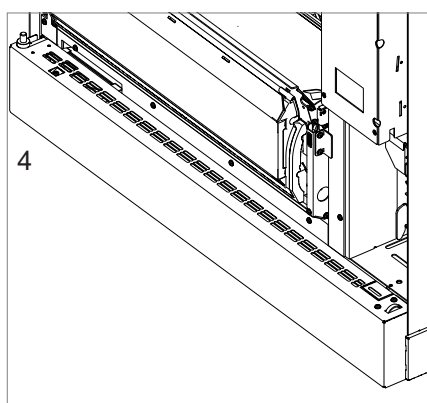
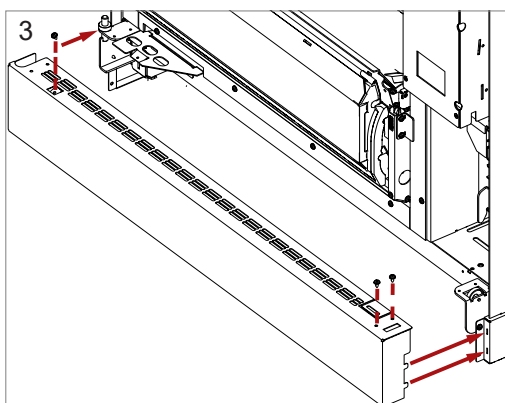
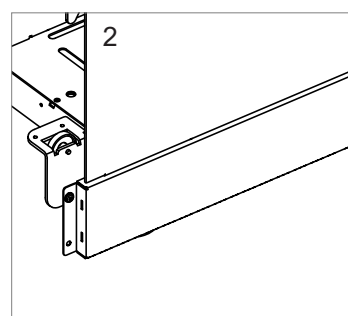
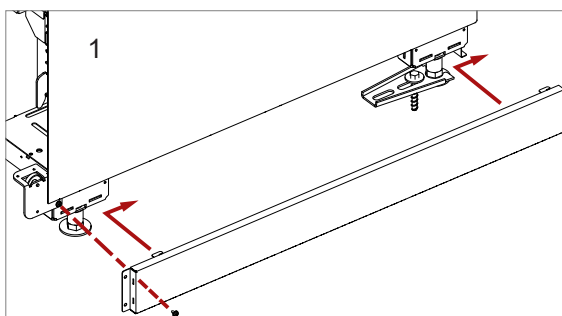
Observe chapter 7.2 for instructions on how to switch on the vending machine.

**4.5 Fit kickplates (optional)****Requirements**

- The feet of the vending machine must be unscrewed by at least 4 cm.

**Procedure**

1. Hook in the side kickplates and slide them backwards
  2. Insert a screw at the front (TX25)
  3. Hook in the front kickplate
  4. Two screws are inserted on the right and one screw on the left from above
- ✓ The kickplates are now installed.

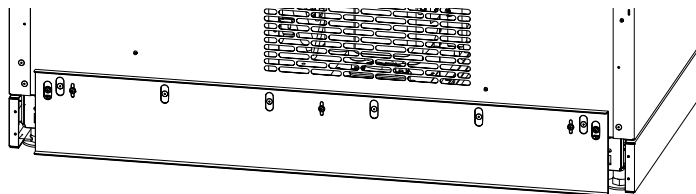


## 4.6 Mounting the intake protection

In order to avoid the machine taking in the hot air, which has already been discharged, suction protection must be fitted. If the intake protection is not fitted, the cooling capacity of the vending machine decreases and energy consumption increases at the same time.

### Procedure

1. Screw on the intake protection so that the lower edge rests on the floor.



## 4.7 Installing the coin mechanism (optional)

The machine is prepared for the use of coin mechanisms. The appropriate adapter set must be used for electrical connection of the coin mechanism and the vending machine controller. This is available upon request.

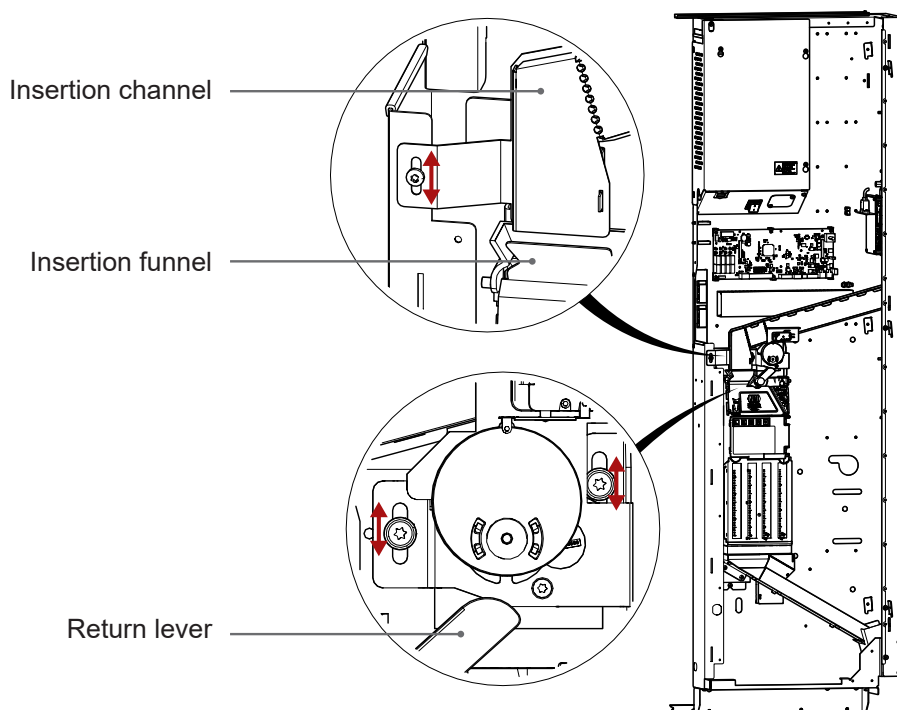


### NOTE

Damage due to overvoltage possible. De-energise the vending machine completely before connecting electrical components.

### Procedure

1. Disconnect machine from the power supply.
  2. Install the coin mechanism in the designated position and connect the electrical cables from the coin mechanism to the vending machine controller (observe the manufacturer's documentation!).
  3. Set motorised return: when the return button is pressed, the eccentric disc makes a full rotation and actuates the return lever so that the inserted coins fall down.
  4. Adjust the insertion channel so that the coins can fall properly into the coin slot of the coin mechanism.
  5. Switch on the vending machine and set the required protocol:  
Tab 5 [Payment systems] - [General] - [Credit system protocol]:  
Select between [MDB], [Executive], [Free sale], [BDV].
- ✓ Coin mechanism is fitted.



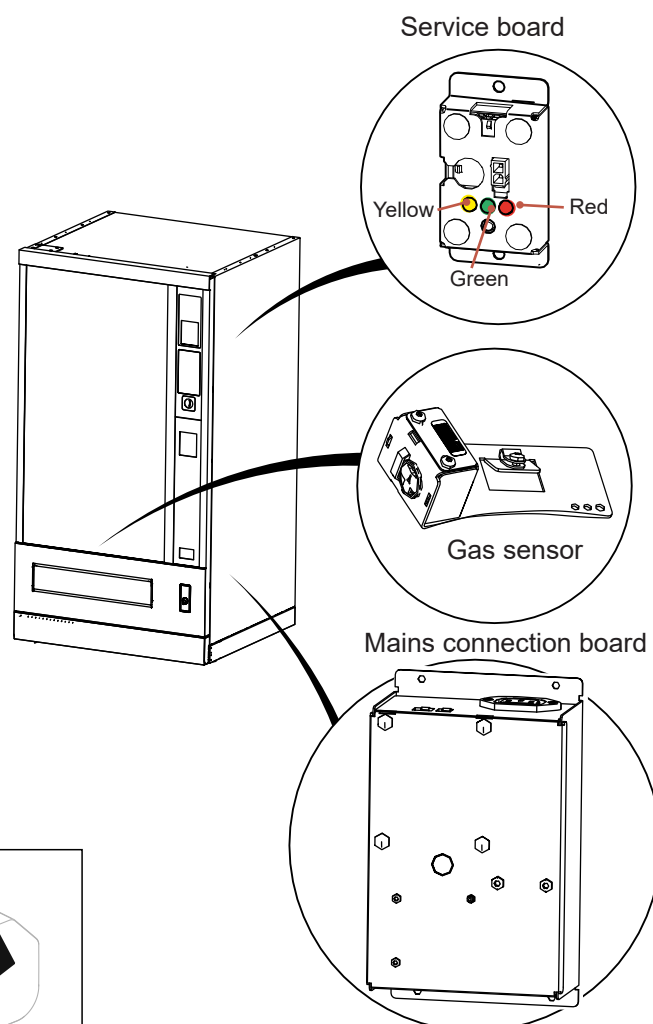
## 5. Components

### 5.1 Shut-off device

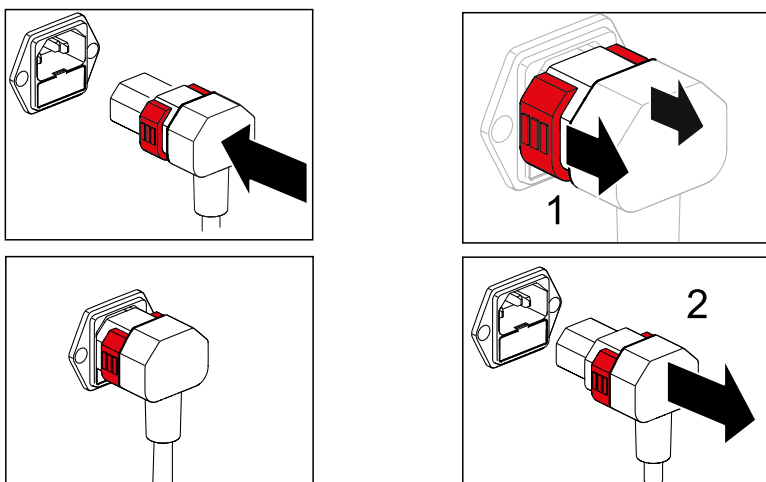
For safety reasons, vending machines with refrigeration units that use the refrigerant R-290 (propane gas, C<sub>3</sub>H<sub>8</sub>) are equipped with a gas sensor system safety switch.

The service board displays the following statuses:

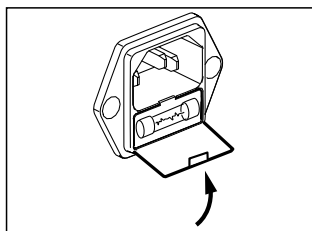
- The red LED lights up briefly:  
self-test in progress
- The red LED lights up permanently:  
self-test failed
- The green LED lights up permanently:  
self-test successful
- The yellow LED lights up permanently:  
- the mains voltage for the vending machine has been enabled.



#### Vending machine plug C14

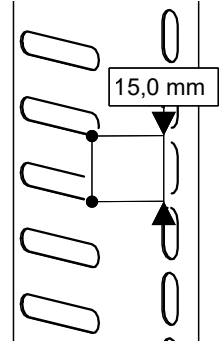


#### Fuse 5 x 20 mm 10 A, medium time-lag



## 5.2 Product compartments: Basics

- The vending machines can be equipped with spiral goods compartments and pusher goods compartments. Belt drawers are also possible in the SÜ SiLine M.
- **Either** spiral product containers **or** pusher drawers/belt drawers can be used on a single level of the vending machine.
- The product containers are manufactured ex works in a basic configuration with regard to their partitioning. The partition can be converted to alternative layouts later on.
- The recesses for fastening the goods compartments are made in a grid of 15. If a goods compartment is to be moved, it must be moved in a grid of 15.
- Spiral goods compartments are connected with a ribbon cable and plug.
- Pusher drawers have detachable plug connections with centring at the back.



### What are the product compartments?

- SÜ SiLine S
  - 6 selection spiral compartment
  - 3 and 2 selection pusher drawer
- SÜ SiLine M
  - 9 selection spiral compartment
  - 4 and 3 selection pusher drawer
  - 4, 3 and 2 belt drawer

### Weight per product compartment

- Maximum weight of all products per goods compartment: 25 kg
- Recommended maximum weight per product: 1000 g. Heavier products increase wear and tear.

### Counting method selection

The goods compartments are counted from top to bottom. The top left goods compartment starts with the numbering A0, to the right A1 and so on.

|    |    |    |    |        |
|----|----|----|----|--------|
| A0 | A1 | A2 | A3 | A4 ... |
| B0 | B1 | B2 | B3 | B4 ... |
| C0 | C1 | C2 | C3 | C4 ... |
| D0 | D1 | D2 | D3 | D4 ... |

## 5.3 Spiral compartment

### 5.3.1 Partition

The intermediate wall in the spiral compartment can be easily pushed back and unhooked. Repositioning results in the following goods compartment widths:

| Factor | Drawer width |
|--------|--------------|
| 1.0    | 73 mm *      |
| 1.5    | 110 mm       |
| 2.0    | 148 mm       |
| 2.5    | 185 mm       |
| 3.0    | 222 mm       |

The following variants are available:

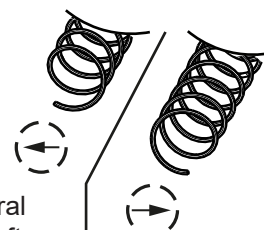
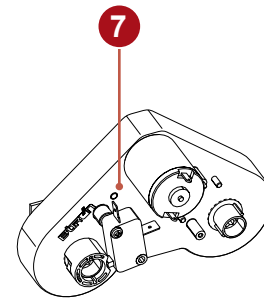
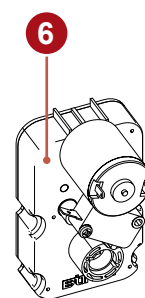
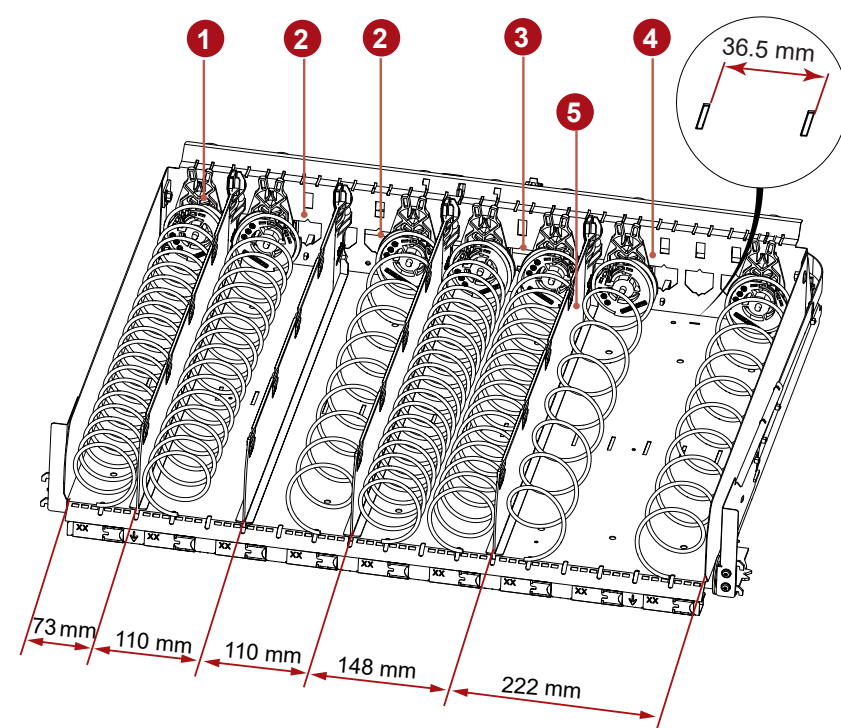
- Single spiral with single motor
- Double spiral with twin motor
- Double spiral with 2x single motor
- 2.5-fold selection
- 1.5 x selection



#### TIP

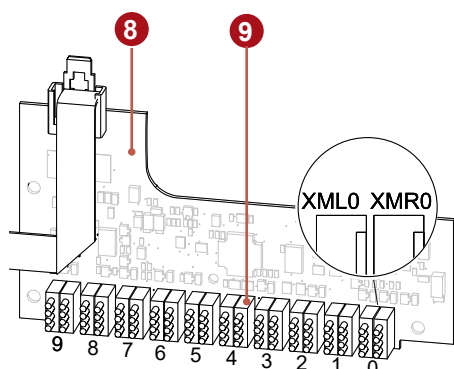
Recommendations and reference values for possible product dimensions see page 32.

\* 0.5 of the pitch: 73 mm / 2 = 36.5 mm



End of the spiral points to the left: "left-hand spiral"

End of the spiral points to the right: "right-hand spiral"



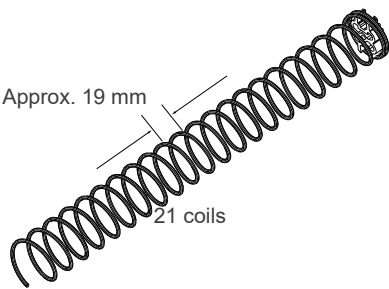
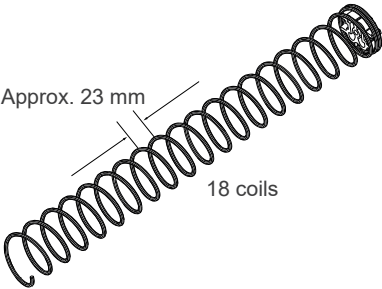
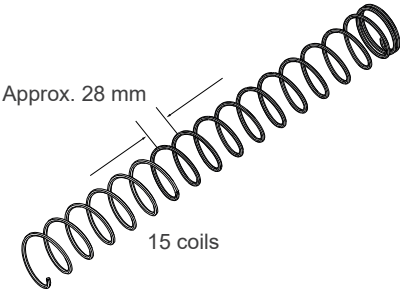
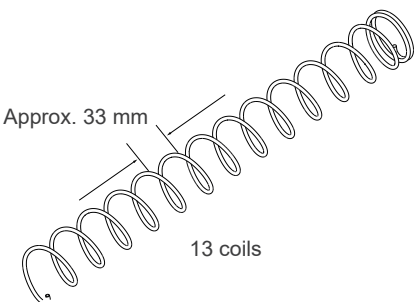
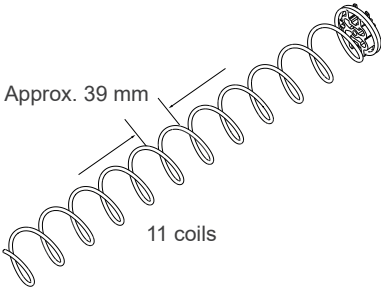
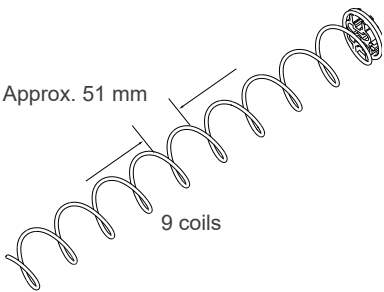
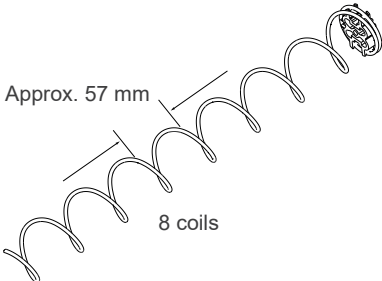
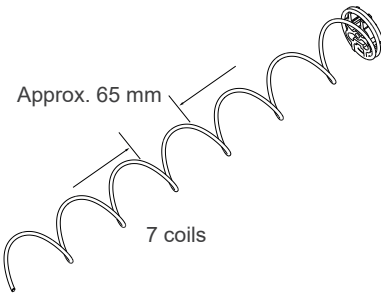
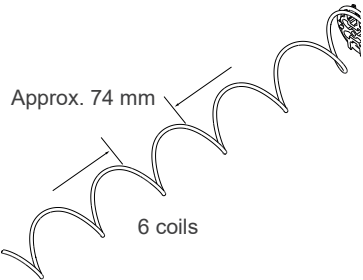
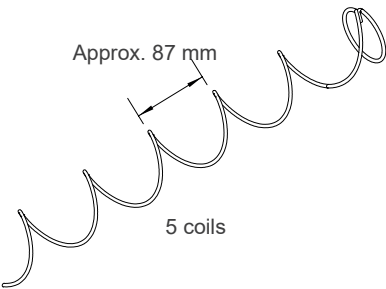
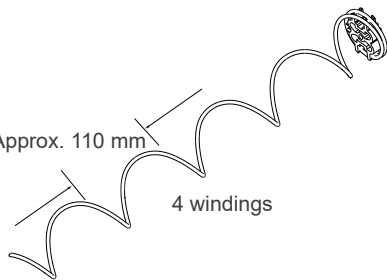
X - pin header  
M - Motor  
0 - 9 Selection  
L - Left rotation  
R - Right rotation

- 1 Single selection
- 2 1.5 x selection
- 3 2 x selection
- 4 3 x selection
- 5 Intermediate wall
- 6 Single motor
- 7 Twin motor
- 8 Goods compartment board
- 9 Pin header

The goods compartment board is located at the back of the goods compartment. The direction of rotation of the spiral can be easily changed by plugging the pin header into the other corresponding pin strip. The pin headers for the selections are arranged in pairs.

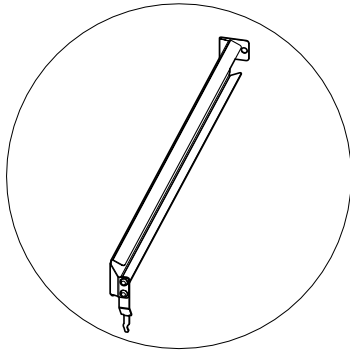
5.3.2 Number of coils

The dimensions in the illustrations indicate the distance between the coils (free space between the wires).

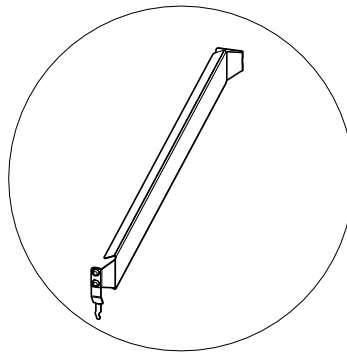


### 5.3.3 Vertical and horizontal dividers

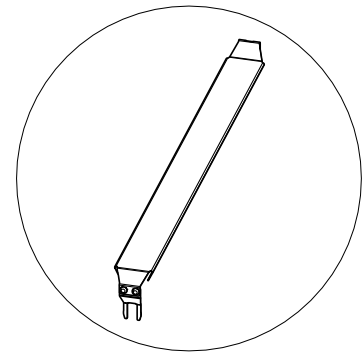
Partitions are used to better position the product. The vertical divider is used for narrow, vertical products. Horizontal dividers fitted in the spirals are suitable for small, square-shaped products.



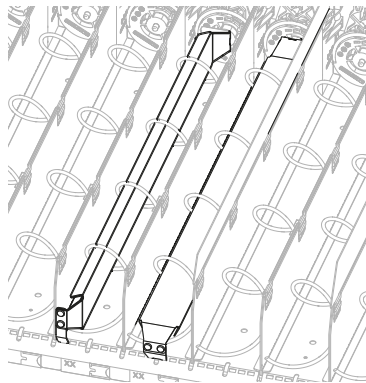
Vertical right partition



Vertical left partition



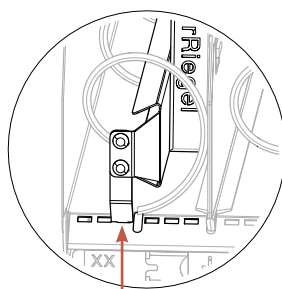
Horizontal partition



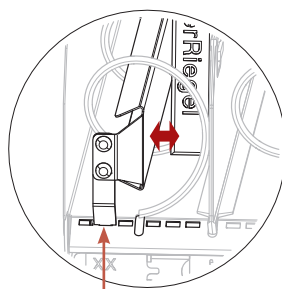
The illustration below shows a left-hand spiral with bar stock.

Insert the vertical divider into one of three possible positions to narrow the selection so that narrow goods are guided ideally.

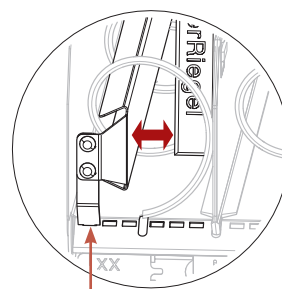
Insert the divider into the corresponding plastic holder at the back so that it runs parallel.



Pos.1



Pos.2



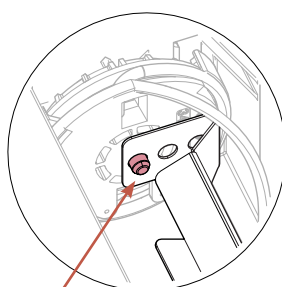
Pos.3

divider

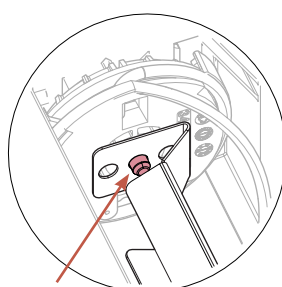
Pos. 1 = narrow

Pos. 2 = medium

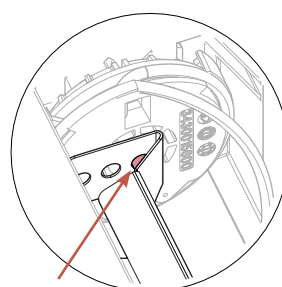
Pos. 3 = wide



Pos.1



Pos.2

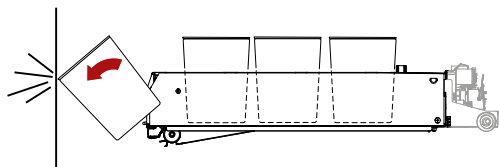
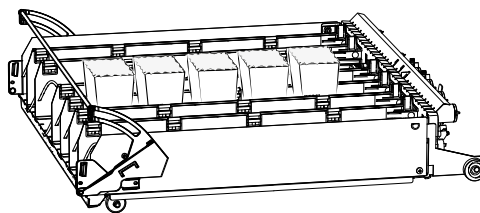


Pos.3

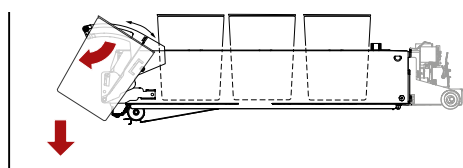


### 5.3.4 Product retainer swing (optional)

For dispensing products from a spiral goods compartment that fall awkwardly.



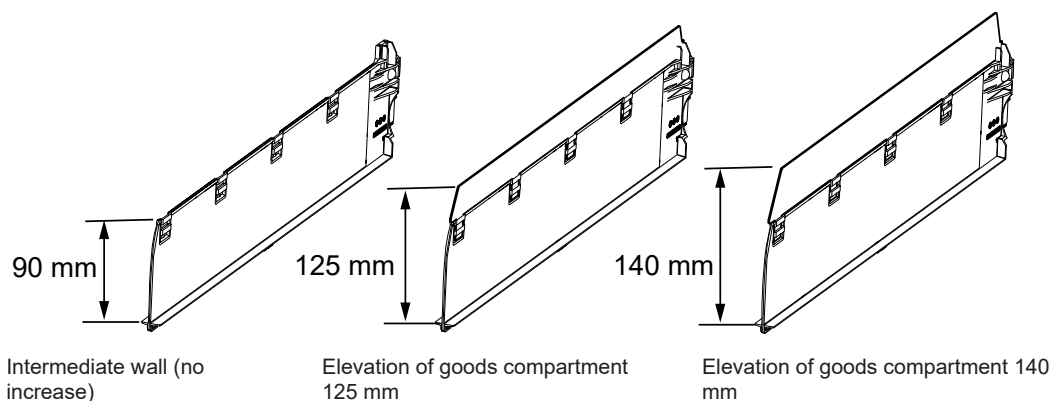
Without product retainer swing: falling products may hit the pane



With product retainer swing: When the product is to be dispensed through the spiral, it is held for a short moment at the top by the bar while it continues to be conveyed at the bottom. This allows the product to fall more favourably. The bracket moves a little and then springs back to its original position.

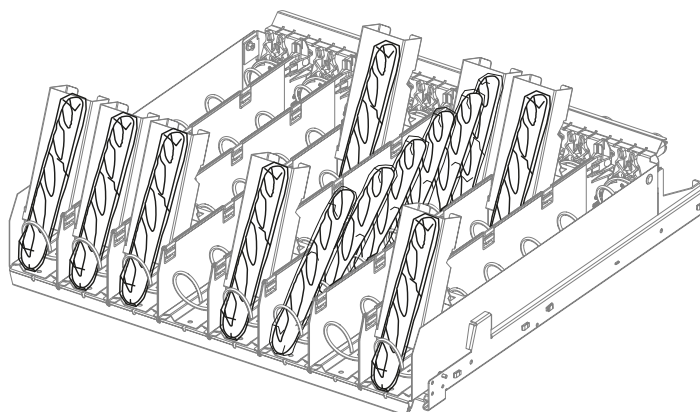
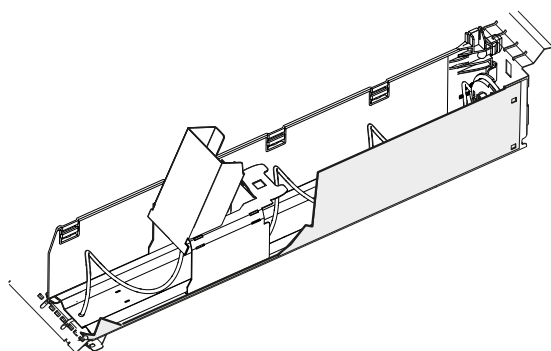
### 5.3.5 Elevation (optional)

To ensure that high products can be better guided, elevations can be placed on the partitions.



### 5.3.6 Product holder (optional)

The product holder helps to guide narrow, tall products in the drawer and prevents them from tipping over backwards.



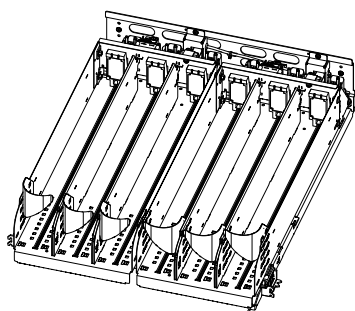
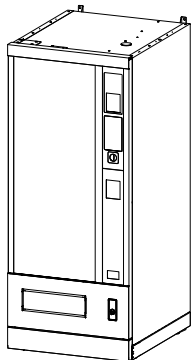


## 5.4 Pusher drawer

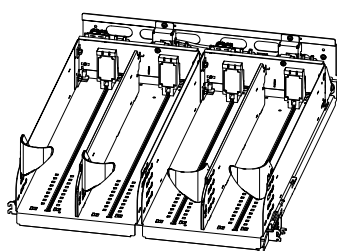
### 5.4.1 Partition

Various configuration options are available for a compartment level to enable dispensing of products with different dimensions. In addition, drawer narrowing inserts (5.4.5, page 30) can be used to ideally adjust the width of individual selections to suit the respective product dimensions. Recommendations and reference values for possible product dimensions see page 32.

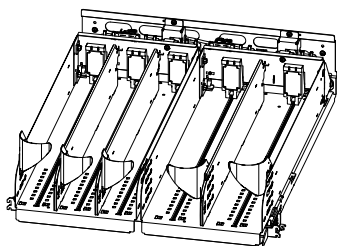
**SÜ SiLine S (width 780 mm)**



Pusher drawer, 3 selections 75 mm  
Pusher drawer, 3 selections 75 mm

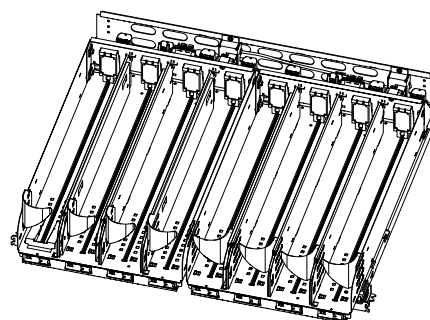
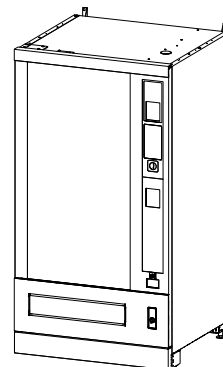


Pusher drawer, 2 selections 114 mm  
Pusher drawer, 2 selections 114 mm

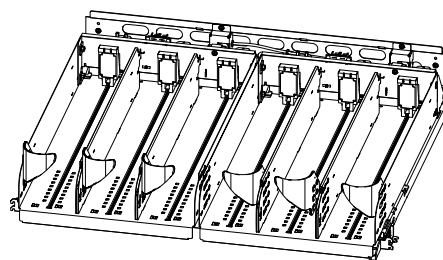


Pusher drawer, 3 selections 75 mm  
Pusher drawer, 2 selections 114 mm

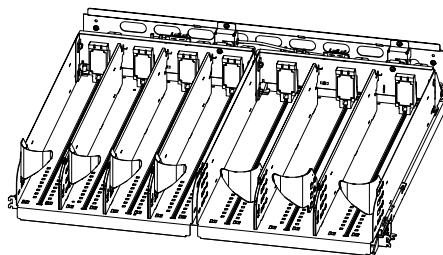
**SÜ SiLine M (width 990 mm)**



Pusher drawer, 4 selections 80.5 mm  
Pusher drawer, 4 selections 80.5 mm



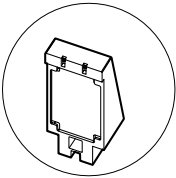
Pusher drawer, 3 selections 109 mm  
Pusher drawer, 3 selections 109 mm



Pusher drawer, 4 selections 80.5 mm  
Pusher drawer, 3 selections 109 mm

5.4.2 Pusher

In the pusher goods compartment, the pusher pushes all the products in front of it until the foremost product has fallen and breaks through a light barrier. Use the pusher mainly for drinks in connection with the lift.

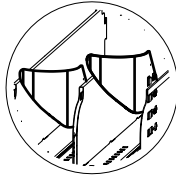


5.4.3 Product retaining spring

The product retainer ensures that the products are separated. By deflecting to the right or left, falling against the pane can be prevented. The single product retainer has a thickness of 1.3 mm and the double product retainer of 3.2 mm.

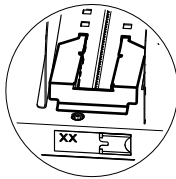
The thickness of the product retainers must be subtracted from the product drawer width to determine the diameter of the product that can be inserted.

Example: 80.5 mm – 3.2 mm = 77.3 mm  
(Drawer width - product retainer = product diameter)



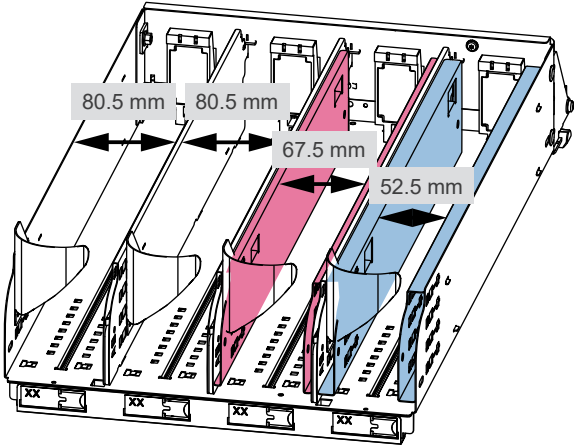
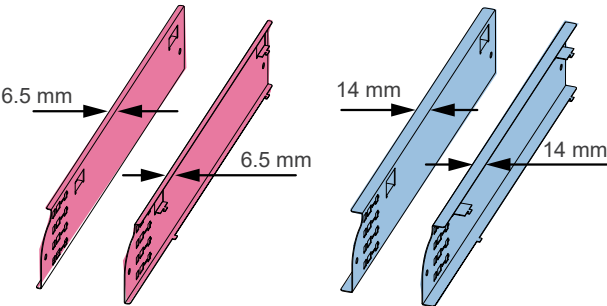
5.4.4 Ramp

The ramp should be used for beverage cartons instead of the product retainer.



5.4.5 Narrowing insert

- Drawer narrowing insert reduces the width of individual selections in order to ideally adapt them to the product dimensions
- The drawer narrowing insert is required if the product diameter is significantly smaller than the width of the intended selection. This prevents the following product from being pushed out unintentionally.
- Slide the goods compartment narrowing onto the respective side part.



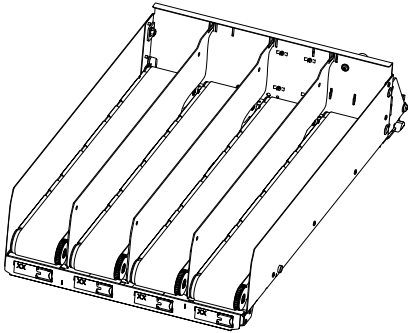
Example: SÜ SiLine S, 3 selection drawer and SÜ SiLine M, 4 selection shelf; 6.5 mm drawer narrowing insert

| Product diameter | SÜ SiLine S<br>[Number of drawer inserts] | SÜ SiLine M<br>[Number of drawer inserts] |
|------------------|-------------------------------------------|-------------------------------------------|
| < 57 mm          | 1                                         | 2                                         |
| 57 - 63 mm       | -                                         | 1                                         |
| > 63 mm          | -                                         | -                                         |

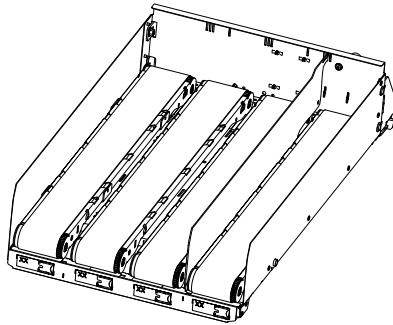
## 5.5 Belt drawer

### 5.5.1 Requirements for use

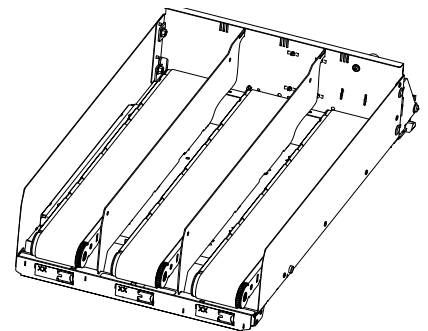
- Only for SÜ SiLine M vending machines .
- There must be a light grid (light barrier) in the lift or in the dispense outlet.
- The belt drawer can be used instead of the pusher drawer.
- It is possible to use a pusher drawer and a belt drawer on the same shelf.
- Recommendations and reference values for possible product dimensions see page 32.



4 belt drawer



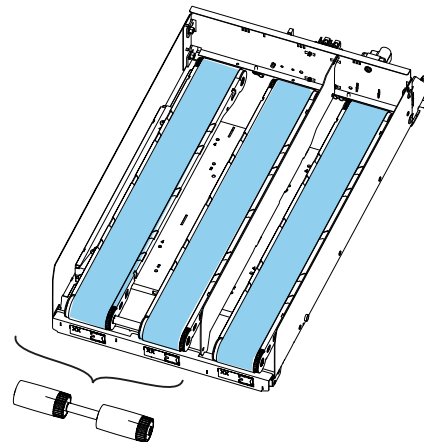
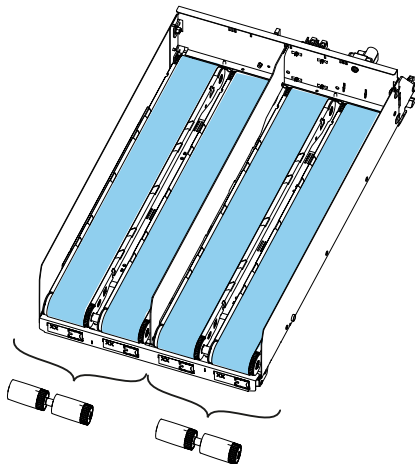
Drawer without intermediate wall (e.g. for egg cartons)



3 belt drawer

### 5.5.2 Hexagonal belt drawer

Belt drawers can be converted so that two adjacent belt modules can be powered. This is achieved using a hexagonal quick-release axle, which transfers the rotation from one belt module to the other. Observe the relevant assembly instructions for installation.

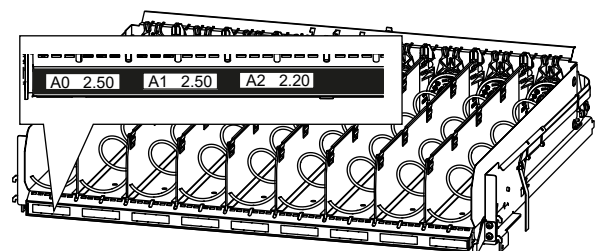


## 5.6 Electronic shelf label (optional)

The electronic shelf label shows the product prices in the vending machine in a digital form. The prices are edited in the software (see chapter 11.5).

### Requirements for use of electronic shelf labels

- Only for the SiLine SÜ M (observe the relevant assembly instructions for retrofitting).
- Software version of the vending machine at least **Version 0.24.0**.

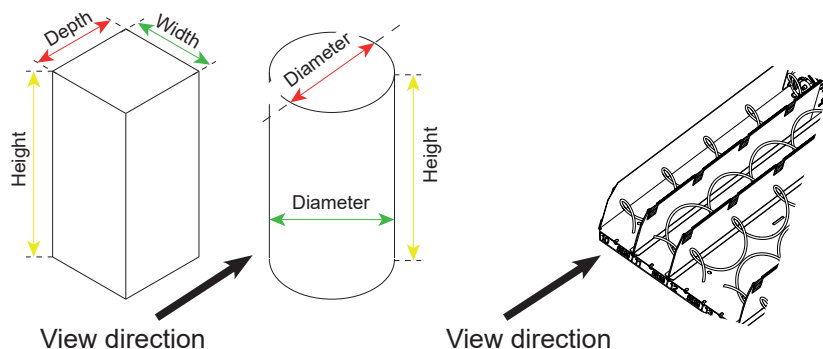


## 6. Product dimensions and product properties

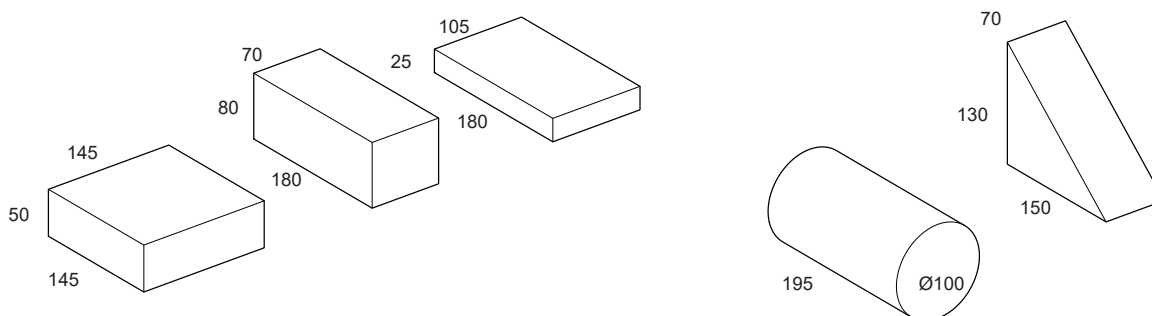
### 6.1 Spiral product containers

- The product dimensions have the following effect on the placement of the drawers:

| Product dimensions | Influence                          |
|--------------------|------------------------------------|
| Width/diameter     | Type of goods compartment          |
| Depth/diameter     | Spiral pitch                       |
| Height             | Number of goods compartment levels |



- Products that fit completely into at least one of the shapes shown are generally suitable for dispensing.



- These reference values can be exceeded by up to 35%. However, actual suitability must then be determined by practical dispensing tests.
- Sales position (product standing, product lying, which shelf level), packaging and feel also influence a product's suitability.

### 6.2 Pusher drawers

- The following maximum product dimensions apply to the standard drawers (SÜ SiLine S: 3 selection drawer, SÜ SiLine M: 4 selection drawer):

| Snack S:                     | Snack M:                     |
|------------------------------|------------------------------|
| 72 x 72 x 250 mm (W x D x H) | 78 x 78 x 265 mm (W x D x H) |

- The depth of the products can be exceeded by up to 35% and the height by up to 10%. However, actual suitability must then be determined by practical dispensing tests.
- Use drawer narrowing inserts for products with a smaller diameter/width (see page 30).
- Sales position (product standing, product lying, which shelf level), packaging and feel also influence a product's suitability.
- The products must be stable and be able to be moved without deforming each other.

### 6.3 Belt drawers

The same dimensions apply for the standard belt drawers (SÜ SiLine M: 4 selection belt drawer) as for the SÜ SiLine M 4 selection pusher drawers.

## 7. Daily operation

### 7.1 Opening and closing the vending machine door and telescopic door

#### Requirements

- Key for locking flap
- Key for key lock (optional)

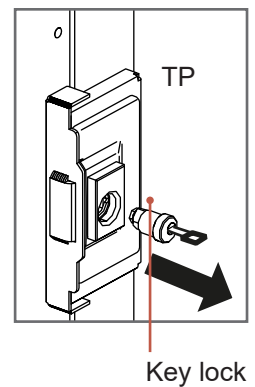
#### Opening

1. *Only for vending machines with TP theft protection: Remove the key lock with the key*
2. *Unlock the lock on the locking lever protection*
3. *Open the locking lever protection*
4. *Pull the locking flap.*
- ✓ The door opens (at an opening angle of 90° only pull slowly to the stop)
5. *Press the lock on the telescopic drawer*
6. *Pull the telescopic drawer*
- ✓ Telescopic door is open



#### TIP

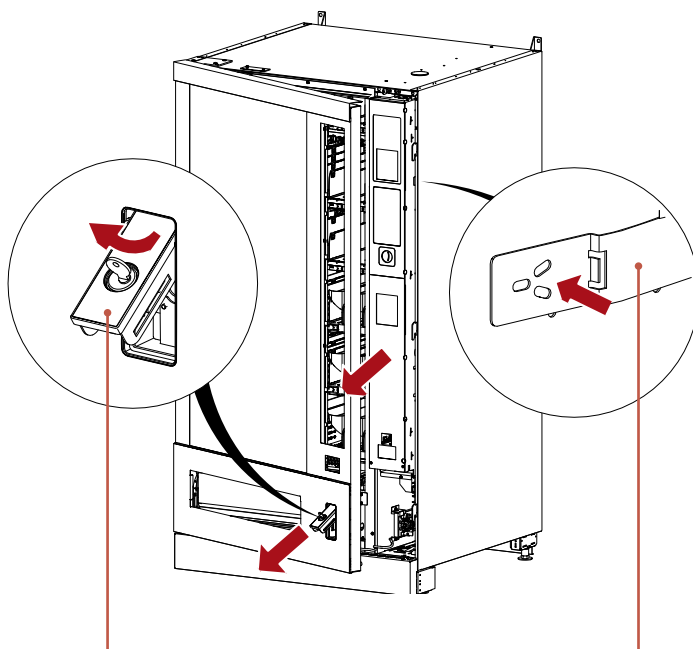
If the vending machine door is difficult to open, the vending machine may not be set up or aligned correctly.



Key lock

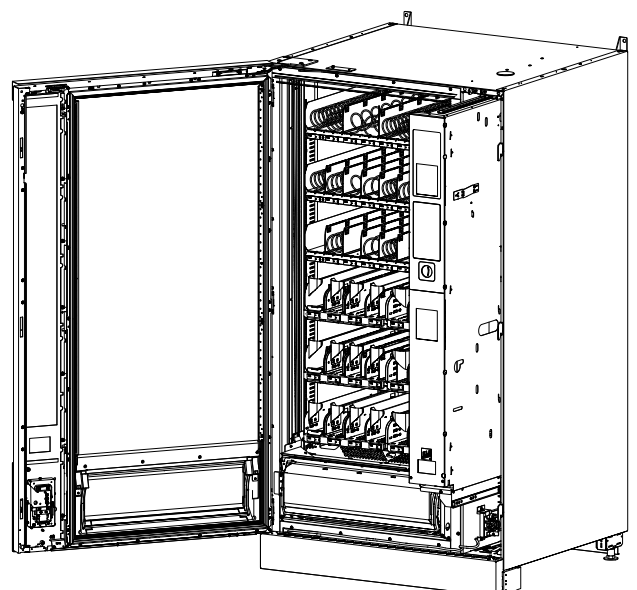
#### Closing

1. *Push the telescopic door in as far as it will go.*
2. *Close the door.*
3. *Fold in the locking flap.*
4. *Close door and withdraw key.*
- ✓ Vending machine is locked.



Locking lever protection

Lock on telescopic drawer



Machine door opened, telescopic drawer removed

## 7.2 Switching on the vending machine.

### 7.2.1 IP20

The vending machine's protection class is shown on the type plate.

#### Requirements

- Vending machine is connected to the mains.

#### Procedure

1. *Open the vending machine door and telescopic door (chapter 7.1).*
2. *Switch on the vending machine at the main switch.*

→ Shutdown device for safety shutdown requires approx. 2 minutes to start. During this time, the vending machine has no further function.

→ The start menu is displayed.



#### **WARNING Risk of explosion**

If the vending machine does not start, the safety switch may have put the vending machine out of operation. This occurs when gas escapes due to a defective refrigeration unit. Any open flames and burning/glowing objects within a 5 m radius around the machine must be removed. Once the safety switch has been triggered, only a qualified person is authorised to put the vending machine back into operation.



#### **CAUTION Risk of injury!**

Only if the service key is inserted: the lift (optional) carries out a reference run and the dispenser with shutter is opened and closed. Maintain your distance!

### 7.2.2 IP24

The vending machine's protection class is shown on the type plate.

#### Requirements

- Vending machine is connected to the mains.

#### Procedure

1. *Open the vending machine door and telescopic door (chapter 7.1).*
2. *Switch on the FI circuit breaker*
3. *Switch on the vending machine at the main switch.*

→ Shutdown device for safety shutdown requires approx. 2 minutes to start. During this time, the vending machine has no further function.

→ The start menu is displayed.



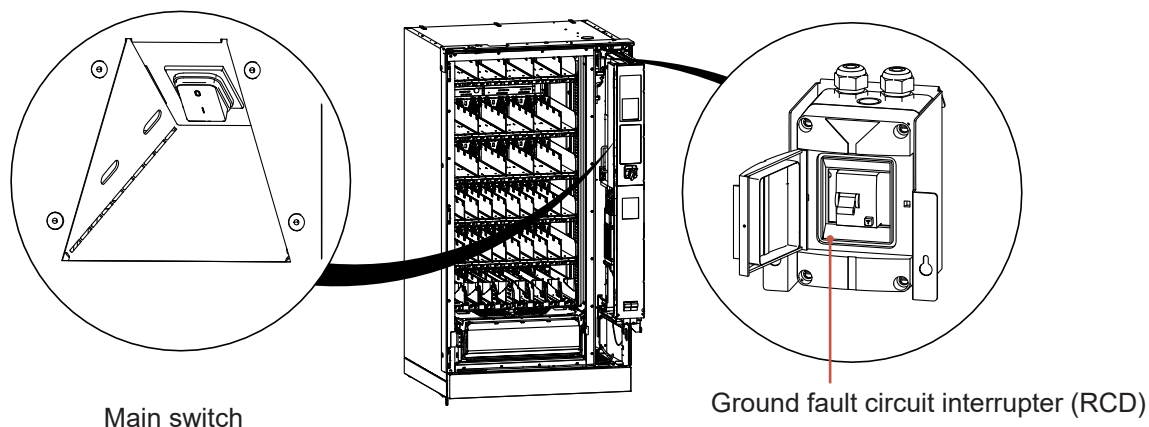
#### **WARNING Risk of explosion**

If the vending machine does not start, the safety switch may have put the vending machine out of operation. This occurs when gas escapes due to a defective refrigeration unit. Any open flames and burning/glowing objects within a 5 m radius around the machine must be removed. Once the safety switch has been triggered, only a qualified person is authorised to put the vending machine back into operation.



#### **CAUTION Risk of injury!**

Only if the service key is inserted: the lift (optional) carries out a reference run and the dispenser with shutter is opened and closed. Maintain your distance!



### 7.3 Information on the food version

- For the sale of goods subject to the Food Labelling Ordinance, the vending machines are available in a special food design. In these vending machines, the opening hours of the door and the temperature curve are also monitored.
- If certain shutdown conditions prescribed in the software are met, the selections for which monitoring is switched on are blocked for sale. The other selections can still be obtained.
- If monitored selection is blocked for sale, the filler is informed of this when the machine door is opened. The filler will be requested to remove the spoiled food.
- When using the appliance for the first time or after several hours of downtime, wait until the refrigerated area has reached the required temperature before filling it with perishable food. The refrigeration unit then operates normally.



#### **CAUTION Health hazard**

Consuming spoiled products may make you ill.

- Please adhere to the best before date of products specified by the manufacturer.
- Replace out-of-date products promptly with products having a valid best before date.
- Do not use products where the best before date has passed.
- Do not use products that are about to reach their best before date.
- Goods from a locked cold area must be disposed of.
- Clean the vending machine regularly and adjust the cleaning frequency accordingly when ambient temperatures are high.

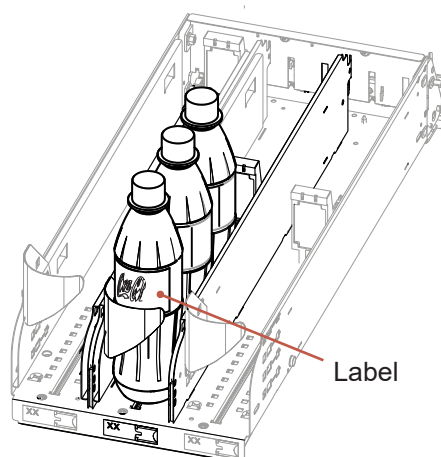


## 7.4 Filling drawers

### 7.4.1 Specifications for correct filling

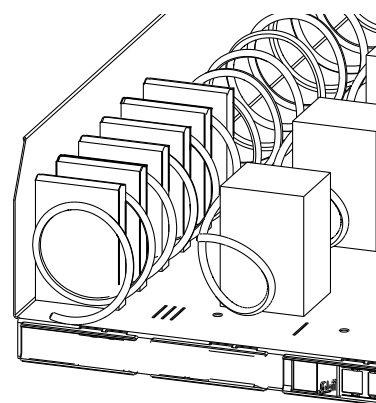
#### All drawers

- The individual drawers are filled (which product goes where?) as shown in the documents enclosed with each vending machine.
- Only offer products that are suitable for the vending machine and its configuration (see "Product dimensions and product properties" on page 32).
- Pack products – foodstuffs especially – so that no ingredients (e.g. salt, vinegar, etc.) can escape. Otherwise, components of the vending machine may become contaminated and damaged due to recurring or prolonged exposure.
- Pull out a maximum of one spiral shelf at a time for filling.
- Observe the "first-in first-out" principle (place products with a shorter best-before date at the front so that they are dispensed first)
- Products must not come into contact with the shelf level above.
- Align the label of the products towards the front. This makes it easier for the customer to recognise the products.
- Do not cover the selection and price labels.
- Check after each filling that all products are placed correctly.
- Do not insert the service key when filling.



#### Spiral compartments

- Always fill the spiral compartments from the back to the front to ensure that product spaces between two coils do not remain empty.
- To avoid the spirals from jamming, the products must be able to move between the coils and rest loosely on the bottom of the drawers (not on the wire of the spiral).
- Each product should fall out of the drawer after half a turn of a spiral.
- Position thin products so that they rest against the rear coil, which prevents them from unintentionally sliding over the edge of the product drawer at the front. The end of the spiral must end at the bottom centre (default setting).
- Position thick products so that they rest against the front coil so that they do not unintentionally remain on the shelf level during dispensing. The spiral end must end in the middle at the top (see "Adjusting the spirals" on page 46).

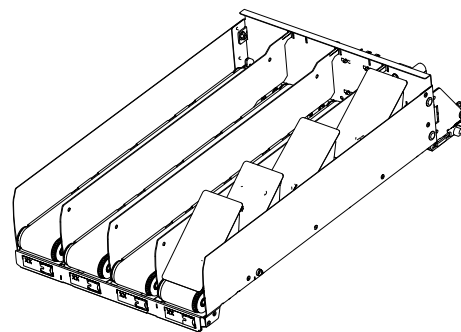


Correct filling

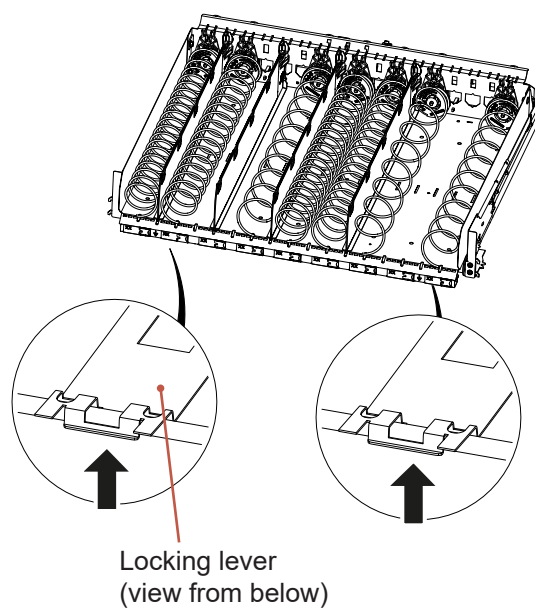


**Pusher drawers and belt drawers**

- The products must rest loosely at the bottom of the drawers.
- To avoid jamming, do not forcefully overfill the drawers.

**7.4.2 Filling the spiral compartments****Procedure**

1. *Open the machine door.*
  2. *Press the locking levers (the position of the locking lever is indicated by embossed arrows on the price labelling bar).*
  3. *It out.*
  4. *Fill up the products (observe “Specifications for correct filling” on page 36!).*
  5. *Push the drawer in as far as it will go.*  
→ The drawer audibly engages.
  6. *Close the machine door.*
- ✓ The spiral compartment is full.



### 7.4.3 Filling the pusher drawer

#### Procedure

1. *Open the machine door.*
2. *Slightly raise the drawer at the front.*
3. *It out.*
4. *Push the pusher all the way back at a slight angle by hand or using the last product (bottle, can . . .).*



#### NOTE

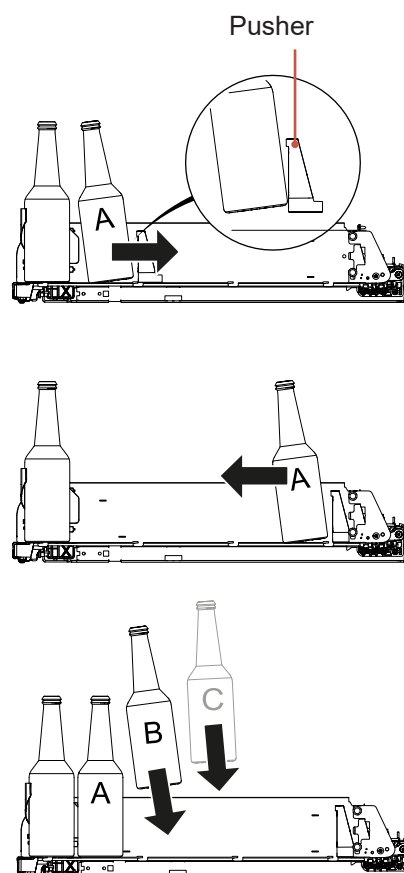
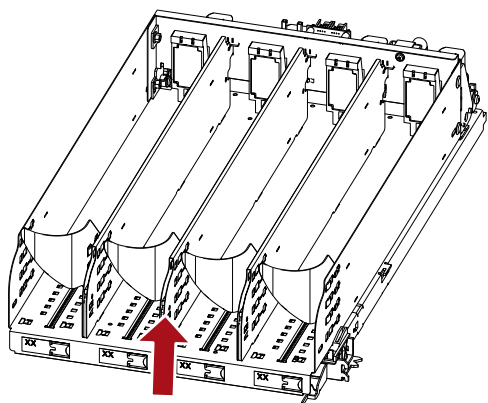
The pusher can jam if it is gripped at the top while being pushed back. Therefore, always push the pusher backwards at the bottom edge.

5. *Put the product back to the front ("first-in first-out" principle).*
  6. *Refill the free space with products.*
  7. *Push the drawer in as far as it will go.*
- The drawer audibly engages.
8. *Close the machine door.*
- ✓ The pusher drawer is full.



#### TIP

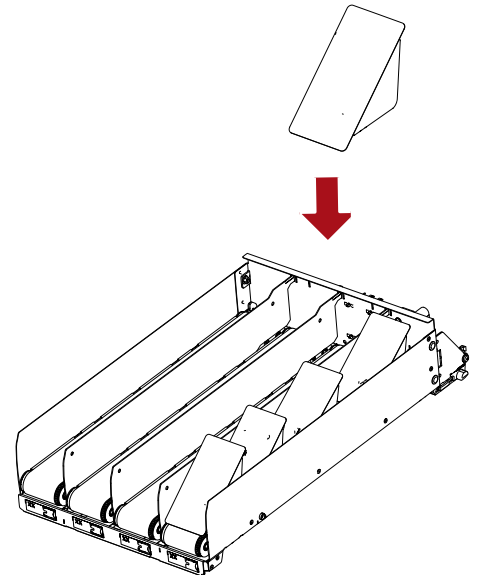
The pusher does not have to be aligned with the last product. The first sale then moves the products and pusher together.



### 7.5.1 Filling the belt drawer

#### Procedure

1. *Open the vending machine door*
  2. *Slightly lift the belt drawer and pull it out of the vending machine.*
  3. *Fill up the products (observe "Specifications for correct filling" on page 36!).*
  4. *Push the drawer in as far as it will go.*  
→ The drawer audibly engages.
  5. *Close the machine door.*
- ✓ The belt drawer is full.



### 7.5 Procedure in the event of vandalism



#### NOTE

If damage, faults or error messages are detected on the vending machine, the vending machine must not be put back into operation before these have been rectified (follow the safety instructions "8.11 Cleaning the electronic shelf label" on page 44!).



#### CAUTION Health hazard

Contamination, failure of the refrigeration unit or other damage can lead to the formation of pathogens and spoiling of the food. Consuming spoilt products may make you ill. Replace affected products before putting the vending machine back into operation.

#### Procedure

1. *Immediately take the vending machine out of operation.*
  2. *Check the vending machine for external damage. Repair if necessary.*
  3. *Check external surfaces and especially the dispense outlet for soiling. Clean if necessary.*
  4. *Switch on the vending machine and check for faults or error messages. Fix if necessary.*
  5. *If necessary, replace spoilt or damaged products.*
  6. *Switch the machine on again.*
- ✓ The machine is again operational.

## 8. Cleaning



### CAUTION Health hazard

Contamination can cause the formation of pathogens and the spoiling of food. Consuming spoilt products may make you ill. Clean the vending machine regularly and adjust the cleaning frequency accordingly when ambient temperatures are high.



### ATTENTION risk of injury

The vending machine can be sharp-edged on the inside. Wear protective gloves when cleaning the vending machine.



### NOTE

Sensitive surfaces can be damaged by aggressive cleaning agents and rough cleaning cloths or sponges. Only use water or a warm cleaning solution of water and mild detergent and soft, lint-free cloths for cleaning. Never wipe across the direction of grinding on ground stainless steel.

### 8.1 Cleaning list

Clean the vending machine regularly according to the following list to ensure safe operation in the long term.

**Note:** For the LM model (chilled food), clean and, if necessary, disinfect the unit each time it is refilled, and document this in a cleaning schedule.

| Part                               | Action         | Frequency   | Additional equipment     |
|------------------------------------|----------------|-------------|--------------------------|
| Exterior surfaces, dispenser panel | Check or clean | If required | Washing-up liquid, cloth |
| Dispensing drum                    | Check or clean | If required | Washing-up liquid, cloth |
| Lint-filter (important)            | Check or clean | If required | Compressed air, brush    |
| Spiral compartment                 | Check or clean | If required | Washing-up liquid, cloth |
| Pusher drawer (important)          | Check or clean | If required | Washing-up liquid, cloth |
| Belt drawer                        | Check or clean | If required | Washing-up liquid, cloth |
| Door seals                         | Check or clean | If required | Washing-up liquid, cloth |
| Cooling, condenser, evaporator     | Check or clean | If required | Compressed air           |
| Impact protection panel            | Check or clean | If required | Cleaning agent, cloth    |

### 8.2 Exterior surfaces

#### Procedure

1. Clean the front and outer surfaces of the vending machine using a damp cloth (or use stainless steel cleaning cloths – then the next step is not necessary).
2. Wipe using a dry cloth.



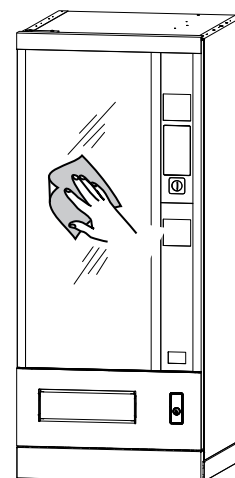
#### TIP

Stainless steel cleaning cloths are available under item no. 998 00 119 52.

### 8.3 Menu-guided cleaning

#### Procedure

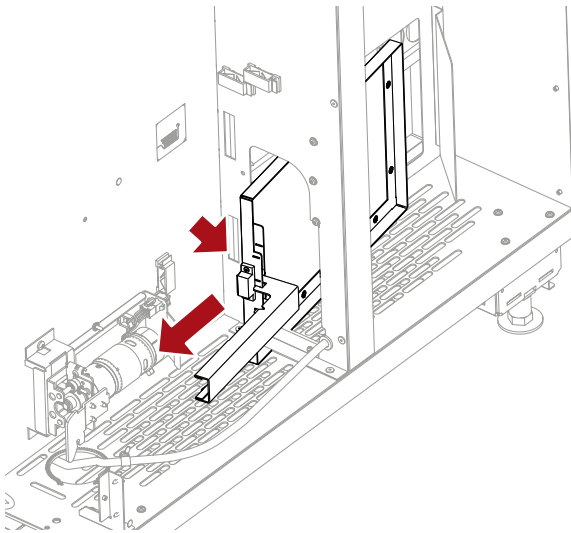
1. Open the vending machine door.
2. Select menu item tab 3 [Cleaning].
3. Select [Full cleaning].
4. Follow the instructions on the display.



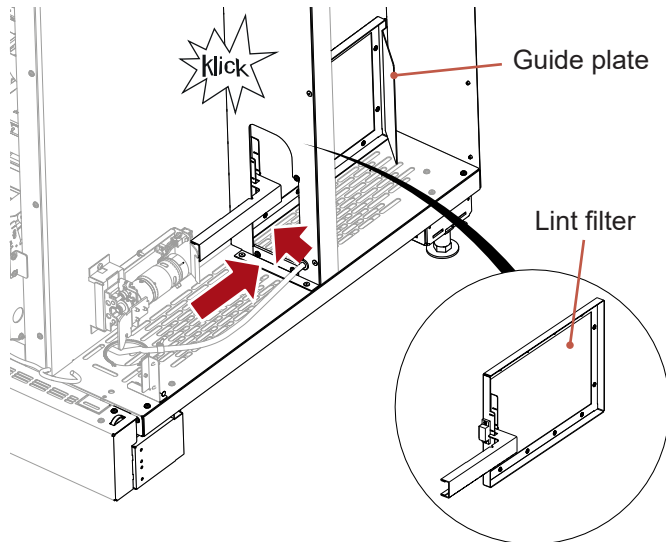
## 8.4 Lint filter

### Procedure

1. Open the vending machine door.
  2. Pull the lint filter out of the guide by the handle.
  3. Clean the grille with a brush, with compressed air or with a vacuum cleaner. It must not be blocked.
  4. Place the lint filter back into the vending machine
- ✓ The clean lint filter is now available again for the refrigeration unit.



To remove: grasp the handle, press to the right and pull out



To insert: insert the lint filter and press to the left. The trailing edge is guided past the guide plate into the correct position. The magnet secures the lint filter in the end position. "Click" is audible.

## 8.5 Cleaning the pusher drawer



### NOTE

Soiling on bottles and cans (e.g. residues of liquids, adhesive residues from labels) may lead to soiling at the bottom of the drawers. This increases the amount of force required to move the products. Clean the drawers regularly to prevent damage to the motor.

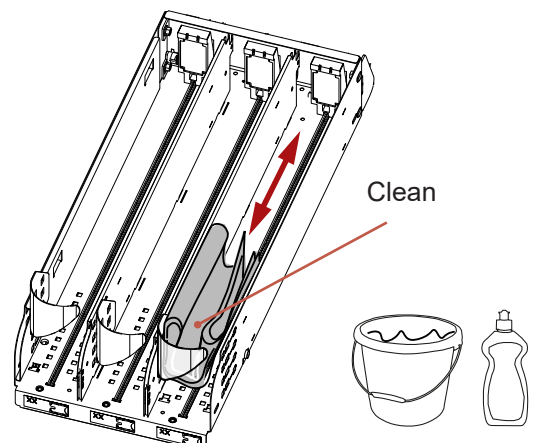


### NOTE

The pusher can jam if it is gripped at the top while being pushed back. Therefore, always push the pusher backwards at the bottom edge.

### Procedure

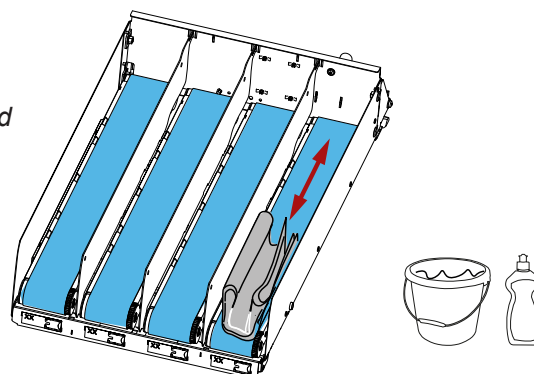
1. Clean the drawer with a damp cloth (hot water and detergent).
2. Wipe using a dry cloth.



## 8.6 Cleaning the belt drawer

### Procedure

1. Clean the blue belts in the belt drawer with a damp cloth (water and detergent).
2. Wipe using a dry cloth.



## 8.7 Cleaning the lift (optional) and dispensing drum

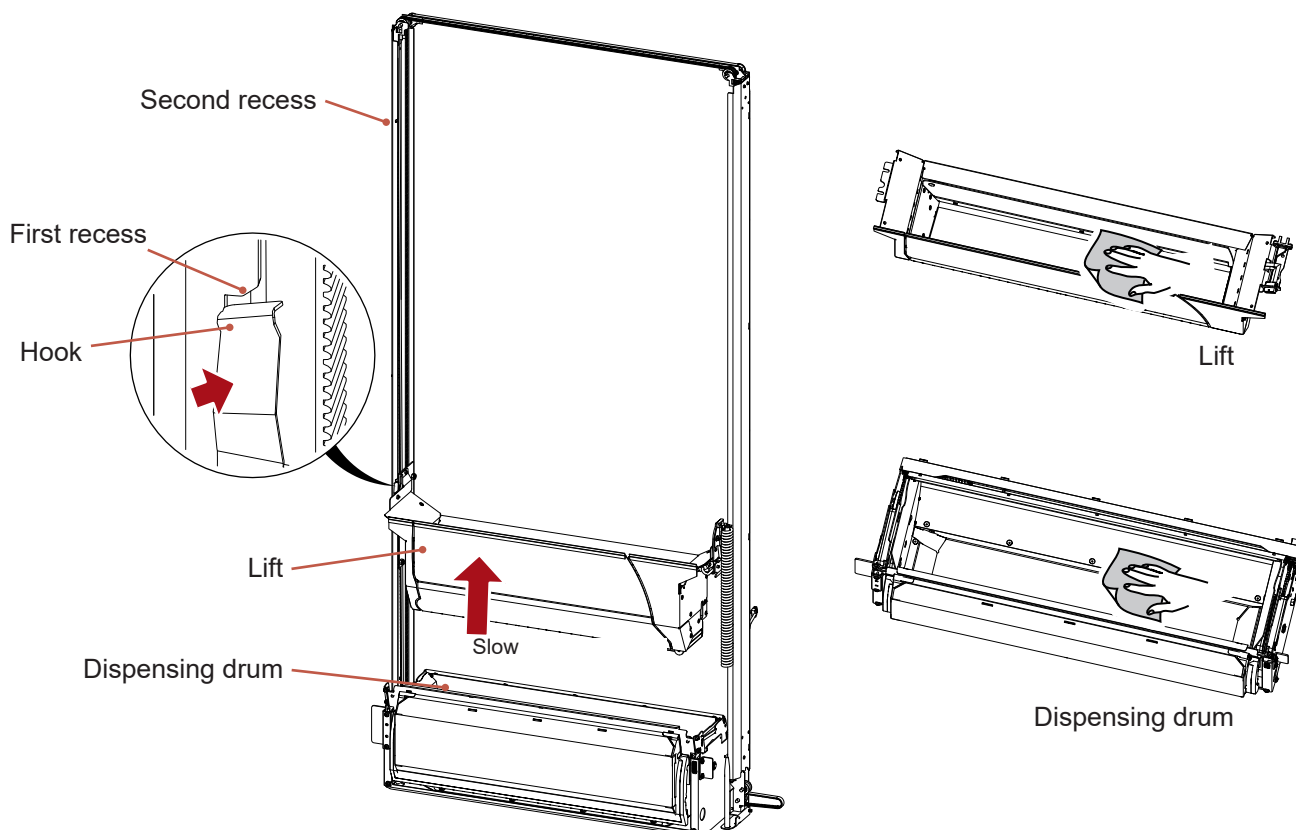


### NOTE

Pushing down hard or pulling up hard on the lift can damage components of the vending machine. Do not move the lift faster than the speed it reaches when descending under its own weight.

### Procedure

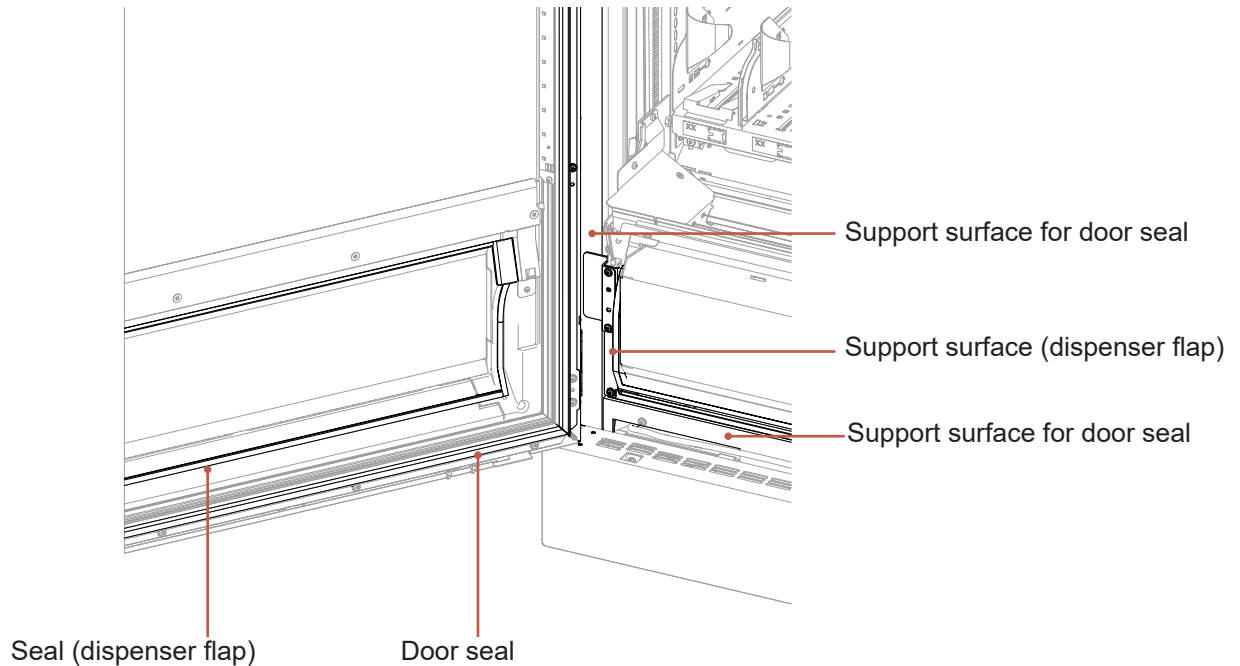
1. Raise the lift by hand and press the hook into the first recess on the left. Let go of the lift.
  - ✓ The lift is locked.
  2. Clean the inside of the dispensing drum and lift (slightly damp cloth, hot water, washing-up liquid).
  3. Dry the dispensing drum and lift
  4. Raise the lift slightly by hand and then slowly guide it down into the dispensing drum.
- The hook unhooks itself when it is free.



## 8.8 Door seals

### Procedure

1. Clean the door seals with a damp cloth (water, if necessary detergent).
2. Wipe using a dry cloth.



## 8.9 Refrigeration unit



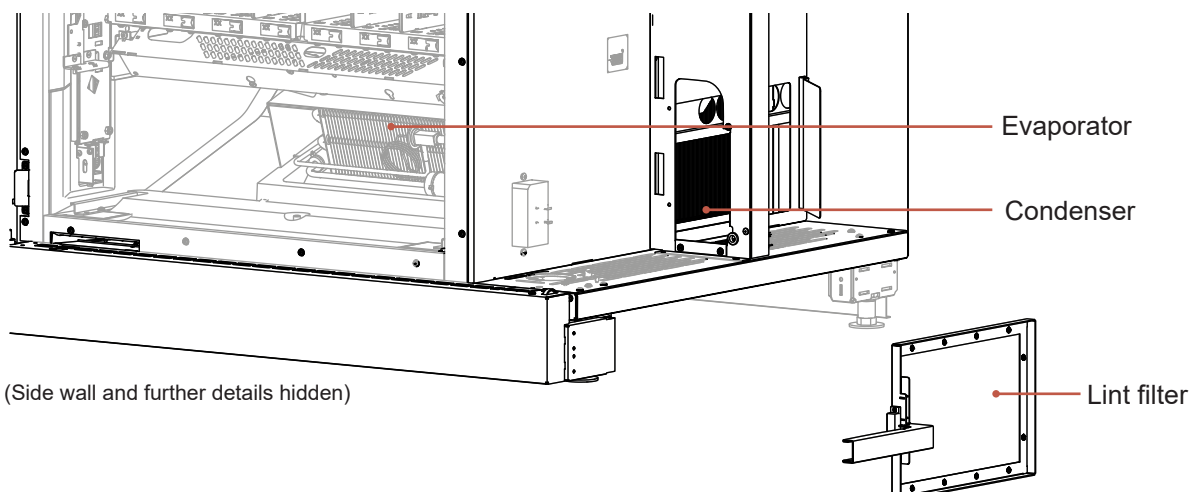
### ATTENTION risk of injury

The cooling system is installed behind the dispensing drum. To clean the condenser and evaporator with compressed air, the dispensing drum must be removed. This work must only be carried out by a service technician or similarly qualified person in order to avoid injury or damage to the vending machine.



### NOTE

The refrigeration unit may be damaged if the condenser and evaporator are clogged. The frequency of cleaning may need to be increased for vending machines in exposed locations (e.g. railway station concourse).



## 8.10 Cleaning the impact protection panel (optional)

The attached impact protection (impact protection panel made of polycarbonate or toughened safety glass (tempered glass)) creates a gap. Clean the inside of the panes if necessary.



### NOTE

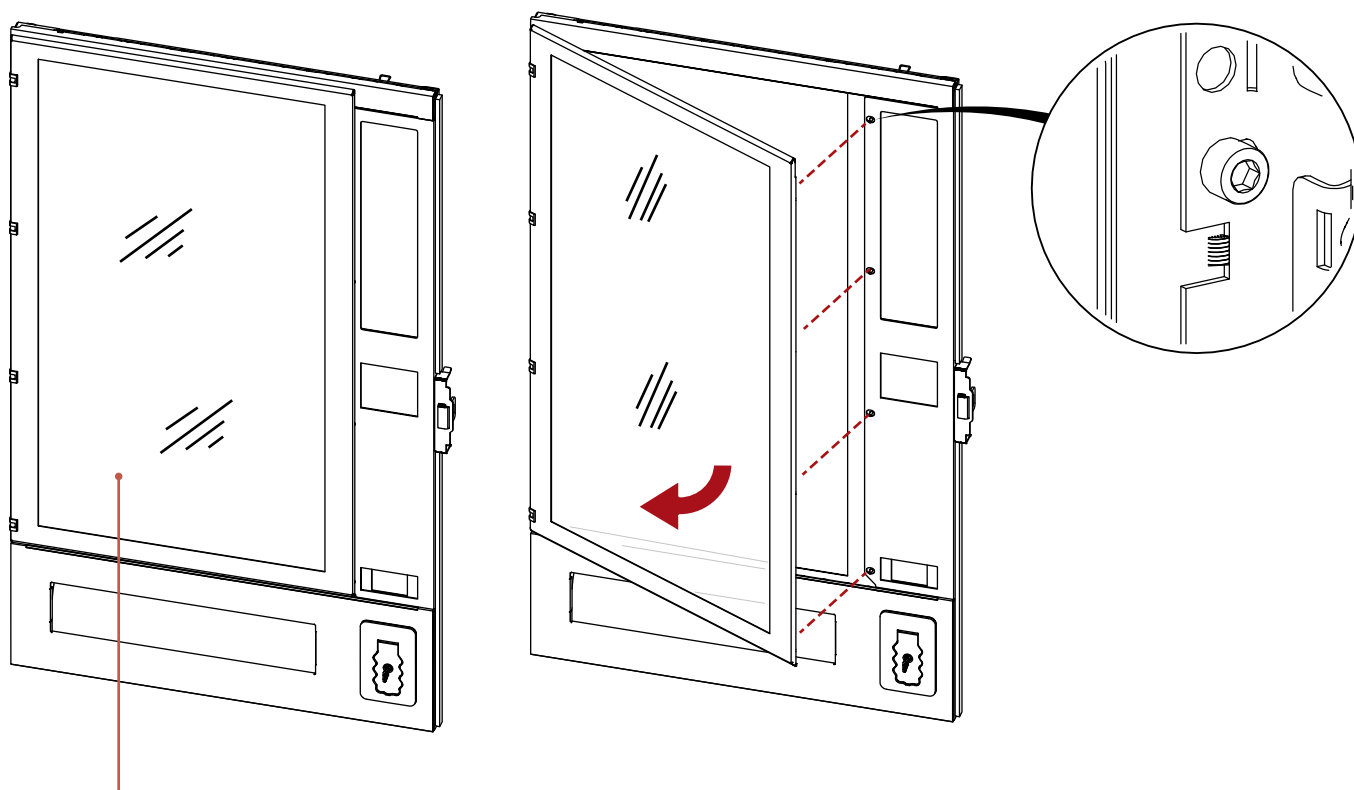
The use of abrasive, acidic or alkaline cleaning agents can cause stress cracks to form in polycarbonate impact protection panels. Only use suitable cleaning agents and soft, lint-free cloths for cleaning.

### Requirements

- Offset hexagon socket wrench

### Procedure

1. Remove the hexagon socket screw.
  2. Open the impact protection panel
  3. Clean the impact protection panel thoroughly using a non-abrasive, pH-neutral cleaning agent and hot water.
  4. Dry cleaned surfaces.
  5. Close the impact protection panel.
  6. Insert the screw bolts.
  7. Check that the impact protection panel is correctly positioned.
- ✓ The intermediate pane is now cleaned



Impact protection panel

## 8.11 Cleaning the electronic shelf label

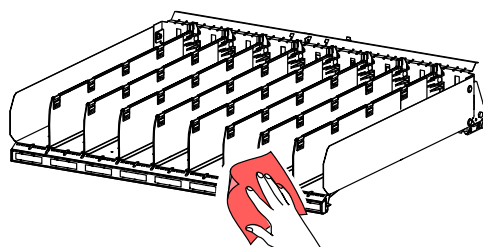
### Procedure

1. Clean the electronic shelf label using a damp cloth.



### NOTE

Never clean the price labels under running water.



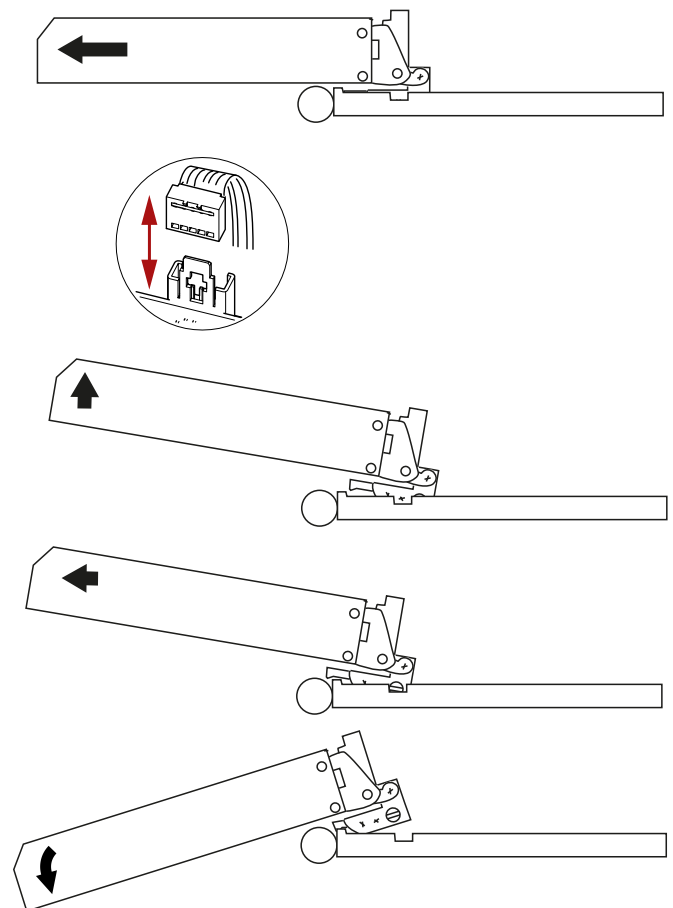
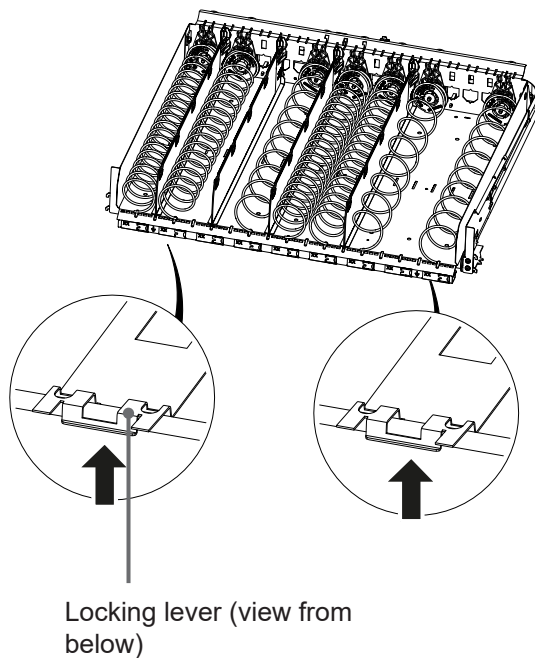


## 9. Conversion and repair

### 9.1 Removing the spiral compartment

#### Procedure

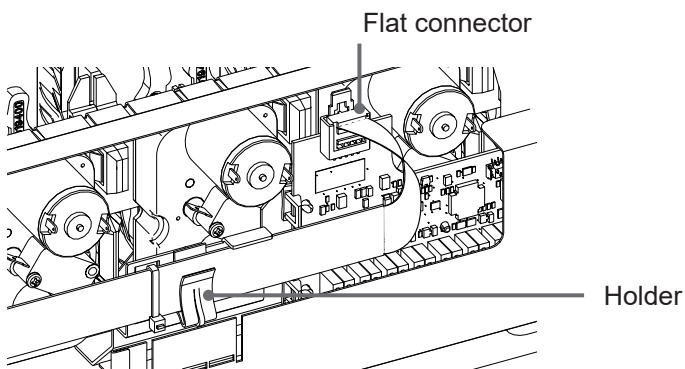
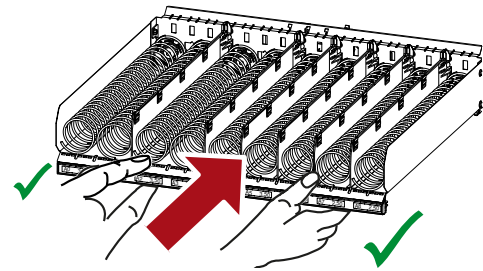
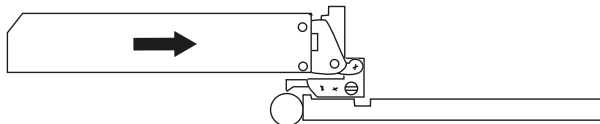
1. Open the vending machine door
  2. Press the locking levers (the position of the locking lever is indicated by embossed arrow on the price labelling bar).
  3. Pull out the drawer to the first stop.
  4. Disconnect the flat connector at the rear.
  5. Slightly raise the drawer at the front.
  6. Pull the drawer further to the second stop.
  7. Tilt the drawer at the front slightly downwards.
- The sliders run through the recess.
8. Remove the drawer
- ✓ The spiral compartment is removed.



## 9.2 Installing the spiral compartment

### Procedure

1. Place the drawer horizontally with the rear sliders on the rails.
2. Push the drawer to the back and pull it out again.  
→ The sliders snap into the rail
3. Reconnect the flat connector at the rear
4. Clamp the ribbon cable in the holder provided for this purpose
- ✓ The spiral goods compartment is inserted and connected.

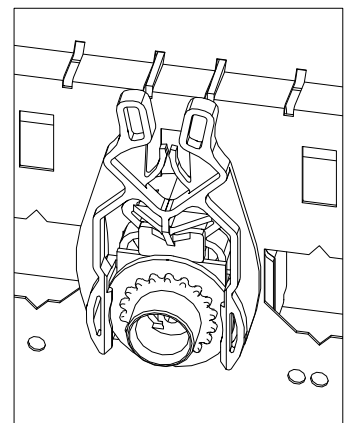


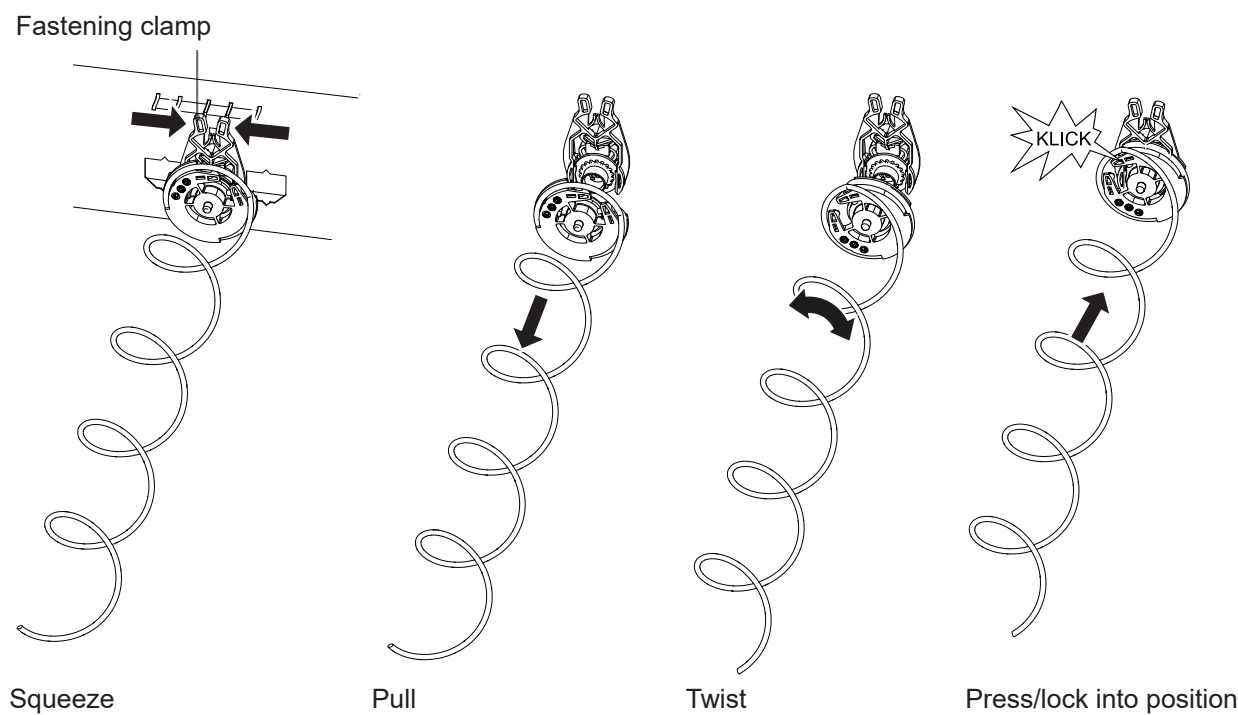
## 9.3 Adjusting the spirals

To optimise product dispensing, the spiral end can be adjusted for all spirals (thin products: spiral end at the bottom centre; thick products: spiral end top centre).

### Procedure

1. Squeeze the fastening clamp at the back of the drawer.
2. Pull lightly on the spiral!  
→ Spiral is free.
3. Release the fastening clamp.
4. Twist the spiral.
5. Push the spiral back until it engages automatically.
- ✓ The spiral end is now adjusted.





## 10. Maintenance

### 10.1 Switch-off safety check

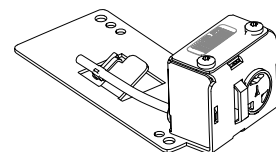
The operator must carry out the following safety checks on the automatic switch-off system to ensure safe operation of the vending machine:

| Subject         | Annual safety checks                                                        | See            |
|-----------------|-----------------------------------------------------------------------------|----------------|
| Gas sensor      | Check for damage and clean (do not use compressed air)                      | chapter 10.1.1 |
| Shut-off device | Carry out a self-test to ensure that the cut-off relay is working correctly | chapter 10.1.2 |
| Gas sensor      | Use test gas to ensure that the gas sensor is working correctly             | chapter 10.1.3 |

#### 10.1.1 Checking and cleaning the gas sensor

##### Procedure

1. Check the gas sensor for any damage.
2. Clean the gas inlet with a brush.



##### NOTE

Never clean the gas sensor with compressed air. Compressed air damages the sensor.

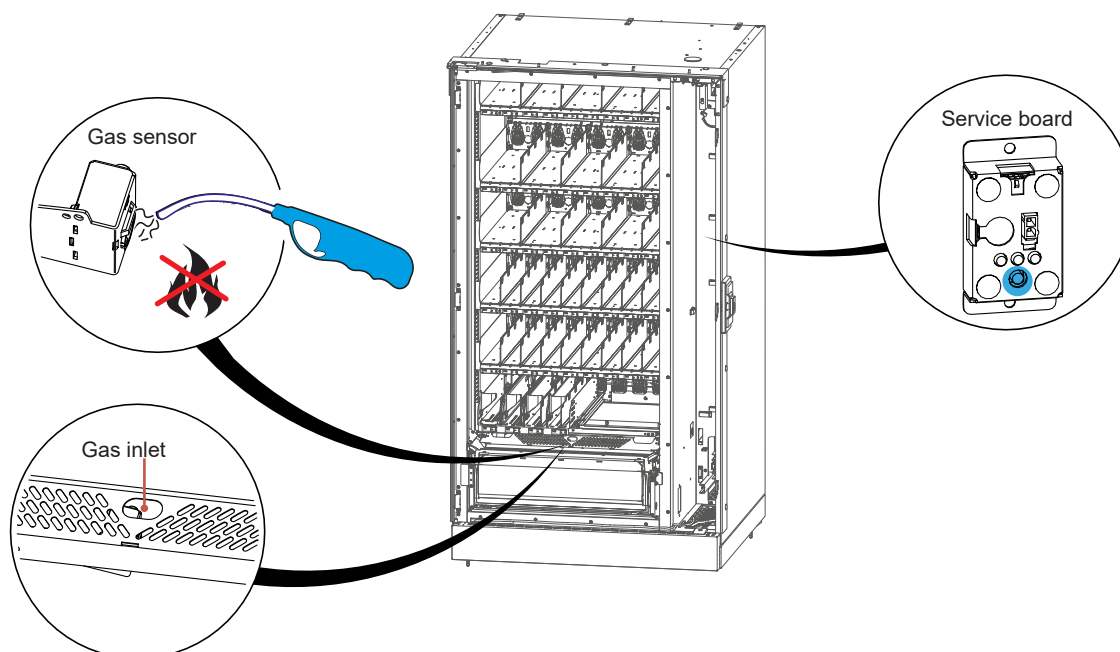
#### 10.1.2 Shut-off device - Activating a self-test

##### Requirements

- The machine is ready to use
- Yellow LED on the service board lights up

##### Procedure

1. Press the button on the service board for approx. 2 seconds
  - Green LED lights up briefly (self-test was successful)
  - Yellow LED lights up (everything OK)
  - Red LED lights up (indicates a fault, take vending machine out of operation, replace shut-off device)



### 10.1.3 Testing the gas sensor

#### Requirements

- The gas sensor must be accessible (gas inlet)(see the diagram see page 48)
- Insert Remove the drawer
- Standard stick lighter

#### Procedure

1. *Switch the vending machine on.*
  2. *Ignite the stick lighter away from the vending machine (flame height 2 cm).*
  3. **Extinguish** the stick lighter flame while continuing to hold down the stick lighter actuator.
  4. *Hold the opening of the stick lighter in front of the gas inlet opening of the gas sensor for a maximum of 20 seconds.*
  5. *Put the lighter to one side and wait a few seconds.*
- Shut-off device disconnects the vending machine from the mains. Display, vending machine lighting etc. go out.
6. *Wait a while until the safety switch automatically reactivates the power supply.*
- ✓ Shut-off device working correctly



#### **WARNING Risk of explosion**

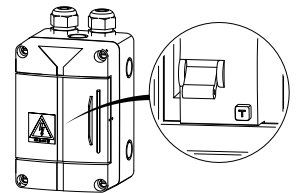
A non-functional automatic switch-off system prevents the vending machine from switching off in the event of a gas leak from a defective refrigeration unit. This may cause the formation of an explosive gas-air mixture. Replace the gas sensor immediately if the function test is not passed. The vending machine must be taken out of operation until it has been repaired.

### 10.2 Checking the FI circuit breaker (optional)

An FI circuit breaker may be installed in vending machines with IP 24 protection class.

#### Procedure

1. *Press the test button.*
- FI circuit breaker triggers.



#### **WARNING Electric shock**

A non-functioning FI circuit breaker prevents the vending machine from switching off in the event of residual current. This may lead to a life-threatening electric shock. Replace the FI circuit breaker immediately if the function test is not passed. The vending machine must be taken out of operation until it has been repaired.

### 10.3 Cleaning and maintaining the door seals

#### Procedure

1. *Check that the door seals are intact and that the sealing surfaces are clean.*
2. *Clean the door seals and sealing surfaces with a damp cloth (water, if necessary detergent) .*
3. *Use a suitable agent to care for the door seals.*



#### **NOTE**

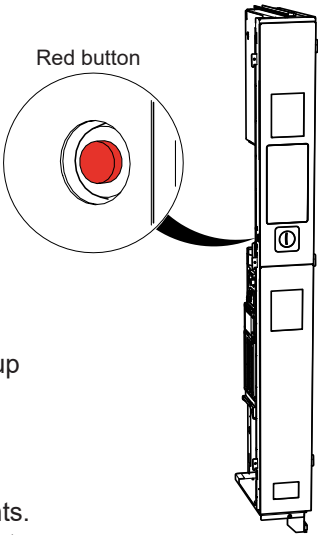
If these parts do not seal properly, energy losses will occur.

# 11. Software

## 11.1 Accessing the menu

### Procedure

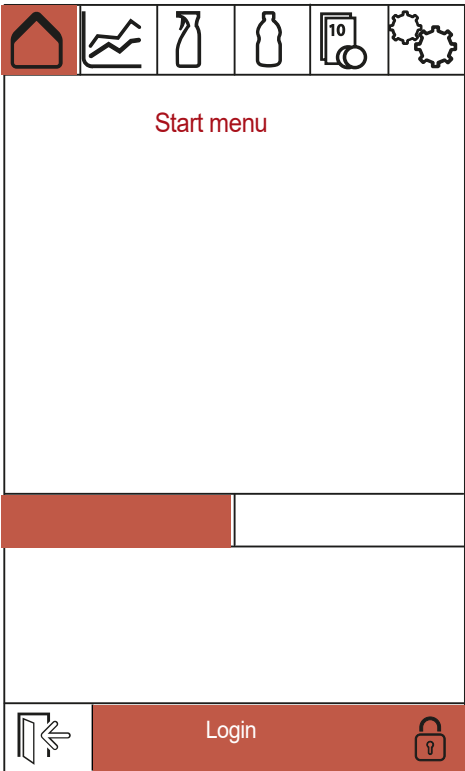
- 1. Open the machine door.
  - 2. Press the red button
- The start menu is displayed



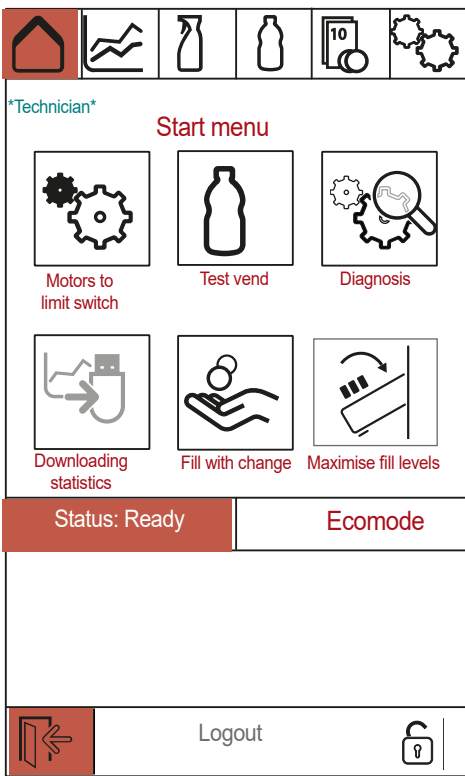
## 11.2 Tab 1 [Start Menu]

- The start menu is fully selectable when the vending machine is delivered so that the set-up can take place. The access control is switched off.
- The operator has the option of switching on access control and giving new users certain rights. See paragraph [Access Control]. Keyword role.
- In everyday operation, access control is switched on so that the filler only has certain rights. To access the start menu (also called the service menu), a code of at least four digits must be entered to login.

### Access control switched off



### Access control switched on



## Login/ Logout

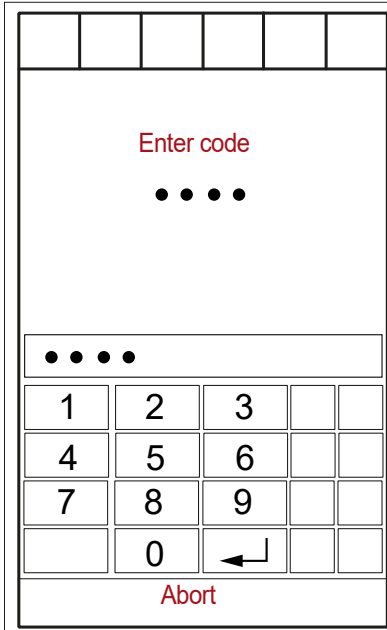
- The vending machine operator has the option of creating his/her own names for the fillers and assigning them a role.
- The rights for the roles are defined ex works and cannot be changed.
- The following roles are available: Filler, operator, technician. Refer to the Technical Manual.

### Requirements

- The access control is switched on.
- The code is known

### Procedure

1. Press [Login]
  2. Enter the numbers onto the numeric keypad.
  3. Press Enter  to confirm.
- ✓ If the code is correct, the user is logged in.  
→ The role name appears top left: \*Name\*

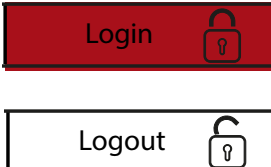


The login screen features a header with six empty boxes. Below this, the text "Enter code" is displayed in red, followed by four black dots representing a code input field. A numeric keypad is located below the code field, with buttons for digits 1-9, 0, and an "Enter" key (represented by a right-pointing arrow). At the bottom of the screen, there is an "Abort" button in red.

## Logout

### Procedure

1. Press [Logout]



Two buttons are shown: a red "Login" button with a lock icon, and a white "Logout" button with an unlocked lock icon.

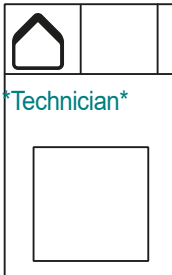
## Switch on and switch off [Access control]

### Requirements

- Logged in as operator or technician (highest rights).

### Procedure

1. Click on tab 6 [Vending machine configuration] .
  2. Press [Access control]
  3. Press the pusher for [Activate access control]: on  or off 
- ✓ The access control is now switched on or off. A code is requested for certain menus.



The screen shows a header with a home icon and two empty boxes. Below the header, the text "\*Technician\*" is displayed in green. A large empty box is present at the bottom of the screen.

## 11.3 Tab 2 [Statistics/Data]



### [Summary]

In this menu, sales made, test vends, free sales and their values can be viewed. The statistics are divided into [Short-term statistics] and [Total statistics].

- [Short-term statistics] totals all sales since the last deletion.
- [Total statistics] totals all sales since installation and commissioning.
- [Short-term statistics] can be deleted, [Total statistics] cannot be deleted.

### [Sales]

The selections are listed with the number of sales and the value.

### [Total sales]

The number of total sales refers to the sales of the total statistics.

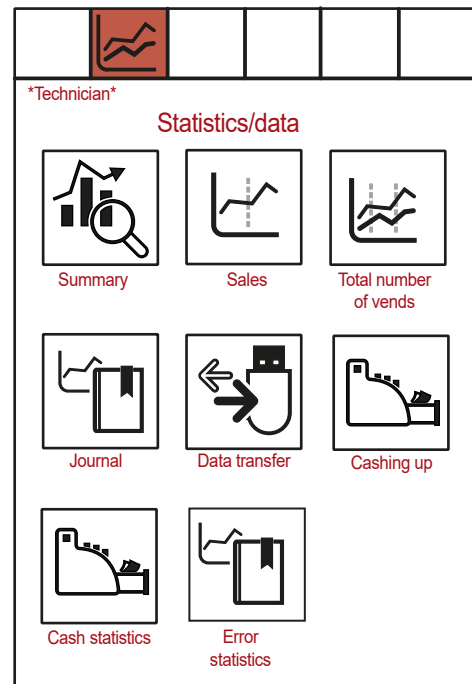
### [Journal]

- All actions of the vending machine are stored in the journal. The journal is non-binding. The stored information is intended for the operator and the service technician.

### [Data transmission]

In this menu you can write statistics, journals and HMI data to an external data storage medium. These can then be evaluated on the PC with suitable software.

This menu also allows you to update the HMI and control software and to load a configuration. A USB stick must be plugged into the HMI for all functions. If this is not the case, no functions can be selected.



### [Transfer statistics to the USB stick]

The short-term as well as the total statistics are written to a connected USB stick. After the transmission, the short-term statistics are deleted.

### [Transfer statistics as a csv file to the USB stick]

### [Transfer journal to USB stick]

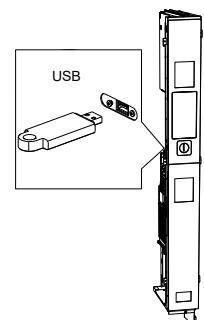
The journal is written to a connected USB stick. After the transfer, the journal is not deleted.

### [Transfer configuration to the USB stick]

The entire configuration is written to a connected USB stick.

### [Transfer log to the USB stick]

- The log files are written to a connected USB stick. Read CSV configuration from USB stick.





**[Clone vending machine to USB stick]**

Once a configuration has been created, it can be transferred to other similarly equipped vending machines.

**[Read configuration from USB stick]**

The entire configuration is read in from a connected USB stick and written to the control unit of the vending machine.

**[Read software update from USB stick]****[Cashing up]**

Cashing up gives the control unit the command to delete the short-term statistics. The short-term statistics are only deleted after the next coin insertion.

If a modem is connected, a call command is triggered.

**[Cash statistics]**

The stock of coins or notes is shown.

**[Error statistics]**

The recorded errors are listed in chronological order. The analysis can help an experienced operator to eliminate faults.

## **11.4 Tab 3 [Cleaning]**

**[Screen cleaning]**

You should select this menu to clean the sensitive glass surface. For this purpose a 20 second timer is displayed and during this time the screen does not respond to touch.

**[Full cleaning]**

In this menu, the display shows you "step-by-step" which components are to be cleaned. Please note that regular checking and cleaning of the lint filter is important for vending machine operation.

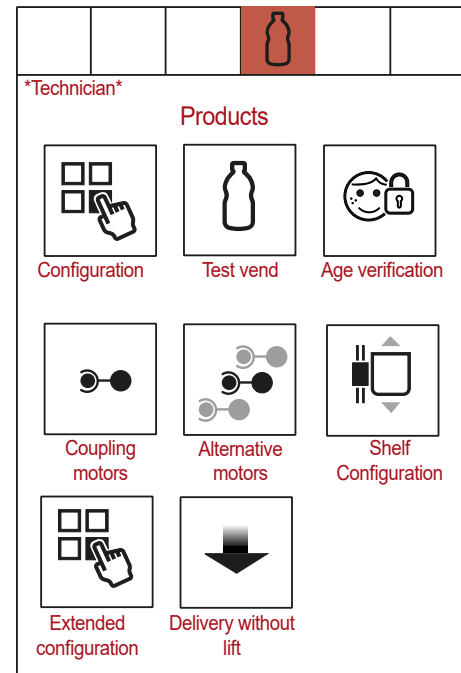
## 11.5 Tab 4 [Products]



You need this menu if you wish to set up the vending machine again or make changes to the products.

### Important keywords:

- Setting prices
- Setting price lines
- Carrying out a test vend
- Programming age verification
- Coupling motors
- Determining alternative motors
- Analysing built-in shelves and drawer type
- Program extended configurations
  - Deal-configuration
  - Fresh food safety features
  - Fill levels
  - Basket configuration
- Setting dispensing without lift for individual selections



### [Configuration]

A matrix with 8 product levels (A-H) each with 9 products (0-8) is displayed.

Depending on the vending machine type and existing configuration, programmable (selectable, editable) selections appear in **white** digits in the display. Ineligible selections are **grey**.

### Price line tab

Under this tab, the cash price, price line 1 and 2 and the happy hour price can be edited.

### Product image tab

A product image can be assigned to each product. This image is then displayed on the screen when the product is sold.

A distinction is made between product image, selection screen and info picture.

### Activation times tab

Here you can activate age verification, free vend, the application of happy hour or simply the total block for the displayed selection.

### [Test vend]

Test vends are used to check product delivery.

It may be necessary to insert the service key.

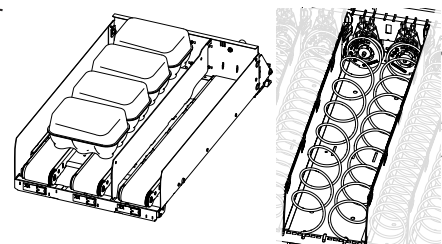
### [Age verification]

The [Age verification] menu offers the option of subjecting products to a higher or lower age check. You can also activate time profiles.

### [Coupling motors]

For wide products, two spiral compartments or belt drawers can be used side by side. To do this, the two motors must be coupled.

The spirals must rotate in opposite directions.



**[Alternative motors]**

If a selection is empty, this function can be used to dispense from another selection. For this, one and the same product must be divided among several selections so that this function can be used. This ensures uniform sales. The order of dispensing from the combined selections is alternating.

The function [Alternative motors] is not related to [Coupling motors].

**[Shelf configuration]**

When this menu is selected, the vending machine analyses the type, number and installation height of the compartments/drawers. Shelf configuration is selected when the layout of the vending machine has been changed.

**[Extended configuration]****[Deal configuration]**

In this menu you can combine two products to offer them to the customer as a menu suggestion. Usually a snack item is combined with a drink.

**[Food safety] (LM model)**

This is used to determine the selections for which the food safety option should be activated. The vending machine blocks these selections for sale if certain shutdown conditions are met. **The other selections can still be obtained.**

**[Fill levels]**

In this menu you can assign a defined filling quantity to each selection. The control unit can deduct the sales made from this filling quantity.

After filling, the filler has the option of correcting the number of products in the compartments/drawers.

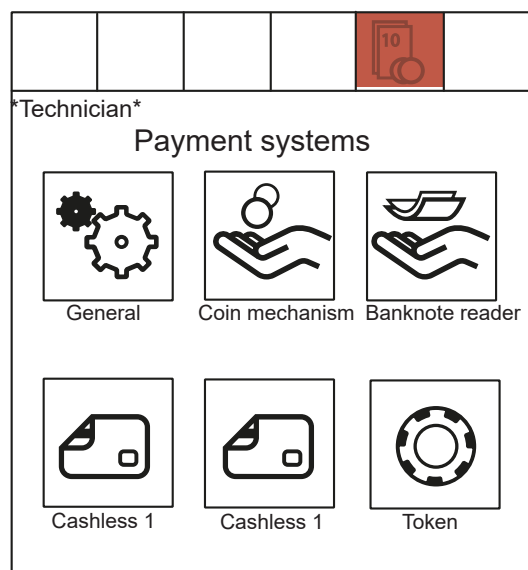
**[Delivery without lift]**

For selection with non-sensitive products, collection with the lift can be switched off. The products are dispensed quickly and fall into the dispense outlet.

## 11.6 Tab 5 [Payment systems]



The menu tab 5 [Payment systems] is set up for coin mechanisms and banknote readers, as well as contact, contactless and cashless systems.

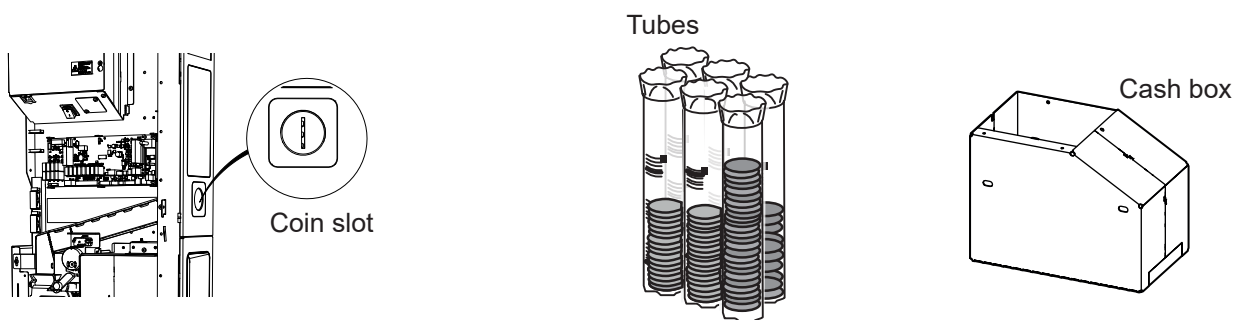


### [General]

The payment process is programmed in the menu. Keywords include credit system protocol, redemption, acceptance limit, happy hour, price list selection, etc.

### [Coin mechanism]

If a coin mechanism is installed and connected, you can fill the change, check the status and configure the coin mechanism here. Also observe the manufacturer's operating instructions.



### [Banknote reader]

You must make settings in this menu if you wish to use a banknote reader.

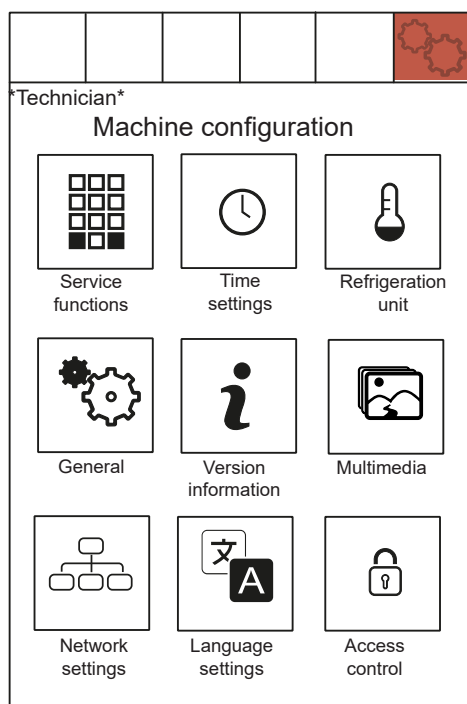
### [Cashless 1] [Cashless 2]

At the vending machine, a distinction is made between the first payment system [Cashless 1] and the second payment system [Cashless 2].

### [Token]

If you wish to use a token, you must adjust the settings for it in this menu.

## 11.7 Tab 6 [Machine configuration]



### Sub-menus:

- [Service functions]
- [Time settings]
- [Refrigeration unit]
- [General]
- [Version information]
- [Multimedia]
- [Network settings]
- [Language settings]
- [Access control]

### [Service functions]

#### For the service technician/operator only

Automated components can be controlled directly. The service functions support you in troubleshooting or maintaining the vending machine. The service work must be carried out with the unit door open, the service key must be inserted.

### [Time settings]

#### Activation times

Illumination, ecomode, blocked times, happy hour, free vend, hotel mode can be [on], [off] or [time-controlled] here

#### Time settings

Time, date

#### Time zones

Time zone at the installation site

### [Refrigeration unit]

Here you can switch the refrigeration unit on and off permanently or operate it time-controlled.

If you select [time-controlled], you must first tap the line [weekdays with refrigeration unit 1] and then enter the preferred values.

### [General]

The menu is very detailed and contains basic information about the vending machine, e.g. serial number, vending machine type, service telephone numbers in the event of faults, illumination settings, communication protocols, etc.

### [Version information]

This menu is for information purposes only (e.g. software version).

**[Multimedia]**

In this menu, images are transferred from an inserted USB stick to the vending machine.

**Slide show**

The thumbnails are moved from the left column to the right column by "drag and drop".

**Product images**

Images are transmitted to the vending machine. The images stored here are made available in the [Configuration] menu

**Creating a folder on the USB stick:**

Create a new folder on the USB drive letter in Windows Explorer and name it "HMI".

Open the HMI folder.

Create another folder in the HMI folder and name it "Media".

Then copy the images into the MEDIA folder (path: \HMI\Media\).

**[Network settings]**

The network settings are programmed here.

**[Language settings]**

You will find 3 tabs to set the languages:

**[Customer menu] tab**

The operating language for the sales menu is set in the [Customer menu]. This is symbolised by the flag at the top of the display.

**[Service menu] tab**

The operating language for the operator or the service technician is set in the [Service menu].

**[Active languages] tab**

The [Active languages] tab refers to the languages that are temporarily available for a vend.

**[Access control]**

You can switch access control on or off: This requires a code that you can obtain from Sielaff service.

| Access control | Display                                                                                                       |
|----------------|---------------------------------------------------------------------------------------------------------------|
| Switched off   | [Activate access control]  |
| Switched on    | [Activate access control]  |

If access control is activated, a code is requested when entering the service menu. If the filler has forgotten the code, the operator with the higher rights must edit the filler's code.

## 12. Error messages

### Yellow or red error messages

- The display changes from Sales menu to the Start menu as soon as the vending machine door is opened. The filler or service technician can find important information there in the status window:
- Window highlighted in red: Vending machine out of operation  
Window has yellow background: Vending machine remains in operation, warnings are present.

### Example: [No payment system found]

In the following example, the error text [-EC 3001 -] is shown in red letters. The associated plain text [No payment system found] helps the filler or service technician.

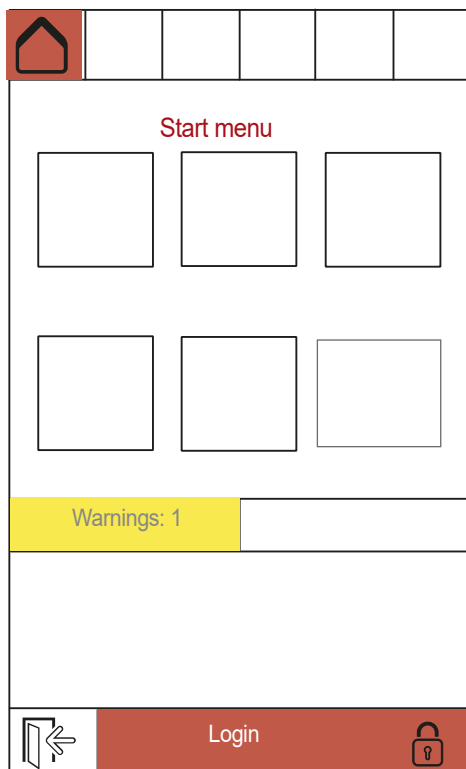
In the settings, [MDB] has probably been set but the coin mechanism has been removed. The software searches for communication with the coin mechanism via the MDB protocol but cannot find any. This is a serious error that must lead to the machine being stopped.

### Requirements

- Logged in as operator or technician (highest rights).
- Install coin mechanism, connect MDB.

### Procedure

1. Tab 5 [Payment systems]
  2. Press [General]
  3. [Credit system protocol]
  4. Set [MDB]
  5. Press [Save]
- ✓ The payment system has been reported correctly.



## 13. FAQ

### Do you want to set the language?

Tab 6 [Machine configuration] - [Language settings]: [Customer menu], [Service menu], [Active languages].

### Do you want to switch off the cooling on the software side?

Tab 6 [Machine configuration] - [Cooling]: You must set the [Mode] to [Off].

### Do you want to change the temperature (set temperature) of the cooling?

Tab 6 [Machine configuration] - [Cooling]: You have to change the [Set temperature].

### Do you want to know the software version number?

Tab 6 [Machine configuration] - [Version information].

### Would you like to switch the vending machine to free sales

Tab 5 [Payment systems] - [General]: In the menu item [Credit system protocol] you have to set [Free sale].

### You do not want to display the temperature in the sales menu

Tab 6 [Machine configuration] - [General]: You will find the [Temperature display] in the [General] tab, which you can switch on  or switch off .

### You want to check the dispensing of a coin from the tube of the coin mechanism

Tab 1 [Start menu] - [Fill change] and select the preferred tube.

### You want to change a spiral's direction of rotation?

Plug the connector on the drawer PCB into the other connector strip.  
See chapter Drawer division

### You would like to use the shopping cart function?

If the shopping cart function is switched on, the customer can select several products for a sales transaction.  
Tab 6 [Machine configuration] - [General] [Shopping cart].

### Would you like to set up a deal function? (e.g. a snack with drink)

Tab 4 [Products] - [Extended configuration - [Deal configuration]

### How can images (product images, selection images, info images) be put onto the vending machine?

Tab 6 [Machine configuration] - [Multimedia] - [Product images]

### You want to use an IRDA stick?

Use the service code [82M] to reset the passcode on the vending machine and then connect the vending machine to the IRDA stick.

### You want to restart the software update?

You can restart the update using service code [100M3M].

### You want to centre the price label display?

You can reset misaligned price labels using service code 68LOL. Subsequently, start a shelf configuration. The labels will be centrally aligned.



## 14. Shutdown, storage and disposal

### 14.1 Temporary shutdown

The machine can be taken out of operation temporarily.

**Procedure:**

1. *Switch off the vending machine.*
2. *Pull out the mains plug.*
3. *Remove all products.*
4. *Clean the machine*

For recommissioning, see "Commissioning" on page 17.

### 14.2 Storage



**WARNING Danger of tipping over!**

An unsecured machine can tip over. Persons or body parts can become trapped. This will result in serious injuries. Always transport the machine carefully and with the door closed.

**Requirements:**

- Machine was taken out of operation temporarily.

**Procedure:**

1. *Protect the vending machine from dirt, moisture and external damage with a suitable cover.*
2. *Store the vending machine in a dry place.*

### 14.3 Final shutdown and disposal



**WARNING Danger of tipping over!**

An unsecured machine can tip over. Persons or body parts can become trapped. This will result in serious injuries. Always transport vending machines with the door closed and with care.



The product must not be disposed of together with household waste at the end of its service life and must be disposed of separately. Regulations may vary from country to country.

**Procedure:**

1. *Delete personal data from the vending machine.*
2. *Switch off the vending machine.*
3. *Pull out the mains plug.*
4. *Remove all products.*
5. *Send the vending machine to the manufacturer (Herrieden headquarters, Germany) at your own expense.*

or

6. *Contact Sielaff customer service on +49 9825 18 31 5102 and ask for a suitable disposal company.*
  7. *Send the vending machine to the waste disposal company at your own expense. Inform the disposal company of the batteries or rechargeable batteries remaining in the vending machine (button cell in the HMI).*
- ✓ The machine has been disposed of properly.

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## EU/EC Declaration of Conformity for Machines

**Sielaff GmbH & Co. KG**  
**Automatenbau Herrieden**  
**Münchener Str. 20**  
**D-91567 Herrieden**

We, the manufacturer, hereby confirm that the vending machine type specified below complies to the EC directive for machinery and the EU directive to electromagnetic compatibility in its design and manufacture relating to health and safety requirements as well as in conformity on the ecodesign requirements for energy-related products and on restriction of the use of certain hazardous substances in electrical and electronic equipment.

Any modification without our prior written consent to the machine specified herein, will automatically invalidate this Declaration.

**Description:** Confectionery machine  
**Machine Type:** SÜ ... / FS ... / SN ....

EU/EC directives applicable:

EC machinery directive: 2006/42/EC  
 The following standards also apply:  
 EN 60335-1:2012 + A11:2014 + A13:2017 + A1:2019 +  
 A14:2019 + A2:2019

EU directive to electromagnetic compatibility: 2014/30/EU  
 The following standards also apply:  
 EN 55011:2016 + A1:2017 + A11:2020  
 EN 55014-1:2017 + A11:2020  
 EN 55014-2:2015  
 EN 61000-3-2:2014  
 EN 61000-3-3:2013  
 EN 62233:2008

EC directive ecodesign: 2009/125/EC

EU directive RoHS: 2011/65/EU

The objectives of the low voltage directive 2014/35/EU will be fulfilled in accordance with Appendix I, no. 1.5.1 of machine directive 2006/42/EC.

Authorised representative responsible for the documentation:

Mr. Dipl.-Ing. Manfred Murr, Head of Development, Sielaff GmbH & Co. KG, Münchener Str. 20, D-91567 Herrieden.

Aufkleber für Seriennummer

Aufkleber für Typenschild

Herrieden, 02.01.2024  
 Place, Date

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