

For Superior Performance...



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HELPFUL HINT 33

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Proper setup and maintenance of the Royal Vision Vender is critical to its efficiency and ability to function. This bulletin describes the most critical maintenance points for the Royal Vision Vender.

IMPORTANT ITEMS TO CHECK ON THE RVV:

- Always ensure that the cell walls are set correctly for the package being vended.**
 The settings for most product types will be listed on the RVV loading label, found on the refrigeration door. *(For packages that are not listed on the loading label, call a Royal Vendors representative for the proper settings.)* Incorrect cell wall settings may result in product double-vending, not vending, or vending slowly. Always ensure that the wing nut on the bottom of the cell is tight. If it is not tight, the cell wall may move.
- NEVER overload the cell.**
 In addition to the proper cell wall settings, the loading label lists the maximum recommended amount of packages per cell for each package type. Overloading the cell will result in improper product vending.
- Always ensure that the cell is pushed all the way in and is locked in with the shelf locking mechanism.**
- The cell walls, cell base, and negator spring should always be kept clean and free of dirt or syrup.**
 Dirty or sticky parts may cause slow vending or double vending of product. To clean these areas, use food grade cleaning agents.
- Product identification labels (located on the product pushers) should always be kept correct.**
 This is in order to ensure that the wrong product is not loaded in the cell, since the cell walls, etc., will be set for that particular product. If the product in the cell is to be changed, make sure the product identification labels are also changed.
- In order to ensure accurate vending operations, the Royal Vision Vender should always be level.**
 To level the vender, close and latch the vender's door. Using a spirit level, adjust the four leveling legs until the top of the vender is level left-to-right and front-to-back. Make sure all leveling legs are in contact with the floor *(including the support leg, if equipped)*.
- Once product has been loaded in the cell, ensure that the product release lever is centered.**
 The lever must be centered in order for the rotator to be able to release the product out of the cell and into the product cup.
- Ensure that the vender's software is up-to-date.**
 See Royal Vendors' Service Bulletin 262 for instructions on updating to the latest Royal Vision Vender software.

**ANY QUESTIONS??? CONTACT ROYAL VENDORS' CUSTOMER SERVICE DEPARTMENT
 CALL TOLL FREE (800) 931-9214**