



Gourmet

Ready, steady, eat!

TECHNOLOGICAL INNOVATION

The Gourmet vending machine is an end-to-end solution to vend all types of hot food plates. It is ideal for group canteens and dining halls. Features an innovative heating module that allows offering pizza, hamburgers, sandwiches, pre-cooked meals and other baked products, as well as soft drinks and cold products. Additionally, the heating time can be programmed by the individual product, so it guarantees the best consumable conditions.

The Gourmet vending machine solution equips all the technological innovations to optimise stock, control expiration dates, manage sales and improve business and operator profitability.

FEATURES

- Flexible channel, selections and price programming: allows joining several channels to a single selection with alternate dispensing.
- Back-lit front advertisement panel.
- Automatic detection of existing channels.
- Health timer: Programmable control of product expiration dates.
- Electronic programmable temperature control under 5°C.
- FIFO (First In First Out) System. Continues renewal with the freshest product. Product dispensing according to loading order.
- LCD display with direct status and programming messages.
- Smart control of the mechanisms position with photocells.
- Continuous performance self-testing with message display: rebuildable automatically and by programming.
- Two RS232 outputs to capture data, programme and connect accessories.
- Robust vandal-proof keyboard.
- Horizontal product delivery channels with pushers and width product adapters (the adjustment does not require tools).
- Product expiration date programming.
- Health timer that inhibits vend of out-of-date products.

STRUCTURE

- High-capacity cash box with lock.
- Modular cabinet structure.
- Especially designed anti-theft lock.
- Treatment against metal corrosion and thermo-retractable powdered paint.
- Crowbar-resistant closing and three anchor points, with security lock and vandal-proof strip.

CREDIT MANAGEMENT

- Innovative coin mechanism with five return tubes for up to five different coin values, coin validator with the most reliable fraud-prevention systems.

PROGRAMMING

- General on site programming through the machine's keyboard and the LCD screen messages.
- Portable programming terminal with machine cloning and database work features.
- Data storage and stock control and accounting.

HEATING MODULE

- Double magnetron product heating system.
- Heating times individually programmable for each product selection.
- Maximum sizes of products to be heated: 130x170x200 mm.

OPTIONS

- banknote reader.
- J130 card/key reader or any card reader that uses the MDB protocol.
- Telemetry by GSM or GPRS modem using Vending Track software.

	GOURMET
Temperature	Under 5°C
Maximum capacity	11 trays of up to 5 channels
Elevator	Yes
Selections	Numeric keyboard
Illuminated advertisement panel	1,699x720 mm
Size	1,830 x 950 x 920 mm
Weight	450 kg depending on setup
Energy supply	230V, 50Hz*
Coolant	CFC-free R-134a
Maximum power used	2,800 watts only during baking.

*Check for other voltages.



VANDAL-PROOF LOCK



OPTIMISED CAPACITY AND VOLUME



ENERGY-SAVING LED LIGHTING



BANKNOTE AND COIN MECHANISM PAYMENT SYSTEMS



HEALTH TIMER: EXPIRATION PROGRAMMING BY TEMPERATURE



PRODUCT DELIVERY DETECTION PHOTOCELLS



ELEVATOR

