



general vending
new zealand limited



Unique Design

Reliability

Easy Maintenance

Blue Light Family

Milano - Semi automatic



Milano



Milano with base cabinet

Verona - table top 350 cups



Verona



Verona + Raffaello

Torino – freestanding 350 cups



Capri – freestanding 330 cups



SNACK VENDING MACHINES



Leonardo 3° C

- Leonardo 3° C is a 6 drawer spiral machine specifically designed for the sale of fresh food (sandwiches, pizza, fresh meals, yoghurt) with the maximum safety to the consumer guaranteed by the electronic protection.
- Leonardo 3° C is perfect for medium-size locations in combination with an Adimac coffee machine.

Features

- refrigerating unit with electronic control of internal temperature up to +3°C with external temperature of +32°C
- perfect products visibility thanks to 2 neon lights on the sides of the window
- up to 36 selections
- spirals in stainless steel
- connection to Executive payment systems
- Optional
 - clock microchip (to set different prices according to time slots or days of the week)



Leonardo Bi-Temp

- Leonardo - Bi Temp is a 6 drawer spiral machine for the sale of fresh food, snacks, sandwiches, cans and bottles. It is divided into two different temperature areas, the 3 bottom shelves are refrigerated at 3° - 4° C to sell fresh food, yogurts, etc... while the 3 top shelves remain at a temperature of 10° - 15° C to sell snacks. The maximum safety to the consumer is guaranteed by the electronic protection.

- Leonardo - Bi Temp is perfect for medium-size locations in combination with an Adimac coffee machine.



Raffaello with
Non chilled cabinet

- Raffaello is the small-size spiral vending machine with great loading capacity, specific for medium and small locations and for the sale of cans, PET bottles, snacks, etc. Moreover, thanks to the strengthened fridge assembly with refrigeration up to +3°C, Raffaello is perfect for the sale of sandwiches, yogurts, etc. assuring maximum safety to the consumer guaranteed by the electronic protection.
- Raffaello 3°C is perfect for small-size locations in combination with an Adimac coffee machine.

Features

- refrigerating unit with electronic control of internal temperature up to +3°C with external temperature of +32°C
- good products visibility thanks to a lamp on the top of the window
- up to 24 selections
- spirals in stainless steel
- connection to Executive payment systems
- possibility of Master/Slave connection with hot beverages Adimac machines
- extremely easy programming by means of keyboard
- prepared to work with an executive change giver

Optional

- base cabinet
- feet
- anti vandalism grate
- clock microchip (to set different prices according to time slots or days of the week)

News Vendor Machines



- This is an automatic vending machine specific for the sale of newspapers and magazines. The visibility of the products displayed, the accurate construction quality and the elegance of the design make it the winning solution to increase the spreading of automatic vending machines.
- News Vendor is equipped with a smart newspaper supply system. Thanks to this feature, it can supply newspapers having different sizes, thickness and weight without need of adjustment by the operator. The extremely simple newspaper loading system and the possibility to set automatically the variation of price day by day allow to have extremely reduced managing times.
- Features
 -
 - attractive design
 - smart newspaper supply system that does not require adjustments to supply different newspapers
 - short management times
 - possibility to vary the price day by day automatically
 - the electronics communicates with all executive payment systems
 - prepared to work with an executive change giver
- Optional
 - special colour
 - structure of the machine completely in stainless steel

Charcoal Grey door version

All Adimac coffee machines are available with the charcoal grey door



Torino dark grey door

Unique design

Adimac has created a stylish family of espresso machines with a wider selection of beverages and large capacity. The Blue Light family thanks to its unique design it is perfect for offices, shops, airports, etc...



Milano

- stainless steel front panel
- blue display 16 x 2 lines
- silver colour selection buttons
- blue door
- frame and door in painted iron to assure a long life to the machine
- direct hot water outlet
- washing brewer facility

Options:

- dark grey door
- led light kit on the front panel
- coin acceptor kit
- cabinet with cup holder (160-180 ml or 9 Oz cups)
- anti limestone kit
- executive serial interface
- anti flooding kit
- lowered delivery area for smaller cups



Capri *Torino * Verona

- stainless steel front panel
- stylish silver colour selection buttons
- blue door and delivery area illuminated by Led light (standard on Capri - option on Verona and Torino)
- blue display 16 x 2 lines
- elegant details in stainless steel
- cups, sugar, stirrers in automatic mode
- frame and door in painted iron to assure a long life to the machine
- prepared to work with an executive change giver (Capri Torino) or coin acceptor (Verona)

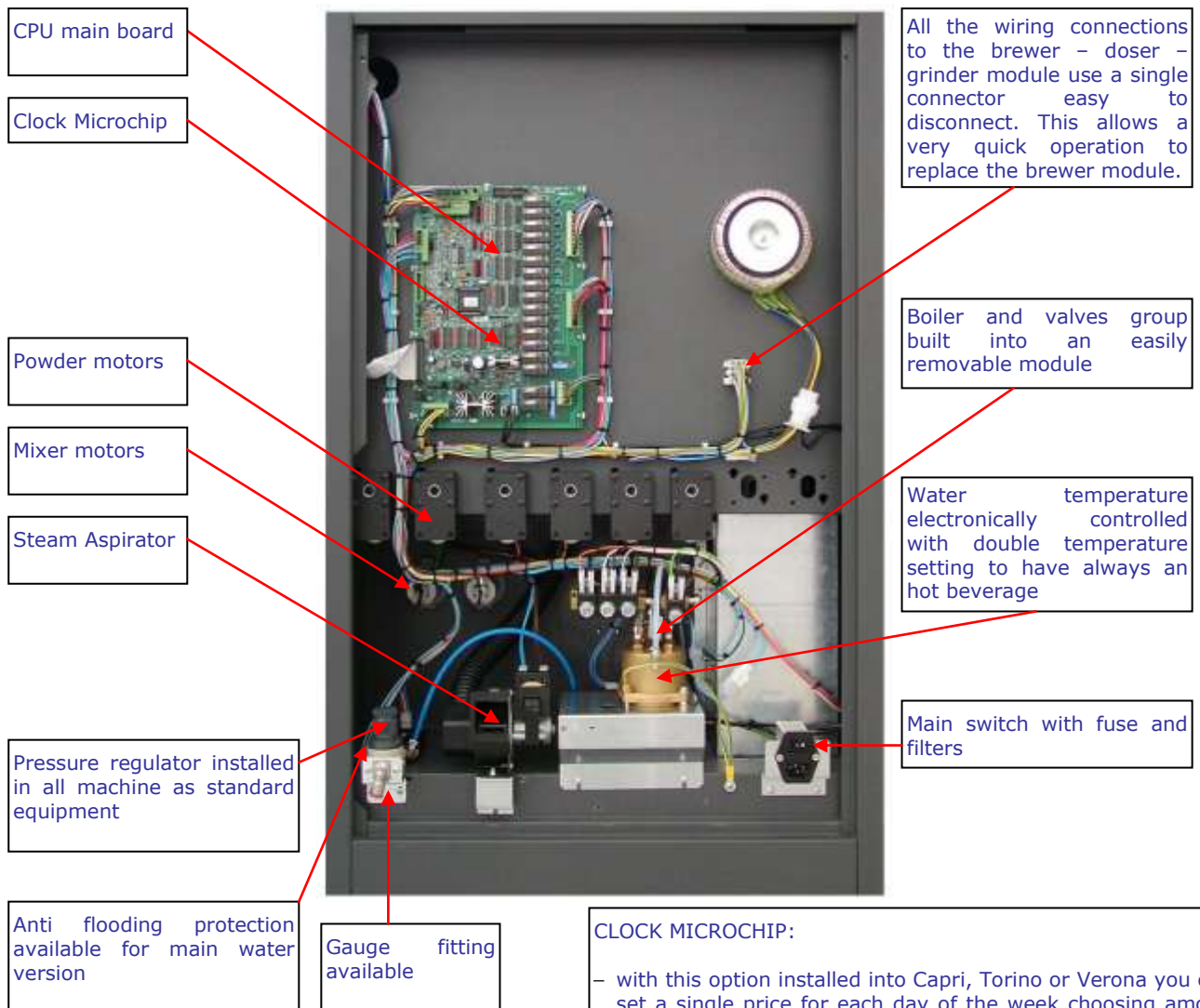
Options:

- dark grey door
- extra instant canister (Verona E - Torino E)
- water tank kit
- anti limestone kit
- anti flooding kit (main water version only)
- clock microchip
- waste liquid sensor (Torino Capri)

S

Ease of maintenance

A lot of thought was put in to creating machines easy accessible by operators and technicians. All the main components are assembled in modules to facilitate maintenance. The metallic frames are hardwearing, durable (with a powder coat finish) and rust resistant.



CPU main board

Clock Microchip

Powder motors

Mixer motors

Steam Aspirator

Pressure regulator installed in all machine as standard equipment

Anti flooding protection available for main water version

Gauge fitting available

All the wiring connections to the brewer - doser - grinder module use a single connector easy to disconnect. This allows a very quick operation to replace the brewer module.

Boiler and valves group built into an easily removable module

Water temperature electronically controlled with double temperature setting to have always an hot beverage

Main switch with fuse and filters

CLOCK MICROCHIP:

- with this option installed into Capri, Torino or Verona you can set a single price for each day of the week choosing among price 1, price 2 or price 3
- Alternatively you can set two different time period during the day in which price 2 is used instead of price 1 ("happy hour" function)
- you can turn on and off the machines every day at the programmed time
- you can know when (day and time) any alarm has been activated

CPU:

- user friendly programming that can be accessed and changed by the owner/site operator
- it is possible to create any beverage by mixing all the products
- the same main board can be installed in all Adimac's snack and coffee machines (Milano excluded)

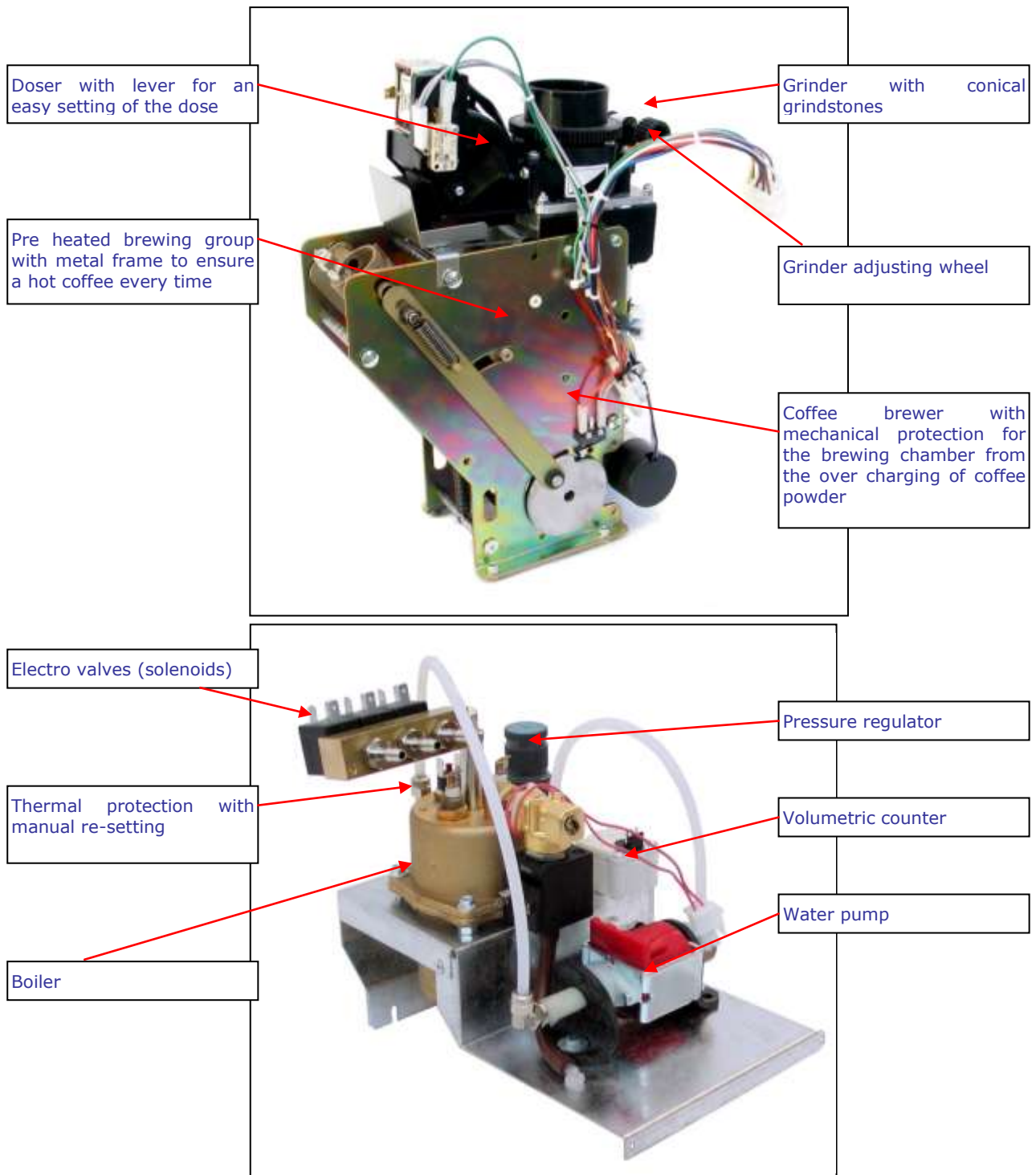
SAFETY:

the machines use a low voltage power supply at 24V (except the heating element - 115/230V) to ensure the safety of the operators and technicians.

Modular Construction

The maintenance is facilitated by the modular construction of the machine.

To allow a very quick maintenance the coffee grinder and brewer built into an easily removable module. Also the boiler and valves group built into a module.



Eased product loading thanks to the opening upper panel

Grinder - Doser - Coffee Brewer module

Coffee group washing kit as standard

Selection keyboard metallic protection

Clean hot water outlet directly from the boiler without passing in the mixer bowls to prepare your own tea using tea bags or other products

Spent coffee and waste liquid tray

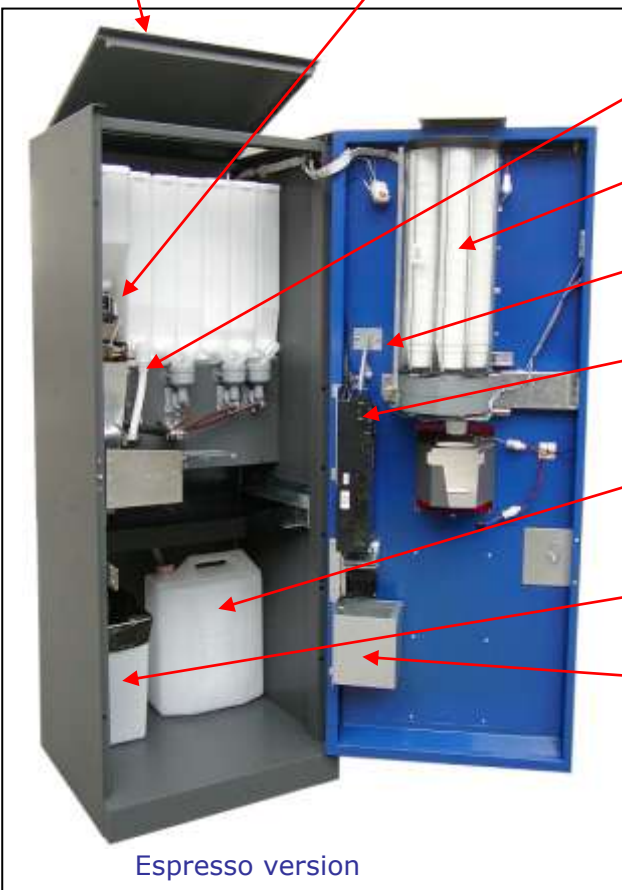
Raised delivery area for smaller cups (available as option for Milano)



Easy product loading thanks to the opening upper panel

Grinder + Doser + Coffee Brewer module

All machines have frame in metal with powder coat finish. The charcoal grey door is available for all models



Sugar dispensed far from the steam area

Cup dispenser (166 ml or 9 Oz cups)

Stirrer dispenser module (90 - 105 - 114 mm)

Prepared for the installation of an executive change giver (change giver not included)

20 Litres waste liquid tank (waste liquid sensor available)

Spent coffee basket

Metallic coin box (cover with lock available as option)

The General Vending Service

Standard warranty

These machines are manufactured to very high standards, using reliable components with a standard warranty period of 12 months for the main components. However we must anticipate the occasional failure and so we provide a range of services to help you get your Adimac machine up and running with the minimum delay.

We provide the following services:

- ❖ Spare parts delivery
- ❖ Free telephone or e-mail after sales support

All the parts of our vending machines are guaranteed against failure resulting from faulty manufacture. However "O" rings, seals, water filter cartridges, impellers, fuses, grindstones and the coffee brewer presser do not carry a warranty. These are deemed to be consumable items (like car tyres, headlight bulbs etc ;)

Spare Parts Delivery

Here's how the spare parts service works during the warranty period.

1. First we would ask you to identify the faulty part from the spare part list and exploded diagrams that we provide.
2. Then send us the Spare Parts Return form (available from general vending by e-mail) with the faulty part at your expenses.
3. We need to know the serial number of the machine together with the code number, position number and description of the component you need. These are all shown in the Spare Parts List.
4. Our technician will check the part so that we can determine the reason for failure. If the part has failed due to faulty manufacturing or incorrect installation and has not failed due to any of the reasons listed below, we will send you at no cost to you, one or more parts to replace the parts you had sent.
5. If the failure is due to any of the reasons listed below, we will replace or repair the affected part at your cost plus freight. Replacement parts are excluded from the free service if failure is caused by any of the following:
 - a. Operator Misuse
 - b. Deliberate or malicious damage
 - c. Failure to comply with routine operational maintenance tasks or installation operation as detailed in the Operators Handbook supplied with each machine.
 - d. Damage due to hard water scaling (filter or descaling necessary to reduce scale problem found to differing degrees everywhere in NZ).
 - e. Damage due to a variation of the power supply higher than the (+ -) 6% from the normal value. A surge guard is essential to reduce damage from this cause.
 - f. Faulty or non approved products used as soluble ingredients.

Free telephone or e-mail support

As the owner of an Adimac vending machine, you or your technicians are free to write/call us during normal office hours to discuss any technical matter. You will be able to speak directly to one of our technicians who will be able to help you.

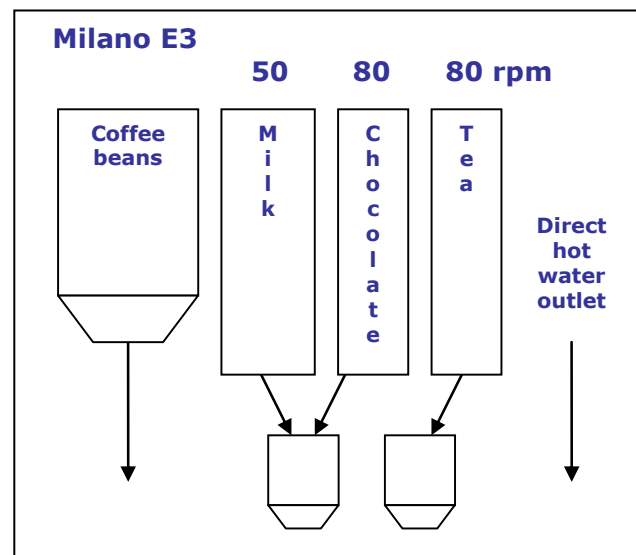
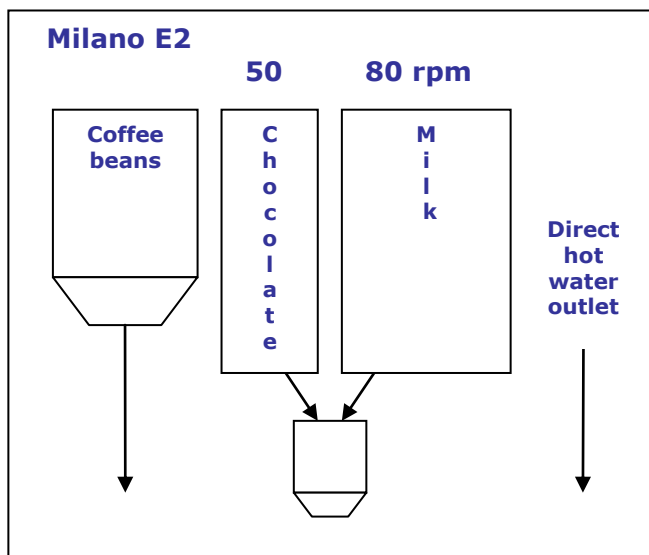
This service is available at no cost to you even if the machine's warranty period has expired.

Important: The warranty may be voided in case of any delay to any payment for the machine. Extended warranties are available on request.

Milano Espresso (E2 – E3)

selections:	12
mixers:	1 (E2) or 2 (E3)
product canisters:	2 + coffee beans (E2) or 3 + coffee beans (E3)
door:	in metal with front panel in stainless steel
boiler capacity:	300 ml – temperature electronically controlled
grinder:	with conical grindstones
comm. protocol:	executive / parallel
coffee group:	pre-heated
height / max height:	770 mm / 820 mm
width:	420 mm
depth:	440 mm
depth with door open:	760 mm
weight:	38 kg
power supply:	110-120 V 60 Hz / 220-230 V 50 Hz / 240-250 V 50 Hz
max power cons.:	1,3 Kw
noise level:	< 70 db
usable payment sys. (option):	coin acceptor - cashless system

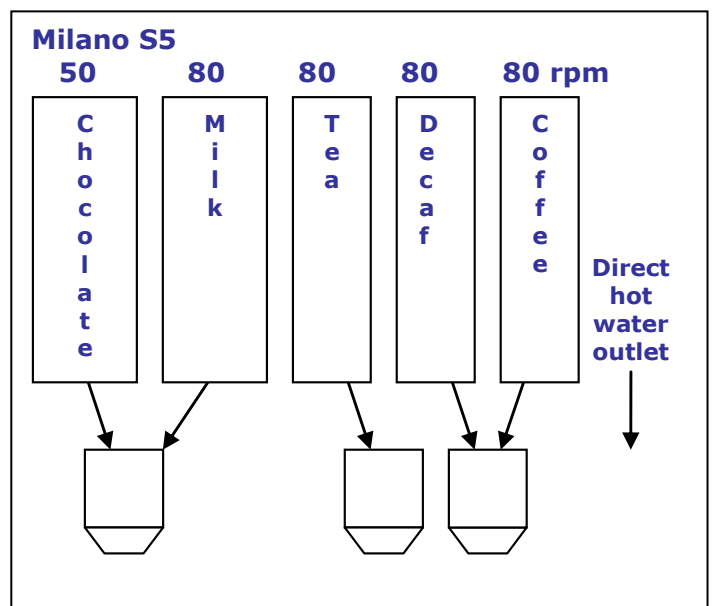
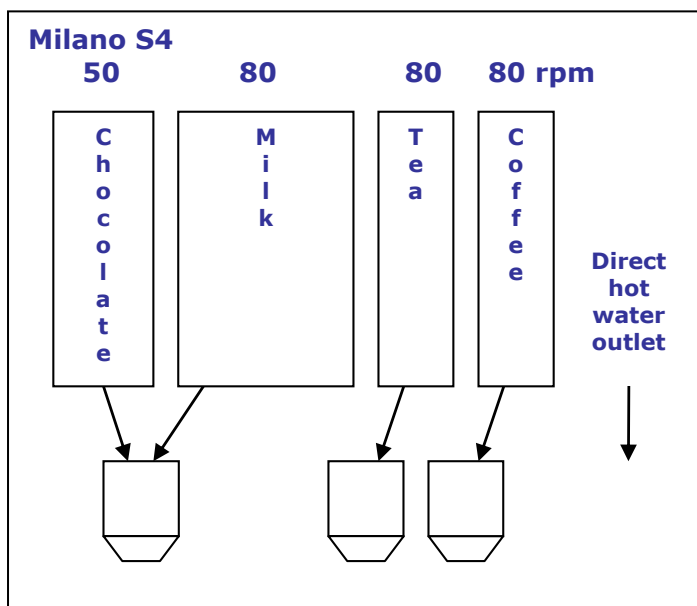
Products	E2	E3
approx capacity (kg)		
Coffee beans	2.0	2.0
Milk	2.0	1.3
Chocolate	2.6	2.2
Tea	/	2.9



Milano Soluble (S4 – S5)

selections:	12
mixers:	3
product canisters:	4 (S4) or 5 (S5)
door:	in metal with front panel in stainless steel
boiler capacity:	300 ml – temperature electronically controlled
grinder:	with conical grindstones
comm. protocol:	executive / parallel
height / max height:	770 mm / 820 mm
width:	420 mm
depth:	440 mm
depth with door open:	760 mm
weight:	34 kg
power supply:	110-120 V 60 Hz / 220-230 V 50 Hz / 240-250 V 50 Hz
max power cons.:	1,3 Kw
noise level:	< 70 db
usable payment sys. (option):	coin acceptor - cashless system

Products	S4	S5
approx capacity (kg)		
Chocolate	2.6	2.6
Milk	2.0	1.3
Tea	2.9	2.9
Instant Coffee	0.8	0.8
Decaf	/	0.8

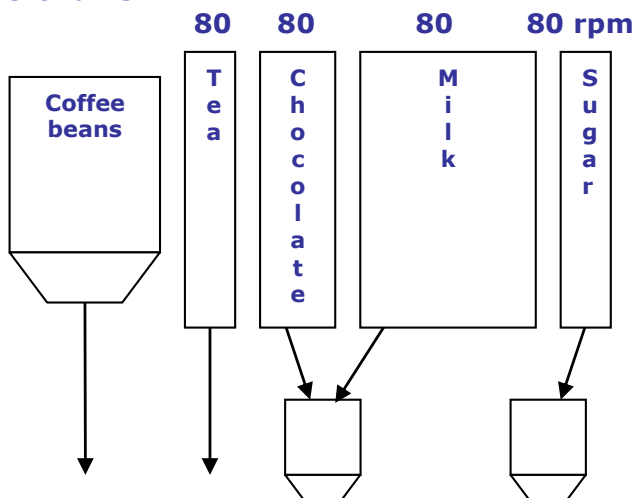


Verona Espresso (E3 – E4)

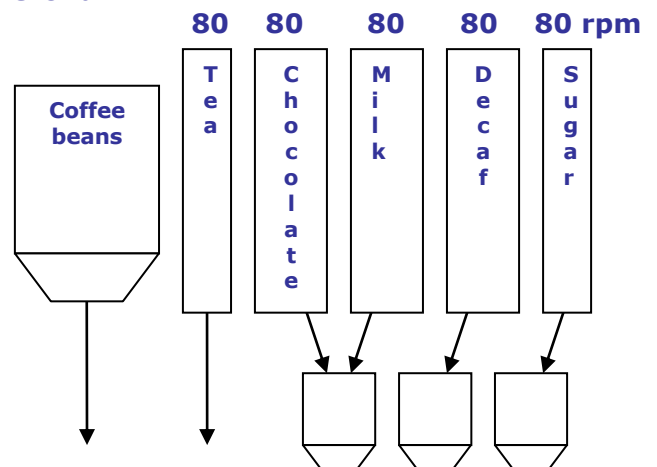
selections:	10 + 2 pre selections
mixers:	2 (E3) or 3 (E4)
product canisters:	3 + sugar + coffee beans (E3) or 4 + sugar + coffee beans (E4)
sugar:	delivered with the beverage
door:	in metal with front panel in stainless steel
delivery area:	protected by a transparent door and illuminated
grinder:	with conical grindstones
coffee group:	pre-heated
comm. protocol:	executive / parallel
cups capacity:	350 (166 ml) or 240 (9 Oz)
usable cups:	70 – 71 – 73 mm (diameter)
stirrers capacity:	330
usable stirrers:	90 – 105 – 114 mm (length)
boiler capacity:	300 ml with 2 electronically controlled temperatures
height / max height:	865 mm / 870 mm
width:	520 mm
depth:	625 mm
depth with door open:	1045 mm
weight:	65 kg
power supply:	110-120 V 60 Hz / 220-230 V 50 Hz / 240-250 V 50 Hz
max power cons.:	1,5 Kw
noise level:	< 70 db
prepared to work with:	coin acceptor – cashless system
usable payment sys. (option):	coin acceptor – bill reader - cashless system

Products	E3	E4
approx capacity (kg)		
Coffee beans	2.0	2.0
Tea	2.9	2.9
Chocolate	2.2	2.2
Milk	2.0	0.9
Sugar	2.0	2.0
Decaf	/	0.8

Verona E3



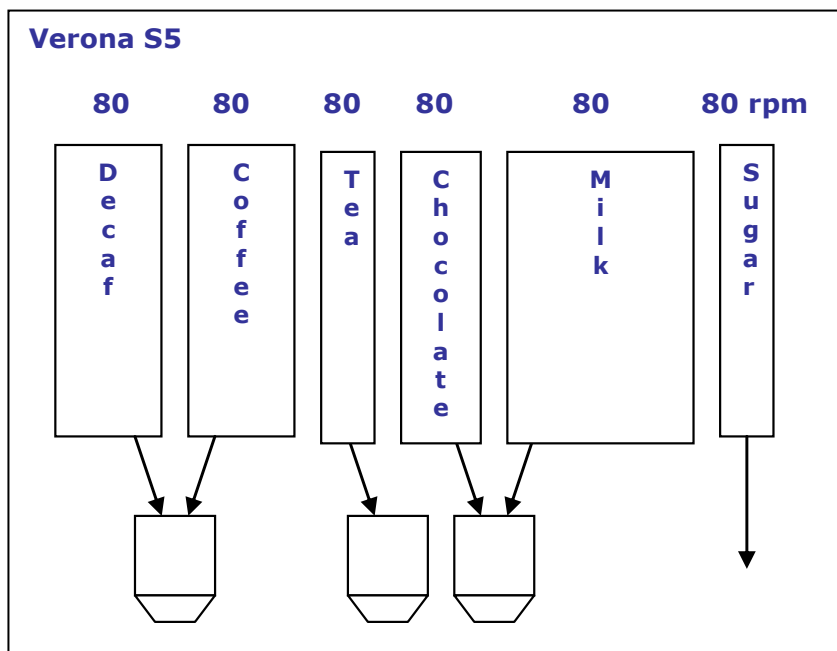
Verona E4



Verona Soluble (S5)

selections:	10 + 2 pre selections
mixers:	3
product canisters:	5 + sugar
sugar:	delivered with the beverage
door:	in metal with front panel in stainless steel
delivery area:	protected by a transparent door and illuminated
comm. protocol:	executive / parallel
cups capacity:	350 (166 ml) or 240 (9 Oz)
usable cups:	70 - 71 - 73 mm (diameter)
stirrers capacity	330
usable stirrers:	90 - 105 - 114 mm (length)
boiler capacity:	300 ml with 2 electronically controlled temperatures
height / max height:	865 mm / 870 mm
width:	520 mm
depth:	625 mm
depth with door open:	1045 mm
weight:	61 kg
power supply:	110-120 V 60 Hz / 220-230 V 50 Hz / 240-250 V 50 Hz
max power cons.:	1,5 Kw
noise level:	< 70 db
prepared to work with:	coin acceptor - cashless system
usable payment sys. (option):	coin acceptor - bill reader - cashless system

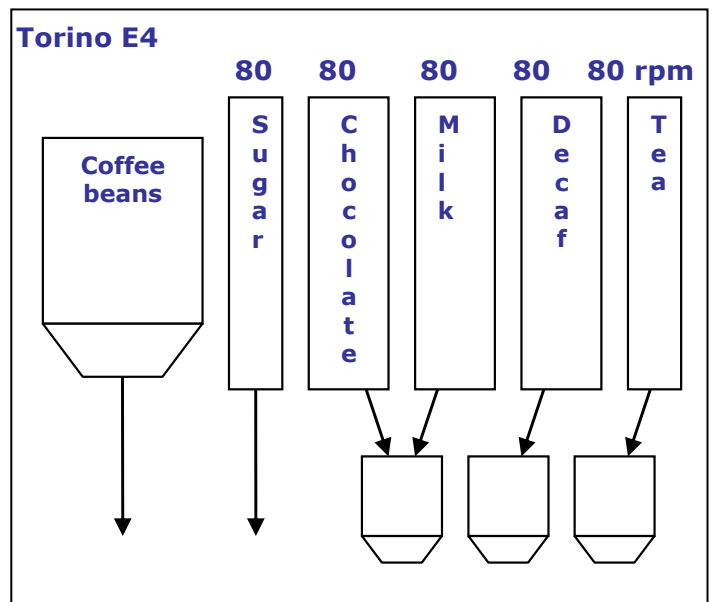
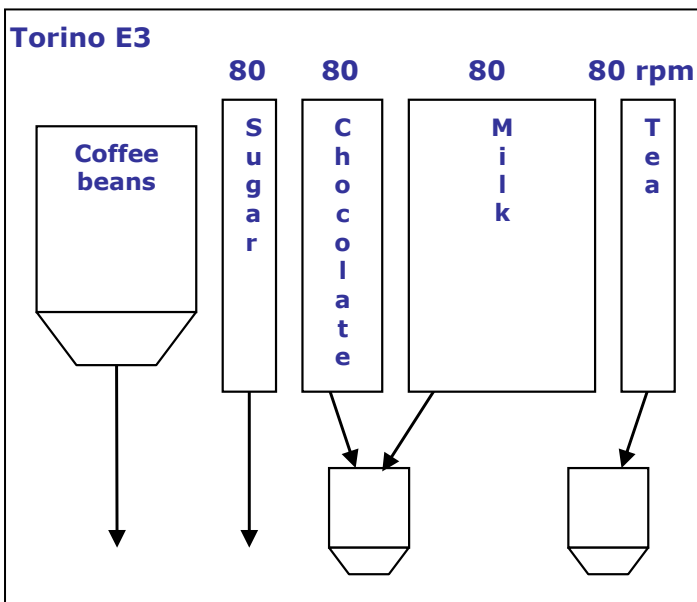
Products	S5
approx capacity (kg)	
Decaf	0.9
Instant Coffee	0.9
Tea	2.9
Chocolate	2.2
Milk	2.0
Sugar	2.0



Torino Espresso (E3 – E4)

selections:	10 + 2 pre selections
mixers:	2 (E3) o 3 (E4)
product canisters:	3 + sugar + coffee beans (E3) or 4 + sugar + coffee beans (E4)
sugar:	delivered with the beverage
door:	in metal with front panel in stainless steel
delivery area:	protected by a transparent door and illuminated
grinder:	with conical grindstones
coffee group:	pre-heated
comm. protocol:	executive / parallel
cups capacity:	350 (166 ml) or 240 (9 Oz)
usable cups:	70 – 71 – 73 mm (diameter)
stirrers capacity:	330
usable stirrers:	90 – 105 – 114 mm (length)
boiler capacity:	300 ml with 2 electronically controlled temperatures
height / max height:	1650 mm / 1700 mm
width:	520 mm
depth:	625 mm
depth with door open:	1053 mm
weight:	74 kg
power supply:	110-120 V 60 Hz / 220-230 V 50 Hz / 240-250 V 50 Hz
max power cons.:	1,5 Kw
noise level:	< 70 db
prepared to work with:	executive change giver
usable payment sys. (option):	coin acceptor – change giver – bill reader - cashless system

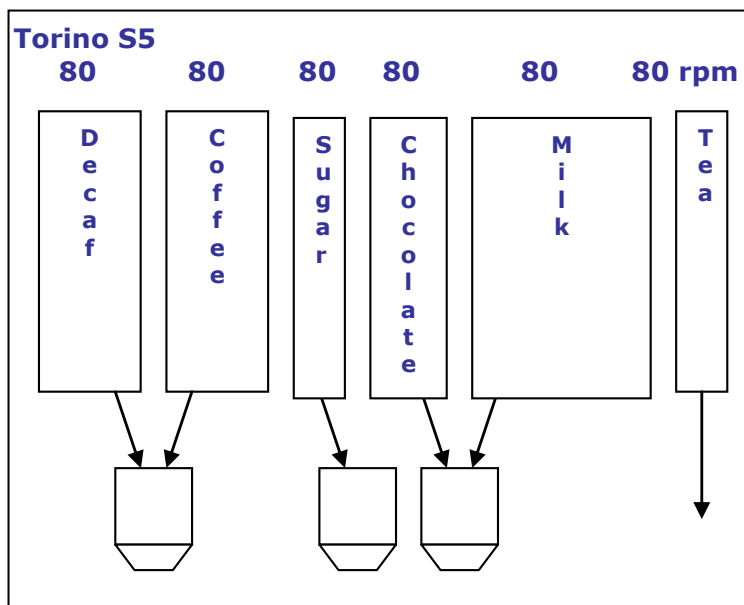
Products	E3	E4
approx capacity (kg)		
Coffee beans	2.0	2.0
Sugar	2.0	2.0
Chocolate	2.2	2.2
Milk	2.0	0.9
Tea	2.9	2.9
Decaf	/	0.8



Torino Soluble (S5)

selections:	10 + 2 pre selections
mixers:	3
product canisters:	5 + sugar
sugar:	delivered with the beverage
door:	in metal with front panel in stainless steel
delivery area:	protected by a transparent door and illuminated
comm. protocol:	executive / parallel
cups capacity:	350 (166 ml) or 240 (9 Oz)
usable cups:	70 - 71 - 73 mm (diameter)
stirrers capacity	330
usable stirrers:	90 - 105 - 114 mm (length)
boiler capacity:	300 ml with 2 electronically controlled temperatures
height / max height:	1650 mm / 1700 mm
width:	520 mm
depth:	625 mm
depth with door open:	1053 mm
weight:	71 kg
power supply:	110-120 V 60 Hz / 220-230 V 50 Hz / 240-250 V 50 Hz
max power cons.:	1,5 Kw
noise level:	< 70 db
standard prepared to work with:	executive change giver
usable payment sys. (option):	coin acceptor - change giver - bill reader - cashless system

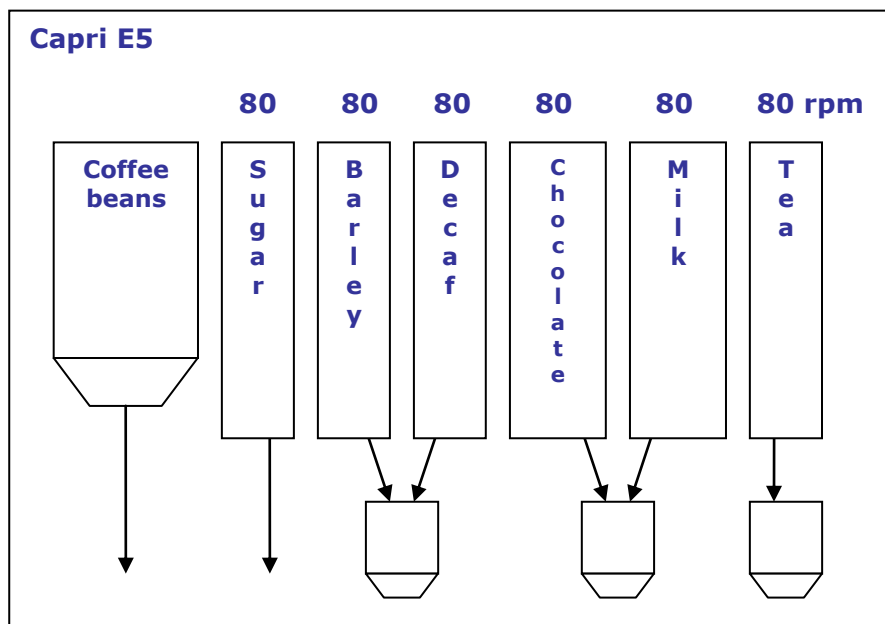
Products	S5
approx capacity (kg)	
Decaf	0.9
Instant Coffee	0.9
Sugar	2.0
Chocolate	2.2
Milk	2.0
Tea	2.9



Capri Espresso (E5)

selections:	16 + 2 pre selections
mixers:	3
product canisters:	5 + sugar + coffee beans
sugar:	delivered with the beverage
door:	in metal with front panel in stainless steel and LED illumination
delivery area:	protected by a transparent door and illuminated
grinder:	with conical grindstones
coffee group:	pre-heated
comm. protocol:	executive / parallel
cups capacity:	520 (166 ml) or 355 (9 Oz)
usable cups:	70 - 71 - 73 mm (diameter)
stirrers capacity:	400
usable stirrers:	90 - 105 - 114 mm (length)
boiler capacity:	300 ml with 2 electronically controlled temperatures
height / max height:	1650 mm / 1700 mm
width:	620 mm
depth:	625 mm
depth with door open:	1150 mm
weight:	105 kg
power supply:	110-120 V 60 Hz / 220-230 V 50 Hz / 240-250 V 50 Hz
max power cons.:	1,5 Kw
noise level:	< 70 db
prepared to work with:	executive change giver
usable payment sys. (option):	coin acceptor - change giver - bill reader - cashless system

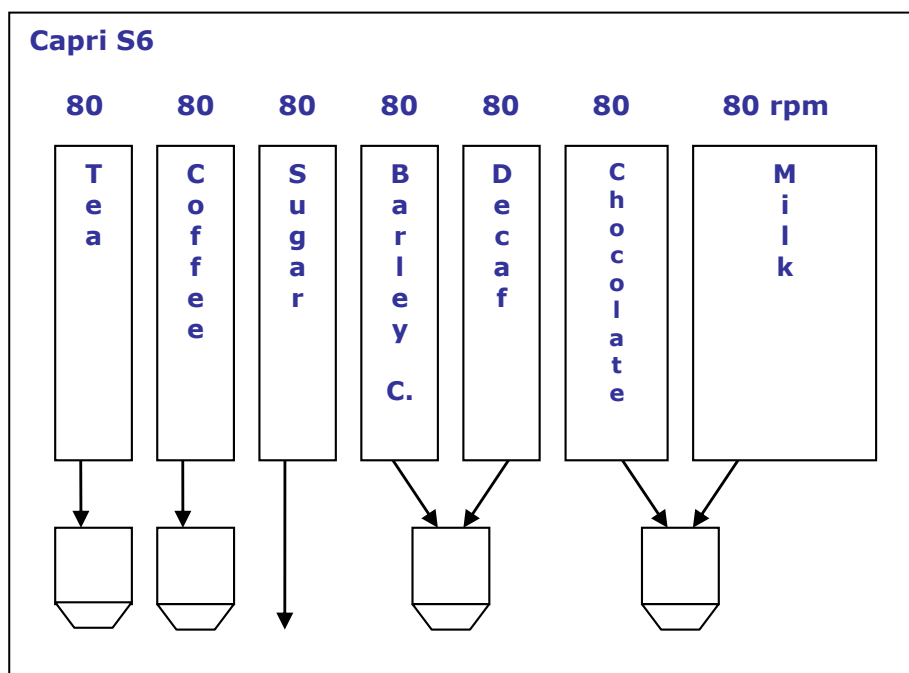
Products	E5
approx capacity (kg)	
Coffee beans	2.0
Sugar	4.0
Barley	0.9
Decaf	1.0
Chocolate	2.6
Milk	1.3
Tea	2.9



Capri Soluble (S6)

selections:	16 + 2 pre selections
mixers:	4
product canisters:	6 + sugar
sugar:	delivered with the beverage
door:	in metal with front panel in stainless steel and LED illumination
delivery area:	protected by a transparent door and illuminated
comm. protocol:	executive / parallel
cups capacity:	520 (166 ml) or 355 (9 Oz)
usable cups:	70 - 71 - 73 mm (diameter)
stirrers capacity	400
usable stirrers:	90 - 105 - 114 mm (length)
boiler capacity:	300 ml with 2 electronically controlled temperatures
height / max height:	1650 mm / 1700 mm
width:	620 mm
depth / depth with door open:	625 mm / 1150 mm
weight:	105 kg
power supply:	110-120 V 60 Hz / 220-230 V 50 Hz / 240-250 V 50 Hz
max power cons.:	1,5 Kw
noise level:	< 70 db
prepared to work with:	executive change giver
usable payment sys. (option):	coin acceptor - change giver - bill reader - cashless system

Products approx capacity (kg)	S6
Tea	2.9
Instant coffee	1.0
Sugar	4.0
Barley coffee	0.9
Decaf	1.0
Chocolate	2.6
Milk	2.0



Snack - Food - Leonardo 3° C



Standard Configuration

internal temperature of 3-4°C

4	4	4	4	4		Sandwich
4	4	4	4	4		Sandwich
4	4	4	4	4		Sandwich
6	6	6	6	6	6	Baguette
6	6	6	6	6	6	Bottle/Can
11		11		11		Big Sandwich

Selections n° 30

Products capacity n° 165

Standard Configuration and temperature areas

11		11		11		Snacks
11		15		15		Snacks
11	11	11	11	11	11	Snacks
15	15	15	15	19	19	Snacks
6	6	6	6	6	6	Bottles
6	6	6	6	6	6	Baguettes
6	6	6	6	6	6	Cans

Selections 30

Product Capacity 310

Spirals Available

Pitch	Diameter	No. of Spaces	Rotation
124 mm	64 mm	4	dx
95 mm	64 mm	5	dx/sx
76 mm	64 mm	6	dx/sx
63 mm	64 mm	8	dx/sx
46 mm	64 mm	11	dx/sx
34 mm	64 mm	15	dx/sx
27 mm	64 mm	19	dx/sx

Technical Features

No. of drawers	6
Maximum selections	36
Spirals in stainless steel	Yes
Height	1650 mm
Height with top lid	1850 mm
Width	700 mm
Depth	900 mm
Weight	233 kg
Power Supply	220 - 240 V50 Hz
Maximum absorbed power	0,60 Kw

Snack - Food - Leonardo - Bi Temp

Spirals Available



Technical features

No. of Drawers	6
Maximum Selections	36
Spirals in stainless steel	YES
Height	1650 mm
Height with top lid	1850 mm
Width	700 mm
Depth	900 mm
Weight	231 kg
Power Supply	220 - 240 V 50 Hz
Maximum absorbed power	0,55 Kw

Standard Configuration and temperature areas

11	11	11	11	11	11	Snacks
11	15	15	15	15	15	Snacks
11	11	11	11	11	11	Snacks
15	15	15	15	19	19	Snacks
6	6	6	6	6	6	Bottles
6	6	6	6	6	6	Baguettes
6	6	6	6	6	6	Cans

	10° - 15° C
	3° - 4° C

Selections
Product Capacity

30
310

Pitch	Diameter	No. of spaces	Rotation
124 mm	70 mm	4	dx
95 mm	64 mm	5	sx/dx
76 mm	64 mm	6	sx/dx
63 mm	64 mm	8	sx/dx
46 mm	64 mm	11	sx/dx
34 mm	64 mm	15	sx/dx
27 mm	64 mm	19	dx

Snack - Food - Raffaello 3° C



Spirals Available

Pitch	Diameter	No. of spaces	Rotation
124 mm	70 mm	4	dx
95 mm	64 mm	5	sx/dx
76 mm	64 mm	6	sx/dx
63 mm	64 mm	8	sx/dx
46 mm	64 mm	11	sx/dx
34 mm	64 mm	15	sx/dx
27 mm	64 mm	19	dx

Technical features

No. of Drawers	3-4-5
Maximum Selections	30
Spirals in stainless steel	YES
Height	1070 mm
Height with feet	1160 mm
Height with base cabinet	1650 mm
Width	700 mm
Depth	900 mm
Weight	160 kg
Power Supply	220 - 240 V 50 Hz
Maximum absorbed power	0,55 Kw

Standard Configuration

Bottles	6	6	6	6	6	6
Snacks	11		11		11	
Snacks	11	11	11	15	15	15
Cans	6	6	6	6	6	6

Selections	21
Product capacity	183

News Vending - News Vendor



Maximum size of the newspaper or magazine that can be dispensed

Width	410 mm
Height	300 mm
Weight	500 gr.

Technical features

Capacity for single select. (newspapers)	60/80
Capacity for single select. (magazines)	70/90
Height	1830 mm
Width	750 mm
Depth	670 mm
Weight	about 150 kg
Power supply voltage	220-240 V 50Hz
Absorbed power during operation/stand-by	22/550 W