Pull Tab Vending Machine Preventative Maintenance



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Turn off the Pull Tab Vending Machine prior to any preventative maintenance or cleaning

Supplies

- Dry Cloth
- Damp Cloth
- Mild Soap
- Vacuum
- Compressed Air

Outside Cabinetry

Clean with a damp cloth and mild soap

Inside Cabinet

- Do not get moisture inside of Pull Tab Vending Machine
- Wipe with dry cloth
- Remove paper and vacuum dust at least once a month

Ticket Columns

- Lift columns off the retaining screw and tilt forward until the white flap at the top of the column rests inside the top edge of the Pull Tab Vending Machine
- Pull forward to remove columns
- Disconnect the blue connector to fully remove columns from the Pull Tab Vending Machine
- Vacuum to remove paper and dust
- Re-install columns into the Pull Tab Vending







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Pull Tab Feed Sensors

- Feed sensors are located on the columns and should be cleaned periodically
- Wipe with a dry cloth or blow with compressed air the inside of the sensor
- Do not bend or damage the sensor

Bill Acceptor

• Clean the top and bottom bill reader lens and white plastic feed rollers with a lightly moistened cloth



