FRENCH FRIES
Vending
Machine
Technical specification

COMPUTER

Form factor: All in one – touch screen PC

Computer specs: Intel Celeron Quad Core J1900 2.0Ghz Fanless, 4GB RAM, 128GB SSD, I/O: RJ45x1 LAN, USB2.0x4, VGAx1, HDMIx1, Audio I/Ox1, RS232X2, WiFi

Operating system: Windows 10 with custom software and televend

Display: 19" LCD Panel with LED Backlight, Screen resolution: 1280x1024, Luminance: 1000cd/m2, Aspect ratio: 5:4, Contrast: 1000:1, Capacitive Touchscreen with Antiglare Coating

ELECTRICAL SUPPLY

AC Input: 220 - 240VAC, ~16A , 50-60Hz, Single phase

Internal electrical supply: All the electrical components are supplied at 24 VDC, with the exception of the heater elements, outlet fan, condenser fan, internal air compressor and cooling unit.

Power consumption: 1.375 kWh/60 minutes, 0.22 kWh per portion

PAYMENT SYSTEM

Supported systems: Payment systems are not sold with machine.
Machine has Integra proprietary MDB to PC interface which supports various MDB compatibile systems.
MEI 7x00 series coin exchangers, ICT XBA and XBA mini bill validators, Payter P68 and Nayax Onyx credit card terminals recommended and supported.

INTEGRA SYSTEM

CONSTRUCTION

Chassis:	Power-coated steel with plastic foil
Body:	PVC panels and steel constuction, two layer lexan with printed graphics with LED backlight (can be customized) on front, printed graphics on side panels (can be customized)
Internals:	Food grade stainless steel
Support:	4 wheels with stop function
Expected device durability:	15 years

OPERATING ENVIRONMENT

Operating (powered on):	Temperature: 15 - 30°C (no direct sunlight)
	Relative humidity: 20 - 80%, non-condensing
Non-operating (powered off):	Temperature: 15 - 30°C (no direct sunlight)
	Relative humidity: 20 - 80%, non-condensing
Shipping:	Temperature: -40 - 60°C
	Relative humidity: 5 - 95%, non-condensing
Internal cooling unit temperature:	-15°C
Internal air compressor pressure:	6 Bar

PHYSICAL DIMENSONS

Netto machine size:	1540 mm x 870 mm x 2015 mm
Bruto machine size:	1550 mm x 910 mm x 2100 mm
Netto weight:	560 kg
Bruto weight:	580 kg