



Jofemar
VENDING

Gourmet





VANDAL-PROOF
LOCK



OPTIMISED
CAPACITY AND
VOLUME



ENERGY-SAVING
LED LIGHTING



BANKNOTE
AND COIN
MECHANISM
PAYMENT
SYSTEMS

Gourmet

Ready, steady, eat!

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 Jofemar technological innovations to optimise stock, control expiration dates, manage sales and improve business and operator profitability.

FEATURES

- Flexible channel, selections and price programming: allows to link several channels to a single selection with alternate dispensing.
- Back-lit front advertisement panel.
- Automatic detection of existing channels.
- Health timer to prevent selling out-of-date products. Programmable expiration date by selection or channel.
- Programmable electronic 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. Ensures correct vend and position control.
- 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 (adjustment does not require tools).
- Product expiration date programming.

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 resistance closing and three anchor points, with security lock and vandal-proof strip.

CREDIT MANAGEMENT

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

PROGRAMMING

- General on site programming through the machine's keyboard and the LCD screen messages.
- Hand held 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: 130 x 170 x 200 mm.

OPTIONS

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



	GOURMET
Temperature	Under 5°C
Maximum capacity	11 trays of up to 5 channels
Elevator	Yes
Selections	Numeric keyboard
Illuminated advertisement	1,699 x 720 mm
Size	1,834 x 950 x 920 mm
Weight	450 kg depending on setup
Energy supply	230 V, 50 Hz*
Cooling unit	CFC-free R-134a
Maximum power used	2,800 watts only during baking.

*Check for other voltages



HEALTH TIMER:
EXPIRATION
PROGRAMMING
BY TEMPERATURE



PRODUCT DELIVERY
DETECTION
PHOTOCELLS



ELEVATOR



EXPIRATION
PROGRAMMING

A versatile machine that delivers pre-cooked meals, pizzas, sandwiches and baked products, as well as soft drinks and cold products.



Technological
Innovation

Reliability

100% Jofemar
Technology

Jofemar

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