



SKUDO max GCD

900 ■ 1050



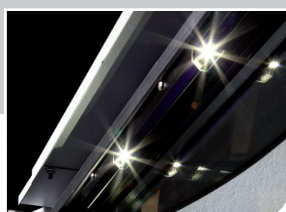
SKUDO max GCD

snack machines

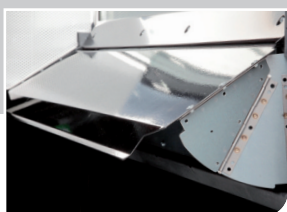


Skudo Max GCD 1050

- Vending machine with superior vandal-proof features suitable for use in public spaces
- Glass protected by a 4 mm layer of polycarbonate
- Reinforced door with 4 locking points
- Vandal-proof coin slot with recognition of small foreign bodies
- Motorized change unit with automatic release function
- Illuminated keypad protected by 5 mm Lexan sheet
- 3 drawers configurable at 3° with fridge safety
- Articulated steel handle to facilitate door opening
- Graphic colour display 480x272 pixel with the possibility of a personalised slide shows and/or visualization of supplementary information (ex: product ingredients and nutritional value)
- Internal lighting with side and top Power LEDs
- Rielda RS1 lock
- Standard or optional drawer display depending on the model
- Reflection-type photocells with additional diodes
- 32-bit electronics with USB 2.0 HOST
- Programming, cloning, and Audit functions using a standard USB pen drive



Internal lighting with side and top power LEDs



Reinforced product collection door



Vandal-proof coin slot



Illuminated keypad protected by 5 mm Lexan sheet

General Features		Skudo Max GCD 900	Skudo Max GCD 1050
Dimensions version	mm (H x L x P)	1845 x 920 x 865	1845 x 1080 x 865
Dimensions with open door	mm	1660	1810
Number of drawers standard	nr.	6	6
Weight	Kg	350	380
Power Supply	V/Hz	230/50	230/50
Rated power*	W	450	450
Internal temperature - min	C°	+3°C with fridge safety on 3 bottom drawers	+3°C with fridge safety on 3 bottom drawers
Consumption Eva-Emp Idle mode	Wh/h	228	228
Refrigeration system	compact (compression class N) - ventilated evaporator - cyclical defrost		
Protocol	MDB/BDV/Executive		
Standard Colour	grey		

The EVA-EMP tables indicating the power consumption of the machines are available on request

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