

ALPINE *Combi Satellite*

Combination Refrigerated & Frozen Food



A Wittern Group Company

Deliver it All from One Machine!

New patent pending design features next generation air flow architecture.

Dispense refrigerated **AND** frozen foods from the same machine using a common delivery fall space.

- **Two machines in one.** Refrigerated foods from the top ice cream and other frozen foods from the bottom
- **Sell more in less space.** Only 22" wide.
- **Glass front design** reduces shopping and provides always full appearance
- **LED lighting** enhances product presentation, requires no service for minimum of **5 years** and reduces lighting energy costs by **40%** over fluorescent equipped models
- **Convertible in the field** to fully refrigerated or fully frozen
- **New USD connectivity**



U-Select-It

The choice for...

Quality equipment built to last.

Innovative features to help you sell more effectively

Versatile designs and products that allow you to grow at your pace



Full Line Vending Products & Services

Right-sized addition to your food service.



Two Separate Food Zones
Vend refrigerated foods from the top zone at 36°F and frozen deserts at -15°F from the bottom.



LED Lighting Option
Enhances product presentation promoting more sales. No bulb servicing for 5 years. Energy efficient and eco friendly.



Glass Front Merchandising
Promotes always full appearance, reduces "shopping" and facilitates proper product rotation.



iVend Guaranteed Delivery System
Keeps customers satisfied and reduces service calls for misloaded product.

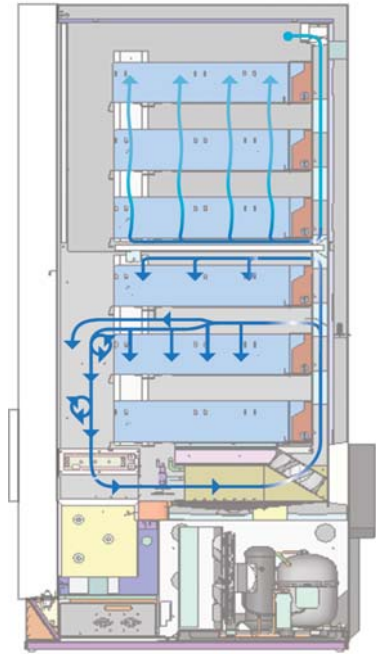
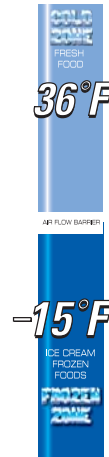


Higher Efficiency Modular Refrigeration System
No need to hire a technician. Removes easily from the rear for off site cleaning and service.



On-board USD Refrigeration Control
Eliminates melt downs due to host control interruption. Displays zone temperatures and messages.

Patent pending air flow design promotes zone controlled temperatures for refrigerated and frozen foods.



Add cold and frozen food for minimum investment with USI's SC100 satellite controller.



| Features | Combi Satellite |
|---|--|
| <i>NOTE: Selections and capacities vary depending on model configuration.</i> | |
| Selections | 22 items; Up to 30 |
| Standard Capacity | 194 items; Up to 330 |
| Pricing | Individual from \$0 to \$999.95 |
| Payment Systems | All Industry standard MDB compatible devices through host snack or SC100 satellite controller |
| Communication | DEX/UCS |
| Standard Features | LED Lighting, iVend® Delivery Sensors, Triple Pane Argon Filled Heated Door Glass with Low-E Coating |
| Optional Features | Custom helix and tray configurations |

| Specifications | |
|---------------------|--|
| Height | 72" (183 cm) |
| Width | 22" (56 cm) |
| Depth | 37" (94 cm) |
| Shipping Weight | 610 lbs. (276.7 kg) |
| Electrical Services | 115 VAC/60Hz, 8 Amps (230 VAC/50Hz, 3.5 Amps) |
| Temp. Range | -15°F through 36°F |
| Refrigeration | 1/2 HP, R-404a Closed System |

In order to bring you the best products possible we continue to improve product design and performance and as such specifications are subject to change without notice.



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