Hot Food Vending Machine

FCV-CMX-ZV(V32)+FCV-CMX-10V Hot Food Vending Machine - 32 inch

TECHNICAL OVERVIEW | FCV-CMX-ZV(V32)+FCV-CMX-10V

The FCV-CMX-ZV(V32)+FCV-CMX-10V+FCV-CMX-ZV(V32)+FCV-CMX-10V breakfast sources specify a 32-inch touchscreen, 24 selections and a 120-box example. Their parameter tables give H 1965 × W 1645 × D 960 mm, 650 kg and 2-25°C. A heating graphic identifies two microwave heaters at 2500 W each; this does not establish total machine electrical input. The illustrated workflow is selection, payment, heating wait and automatic-door collection. Meal packaging and operating requirements must match the actual supplied configuration.

Model summary

FCV catalogue reference	FCV-CMX-ZV(V32)+FCV-CMX-10V
Category	Hot Food Vending Machine
Screen	32 inch
Dimensions	H 1965 × W 1645 × D 960 mm
Weight	650 kg
Touchscreen	32-inch
Selections	24
Capacity	120 boxes; package dependent
Supply	AC 110-120 V/220-240 V, 50/60 Hz
Heating	Two 2500 Wmicrowave heaters; total machine input not separately established
Storage temperature	2-25°C as published

Published source configurations

These source descriptions are kept separate. They do not establish that every value belongs to one supplied unit; the FCV quotation identifies the accepted configuration.

Configuration 1

Source model: FCV-CMX-ZV(V32)+FCV-CMX-10V / 1

A separately published source presentation, not proof of a chronological manufacturing revision or supplied build.

Size	1965 mm W: 1645 mm D: 960 mm
Weight	650 KG
Voltage	AC 110 V~120 V /220 V~240 V 50/60 Hz
Power	2500 *2
Screen Size	32” Touch Screen
Selections	24

Capacity	120 boxes
Temperature	2°C-25°C
Payment system	Bill/Coin/Credit card(Optional)

Configuration 2

Source model: FCV-CMX-ZV(V32)+FCV-CMX-10V / 2

A separately published source presentation, not proof of a chronological manufacturing revision or supplied build.

Size	1965 mm W: 1645 mm D: 960 mm
Weight	650 KG
Voltage	AC 110 V~120 V /220 V~240 V 50/60 Hz
Power	2500 *2
Screen Size	32” Touch Screen
Selections	24
Capacity	120 boxes
Temperature	2°C-25°C
Payment system	Bill/Coin/Credit card(Optional)



Illustrative FCV-branded concept render. Verify the quoted physical configuration.

Configuration and quotation

Specifications reflect the cited source configuration. Optional accessories and alternative configurations are not included as standard unless explicitly identified in the quotation. Confirm payment hardware, power requirements, installation access and service scope for the intended site. No price, stock quantity, delivery date or certification is implied by this overview.

Configuration details to confirm

Both 725 and 758 name the same full combined model.

The source heating graphic clarifies 2500 × 2 as two 2500 Wheaters, not verified total machine consumption.

Fixed 60-second heating, sterilisation and nutrition claims are not adopted as FCV guarantees.

Meal storage, heating and collection

The source gives 24 selections and a 120-box example. Its workflow explains heating and automatic collection without assigning meals to shelves.

Storage / equipment zone	Documented source layout
Selections and loading	24 selections and 120 boxes are source figures, not a universal pack allocation.
Heating hardware	The graphic identifies two 2500 Wmicrowave heaters. Overall machine input is not separately documented.
Collection	The workflow shows an automatic collection door following the heating wait.

- Choose the offered meal on the 32-inch interface.
- Complete the configured payment.
- Wait for the indicated heating stage.
- Collect when the automatic opening is ready.

Configuration details

Prepared 27 November 2026 for the FCV product catalogue. Confirm the supplied configuration and site requirements with the FCV team before ordering.

Product information

This FCV technical overview describes the listed equipment configuration. The written quotation confirms the machine, accepted product packs, accessories and service scope supplied for your location.

Confirm before purchase

Ask FCV for the exact model and revision, supplied options, current technical sheet, site suitability, warranty, maintenance scope and written commercial terms. Product images, where present, are conceptual branded renders rather than installation evidence.

Website

first-classvending.com