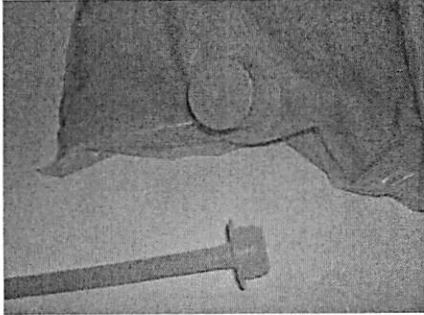
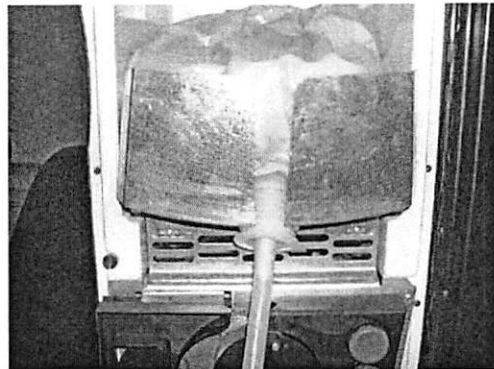


Product Installation

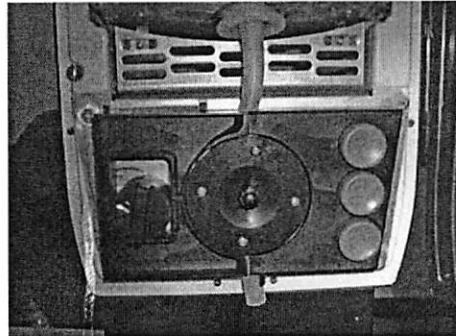
1. Remove cap from bagged cheese. Install new tube. Make sure tube is securely seated into new bag of cheese.



2. Open door by pulling on the left side of the cabinet. Open tube clamp by rotating Cam Counterclockwise.
3. Place product on rack with spout and tube directed toward the front and downward through the opening.



4. Guide the tube through the pump slot from top to bottom.
5. Close tube clamp by rotating cam clockwise.



6. Close door.

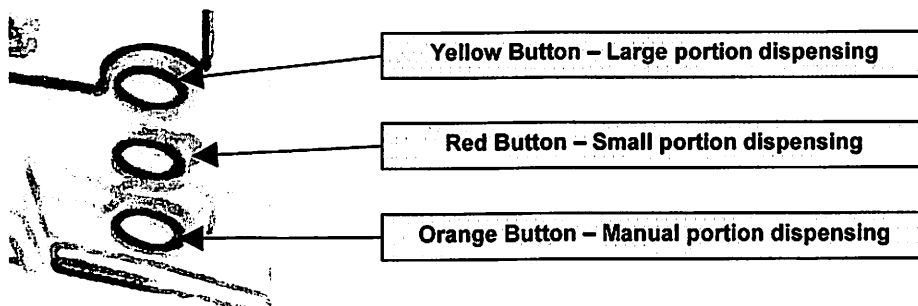
Product Removal

1. Open Door
2. Open Tube Clamp
3. Remove Tubing, by pulling from bottom up.
4. Remove empty product bag and tube from the bag cheese dispenser.

Operating Instructions

Controls and Their Functions

Button Functions (Top to Bottom)



Initial Set-Up for Portion Control*

Pre-Heating

Pre-heat the unit with product in it for approximately ONE hour. Dispensing temperature for cheese is between 140 deg. F and 155 Deg. F.

Dispensing Volume

The dispenser is set with pre-set dispensing volumes levels, (Large, Small, Manual). The yellow button is set for small portion cups, the red button is set for large portion cups, and the orange button is set to free-flow (manual) - as long as button is activated, unit will dispense product.

Dispensing Temperature

We have set this dispenser from the factory to a default temperature level for warming the product. If this setting needs changed to fit your application, the main circuit board has a temperature setting potentiometer that can be adjusted accordingly.

*See maintenance instructions for details on changing dispensing volume and temperature to suit your application

CAUTION

Surfaces on this unit are EXTREMELY HOT during operation, care should be taken when operating this unit.

Powering Off Machine

With the switch set to the OFF position, disconnect power to unit at the end of each day. Do not leave unit operating unattended.