



Cindy's Jumpers
Nacho Cheese Dispenser Rental
Operating Instructions

INSTALLATION

1. Place the unit in a prominent location on a level counter, where the nacho machine will attract attention.
2. Precaution should be taken so customers do not come in contact with the hot unit.
3. Plug the power cord into a suitable (20 amp) 120 volt outlet that can provide the required wattage. Having other appliances on a circuit, may prevent your unit from receiving the necessary voltage.

GENERAL OPERATING PROCEDURES

1. Place the nacho cheese bag inside the nacho cheese dispenser machine. See the nacho cheese bag instructions for property cheese bag installation.
2. Once plugged in turn ON the ON/OFF switch at the bottom. It should be lit red when the machine is on, and you should be able to hear fan inside start.
3. One bag of cheese will normally serve 70 – 2oz servings.

NOTE:

Make sure that the door secures fully. If the door does not close fully the machine will not work property. The machine has magnets at the door and it will not being to warm the cheese until the machine is fully secured.

COOKING

The cheese will take approximately 60 minutes to fully warm up. The machine will not dispense cheese until it reaches 140 degrees in temperature. A second bag can be stored on top to preheat so when you run out you don't have to wait for the second bag to reheat. Just exchange bags and you're ready to keep serving. Additional supplies not included and are available for an extra fee.

CLEANING

No Cleaning is required just empty out the empty cheese bag.

TROUBLESHOOTING

If you have any problems at all with your machine rental, it is very important that you contact the office at 562-841-7719 and speak to someone about it. We will try to troubleshoot it over the phone, and if that does not work we will send someone out to fix it or exchange the machine. If you fail to call or refuse an exchange a refund will not be issued.

POUCH HANDLING

- Unopened pouches may be stored at room temperature.
- Heat pouch in dispenser for a minimum of 4 hours or until pouch reaches 140°F before opening.
- An opened pouch must be maintained at 140°F / 60°C minimum at all times.
- Shelf life of an opened pouch is 5 days if maintained at 140°- 160°F / 60° - 71°C.

POUCH PREPARATION

1. Remove preheated pouch from dispenser upper warming tray.
2. Lift the ring and pull the dust cover from the fitment.
3. Remove tube/piercer assembly from plastic bag and insert piercer into fitment.
4. Rotate piercer clockwise while pushing in so that the piercer punctures the seal membrane inside the fitment.
CAUTION, cheese sauce is HOT!
5. Grasp fitment firmly and thread piercer cap fully onto fitment.

Pouch Preparation #2



Pouch Preparation #3 & #4



Pouch Preparation #5



Pouch Preparation #6

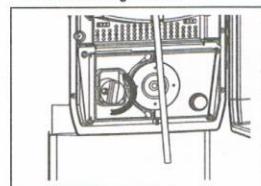


6. DO NOT insert piercer with the fitment lying flat on the table or with the pouch folded over behind the fitment. This may allow the piercer teeth to cut through the outer wall of the pouch

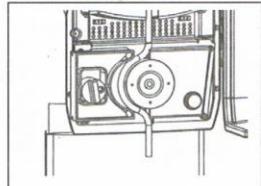
POUCH LOADING

1. Open dispenser door and remove upper warming tray.
2. Place preheated pouch in lower tray with pouch fitment protruding down through hole in front of tray.
3. Open tube clamp by rotating cam counterclockwise.
4. Guide tube through the pump slot from top to bottom.
5. Close the clamp by rotating the cam fully clockwise.
6. Place unopened pouch in upper warming tray to preheat and place tray in dispenser.
7. Close the door.

Pouch Loading #2 & #3



Pouch Loading #4



Pouch Loading #5

