



3243 North California Avenue, Chicago, IL 60618

NACHO CHEESE DISPENSER

**120 Volt,
Single Phase, 60 Cycle**

**230 Volt,
Single Phase, 50 Cycle**



READ and UNDERSTAND these operating, servicing, and safety instructions before operating or servicing this machine

SAFETY FIRST



The information in this manual is essential for the safe installation and maintenance of your Cretors cheese dispenser machine. The manual must be read and understood before installing, operating or maintaining this equipment, or equivalent training must be provided.



"The employer shall instruct each employee in the recognition and avoidance of unsafe conditions and the regulations applicable to his work environment to control or eliminate any hazards or other exposure to illness or injury". Ref.: 29 CFR 1926.20 (b)(4)(a)(2)



It is understood that safety rules within individual companies vary. If a conflict exists between the safety procedures contained in this manual and the rules of a using company, the more stringent rule should take precedence.

I INTRODUCTION

This manual is filled with time-saving and money-saving information regarding your Cretors machine. There is nothing, however, more important than the safety aids and warnings that are found throughout this document. The Safety Alert Symbol is used to identify topics of primary safety concern wherever they appear. Furthermore, a separate section has been included which deals exclusively with operation and accident prevention.

If, after reviewing this manual, anything is unclear or technical problems are encountered, contact the dealer from whom you purchased your machine for assistance and if there are any additional questions, feel free to contact our Customer Service Department at the address and /or phone number listed on the back cover of this manual. Always have the model and serial number of your machine available to assist in obtaining the correct information.

II SAFETY ALERT SYMBOL

The symbol shown below is used to call your attention to instructions concerning your personal safety and the safety of others. Watch this symbol. It points out important safety precautions. It means "ATTENTION! Become Alert! Your personal safety is involved!" Read the message that follows and be alert to the risk of personal injury or death.



III PURPOSE OF MANUAL



This instruction manual is intended to familiarize owners with the operation, servicing and safety procedures associated with your Cretors machine.



This manual should be kept available to operating and maintenance personnel.



A person who has not read and understood all operating and safety instructions is not qualified to operate the machine.

IV PRODUCT IDENTIFICATION

CRETORS NACHO CHEESE DISPENSER

ELECTRICAL SPECIFICATIONS: Nacho Cheese Dispensers are available in any of the following Electrical configurations:

120 Volt, Single Phase, 60 Cycle
230 Volt, Single Phase, 50 Cycle

SPECIFICATIONS:

MODEL NCD	NACHO CHEESE DISPENSER
Capacity:	Two 6.6 lb. Bags of Cheese Product (2 x 3kg. Bags of Cheese Product)
Serving:	½ Ounce per Second (12 Grams per Second)
Electrical:	625 watts
Dimensions:	18-1/8"D x 12-13/16"W x 18-3/4" H 53cm D x 31.4cm W x 52cm H

MODEL NCD	NACHO CHEESE DISPENSER WITH LIGHTED SIGN
Capacity:	Two 6.6 lb. Bags of Cheese Product (2 x 3kg. Bags of Cheese Product)
Serving:	½ Ounce per Second (12 Grams per Second)
Electrical:	625 watts
Dimensions(with Optional Sign):	18-1/8 D x 12-13/16"W x 18-3/4" H 53 cm D x 31.4cm W x 52cm H

V THEORY AND OBSERVATIONS OF NACHO CHEESE DISPENSER OPERATION

The Nacho Cheese Dispenser is the finest, most advanced and durable Nacho Cheese Dispenser Machine on the market. The very best materials and parts including the latest components in heat control have been used in its construction. All machines are tested, and are mechanically and electrically sound when they leave the factory.

The Cretors Nacho Cheese Dispenser is a machine that will take two bags of aseptic cheese product. Which requires thorough heating. The Nacho Cheese Dispenser has thermostatically controlled heat that may get hot enough to burn you. The machine has an easy open pump to dispense the cheese using the tube supplied with the aseptic bag. There are dispensing buttons which run on two timers and a continuous run button to enable you to customize your portion control.

VI CONTROL PANEL

ROCKER SWITCH	-Turns heat ON / OFF -Turns optional lighted sign ON / OFF
PUSH BUTTONS	-Two with timers dispense a controlled amount of cheese product
RED STOP BUTTON	-Emergency Stop- stops the dispensing of cheese product
PUSH BUTTON	-Manual control of pump to dispense any desired amount of cheese product
THERMOMETER	-Registers temperature in cheese bag bin

VII INSTALLATION INSTRUCTIONS

1. Location

Choose a location for your Cretors machine to maximize the ease of operation and maintenance procedures. Check your local building and fire codes for location restrictions.

2. Unpacking

After the Nacho Cheese Dispenser is unpacked, place it on a sturdy table or counter at a height to suit the operator.

3. Power Supply

Check the nameplate to determine the required power supply. The Nacho Cheese Dispenser is designed to operate in either a 120 V outlet or 230 V outlet. The Nacho Cheese Dispenser pump is designed to operate on a standard 15 amp circuit.



Connect your Nacho Cheese Dispenser only to the correct power source. Failure to do so may result in personal injury or death and may damage your machine.



Make certain the Rocker Switch on the Nacho Cheese Dispenser is in the 'OFF' position when plugging into power source. The Rocker Switch is 'OFF' when the Rocker Switch is not lit. Failure to do so may result in personal injury or death and may damage your machine.

VIII SERVICE INSTRUCTIONS



In the case of improper operation, qualified personnel only should perform the following diagnostic checks, and, if necessary, corresponding adjustments and repairs. Many of the following procedures present an electrical shock hazard and can cause serious injury or death.

1. Parts

When ordering parts, refer to the attached parts diagram. Always supply the serial number, model number, and voltage of your Nacho Cheese Dispenser machine.

IX TROUBLE SHOOTING

1. Problem – Unit will not heat.

QUESTION: Is the Rocker Switch lit ?

NO! Check power supply:

- A. Is it plugged in?
- B. Is the receptacle live?
- C. Is machine plugged into the proper voltage? Measure with voltmeter and compare to specification on nameplate of machine.



Do not attempt electrical repairs on the power supply circuit unless you are qualified to do so. The electrical shock associated with line voltages can cause serious injury or death.

YES! Problem is in machine. Check heat pad.

- A. Unplug machine.
- B. Remove four screws that hold the bottom back plate in place.
- C. Remove back plate.
- D. Using multimeter, check the heat pad for continuity. If non replace heat pad.

2. Problem – Unit Does Not Dispense Cheese.

QUESTION: Do **any** push buttons dispense?

NO! Check for loose connections in machine.

- A. Unplug machine.
- B. Remove four screws that hold the bottom back plate in place.
- C. Remove back plate.

NO! Check Emergency Stop Button

Emergency stop is a normally closed switch, using multimeter check for continuity. Press button and switch should open

NO! Problem is in a pump motor.

With multimeter check motor windings for continuity. If none replace pump motor.

QUESTION: Do some of the push buttons dispense?

YES! Problem is in a pump timer. Replace timer.

A. Identify which button(s) does not dispense.

* Reminder:

1. Both Timers have red lights which are 'ON' when energized
2. Top and bottom push buttons controlled by timers
3. Middle button has no timer - see above
4. Red Button - is used as an emergency stop button - it does not dispense

B. Unplug machine

C. Remove four screws that hold the bottom back plate in place

D. Top Push Button – controlled by Pump Timer on left

E. Bottom Push Button – controlled by Pump Timer on right

3. Problem – Does Optional Sign light.

NO! Check power supply:

- A. Is it plugged in?
- B. Is the receptacle live?
- C. Is machine plugged into the proper voltage? Measure with voltmeter and compare to specification on nameplate of machine.



Do not attempt electrical repairs on the power supply circuit unless you are qualified to do so. The electrical shock associated with line voltages can cause serious injury or death.

QUESTION: Are there broken wire connections?

NO! Problem is in light fixture. Replace ballast and / or light (for 230V - starter).

A. Replace light bulb

B. For 230V only, check starter, replace if needed

C. Replace ballast

X OPERATING INSTRUCTIONS



1. Do not attempt to operate your Cretors Nacho Cheese Dispenser Machine until you have read and understood this manual. Failure to do so may result in serious injury or death.



2. Do not attempt to operate your Cretors Nacho Cheese Dispenser Machine unless the installation instructions have been strictly adhered to. Failure to do so may result in serious injury or death.

3. Turn rocker switch “OFF” and plug the cord into the proper outlet with the correct electrical supply as specified on the nameplate.

To fill cheese holding bin. Remove the top.

- a) Using cheese product manufacturer’s recommended procedures, insert connector tube into cheese bag.
- b) Insert connector tube through hole in base of cheese holding bin.
- c) Release the Pump Head (part number 10440) by pulling down on handle located on left side of Easy Load® Pump Head.
- d) Weave tubing through separation in Pump Head.
- e) Place tubing through tube support bracket located at the bottom of the Pump Head.
- f) Close Pump Head by lifting up on handle until it is in a locked upright position.
- g) A second cheese bag may be stored on top or behind of connected cheese bag.

4. Turn ‘ON’ the Rocker Switch.

5. Warming time of the cheese is dependent upon many factors, including type of cheese, size of bag, etc.

6. Put tray under tube.

To dispense cheese, decide upon portion size:

Top Push Button – dispenses large portion

Middle Push Button – dispenses continuously when depressed

Bottom Push Button – dispenses small portion

NOTE: Push Button Timer are preset at the factory but may be adjusted, if necessary.

NOTE: To stop pump at any time, use Red Stop button.

7. To change setting on timers, set DIP switches on Pump Timers (part number 2540)

Lets add the how to set timer section from pump instructions



8. Operate your Nacho Cheese Dispenser Machine only if it is in sanitary condition (SANITATION INSTRUCTIONS). Failure to do so may result in illness to your customers.

XI SANITATION INSTRUCTIONS



Be certain the machine is turned ‘OFF’ and power is unplugged before sanitizing this machine. Failure to do so could result in injury or death.



Do not clean heated surfaces until they have been given sufficient time to cool.
Failure to do so may result in serious burns.

Soap and water or a cleaning agent that is acceptable for food contact surfaces is recommended.

Follow cheese product manufacturer's recommendations.

SAFETY FIRST



The information in this manual is essential for the safe installation and maintenance of your Cretors machine. The manual must be read and understood before installing, operating or maintaining this equipment, or equivalent training must be provided.



"The employer shall instruct each employee in the recognition and avoidance of unsafe conditions and the regulations applicable to his work environment to control or eliminate any hazards or other exposure to illness or injury". Ref.: 29 CFR 1926.20 (b)(4)(a)(2)



It is understood that safety rules within individual companies vary. If a conflict exists between the safety procedures contained in this manual and the rules of a using company, the more stringent rule should take precedence.

This manual is filled with time-saving and money-saving information regarding your Cretors machine. There is nothing, however, more important than the safety aids and warnings found throughout this document.

If you have any questions, contact your local dealer and if there are any additional questions, feel free to contact the Customer Service Department at C. Cretors and Company.

Additional copies of this manual can be obtained from C. Cretors and Company at the address listed below. Please provide model and serial number when requesting additional copies of this manual. There will be a nominal charge for additional copies.

Cretors guarantees this machine to be free of defects in parts, materials and workmanship for one year. Please take this time to fill out the factory registration card and return it to the factory to activate your warranty. If you have any questions concerning the Cretors' warranty, please contact your local dealer or the Customer Service department at C. Cretors and Company.



C. CRETORS AND COMPANY
3243 N. CALIFORNIA AVENUE
CHICAGO, IL 60618
PHONE (773) 588-1690, (800) 228-1885, FAX (773) 588-2171
WEB SITE: <http://www.cretors.com> Email: postmaster@cretors.com