



We invented the popcorn machine  
THEN JUST KEPT GOING!

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176 MITTEL DRIVE, WOOD DALE, IL 60191

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# NACHO CHEESE DISPENSER OPERATIONS MANUAL

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

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## I. SAFETY ALERT SYMBOL

The symbol shown is used to call your attention to instructions concerning your personal safety and the safety of others. Watch for 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.



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## II. SAFETY FIRST



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



“The employer shall instruct each employee in the recognition and avoidance of unsafe conditions, as well as, the regulations applicable to his work environment and 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.

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## III. INTRODUCTION

This manual is filled with time-saving and money-saving information regarding your Cretors machine. There is nothing more important than the safety aids and warnings that are 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 service and accident prevention.

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

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## IV. PURPOSE OF MANUAL

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

It is important that this manual be kept available to operating personnel.



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

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## V. PRODUCT IDENTIFICATION

CRETORS CONDIMENT DISPENSER

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

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

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## VI. PRINCIPLES OF NACHO CHEESE DISPENSER OPERATION

The Condiment 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 Condiment Dispenser is a machine that will take two bags of aseptic cheese product, which requires thorough heating. The Condiment 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.

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## VII. CONTROL PANEL ( Not all switches are on all machines.)

ROCKER SWITCH	-Turns heat on/off, if provided, and power to pump.
PUSH BUTTONS	-Up to two buttons with timers to dispense a controlled amount of cheese product.
PUSH BUTTON	-Manual control of pump to dispense any desired amount of cheese product.

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## VIII. OPERATING INSTRUCTIONS



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



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

1. Turn rocker switch off and plug the cord into the proper outlet with the correct electrical supply as specified on the nameplate.
1. To fill product holding bin
  - a. Remove the top.
  - b. Using salsa, or curie product manufacturer's recommended procedures, insert connector tube into the cheese bag.
  - c. Insert connector tube through hole in base of cheese holding bin.
  - d. Release the Pump Head (part number 10440-02) by pulling down on handle located on left side of Easy Load® Pump Head.
  - e. Weave tubing through separation in Pump Head.
  - f. Place tubing through the tube support bracket located at the bottom of the Pump Head.
  - g. Close Pump Head by lifting up on the handle until it is in a locked, upright position.
  - h. Replace the top.
3. Turn on the Rocker Switch.
4. The warming time of the cheese or curie is dependent upon many factors, including type of cheese and the size of the bag. Typical warm up time is 30 minutes. If the dispenser is ordered for salsa there will be no heat.

To dispense product, 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 pre-set at the factory, but may be adjusted, if necessary.

**NOTE:** To stop pump at any time, turn off the rocker switch.

5. To change setting on timers:
  - a. Remove 4 screws holding on front cover.
  - b. Locate the timer to be adjusted.
  - c. There are two adjustments on the timer. The small adjustment knob sets the maximum time the timer can run. Cretors will normally set this adjustment for 10s. **DO NOT ADJUST** this unless timer needs to run for more than 10 seconds.
  - d. The larger adjustment knob sets the actual run time (percentage of time allowed by the small adjustment knob). Example: If the maximum setting is set for 10s and the large knob is set at .4, the timer will run for 4 seconds or approximately 2 oz of cheese. Use small screwdriver or similar device to adjust.
  - e. On older model machines, just adjust roller on Pump Timer to new time setting. (Approximately ½ ounce of cheese per second)
  - f. Push dispense button to verify desired amount of cheese is dispensed.
  - g. Replace cover with screws.



Operate your Condiment Dispenser Machine only if it is in sanitary condition. Failure to do so may result in illness to your customers.

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## IX. 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 a surface is recommended.

Follow product manufacturer's recommendations on how to store open bags

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 regarding the operation or cleaning of your Cretors machine, contact your local distributor. Should you have any difficulties or are unable to reach them, 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 the 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 two years. 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 distributor or the Customer Service Department at C. Cretors and Company.



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**C. CRETORS AND COMPANY**

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