



TAYLOR RENTAL[®] *East Longmeadow*

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Nacho Machine Instructions.

Electrical Requirements:

- This machine requires a 120 volt dedicated circuit to operate properly.
- This machine draws a maximum of 2.0 amps.
- ALWAYS plug this machine into a grounded outlet. Failure to do so could result in injury.

Setting Up the Machine:

- Place the machine on a sturdy table or countertop with the controls facing the operator.
- Plug the machine into a grounded outlet. If the machine is not grounded, electrical shock could result.
- Remove cap from bagged cheese, install new tube, make sure tube is securely seated into new bag of cheese.
- Open door by pulling on the left side of the cabinet. Open tube clamp by rotating CAM counterclockwise.
- Place product on rack with spout and tube directed toward the front and downward through the opening.
- Guide the tube through the pump slot from top to bottom.
- Close tube clamp by rotating CAM clockwise. Close cabinet.
- Pre-heat the unit for approximately ONE hour.
- Check temperature gauge on left side of machine. Dispensing temperature of cheese should be between 140 deg. F and 155 deg. F

Dispensing Cheese:

- Place tray of chips under the dispenser where it is labeled "Place Tray Here"
- Press and hold any of the three buttons on the lower right hand front of machine.
- Release button to stop dispensing cheese when the desired amount has been applied.
- Remove tray.

Product Removal:

- Turn power switch to OFF.

CAUTION! Surfaces on this unit are EXTREMELY HOT during operation. Care should be taken when opening this unit. Wait at least ONE HOUR to let the unit to cool down before opening the cabinet.

- After unit cools slide out the tray and clean. Replace tray.
- Wipe down interior areas of the unit, confirm the unit is cool and unplugged.
- Wipe down exterior surface of unit.

WARNING

- DO NOT immerse unit in water!
- DO NOT hose down unit!
- KEEP AWAY FROM RUNNING WATER!

If you experience any problems with the operation of this machine during your rental time call us as soon as possible.