



CARTRIDGE HANDLING INSTRUCTIONS

PLEASE READ ALL INSTRUCTIONS BEFORE HANDLING CARTRIDGE

MISHANDLING EQUIPMENT OR FOOD PRODUCTS CAN LEAD TO SERIOUS INJURY OR DEATH

CAUTION RECOMMENDED DUE TO HOT TEMPERATURES

PERSONAL PROTECTIVE EQUIPMENT RECOMMENDED

CARTRIDGE HANDLING

- Unopened cartridges may be stored at room temperature.
- Heat cartridge in dispenser for a minimum of 4 hours or until product reaches 140°F before opening.
- The product in an opened cartridge must be maintained at 140°F / 60°C minimum at all times.
- Shelf life of the product in an opened cartridge is 5 days if maintained at 140°- 160°F / 60° - 71°C.
- **Operators must follow GMPs and local food handling ordinances while handling the cartridge and dispenser.**

CARTRIDGE PREPARATION

1. Wash your hands.
2. Make sure area and machine are clean and sanitary.
3. Remove preheated cartridge from dispenser upper warming tray. **CAUTION: CARTRIDGE IS HOT.**
4. Locate large cap on cartridge. Remove cap and seal.
5. Remove valve from plastic.
6. Screw valve on and tighten. **Do not touch the inside of the valve that screws onto cartridge to avoid contamination.**
7. **Align valve with center of cartridge.**
8. Hold cartridge with valve facing floor. Twist small vent cap until seal breaks, leaving cap in place.
9. Insert cartridge in lower tray of machine.

Cartridge Prep # 4



Cartridge Prep #4



Cartridge Prep #6



Cartridge Prep #7



Cartridge Prep #8



10. **Never leave a cartridge in the dispenser unplugged.**



CARTRIDGE HANDLING INSTRUCTIONS

CARTRIDGE LOADING

1. Open dispenser door and place cartridge with valve in lower dispensing tray. **CAUTION, DISPENSER IS HOT!**
2. **Ensure valves are aligned to center of cartridge. Straight, flat edge of valve facing door.**
3. Place unopened cartridges in upper warming tray to preheat.
4. Close the door and enjoy.



The vendor/food service operator of this cartridge product is responsible for maintaining the sanitary condition of the product and the dispensing machine.

It is strongly recommended that the vendor/food service operator be familiar with and follow all Food Codes, including state and local Health Department regulations, to ensure the product remains safe for the consumer.