



manufactured fun

P A R A G O N

OWNER'S MANUAL

¡Ah Caramba! Nacho Cheese Warming Dispenser



Model Number: 2040

www.ManufacturedFun.com

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SAFETY PRECAUTIONS

Paragon values your continued safety above all else. Please follow these guidelines when using your equipment to prevent injury and maximize product performance:

WARNING



No direct contact to equipment by the general public should be allowed when used in food service locations. Only trained personnel should operate this equipment. Carefully read any and all instructions before beginning operation of the equipment.



Always wear safety glasses when servicing equipment.



Heating elements reaches extreme heat during operation. To avoid injury, NEVER touch elements while hot.



Any alterations made to equipment by anyone other than certified Paragon personnel will void warranty and may also create unsafe working conditions. NEVER make alterations to the equipment.



Machine must be properly grounded to prevent electrical shock.
Do NOT immerse warmer element or any other part of this equipment in water. Doing so may damage equipment and prevent it from working properly.
Always unplug equipment before cleaning or servicing to prevent electric shock.

INTRODUCTION

PARAGON IS PROUD TO BE YOUR PARTNER FOR MANUFACTURED FUN.

Our goal is to provide you with the best solutions to attract customers, expand your business, and improve your profits. That's why this product has been specially-crafted to meet precise specifications for performance, efficiency, and output.

PRODUCT SPECIFICATIONS

Key Data	Height	28"
	Width	23"
	Depth	17"
	Electrical	120V, 450 Watts, 60 Hz
	Plug/Cord	NEMA 5-15P/6' Cord
Shipping Information	Shipping Dimensions	
	Shipping Weight	
Factory Settings	Preset Controls	Orange Button: 4 seconds or 2 ounces. Programmable from 0-30 seconds
		Yellow Button: Manual (or continuous dispensing). Not programmable.
	Preset Temperature	140°F - 155°F/ 60°C - 68°C
Certifications		

Country of Origin	Made in China
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Marketing Features	<p><u>Food Groups</u>: Perfect for all types of concession stand food staples such as nacho cheese and chips, hot dogs, pretzels, fries, chili dogs and more</p> <p><u>Bag/Pouch Compatibility & Compacity</u>: Fits all 80-ounce and 110-ounce cheese and chili dispenser bags. Holds two bags of cheese which allows for instant change-over between bags</p>
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Cabinet: Attractive design in a smaller footprint to fit in locations where space is a premium. High impact plastic keeps the front and sides of the unit cool to the touch. Eye-catching colorful merchandising graphics to build impulse sales

Programmable Dispensing: Adjustable portion control settings and a manual continuous delivery button provide more product cost control, better inventory tracking and less product waste

Warming Tray It is easy to load bags inside, and with extra space a second bag can be preheated as one is being used

Built in Thermostat: Heats cheese to serving temperature within 60 minutes

Small Footprint: Uses only 10" of valuable counter space for your concession stand

Antiseptic/Clean: Powered by a peristaltic pump design evacuates product directly from plastic pouch to plate and when the pouch is empty, simply discard and easily load a new pouch in seconds. No more pumps to clean and sanitize. No mess, no fuss, no more messy #10 cans

Should you have any questions about your equipment, or would like to know more about our other innovative concession equipment and supplies, please contact us at 1-800-433-0333 or visit us on the web at: **Manufacturedfun.com**

Thank you for your purchase and enjoy!

INSTRUCTIONS PRIOR TO OPERATION

ELECTRICAL REQUIREMENTS

This product requires a properly-grounded 120-volt supply with a 8-amp circuit. The Paragon Ah Caramba! The Nacho cheese distribution heater has two 1.2 amperes and 225 watts of current consumption.

Extension cords may create a safety hazard and reduce its performance.

Be sure outlet accepts three (3) prong grounded plug. DO NOT use a three (3) prong to two (2) prong adapter.

UNPACKING

Paragon carefully inspects each product during assembly and after completion to adhere to strict quality guidelines, and packs it securely to ensure safe delivery to each of our customers. Be sure to carefully remove all packing material and adhesive tape prior to operation. Please examine your product to ensure all equipment has arrived, complete and in good condition.

If you believe that any damage may have occurred during shipment or parts may be missing, please

contact Paragon immediately for replacement.

1. Make sure all machine switches are in the OFF position prior to plugging the equipment into an electrical receptacle.
2. Make sure the wall outlet can accept the grounded plug on the power supply.
3. The wall outlet must have the proper polarity. If in doubt, have a licensed electrician inspect the outlet and correct if necessary.
4. DO NOT use a ground to un-grounded receptacle adapter.
5. Place the unit on a level surface.

CLEANING

Before using the unit for the first time, make sure unit is disassembled and cleaned properly. Please clean the product after each use. Stainless steel parts can corrode so it is important to properly clean, rinse, sanitize and dry all parts daily or after each use. Failure to comply with these instructions may result in a void warranty.

BE AWARE

BE AWARE OF THE PRODUCT YOU ARE DISPENSING AND ITS TEMPERATURE MAINTAINING REQUIREMENTS. Paragon International will not be responsible for dispensing of potentially hazardous product.

OPERATING INSTRUCTIONS

CONTROLS AND THEIR FUNCTIONS

Orange Button ? Factory set to dispense product for four (4) seconds

Yellow Button ? Factory set to dispense product manually



- Orange Button. The Orange Button is with a factory setting of 4 seconds, approximately 2 ounces of product. However, when the machine's operator wants to customize or adjust the portion control. Using the LCD Display and Control panel on the side of the unit, it is simple to change dispensing portions. See section "How to Change Dispensing Setting" to change the Orange Button's setting.

- Yellow Button. This button is for manual dispensing (or continuous dispensing). Push or hold the button to dispense the desired cheese quantity manually. This button's manual dispensing setting cannot be changed.



- Power Switch (On/Off switch) located on the back of the unit next to the power cord.

1. Plug the power cord into a grounded outlet and turn the warmer on.
2. Pre-heat the unit with your cheese product inside for approximately one hour. See the next page for the installation of the cheese product.
3. Dispensing temperature is set at the factory to the optimal cheese heating setting of 140°F- 155°F/60°C- 68°C. Note: It is normal for the cabinet's temperature will vacillate between 140°F- 155°F/60°C- 68°C during operation.

CHEESE PRODUCT INSTALLATION

Installing and Removing Cheese Food Product



Step 1. Purchase a cheese sauce in a ready to serve dispenser bag.

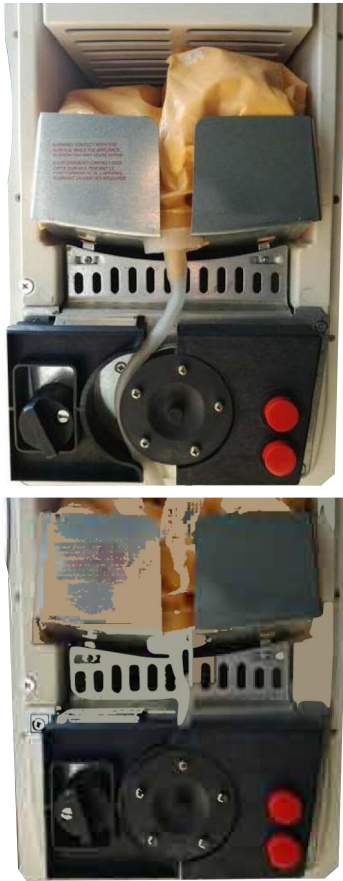
Step 2. Lift the ring and pull the dust cover cap from the figment.



Step 3. Use the sharp-end piercer at the end of the tube (supplied by the bag manufacturer) to puncture the plastic membrane underneath the dust cover. Rotate piercer clockwise while pushing in so that the piercer the sealed membrane inside the fitment (CAREFUL NOT PUNCTURE THE OUTER POUCH). Twist piercer cap into the threaded fitment. Ensure the tube is securely seated into the new bag.



Step 4. Open the front door of the warming dispenser. Open the tube clamp by turning the cam counterclockwise.



Step 5. Open dispenser door and remove upper warming tray. Place pouch in lower oven tray with the spout and tube directed toward the front of the machine and downward through the opened tube clamp (rotate cam counterclockwise to open).

Step 6. Guide the tube through the pump slot from the top to the bottom. Approximately 1" to 1.5" of the tube should show at the bottom of the can shaft.

Step 7. Close the tube clamp by turning the cam clockwise; locking it in place. If desired, place unopened reserve pouch in upper warming tray to preheat. Close the warming dispenser door.

REMOVAL OF THE TUBE AND PRODUCT POUCH

1. Open the door of the warming dispenser.
2. Open the tube clamp by rotating the cam counter-clockwise.
3. Remove the tubing from the cam clamp by pulling from the bottom up.
4. Remove the empty product cheese bag and tube from the warming dispenser.

WARNING: Always turn the **POWER** switch to **OFF** when the machine is not in use.

INITIAL SET UP FOR PORTION AND TEMPERATURE CONTROL

HOW TO CHANGEDISPENSING SETTINGS USING THE LCD DISPLAY AND CONTROLS

The LCD Display and Controls has two primary functions: 1) it allows machine operator to view the temperature of the cabinet:2) allows machine operator to toggle between Fahrenheit (°F)and Celsius (°C),and it allows the machine operator to control dispensing portions of the front Orange Button.



°C/°F Button - Controls display between Celsius and Fahrenheit.

Time Button-Control's the front Orange Button's dispensing portion based on time setting in seconds (each second dispenses approximately 1/2 ounce of product). The factory setting is 4 seconds or 2 ounces.

+/- Button - Changes the seconds of the Time dispensing button. + increases dispensing increments in seconds and the - button decreases the seconds. The Orange Button is programmable +/- between) and 30 seconds.

1. When plugged in and turned on, the LCD display shows the present internal temperature of the warming dispenser's cabinet. The temperature scale can be changed between Celsius and Fahrenheit by clicking the °C/°F button. Note: it takes an hour to heat a single bag of cheese to the desired warming temperature of 140-150°F
2. The LCD display and control panel can also be used to make changes to the dispensing time in seconds for the Orange Button on the front of the warming dispenser. To make a change, simply click the Orange Button once. Then click the Time button on the LCD controls. Next, quickly select + or - to the desired number of dispensing seconds.

THE ORANGE BUTTON

The Orange Button is set at a factory setting of 4 second which dispenses approximately 4 ounces of cheese. To change the dispensing time of the Orange Button, simply push the Orange button once (we recommend having a cup underneath the spout to capture the cheese). Take note of the amount dispensed. Next, push the "Time" button on the LCD panel. A number will briefly appear in the LCD display; this number is the present number of seconds that the Orange button is programmed. To make a change to the Orange Button dispense time, one again select the Time button and while the number appears in the LCD display, click the + or – buttons to adjust the number of dispense time seconds desired. The seconds can be adjusted from 0 seconds to 30 seconds.

THE YELLOW BUTTON

The Yellow Button is a manual button that will dispense cheese for as long as the button is pushed in. For example, for a small amount of cheese, simply press and release. For a large amount of cheese, hold in the button until the desired amount is dispensed. This button cannot be altered from this manual operation.

TROUBLESHOOTING

<u>PROBLEM</u>	<u>CAUSE</u>	<u>SOLUTION</u>
Nothing is working	Electrical failure	Push the plug securely into the outlet

Try another outlet
Check outlet circuit breaker

Door will not close	Clamp open Tray not fully in oven	Close hose clamp Push tray further into its slot
Product is not Dispensing	Tube isn't in slot Clamp not closed Out of product	Check/fix tube Close clamp Open door ensure product available
Product is leaking	Clamp not closed Tube loose from spout	Close hose clamp Tighten tube spout
Tube not reaching bottom of clamp	Spout not seated in receptacle	Seat spout in receptacle
Product is cold	Dispenser door left open No electricity to dispenser Product not preheated	Close door; allow time to heat up Check power source Preheat product
Excess product in bag	Spout not sealed in receptacle Folds in bag	Seat spout receptacle Adjust bag and flatten it out

CARE AND CLEANING

WARMING DISPENSER CARE

It is recommended that the warmer be cleaned regularly and using suitable cleaners that may be used on food service equipment. Always make sure the machine is off and unplugged before cleaning.

Cleaning Guidelines

1. With the power switch in the OFF position, unplug the machine from the power source supply to clean it after each use.
2. After the warmer cools, slide the tray out, and clean. Replace the tray.
3. Wipe exterior surface of the machine.
4. Wipe interior surface of the machine.
5. Remove the pump head assembly (by removing the thumb screw) and wipe clean. Reattach the pump head assembly.

Clean the Air Intake Components

1. With the power switch in the OFF position, unplug the machine from the power source supply to clean it after each use.
2. Position the machine on to its back panel.

3. Open the door and use a vacuum cleaner and a damp cloth to gently clean the air intake components.
4. Position the unit for normal operation and reconnect to the power supply.

GENERAL SERVICE, REPAIR AND RETURNS

Before returning any Paragon item, you must call the customer service department to receive return authorization. Failure to do this may result in reduced or no return credit. Customer service will provide instructions on how to ship the unit back. Paragon has a well-qualified, highly-skilled technical support staff. We value service and are always willing to help.

The supply cord cannot be replaced and if the cord is damaged the appliance should be scrapped.

PARAGON INTERNATIONAL, INC. WARRANTY

Paragon International, Inc. ("Paragon") warrants that, for a period of twelve (12) months from the date of purchase (the "Warranty Period"), the equipment manufactured will be free from defects in workmanship and material provided, if the machine is used in the manner and in the environment for which it was manufactured.

Disclaimers and Limitations

Other than as set forth above, Paragon specifically disclaims all express and implied warranties, including but not limited to, warranties of merchantability and/or fitness for a particular purpose or use. This warranty does not extend to repairs or alterations undertaken without the prior written consent of Paragon or for goods that are misused, abused or neglected or if the goods are not properly stored, maintained, installed or operated.

Paragon shall not be liable for incidental, special, indirect, exemplary, punitive or consequential damages resulting from the use of the goods or arising out of any breach of this warranty; including but not limited to damage to the property or loss of profits or revenue.

Claims Administration

All warranty claims must be made by calling Paragon Customer Service at 800.433.0333 during the Warranty period. If the unit is under Warranty, Paragon will send a new unit. Paragon may wish to have the defective unit returned to Paragon for review. Prior to calling, please have the date of purchase, serial number and model readily available.

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While a number of competitor's machines that require their warming dispensers to open the back casings to make changes to the product's temperature and portion control dispensing adjustments, the Paragon ¡Ah Caramba! Nacho Cheese Warming Dispenser does not. The machine was designed with ease of use for the operator. With that said, any possible change to the machines settings can be managed from the LCD Display and Control on the side of the machine.