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USER MANUAL



NACHO CHEESE DISPENSERS

#382CD225, #382CD450

 **US**
LISTED
01/2020

NACHO CHEESE DISPENSERS



CD225 Specs



Item#	382CD225
Unit Dimensions	10" x 16" x 26"
Temperature	140° - 155°F
Voltage	120V
Wattage	225W
Plug	5-15P

CD450 Specs



Item#	382CD450
Unit Dimensions	28" x 16" x 20"
Temperature	140° - 155°F
Voltage	120V
Wattage	450W
Plug	5-15P

Parts Key for CD225

Part Name	Replacement Part #
Blower Fan	382PCDFANBWR
Heater Assembly	382PCDHEATER
Motor	382PCDMOTOR
PCB Masterboard	382PCDPCB
Digital Temperature Display	382PCDTEMP

Parts Key for CD450

Part Name	Replacement Part #
Blower Fan	382PCDFANBWR
Heater Assembly	382PCDHEATER
Motor	382PCDMOTOR
PCB Masterboard	382PCDPCB
Digital Temperature Display	382PCDTEMP

Features:

1. Fits 80 oz. and 110 oz. bags
2. Two buttons for dispensing; red for set 2 oz. portions and yellow for manual control
3. Warming tray in the top of the cabinet keeps an additional bag hot and ready to use
4. Side graphics show tantalizing nachos with cheese, jalapenos, and chili

Also available...

Chili, Cheddar Cheese, or Jalapeno Cheese Sauce Bags (sold separately)

#382CDCHEDR, #382CDJALPN, #382CDCHILI







Complete your concession stand fare with these Carnival King 110 oz. cheese sauce bags. It's just what you need to put the finishing touch on a variety of concession staples, including nacho chips, hot dogs, pretzels, chili dogs, and fries. You can also jazz up your existing menu items, like Philly-style cheese steaks, baked potatoes, and burgers, with irresistible cheddar flavor. This cheesy and creamy sauce offers your customers a sharp and intense flavor of real cheddar with the convenience of a bagged product. The bags come with four connecting tubes that can attach to a cheese sauce dispenser (sold separately).





NACHO CHEESE DISPENSERS

SAFETY PRECAUTIONS

	⚠ DANGER <p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death. Do NOT immerse any part of this equipment in water. Do NOT use excessive water when cleaning. Keep cord and plug off the ground and away from moisture. Always unplug the equipment before cleaning or servicing.</p> <p>008GEND1112</p>
	⚠ DANGER <p>Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Any alterations to this equipment will void the warranty and may cause a dangerous condition. NEVER make alterations to this equipment. Read the Installation, Operating, and Maintenance Instructions thoroughly before installing, servicing, or operating this equipment. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle.</p> <p>014GEND1112</p>
	⚠ WARNING <p>To avoid burns, do NOT touch heated surfaces. Do NOT place or leave objects in contact with heated surfaces.</p> <p>009GHW1112</p>
	⚠ WARNING <p>ALWAYS wear safety glasses when servicing this equipment.</p> <p>010GENW1112</p>
	⚠ CAUTION <p>Do NOT allow direct contact of this equipment by the public when used in food service locations. Only personnel trained and experienced in the equipment operation may operate this equipment. Carefully read all instructions before operation.</p> <p>012GENC1112</p>
	⚠ CAUTION <p>This machine is NOT to be operated by anyone under the age of 18.</p> <p>007GENC1112</p>



NACHO CHEESE DISPENSERS

Installation Instructions


After unpacking, check thoroughly for any damage which may have occurred in transit. Claims should be filed immediately with the transportation company. The warranty does not cover damage that occurs in transit, or damage caused by abuse, or consequential damage due to the operation of this machine, since it is beyond our control.

Setup

Your new cheese dispenser is completely assembled and tested at the factory. Remove all packing material before starting operation.

Electrical Requirements

CD225: 120V, 225W, 60Hz

	<p style="text-align: center;">⚠ DANGER</p> <p>Machine must be properly grounded to prevent electrical shock to personnel. Failure to do so could result in serious injury, or death.</p> <p>Do NOT immerse any part of this equipment in water.</p> <p>Do NOT use excessive water when cleaning.</p> <p>Keep cord and plug off the ground and away from moisture.</p> <p>Always unplug the equipment before cleaning or servicing.</p>
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Your electrician must furnish sufficient power for proper machine operation. We recommend this equipment be on a dedicated and protected circuit. Failure to wire properly will void the warranty and may result in damage to the machine. It is recommendation that this machine be plugged directly into a wall outlet. The use of extension cords is not recommended due to safety concerns, and may cause sacrificed and/or reduced performance.

Before You Plug In Machine

1. Make sure all machine switches are in the OFF position before plugging the equipment into the receptacle.
2. Make sure the wall outlet can accept the grounded plugs (where applicable) on the power supply cord.
3. The wall outlet must have the proper polarity. If in doubt, have a competent electrician inspect the outlet and correct if necessary.
4. DO NOT use a grounded to un-grounded receptacle adapter.
5. Install the unit in a level position.



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Operating Instructions

CONTROLS AND THEIR FUNCTIONS

RED BUTTON: Factory set to dispense product for 4 seconds.

YELLOW BUTTON: Factory set to dispense product manually.

POWER BUTTON: Turns the warmer On/Off

1. Plug the power cord into a grounded outlet and turn the warmer on.
2. Pre-heat the unit with your product inside for approximately one hour. See below for product installation.
3. Dispensing temperature for cheese is between 140°F and 155°F.



TURN OFF THE POWER AND UNPLUG THE MACHINE AT THE END OF EACH DAY. DO NOT LEAVE THE UNIT OPERATING UNATTENDED!

Product Installation

INSTALLING AND REMOVING PRODUCT

1. Remove the cap from the bagged product.

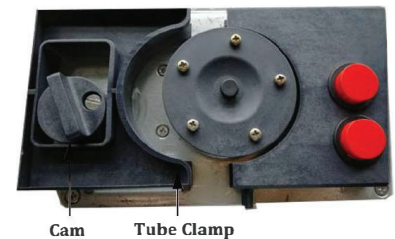


2. Install a new tube. Make sure that the tube is securely seated into the new bag.

*Tube is included with Cheese Bags.
To order tube separately use Item#*



3. Open the front door of the warmer. Open the tube clamp by turning the cam counterclockwise.





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4. Place the product on the rack with the spout and tube directed toward the front, and downward through the opening.



5. Guide the tube through the pump slot from top to bottom.



6. Close the tube clamp by turning the cam clockwise, and close the warmer front door.



PRODUCT REMOVAL

1. Open the front door of the warmer.
2. Open Tube Clamp (see Step 3).
3. Remove tubing by pulling from the bottom up.
4. Remove empty product bag and tube from the cheese dispenser.

Initial Setup For Portion Control

DISPENSING VOLUME

The dispenser/warmer is set at the factory with pre-set dispensing volume levels (manual, small).

- The Yellow Switch is set to free-flow (manual), as long as the button is activated, the warmer will dispense product.
- The TIME switch banks on the LCD board for the Red Button are pre-set with factory times to dispense product.
- See LCD Board Settings section (next page) to change the dispensing settings.

DISPENSING TEMPERATURE

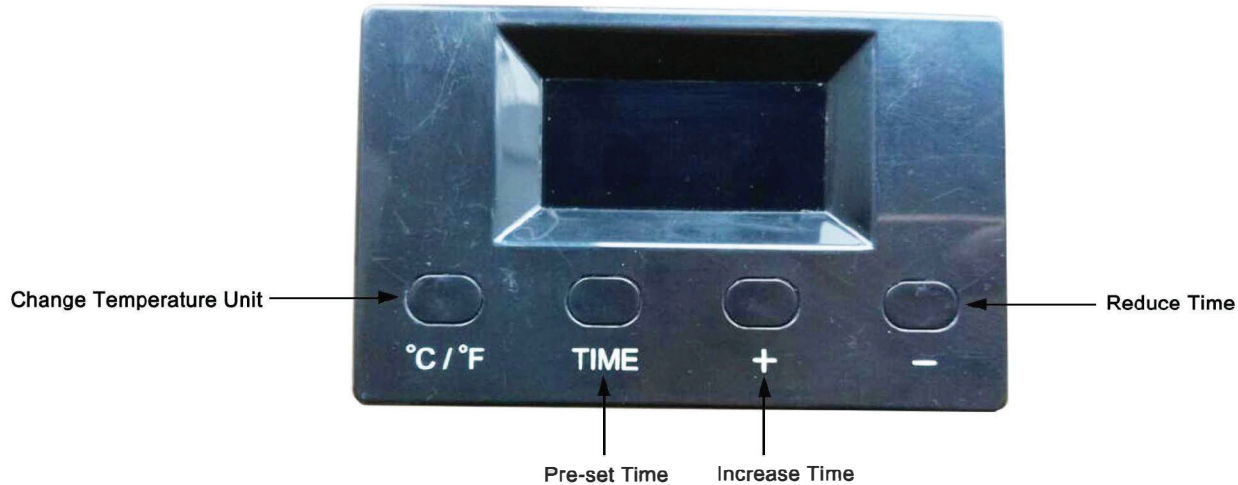
The dispenser/warmer is factory set to a default temperature level for warming the product.

- To adjust the temperature setting to fit your application, the LCD board has an adjustable temperature setting C/F in the left of the LCD board.



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Master Board Settings



TO CHANGE DISPENSING SETTINGS

Chili/Cheese Dispenser has two buttons for dispensing pre-set amounts of product. You can change each button's dispense amount by following the instructions below.

1. Dispense the product into the serving container or measuring cup using the bottom (Yellow) button. This button is set at the factory for manual operation.

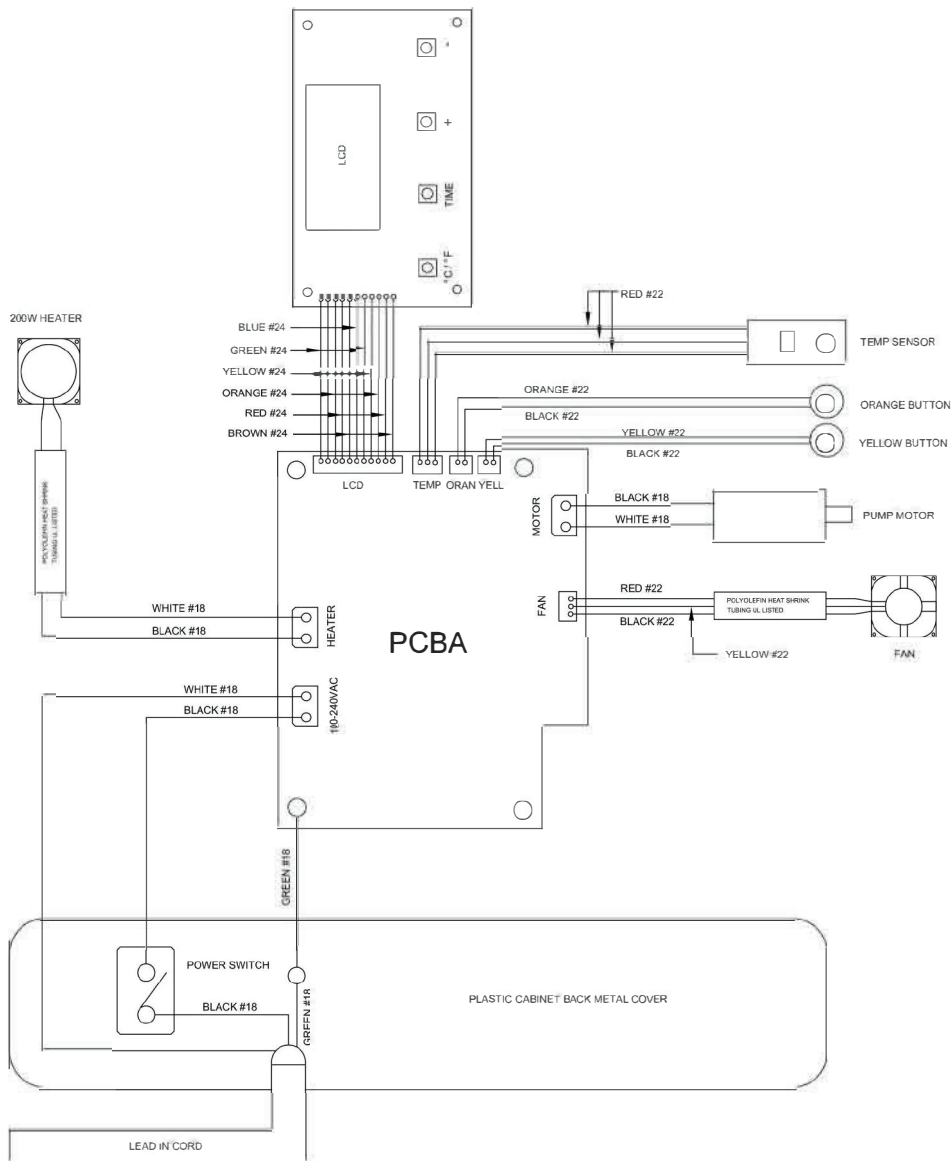
Take note of the dispense time (in seconds) that it takes to get the desired serving amount. Repeat this step for up to three serving amounts to find desired setting.

2. Set the desired time for the Red button +/- 0-30 seconds by pressing the time button and +/- until the display shows your selected time.



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Wiring Diagram





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Equipment Limited Warranty

Carnival King warrants its equipment to be free from defects in material and workmanship for a period of 6 months. This is the sole and exclusive warranty made by Carnival King covering your Carnival King brand equipment. A claim under this warranty must be made within **6 months** from the **date of purchase** of the equipment. Only the equipment's original purchaser may make a claim under this warranty. Carnival King reserves the right to approve or deny the repair or replacement of any part or repair request. The warranty is not transferable. Carnival King Equipment installed in/on a food truck or trailer will be limited to a period of **30 days** from the original date of purchase.

To Make a Warranty Claim:

For Warranty Inquiries contact the location where you purchased the product:

- **WebstaurantStore.com:** Contact help@webstaurantstore.com. Please have your order number ready.
- **The Restaurant Store:** If you purchased this unit from your local store, please contact your store directly.
- **TheRestaurantStore.com:** Online purchases, call 717-392-7261. Please have your order number ready.

Failure to contact the designated location prior to obtaining equipment service may void your warranty.

Carnival King makes no other warranties, express or implied, statutory or otherwise, and **HEREBY DISCLAIMS ALL IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTIES OF MERCHANTABILITY AND OF FITNESS FOR A PARTICULAR PURPOSE.**

This Limited Warranty does not cover:

- Equipment sold or used outside the Continental United States
- Use of unfiltered water (if applicable)
- Carnival King has the sole discretion on wearable parts not covered under warranty
- Equipment not purchased directly from an authorized dealer
- Equipment used for residential or other non-commercial purposes
- Equipment that has been altered, modified, or repaired by anyone other than an authorized service agency
- Equipment where the serial number plate has been removed or altered.
- Damage or failure due to improper installation, improper utility connection or supply, and issues resulting from improper ventilation or airflow.
- Defects and damage due to improper maintenance, wear and tear, misuse, abuse, vandalism, or Act of God.

Any action for breach of this warranty must be commenced within 6 months of the date on which the breach occurred. No modification of this warranty, or waiver of its terms, shall be effective unless approved in a writing signed by the parties. The laws of the Commonwealth of Pennsylvania shall govern this warranty and the parties' rights and duties under it. Carnival King shall not under any circumstances be liable for incidental or consequential damages of any kind, including but not limited to loss of profits.