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Chili Cheese Machine Instructions

Step 1

Place the machine on a secure level table top and plug the unit into a 120 Volt, 15 Amp outlet. The machine turns on automatically when plugged in.

Step 2

Peel off ring tab seals on product bags. Puncture tube through the seals and screw tubes into place.

Step 3

Open the front door of the warmer. Open the tube clamps by squeezing and releasing the springs next to the pump.

Step 4

Place the products on the rack with the spouts and tubes directed toward the front, and downward through the opening. Guide the tube through the pump slot from top to bottom. Close the tube squeezing the spring back into position, and close the warmer front door. Let chili & cheese heat up

Step 5

Once the cheese/chili has run out, open the front door of the warmer, open the tube clamp, and remove the tubing by pulling from the bottom up. Remove the product bag and tube from the chili/cheese dispenser. If desired replace cheese and/or chili bags and tubes, and start again. If finished using the machine follow cleaning instructions below.

Cleaning

After you're finished using the machine remove bags from machine. Wipe off any existing product from machine.

Parts

Be sure to return all the supplied parts:
Chili Cheese Machine

Tips

Caution: Parts of the machine will be hot.

Dispensing temperature for cheese is between 140°F and 155°F

For large parties put a 2nd bag in machine to preheat.

Make sure the dispensing tube is sticking out at least a ½" out of the machine.