



ADVANCED PORTION SERVE DISPENSER USER GUIDE



This dispenser is the property of Gehl Foods, LLC. **IT MAY NOT BE RESOLD.** Under the terms of the lease, only Gehl's sauces may be used in the dispenser.

For Gehl dispenser inquiries including dispenser troubleshooting or to return the dispenser, please call our Tech Service team at 1(800) 521-2873 (option 2), email dispensertechsupport@gehlfoods.com, or visit our website at www.gehls.com to place an order for FREE parts. For inquiries including leasing a dispenser or ordering point of sale, please contact our Customer Service team at 1(800) 521-2873 (option 1), or email customerinquiries@gehlfoods.com. Please have your dispenser serial number found on the back of the dispenser ready prior to inquiring.

PARTS

Dispenser Assembly



Lid



Valve Guard



Pan Divider



Bag Cap Opener



Bowl Cap



Puncturing Serving Hose



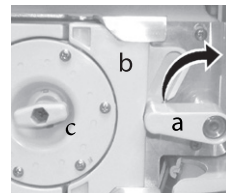
USE CAUTION: CONTENTS HOT

HOW TO USE

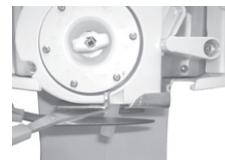
1. Preheat sauce to 140° F before opening (you may warm SEALED bags in the heated dispenser).
2. The dispenser may remain plugged in overnight so sauce remains heated. Never leave a dispenser operating without the lid and valve guard in place.
3. Each morning dispense 1 oz of sauce to remove any dry sauce from the serving hose.

SERVING STEPS

1. Remove dispenser lid, valve guard and pan spacer.
2. Stretch hose firmly once to condition.
3. Push a serving hose into the pre-heated bag and snap into place.
4. Release the locking arm (a) by twisting clockwise. This will cause the wedge block (b) to move right.
5. Lower the bag through the top of the dispenser.
6. Pull the serving hose through the bottom of the plastic tray. Route the hose between the rotor and the wedge block, making sure the hose follows the groove in the wedge block.
7. Move the wedge block to the left, and twist the locking arm counter-clockwise until it snaps into place.
8. Replace the valve guard.
9. Cut the serving hose 1/2 inch below the bottom of the bulkhead (see step 9 illustration).
10. Clip the pan spacer to the front edge of the pan.
11. Select portion serve or power serve on the back of the dispenser.
12. Dispense sauce.



Step 4



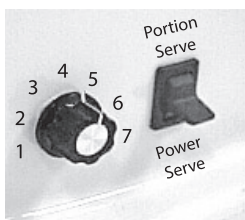
Step 9



Step 10

SELECTING PORTION CONTROL OR POWER SERVE

Your dispenser can serve either pre-determined portions (portion control) or may serve as long as the serving button is pressed (power-serve).



Made in USA



QUESTIONS? Visit www.gehls.com or call 1 (800) 521-2873

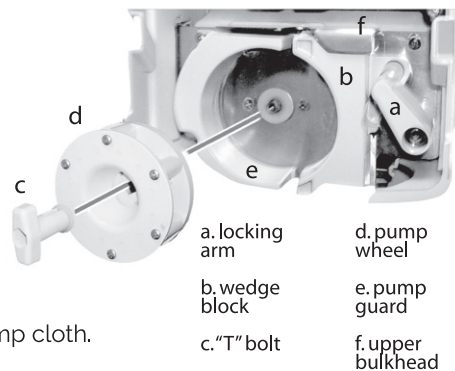
D100850 July 2023



HOW TO CLEAN THE SERVING PUMP CHAMBER:

The pump chamber can be disassembled and cleaned if necessary.

1. Unplug the dispenser.
2. Remove the valve guard, release the locking lever and remove any sauce in the dispenser.
3. Unscrew the "T" bolt, then pull the pump wheel forward to disconnect it.
4. Wash the plastic parts -- rinse and air dry. The pump wheel may be disassembled to clean the individual rollers, if needed.
5. Clean the upper bulkhead, wedge block and locking lever with a damp cloth.
6. Reassemble the unit.



BAG REPLACEMENT:

1. If sauce flow begins to sputter, check to see if bag is drawn tight against serving hose. If so, reposition the bag.
THE THERMOMETER ON THE OUTSIDE OF THE DISPENSER DOES NOT REFLECT THE TEMPERATURE OF THE SAUCE.
2. When the bag is empty, release the locking lever and remove the bag and hose. Place a clean hose on a pre-heated bag and repeat steps 4 - 9 in the serving steps section.

SAUCE STORAGE

If storing, first re-seal the bag of sauce with the original cap. Sauces may be held in refrigeration for up to 7 days between temperatures of 38°F and 42°F. Please note: when prepping sauce for refrigeration, it must be cooled rapidly to 70°F in two hours or less and to 40°F within four hours. To do this, bags may have to be shaken periodically while cooling. When re-heating after refrigeration, sauces must reach 165° within two hours -- this cannot be accomplished in the dispenser, alternate methods are required to re-heat the sauce.

FOR FOOD SAFETY, THE DISPENSER NEEDS TO REMAIN PLUGGED IN WHEN SAUCE IS IN DISPENSER

DISPENSER TROUBLESHOOTING

| SYMPTOM | SOLUTION |
|---|---|
| Lid on dispenser will not close | <ul style="list-style-type: none"> • Reposition bag(s). |
| Slow or no sauce flow or excess cheese in bag | <ul style="list-style-type: none"> • Lift and eliminate any folds in the bag, make sure the bag is not loaded upside down. • Replace serving hose • Check the temperature of the sauce and be sure it is at least 140°F • Tighten "T" bolt |
| Dispenser is not heating properly | <ul style="list-style-type: none"> • Ensure the valve guard and lid are in place. • Check that the outlet the unit is plugged into is working properly. • Reset the dispenser by unplugging it, waiting one minute, and plugging it back in. • Make sure you are checking the temperature internally - see "Holding Temperature". |
| Sauce is turning brown | <ul style="list-style-type: none"> • Product has been in the dispenser too long. Cheese can stay in the dispenser for 5 days and Chili for 7 days. |

Free Parts and Replacements Program: Gehl's will provide FREE replacement parts for the life of the dispenser. The lid, valve guard, inside pan, weights, push buttons, bag opener and puncture tool are all Free replacement parts. Even the shipping is FREE. If the unit stops heating or the main housing breaks within the first 3 years, Gehl's will provide a replacement dispenser to you for FREE. If it is within the first year, even the shipping is FREE. If the unit is 2 to 3 years old, a fee for shipping and handling applies for the replacement to be sent to you, but the return shipping of the nonfunctioning dispenser is FREE. Also, Gehl's point-of-sales (POS) material is FREE and includes FREE shipping.

*Certain restrictions apply. FREE shipping is ground service within the continental U.S. only, using a carrier of Gehl's choice; replacement dispensers may be remanufactured dispensers; and a FREE replacement is available only if your dispenser hasn't been damaged due to misuse, negligence or misconduct. Contact Gehl's for additional information. This program is subject to change without notice. *If you have any questions or issues, please call our customer service line toll free at 800-521-2873 and let us help you.

FLEXO-GRAPHICS LLC

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| <input type="checkbox"/> APPROVED | DATE: |
| SIGN: | |