



Gehl's[®]

GEHL'S 2.0

DISPENSER

Operators' Manual

⚠ WARNING

Read this manual carefully and completely, and retain it for future reference. Failure to follow all safeguards and instructions or failure to heed all warnings may result in property damage and serious injury (including death).

WELCOME TO THE GEHL'S FAMILY! With a sleek space and energy-efficient design, the Gehl's 2.0 Dispenser makes serving warm Gehl's sauces over delicious snacks easier than ever.

You received this dispenser in a cardboard shipping box. Please save the shipping box and label until you have successfully set up the dispenser.

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IMPORTANT SAFEGUARDS & WARNINGS


WHEN USING THIS ELECTRICAL APPLIANCE, SAFETY PRECAUTIONS MUST ALWAYS BE FOLLOWED AND WARNINGS MUST ALWAYS BE HEEDED:


1. READ ALL INSTRUCTIONS, SAFEGUARDS, WARNINGS, AND OTHER INFORMATION IN THIS MANUAL BEFORE OPERATING THE APPLIANCE. FAILURE TO FOLLOW THESE INSTRUCTIONS AND SAFEGUARDS OR FAILURE TO HEED THESE WARNINGS MAY RESULT IN PROPERTY DAMAGE AND SERIOUS INJURY (INCLUDING, BUT NOT LIMITED TO, BURNS, ELECTRICAL SHOCK, AND DEATH).

2.  **DANGER** Do not use the appliance for anything other than its intended use. Its sole and exclusive intended use is to warm and dispense Gehl's 2.0 cheese/chili sauces (in and from their original bags, heeding all warnings and complying with all instructions, safeguards, and information in this manual and with all applicable laws, rules, regulations, and orders). Using the appliance for any other use may result in serious injury (including death) and property damage.

3.  **CAUTION** Always operate the appliance on a stable, non-combustible, flat, level, and clean surface away from combustibles.

4.  **DANGER** The appliance heats using high temperatures. Do not touch metal or grey-colored surfaces when the appliance is in operation or before it has cooled completely. These surfaces are hot and may cause burns and other serious injuries. The inside cavity of the appliance gets particularly hot! Do not touch the walls of the cavity, and do not move the appliance unless it is unplugged and has cooled completely.

5.  **CAUTION** Do not place the appliance or its cord on or in close proximity to a hot burner, a heated oven or other appliance, a flame, or any other heat source. Keep out of direct sunlight. Heat from an external source will damage the appliance, and failure to follow these instructions may result in serious injury (including death), fire, and other property damage.


6.  **CAUTION** The appliance contains electrical components. To avoid electrical shock, do not use the appliance near water, and do not put a liquid of any kind into the appliance (other than Gehl's 2.0 cheese/chili sauces in their original bags loaded according to this manual). Do not immerse power cord, plug, or the appliance in water or other liquid. Do not rinse the appliance under a tap. Do not use outdoors.

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IMPORTANT SAFEGUARDS & WARNINGS


WHEN USING THIS ELECTRICAL APPLIANCE, SAFETY PRECAUTIONS MUST ALWAYS BE FOLLOWED AND WARNINGS MUST ALWAYS BE HEEDED:

7.  **CAUTION** Unplug the appliance from the outlet when not in use, before adding or removing parts or sauce bags, and before and during cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
8. Regularly inspect the appliance and its power cord and plug. Frequently verify the temperature of cheese/chili sauce independently to confirm the appliance is working properly. Do not operate the appliance if it has been dropped, if there is any damage, after any malfunction, or if the dispenser has been subjected to any misuse or abuse. For assistance, contact our customer service team at help@gehlfoods.com or 1-800-521-2873.
9. Use the appliance only with compatible electrical systems.

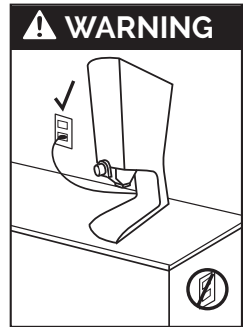


- Do not use with power converters or adapters.
- Use only grounded outlets.
- Do not remove or bypass the grounded prong.
- Never connect the appliance to an external timer switch or separate remote-control system.

Failure to follow these instructions may result in serious injury (including electrical shock and death), fire, and other property damage.

10.  **CAUTION** Spilled food can cause serious burns. A short power-supply cord is provided to reduce hazards resulting from grabbing, entanglement, and tripping.

- Keep the appliance and cord away from children.
- Never drape the power cord over edges of tables or counters.
- Never use below-counter power outlets.
- Never use with an extension cord.







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IMPORTANT SAFEGUARDS & WARNINGS

WHEN USING THIS ELECTRICAL APPLIANCE, SAFETY PRECAUTIONS MUST ALWAYS BE FOLLOWED AND WARNINGS MUST ALWAYS BE HEEDED:

11.  **CAUTION** Do not use any parts, accessories, or attachments not authorized by Gehl Food & Beverage. The use of parts, accessories, or attachments not authorized by the manufacturer may cause burns, electrical shock, other serious injury (including death), and property damage.
12. Other than replacing a damaged Receiving Plate or Funnel with one manufactured by Gehl Food & Beverage as described below, do not attempt to repair, replace, or modify components of the appliance, as doing so may cause property damage, electrical shock, and other serious injury (including death). Doing so will also void any applicable warranty.
13.  **CAUTION** Keep all food-contact surfaces clean at all times. Refer to Care, Cleaning & Maintenance below for additional important information on how to do so. Failure to keep food-contact surfaces clean may result in deadly foodborne illness and other serious injury (including death).
14.  **DANGER** The appliance must NOT be used by children or persons with reduced mental capabilities. Close supervision is necessary when any heated, heavy, or electrical appliance is used near children and these individuals. Children should not play with the appliance.
15. Proper, regular maintenance is required. Refer to Care, Cleaning & Maintenance below.
16.  **CAUTION** Do not touch hot surfaces!
 - Unplug the appliance and let it cool to room temperature before cleaning its interior, before cleaning the exterior with anything other than a dry cloth, and before moving or storing the appliance.
 - Unplug the appliance when removing and loading bags of cheese/chili sauce and when installing the Receiving Plate and Funnel.
 - Never place your face, hands, or exposed skin over or in front of the appliance when removing the lid.

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IMPORTANT SAFEGUARDS & WARNINGS

WHEN USING THIS ELECTRICAL APPLIANCE, SAFETY PRECAUTIONS MUST ALWAYS BE FOLLOWED AND WARNINGS MUST ALWAYS BE HEEDED:

- Always use effective oven mitts and properly cover all exposed skin with heat-resistant materials when opening the lid, handling heated sauce bags, or nearing the inside cavity of the appliance before it has cooled completely.
- Do not let hair or any other foreign material enter or touch the appliance's cavity.
- Always place heated sauce bags on a heat-resistant surface.
- Extreme caution must be taken to avoid spilling heated sauce or having sauce contact skin or eyes.

Failure to follow the above guidelines may result in serious injury (including death) and property damage.


17.  **CAUTION** Metal utensils must not be inserted into the appliance as they may cause fire, other property damage, and serious injury (including death).

18. Do not store any materials in the appliance when not in use.

19. Do not place any combustible materials in the appliance, such as paper, cardboard, plastic, Styrofoam, or wood.

20. Do not use the included parts anywhere or for any purpose other than as described in this manual. This is especially true of the Piercing Tool, which is sharp. None of the parts should be played with by children.

21. The appliance can be extremely heavy and top-heavy, especially when full. Do not bump or move the appliance while anything is inside its cavity.





22.  **CAUTION** Do not use refrigerated (or cold) cheese/chili sauces in the appliance without first safely heating the bag of sauce in a hot water bath (to 165°F (73.8°C)) within two hours or hotter and more quickly if required by your applicable laws and regulations). The appliance cannot heat cold items hot enough or quickly enough to maintain food safety. Failure to follow this requirement and all instructions in this manual, as well as the laws, rules, regulations, and recommendations applicable to you regarding food safety, may result in foodborne illness and other serious injury (including death).


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IMPORTANT SAFEGUARDS & WARNINGS

WHEN USING THIS ELECTRICAL APPLIANCE, SAFETY PRECAUTIONS MUST ALWAYS BE FOLLOWED AND WARNINGS MUST ALWAYS BE HEEDED:

- 23.  **CAUTION** The Receiving Plate and lid of the appliance must be properly installed and in place at all times during operation. Failure to comply with this requirement may cause heat loss, resulting in illness, other serious injury (including burns and death), and property damage.
- 24. Care should be taken to avoid injury when lifting sauce bags due to their weight and awkwardness.
- 25.  **CAUTION** Do not puncture the bag of cheese/chili sauce anywhere other than within the bag's Spout, and only puncture the bag with the enclosed Piercing Tool when it is sterile. Using other implements could cause bits of plastic from the bag to fall into the cheese/chili sauce resulting in a choking hazard and other serious injury (including death). Other implements are also more likely to be unsanitary and to puncture the bag elsewhere causing a leak. A bag that leaks should be disposed of because it will not properly dispense and because contaminants can more easily enter the bag resulting in foodborne illness and other serious injury (including death).
- 26.  **CAUTION** If leaving cheese/chili sauce in the appliance, the appliance must remain plugged in and properly operating continuously to maintain food safety.
- 27.  **CAUTION** Cheese/chili sauces will be hot when dispensed. Do not allow sauces to contact exposed skin or eyes. Failure to comply with this requirement may cause burns and serious injury (including death).

	WARNING
	<p style="text-align: center;">California Proposition 65</p> <p>WARNING: This product contains chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.</p> <p>Advertencia: Este producto contiene productos químicos reconocidos por el estado de California que provocan cáncer, defectos de nacimiento u otros daños reproductivos.</p> <p>For more information: www.P65Warnings.ca.gov</p>

SAVE THESE INSTRUCTIONS.

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PARTS

INCLUDED



SOLD SEPARATELY

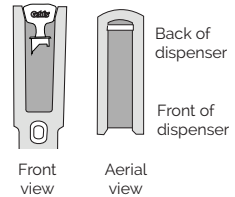


When unpacking the dispenser, please look for the following items, which are essential for machine operation:



PIERCING TOOL: Gehl's 60 oz cheese/chili sauce bags must be slightly punctured with this yellow Piercing Tool prior to inserting the Valve and loading into the dispenser (according to the instructions below).

Store the Piercing Tool by hanging it inside the back of the dispenser.



RECEIVING PLATE: This piece is **ESSENTIAL** for operation. It is used to position the bag's Valve inside the dispenser for a perfect pour everytime.

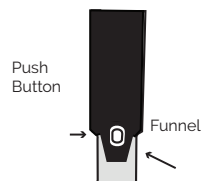


The Receiving Plate must be placed in the opening at the bottom of the warming cavity in the dispenser (according to the instructions below).

FUNNEL: The Funnel must be slid onto the tracks below the push button, short end first (according to the instructions below).

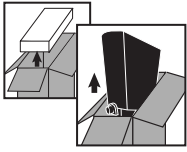


The Funnel acts as a guide to know where sauce will exit the dispenser.



INITIAL SET UP:

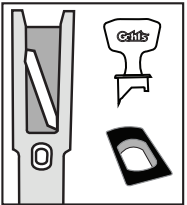
Follow along with our video: www.gehls.com/Dispenser-Set-Up.



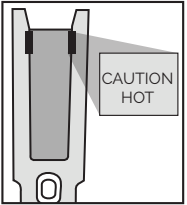
1. Carefully open the top of the box, and lift out the corrugated cap. Next, carefully lift the dispenser out of the box, and place it on a solid, level surface.



2. Remove Flavor Decals from the bottom of the box.

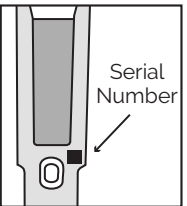


3. Lift the lid off of the dispenser, and remove the envelope inside, which contains two crucial parts:
 - **Piercing Tool:** This must be used to puncture the bag before inserting the disposable Valve (according to the instructions below).
 - **Receiving Plate:** This **MUST BE PLACED** in the bottom of the dispenser warming cavity (according to the instructions below) to dispense sauce.



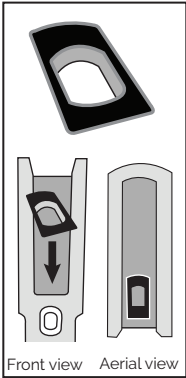
4. Inside you will see the empty warming cavity, which transfers heat to the bag of cheese sauce.

CAUTION The walls of the warming cavity get EXTREMELY hot when the dispenser is plugged in and are labeled "Caution Hot"! Do not touch unless unplugged and completely cooled.



5. Note the serial number on the front right side should you ever need parts or service assistance.

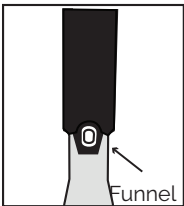
INITIAL SET UP:



6. With clean hands and the dispenser unplugged, place the Receiving Plate flat at the base of the dispenser's warming cavity, with the rounded end facing toward the back of the dispenser (as shown in the diagram).

- The Receiving Plate is ESSENTIAL for operation. THE DISPENSER WILL NOT PROPERLY FUNCTION UNLESS THE RECEIVING PLATE IS INSTALLED CORRECTLY.
- Keep track of the Receiving Plate. If the Receiving Plate comes out of the dispenser when removing a bag of cheese/chili sauce, detach it from the bag's Valve with clean hands and immediately and safely place it back in the base of the dispenser as described above. This placement must be done before inserting another bag of cheese/chili sauce. Failure to correctly reinstall the Receiving Plate can result in a bag's Valve sticking open and leaking cheese/chili sauce.

- The Receiving Plate must be in place whenever the dispenser is plugged in.



7. With the dispenser unplugged, install the Funnel on the tracks behind and below the push button by sliding it onto the machine from the front, **short end first**. Ensure there are no gaps between the Funnel and the dispenser.

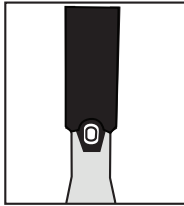
The Funnel acts as a guide to know where cheese/chili sauce will exit the dispenser.

INITIAL SET UP:



8. Attach the Flavor Decal to the lid of the dispenser following the instructions on the back of the Flavor Decal.

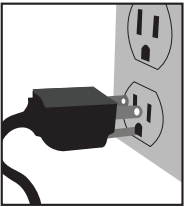
If you need to order additional decals, visit www.gehls.com/POS or contact our customer service team at help@gehlfoods.com or 1-800-521-2873.



9. Place the lid on the dispenser, and ensure there are no gaps between the lid and the dispenser.

10. Read all of the **IMPORTANT SAFEGUARDS & WARNINGS**, and ensure you follow and heed them. Test the dispenser by plugging it in. A light should shine down on the base of the dispenser when it is plugged in.

The dispenser should now be on and preheating.

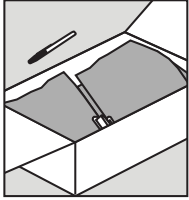


11. Unplug the dispenser, remove the lid, and load a bag of cheese/chili sauce into the dispenser following the instructions in the next section (entitled **LOADING PRODUCT INTO THE DISPENSER**). Replace the lid on the dispenser so there are no gaps, and plug it in again.

LOADING PRODUCT INTO THE DISPENSER

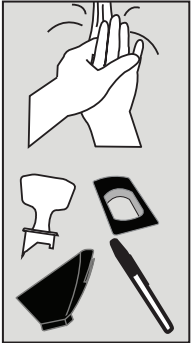
Read the instructions below, and select a work area where you can comfortably and safely perform the steps below. Be sure you are away from people and items that may injure you or be injured or damaged by you. Follow the **IMPORTANT SAFEGUARDS & WARNINGS** above, which contain additional safeguards, warnings, and important information.

Follow along with our video: www.gehls.com/Dispenser-Set-Up.

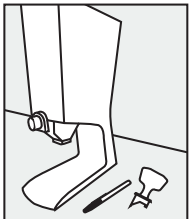


A. Obtain a permanent, soft-tipped marker (not included),

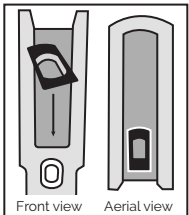
B. Open the case of Gehl's 60 oz cheese/chili sauce, careful not to touch the product bag.



C. Sanitize your hands, the work surface, Piercing Tool, Receiving Plate, Funnel, and the exterior of the marker. Make sure the dispenser is unplugged if you have to first obtain any of these items from the dispenser. Once sanitized, let items air dry (setting the sanitized items on the sanitized work surface) or, using a clean, dry, sanitary cloth, completely dry your hands and these items, avoiding contamination.

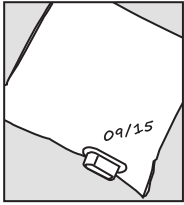


D. Ensure everything is dry and remains uncontaminated for the remaining steps.

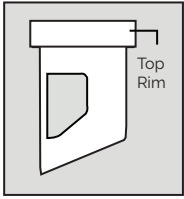


E. Reinstall the Receiving Plate and Funnel when dry according to steps #6 and #7 above.

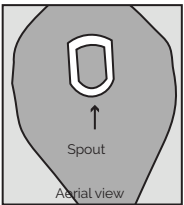
LOADING PRODUCT INTO THE DISPENSER



- F. Remove a bag of sauce from the case, being careful not to touch food contact surfaces like inside the Spout. Place the bag on the sanitized work surface.
- G. Write today's date on the front of the bag with the sanitized permanent, soft-tipped marker.



- H. Remove one disposable Valve from the product case and unwrap it, touching the Valve only on its top rim and being careful not to expose it to contamination. Place the Valve on the sanitized work surface.



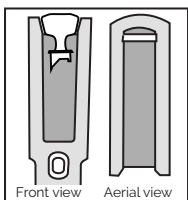
- I. Arrange the bag on the sanitized work surface with the Spout pointed up and near the center of the bag (so that the Spout isn't near the bag's edges). Ensure most of the air in the bag is located under the Spout.



- J. Touching the bag's Spout only by its sides, and touching the Piercing Tool only on its handle, align the Piercing Tool inside the Spout so that the rounded end of the Piercing Tool lines up with the rounded end of the Spout.

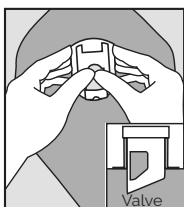
- K. Place your fingers alongside the bag's Spout, and place your thumbs on the top of the Piercing Tool. Then, using your thumbs, apply pressure to the Piercing Tool until it punctures the bag within the bag's Spout (and not anywhere else on the bag).

Note: If the bag is punctured anywhere other than within the bag's Spout, you must dispose of the bag, and start these steps over with a new bag.



- L. Remove the Piercing Tool from the bag, and set it aside. Later, you can clean it and store by hanging it inside the back of the dispenser.

LOADING PRODUCT INTO THE DISPENSER

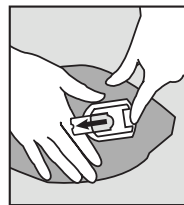


M. Touching only the top of the Valve and the sides of the bag's Spout, arrange the Valve inside the Spout so that the rounded end of the Valve lines up with the rounded end of the Spout.

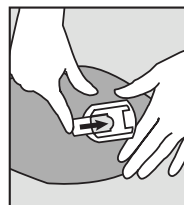


N. Place your fingers alongside the Spout, and use your thumbs to apply pressure to the Valve until it snaps tightly into place.

Note: Test the seal by gently pulling up on the Valve. If the Valve begins to come out, you must put more pressure on it to lock it into place.



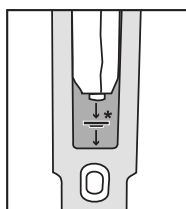
O. Keeping the bag in its upright position and ensuring your hands and the top of the Valve haven't become contaminated, open the Valve using its sliding mechanism and press down gently until all excess air is removed from the bag.



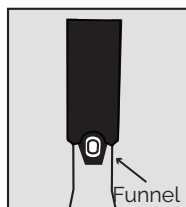
P. Close the Valve completely. Sauce will leak from the dispenser if the Valve is not closed completely.

Q. Continue with the following steps only if the sauce is at least room temperature. To learn how to bring refrigerated or cold sauces to at least room temperature, see CARE, CLEANING & MAINTENANCE below. This dispenser cannot heat refrigerated or cold sauces hot enough or quickly enough to maintain food safety.

R. Ensure that the dispenser is unplugged, then remove its lid and ensure that the Receiving Plate is clean and properly installed at the base of the dispenser's warming cavity.

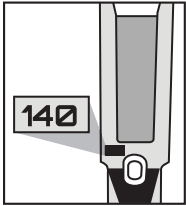


S. To load the bag into the dispenser, arrange the bag so that the Valve is closest to you and facing downward. Then lower the bag into the machine, and place the Valve into the Receiving Plate, allowing the bag to settle into the dispenser.



T. Ensure that the Funnel is clean and properly installed below the push button (with no gaps), and replace the lid on the dispenser properly. Then plug the dispenser in following the **IMPORTANT SAFEGUARDS & WARNINGS**.

LOADING PRODUCT INTO THE DISPENSER



- U. When the bag is properly seated, cheese/chili sauce will flow out of the dispenser when the push button is depressed if the sauce has been heated to at least 120°F (48.9°C). Sauce should not be consumed until it has been heated to at least 140°F (60°C).

NOTE: When the dispenser is working properly, cheese/chili sauce at room temperature should take 90 – 120 minutes to heat to the dispensing temperature of 140°F (60°C).

The LED temperature display on the inside of the dispenser, on the lower-left side, should read between 140-145°F (which is 60-62.8°C). This number does not reflect the temperature of the sauce, however. The first time the dispenser is used and periodically afterwards, verify the temperature of the sauce before consuming (following instructions for CARE, CLEANING & MAINTENANCE below).

TIP: In high-volume situations, you may preheat a second bag of sauce on top of the first bag when it is about 2/3 empty, but only if you follow these instructions:

- (a) At all times fully comply with the **IMPORTANT SAFEGUARDS & WARNINGS**. In particular, when working near warmed bags of sauce, warmed dispenser parts, or the dispenser itself during the following steps, you must use effective oven mitts and cover all exposed skin with heat-resistant materials.
- (b) Before warming the second bag, follow steps #A-#P above for the second bag, although because the Receiving Plate and Funnel are in use, wait to sanitize, dry, and reinstall them.
- (c) Then, to warm the second bag, UNPLUG the dispenser, remove its lid, and carefully place the second bag of sauce on top of the first bag. CAUTION: THE FIRST BAG, THE RECEIVING PLATE, THE FUNNEL, AND THE DISPENSER WILL BE HOT! Then replace the lid, and plug the dispenser back in.
- (d) When the second bag is needed, sanitize and completely dry your work surface.
- (e) Then UNPLUG the dispenser, and carefully remove the lid, both bags (placing them on the sanitized work surface), the Receiving Plate, and the Funnel. CAUTION: BOTH BAGS, THESE PARTS, AND THE DISPENSER WILL BE HOT!
- (f) Working quickly (so that the second bag does not cool), sanitize, completely dry, and reinstall the Receiving Plate and Funnel as describe above, avoiding contamination.
- (g) Then load the second bag into the dispenser, and plug the dispenser back in, all as described above.
- (h) Verify that the bag is properly seated and that the sauce reaches proper temperature as described above.

CARE, CLEANING & MAINTENANCE

Follow along with our video: www.gehls.com/Dispenser-Set-Up.

Use Only Gehl's 2.0 Sauces The unique design of this dispenser will accept only Gehl's 2.0 60 oz cheese/chili sauces with the patented disposable Valve (that works with the dispenser's patented fitment).

Heat to at least 140°F (60°C) Gehl's cheese/chili sauces are packaged aseptically, thus they are commercially sterile, shelf stable, and ready to eat. Heat the bag of sauce from room temperature to at least 140°F (60°C) in this dispenser before serving.

Maintain Heat or Safely Refrigerate Once a bag of cheese/chili sauce has been opened, it must be continuously heated at no less than 140°F (60°C) in the dispenser, or it must be safely refrigerated.

Warm Continuously If leaving cheese/chili sauce in the dispenser, the dispenser must remain plugged in and properly operating continuously to maintain food safety.

Do Not Exceed Hot Hold Times Do not exceed hot holding times, which are:

- 5 days for cheese sauces
- 7 days for chili sauces

Date Bags to Track Hold Times Always write the date you are loading the cheese/chili sauce into the dispenser on the front of the bag with a permanent, soft-tipped marker to keep track of holding times.

Preheat For At Least 90 – 120 Minutes The preferred method for warming cheese/chili sauces from room temperature is to heat the bag inside the dispenser to 140°F (60°C). When the dispenser is working properly, cheese/chili sauce at room temperature should take 90 – 120 minutes to heat to 140°F (60°C).

CARE, CLEANING & MAINTENANCE

- Independently Verify Temperature Frequently verify the temperature of cheese/chili sauce independently by: (1) removing the bag from the dispenser (following the **IMPORTANT SAFEGUARDS & WARNINGS**), (2) opening the disposable Valve (with clean hands), and (3) quickly inserting a sterilized thermometer into the sauce while it remains in the bag. Gehl's cheese/chili sauces are designed to cool quickly outside the bag so reading the temperature of the sauce outside the bag will yield inaccurate results.
- Refrigerate Sauce for up to 5 Days Opened bags of cheese/chili sauce may be refrigerated if tightly sealed, safely cooled, and safely refrigerated, for up to 5 days.
- Use Cold Sauce Only After Safely Warming the Bag in a Hot-Water Bath Do not use refrigerated (or cold) cheese/chili sauces in this dispenser without first safely heating the bag of sauce in a hot-water bath (to 165°F (73.8°C) within two hours or hotter and more quickly if required by your applicable laws and regulations), ensuring that no water can enter the Spout or Valve. This dispenser cannot heat cold items hot enough or quickly enough to maintain food safety.
- Warm from Refrigeration No More Than Once For best flavor and consistency, do not heat sauce from refrigeration more than once.
- Store Sauce Bags Below 90°F (32.2°C) and Never Freeze For best flavor and consistency, unopened bags of Gehl's cheese/chili sauce should be stored in their original box below 90°F (32.2°C), but never frozen.
- Use Sauce within its Shelf Life Unopened bags of Gehl's cheese/chili sauce that have been properly stored typically have a shelf life that is 15 months from the date of manufacture. Check your bag of sauce for its best-by date, and do not use sauce past its shelf life.

CARE, CLEANING & MAINTENANCE

CLEANING: Always unplug the dispenser prior to cleaning. Cleaning must be performed between bags because no sauce bag should be allowed to cool (unless safely refrigerated and safely reheated as described above). Be sure to allow sufficient time after cleaning for a new bag to heat properly before consuming.

1. Keep all food-contact surfaces clean and dry at all times.
2. Keep the exterior of the dispenser, especially its push button and base, and the surrounding area clean and sanitized. If the exterior requires cleaning, first UNPLUG the machine, and then wipe clean with a clean, soft, damp cloth. Dry fully with a clean, soft cloth before plugging the dispenser back in. CAUTION: SURFACES MAY BE HOT!

Do not move the dispenser to clean underneath it unless until it has cooled completely and is empty. Sanitize the exterior of the dispenser and surrounding areas at least once each day.

3. The Receiving Plate and Funnel must be sanitized between bags and kept clean at all other times. After sanitizing, dry completely with a clean, soft cloth, and be certain to reinstall the Receiving Plate and Funnel correctly according to the instructions above. CAUTION: SURFACES MAY BE HOT!

Note: The Receiving Plate, Piercing Tool and Funnel are dishwasher safe and can be removed for cleaning and sanitizing in a dish sink or commercial dishwasher.

4. Keep the interior of the dispenser clean at all times. If the interior requires cleaning, first UNPLUG the machine and allow it to cool completely before cleaning. Wipe with a clean, soft, damp cloth. Dry thoroughly with a clean, soft cloth before reinstalling the lid and plugging the machine back in, all according to the instructions above.

MAINTENANCE. Regularly inspect this dispenser and its power cord and plug. Frequently verify the temperature of cheese/chili sauce independently to confirm the dispenser is working properly. Do not operate the dispenser if it has been dropped, if there is any damage, after any malfunction, or if the dispenser has been subjected to any misuse or abuse. For assistance, contact our customer service team at help@gehlfoods.com or 1-800-521-2873.

TROUBLE SHOOTING

Sauce leaks inside the dispenser. The bag may have been punctured outside of the Spout when installing the Valve into the Spout. Look for small cuts in the bag where cheese/chili is leaking out. Dispose of the bag if it is leaking because it will not properly dispense and because contaminants can more easily enter the bag resulting in foodborne illness and other serious injury (including death).

No sauce is flowing from the dispenser Make sure that there is sauce in the bag.

Check to make sure the temperature reading is at least 140°F (60°C). Independently verify the temperature of the cheese/chili sauce to confirm the dispenser is working properly as described above. Sauce flows very slowly when it is cold.

UNPLUG the dispenser, and using effective oven mitts, covering all exposed skin with heat-resistant materials, and otherwise fully complying with the **IMPORTANT SAFEGUARDS & WARNINGS** above, lift up on the front of the bag to ensure the Valve is seated in the Receiving Plate when you place it back down and that the Receiving Plate has been properly installed according to step #6 above. CAUTION: THE BAG AND SURFACES WILL BE HOT!

Sauce is leaking from the dispenser when the push button is not engaged. The sliding mechanism on the bag's Valve may not be returning completely to the closed position, or it may be caught on the Receiving Plate. UNPLUG the dispenser, and using effective oven mitts, covering all exposed skin with heat-resistant materials, and otherwise fully complying with the **IMPORTANT SAFEGUARDS & WARNINGS** above, remove the bag from the dispenser. CAUTION: THE BAG AND SURFACES WILL BE HOT! Wipe the exterior of the bag with a clean, soft, damp cloth, and completely dry the bag with a clean, soft cloth. Arrange the bag with Valve pointed up on a sanitized work surface. Remove the oven mitts, sanitize your hands, and make sure the sliding mechanism of the Valve slides back and forth easily. Close the Valve, reapply the oven mitts, comply with all **IMPORTANT SAFEGUARDS & WARNINGS**, and reload the bag in the dispenser according to the instructions above.

TROUBLE SHOOTING

Sauce is leaking from the dispenser when the push button is not engaged. If the bag continues to leak more than a few drops immediately after sauce has been dispensed, remove the bag, and replace it with a new bag (following the instructions above), making sure the sliding mechanism of the new Valve is moving freely. Refrigerate the faulty bag, and call 1-800-521-2873 to discuss the issue. Please have the dispenser's serial number and the sauce's lot code available. Lot codes are found on the side of the sauce bag and begin with INC.

Sauce is turning brown. The product has probably been in the dispenser too long.

Check the date the product was put in the dispenser.

- Cheese sauces have a heated life of 5 days.
- Chili sauces have a heated life of 7 days.

Dispose of discolored product and insert a new bag (following the instructions above).

If product is discolored prior to putting it in the dispenser, **DO NOT USE IT**. You may have a bag with a ruptured seal. CAUTION: CONSUMING PRODUCT FROM A BAG WITH A RUPTURED SEAL MAY CAUSE SERIOUS INJURY (INCLUDING DEATH). Please hold on to the product, have the dispenser's serial number and product lot number ready, and call customer service at 1-800-521-2873. Lot codes are found on the side of the sauce bag and begin with INC.



WARNING

Read this manual carefully and completely, and retain it for future reference. **Failure to follow all safeguards and instructions or failure to heed all warnings may result in property damage and serious injury (including death).**