



We invented the popcorn machine
THEN JUST KEPT GOING!

176 MITTEL DRIVE, WOOD DALE, IL 60191

NACHO CHEESE DISPENSER OPERATIONS MANUAL

120 Volt,
Single Phase, 60 Cycle

230 Volt,
Single Phase, 50 Cycle



READ and **UNDERSTAND** these operating, servicing, and safety instructions before operating or servicing this machine

TABLE OF CONTENTS

I.	Safety Alert Symbol	3
II.	Safety First	3
III.	Introduction	3
IV.	Purpose of Manual	4
V.	Product Identification	4
VI.	Principles of Nacho Cheese Dispenser Operation	4
VII.	Control Panel	4
VIII.	Operating Instructions	5
IX.	Sanitation Instructions	6

I. SAFETY ALERT SYMBOL

The symbol shown is used to call your attention to instructions concerning your personal safety and the safety of others. Watch for this symbol. It points out important safety precautions. It means **ATTENTION! Become Alert! Your personal safety is involved!** Read the message that follows and be alert to the risk of personal injury or death.



II. SAFETY FIRST



The information in this manual is essential for the safe installation and operation of your Cretors machine. The manual must be read and understood before installing, and operating the equipment, or equivalent training must be provided.



“The employer shall instruct each employee in the recognition and avoidance of unsafe conditions, as well as, the regulations applicable to his work environment and to control or eliminate any hazards or other exposure to illness or injury”. Ref.: 29 CFR 1926.20 (b)(4)(a)(2)



It is understood that safety rules within individual companies vary. If a conflict exists between the safety procedures contained in this manual and the rules of a using company, the more stringent rule should take precedence.

III. INTRODUCTION

This manual is filled with time-saving and money-saving information regarding your Cretors machine. There is nothing more important than the safety aids and warnings that are throughout this document. The Safety Alert Symbol is used to identify topics of primary safety concern wherever they appear. Furthermore, a separate section has been included which deals exclusively with service and accident prevention.

If, after reviewing this manual, anything is unclear or technical problems are encountered, contact the distributor from whom you purchased your machine for assistance. If there are any additional questions, feel free to contact our Customer Service Department at the address and/or phone number listed on the last page of this manual. Always have the model and serial number of your machine available to assist in obtaining the correct information.

IV. PURPOSE OF MANUAL

This instruction manual is intended to familiarize owners with the operation and safety procedures associated with your Cretors machine.

It is important that this manual be kept available to operating personnel.



A person who has not read and understood all operating and safety instructions is not qualified to operate the machine.

V. PRODUCT IDENTIFICATION

CRETORS CONDIMENT DISPENSER

ELECTRICAL SPECIFICATIONS: Condiment Dispensers are available in any of the following Electrical configurations:

120 Volt, Single Phase, 60 Cycle
230 Volt, Single Phase, 50 Cycle

VI. PRINCIPLES OF NACHO CHEESE DISPENSER OPERATION

The Condiment Dispenser is the finest, most advanced and durable Nacho Cheese Dispenser Machine on the market. The very best materials and parts including the latest components in heat control have been used in its construction. All machines are tested, and are mechanically and electrically sound when they leave the factory.

The Cretors Condiment Dispenser is a machine that will take two bags of aseptic cheese product, which requires thorough heating. The Condiment Dispenser has thermostatically controlled heat that may get hot enough to burn you. The machine has an easy open pump to dispense the cheese using the tube supplied with the aseptic bag. There are dispensing buttons which run on two timers and a continuous run button to enable you to customize your portion control.

VII. CONTROL PANEL (Not all switches are on all machines.)

ROCKER SWITCH	-Turns heat on/off, if provided, and power to pump.
PUSH BUTTONS	-Up to two buttons with timers to dispense a controlled amount of cheese product.
PUSH BUTTON	-Manual control of pump to dispense any desired amount of cheese product.

VIII. OPERATING INSTRUCTIONS



Do not attempt to operate your Cretors Condiments Dispenser Machine until you have read and understood this manual. Failure to do so may result in serious injury or death.



Do not attempt to operate your Cretors Condiments Dispenser Machine unless the installation instructions have been strictly adhered to. Failure to do so may result in serious injury or death.

1. Turn rocker switch off and plug the cord into the proper outlet with the correct electrical supply as specified on the nameplate.
1. To fill product holding bin
 - a. Remove the top.
 - b. Using salsa, or curie product manufacturer's recommended procedures, insert connector tube into the cheese bag.
 - c. Insert connector tube through hole in base of cheese holding bin.
 - d. Release the Pump Head (part number 10440-02) by pulling down on handle located on left side of Easy Load® Pump Head.
 - e. Weave tubing through separation in Pump Head.
 - f. Place tubing through the tube support bracket located at the bottom of the Pump Head.
 - g. Close Pump Head by lifting up on the handle until it is in a locked, upright position.
 - h. Replace the top.
3. Turn on the Rocker Switch.
4. The warming time of the cheese or curie is dependent upon many factors, including type of cheese and the size of the bag. Typical warm up time is 30 minutes. If the dispenser is ordered for salsa there will be no heat.

To dispense product, decide upon portion size:

Top Push Button – dispenses large portion.

Middle Push Button – dispenses continuously when depressed.

Bottom Push Button – dispenses small portion.

NOTE: Push Button Timer are pre-set at the factory, but may be adjusted, if necessary.

NOTE: To stop pump at any time, turn off the rocker switch.

5. To change setting on timers:
 - a. Remove 4 screws holding on front cover.
 - b. Locate the timer to be adjusted.
 - c. There are two adjustments on the timer. The small adjustment knob sets the maximum time the timer can run. Cretors will normally set this adjustment for 10s. **DO NOT ADJUST** this unless timer needs to run for more than 10 seconds.
 - d. The larger adjustment knob sets the actual run time (percentage of time allowed by the small adjustment knob). Example: If the maximum setting is set for 10s and the large knob is set at .4, the timer will run for 4 seconds or approximately 2 oz of cheese. Use small screwdriver or similar device to adjust.
 - e. On older model machines, just adjust roller on Pump Timer to new time setting. (Approximately ½ ounce of cheese per second)
 - f. Push dispense button to verify desired amount of cheese is dispensed.
 - g. Replace cover with screws.



Operate your Condiment Dispenser Machine only if it is in sanitary condition. Failure to do so may result in illness to your customers.

IX. SANITATION INSTRUCTIONS



Be certain the machine is turned off and power is unplugged before sanitizing this machine. Failure to do so could result in injury or death.



Do not clean heated surfaces until they have been given sufficient time to cool. Failure to do so may result in serious burns.

Soap and water or a cleaning agent that is acceptable for food contact a surface is recommended.

Follow product manufacturer's recommendations on how to store open bags

This manual is filled with time-saving and money-saving information regarding your Cretors machine. There is nothing, however, more important than the safety aids and warnings found throughout this document.

If you have any questions regarding the operation or cleaning of your Cretors machine, contact your local distributor. Should you have any difficulties or are unable to reach them, feel free to contact the Customer Service Department at C. Cretors and Company.

Additional copies of this manual can be obtained from C. Cretors and Company at the address listed below. Please provide the model and serial number when requesting additional copies of this manual. There will be a nominal charge for additional copies.

Cretors guarantees this machine to be free of defects in parts, materials and workmanship for two years. Please take this time to fill out the factory registration card and return it to the factory to activate your warranty. If you have any questions concerning the Cretors' warranty, please contact your local distributor or the Customer Service Department at C. Cretors and Company.



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THEN JUST KEPT GOING!

176 MITTEL DRIVE, WOOD DALE, IL 60191

NACHO CHEESE DISPENSER SERVICE MANUAL

120 Volt,
Single Phase, 60 Cycle

230 Volt,
Single Phase, 50 Cycle



READ and **UNDERSTAND** these operating, servicing, and safety instructions before operating or servicing this machine

TABLE OF CONTENTS

I.	Safety Alert Symbol	3
II.	Safety First	3
III.	Introduction	3
IV.	Specifications	4
	A. Electrical	
	B. Size	
V.	Purpose of Manual	4
VI.	Control Panel.	4
VII.	Installation Instructions.	4
	A. Location	
	B. Power Supply	
	C. Unpacking	
VIII.	Service Instructions	5
IX.	Trouble Shooting	6

I. SAFETY ALERT SYMBOL

The symbol shown below is used to call your attention to instructions concerning your personal safety and the safety of others. Watch for this symbol. It points out important safety precautions and procedures. It means **ATTENTION! Become Alert! Your personal safety is at risk!** Read the message that follows and be alert to the risk of personal injury or death.



II. SAFETY FIRST



The information in this manual is essential for safe installation and service of your Cretors machine. The manual must be read and understood before installing, or maintaining equipment, or equivalent training must be provided.



"The employer must instruct each employee in the recognition and avoidance of unsafe conditions, regulations applicable to his work environment to control and eliminate any hazards or other exposure to illness or injury".
Ref.: 29 CFR 1926.20 (b)(4)(a)(2)



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III. INTRODUCTION

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IV. SPECIFICATIONS

A. ELECTRICAL SPECIFICATIONS:

Nacho Cheese Dispensers are available in any of the following Electrical configurations:

120 Volt, Single Phase, 60 Cycle

230 Volt, Single Phase, 50 Cycle

B. SIZE SPECIFICATIONS:

MODEL NCD	NACHO CHEESE DISPENSER
Capacity:	Two 6.6 lb. Bags of Cheese Product (2 x 3kg. Bags of Cheese Product)
Serving:	½ ounce per second (12 grams per second).
Dimensions:	18-1/8"D x 12-13/16"W x 18-3/4" H 53cm D x 31.4cm W x 52cm H
Electrical:	625 watts
MODEL NCD	NACHO CHEESE DISPENSER WITH LIGHTED SIGN
Capacity:	Two 6.6 lb. Bags of Cheese Product (2 x 3kg. Bags of Cheese Product)
Serving:	½ Ounce per Second (12 Grams per Second)
Dimensions:	18-1/8 D x 12-13/16"W x 18-3/4" H 53 cm D x 31.4cm W x 52cm H
Electrical:	645 watts

V. PURPOSE OF MANUAL

This instruction manual is intended to familiarize owners with the servicing and safety procedures associated with your Cretors machine.

This manual should be kept available to maintenance personnel.

VI. CONTROL PANEL (Not all switches are on all machines.)

ROCKER SWITCH	-Turns heat on/off.
	-Turns optional lighted sign on/off.
PUSH BUTTONS	-Up to two buttons with timers to dispense a controlled amount of cheese product.
RED STOP BUTTON	-Optional Emergency Stop. It stops the dispensing of the cheese product.
PUSH BUTTON	-Manual control of pump to dispense any desired amount of cheese product.

VII. INSTALLATION INSTRUCTIONS

A. Location

Choose a location for your Cretors machine to maximize the ease of operation and maintenance procedures. Check your local building and fire codes for location restrictions.

B. Unpacking

After the Nacho Cheese Dispenser is unpacked, place it on a sturdy table or counter at a height suitable to the operator.

C. Power Supply

Check the nameplate to determine the required power supply. The Nacho Cheese Dispenser is designed to operate in either a 120 V outlet or 230 V outlet. The Nacho Cheese Dispenser Pump is designed to operate on a standard 15 amp circuit.



Connect your Nacho Cheese Dispenser only to the correct power source. Failure to do so may result in personal injury or death and may damage your machine.



Make certain the Rocker Switch on the Nacho Cheese Dispenser is in the off position when plugging into power source. The Rocker Switch is off when the Rocker Switch is not lit. Failure to do so may result in personal injury or death and may damage your machine.

VIII. SERVICE INSTRUCTIONS



In the case of improper operation, qualified personnel only should perform the following diagnostic checks, and, if necessary, corresponding adjustments and repairs. Many of the following procedures present an electrical shock hazard and can cause serious injury or death.

Parts

When ordering parts, refer to the attached parts diagram. Always supply the serial number, model number, and voltage of your Nacho Cheese Dispenser machine.

IX. TROUBLE SHOOTING

PROBLEM	POSSIBLE CAUSE	ACTION
Unit will not heat.	The rocker switch is not lit.	Check power supply. <ol style="list-style-type: none"> 1. Is it plugged in? 2. Is the receptacle live? 3. Is the machine plugged into the proper voltage? Measure with voltmeter and compare to specification on nameplate of machine.
	Problem is in the machine.	Check heat pad. <ol style="list-style-type: none"> 1. Unplug machine. 2. Remove four screws that hold the bottom back plate in place. 3. Remove back plate. 4. Using multimeter, check the heat pad for continuity. If none replace heat pad.
Unit does not dispense cheese.	Do any push buttons dispense?	Check for loose connections in machine. <ol style="list-style-type: none"> 1. Unplug machine. 2. Remove four screws that hold the bottom back plate in place. 3. Remove back plate.
		Check emergency stop button. Emergency stop is a normally closed switch, using multimeter check for continuity. Press button and switch should open.
	Problem is in the pump motor.	With multimeter check motor windings for continuity. If none replace pump motor.
	Problem is in a pump timer.	Replace timer.

PROBLEM	POSSIBLE CAUSE	ACTION
Do all of the push buttons dispense?	Identify which button does not dispense. 1. Both timers have red lights which are on when energized. 2. Top and bottom push buttons are controlled by timers. 3. Middle button has no timer. (see above) 4. Red button is used as an Emergency stop button. It does not dispense.	Unplug machine. Remove four screws that hold the bottom back plate in place. Top push button controlled by pump timer on left. Bottom push button controlled by pump timer on the right.
Does option sign light?	Check power supply.	1. Is it plugged in? 2. Is the receptacle live?
	Machine is not plugged into the proper voltage.	Measure with voltmeter and compare to specification on nameplate of machine. For 230V only, check starter, replace if needed.
Are there broken wire connections?	Problem is in the light fixture.	Replace ballast and/or (for 230V - starter).
		Replace light bulb.



Do not attempt electrical repairs on the power supply circuit unless you are qualified to do so. The electrical shock associated with line voltages can cause serious injury or death.



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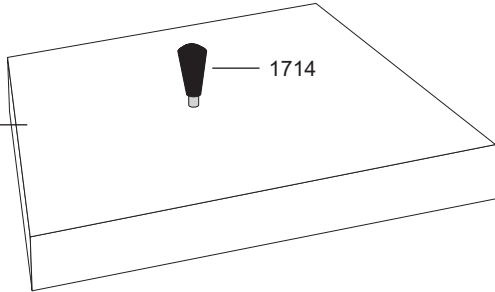
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NACHO CHEESE DISPENSER-120V-INSIDE VIEW
 BEGINNING SERIAL 03081173

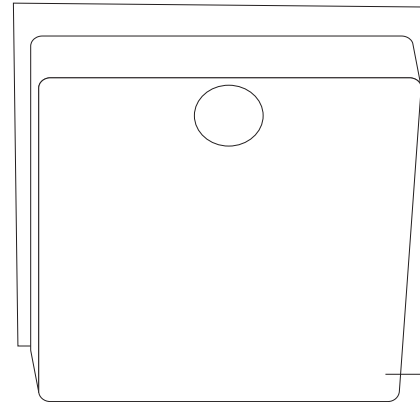
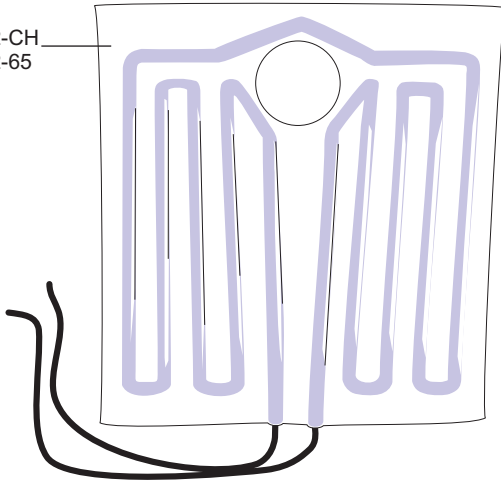
NCD30010

NCD-A-3.0-A

- 17174 COVER-W/HINGE
- 14109 COVER WITH SIGN
- 12980 COVER W/O SIGN

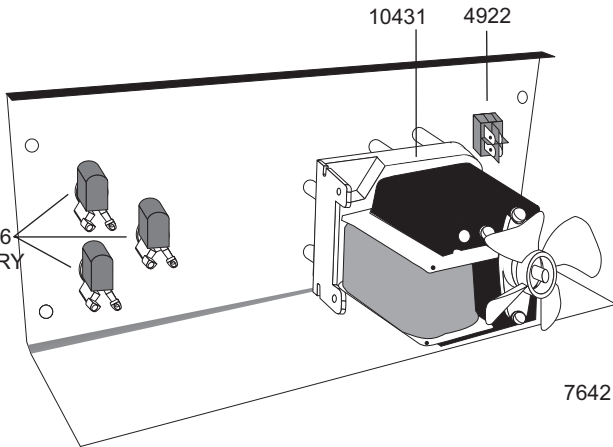


- 10482-CH
- 10482-65



- 10439/
- 10439-DIP

*NOTE 1066
 QTY WILL VARY

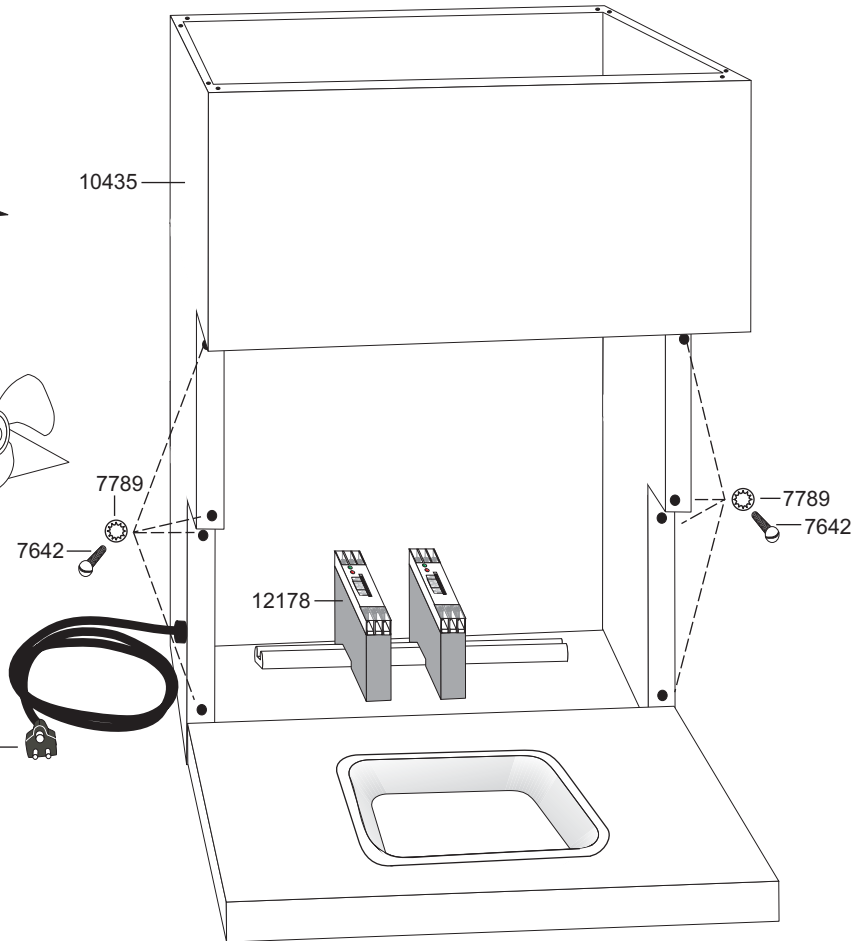


- 10431
- 4922

- 10435



- 1788
- 10509



NOT SHOWN

1605 RUBBER FOOT W/ HARDWARE

NACHO CHEESE DISPENSER-120V-INSIDE VIEW

BEGINNING SERIAL 03081173

NCD30010

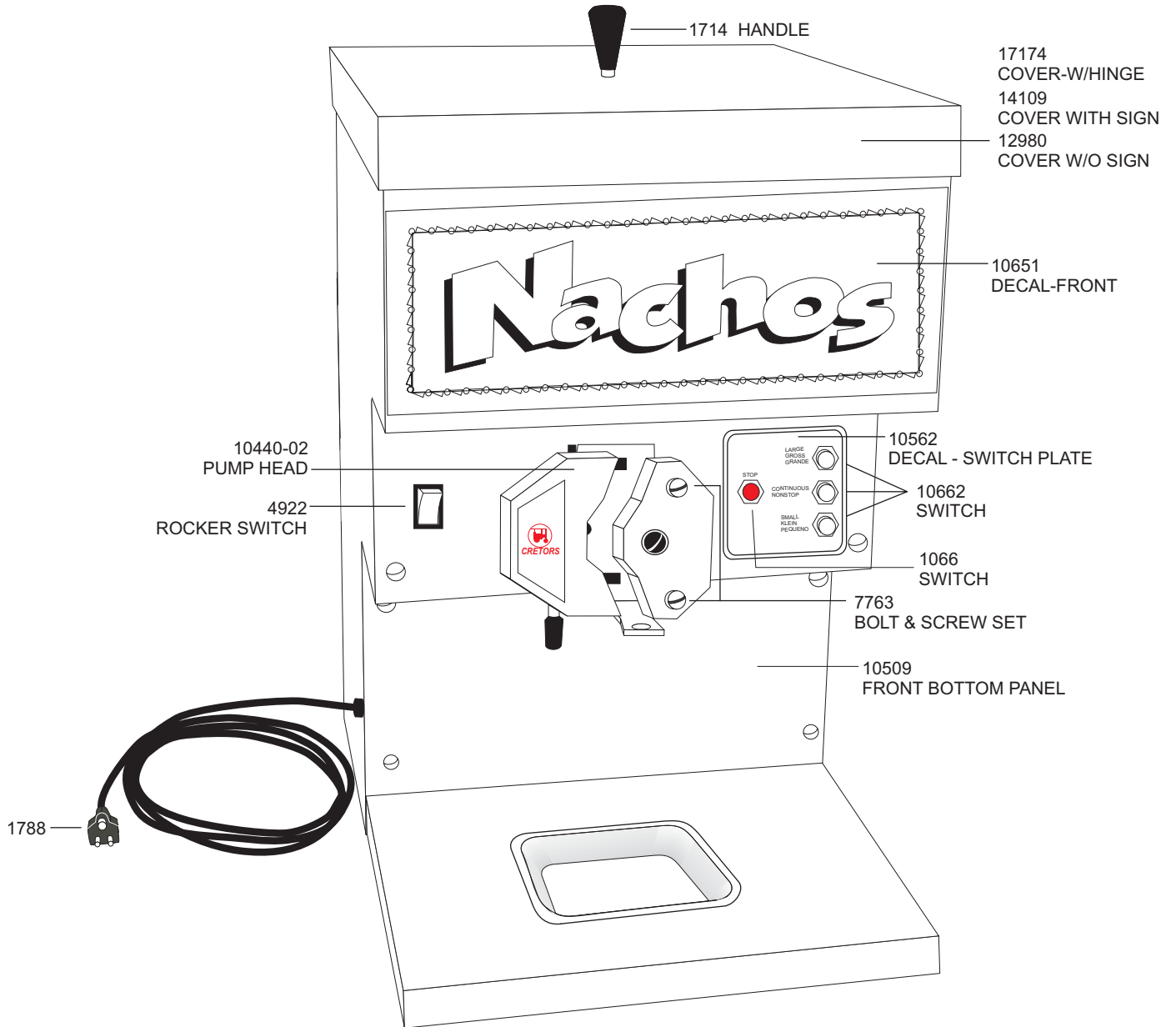
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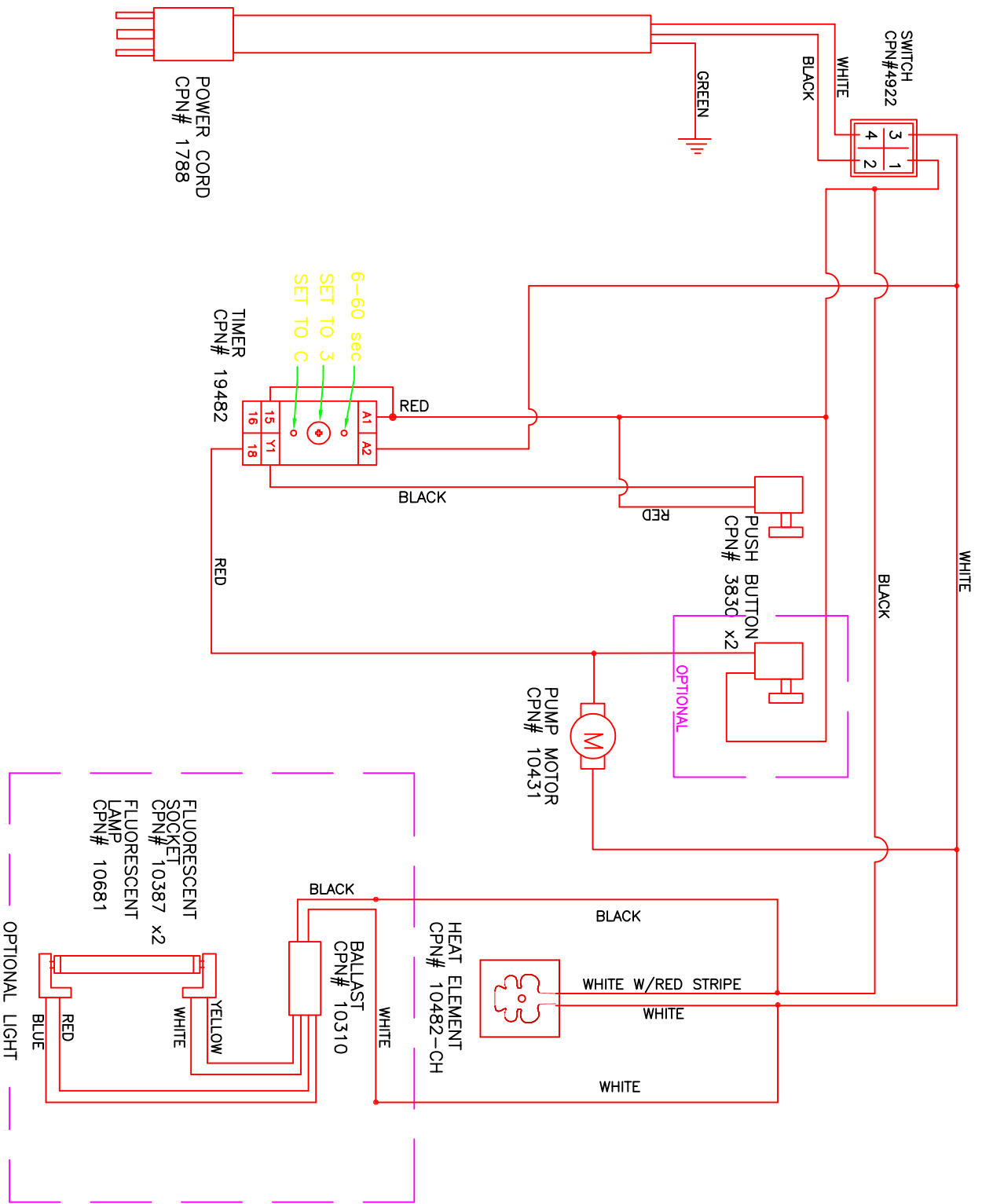
NOT SHOWN

1605	RUBBER FOOT W/ HARDWARE
1714	HANDLE
1788	CORD
1066	PUSH BUTTON SWITCHES
4922	ROCKER SWITCH
7642	8-32 x 3/8 TRUSS HEAD
7656	6-32 x 3/8 BINDING HEAD
7789	STAR WASHER
10431	MOTOR
10435	CABINET BODY
10439	TUB
10439-DIP	TUB-DIPPED
10482-CH	HEAT PAD - 120V
10482-65	HEAT PAD - 65C/150F
10509	FRONT BOTTOM PANEL
12178	TIMER - PLUG IN
12980	COVER W/O SIGN
14109	COVER WITH SIGN
17174	COVER W/HINGE

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