



GEHL'S CHEESE DISPENSER GUIDE

INTRODUCTION

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 all customer service inquiries (including FREE parts, questions or to return the dispenser, call customer service at 1(800)521-2873, or visit www.gehls.com. Please have your dispenser serial number ready. This can be found on the back of the dispenser.

USE CAUTION: CONTENTS HOT

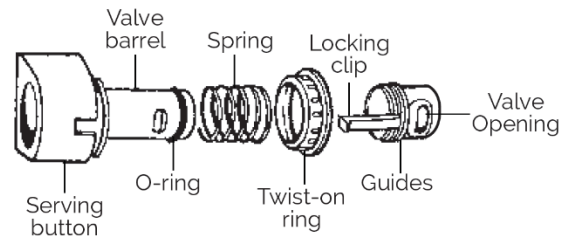
****FOR FOOD SAFETY, THE DISPENSER NEEDS TO REMAIN PLUGGED IN WHEN SAUCE IS IN THE DISPENSER****

PARTS



DAILY VALVE CLEANING

1. Press down on the *Locking Clip* using your thumb.
2. Twist the *Clip Base* clockwise and pull the valve apart.
3. Clean each piece. Sanitize and dry.



PRE-HEATING SAUCE

Pre-heat a bag of sauce to 140°F before opening. The Gehl's Hot Top Single Dispenser takes 4-6 hours to pre-heat an *UNOPENED* bag to the proper temperature in a heated dispenser.

LOADING THE DISPENSER

- 1.** Once the bag of sauce reaches at least 140°F, remove the outer cap with the *Bag Cap Opener* provided.
- 2.** Attach the valve to the fitment on the bag and fasten securely using the *screw collar*. The valve opening should be facing down toward the short end of the bag.
- 3.** Place the bag of sauce in the dispenser. Align the valve between the dispenser pan using the guides on the side of the valve. Lower the bag and push the valve down into the U-shaped groove until it is securely in place.
- 4.** Place a weight on top of the dispensing bag. *Note: When product gets low, add an additional bag for preheating.* The heated shelf life begins as soon as sauce is heating (see hot hold times in *Important Information*).
- 5.** Place the lid on the dispenser, and check to see that the valve guard is in place. If not, slide valve guard onto the tracks below the dispensing valves. Lid and valve guards are necessary for proper heating.

****NEVER LEAVE A DISPENSER OPERATING WITHOUT THE LID AND VALVE GUARD IN PLACE****

BAG REPLACEMENT

- 1.** When the sauce flow begins to slow, remove the lid and weight and position the bag of sauce. Roll the top of the bag down while moving sauce toward the spout. Replace the weight and lid. *Note: A second bag can be preheated at this time.* Place on top of the dispensing bag and replace weight. This will maximize flow.
- 2.** When a bag of sauce is empty, remove it from the dispenser and remove the valve for cleaning and sanitizing. Throw away the empty bag.
- 3.** Repeat the steps in the *Loading the Dispenser* section above.

IMPORTANT INFORMATION

- Prior to loading, write the date you are loading product into the dispenser on the bag with a permanent marker.
- Hot holding times are: 5 days for yellow Cheese sauces.

**** Note: The machine must be on and heating the entire time opened sauce bags are being held in it ****

HOLDING TEMPERATURE

- Gehl's dispensers hold sauce at 140°F (min) when the lid and valve guard are properly in place on the dispenser.
- Temperature check procedure:
 - Remove the heated bag of sauce from the dispenser.
 - While holding the bag upright, remove the valve from the bag.
 - Insert a sanitized thermometer directly into the sauce through the bag opening.

** THE THERMOMETER ON THE OUTSIDE OF THE DISPENSER DOES NOT REFLECT THE TEMPERATURE OF THE SAUCE **

MAINTENANCE

- Every morning before using:
 - Clean the valve and remove any excess air from the valve.
 - Wipe down the outside of the dispenser with a damp, clean cloth.
 - Remove and wash the valve guard with a damp, clean cloth.
 - As needed:
 - Before cleaning the inside of the dispenser, unplug and let cool.
 - Wipe down with a damp, clean cloth.
 - Dry thoroughly before plugging it back in.
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SAUCE STORAGE

Gehl's sauces are shelf stable. Store unopened bags below 90°F. ***DO NOT FREEZE.***

DISPENSER TROUBLESHOOTING

SYMPTOM	SOLUTION
Lid on dispenser will not close	• Make sure the valve is pushed down into pan completely. • Reposition bag(s)
Slow or no sauce flow or excess cheese in bag	• Lift and eliminate any folds in the bag, make sure the bag is not upside down. • Make sure the weight is on top of the serving bag. • Check the temperature of the sauce and be sure it is at least 140°F • Make sure the valve is clean • Let out any access air.
Dispenser is not heating properly	• 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 <i>Holding Temperature</i>
Dripping and/or sticking valve	• If using disposable valves, replace the valve. • If using reusable valves, clean the valves and spray the valve barrel with Canola oil. • Replace the O-ring on the valve barrel
Sauce is turning brown	• Product has been in the dispenser too long. Cheese can stay in the dispenser for 4 to 6 days.