



Originators of Concession Nachos



Dispenser & Warmer

RIC-1909
RIC-1909EXP

Safety Precautions

Forward

	<p>⚠ CAUTION</p> <p>This equipment is designed and sold for commercial use only. This equipment is not to be used by the consumer in home use. Do not allow direct contact of this equipment by the public when used in food service locations. Only personnel trained and experienced in the equipment operation may operate this equipment. Carefully read all installation instructions before operating the equipment.</p>
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	<p>⚠ WARNING</p> <p>Always wear safety glasses when servicing this equipment.</p>
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	<p>⚠ WARNING</p> <p>Any alterations to this equipment will void the warranty and may cause a dangerous situation. Never make alterations to the equipment.</p>
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	<p>⚠ DANGER</p> <p>Machine must be properly grounded to prevent electrical shock to personnel. Do NOT immerse the equipment in water. Always unplug the equipment before cleaning or servicing. Machine must be properly grounded to prevent electrical shock in case of electrical problems.</p>
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NOTE

The information, specifications and illustrations contained in this manual represent the latest data available at time of publication. Right is reserved to make changes as required at the discretion of Gold Medal Products Company without notice.

This manual covers the model # RIC1909, RIC1909EX NACHO CHEESE DISPENSER.

You can be very proud of your NACHO CHEESE DISPENSER. In addition to being an attractive "eye catcher", it contains various engineering innovations which make it the leader in the industry. The exterior of the machine is designed and built-up to present an attractive appearance for many years.

Installation

CHECKING SHIPMENT

Unpack the shipping carton and check thoroughly for any damage which may have occurred in transit. Any claims should be filed immediately with the transportation company.

ELECTRICAL REQUIREMENTS

Voltage for your warmer is 120 Volt, 60 Cycle, single phase. The 1909 BAG CHEESE DISPENSER will draw a maximum of 2.0 amps. (1909EXP is 230 volts). Your electrician must furnish sufficient current for the proper operation of your machine. We recommend that this machine be fused on a line by itself. The switches and controls which operate the warmer are located on the top front of the machine.

Chili N' Cheese Dispenser Pouch Any Size for Any Venue

NOTE

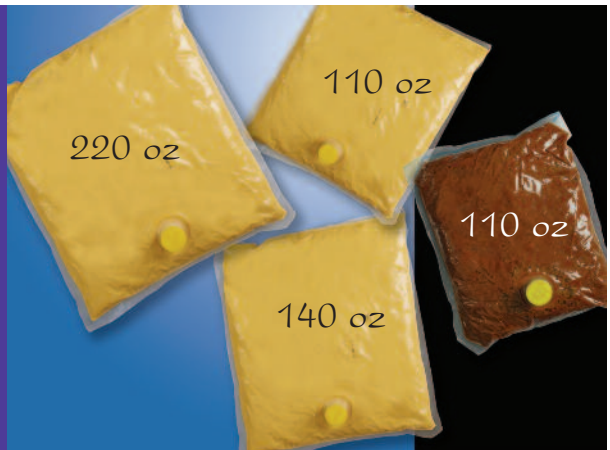
These instructions apply to all machines manufactured after May 2006 and supercedes any sticker or wiring instructions you may have received. Failure to wire properly will void the warranty and can result in damage to the blower, heat element, lights, etc.

WE OFFER
A Variety of Sizes to Fit Your
Volume Requirements

REDUCES
Waste • Changeovers • Cleanup

AVAILABLE IN
• 4/110 OZ • 4/140 OZ • 2/220 OZ

FEATURES
Different Formulas • 1 Year Shelf Life



Operating Instructions

Controls and their Functions

INSTALLATION

1. Plug power cord into 120 v outlet (230v for 1909EXP)
2. Pre-heat the unit for approximately ONE hour.
3. Dispensing temperature for cheese is between 140° F and 155° F

INITIAL SET-UP FOR PORTION CONTROL

Dispensing Volume

The equipment is set with pre-set dispensing volumes levels, (manual, small, large). The lowest switch is set to free-flow, (as long as button is activated, unit will dispense product) All dip switches on circuit board are set to off for this (manual) application.

The other 2 dip switch banks are set with times to dispense product.

Dispensing Temperature

The circuit board, has an adjustable temperature setting potentiometer located in the center of the Circuit Board.

To change Dispensing settings.

Chese/Chili Dispenser has three buttons for dispensing pre-set amounts of product.

You can change each button's dispense amount by following the instructions bellow.

STEP 1

Dispense the product into the serving container or measuring cup using the bottom (orange button). This button is set at the factory for manual function.

The dispense time is in seconds.

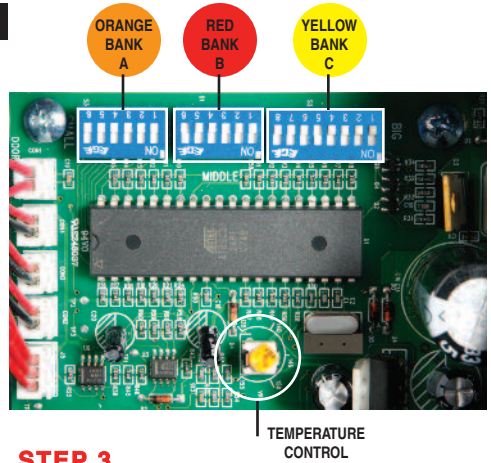
Repeat this step for up to 3 different serving amounts.

STEP 2

Unplug the warmer.

Remove the back panel (6 screws) locate the circuit board, you will see three switch banks:

- Left switch bank controls Orange Button
- Middle switch bank controls Red Button
- Right switch bank controls Yellow Button



STEP 3

Push the switches down (one bank at a time) to the ON position according to the chart below:

SWITCH number	DISPENSE TIME in seconds
1	1/2
2	1
3	2
4	4
5	8
6	16
7 (Yellow Only)	32
8 (Yellow Only)	64

Example: for 9 seconds dispense time for red button, on the Bank "B" turn ON switches #2 and #5.

Note: for manual dispense operation, put all switches in the OFF (up) position, for the bank you want to set for push/hold dispense.

STEP 4

Replace the back panel. Do not overtighten screws.

To change Dispensing Temperature

1. Un-plug unit
2. Remove - the 6 rear cover screws, and the cover.
3. Locate the circuit board in the bottom of the machine.
4. Locate the 140-155 deg, control in the center of the circuit board.
5. Rotate the pot, clockwise to increase the temperature, or counter clockwise to decrease the temperature.

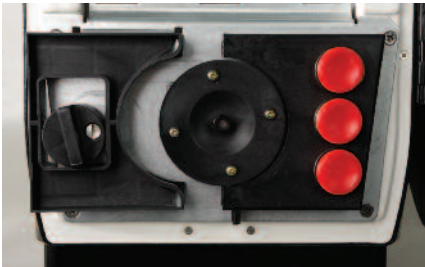
Product Installation

1. Remove cap from bagged cheese, install new tube, make sure tube is securely seated into new bag of cheese.



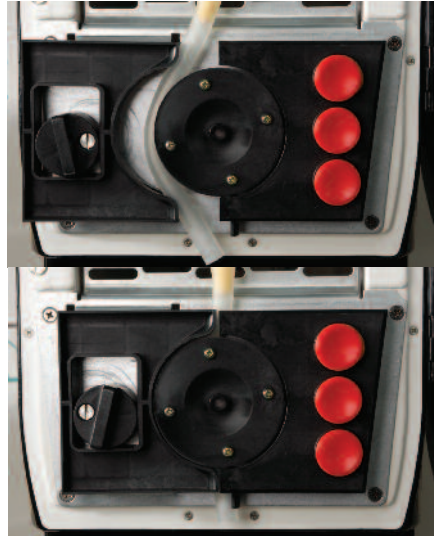
2. Open door by pulling on the left side of the cabinet. Open tube clamp by rotating Cam Counterclockwise.

3. Place product on rack with spout and tube directed toward the front and downward through the opening.



4. Guide the tube through the pump slot from top to bottom.

5. Close tube clamp by rotating cam clockwise.



6. Close door, unit WILL NOT OPERATE, with Door open.

Product Removal

1. Open Door
2. Open Tube Clamp
3. Remove Tubing, by pulling from bottom up.
4. Remove empty product bag and tube from the bag cheese dispenser.



CAUTION

Surfaces on this unit are EXTREMELY HOT during operation, care should be taken when operating this unit.

Daily Operation

Check the power cord to insure the unit is plugged into a proper outlet.

OPERATING GUIDELINES

Disconnect power to unit with the switch set to the OFF position at the end of each day. Do not leave unit operating unattended

Care and Cleaning



DANGER

Machine must be properly grounded to prevent electrical shock to personnel. Do NOT immerse the kettle, warmer, or any other part of this equipment in water. Always unplug the equipment before cleaning or servicing.

CLEANING GUIDELINES

The plastic exterior of the Cheese Dispenser is easy to keep clean. Usually a damp cloth will remove all dirt and grease spots. NEVER USE ABRASIVES.

- Turn power switch to the OFF position.
- Disconnect the unit from power source.
- After unit cools slide out the tray, and clean. Replace tray.
- Wipe exterior surface of unit.
- Wipe interior areas of the unit, confirm the unit is cool and unplugged.

	⚠ WARNING
Do not immerse unit in water. Do not hose down unit or the counter the unit is on. Keep away from running water.	

Maintenance Instructions

	⚠ CAUTION
The following sections of this manual are intended only for qualified service personnel who are familiar with electrical equipment. These are not intended for the operator.	

	⚠ WARNING
Adequate eye protection must be used when servicing this equipment to prevent the possibility of injury.	

	⚠ DANGER
Do NOT immerse the equipment in water. Unplug your machine before servicing.	

MAINTENANCE PROCEDURES

Cleaning Air Intake (weekly)

1. Disconnect Unit from Power supply
2. Position unit onto back panel.
3. Use a vacuum cleaner and or a damp cloth to clean air intake.
4. Position unit for normal operation and reconnect to power source.

Trouble Shooting Guide

PROBLEM	CAUSE	SOLUTION
Nothing is working	Electrical Failure	Check plug is secure in outlet Check outlet for power. Check Circuit Breakers
Door will not close	Clamp Open Tray not fully inserted	Close Clamp Install tray correctly
No Product Dispensing	Out of product Door not closed	Replace empty bag Close Door
Product is leaking	Clamp not fully closed Tube loose from spout	Close Clamp Check tube
Tube not reaching bottom of clamp	Spout not seated in receptacle	Seat spout in receptacle
Product is cold	Dispenser door left open No Electricity	Close Door Check Power
Excess product remain in bag	Spout not seated in receptacle Folds in Bag	Seat Spout Lay bag flat in tray

Ordering Parts

1. Identify the desired part by checking it against the photos, illustrations, and/or the parts list.
2. When ordering, please include part number, part name, and quantity desired.
3. Please include your model name and machine serial number (located on the machine nameplate) with your order.
4. Address all parts orders to:

Parts Department-Ricos Products Co. Inc.
621 S Flores
San Antonio, Texas 78204

or, place orders at:

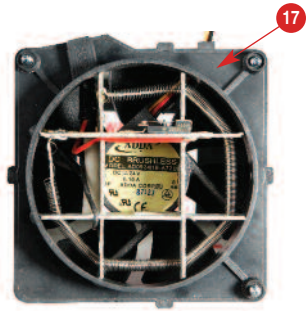
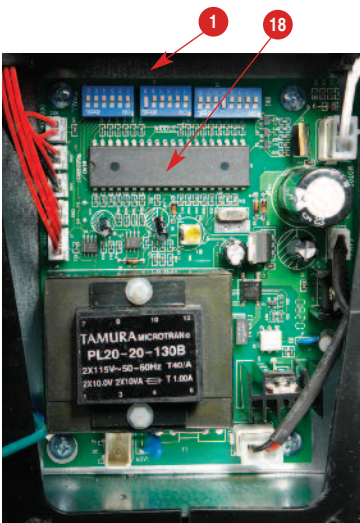
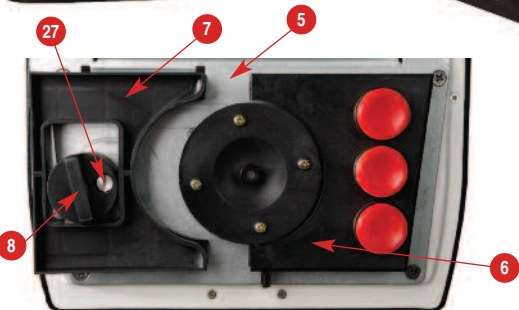
(210) 222-1415 • (800) 284-0546 • Fax: (210) 226-6453

Parts List Dispenser

Model No. 1909

Item No.	Part No.	Description	Quantity
1	36025	PCBA MOUNT BOX	1
2	36026	REAR ACCESS PANEL	1
3	36027	BAG CHEESE TRAY	1
4	36028	BAG SUPPORT	1
5	36029	SWITCH MOUNT PANEL	1
6	36030	PUMP BLOCK RIGHT SWITCH	1
7	36031	PUMP BLOCK LEFT	1
8	36032	PUMP CAM LOCK	1
9	36033OR	BUTTON - ORANGE	1
10	36033RD	BUTTON - RED	1
11	36033YL	BUTTON - YELLOW	1
12	36034	PUMP DRIVE PLATE METAL	1
13	36036	PUMP FRONT COVER PLATE	1
14	36037	PUMP ROLLER	4
	36038	BUTTON EXTENDER MOUNT	3
	36040	RUBBER FEET	4
15	36043	MOTOR	1
	36045	MOTOR WIRE HARNESS	1
16	36046	BLOWER - FAN	1
17	36047	HEATER ASSEMBLY	1
18	36048	PCBA MASTER BOARD	1
19	36049	PCBA TEMPERATURE SENSOR (NOT SHOWN)	1
20	36051	DECAL HOUSING LEFT (NOT SHOWN)	1
21	36052	DECAL HOUSING RIGHT	1
22	36053	DECAL BOTTOM PANEL	1
23	36054	DECAL DOOR	1
24	36055	DECAL REAR PANEL	1
	36056	DECAL NAME PLATE AND UL	1
	36057	DECAL CAUTION	1
25	36058	MAGNETIC SHEATH	1
	36060	MANUAL 5300 NACHO CHEESE	1
	42373	IEC SNAP IN RECEPTICAL (230V ONLY)	1
	42386	IEC POWER CORD 2 PRG W GR (230V ONLY)	1
26	77122	THUMB SCREW NACHO PUMP	1
27	77125	SLOTTED CAM SCREW	1
28	77130	WASHER - SPRING - M3	2
29	36042	MAGNET DOOR	2
30	22038	POWER CORD	1

Parts





Warranty

Ricos Dispensers, Inc. Warranty

Ricos Dispensers, Inc. ("Ricos Dispensers") warrants that, for a period of six (6) months from the date of purchase (the "Warranty Period"), the equipment manufactured by it will be free from defects in workmanship and materials provided the equipment is used in the manner and in the environment for which it was manufactured. Our obligation under this warranty shall be limited to the repair or replacement of any defective part for a period of six (6) months from the date of sale to the Original Purchaser with regard to labor and two (2) years with regard to parts.

DISCLAIMERS AND LIMITATIONS. OTHER THAN AS SET FORTH ABOVE, "Ricos Dispensers" SPECIFICALLY DISCLAIMS ALL EXPRESS AND IMPLIED WARRANTIES, INCLUDING BUT NOT LIMITED TO, WARRANTIES OR MERCHANTABILITY AND/OR FITNESS FOR A PARTICULAR PURPOSE OR USE. This warranty does not extend to repairs or alterations undertaken without the prior written consent of "Ricos Dispensers" or for goods that are misused, abused or neglected or if the goods are not properly stored, maintained, installed or operated. "Ricos Dispensers" SHALL NOT BE LIABLE FOR INCIDENTAL, SPECIAL, INDIRECT, EXEMPLARY, PUNITIVE OR CONSEQUENTIAL DAMAGES RESULTING FROM THE USE OF THE GOODS OR ARISING OUT OF ANY BREACH OF THIS WARRANTY; INCLUDING BUT NOT LIMITED TO DAMAGE TO PROPERTY OR LOSS OF PROFITS OR REVENUE.

CLAIMS ADMINISTRATION. All warranty claims must be made by calling our customer service department at 800 284-0546 during the "Warranty Period". The model, serial number, date of purchase and a brief description of the problem must be provided in writing. If required, "Ricos Dispensers" will deliver a replacement dispenser within three working days when a major credit card is used for a deposit. Freight collect shipping labels will be included where the return of a defective dispenser is required. "Ricos Dispensers" must be returned clean within thirty days after receipt of the replacement dispenser to avoid charges. Should the defect be a result of customer negligence, the credit card will be charged for necessary parts, labor, shipping, and cleaning if required. within thirty days after receipt of the replacement dispenser to avoid charges. Should the defect be a result of customer negligence, the credit card will be charged for necessary parts, labor, shipping, and cleaning if required.



Originators of Concession Nachos.

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Web Site www.ricos.com

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Note: All servicing of internal components is to be performed by qualified service personnel only.