

ASEPT™

The Dispensing
Specialist



MULTIDRESS 77000

DUAL KETCHUP/MUSTARD DISPENSER

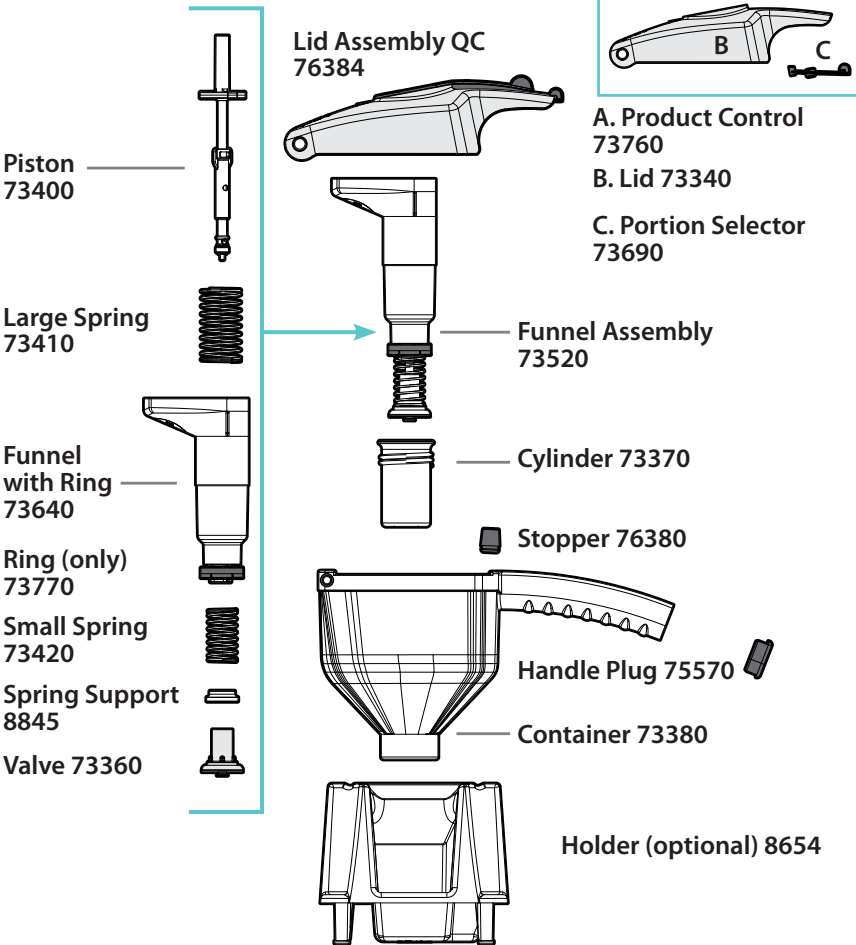
User Manual

ASEPT Multidress 77000

The Multidress is used to dispense any combination of ketchup and mustard onto a bun, both at the same time or individually. You can set all combinations with a swift movement of your thumb during operation.

To dress a bun, hold the Multidress with both hands above the center of the bun, choose the desired setting and squeeze.

Exploded View/Parts List

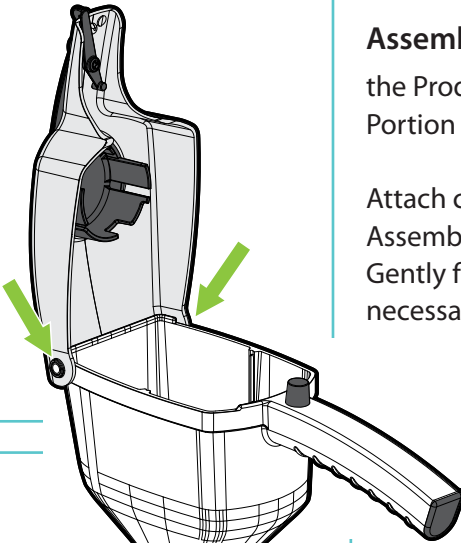


Assembly



IMPORTANT Clean, rinse, sanitize, and dry parts at a minimum of every 24 hours. Always comply with local sanitization requirements.

1



Assemble

the Product Control, Lid, and Portion Selector.

Attach complete Lid Assembly to Container. Gently flex Lid edge if necessary.

2

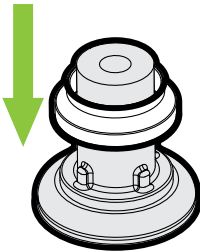


Tighten With Care!

Assemble

the Cylinder and Container.

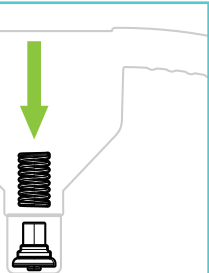
3



Attach

the Spring Support to the Valve.

4

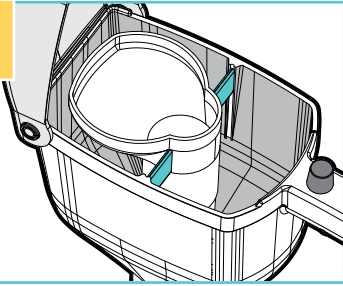


Insert

the Valve/Spring Support, and Small Spring into the Cylinder.

Assembly (cont.)

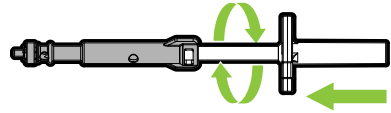
5



Place

Funnel over the Small Spring.
Insert the "wings" into the grooves
with the hopper towards the Lid.

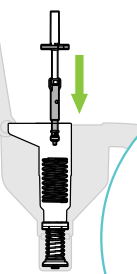
6



Assemble

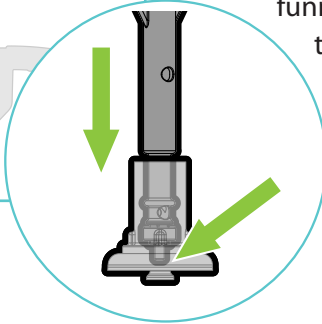
the piston. Rotate one half turn.

7



Insert

Large Spring and Piston into
funnel. Press Piston so
that it slides into the
Valve and locks.
It must CLICK twice.

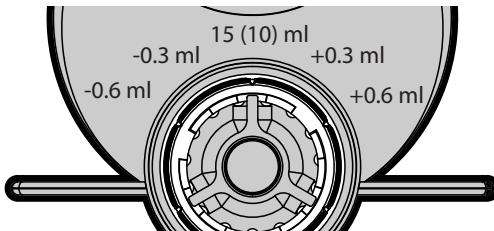


Calibration

Fine-tune the portion size of the ketchup by rotating the black ring on the funnel. It can be set in five positions, with 0.3 ml increments.

To increase portion size, rotate ring counter-clockwise.

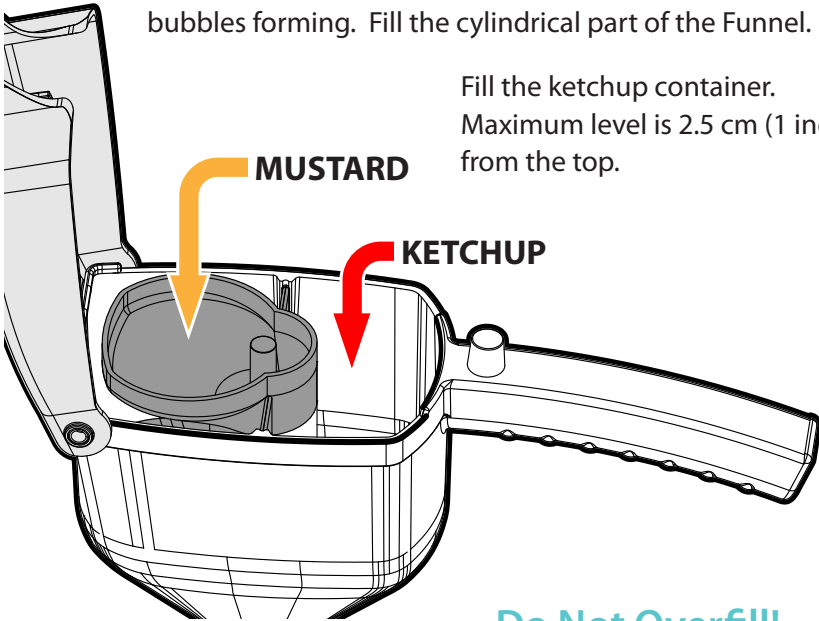
To reduce portion size, rotate ring clockwise.



Click!
Click!
Click!

Filling

Place Multidress into Holder. Pour mustard into the sloped bottom of the funnel (**NOT over the Piston**) to avoid air bubbles forming. Fill the cylindrical part of the Funnel.



Fill the ketchup container.
Maximum level is 2.5 cm (1 inch)
from the top.

Do Not Overfill!

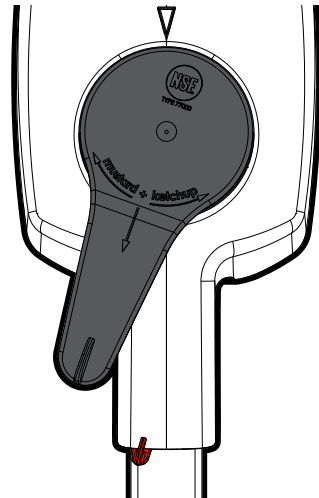
Priming

Both products must be filled before priming.

Turn Product Control to "Mustard Only" position.

Press Lid several times until mustard is dispensed.

Turn Portion Control to "Normal Ketchup/Mustard" and press the Lid several times until it dispenses consistently.



Use

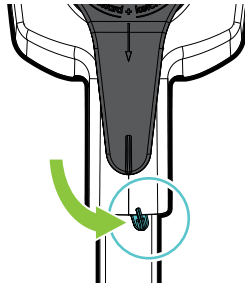
Move Portion Control and Product Control to desired setting.

Hold the Multidress with both hands, with cylinder centered about 4 cm (1½ inches) above the bun.

PRESS THE LID QUICKLY TO DISPENSE.

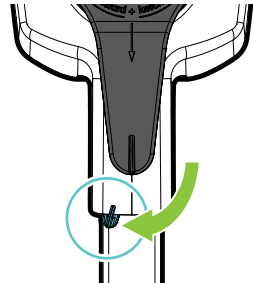
(NOTE: If you press slowly, product could accumulate on the front of cylinder)

SMALL SETTING

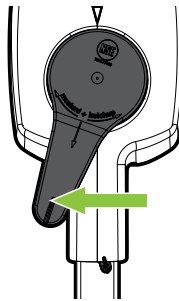


1/3 fl oz (10 ml)
Ketchup
+
1.1 ml Mustard

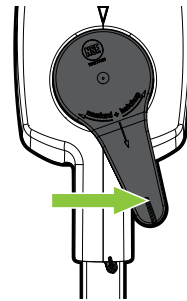
LARGE SETTING



1/2 fl oz (15 ml)
Ketchup
+
1.4 ml Mustard



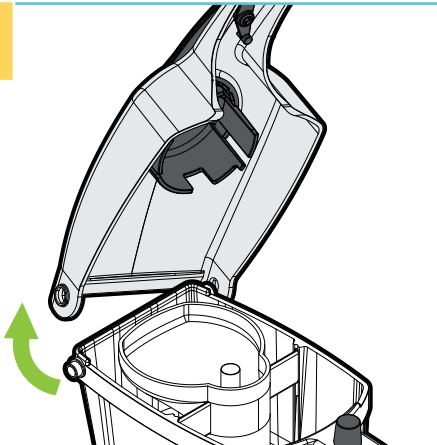
Mustard Only



Ketchup Only

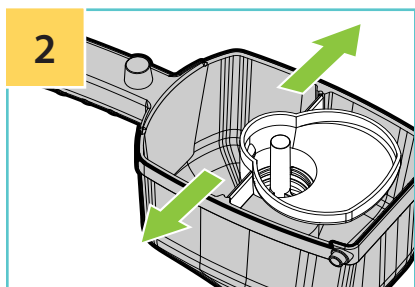
Disassembly

1



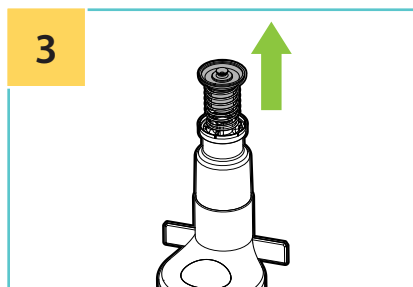
Bend the side of the Lid to remove from Container.

Disassembly (cont.)



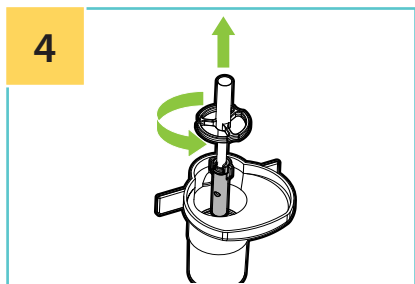
Remove

Funnel Assembly from the Container. Flex sides of Container to remove.



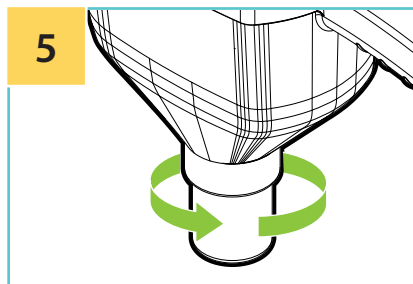
Hold

Funnel Assembly with opening resting on bottom of sink. Remove Valve and Spring Support.



Rotate

and pull Piston from the Funnel. Disassemble the two parts of the Piston by rotating one half turn.



Unscrew

and remove cylinder.

Cleaning

Disassemble all parts. Clean with soap and hot water, rinse, sanitize, and dry parts according to local sanitization requirements.

All components are dishwasher safe.



Safety

All components must be cleaned before first use.

According to food and safety regulations, most foods must be stored and/or served at certain temperatures or they could become hazardous. Check with local food and safety regulators for specific guidelines. Be aware of the product you are serving and the temperature the product is required to maintain.

ASEPT General Warranty

Liability for defects

Should the products, as delivered, within one (1) year from delivery be shown to be defective due to defaults in material or manufacturing ("Warranty Period"), the Supplier undertakes, at its own option (i) to make a replacement delivery, (ii) to repair or rework the products claimed to be defective or (iii) to accept return of such product and refund such proportion of the purchase sum received as corresponds to the returned products. The Supplier assumes no liability for defects as regards to layout and design of the products, unless expressly stated in the Agreement.

The Customer shall without undue delay notify the Supplier in writing of any defect which appears. Such notice shall under no circumstances be given later than two (2) weeks after the expiry of the Warranty Period.

The Supplier is liable only for defect which appear under the conditions of operation provided for in the Agreement and under proper use of the product. The

Supplier's liability does not cover defect which are caused by faulty maintenance, incorrect erection or faulty repair by the Customer, or by alterations carried out without the Supplier's consent in writing. Finally, the Supplier's liability does not cover normal wear and tear or deterioration.

Except as expressly specified above, the Supplier has no liability for defects in the products whatsoever and are under no circumstances responsible for any direct or indirect losses, damages or costs incurred by the Customer, including consequential damages.

General limitation of liability

Notwithstanding any other limitation of liability mentioned in the Agreement including these Terms and Conditions, the Supplier's liability for damages under the Agreement shall be limited to the insurance compensation that can be obtained in accordance with the Supplier's each valid liability insurance.

Consequential losses

There shall be no liability of either party towards the other party for loss of production, loss of profit, loss of use, loss of contract or for any other consequential or indirect loss whatsoever.

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