

ASEPT™

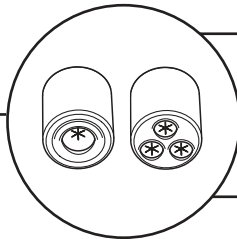
The Dispensing Specialist

Portion Pump

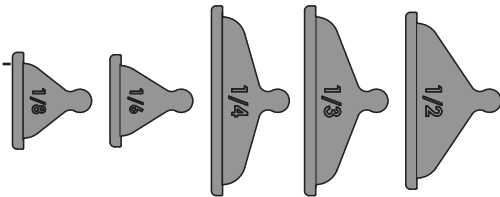
All components must be cleaned before first use.
All components are dishwasher safe.

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.

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

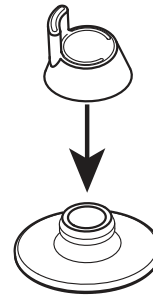


Take care when cleaning to prevent damage to nozzle opening(s).
Do not use sharp items.

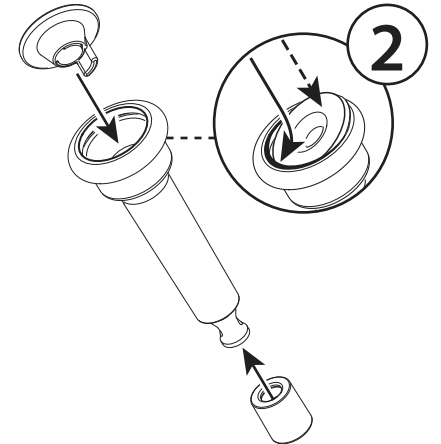


ASSEMBLY

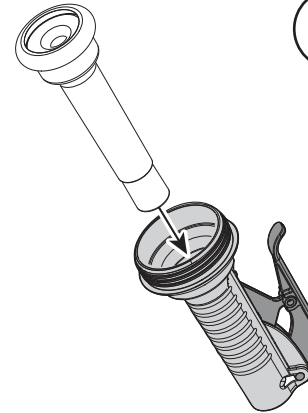
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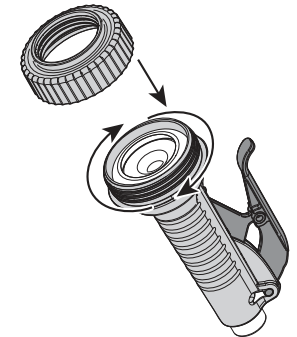
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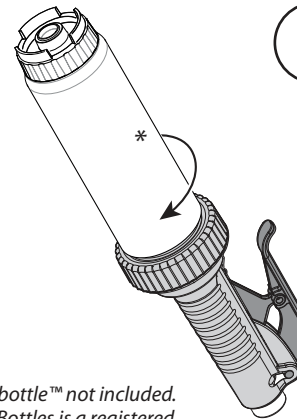
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4



5



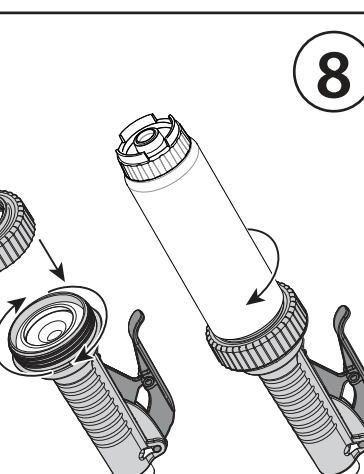
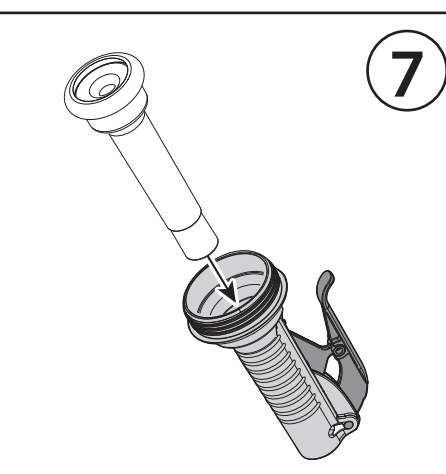
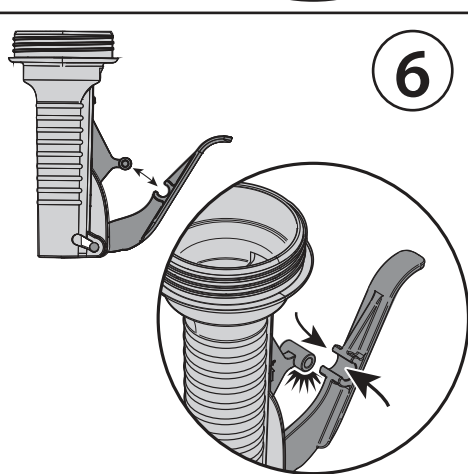
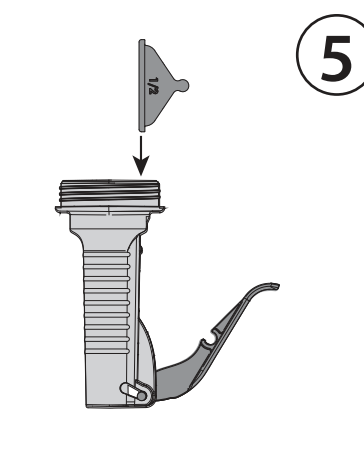
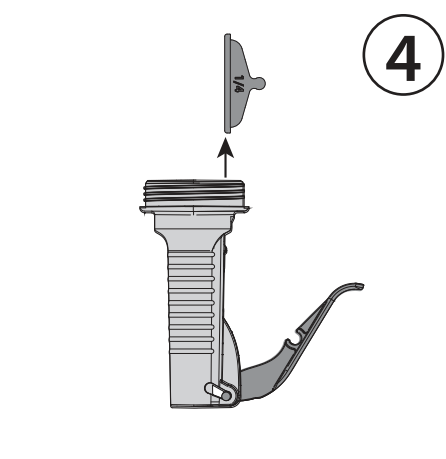
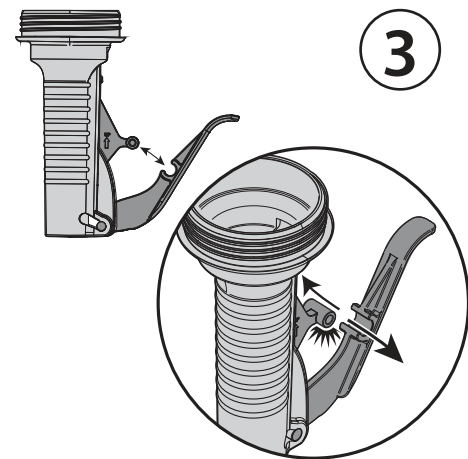
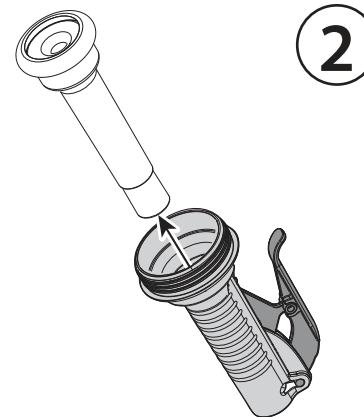
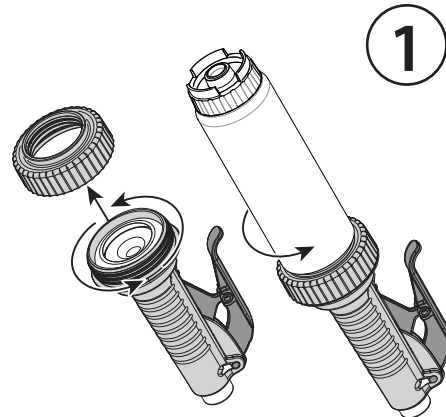
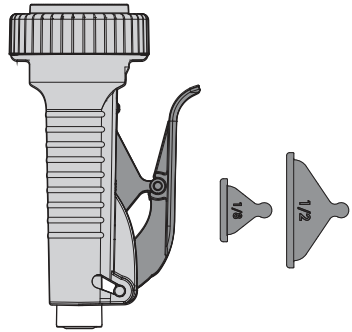
PRIMING



* FIFO bottle™ not included.
FIFO Bottles is a registered trademark of FIFO Innovations.

HELPFUL HINT:
Cover the top valve & squeeze bottle to fill chamber.

CHANGING PORTION SIZE



PORTION SETTINGS

<u>fl oz*</u>	<u>ml</u>
1/8	3.75
1/6	5
1/4	7.5
1/3	10
1/2	15

*Approximate portion based on
Standard products
(ketchup or mustard).

Thick products (mayo, honey)
may yield 1/16 fl oz less per portion.

Thin products (hot sauce, soy sauce)
may yield 1/16 fl oz more per portion.

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