

# ASEPT™

The Dispensing  
Specialist

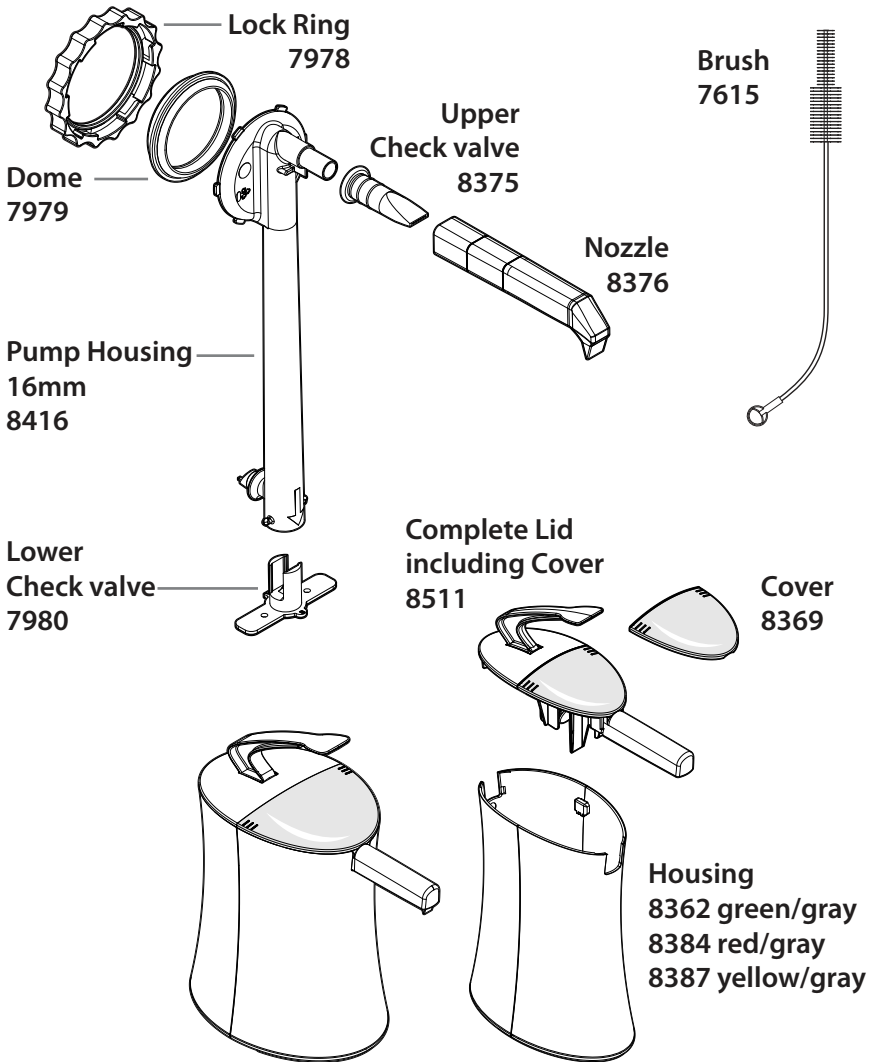


## DRESSOMAT

### User Manual

# Dressomat

## Complete Pump 8926



Designed for use with standard 1½, 1 or ¾ gallon pouched condiments and toppings.

Pumps attach to 16mm fittings in pouches.



# Safety

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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.

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

# Cleaning

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**All components must be cleaned before first use.**

Disassemble all six (6) parts. Clean with soap and hot water, rinse, sanitize and dry according to local sanitization requirements. Use supplied brush to scrub inside parts.

Clean and sanitize exterior of shroud as needed.

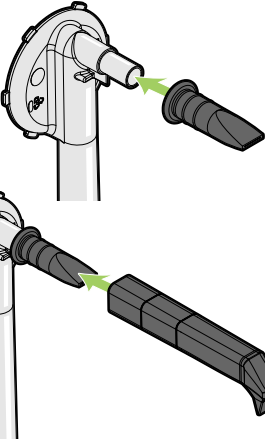
**IMPORTANT** Clean, rinse, sanitize, and dry parts at a minimum of every 24 hours. Always comply with local sanitization requirements.

All pump components are dishwasher safe.



# Assembly

1



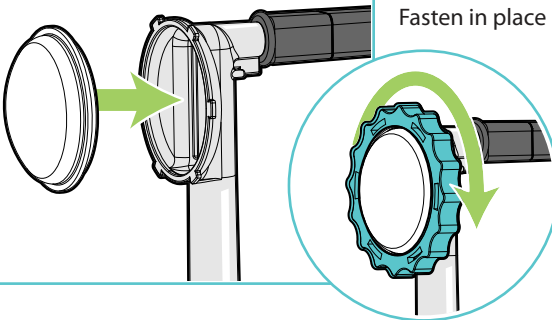
## Push

the Upper Check valve onto the upper inlet of the pump housing as far in as possible.

Push the Nozzle over the Upper Check valve.

**Note! Make sure openings of both Upper Check valve and Nozzle are open. If unopened, pump may not function.**

2

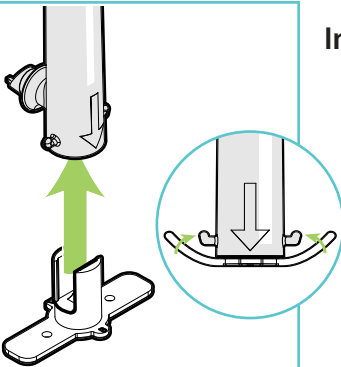


## Place

the Dome into the Pump housing.

Fasten in place by turning the Lock ring around the parts until they engage.

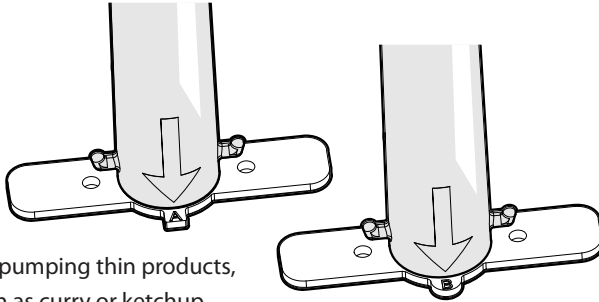
3



## Insert valve

into the bottom of the pump housing. Wrap the flaps on the side of valve onto the pair of pegs on the pump housing.

The Lower Check valve can be placed in two different positions, depending on the viscosity of the product.

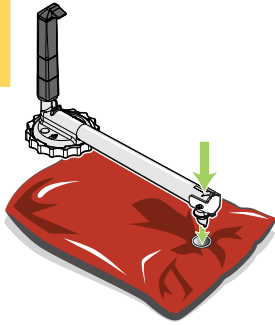


**A** For pumping thin products, such as curry or ketchup.

**B** For pumping more viscous products or products with larger particles such as tarter sauce or mustard.

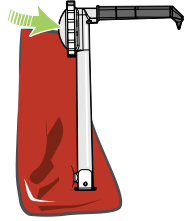
## Attaching the Pouch

1



### Connecting the pouch

Put new pouch on countertop with fitment facing up. Place piercing end of connector in center of fitment. Push firmly until pump snaps into place. Hold pouch up and push dome to prime pump.



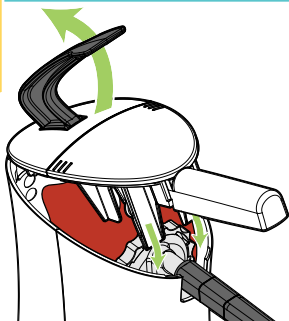
2



### Inserting the Pouch and the Pump

Lift pouch and pump with both hands. Let pouch slide down into dispenser housing. Guide Nozzle into place in the groove of dispenser housing.

3

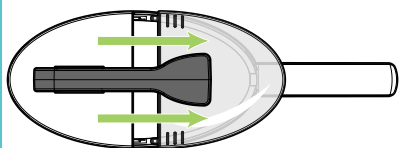


### Attaching the Lid

Hold the handle in its upper most position. Guide Lid into place by inserting back side first. Press front of Lid down until it snaps into place.

Make sure Nozzle is in place by pressing it up into the Lid.

4

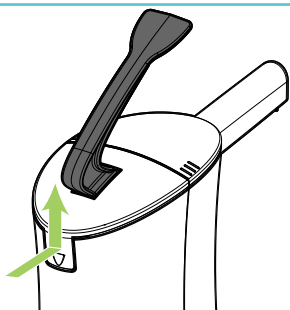


### Removing the Cover

Place thumbs on ribbed surface located on the Cover. Press Cover forward to remove from Lid.

Tip: Do not remove Lid from dispenser housing when removing Cover.

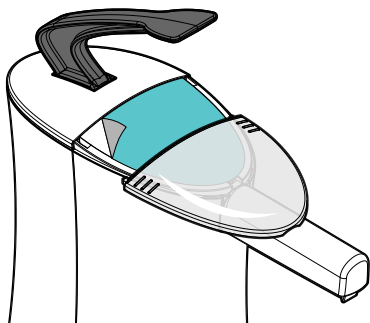
5



### Removing the Lid

Press backside tab into dispenser housing and lift Lid upwards.

## Product Label and Cover



### Insert Cover over Product Label

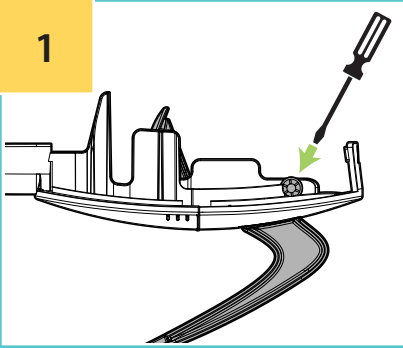
Remove Cover.

Attach label to Lid and remount Cover.

Make sure Cover snaps in place correctly.

# Setting the Portion

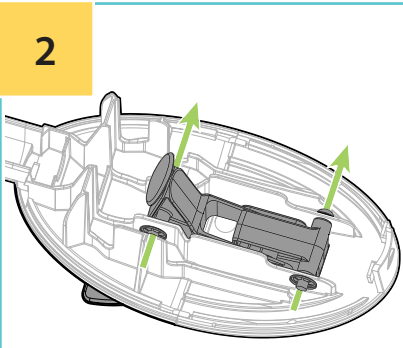
1



## Remove locking washer

Use a flathead screwdriver to pry off the locking washers.

2

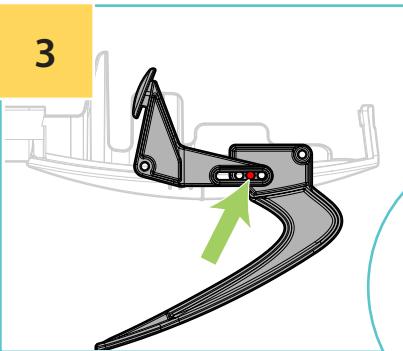


## Remove pins

Slide the pins from the pair of link arms and handle holes.

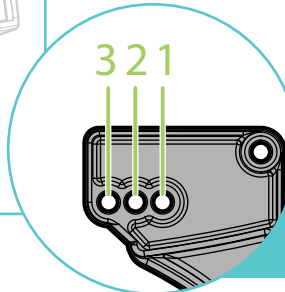
Disassemble the two parts of the mechanism

3



## Adjust the peg

in the middle (the one without a head) to desired position 1, 2 or 3.



Position 3 provides the largest portion.

3 = .6 fl. oz.

2 = .4 fl. oz.

1 = .2 fl. oz.

# 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 use 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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