



NACHO MACHINE

REQUIREMENTS:

- 1 – 6' or 8' Table
- 1 – 2 Attendants
- 1 Dedicated 20 amp circuit within 25 feet and plug directly into outlet. The machine will not operate correctly off a generator.
- 1 - 16 Gauge extension cord provided by the customer.
- The bag of nacho cheese is kept at a constant temperature of 140-150 degrees F. This is the optimal serving temperature for consistency with every serving.
- Cheese product must be purchased through CC&E.

HOW TO OPERATE:

- First, load the cheese bag onto the support tray.
- Feed the tube through the dispenser.
- Select your portion with one of the preset dispensing buttons.

CLEANING:

- Make sure the machine is unplugged.
- Using a damp cloth, remove all remaining food particles.
- DO NOT USE ANY TYPE OF DETERGENT ON MACHINE or submerge machine!

IMPORTANT SAFETY PRECAUTIONS:

- To reduce the risk of fire or electric shock, ONLY authorized personnel should do repairs.
- DO NOT touch hot surfaces. This may result in severe burns.
- DO NOT let children operate this appliance.

Creative Carnivals & Events, LLC. Not Responsible For Loss or Injury.