



HOT NACHO CHEESE, FUDGE, and CHILI DISPENSERS



MODEL H50NHS



MODEL H50NP



MODEL H50NL

GENERAL SPECIFICATIONS

(ALL DIMENSIONS ARE IN INCHES)

Hot Nacho Cheese, Fudge, and Chili Dispensers						
MODEL	DESCRIPTION	WIDTH	DEPTH	HEIGHT	ELECTRICAL	SHIPPING WT
H50NHS	Nacho Cheese w/ Heated Spout	9	11 1/4	10 1/2	110V, 400W	16 Lbs
H50NP	Nacho Cheese w/ Pump	9	11 1/4	10 1/2	110V, 400W	16 Lbs
H50NL	Nacho Cheese w/ Ladle	9	11 1/4	10 1/2	110V, 400W	15 Lbs

Working Height : (For Pump Units) 15 1/2 inches.

Electrical: Line Cord Included.

Body Construction: Stainless Steel.

Cecilware sells value... Worldwide

Cecilware Corporation

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Operation Manual
NR51A August 2008

CAUTION: Read these instructions before operating the dispenser. This dispenser is designed for commercial use only. Personnel operating the warmer should be thoroughly familiar with the dispenser before using it.

ADD ONE QUART OF WATER BEFORE TURNING ON WARMER.

Each unit has been thoroughly tested in our plant to insure proper operation before it reaches our Customers.

The pump is adjusted to dispense 1 oz. of condiment per stroke. (See instruction sheet on "How to Adjust".)

THE WARMER IS DESIGNED FOR USE WITH A #10 CAN ONLY.

Check water level frequently, as water evaporates when heated. Be sure cheese or fudge is sufficiently heated before pumping.

PUMP MODELS:

- Loosen the two knurled screws and turn latches 90.
- Remove pump from well area.

ALL MODELS:

- Fill the well area up to the water line:
- Open #10 can and peel off label.
- Place the #10 can into the well on top of metal spring or spacer provided.
- Plug in the warmer, turn toggle switch to the "ON" position which starts thermostat and light.
- Pre-heat cheese or fudge approximately 45 minutes with setting between 7 and 10, stirring every 10 minutes, before inserting pump or ladle. Reset to 3 when ready.

WARRANTY

Every Cecilware product has been carefully inspected before shipment. The finest of materials and the highest standards of workmanship have been built in to the equipment.

Within 1 year of purchase, should any Cecilware product show defect in factory workmanship or material, we agree to repair, at our option or replace without cost to user such parts which prove upon factory inspection to have been so defective. All equipment must be shipped transportation charges prepaid for acceptance. This warranty covers replacement parts only, labor charges are covered for 90 days after installation.

This warranty does not apply under the following conditions: Neglect or abuse of equipment.

Excessive lime condition Improper installation

Any outside modification to equipment

Every Cecilware urn body is covered for three years. This warranty covers stainless steel bodies and stainless steel liners. Portable equipment such as Electric Fryers, Food Warmers, Electric Stoves, Dispensers, Plug-In Urns, Coffee Brewers and Warmers must be returned to the factory of manufacture or brought to an authorized service station for repair.

No other warranty, written or verbal, other than the foregoing is authorized. This warranty is voided if repairs are not done at an authorized service station.

CECILWARE HOT NACHO CHEESE/ FUDGE DISPENSERS

MODELS: H-50NP, H-50NHS, H-50NL

INSTALLATION AND OPERATING INSTRUCTIONS

PUMP MODELS

- Insert pump. (Be sure that the spout is cradled on the spout warmer, if Heated Spout Model.)
- Hold pump lever in "DOWN" position for approximately 40 seconds to "PRIME".
- Return latches to "LOCK" position and tighten knurled screws.
- WARNING: Thermostat does not turn heat completely off. Turn off toggle switch in back of unit to turn off sign as well as thermostat.

THERMOSTAT CONTROL

Your Cecilware Hot Dispenser utilizes a thermostat heat control.

The Temperature should be set from #3 to #5. The normal working temperature should be approximately 145°F

To increase temperature, turn knob to the right.

To decrease temperature, turn knob to the left.

Do not leave temperature on high heat for long periods. This could cause the Nacho Cheese or Fudge to overcook.

MODEL H-33 (PUMP)

ADJUSTMENT FOR PORTION CONTROL

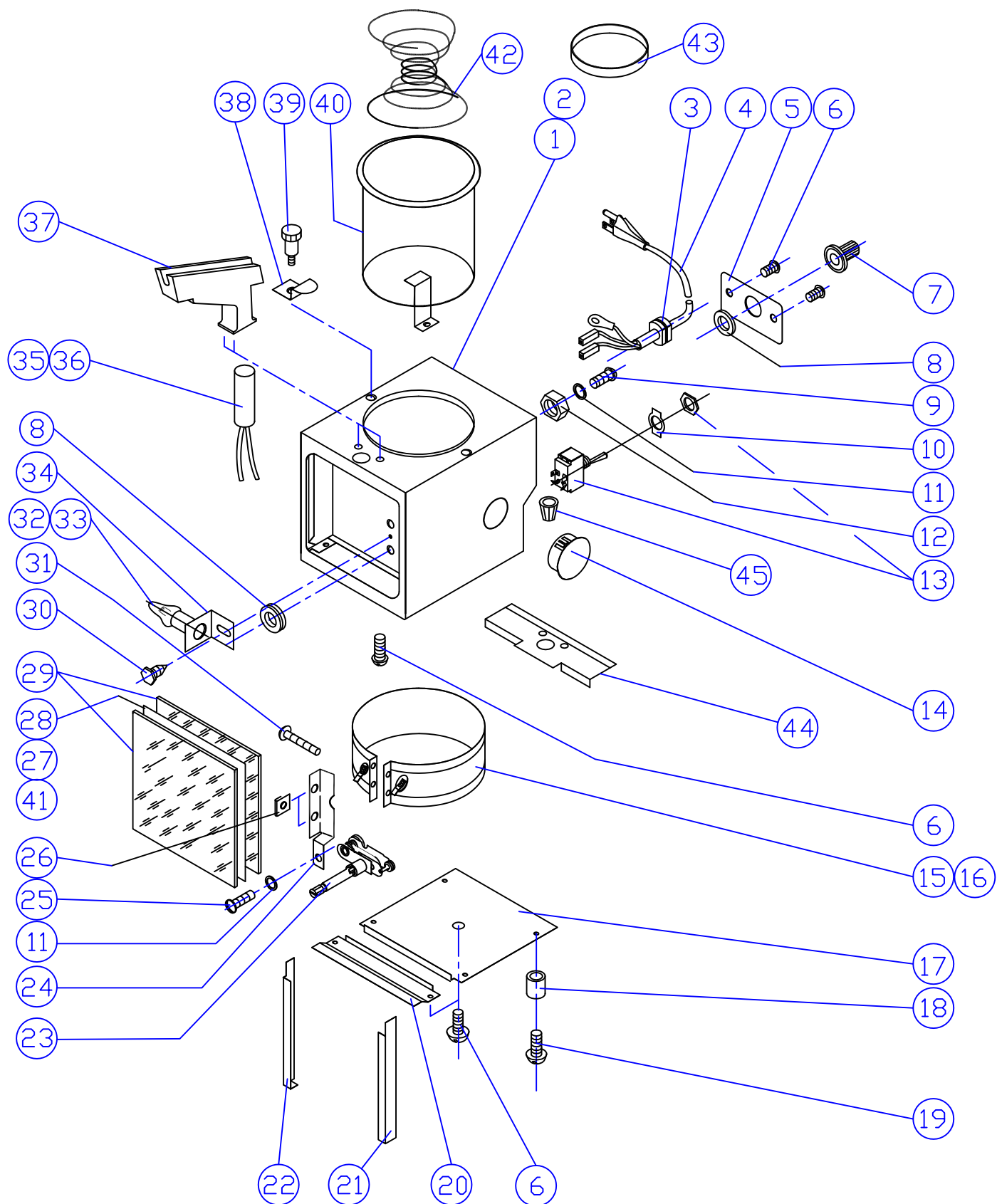
1. Remove lever thumb screw (#2) and lift up handle.
2. To decrease amount dispensed, turn fulcrum (#3) clockwise. To increase, turn counter-clockwise.
3. Lines on lower shield (#4) are for reference only.
4. Return handles to slot in fulcrum. Be sure screw (#2) is put back through non-threaded hole first.

CLEANING INSTRUCTIONS

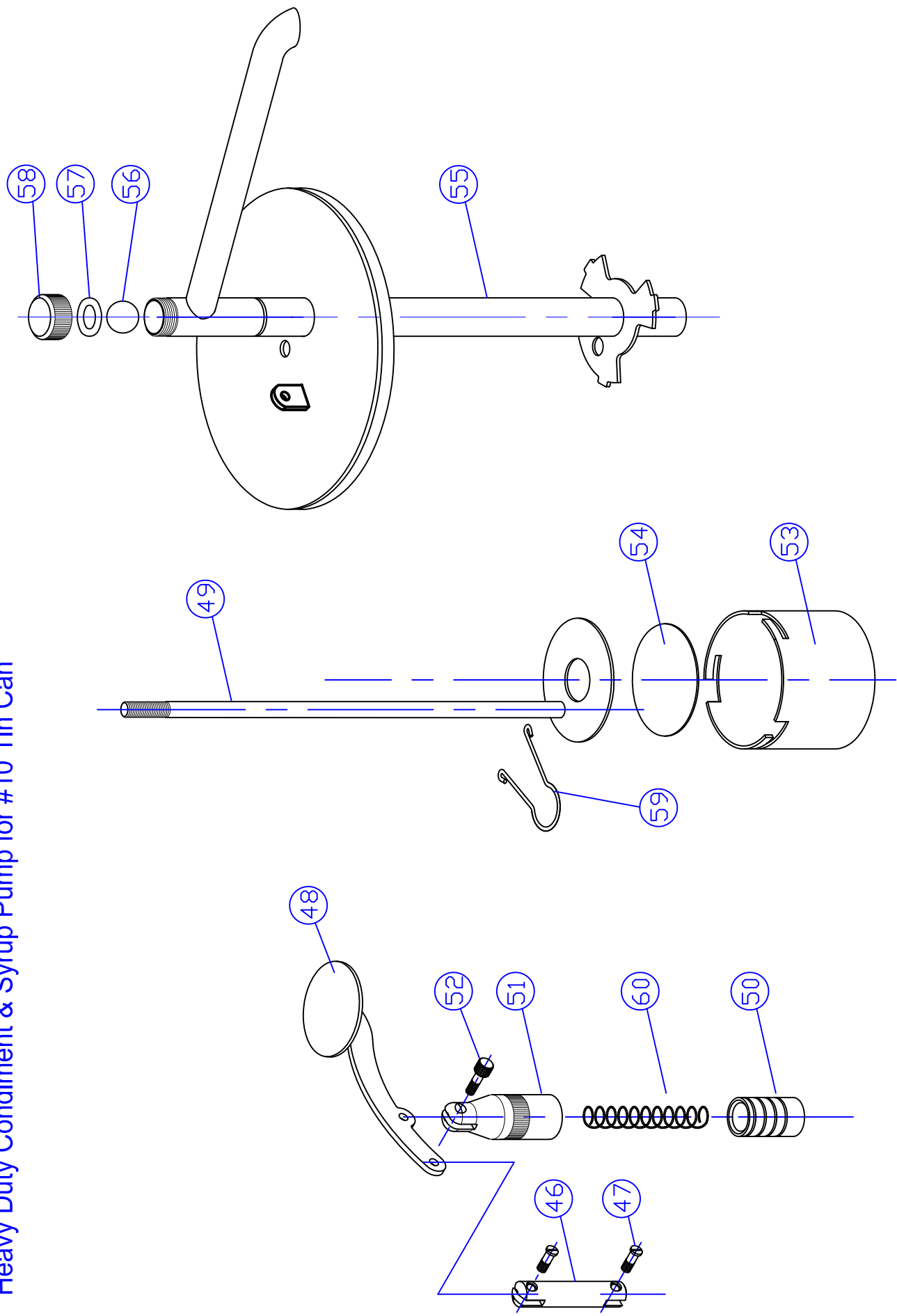
Disassemble pump daily and clean all parts with hot, soapy water as follows:

1. Remove cup lock spring (#6), turn and pull cup (#10) down.
2. Remove Ball (#7) out of delivery tube.
3. Wash all parts thoroughly in hot, soapy water and rinse. Re-assemble pump. Dispense hot, clean water through pump.
4. Use brush to clean inside of delivery tube.

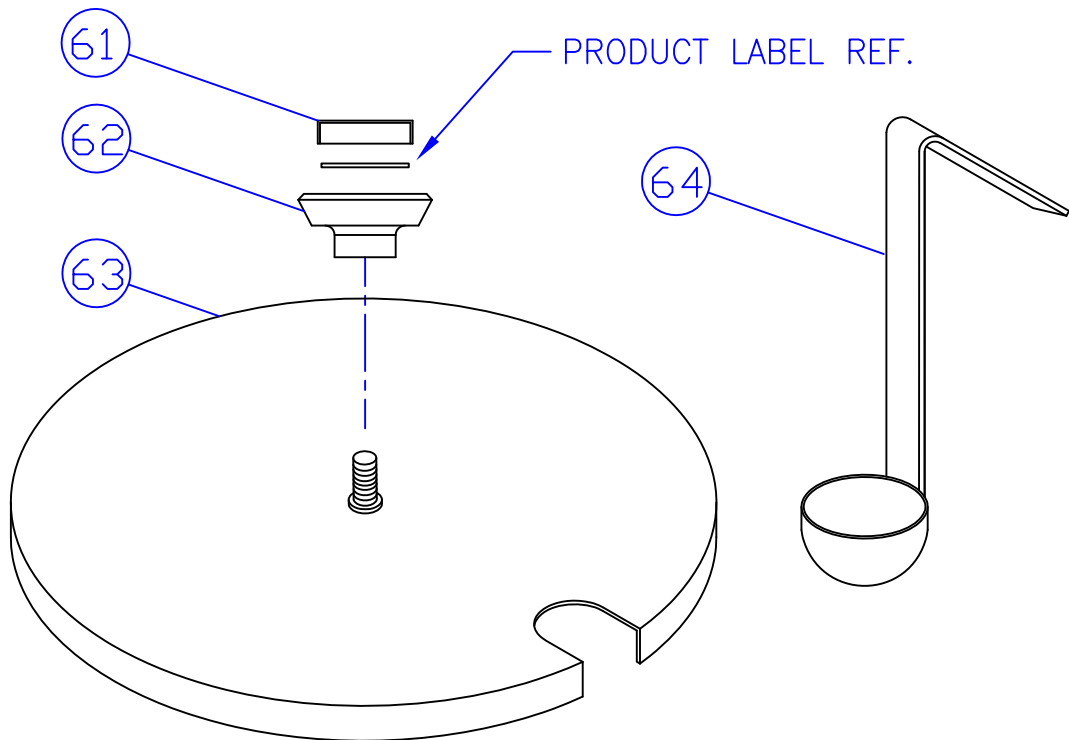
Heavy Duty Condiment & Syrup Dispenser for #10 Tin Can



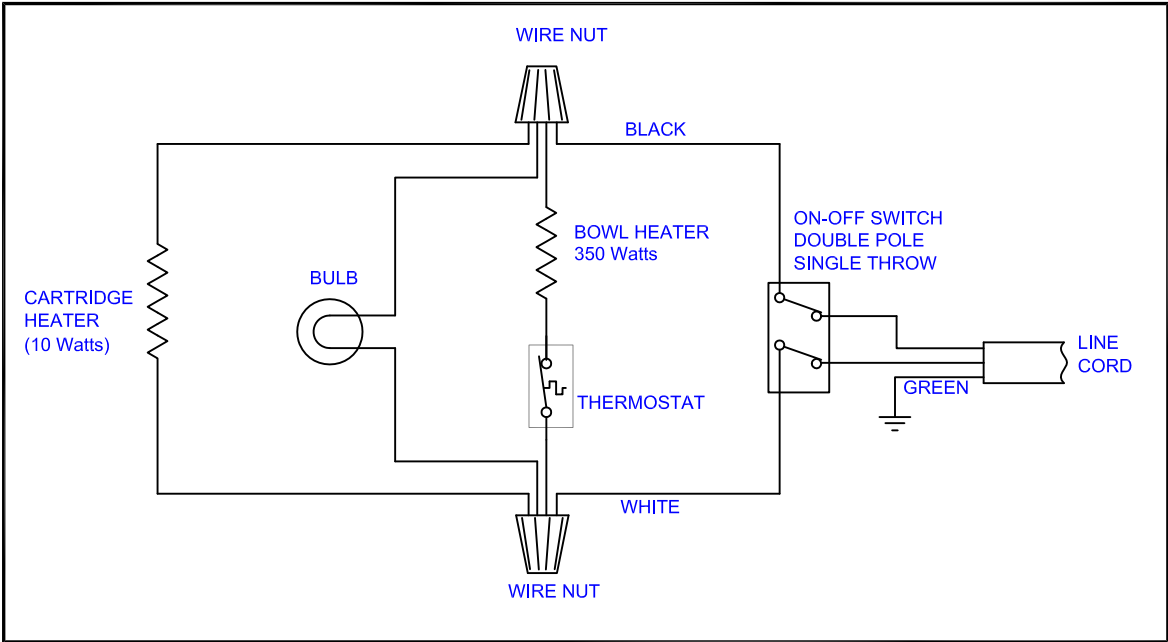
Heavy Duty Condiment & Syrup Pump for #10 Tin Can



Condiment & Syrup Cover with Ladle



Wiring Diagram 120/ 240 V



PARTS LIST

ITEM	PART #	DESCRIPTION	QTY		
			H50NHS	H50NP	H50NL
1	A116Q	BODY HOUSING	0	1	1
2	A117Q	BODY HOUSING (W/ HEATED SPOUT)	1	0	0
3	B012A	BUSHING-CS/BT/SD	1	1	1
4	C032A	CORD W/PLUG-120V 15A	1	1	1
4	C770A	CORD W/PLUG-220V 15A	1	1	1
5	A131A	COVER PLATE REAR	1	1	1
6	P811A	SCREW 10-32X3/8	10	8	8
7	A221A	ADJUSTMENT KNOB, BLACK	1	1	1
8	M218A	SILICONE GROMMET 3/8 RED	3	3	3
9	P013A	SCREW 8-32 X 3/8 B RH NP	1	1	1
10	N789A	ON-OFF PLATE	1	1	1
11	P072A	WASHER #10 EXT STAR	2	2	2
12	P010A	NUT-8-32 HEX	1	1	1
13	L299A	SWITCH TOGGLE	1	1	1
14	P002A	HOLE PLUG	1	1	1
15	A520A	ELEMENT, 120V 350W	1	1	1
16	A521A	ELEMENT, 220V 350W	1	1	1
17	A130A	EXTERIOR BOTTOM	1	1	1
18	A412A	BUMPER BLK RUBBER	4	4	4
19	A442A	SCREW, 10-32x1/2 RD HD	4	4	4
20	A119A	ACCESS COVER	1	1	1
21	A114A	WINDOW PANEL RETAIN-RIGHT	1	1	1
22	A115A	WINDOW PANEL RETAIN-LEFT	1	1	1
23	A510A	ADJUSTABLE THERMOSTAT	1	1	1
24	A310A	THERMOSTAT BRACKET	1	1	1
25	A348A	SCREW, 8-32x5/8 RD HD	2	2	2
26	P126A	TINNERMAN CLIP 8-32	2	2	2
27	A651A	LABEL "HOT FUDGE"	1	1	1
28	A652A	LABLE "HOT NACHO"	1	1	1
29	A220A	LENS 8 3/4"SQ	2	2	2
30	A403A	SCREW, #10x3/8 TYPE A	1	1	1
31	P357A	SCREW, 8-32x1 RD HD	2	2	2
32	A530A	BULB 120V	1	1	1
33	A531A	BULB 230V	1	1	1
34	A881A	SOCKET DOUBLE W/ BRACKET	1	1	1
35	G269A	HEATER CARTRIDGE 10W 120V	1	0	0
36	G270A	HEATER CARTRIDGE 10W 220V	1	0	0
37	A133A	HEATER HOUSING	1	1	1
38	A301A	COVER RETAINER CLIP	2	2	2
39	A402A	COVER THUMB SCREW	2	2	2
40	A550Q	POT, BAINE MARIE W/ "Z" CLIP	1	1	1
41	N894A	LABLE "CHILI DOG"	1	1	1
42	A421A	SPRING COMPRESSION	1	1	0
43	A300A	SPACER	0	0	1
44	A132A	REINFORCEMENT BRKT	1	0	0
45	P429A	NUT WIRE #10-427	2	2	2
46	A2206	LINK	1	1	0
47	A2005	SCREW LINK	2	2	0
48	A611Q	LEVER ARM ASSY-PUMPS	1	1	0
49	A4527	PLUNGER DISC SUB-ASSEMBLY	1	1	0
50	A2500	SHIELD, LOWER	1	1	0
51	A2250	FULCRUM	1	1	0
52	A2038	SCREW THUMB	1	1	0
53	A210M	CUP, NOTCHED	1	1	0
54	A4500	CUP VALVE DISC	1	1	0
55	A914Q	COVER & SPOUT SUB-ASSEMBLY	1	1	0
56	A8610	BALL, 5/8" S.S.	1	1	0
57	A4118	O-RING BLACK #112	1	1	0
58	A2260	END CAP, KNURLED	1	1	0
59	A4206	CUP LOCK SPRING	1	1	0
60	A4210	SPRING, HEAVY	1	1	0
61	A2202	LENS, PLASTIC KNOB	0	0	1
62	A2215	KNOB, 3D W/ INSERT	0	0	1
63	A914C	COVER, CONDIMENT	0	0	1
64	A9051	LADLE, 1 OZ	0	0	1