

User Manual

Auto-portion System 200





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1 Introduction

This chapter contains some general information on the system.

1.1 Purpose

This User manual is intended to provide the user with information about the use and maintenance of the Auto-portion System 200.



Read this User manual carefully before putting the system into use.

1.2 Manufacturer

Fastfood Support B.V.
Amersfoortseweg 130
3864 NH Nijkerkerveen
The Netherlands

Tel.: +31 (0)33 299 4308
Fax: +31 (0)33 299 4351
E-mail: info@fastfoodsupport.nl

FASTFOOD
S U P P O R T

1.3 Guarantee

Fastfood Support B.V. gives a 12-month warranty on technical faults. In accordance with the conditions stated on the order confirmation.

1.4 Accessories

The following items are included in the delivery:

- User Manual
- O-ring lever
- Piston puller
- Cleaning brushes, narrow and wide
- Tube of lubricant (Petrogel)
- Replacement set of O-rings
- Bottle of compressor oil (Whisp-air Synthetic Oil)

1.5 Liability

Fastfood Support B.V. accepts no liability for unsafe situations, accidents and/or damage resulting from any of the following points:

- Ignoring any warnings or instructions as stated on the system or in this User manual.
- Using the system for any other application or under other conditions than stated in these User manual.
- Any modifications, of whatever nature, made to the system. This includes the use of other replacement parts.
- Insufficient maintenance.

Fastfood Support B.V. cannot be held liable for consequential damage or loss such as damage to products, interruptions of the business operations, any loss of production etc. following malfunctions of the system.

1.6 Copyright

Copyright © 2009 Fastfood Support B.V.

All rights reserved.

No part of this publication may be reproduced, stored in a retrieval system or transmitted in any form or by any means electronic, mechanical, photocopying, recording or otherwise without prior written permission of the manufacturer.

2 Safety

This chapter contains the safety instructions for the system.

2.1 Symbols used in this manual

The symbols that may be used in this manual to draw the reader's attention to specific situations are explained below.



Be careful
- an accident may occur, or
- damage to the system may occur.
Do not do this !!!



Point of attention



Suggestion to make it easier to carry out tasks or activities.



It is important that you read the text.



Wait before continuing on to the next action.

2.2 Safety instructions

Improper or careless use may result in hazardous situations. This is why you should observe the following general safety instructions:

- Connect the system in accordance with the fundamental health and safety requirements of the relevant European guidelines.
- Keep your hands away from danger zones.
- Never apply voltage to the system while people are touching the system.
- Pull the plug from the socket before carrying out any maintenance to the system.
- Defective safety provisions must be replaced before putting the system into production.
- The system must be maintained according to the instructions in chapter 7 - 'Maintenance' on page 19.
- It is prohibited to make changes to the system without the manufacturer's prior approval.
- Do not remove or cover any labels on the system.



The safety instructions stated in this document must be observed. Failing to observe the instructions may lead to unacceptable risks.

2.3 Operation and maintenance

Operation, maintenance and cleaning of the system may only be performed by trained personnel. The end user determines the grounds on which this authorisation is based.

2.4 Hygiene

Good hygiene is very important. Therefore, keep to the following rules:

- **Clean** and **disinfect** the system at least once every 12 weeks.
- **Use** of the recommended cleaning and disinfection agents will ensure optimum results.
- **Use** only the lubricants specified.



The user will remain personally responsible for a good hygiene.

3 Installation

This chapter describes how to connect and adjust the system.



Carefully read this chapter before proceeding to install the system. Only then can optimum safety be ensured.

3.1 Introduction

The first installation is carried out by the manufacturer. Before moving the system, we recommend you contact Fastfood Support B.V.



The system may only be installed by expert staff.

3.2 Installation room

- Do NOT place the system outside.
- Place the compressor on a firm, flat floor.
(To avoid vibrations and noise.)
- Allow 10 cm of free space around the compressor for ventilation.
- Place the compressor in a room with a temperature of between +5°C and +35°C.

3.3 Connecting to electricity

- Connect the plug of the compressor to a standard power socket (230 Volt, 16 Amp + N + PE).



Make sure not to place the compressor on the power cord. This may damage its insulation and lead to short circuiting.

4 System description

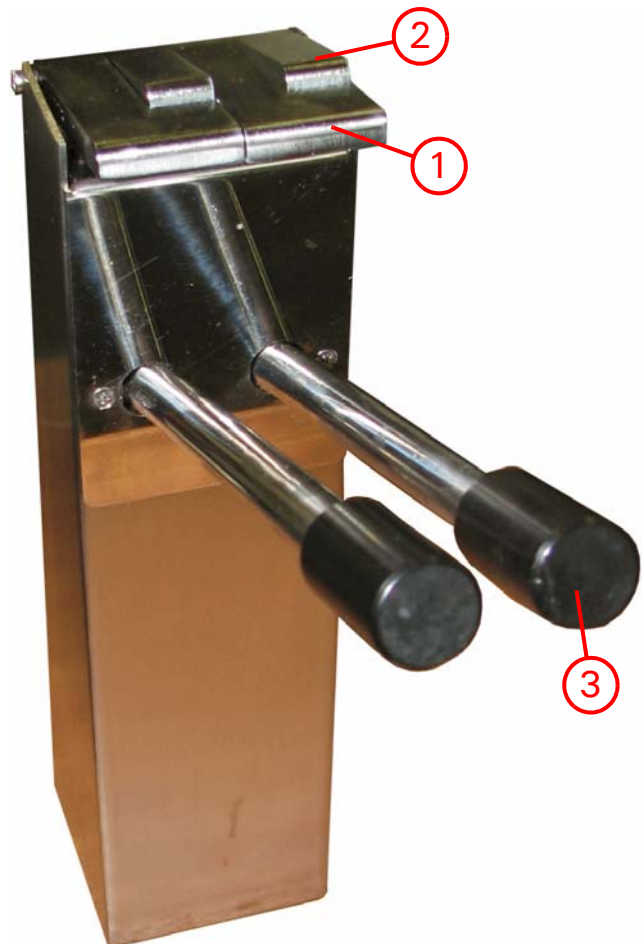
This chapter describes the system and the operating controls.

4.1 Function and products

The system is only suitable for the dispensing of sauces such as mayonnaise and ketchup.

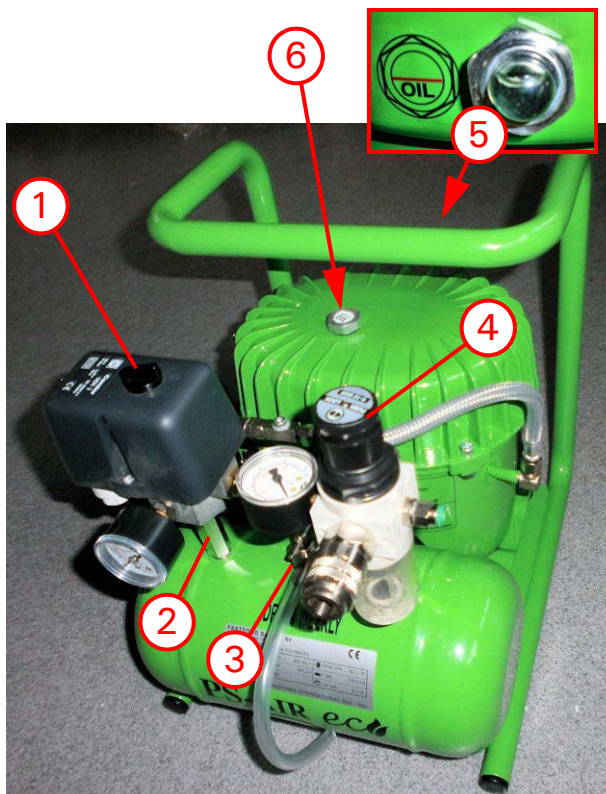
4.2 System overview

1. Dispensing button (fast)
2. Dispensing button (slow)
3. Dispensing opening



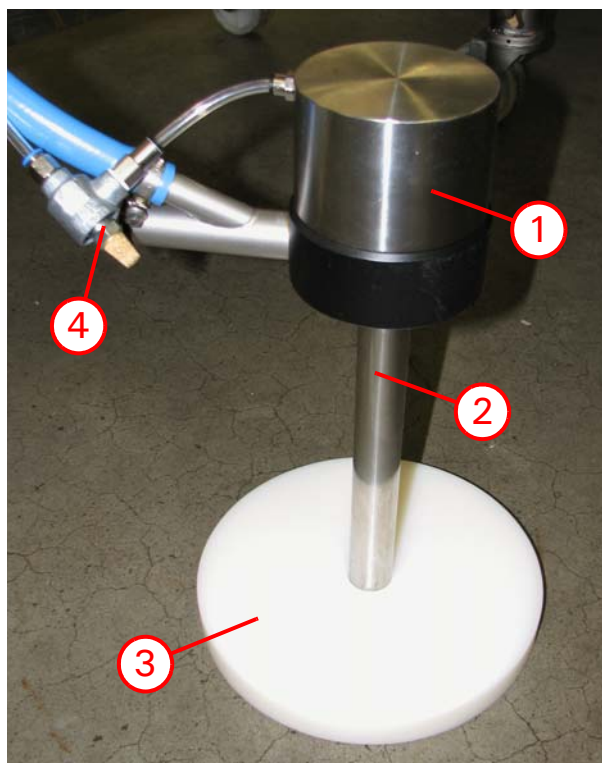
Compressor

- 1. On/off switch
 - 2. Safety valve
 - 3. Drain tap
 - 4. Pressure regulator
- On the rear:
- 5. Gauge glass
- On the left side:
- 6. Filler opening oil



Pump


- 1. Pump
- 2. Suction pipe
- 3. Disc
- 4. Control valve



5 Operation

This chapter describes the daily operation of the system.


5.1 Switching on

		
<p>1. Put the on/off switch (of the compressor) to '1'.</p>		

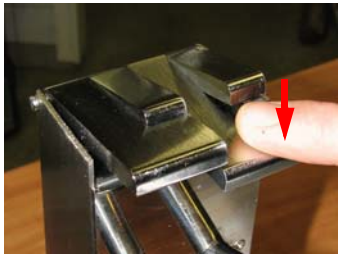


Switching on the system after cleaning is described in chapter 7 - 'Maintenance', page 19.

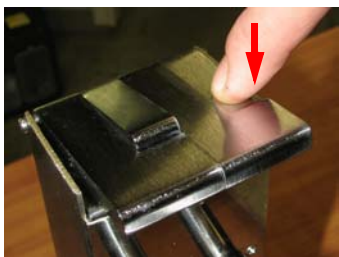
5.2 Switching off

		
<p>1. Put the on/off switch (of the compressor) to '0'.</p>		





5.3 Dispensing the sauce (fast)

		
<p>1. Press the (large) dispensing button. A precise quantity of sauce is dispensed.</p>		

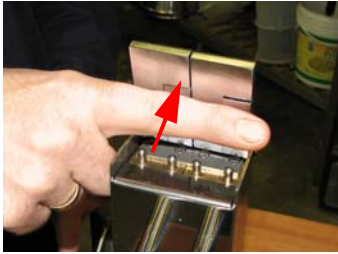

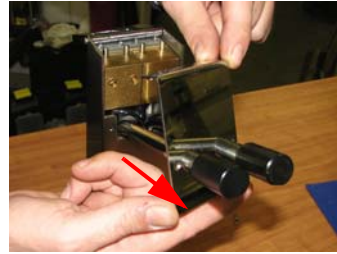
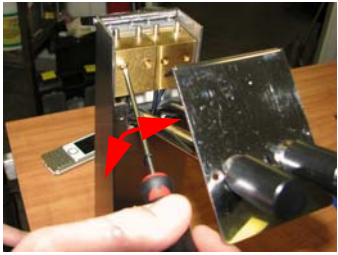
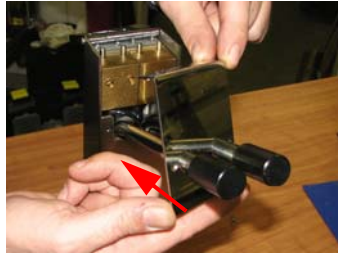


5.3.1 Dispensing the sauce (slow)

		
<p>1. Press the (small) dispensing button. A precise quantity of sauce is slowly dispensed.</p>		

5.4 Closing down (end of working day)

		
<p>1. Unscrew the dispensing cap.</p>	<p>2. Clean the dispensing cap with water.</p>	<p>3. Screw the dispensing cap back on.</p>
		
<p>4. Clean the dispensing tower using a clean, damp cloth.</p>		

5.5 Adjusting the dispensing speed

		
<p>1. Push the operating buttons upward.</p>	<p>2. Loosen the screws of the cover plate.</p>	<p>3. Push the cover plate towards the ends of the dispensing openings.</p>
		
<p>4. Adjust the dispensing speed by turning the set screw. Clockwise to dispense more slowly, counter-clockwise to dispense faster.</p>	<p>5. Push back the cover plate.</p>	<p>6. Tighten the screws of the cover plate.</p>
		
<p>7. Push the operating buttons back down.</p>		

5.6 Adjusting the sauce quantity

<p>1. Unscrew the pump base from the pump housing.</p>	<p>2. Turn the piston puller into the piston.</p>	<p>3. Pull the piston from the pump housing.</p>
<p>4. Place or remove filler discs. - More discs for a smaller sauce quantity. - Fewer discs for a larger sauce quantity.</p>	<p>5. Turn the piston puller out of the piston.</p>	<p>6. Push the piston into the pump housing.</p>
<p>7. Screw the pump base back onto the pump housing.</p>		



Make sure the spring and ball remain inside the pump housing.
If necessary, refer to chapter 7.3.3 - 'Disassembly and reassembly of the pumps' on page 23 for mounting of the spring and ball.

6 Malfunctions

This chapter provides information about troubleshooting.

6.1 Introduction



Some malfunctions are easily remedied by yourself. Try to follow the troubleshooting instructions in this manual before contacting Fastfood Support B.V.

Technical Service

The Technical Service of Fastfood Support B.V. can be reached at the following telephone number, except for Christmas Day and New Year's Day:
+31 (0)6 50 635 144.

6.2 Malfunction table

Problem	Cause	Solution
No Product.	The pump did not draw vacuum after the jerry can or bucket was exchanged.	Close the outflow valve and have the pump draw vacuum. (according to §7.3.5)
	Bucket or jerry can with product is empty.	Place a new bucket or jerry can.
	Pump does not operate.	Disassemble and clean the pump. (according to §7.3.3)
	Kink in the air hose or product hose.	Check the hoses.

Problem	Cause	Solution
Dripping.	The O-ring at the bottom of the hose nozzle is torn or there is no O-ring.	Replace the O-rings.
	Air leaking.	Find the leak and repair it, or contact Fastfood Support B.V.
	Product hose is too long.	Check the length. It should be maximum 1.75 metres.
No pressure.	Compressor is not turned on.	Turn the compressor on.
	Loose air hose.	Check the hoses and reattach them.
	Air leaking.	Find the leak and repair it, or contact Fastfood Support B.V.
	Faulty valve.	Contact Fastfood Support B.V.
Compressor will not turn on or is dead	Air leaking.	Find the leak and repair it, or contact Fastfood Support B.V.
	Oil level too low.	Continued operation without oil for too long; compressor is jammed. Contact Fastfood Support B.V.
	Maximum pressure was set too high.	Adjust the maximum pressure.
Compressor continues to switch on.	Water in the air tank.	Vent the air.
	Air leaking.	Find the leak and repair it, or contact Fastfood Support B.V.

7 Maintenance

This chapter describes the maintenance and cleaning of the system.

7.1 Safety instructions

- **Do not use** a water hose or high-pressure hose to clean the system.
- **Clean and disinfect** the system at least once every 12 weeks using the recommended cleaning and disinfecting agents.
- **Use only** the lubricants specified.



Only trained personnel may carry out maintenance activities.

7.2 General instructions

The system has to be cleaned and disinfected at least once every 12 weeks. It takes between 1 and 1.5 hours to do this. Below, you find a number of general instructions for the correct cleaning and disinfecting procedures.

7.2.1 Supplies

The following matters are needed to clean the system:

- Buckets & brushes
- Tea towel or paper towels
- Cleaning agents (recommended: Labaz Matix F-15)
- Disinfecting agent (recommended: Labaz Desinfector Combi)
- Lubricant (Petrogel)
- O-ring lever and piston puller
- Bottle of compressor oil (Whisp-air Synthetic Oil)

7.2.2 Preventive maintenance

While cleaning the system, the user may carry out preventive maintenance as well.

Check the following parts:

- Rubbers and O-rings of the pump.
We recommend you exchange these at least twice a year.



**To order replacement parts, please call Fastfood Support B.V.:
+31 (0)33 299 4308.**

7.2.3 Cleaning and disinfecting

We recommend the use of the following cleaning agent and disinfecting agent:

- Cleaning agent: Labaz Matix F-15)
- Disinfecting agent: Labaz Desinfector Combi)

To clean and disinfect all parts, carry out the following actions:

- **Rinse** with cold water to remove the majority of the sauce.
- **Clean** with a brush and cleaning solution and allow the parts to soak in cleaning solution for 5 minutes.
- **Rinse** thoroughly using lukewarm water. (2x)
- **Place** the parts in disinfecting solution for 5 minutes.
- **Rinse** thoroughly with cold water. (2x)



Thoroughly clean and disinfect your hands using alcohol 80% before touching the disinfected parts.

- **Dry** the parts as thoroughly as possible using a clean towel (preferably paper).
- **Place** the parts on a clean towel or kitchen paper.

Cleaning solution

- **Prepare**, in a clean bucket, a solution of 100 ml Labaz Matix F-15 and 10 litres of warm water.



Regularly prepare a new cleaning solution during the cleaning session.

Disinfecting solution

- **Prepare**, in a clean bucket, a solution of 125 ml Labaz Desinfector Combi and 10 litres of cold water.



Regularly prepare a new disinfecting solution during the disinfecting session.

7.3 Disassembly, reassembly, cleaning and disinfecting of the system



Before starting, please read the general instructions cleaning and disinfecting.










Disassemble pump 1. This is important for the alignment of the parts.

7.3.1 Procedure

Disassembling, reassembling, cleaning and disinfecting of the system is an intensive job. The following order is recommended. It will prove an efficient method:

1. Rinse and clean all piping.
2. Disassemble, reassemble, clean and disinfect the pump.
3. Disinfect the piping.
4. Start up the system.
5. Check oil level.
6. Drain condensation water.

7.3.2 Rinse and clean all piping

 <p>hot water</p>		 <p>cleaning solution</p>
<p>1. Place the pump in a bucket with hot water.</p>	<p>2. Dispense several times, until there is no more sauce in the piping.</p>	<p>3. Place the pump in a bucket with cleaning solution.</p>
	 <p>5 min</p>	 <p>lukewarm water</p>
<p>4. Dispense several times, until there is no more cleaning solution in the piping.</p>	<p>5. Wait for 5 minutes.</p>	<p>6. Place the pump in a bucket with lukewarm water.</p>
		
<p>7. Dispense several times, until there is no more cleaning solution in the piping.</p>	<p>8. Repeat steps 1 - 7 for the other pipes.</p>	












7.3.3 Disassembly and reassembly of the pumps









Disassemble pump 1. This is important for the alignment of the parts.

<p>1. Pull the air hose from the pump.</p>	<p>2. Loosen the hose clamp.</p>	<p>3. Pull the sauce hose from the pump.</p>
<p>4. Pull the pump from the suction pipe.</p>	<p>5. Unscrew the pump base from the pump housing.</p>	<p>6. Take the spring from the pump base.</p>
<p>7. Take the ball from the pump base.</p>	<p>8. Unscrew the cap from the discharge pipe. If necessary, use a screwdriver.</p>	<p>9. Take the spring from the discharge pipe.</p>
<p>10. Take the ball from the discharge pipe.</p>	<p>11. Remove the O-ring from the cap of the discharge pipe.</p>	<p>12. Remove the O-rings from the pump base.</p>







<p>13. Turn the piston puller into the piston.</p>	<p>14. Pull the piston from the pump housing.</p>	<p>15. Turn the piston puller out of the piston.</p>
		<p>cleaning and disinfecting</p>
<p>16. Remove the O-ring from the piston.</p>	<p>17. Remove the filler discs.</p>	<p>18. Clean and disinfect all parts and dry these carefully using a clean towel (preferably paper).</p>
<p>19. Place the filler discs.</p>	<p>20. Grease the 2 O-rings of the piston.</p>	<p>21. Mount the 2 O-rings onto the piston.</p>
<p>22. Push the piston into the pump housing.</p>	<p>23. Place the ball into the discharge pipe.</p>	<p>24. Place the spring in the discharge pipe.</p>

		
<p>25. Place the O-ring onto the cap of the discharge pipe.</p>	<p>26. Screw the cap into the discharge pipe. If necessary, use a screwdriver.</p>	<p>27. Mount the O-rings onto the pump base.</p>
		
<p>28. Grease the O-rings on the pump base.</p>	<p>29. Place the ball into the pump housing.</p>	<p>30. Place the spring into the pump housing.</p>
		
<p>31. Screw the pump base onto the pump housing.</p>	<p>32. Push the pump onto the suction pipe.</p>	<p>33. Push the sauce hose onto the pump.</p>
		
<p>34. Tighten the hose clamp.</p>	<p>35. Push the sauce hose onto the pump.</p>	




7.3.4 Disinfecting the piping

		
<p>1. Place the pump in a bucket with disinfecting solution.</p>	<p>2. Dispense several times, until there is no more disinfecting solution in the piping.</p>	<p>3. Wait for 5 minutes.</p>
		
<p>4. Place the pump in a bucket with cold water.</p>	<p>5. Dispense several times, until there is no more disinfecting solution in the piping.</p>	<p>6. Repeat steps 1 - 5 for the other pipes.</p>





7.3.5 Starting up

		
<p>1. Press the (large) dispensing button.</p>	<p>2. Push a finger against the dispensing opening.</p>	<p>3. Let go of the dispensing button.</p>
		
<p>4. Wait for 5 seconds.</p>	<p>5. Take your finger from the dispensing opening.</p>	<p>6. Repeat steps 1 - 5 until sauce is dispensed from the dispensing opening.</p>

7.4 Checking the oil level

		
<p>1. Check the oil level.</p>		
		
<p>To fill up: 2. Remove the cap.</p>	<p>3. Fill up with oil up to the correct level.</p>	<p>4. Replace the cap.</p>

7.5 Draining condensation water

		
<p>1. Hold a cup underneath the small drain pipe.</p>	<p>2. Carefully open the drain tap somewhat.</p>	<p>3. Wait until no more water flows from the drain pipe.</p>
		
<p>4. Close the drain tap.</p>		

7.6 Annual maintenance

Fastfood Support B.V. is able to perform the following work for you once a year, on a contract basis:

- General check on operation and settings.
- Exchange of replacement parts.
- Delivery of spare parts, cleaning agents and disinfecting agents.



Fastfood Support B.V. can perform this work for you on a contract basis.

**If you want this, please call Technical Service:
+31 (0)33 299 4308.**

8 Transport and storage

This chapter provides information about the transport and storage of the system.



Make sure all connections are disconnected before moving the system.

8.1 Transport

Before transport, make sure to consider the following points:

- Always transport the compressor in upright position.

8.2 Storage

Before storage, make sure to consider the following points:

- First, clean the system thoroughly.
- The storage room must be dry and must have a relative humidity of 45-75%.
- The ambient temperature must be between 0 and 50° C.
- The storage room must be dust-free. If not, the system and parts must be covered with plastic film.

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Chapter 8 - Transport and storage

9 Disposal

This chapter provides information about the disposal of the system.

9.1 Environmental aspects

Please observe the following:

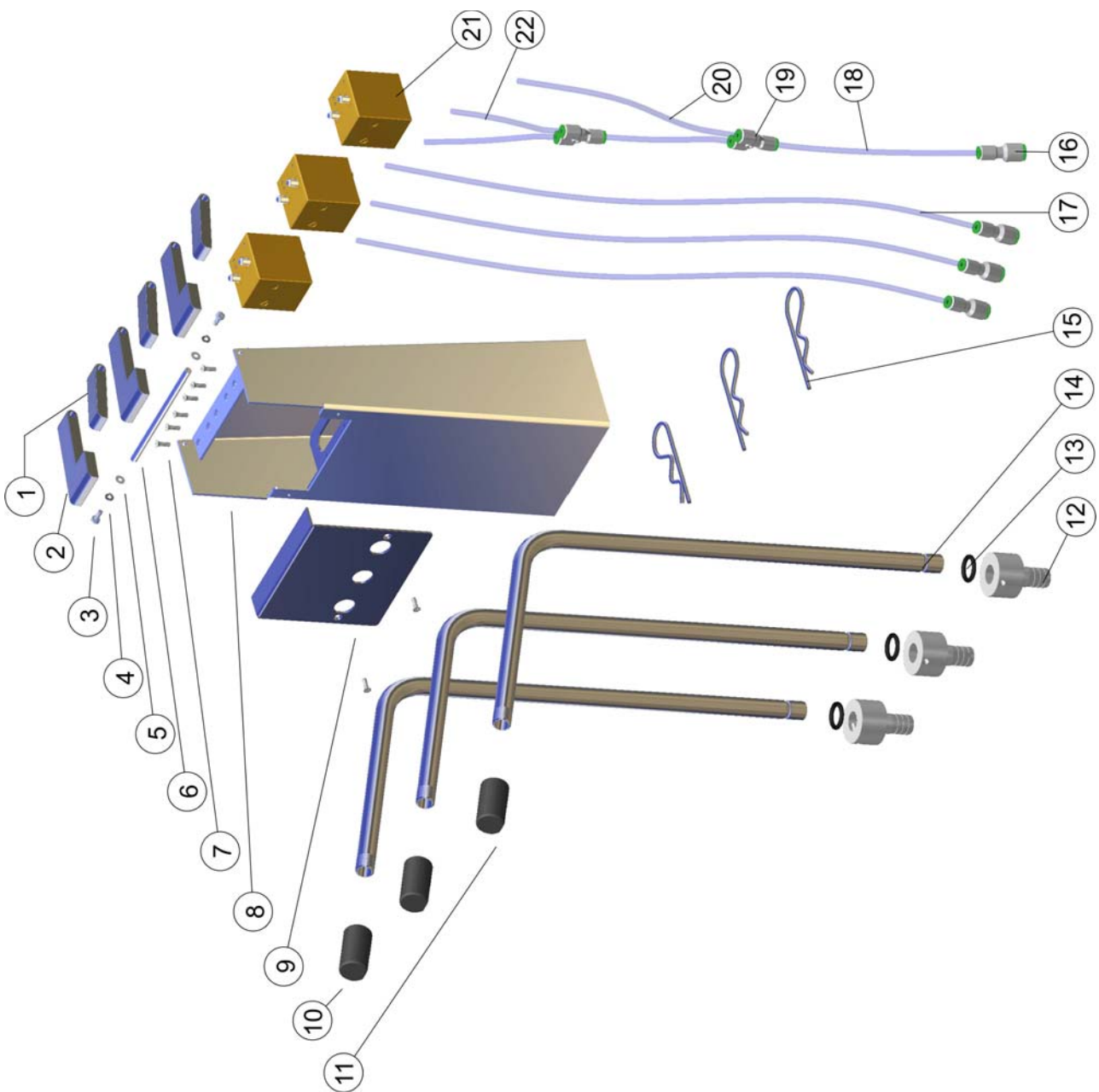
- The system must be decommissioned according to the local regulations.
- Materials should be reused or disposed of in an environmentally friendly manner.
- If the compressor contains any contaminating substances or liquids, these must be disposed of in accordance with the applicable regulations.



Ensure that hazardous substances are disposed of safely.

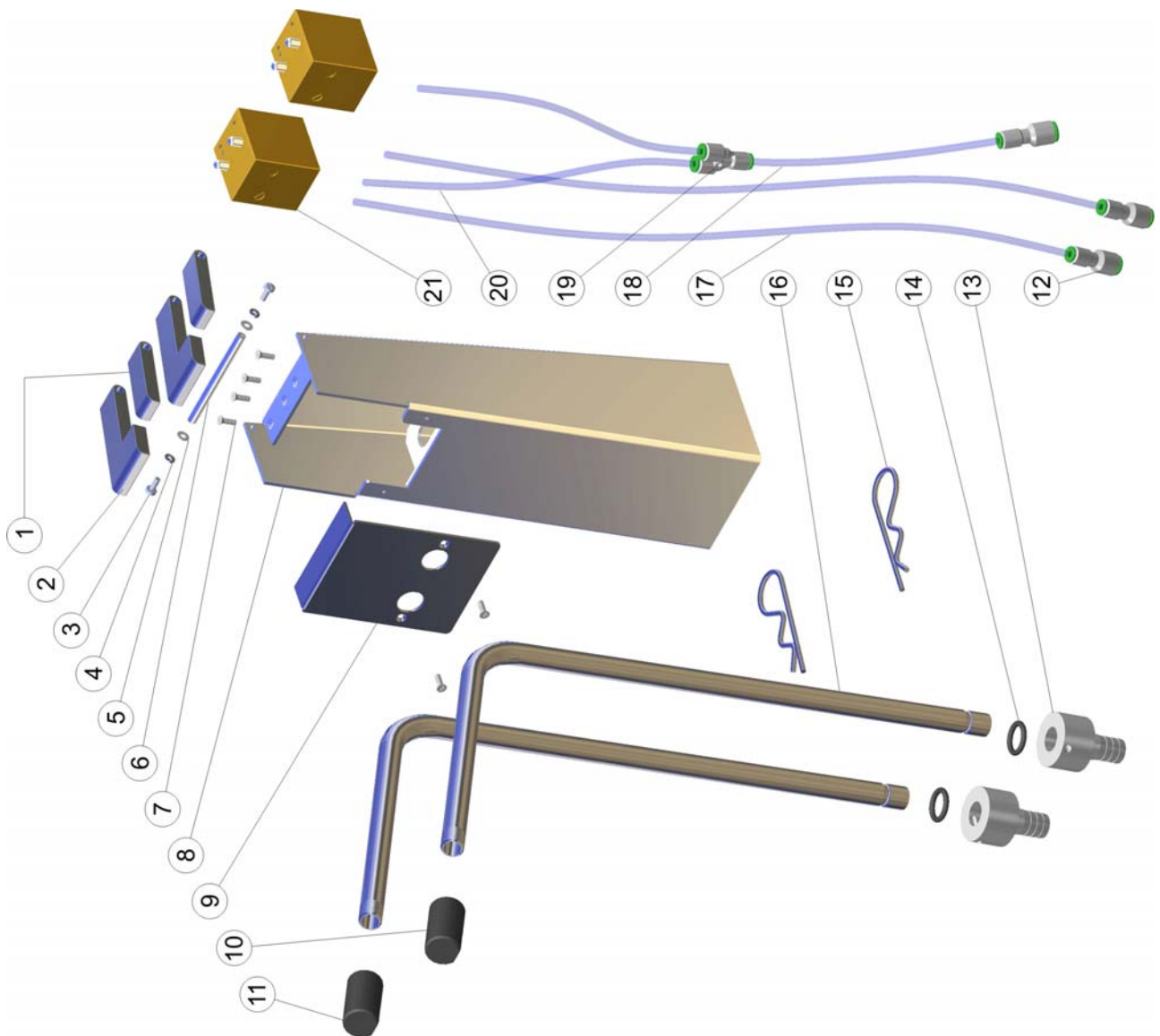
Appendix 1 Spare parts

B1.1 Dispensing tower, 3-fold



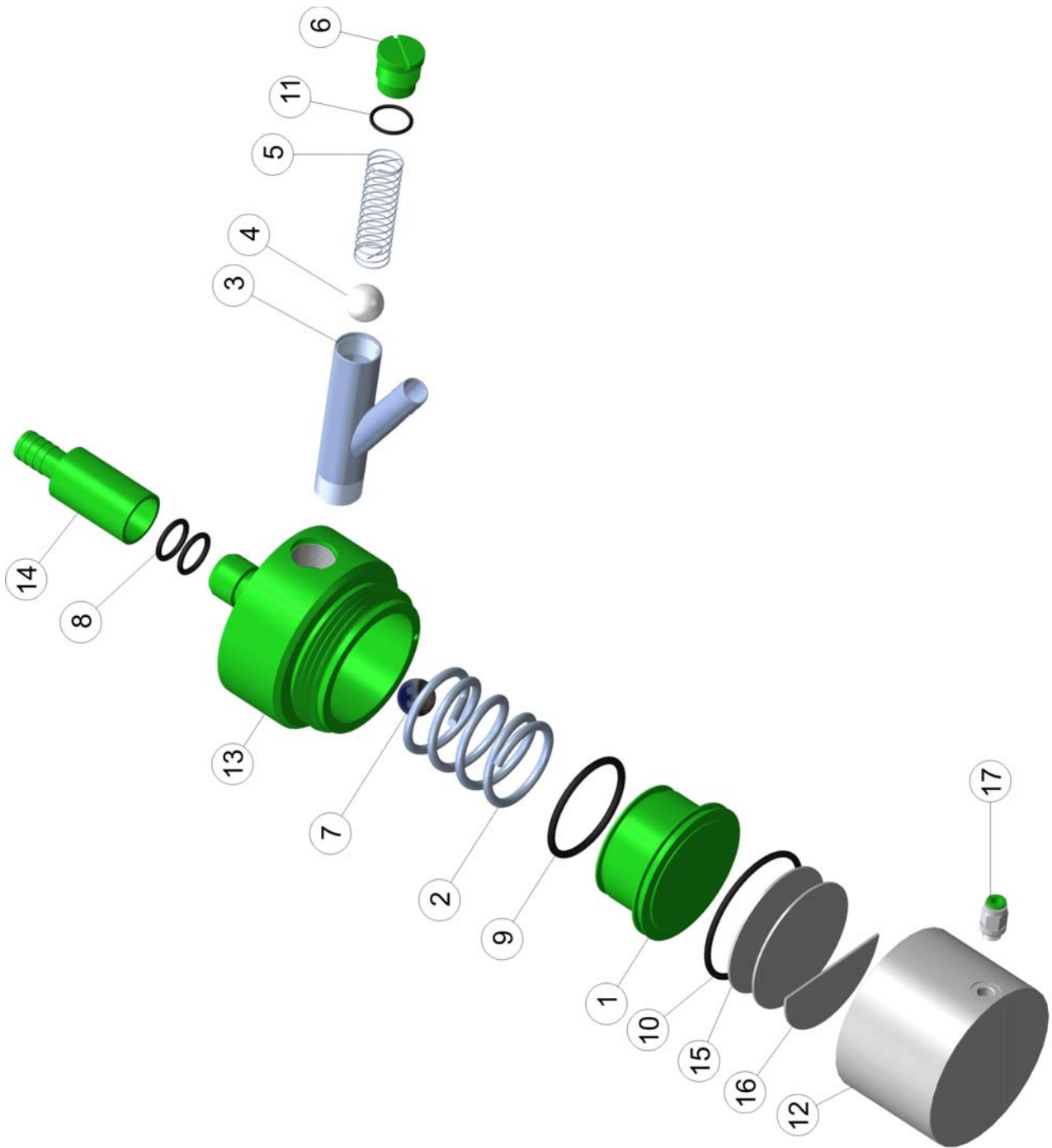
Item no.	Name	Quantity	Article no.
1	Button small	3	96154
2	Button large	3	96156
3	Crosshead screw, cylinder SS A2	2	
4	Spring washer, flat ends	2	
5	Lock ring SS A2	2	
6	Spindle	1	96135
7	Crosshead screw, recessed SS A2	8	
8	Housing	1	96130
9	Front plate	1	96131
10	Dispensing cap mayo	2	96178
11	Dispensing cap curry	1	96176
12	Hose connection	3	96212
13	O-ring 13 x 3	3	33417
14	Discharge pipe	3	96150
15	Retaining spring	3	96254
16	Transition piece 4-6	4	96314
17	Pneumatic hose 450 mm x ø4 mm	3	96312
18	Pneumatic hose 145 mm x ø4 mm	1	96312
19	Y-connection	2	96304
20	Pneumatic hose 195 mm x ø4 mm	1	96312
21	Valve block	3	96160
22	Pneumatic hose 95 mm x ø4 mm	3	96312

B1.2 Dispensing tower, 2-fold



Item no.	Name	Quantity	Article no.
1	Button small	2	96154
2	Button large	2	96156
3	Crosshead screw, cylinder SS A2	2	
4	Spring washer, flat ends	2	
5	Lock ring SS A2	2	
6	Spindle	1	96125
7	Crosshead screw, recessed SS A2	6	
8	Housing	1	96120
9	Front plate	1	96121
10	Dispensing cap curry	1	96176
11	Dispensing cap mayo	1	96178
12	Transition piece 4-6	3	96314
13	Hose connection	2	96212
14	O-ring 13 x 3	2	33417
15	Retaining spring	3	96254
16	Discharge pipe	2	96150
17	Pneumatic hose 450 mm x ø4 mm	2	96312
18	Pneumatic hose 145 mm x ø4 mm	1	96312
19	Y-connection	1	96304
20	Pneumatic hose 195 mm x ø4 mm	2	96312
21	Valve block	3	96160

B1.3 Pump



Item no.	Name	Quantity	Article no.
1	Piston	1	96712
2	Spring (piston)	1	96252
3	Discharge pipe	1	96715
4	Ball 20 mm plastic	1	96180
5	Spring (discharge valve)	1	96250
6	Cap discharge tube	1	96720
7	Ball 20 mm SS	1	96181
8	O-ring 19 x 3	2	96670
9	O-ring 52 x 4	1	96682
10	O-ring 69.44 x 3.53	1	96671
11	O-ring 19 x 2	1	96690
12	Lid pump SS	1	96705
13	Pump housing	1	96710
14	Pump holder	1	96224
15	Filler disc	2	96662
16	Filler disc 1/2	1	96663
17	Coupling 6 x g1/8	1	96320

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Appendix 1 - Spare parts
