



POUCH HANDLING INSTRUCTIONS INTERNAL FITMENT

PLEASE READ ALL INSTRUCTIONS BEFORE HANDLING POUCH

CAUTION RECOMMENDED DUE TO HOT TEMPERATURES AND SHARP TUBE/PIERCER

MISHANDLING EQUIPMENT OR FOOD PRODUCTS CAN LEAD TO SERIOUS INJURY OR DEATH

PERSONAL PROTECTIVE EQUIPMENT RECOMMENDED

POUCH HANDLING

- Unopened pouches may be stored at room temperature.
- Heat pouch in dispenser for a minimum of 4 hours or until product reaches 140°F before opening.
- The product in an opened pouch must be maintained at 140°F / 60°C minimum at all times.
- Shelf life of the product in an opened pouch is 5 days if maintained at 140°- 160°F / 60° - 71°C.
- Operators must follow GMPs and local food handling ordinances while handling the pouch and the tube and dispenser.

POUCH PREPARATION

1. Wash your hands
2. Make sure area and machine are clean and sanitary.
3. Remove preheated pouch from dispenser upper warming tray.
4. Remove tube/piercer assembly from plastic bag. **CAUTION: Piercer end is sharp**
5. **Do not touch the part of the fitment that enters the pouch to avoid contamination.**
6. Lay pouch on table. **This will not pierce the pouch.** Line up piercer tube with internal fitment.
7. **Use the tube fitment to pierce the pouch until it clicks into place. (Never use a dirty utensil to cut the pouch)**

Pouch Preparation # 6



Pouch Preparation #7



Pouch Preparation #8



8. **Lift bag from hose to ensure it is in properly.**
9. **Never leave a pouch in the dispenser unplugged.**



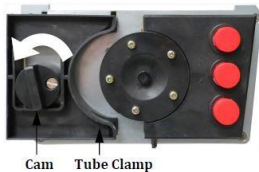
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POUCH LOADING

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1. Open dispenser door and remove upper warming tray. **CAUTION, DISPENSER IS HOT!**
2. **Open tube clamp by turning the cam counterclockwise.**
3. Place product in lower tray with spout directed toward the front and downward through opening in tray. Guide tube through the pump slot from top to bottom.
4. Close the clamp by rotating the cam fully clockwise.
5. Place unopened pouch in upper warming tray to preheat and place tray in dispenser.
6. Close the door.

Pouch Loading #2 &



Pouch Loading #3



Pouch Loading #4



The vendor/food service operator of this pouch product is responsible for maintaining the sanitary condition of the product and the dispensing machine.

It is strongly recommended that the vendor/food service operator be familiar with and follow all Food Codes, including state and local Health Department regulations, to ensure the product remains safe for the consumer.