



Installation and Operating Manual

Dispense Machines

Digitally Programmed for Precise Product Delivery



Model: WH-PSPD-5-MD

MANUFACTURED BY:

United Food Group, Inc.
P.O. Box 617
West Dundee, IL 60118
Phone: 847.622.1803 / Fax: 847.622.1713
www.unitedfoodgroup.net

SPECIFICATIONS:

Dimensions:	12 ½" Wide x 17" High x 11 ½" Deep
Unit Weight:	19 lbs
Shipping Weight:	22 lbs
Electrical:	110 V, 60 Hz, 100W

DAMAGE INSPECTION/UNPACKING:

If there is damage to the shipping carton, please call the carrier. If after opening the carton there is concealed damage, then please call United Food Group, Inc.

In addition to this manual, the unit should have shipped with the following:

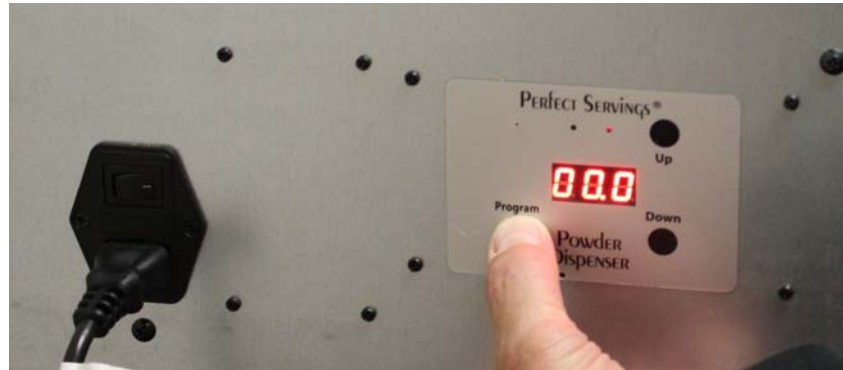
1. A drip-tray and a grid cover for the drip-tray
2. Keys for the lock

Remove protective film from both sides of the plexi-glass front.

FILLING OF THE CANISTERS:

1. To begin, open the door.
 2. Turn the dispensing unit spout 90 degrees.
 3. Lift the front of the canister up approximately 3/8".
 - a. This will disengage the 'guide pin' located on the bottom of the canister from the base of the unit.
 4. Pull the canister forward and remove from unit.
 5. Remove the top cover and fill with product.
 - a. Do not overfill or pack down the canister with product. Doing so, will cause the canisters to bind and possibly damage the unit.
 6. Place the filled canisters back in the unit, ensuring that the 'guide pin' is in place, and then turn the dispensing spouts to the down position.
-

PROGRAMMING THE UNIT:



The above diagram is representative of the programming module located on the back of the dispenser. This is the location for programming the unit. To begin:

- 1) Program **each** canister to **either** dispense a 'portion-controlled' serving **or** a 'press and hold to dispense' serving.

Programming for 'portion control':

- 1) Have the backside of the machine facing you for programming.
- 2) Install electrical cord and turn power switch on.
- 3) Open front door to have touch panel facing you.
- 4) Locate the "Product Setting Guide", which is the last page of this manual.
- 5) Using the "Product Setting Guide", locate the product being dispensed from the product listing.

- 6) Using the "Product Setting Guide", locate the cup size you would like to dispense and then review and write down the number associated with it. This is the number that you will want to program into the unit.
- 7) Press and hold the 'Program' button on the programming display (on the back of the machine) for 5 seconds until the letters "SET" appear.
- 8) Press the button on the 'touch panel' on the front door that corresponds to the canister you are setting.
- 9) Press the up or down buttons on the programming display until the number corresponds to the one you found on the settings sheet (for the timed delivery of product).
 - a. Please note that the 'UP' and 'DOWN' buttons change the dispense time in .1 second increments.
- 10) Press the button on the 'touch panel' again. This will lock in the dispense time.
- 11) Test product, more or less to suit taste. If you prefer more product increasing the numbers will increase the product throw, decreasing the numbers will decrease the product throw.
- 12) To set other buttons, repeat steps 1-10 above.

Programming for 'manual dispense' (press and hold function):

1. Press and hold the program button on the back of the machine for 5 seconds, until "SET" appears.
2. Press the touch panel for the selection you wish to have set for "manual dispense".
3. Press the up or down buttons on the programming panel to have the display read 000.
4. Press selection button on the touch panel again to lock in programming.
5. Repeat steps 1-4 for any other manual dispense programming.

CLEANING THE CANISTERS:

It is imperative that the canisters be kept clean. For routine cleaning between refilling, simply empty the canister, wash it, and then turn it upside down until **completely** dry.

Please do the following to ensure a thorough cleaning:

1. Remove the canister from the unit and then empty it completely.
2. Remove the 'elbow' (dispensing spout) and the 'lid'.
3. Place your hand inside the canister and spread the sides apart enough to pull the pins on the 'mixing gear' out far enough to dislodge the gear from the canister.

CAUTION! The pins are not affixed to the gear, and will fall off when you remove it from the canister. Be very careful not to loosen them.

4. There is no need to remove the auger drive.
5. Wash all of the parts until clean in a mild dishwashing solution. Rinse, and allow to completely dry before reassembling.
6. Reassemble, and test for free movement before filling.

CLEANING THE CABINET:

Use a soft cloth 'dampened' in warm water only, then wipe dry. Do not use any harsh cleaners or abrasives.

WARRANTY

1-Year Limited Warranty

Product Setting Guide



WH-PSPD-5-MD Settings and Grams Per Serving

Servings Size

Product	8oz Cup	10oz Cup	12oz Cup	16oz Cup	20oz Cup
<u>Hot Beverages</u>					
Cappuccino	5.6 = 28g	7.0 = 35g	8.4 = 42g	11.2 = 56g	14.2 = 70g
Hot Chocolate	6.4 = 28g	7.4 = 35g	8.8 = 42g	11.6 = 56g	13.6 = 70g
No Sugar Added Hot Chocolate	7.4 = 20g	8.8 = 25g	10.4 = 30g	13.2 = 40g	16.2 = 50g
Freeze Dried Coffee	0.4 = 1g	0.6 = 1.25g	0.8 = 1.5g	1.0 = 2g	1.2 = 2.5g
Chai Tea	4.0 = 28g	5.0 = 35g	6.0 = 42g	8.0 = 56g	10.0 = 70g
Premium Chai Tea	4.0 = 28g	5.0 = 35g	6.0 = 42g	8.0 = 56g	10.0 = 70g
Apple Cider	2.8 = 21g	3.8 = 28g	4.2 = 32g	5.4 = 42g	7.0 = 56g
<u>Steamers</u>					
Vanilla	5.2 = 28g	5.8 = 35g	7.6 = 42g	-	-
Caramel	5.2 = 28g	5.8 = 35g	7.6 = 42g	-	-
<u>Instant Soups</u>					
Cream of Chicken	5.0 = 21g	6.2 = 28g	7.0 = 32g	9.2 = 42g	12.2 = 56g
Cream of Broccoli	5.2 = 21g	6.8 = 28g	8.0 = 32g	10.2 = 42g	13.4 = 56g
Tomato	4.2 = 21g	5.6 = 28g	6.4 = 32g	8.4 = 42g	10.6 = 56g
Baked Potato	5.0 = 21g	6.6 = 28g	8.0 = 32g	10.2 = 42g	13.4 = 56g
Cream of Mushroom	5.0 = 21g	6.4 = 28g	7.4 = 32g	9.6 = 42g	12.6 = 56g
<u>Instant Oatmeal</u>					
Plain Oatmeal	14.0 = 56g	16.0 = 70g	20.0 = 84g	-	-
Apple Cinnamon	14.0 = 56g	16.0 = 70g	20.0 = 84g	-	-
Banana Oatmeal	14.0 = 56g	16.0 = 70g	20.0 = 84g	-	-
Cream of Wheat	14.0 = 56g	16.0 = 70g	20.0 = 84g	-	-
<u>Cool Café Cold Beverages</u>					
Orange Quench	3.2 = 21g	4.2 = 28g	5.0 = 32g	6.2 = 42g	8.0 = 56g
Lemonade	3.2 = 21g	4.2 = 28g	5.0 = 32g	6.2 = 42g	8.0 = 56g
Horchata	4.4 = 35g	5.4 = 43g	6.4 = 52g	8.8 = 70g	10.8 = 87g
Orange Replenish	3.0 = 21g	4.0 = 28g	4.6 = 32g	5.8 = 42g	7.8 = 56g
Lemon Replenish	3.0 = 21g	4.0 = 28g	4.6 = 32g	5.8 = 42g	7.8 = 56g
Fruit Punch	3.2 = 21g	4.2 = 28g	5.0 = 32g	6.2 = 42g	8.0 = 56g
Grape Drink	3.2 = 21g	4.2 = 28g	5.0 = 32g	6.2 = 42g	8.0 = 56g
Peach Tea	3.2 = 21g	4.2 = 28g	5.0 = 32g	6.2 = 42g	8.0 = 56g
Pink Lemonade	4.6 = 28g	5.6 = 35g	6.8 = 42g	8.8 = 56g	10.8 = 70g
Sweetened Tea w/ Lemon	3.2 = 21g	4.2 = 28g	5.0 = 32g	6.2 = 42g	8.0 = 56g
Sugar Free Lemonade	Coming Soon	-	-	-	-
Sugar Free Fruit Punch	Coming Soon	-	-	-	-
<u>Creamers</u>					
Regular Creamer	0.5 = 2g	0.8 = 3g	1.0 = 4g	1.4 = 5g	1.6 = 6g
Flavored Creamer	0.4 = 2g	1.0 = 4.5g	1.6 = 8.5g	-	-
<u>Sweeteners</u>					
Sugar	0.2 = 2g	0.4 = 2.5g	0.4 = 3g	0.6 = 4g	0.8 = 5g
Sugar Substitute	0.1 = 1g	0.1 = 1g	0.4 = 1.5g	N/A = 1.75g	0.6 = 2g

Revised 06/17/11