

# Wunder-Bar™

## AUTO-SAUCEER® PIZZA SAUCE DISPENSER



For Systems with the model numbers  
**RSD-1-RTU-(1)-CW-CE**  
 Rotary Sauce Dispenser  
 1 = 1 Sauce  
 RTU = Ready-To-Use sauce  
 (1) = Pizza Types/Sizes (1 to 15)  
 CW = ClockWise turntable rotation  
 CE = Countertop Embedded Controller  
 100-240 VAC, 50/60Hz, 1 Phase  
 110VAC, 2.5A / 220VAC, 1.5A



Manufactured under one or more Patents and Applications: US Patent Nos.: 6,892,901; 6,892,629; 6,969,015; 7,074,277; 7,993,049  
 Canadian Patents: CA2740766\_C; CA2912970  
 Australian Patent No.: 2009303519  
 Japanese Patent No: 6062970

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**SERVICE AND FACTORY ASSISTANCE:**

Please record your Installer/Service Agent's name and phone number here for future reference:

SERIAL NUMBER: \_\_\_\_\_ DATE OF INSTALLATION: \_\_\_\_\_

SERVICE AGENT NAME: \_\_\_\_\_ PHONE: \_\_\_\_\_ PAGER: \_\_\_\_\_

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## ATTENTION!

- Read all Instructions before setting up or operating the dispenser.
- Always disconnect the main power cord from the electrical source before removing any access panels or attempting to perform any servicing of this dispenser.
- Do not operate the dispenser with a damaged power cord or if the equipment has been dropped or damaged—until it has been examined by a qualified service person.
- The dispenser should never be cleaned using a water jet.
- Service access panels should be removed by qualified service technicians, ONLY.
- Access to the service areas of this dispenser is restricted to qualified technicians with safety/hygiene knowledge, experience, and training for servicing this specific dispenser.
- Install and use this dispenser only as described in this instruction manual. Use only the manufacturer's recommended attachments.
- **This dispenser should be operated in the ambient temperatures: MIN: 2° C, 36° F MAX: 40° C, 104° F**
- **The maximum measured "A" weighted sound measurement for this Auto Saucer is 72.1dBA.**
- **The maximum measured "C" weighted sound measurement for this Auto Saucer is 82.2dBC.**

- Lire toutes les instructions avant d'installer ou d'utiliser le distributeur.
- Toujours débrancher le cordon d'alimentation de la source électrique avant de retirer les panneaux d'accès ou de tenter d'effectuer toute intervention de ce distributeur.
- Ne pas faire fonctionner le distributeur avec un cordon d'alimentation endommagé ou si l'équipement a été échappé ou endommagé, jusqu'à ce qu'il ait été examiné par un technicien qualifié.
- Le distributeur ne doit jamais être nettoyé avec un jet d'eau.
- Panneaux d'accès aux services doivent être enlevés par des techniciens qualifiés, SEULEMENT.
- Accès aux zones de service de ce distributeur est limitée à des techniciens qualifiés de la sécurité / des connaissances d'hygiène, l'expérience et la formation pour l'entretien de ce distributeur spécifique.
- Installer et utiliser ce distributeur tel que décrit dans ce manuel d'instruction. Utilisez uniquement du fabricant les accessoires recommandés par.
- **Ce distributeur ne doit être utilisé dans les températures ambiantes: MIN: 2° C, 36° F MAX: 40° C, 104° F**
- **La mesure du son pondérée "A" mesurée maximum pour cette auto-soucoupe est 72.1dBA.**
- **La mesure de son pondérée maximale "C" mesurée pour cette soucoupe automatique est de 82.2dBC.**

This equipment is rated for indoor use only. It will not operate in sub-freezing temperature. In a situation when temperatures drop below freezing, the equipment must be turned off immediately and properly winterized.

### Removal from Service/Winterization

#### GENERAL

Special precautions must be taken if the dispenser is to be removed from service for an extended period of time or exposed to ambient temperatures of 32°F (0°C) or below.

#### CAUTION

If water or sauce is allowed to remain in the dispenser in freezing temperatures, severe damage to some components could result. Damage of this nature is not covered by the warranty.

#### WINTERIZATION PROCEDURE

1. Turn off the water and remove sauce supply vat.
2. Disconnect the incoming water line at the rear of the sauce dispenser.
3. Open the blue/white water test valve located on the pump.
4. Blow compressed air through inlet until no water exists the test valve.
5. Make sure no water is trapped in any of the water supply lines.

Cet équipement est conçu pour une utilisation en intérieur. Il ne sera pas fonctionner en sous-température de congélation. Dans une situation où les températures descendent en dessous de zéro, l'équipement doit être éteint immédiatement et correctement pour l'hiver.

### Retrait du service / Hivérization

#### GENERAL

Des précautions particulières doivent être prises si le distributeur doit être retiré du service pour une période de temps prolongée ou exposé à des températures ambiantes de 32 ° F (0 ° C) ou au-dessous.

#### ATTENTION

Si l'eau est autorisé à rester dans le distributeur en températures de congélation, de graves dommages dans une certaine composants pourraient en résulter. Les dommages de cette nature est ne sont pas couverts par la garantie.

#### PROCÉDURE HIVÉRISATION

1. Fermez le robinet et retirez bac d'approvisionnement sauce.
2. Débrancher la conduite d'eau entrant à l'arrière du distributeur sauce.
3. Ouvrez le robinet bleu / blanc de l'eau d'essai situé sur la pompe.
4. Souffler de l'air comprimé par l'orifice jusqu'à ce que l'eau existe pas la vanne d'essai.
5. Assurez-vous que l'eau n'est pas pris au piège dans l'une des lignes d'approvisionnement en eau.
6. Débranchez le cordon d'alimentation électrique de la prise murale.

**MODEL: RSD-1-RTU-(1)-CW-CE**  
 READY-TO-USE ROTARY SAUCE DISPENSER - COUNTERTOP  
 CLOCKWISE ROTATION  
 (1) = 1 TO 15 PIZZA SIZES/TYPES

DWG NO:  
 0150377-2

REV:  
 N



JOB: ITEM #

**PRODUCT SPECIFICATIONS:**

**DISPENSER:** LINEAR ARM FOR SAUCE DISPENSING, ONE PRODUCT, PROGRAMMABLE POUR SIZES AND DISPENSE DIAMETERS, UP TO 15 PRESET PIZZA SIZES/TYPES

**CONSTRUCTION:** ENCLOSURES: SEAMLESS DARK GRAY UL RATED POLYETHYLENE  
 TURNTABLES: ABS OR POLYETHYLENE

**VAT CAPACITY:** 22 QUARTS, 5-1/2 GALLONS OF READY-TO-USE PIZZA SAUCE

MANUFACTURED UNDER ONE OR MORE PATENTS AND APPLICATIONS:  
 6,892,901; 6,892,629; 6,969,015; 7,074,277

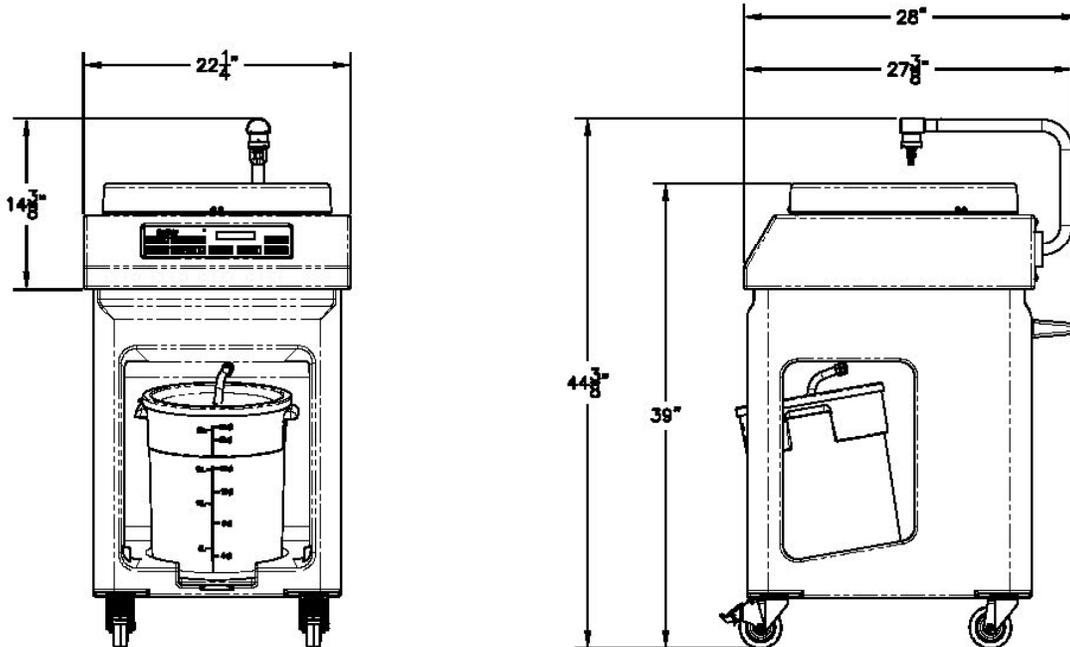
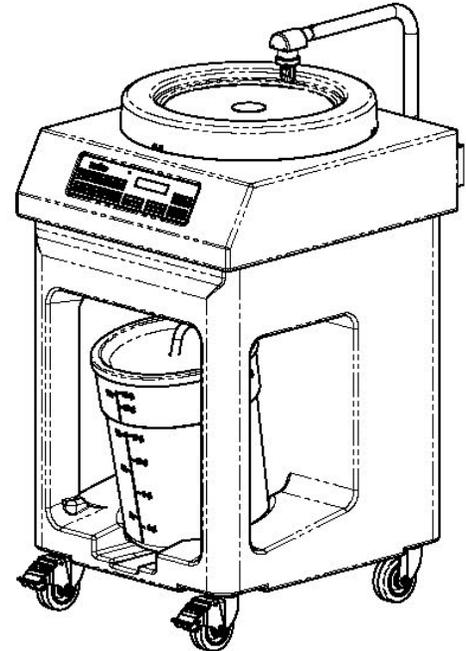


**INSTALLATION REQUIREMENTS:**

- ELECTRICAL:** 100-240 VAC, 50/60 Hz, 1 Phase  
 110VAC, 2.5A / 220VAC, 1.5A  
 - GROUNDED OUTLET REQUIRED  
 WITHIN 3 FEET OF SAUCER.
- PIZZA SAUCE DISPENSERS WILL FULLY FUNCTION AT ALTITUDES UP TO 1000m ABOVE SEA LEVEL
  - PIZZA SAUCE DISPENSER TRANSPORTATION AND STORAGE TEMPERATURE RANGE IS AT LEAST -25°C TO +55°C

**DISPENSER FEATURES:**

- DISPENSES SHELF-STABLE READY-TO-USE PIZZA SAUCE
- CLOCKWISE ROTATION
- REPORTAJE CUP PARA MOJAR PROGRAMABLE SALSA DE DISTRIBUCIÓN
- LESS & MORE BUTTONS. DECREASE OR INCREASE PORTION BY PROGRAMMED AMOUNT
- UL RATED POLYETHYLENE ENCLOSURE AND BASE, ABS OR POLYETHYLENE TURNTABLE
- ONE (1) 22 QUART, 5-1/2 GALLON NSF VAT WITH LID INCLUDED. ADDITIONAL VATS AVAILABLE AT EXTRA COST
- AUTOMATIC SANITIZING ROUTINE. 1 NOZZLE SANITIZER ADAPTER WITH 5' HOSE INCLUDED
- FULLY FACTORY ASSEMBLED AND WET-CHECKED



0150377-2N.DWG (English)/ 15 AUG 2017

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## FILLING SAUCE VAT & PRIMING THE DISPENSER

NEVER ADD SAUCE TO A VAT THAT HAS NOT BEEN CLEANED FIRST



### READY-TO-USE PIZZA SAUCE HANDLING PROCEDURES

1. Fill the Vat(s) with enough Ready-to-Use Sauce for 3 to 4 hours of business, maximum.
2. Each sauce Vat will hold up to 22 quarts (5-1/2 gallons) of Ready-to-Use Pizza Sauce.
3. Install the included spare cover(s) on all vats to be filled and refrigerated. Be careful not to touch the inside of the vat or cover with bare hands or arms.
4. All back-up sauce-filled Vats must be kept refrigerated at 38° F until it is to be used on the dispenser.
5. When the sauce Vat is empty, remove it from auto saucer and replace with a new Vat. **Never add new sauce to old sauce.**
6. The soiled Vat and Cover must be washed, rinsed, sanitized and allowed to air dry before refilling with new Sauce. (See *Vat Cleaning Instructions* section of this manual)



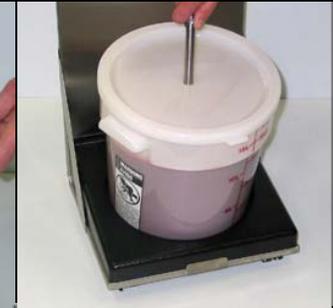
**1st:** Place bag on clean flat surface. Remove sauce from corner where the “easy Tear” is located. Use perforated edge to tear the bag open.



**2nd:** Use a Clean Vat  
Fill the Vat with up to 20 quarts or 5 gallons of RTU sauce. **Squeeze all sauce out of bag!**



**3rd:** Place the sauce-filled Vat down into the recess in the slanted Rack base. Install the cover onto the Vat and snap the rim in place.



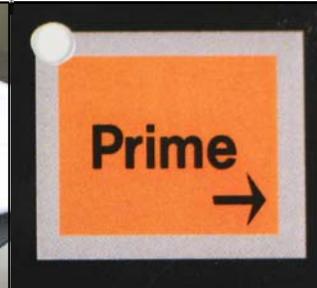
**4th:** Insert the Dip Tube thru the hole in the cover so that the Dip Tube end is oriented toward the front or lowest side of the Vat.



**5th:** Confirm that the Main Power Switch is ON. The Main Power Switch is located on the upper right side of the back splash.



**6th:** Position a catch pan under the Nozzle Mount.



**7th:** Double-press Prime button to begin the automatic priming cycle



**8th:** **OPTIONAL**  
If system does not prime, install the Priming Nozzle onto the Nozzle Mount. Re-try Priming routine.



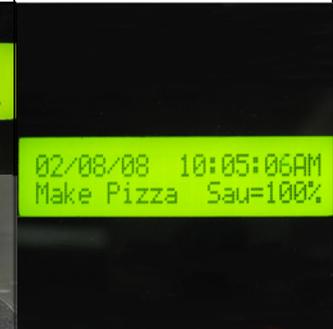
**9th:** (Remove Priming Nozzle if used) Install Nozzle : Grasp and turn the nozzle Clockwise until the silver dots are aligned.



**10th:** Pull the Nozzle down and away from the Nozzle Mount. Wash, Rinse, and Sanitize the Nozzle before re-using.



**11th:** The pump will fill and dispense 4 times and then stop. (Display will say: PRIMING Pushing Sauce Out #1, PRIMING Pushing Sauce Out #2, then #3, and then #4.



**12th:** Wait until the display says: **“Make Pizza”** Then remove Catch Pan and discard product.

READY TO USE SAUCE DISPENSER

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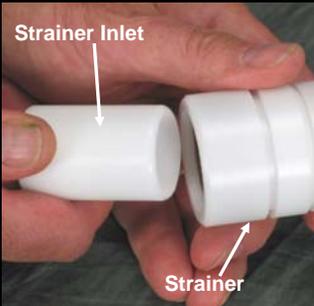
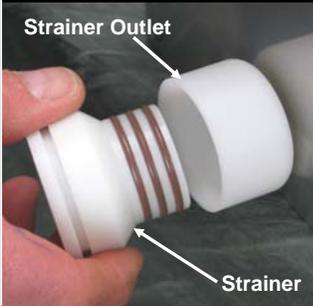
## PUMP INLET STRAINER

### CLEANING 0111-280 PUMP INLET STRAINER

CLEAN THE STRAINER ONCE A WEEK OR WHEN PUMP WILL NOT PRIME

LARGE PIECES OF SPICE AND TOMATO PEEL PARTICULATE ARE OFTEN PRESENT IN SAUCE. THESE LARGE PIECES OF PARTICULATE WILL PREVENT THE PUMP FROM OPERATING PROPERLY IF THEY ENTER THE PUMP. THE OPTIONAL PUMP INLET STRAINER CAN BE PURCHASED TO CAPTURE ALL PARTICULATE THAT IS TOO LARGE FOR THE PUMP. CLEAN THE STRAINER WHEN THE SAUCE PUMP WILL NOT PRIME OR WHEN THE SAUCE DISPENSER DISPENSES AN UNEVEN AMOUNT OF SAUCE ON THE PIZZA DOUGH. **REMOVE & CLEAN THE STRAINER EVERY TIME THE SYSTEM IS CLEANED.** FOLLOW THESE STEP-BY-STEP INSTRUCTIONS TO CLEAN & SANITIZE THE PUMP INLET STRAINER.

ROTARY SAUCE DISPENSER

 <p>Labels: Strainer, Pump Enclosure</p>	 <p>Labels: Strainer Inlet, Strainer</p>	 <p>Labels: Strainer Outlet, Strainer</p>	
<p><b>1st:</b> <u>Turn the system OFF</u> The Strainer Assembly is located at the lower left rear of the Pump Enclosure.</p>	<p><b>2nd:</b> Grasp and pull the Strainer Inlet away from the Strainer. Place the Inlet on a clean surface or container.</p>	<p><b>3rd:</b> Grasp the Strainer (middle section of Strainer Assembly) and pull it away from the Strainer Outlet</p>	<p><b>4th:</b> Rinse the Strainer under warm tap water until the majority of sauce and spices are removed.</p>
			
<p><b>5th:</b> Soak the Strainer in a clean container filled with Detergent Solution (page 7 <i>Detergent Solution</i>) for more than 2 minutes. Clean all holes with 1/4" Bristle Brush.</p>	<p><b>6th:</b> Thoroughly rinse the Strainer under warm tap water to remove any remaining sauce residue and detergent solution.</p>	<p><b>7th:</b> Soak the Strainer in clean container filled with Sanitizing Solution (see page 7 <i>Sanitizing Solution Instructions</i>) for a minimum of one minute.</p>	<p><b>8th:</b> Assemble the Strainer Assembly (repeating steps 2nd and 3rd in reverse order). Resume operation of the system.</p>

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## OPERATING INSTRUCTIONS

NSF

ROTARY SAUCE DISPENSER



1st: **Power Up the System**  
Turn Main Power Switch



2nd: Display should say:  
"Make Pizza"



3rd: **Install The Nozzle**  
Position the clean Nozzle below the Nozzle Mount.



4th: **Lock the Nozzle**  
Turn the Nozzle (right) counter- clockwise to lock



5th: **Load the Dough**  
Place the dough onto the pan or screen with the dough edge even with rim.



6th: **Place On Turntable**  
Place the dough close to the center of the turntable. Use the locator rings to align



7th: **OPTIONAL**  
**Each Button Press increases or decreases the amount of sauce 10%**  
**LESS SAUCE**  
1st press = 70%, 2nd = 80%, 3rd 90%, 4th = 100%  
**MORE SAUCE**  
1st press = 130%, 2nd =

8th: Press the **REPEAT/ENTER** button to dispense sauce.



9th: **Sauce is Dispensed**  
The pan rotates, the grippers grasp the dough, and sauce is dispensed.



10th: **Remove Sauced Dough**  
Remove the sauced dough when the pan has stopped turning.

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## VAT CLEANING INSTRUCTIONS

**ALWAYS WASH, RINSE, AND SANITIZE THE VAT AND COVER BEFORE REFILLING THE VAT WITH FRESH SAUCE.  
NEVER ADD SAUCE TO A VAT THAT HAS NOT BEEN CLEANED FIRST**

ROTARY SAUCE DISPENSER



**1st:** Slide the Vat Rack out, fully. Remove Dip Tube and Cover from the Vat. If empty, proceed to 3rd step. If Vat contains sauce less than 4 hours old, proceed to 2nd.



**2nd:** Cover the Vat with a clean, non-hole cover. Immediately place the vat with sauce into a refrigerator or cooler. Use this sauce first, the next day.



**3rd:** If the Vat is empty, fill the vat with HOT water, allow to soak, and then rinse out all remaining sauce residue. Proceed to 4th step.



**4th:** Fill wash tank with detergent solution (top). Fill center sink with hot tap water. Fill right sink with sanitizing solution (bottom picture). See *Detergent and Sanitizing Solution Instructions* below.



**5th:** Wash the Vat and Cover in the left sink. The left sink should contain Hot water and detergent solution. See *Detergent Solution Instructions* below.



**6th:** Rinse the Vat and Cover in the center sink. The center sink should contain Hot tap water.



**7th:** Sanitize the Vat and Cover in the right sink. The right sink should contain warm water and Sanitizing solution. See *Sanitizing Solution Instructions* below.



**8th:** Place the Vat and Cover on the clean drain board to dry.

### DETERGENT SOLUTION INSTRUCTIONS:

Mix "Low Foaming" non-caustic, Detergent dish soap with HOT (120° F minimum) water. See below for the proper amount of LFD Detergent to be mixed with the desired amount of hot water.

LFD "Low Foaming Detergent" is available as in 33 ounce bottles (p/n CD-SA-45) from Wunder-Bar at (707) 448-5151.

- 2 gallons of Wash water (for RSD Wash cycle): 1 Pump Stroke of LFD (Low Foaming liquid Detergent)
- 10 gallons of Wash water (kitchen Wash sink): 5 pump strokes (Low Foaming liquid Detergent)

Other "Low Foaming" non caustic detergents may be used. Follow Manufacturer's preparation and handling Instructions when mixing detergent solution.

**Wear protective gloves and eyewear whenever handling or mixing detergent.**

### SANITIZING SOLUTION INSTRUCTIONS:

Mix Q.A., Concentrated Sanitizer with WARM (100°F) water, to achieve a 200ppm solution. Use Q.A. Test Strips (see picture to the right) to confirm a 200ppm solution by dipping a test strip into the sanitizer solution and comparing the effected strip with the chart on the package.

- 3 gallons of Rinse/Sanitizer water (for RSD Rinse & Sanitize cycles): 2 pump strokes of QA sanitizer.
- 10 gallons of Sanitizer water (for kitchen Sanitize sinks): 7 pump strokes of QA sanitizer

Q.A Concentrated Sanitizer is available in 33 oz. bottles (p/n CD-SA-44) from Wunder-Bar at (707) 448-5151.

Other Quaternary sanitizers capable of producing 200ppm solution may be used. Follow Manufacturer's preparation & handling instructions when mixing sanitizing solution. **Wear protective gloves and eyewear whenever handling or mixing sanitizer.**

QA Quaternary Sanitizer Test Strips (Wunder-Bar p/n: CD-SA-46 are available from Wunder-bar at (707) 448-5151



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## NOZZLE CLEANING INSTRUCTIONS



ALWAYS WASH, RINSE, AND SANITIZE THE NOZZLE BEFORE INSTALLING THE NOZZLE ONTO THE DISPENSE ARM.



**1st:** Grasp and turn the nozzle Clockwise until the silver dots are aligned.



**2nd:** Pull the Nozzle down and away from the Nozzle Mount. Wash, Rinse, and Sanitize the Nozzle before re-using.



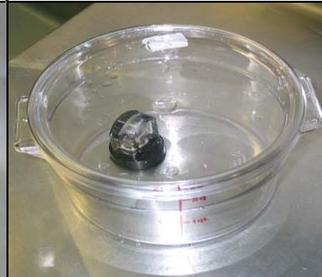
**3rd:** Place the Nozzle into detergent solution remaining from the Sauce dispenser's WASH cycle for 5 to 15 minutes or, see *Detergent Solution Instructions* below to prepare detergent solution in a sink.



**4th:** After the Nozzle has soaked, remove all remaining dry sauce from the nozzle with the 1/4" brush included with your system. (Wunder-Bar P/N 1601-161)



**5th:** Swish the nozzle in the remaining Sanitizing Solution (left over from the Sauce dispenser's Sanitize Cycle) to Rinse and Sanitize all Nozzle surfaces or, see *Solution Instructions* below to prepare Sanitizer solution in a sink.



**6th:** If the nozzle is not to be used immediately, store the clean nozzle (and any spares) in a covered sanitary container until next use.



**7th:** Install the nozzle so that the silver dots are aligned.



**8th:** Turn the Nozzle counterclockwise until it stops.

### DETERGENT SOLUTION INSTRUCTIONS:

Mix "Low Foaming" non-caustic, Detergent dish soap with HOT (120° F minimum) water. See below for the proper amount of LFD Detergent to be mixed with the desired amount of hot water.

LFD "Low Foaming Detergent" is available as in 33 ounce bottles (p/n CD-SA-45) from Wunder-Bar at (707) 448-5151.

- 2 gallons of Wash water (for RSD Wash cycle): 1 Pump Stroke of LFD (Low Foaming liquid Detergent)
- 10 gallons of Wash water (kitchen Wash sink): 5 pump strokes (Low Foaming liquid Detergent)

Other "Low Foaming" non caustic detergents may be used. Follow Manufacturer's preparation and handling Instructions when mixing detergent solution.

**Wear protective gloves and eyewear whenever handling or mixing detergent.**

### SANITIZING SOLUTION INSTRUCTIONS:

Mix Q.A. Concentrated Sanitizer with WARM (100°F) water, to achieve a 200ppm solution. Use Q.A. Test Strips (see picture to the right) to confirm a 200ppm solution by dipping a test strip into the sanitizer solution and comparing the effected strip with the chart on the package.

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Other Quaternary sanitizers capable of producing 200ppm solution may be used. Follow Manufacturer's preparation & handling instructions when mixing sanitizing solution. **Wear protective gloves and eyewear whenever handling or mixing sanitizer.**



ROTARY SAUCE DISPENSER

# Wunder-Bar™

## RSD CLEANING INSTRUCTIONS

ROTARY SAUCE DISPENSER MUST BE CLEANED DAILY



ROTARY SAUCE DISPENSER

<p><b>1st:</b> Remove the Dip Tube from the Vat. Remove the sauce Vat from the Vat Rack. Remove the Cover from the Vat. If the Vat is empty, clean the Vat (see Vat Cleaning, page 5) If Vat contains sauce, less than 4 hours old, cover Vat and refrigerate, immediately.</p>	<p><b>2nd: Prepare Solutions</b> See <i>Detergent and Sanitizing Solution Preparation Instructions on page 6.</i></p>	<p><b>3rd:</b> Grasp and turn the nozzle Clockwise until the silver dots are aligned.</p>	<p><b>4th:</b> Pull the Nozzle down and away from the Nozzle Mount. Wash, Rinse, and Sanitize the Nozzle before reusing. See <i>Nozzle Cleaning Instructions on page 6</i></p>
<p><b>5th:</b> Place a clean sauce catch pan under the nozzle to capture useable sauce remaining in the system.</p>			
<p><b>6th:</b> Display should say: "Make Pizza" Double-press <b>Sanitize</b> button</p>	<p><b>7th:</b> Display should say: "Ready Capture Sauce" Press <b>REPEAT/ENTER</b></p>	<p><b>8th:</b> Display should say: "Manually Capture" "Use Basket" Usable sauce will be dispensed</p>	
<p><b>9th:</b> Install the Nozzle Cleaning Adapter onto Nozzle Mount. Turn the Adapter CounterClockwise to lock. Place the hose-end into a waste pail or waste sink.</p>	<p><b>10th:</b> Place the Vat filled with Detergent Solution (See <i>Detergent Solution Preparation Instructions</i>) in front of the Sauce Dispenser. Place the Dip Tube into the Vat filled with Detergent Solution.</p>	<p><b>11th:</b> Press the <b>REPEAT / ENTER</b> button to begin the 5 minute Wash segment.</p>	<p><b>12th:</b> The Wash cycle will run for 5 minutes and the display say: "Wash Cycle..." "Total time 00:01" The Wash Cycle will automatically</p>

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## RSD CLEANING INSTRUCTIONS

ROTARY SAUCE DISPENSER MUST BE CLEANED DAILY



ROTARY SAUCE DISPENSER



**13th:** When timer reaches 05:00 pump will stop and display will say:  
"Ready to Rinse"  
"Press ENTER"  
  
Move the Sanitizing Hose from the Detergent container to the Sanitizer container.

**14th:**  
"Ready to Rinse"  
"Press ENTER"  
  
Press **ENTER/REPEAT** to start the 2 minute Rinse Cycle.

**15th:** The 2 minute Rinse cycle will continue until the timer reaches 07:00 and then the pump will stop. The display will now say:  
"Dwell After Rinse"  
"Total Time 07:01"  
(The 2 minute Dwell Cycle will automatically end at 9:00)

**16th:** The 2 minute Sanitize Cycle will automatically start after the 2 minute Dwell Cycle.  
The display will say:  
"Sanitizing Cycle...  
Total time 09:01"



**17th:** The Sanitizing Cycle will automatically stop when the timer reaches 11:00 and the display says:  
"Sanitize Completed"  
"Press Cancel"

**18th:**  
Move the Operation Switch to the OFF position.

**19th:** Pull downward on the Nozzle Adapter to remove the Adapter from the Nozzle Mount. Store the Sanitizer hose in a clean container or plastic bag.

**20th:** Install the CLEAN Nozzle onto the Nozzle Mount with the two silver dots aligned, as shown above.



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**21st:**  
Turn the Nozzle Counterclockwise until it stops, as shown above.

**22nd:** If the system is to be used immediately, proceed to "Filling Sauce Vat & Priming". If not, place a CLEAN Vat onto the Vat Rack. Install a CLEAN Cover. Insert the Dip Tube into the CLEAN Vat until the system is to be used next.

# Wunder-Bar™

## MAINTAINING YOUR SAUCE DISPENSER

### DO DAILY



Lift off turntable. Wipe the dispenser top with a DAMP cloth.



Spin all wheels. If any doesn't spin freely, have it replaced by factory tech.



Soak Nozzle in detergent solution 5 minutes. Clean Nozzle with brush.



Rinse Nozzle in sanitizer solution. Install Nozzle on mount and twist to lock.

### DON'T DO



Pour water or cleaner onto dispenser or wet sponge to wipe the



**CLEAN SAUCE DISPENSER**  
Attach Cleaning Adapter to nozzle mount and place other end in Detergent solution. Capture sauce, then run automatic cleaning routine.



**Follow the saucer's ON-SCREEN instructions.** Use Detergent for WASH cycle, then sanitizer for RINSE and SANITIZE.

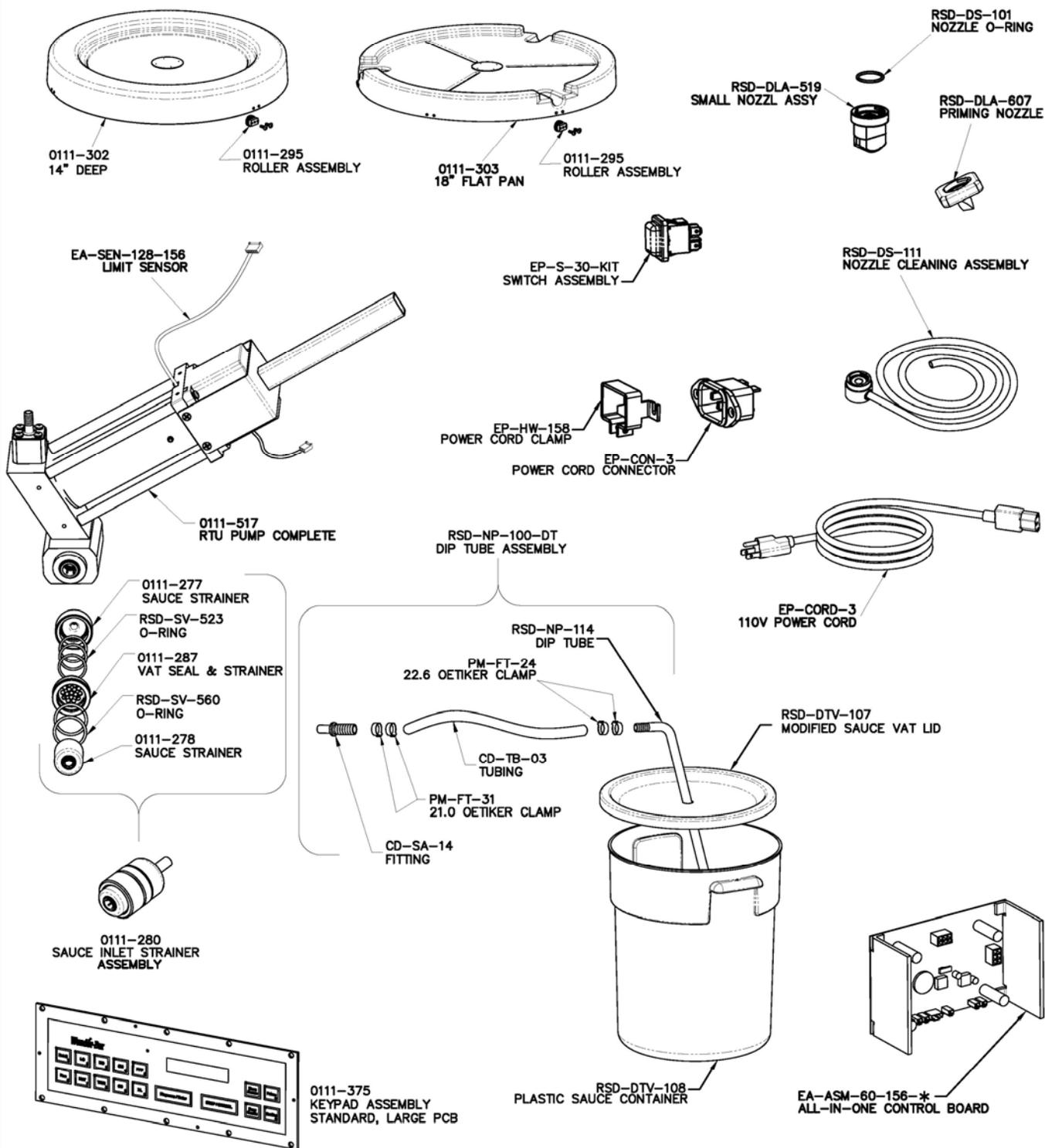


When Auto Cleaning is complete press **STOP/CANCEL**. Remove Adapter, install Nozzle, attach Sauce vat.

# RSD-1-RTU-1-CW-CE

## REPLACEMENT PARTS

AUTO-SAUCE®



\* Must have customer name to have proper program loaded.

# Wunder-Bar™

**white's**  
foodservice equipment