



# Keystone Manual Dispenser (with Lever)

300277 Keystone 3.0 Red, Ketchup

300278 Keystone 3.0 Yellow, Mustard

300279 Keystone 3.0 Cream, Mayonnaise

300280 Keystone 3.0 Blue, Ranch

300281 Keystone 3.0 Brown, BBQ

300282 Keystone 3.0 Dark Yellow, Honey Mustard

300283 Keystone 3.0 Green, Sweet Relish

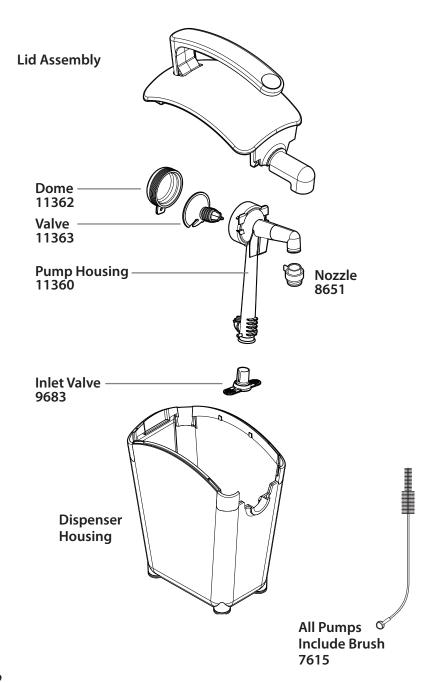
300284 Keystone 3.0 Red, Simply Heinz

# Heinz Keystone 3.0 Dispenser Model KS30

**User Manual** 



# **Heinz Keystone Dispenser**



## Safety

All components must be cleaned before first use.





According to food and safety regulations, most foods must be stored and/or served at certain temperatures or they could become hazardous. Check with local food and safety regulators for specific guidelines. Be aware of the product you are serving and the temperature the product is required to maintain.

**IMPORTANT** Clean, rinse, sanitize, and dry parts at a minimum of every 24 hours. Always comply with local sanitization requirements.

### Cleaning

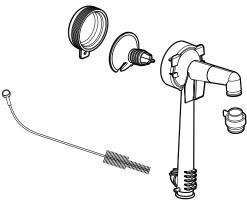
Disassemble all parts of pump. Clean with soap and hot water, rinse, sanitize and dry parts according to local sanitization requirements.

Use supplied brush to scrub inside parts.





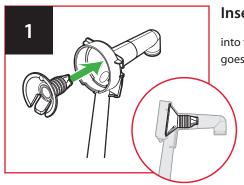






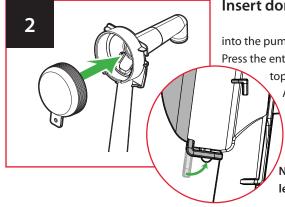
All components are dishwasher safe.

## **Assembly**



#### Insert Valve

into the pump housing. Press firmly until it goes into place.



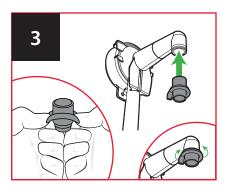
#### Insert dome

into the pump housing.

Press the entire dome firmly, including the top portion.

> Attach dome tab to the peg on the pump housing.

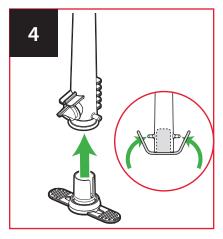
> NOTE: If not attached properly, leaking will likely occur.



#### Mount the nozzle

onto the end of the pump housing. Bend the outer portion of the nozzle inside out.

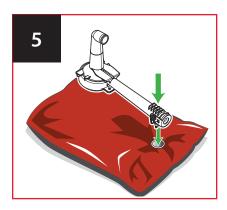
Insert into opening. Tab of nozzle faces towards dome. Flip the outer portion of the nozzle over the end of tube.



#### Insert valve inlet

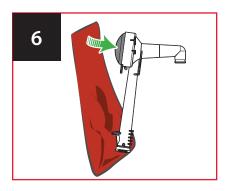
into the bottom of the pump housing. Wrap the flaps on the side of valve onto the pair of pegs on the pump housing.

**TIP:** Lubricate parts with clean water to ease fitting.



#### Connect pump to pouch

Put a new Heinz dispenser pack on countertop with fitment facing up. Place piercing end of complete pump in center of the fitment. Push firmly until pump snaps into place.



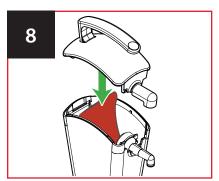
#### Prime the pump

Hold the pump in an upright position. Press the dome with both thumbs and let it recover to starting state. Repeat until product has reached the nozzle.



# Insert Heinz dispenser pack and pump into shroud.

Hold end of pack up while lowering guide rails on the pump into the track on the pump slider inside the front of dispenser.



#### **Connect lid**

to dispenser shroud.
Lower lid onto
dispenser. Push
down evenly on
both ends until you
hear a snapping sound.

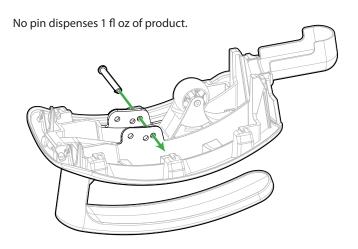




#### To remove lid

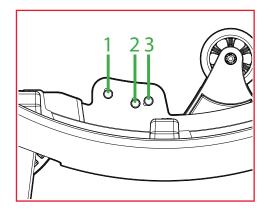
Grip handle and pull lid upwards.

# **Setting the Portion**



#### To reduce portion

Position the pin through the hole for desired portion. Refer to chart below for portion size.



No Pir	
1	3/4 oz
2	1/2 oz
3	1/4 oz

Pump dispenses little or no product? Check the pouch to make sure it is not empty. If it is full, check to make sure that the pump is assembled correctly per the instructions in the manual.

Product leaking from the fitment in the bag? Make sure that the white fitment in the bag is fully engaged with the pump. When connecting the pouch, you should hear a solid click and be able to pick up the pouch with the pump without the connector coming free.

The dispense portion is smaller or larger than I want: Follow the steps on page 7 to change your preset portion. You have options for  $\frac{3}{2}$  floz or  $\frac{1}{2}$  floz.

#### Warranty

Heinz Keystone Dispenser is backed by a twelve month limited warranty against defects in materials and workmanship.

Manufactured exclusively for KraftHeinz by Asept Int.



#### **ASEPT International Inc.**

12100 W. Wirth St. Suite 300 Wauwatosa, WI 53222, USA 888-927-3785 info.us@asept.com

#### ASEPT International AB

Traktorvägen 17, SE-226 60 Lund, Sweden +46 46 329 700 info@asept.com

www.asept.com