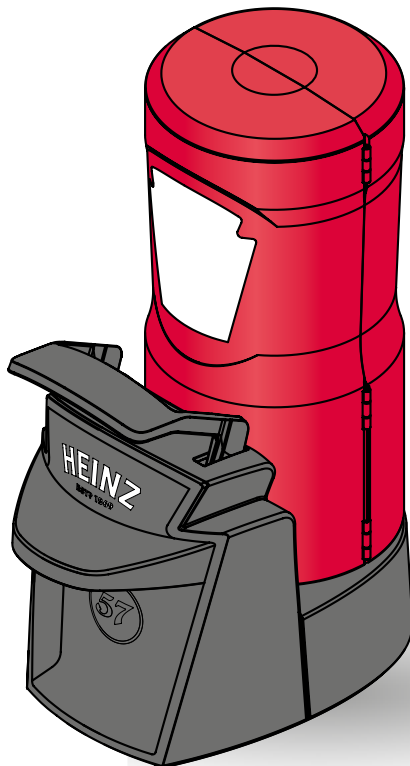


HEINZ
ESTD 1869

EAZYSAUCE™

MANUAL VERSION

USER INSTRUCTIONS



Introduction

Dear Customer,

Kraft Heinz has developed a brand new dispensing system for sauces.

The EazySauce™ dispenser is our premium dispenser with a particular focus on operational simplicity.

It is easy to assemble and re-load, and includes dishwasher safe food contact parts, which makes it easier for the operators to clean.

EazySauce™ is designed to deliver a great consumer experience; it provides a consistent portion size whilst reducing the single use plastic portions (2.5L pouch = *250 standard size sauce sachets).

EazySauce™ provides operators with a strategic, future-proof solution against increasing legislation on single-use plastics.

The technology behind it is exclusive to Kraft Heinz

Thank you for choosing to be part of the testing process for the EazySauce™ dispenser.

Your feedback on the operation and functional aspects of the dispenser is very much appreciated.

Best wishes,

The Kraft Heinz Team

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1. Safety instructions

Safety

- Ensure you have fully read and understood the instructions in this document before you install or use the dispenser.
- Keep the packaging and this document for future reference.
- Only use the dispenser as described in this document.
- Do not drop the dispenser and avoid bumping.
- Children should not play with the dispenser.
- Do not lift or pick-up dispenser at the handle. Lift or pick-up from the base.
- Do not use any damaged parts.
- Keep out of direct sun light and avoid extreme temperatures. Recommended temperature range for use: 5° - 35°C
- Do not expose the container and accessories to extreme temperature changes. They may experience damage.
- Do not expose the pump parts to sunlight for a longer time.
- Parts intended for food contact use are marked with 

Hygiene

- All components in contact with food must be cleaned before first use.
- Clean food contact parts every time a pouch is changed, or clean every 5 days, whichever is more frequent. Always comply with local sanitization requirements.
- 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.
- Store cleaned and dried pump parts inside the dispenser or a closer cabinet.
- Before each use, inspect pump assembly for damage. If a part is cracked or damaged is suspected, contact Kraft Heinz to arrange for replacement.

2. Warranty

The Supplier undertakes, represents and warrants to Kraft Heinz that the Goods and their packaging and labelling shall:

- a) be accompanied with accurate, complete and comprehensible instructions for the treatment, assembly use and/or storage of the Goods;
- b) conform to the Specification and with any instructions of Kraft Heinz, and shall otherwise meet the requirements of the Contract and the Order;
- c) be of satisfactory quality, free from defects in materials and workmanship, fit for their intended purpose (whether such purpose is implied or expressly stated in the Specification or Contract), be safe, and where intended for human consumption, be fit for the same purpose, be wholesome, healthy and not injurious to health and meet standard product quality attributes, including but not limited to those of appearance taste and aroma;
- d) be free from design and other inherent defects (save to the extent that the Goods have been supplied in accordance with designs of Kraft Heinz);
- e) comply with all Legislation in the country of manufacture and the country in which the Goods are to be delivered, processed and/or marketed; Supplier will comply with all Specifications provided and required by Kraft Heinz. Supplier bears no design responsibility in its role as contract manufacturer.
- f) conform strictly as to quality, quantity and description with any samples provided by the Supplier for the purpose of supply of Goods of that type;
- g) conform with Kraft Heinz' European Quality Policies from time to time to the extent relevant including but not limited to the H.J. Heinz policies on Meat and Animal Welfare, Pesticide, Ethics and Allergies Policies, as set out in the Specification;
- h) unless otherwise required by Kraft Heinz having given written notice to the Supplier, not contain ingredients which have been subject to irradiation process.

If Kraft Heinz so requests, the Supplier shall transfer or assign to Kraft Heinz or otherwise obtain for the benefit of Kraft Heinz any guarantee, warranty or other confirmation of quality, title or fitness for purpose given by any manufacturer of the Goods in respect of the Goods (or part thereof) to the extent that the same is capable of such transfer or assignment to Kraft Heinz or otherwise providing such benefit for Kraft Heinz.

Where there is any breach of the Supplier's warranty in Conditions 4.1 or O or if any obligation, warranty or requirement imposed by, given or stated in the Contract in respect of the Goods or Services is not complied with, or the Goods or any installment of the Goods are not delivered at the specified time or the Goods delivered are damaged Kraft Heinz shall be entitled, at its sole discretion without liability to the Supplier (arising out of such action) and without prejudice to any other right or remedy Kraft Heinz may have (contractual, statutory or otherwise), to take one or more of the following actions to:

- a) reject the relevant Goods (in whole or in part) and any Goods already delivered which cannot be effectively and commercially used by reason of the non- delivery of any undelivered Goods; and/or
- b) refuse to accept any subsequent delivery of Goods; and/or
- c) require the Supplier at its sole cost to replace or repair the unsatisfactory Goods or carry out such work as is necessary within a reasonable period to be indicated by Kraft Heinz in writing, but not to exceed 14 days so that the Goods conform to the Contract, Order and Specification; and/or
- d) withhold payment of the price for the Goods until the requirements of the Contract, Order and any Specification are entirely fulfilled; and/or
- e) require the repayment of any part of the price of the Goods which Kraft Heinz has paid whether or not Kraft Heinz has previously required the Supplier to repair the Goods, supply any replacement Goods or re-execute the Services.

Where Kraft Heinz has rejected the Goods (in whole or in part), the Supplier shall promptly contact Kraft Heinz and arrange for collection of the Goods as soon as possible. Where collection has not taken place within a reasonable period of time, to be notified in writing by Kraft Heinz, Kraft Heinz may recover from the Supplier any incremental storage and handling costs incurred by Kraft Heinz and, at a cost rechargeable to the Supplier, either;

- a) destroy the Goods; or
 - b) return the Goods to the Supplier.
- Kraft Heinz claims that an Order has not been fulfilled or has been incorrectly fulfilled the Supplier shall be deemed to accept the validity of the claim unless it serves written notice on Kraft Heinz disputing the said claim and stating the reasons for its dispute within 7 (seven) days of the date of the said claim.

3. FAQs and troubleshooting

1. Pump dispenses little or no product?

- When sliding the pump into the base, ensure the pump is fully inserted.
- Check if all pump parts are assembled correctly. Check if body and cover for piercer and channel are properly fitted together. For the pump check if top and base are properly secured.
- 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. If needed reposition pouch to allow flow of product to the pump.
- Check if the pump is primed properly.

2. Product leaking from the fitment in the bag?

Make sure that the piercer in the bag is fully engaged with the pouch. 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.

3. Product leaking from the pump?

Make sure that all parts are properly connected.

4. Can I change the portion on the dispenser?

No, it is fixed at +/- 10ml.

5. What to do if a part is damaged?

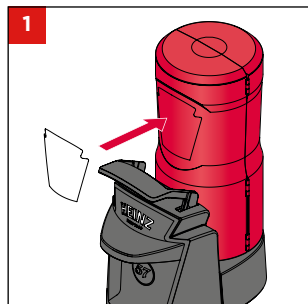
If a part is cracked or a damage is suspected, contact Kraft Heinz Team via the Heinz EazySauce™ webpage to arrange a replacement.

4. Main parts

- | | |
|---------------------|--|
| A cartridge | 1 channel body |
| B cartridge tray | 2 channel cover |
| C base | 3 pump top |
| D front cover | 4 pump base |
| E dishwasher basket | 5 pump fitting |
| | 6 piercer cover (for 2.5 / 5 L pouch or for 6 L pouch) |
| | 7 piercer body (for 2.5 / 5 L pouch or for 6 L pouch) |
| | 8 piercer valve (for 2.5 / 5 L pouch or for 6 L pouch) |
| | 9 2 labels (back and front) |
| | 10 pouch (2.5 / 5 / 6 L) <i>not included</i> |

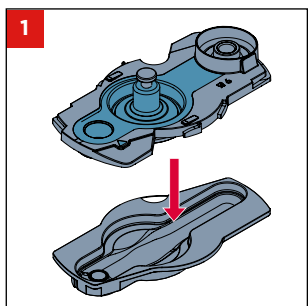


5. Preparation

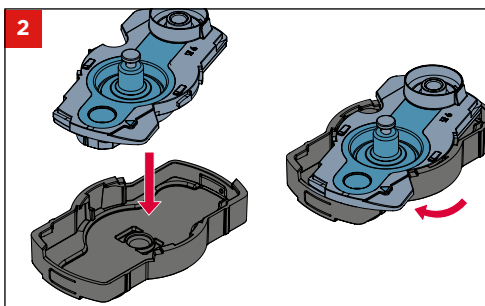


1. Apply the stickers onto the glossy areas at the front and back of the cartridge. The label used must represent the content of the pouch.

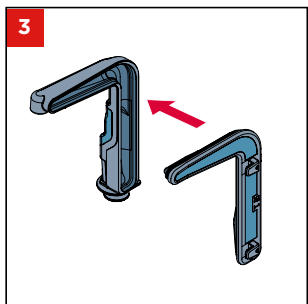
6. Pump assembly



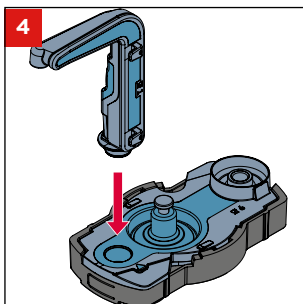
1. Place the pump top onto the pump base.



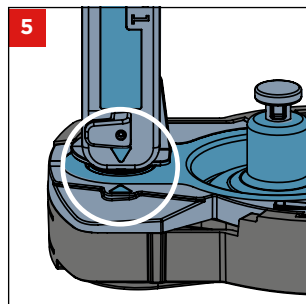
2. Place the combined pump parts into the pump housing and rotate to lock.



3. Connect the channel parts.

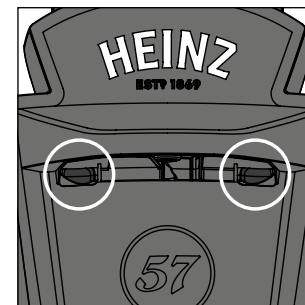


4. Place the channel into the cylindrical fitting of the pump.

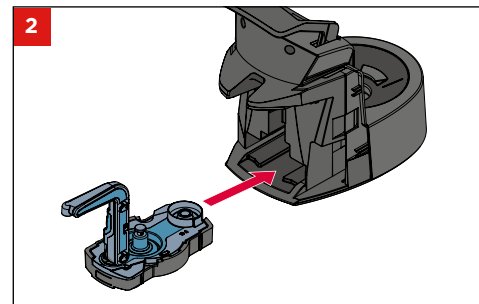
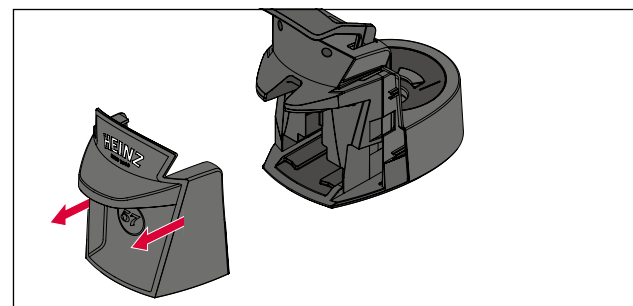


5. Press in and align the blue arrows.

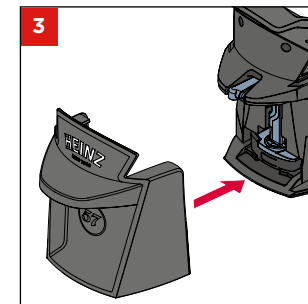
7. Inserting the pump



1. Remove the front cover by pressing the two front notches next to the spout while pulling the front cover from the main body of the dispenser base.



2. Slide the pump into the base. Make sure the pump is fully inserted.

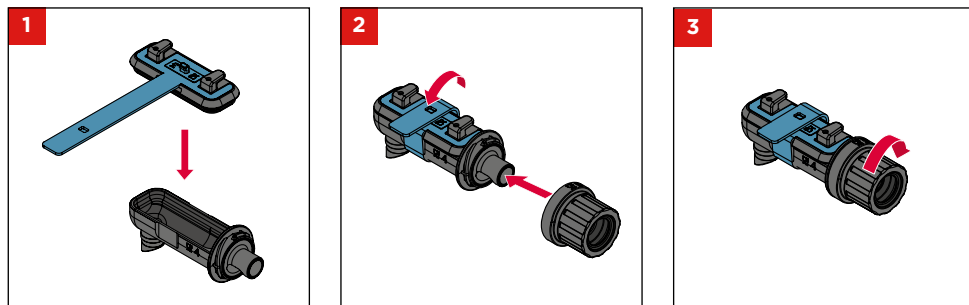


3. Press the front cover into the main body until there is an audible click.

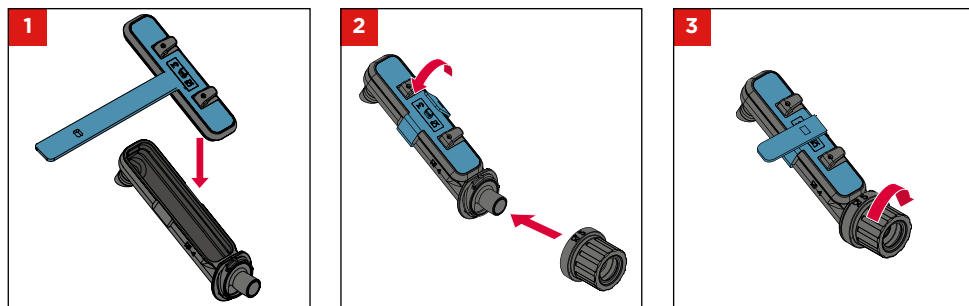
8. Piercer assembly and inserting the pouch

Use a piercer to connect the pouch with the pump. There are 2 types of piercers depending on the pouch size. In this manual the use of a piercer for a 2.5L/5L pouch and a 6L pouch is explained.

Piercer for a 2.5 / 5 L pouch



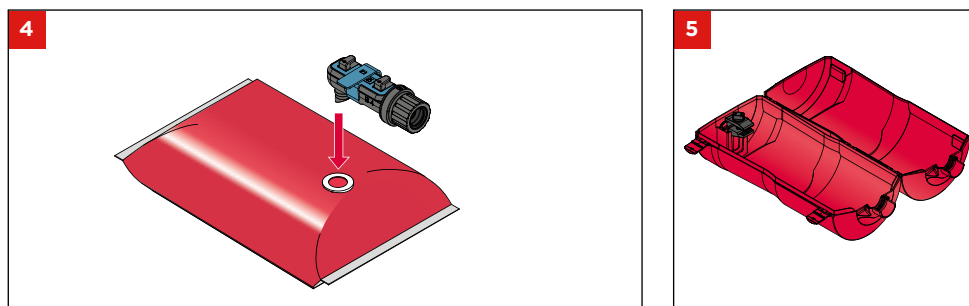
Piercer for a 6 L pouch



1. Connect the piercer cover and the piercer body.

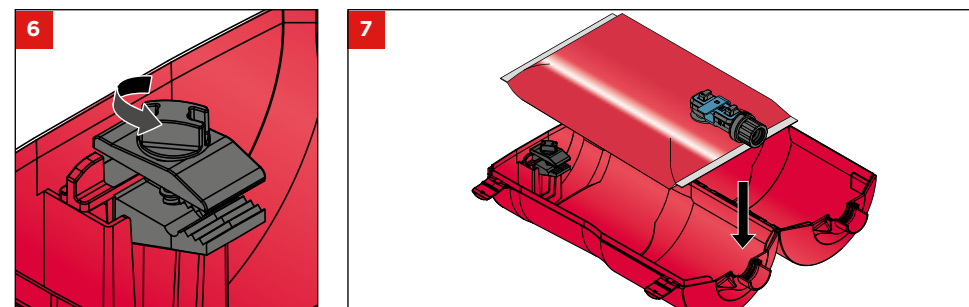
2. Wrap the silicon strap around the piercer and connect the valve.

3. Twist the valve to close it.



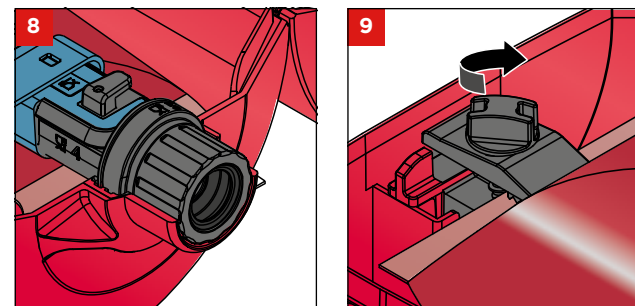
4. Place the new pouch on a flat surface and locate the fitment. Press on the pouch to make the fitment of the pouch taut. Place the piercer on the centre of the fitment and press until piercer snaps into place.

5. Open the cartridge.



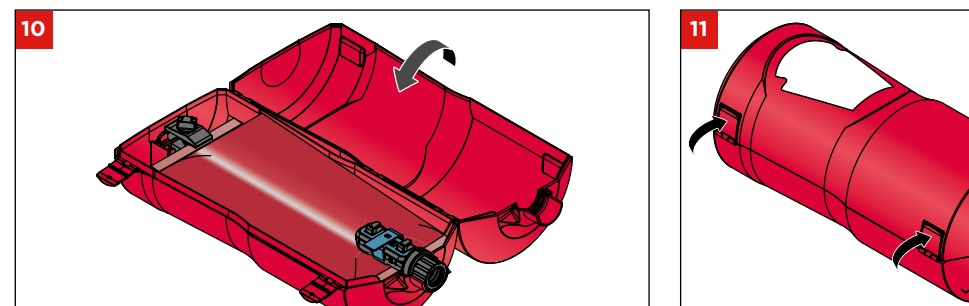
6. Open the clamp by turning the knob.

7. Place the pouch into the cartridge.



8. Align the piercer with the collar of the cartridge.

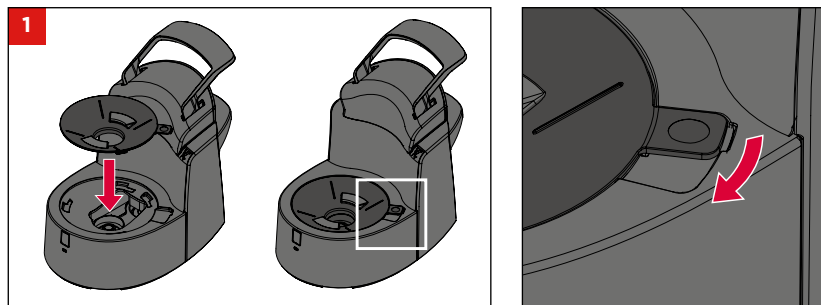
9. Place the top of the pouch in between the clamp and twist the clamp closed to secure the pouch.



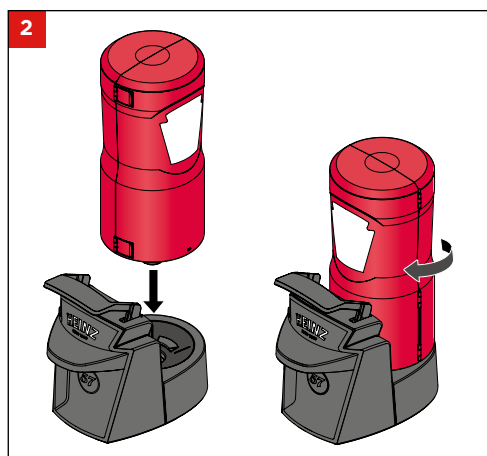
10. Close the cartridge. Make sure the piercer stays in place.

11. Close the clips until you hear a click.

9. Placing the tray and cartridge

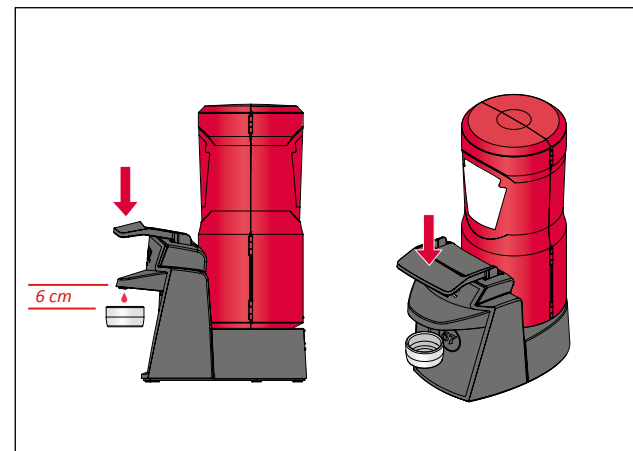


1. Place the cartridge tray into the base until in locked position.



2. Before placing the cartridge, make sure the pump is fully pushed into the Heinz EazySauce™ dispenser base (as per instruction in the section “Inserting the pump”). Place the cartridge in the base and rotate 90 degrees so the label is facing forward.

10. Priming and dispensing



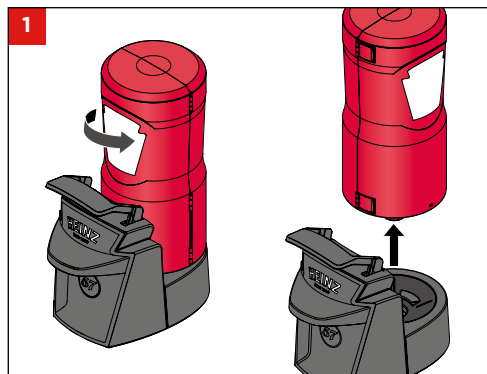
1. Priming

Before use, the pump needs to be filled with product. Make sure there is a container in place before priming. Prime the pump by pushing the handle repeatedly until the product comes out. The EazySauce™ is now ready to use.

2. Dispensing

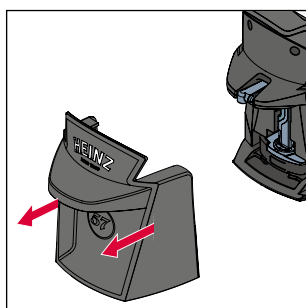
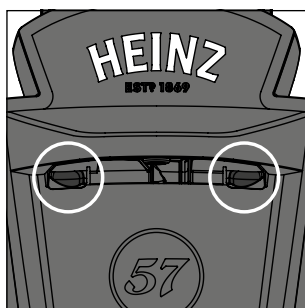
Hold the container approx 6 cm below the spout. Push the handle to dispense the sauce.

11. Pump disassembly

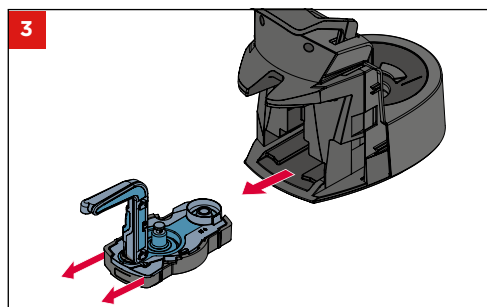


1. Rotate the cartridge 90 degrees anticlockwise and lift to remove.

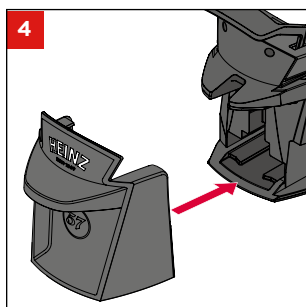
Open the cartridge to remove the pouch. Remove the piercer from the pouch. Ensure the opening of the pouch is clean. Cover the opening and store the pouch in a fridge.



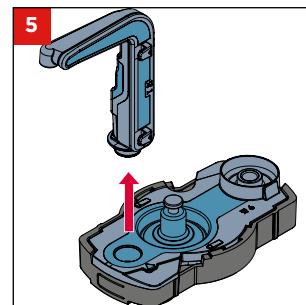
2. Remove the front cover by pressing the two front notches next to the spout while pulling the front cover from the main body of the dispenser base.



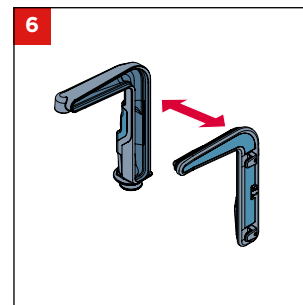
3. Slide out the pump by pulling the lower part of the pump housing. Don't pull the channel.



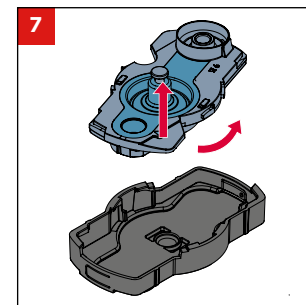
4. Place the front cover back on.



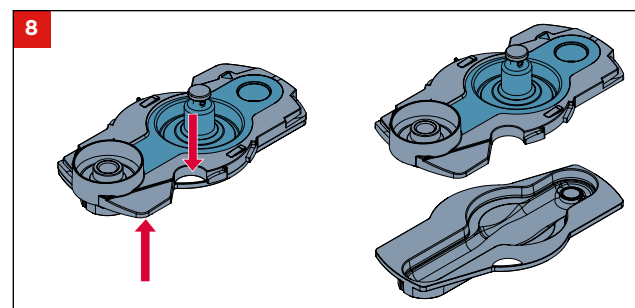
5. Remove the channel.



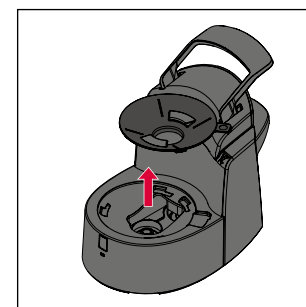
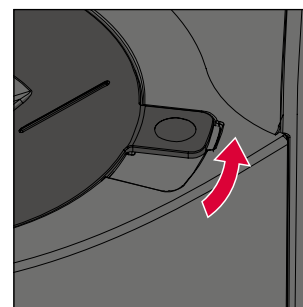
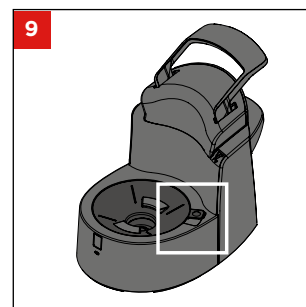
6. Separate the channel parts.



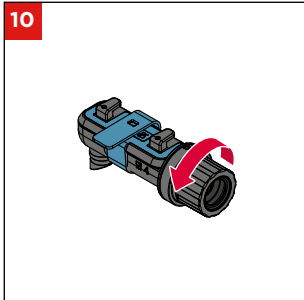
7. Rotate the pump within the housing and lift the pump out of the housing.



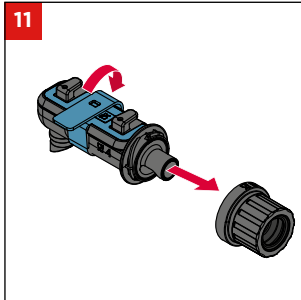
8. Separate the pump parts by pulling the pump top off the pump base by pressing at the arrow position.



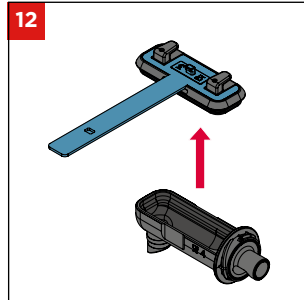
9. Rotate the cartridge tray. Remove the cartridge tray from the base if needed for cleaning.



10. Twist the valve to open it.



11. Unwrap the silicon strap from the piercer, then pull off the valve.



12. Separate the piercer cover and the piercer body.

12. Cleaning

Take into account the following cleaning instructions:

- Clean non-food contact parts (base, frontcover, cartridge and cartridge tray and pump fitting) with a wet cloth only, and if needed apply mild detergent.
- Clean food contact parts (pump parts and piercer cover, body and valve) with every pouch change or every 5 days, whichever is more frequent. Do not use abrasive cleaners or scouring pads.
- Food contact parts can be cleaned within the dishwasher.

For best results in dishwasher cleaning, follow this procedure:

- Separate all parts from each other.
- Pre-rinse all food contact parts well by removing all the visual product using warm water.
- Place the parts in their corresponding place on the dishwasher tray. Refer to the image or the numbers placed on the parts.
- Use intensive (plate) program and standard detergent for cleaning. Don't exceed prescribed concentration of dishwashing detergent.
- Before (re)assembling the parts, make sure the parts are fully cleaned and dry.

Remarks

- Do not soak pump parts for extended period of time.
- It is advised to not use rinse aids.
- If parts are not completely clean, clean them in with a second dishwasher cycle, increase the length and/or the intensity of the washing program.
- Provide measures to compensate for water hardness if needed for your region.



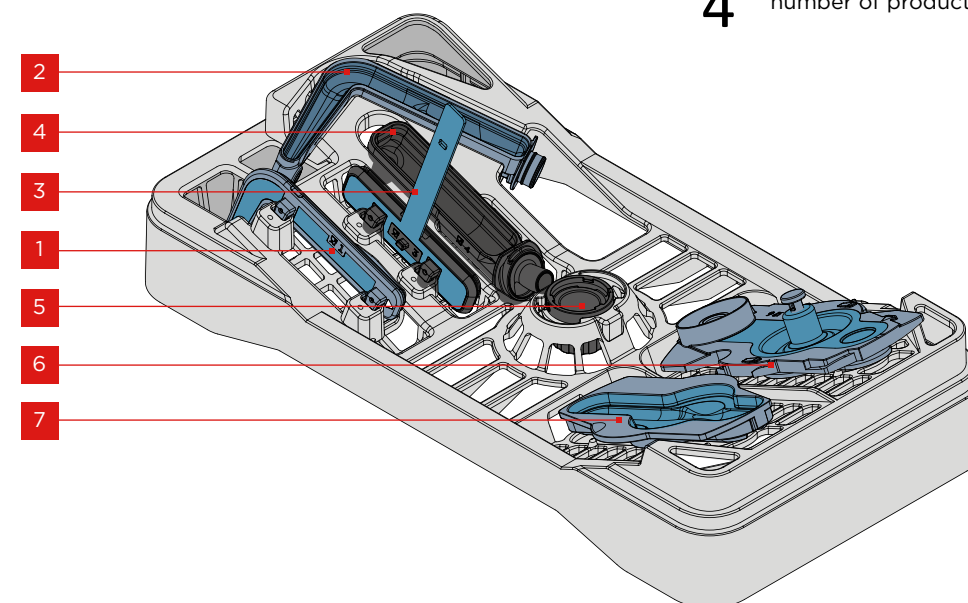
food safe



dishwasher safe

4

number of product





Contact

Please get in touch with us via the 'Contact Us' form on our Kraft Heinz Foodservice website.

- UK** H.J. Heinz Foods UK Ltd.,
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<https://www.heinzfoodservice.co.uk>
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Tour Europlaza, 20 Avenue André Prothin,
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- DE** H.J. Heinz GmbH,
AT Postfach 14 05 55, 40075 Düsseldorf, Deutschland
CH <https://www.kraftheinzfoodservice.de>
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