Pro Series Nacho Cheese DUAL Dispenser

Model: 2040
UPC: 768528202046
Shipping Class 85



PRO SERIES NACHO CHEESE DUAL DISPENSER			
PART#	**SHIP WGT.**	**DESCRIPTION**	**LIST**
2040	48 lbs.	Pro Series Nacho Cheese Dual Dispenser	$1,300.00

The Pro Series Nacho Cheese Dual Dispenser is perfect for concession stands, stadiums, convenience stores, restaurants or any event. Save product, time, and money with exact portion control and no messy preparation. Push the buttons and the peristaltic pumps dispense piping hot cheese for nachos, hot dogs, fries, pretzels, baked potatoes, burgers, appetizers, or any dish calling for hot cheese. Features dual dispensers in a beautiful stainless-steel wrap both sides with two-button dispensing control with adjustable settings and a temperature gauge allowing you to know when the cheese is ready to serve.

Specs

- Model: Pro Series Nacho Cheese DUAL Dispenser
- Model#: 2040
- Stainless Steel
- Temperature gauge with pre-set temperature 145°F - 155°F/ 63°C - 68°C
- Peristaltic pumps to get the most out of every bag of cheese or chili - little food waste
- 2-button dispensing control with adjustable setting or manual (continuous dispense)
- Pre-heating area for a second bag of cheese or chili for quick reloading and airtight control
- No food waste, no clean up
- 450 watts
- 120 volts
- Product Dimensions: 28” H x 23” W x 17” D, 44 lbs
- Shipping Dimensions: 36” H x 24” W x 18” D, 48 lbs
- UL 197, ANSI/NSF 18, CE, Canadian C22.2

Key Features

- Food Groups: Perfect machine to quickly add cheese to all concession food staples including: nacho chips, hot dogs, pretzels, fries, chili dogs and more
- Bag/Pouch Compatibility & Compacity: Fits all 110-ounce and 140-ounce cheese and chili dispenser bags. Holds two bags of cheese which allows for instant change-over between bags
- Cabinet: Attractive design in a smaller footprint to fit in locations where space is a premium. High impact plastic keeps the front and sides of the unit cool to the touch. Eye-catching colorful merchandising graphics to build impulse sales
- Programmable Dispensing: Adjustable portion control settings and a manual continuous delivery button provide more product cost control, better inventory tracking and less product waste
- Warming Tray: It’s simple to load bags inside, and with extra space a second bag can be preheated as one is being used
- Built in Thermostat: Heats cheese to serving temperature within 60 minutes
- Small Footprint: Uses only 17” of valuable counter space for your concession stand
- Antiseptic/Clean: Powered by twin peristaltic pumps designed to force product directly from plastic pouch to food. And, when the pouch is empty, simply discard and easily load a new pouch in seconds. No more pumps to clean and sanitize. No mess, no fuss, no more messy #10 cans