# nemco<sup>®</sup> FOOD EQUIPMENT

## **BUTTER SPREADER**

# MODELS: 8150-RS, 8150-RS1, 8150-RS1-220

## **IMPORTANT:**

- 1. To get the best operation and life from your machine, please read and comply with these instructions.
- 2. Clean the equipment routinely using the cleaning instructions below.
- 3. Minimize the use of alkaline cleaners as they may cause pitting and dulling of the finish.

## **OPERATION:**

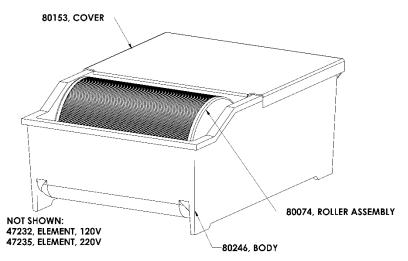
- 1. Remove the cover from the spreader.
- 2. Fill the compartment with butter and replace the cover.
- 3. Place the spreader on a flat surface of a grill to melt the butter. If using a model with an element, place spreader on a flat surface, and plug the cord into an appropriately rated outlet.
- 4. Once the butter is melted, roll the product over the roller to apply butter to the desired surface.

#### **CLEANING:**

NOTE: Proper maintenance plays an important part in the life span and functioning of the equipment.

- 1. Remove the spreader from the grill or unplug the cord from the outlet. *Wait to clean the spreader to cool down before cleaning. It will be hot for a period of time after the heat source is removed.*
- 2. If using an electrical model, remove the element from the spreader body before cleaning.
- 3. Remove cover and roller from the spreader and empty any excess product.
- 4. Wash all components with hot soapy water. Rinse all components immediately & allow to air dry, or dry with a clean towel.

NOTE: Do not use harsh chemicals or cleaners with high alkalinity on any of these components.



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#### SERVICE PARTS DRAWING