

# PERFECT SERVINGS®

POWDER DISPENSER  
FREE DISPENSE MACHINES

## Installation and Operating Manual

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Model PE-PSPD-5



P.O. Box 617 • West Dundee, IL 60118

Phone: 847-622-1803

[www.unitedfoodgroup.net](http://www.unitedfoodgroup.net)

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# PERFECT SERVINGS™ Powder Dispenser

## Installation and Operating Manual Free Dispense Machines

Digitally Programmed for Precise Delivery



Model: PE-PSPD-5

**MANUFACTURED BY:**

United Food Group, Inc.  
P.O. Box 617  
West Dundee, IL 60118  
Phone: 847.622.1803 / Fax: 847.622.1713  
[www.unitedfoodgroup.net](http://www.unitedfoodgroup.net)

**SPECIFICATIONS:**

<b>Dimensions:</b>	12.75" Wide x 16.5" High x 11.5" Deep
<b>Unit Weight:</b>	26 lbs
<b>Shipping Weight:</b>	31 lbs
<b>Electrical:</b>	110 V, 60 Hz, 100W

### **DAMAGE INSPECTION/UNPACKING:**

If there is damage to the shipping carton, please call the carrier. If after opening the carton there is concealed damage, then please call United Food Group, Inc.

In addition to this manual, the unit should have shipped with the following:

1. Two sheets of product labels
2. A drip-tray and a grid cover for the drip-tray

Remove protective film from plexi-glass front, and programming display.

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### **FILLING OF THE CANISTERS:**

1. To begin, open the door.
  2. Turn the dispensing unit spout 90 degrees.
  3. Lift the front of the canister up approximately 3/8".
    - a. This will disengage the 'guide pin' located on the bottom of the canister from the base of the unit.
  4. Pull the canister forward and remove from unit.
  5. Remove the top cover and fill with product.
    - a. Do not overfill or pack down the canister with product. Doing so, will cause the canisters to bind and possibly damage the unit.
  6. Place the filled canisters back in the unit, ensuring that the 'guide pin' is in place, and then turn the dispensing spouts to the down position.
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### **PROGRAMMING THE UNIT:**



The above diagram is representative of the programming module located at the upper right hand corner on the inside front of the door. This is the location for programming the unit. To begin:

- 1) Program **each** canister to **either** dispense a 'portion-controlled' serving **or** a 'press and hold to dispense' serving.

#### **Programming for 'portion control':**

- 1) Select a canister.
- 2) Locate the "Product Setting Guide", which is the last page of this manual.
- 3) Using the "Product Setting Guide", locate the product being dispensed from the product listing.
- 4) Using the "Product Setting Guide", locate the cup size you would like to dispense and then review and write down the number associated with it. This is the number that you will want to program into the unit.
- 5) Press the 'Program' button on the programming display (inside the door) ONCE. The display will read 000, and the unit will 'beep'.
- 6) Press the button on the 'touch panel' on the front door that corresponds to the canister you are setting.

- 7) Press the up or down buttons on the programming display until the number corresponds to the one you found on the settings sheet (for the timed delivery of product).
  - a. Please note that the 'UP' and 'DOWN' buttons change the dispense time in .2 second increments.
- 8) Press the button on the 'touch panel' again. This will lock in the dispense time.
- 9) To set other buttons, repeat steps 1-8 above.

**Programming for 'manual dispense' (press and hold until full):**

1. Press the program button ONCE.
2. Press the proper selection button on the touch panel.
3. Press 'manual' (display will read 000).
4. Press selection button on the touch panel.

**CLEANING THE CANISTERS:**

It is imperative that the canisters be kept clean. For routine cleaning between refilling, simply empty the canister, wash it, and then turn it upside down until **completely** dry.

Please do the following to ensure a thorough cleaning:

1. Remove the canister from the unit and then empty it completely.
2. Remove the 'elbow' (dispensing spout) and the 'lid'.
3. Place your hand inside the canister and spread the sides apart enough to pull the pins on the 'mixing gear' out far enough to dislodge the gear from the canister.

**CAUTION!** The pins are not affixed to the gear, and will fall off when you remove it from the canister. Be very careful not to loosen them.

4. There is no need to remove the auger drive.
5. Wash all of the parts until clean in a mild dishwashing solution. Rinse, and allow to completely dry before reassembling.
6. Reassemble, and test for free movement before filling.

**CLEANING THE CABINET:**

Use a soft cloth 'dampened' in warm water only, then wipe dry. Do not use any harsh cleaners or abrasives.

**WARRANTY**

1-Year Limited Warranty

# Product Setting Guide



## PE-PSPD-5 Settings and Grams Per Serving

### Servings Size

<b>Product</b>	<b>8oz Cup</b>	<b>10oz Cup</b>	<b>12oz Cup</b>	<b>16oz Cup</b>	<b>20oz Cup</b>
<b><u>Hot Beverages</u></b>					
Cappuccino	5.6 = 28g	7.0 = 35g	8.4 = 42g	11.2 = 56g	14.2 = 70g
Hot Chocolate	6.4 = 28g	7.4 = 35g	8.8 = 42g	11.6 = 56g	13.6 = 70g
No Sugar Added Hot Chocolate	7.4 = 20g	8.8 = 25g	10.4 = 30g	13.2 = 40g	16.2 = 50g
Freeze Dried Coffee	0.4 = 1g	0.6 = 1.25g	0.8 = 1.5g	1.0 = 2g	1.2 = 2.5g
Chai Tea	4.0 = 28g	5.0 = 35g	6.0 = 42g	8.0 = 56g	10.0 = 70g
Premium Chai Tea	4.0 = 28g	5.0 = 35g	6.0 = 42g	8.0 = 56g	10.0 = 70g
Apple Cider	2.8 = 21g	3.8 = 28g	4.2 = 32g	5.4 = 42g	7.0 = 56g
<b><u>Steamers</u></b>					
Vanilla	5.2 = 28g	5.8 = 35g	7.6 = 42g	-	-
Caramel	5.2 = 28g	5.8 = 35g	7.6 = 42g	-	-
<b><u>Instant Soups</u></b>					
Cream of Chicken	5.0 = 21g	6.2 = 28g	7.0 = 32g	9.2 = 42g	12.2 = 56g
Cream of Broccoli	5.2 = 21g	6.8 = 28g	8.0 = 32g	10.2 = 42g	13.4 = 56g
Tomato	4.2 = 21g	5.6 = 28g	6.4 = 32g	8.4 = 42g	10.6 = 56g
Baked Potato	5.0 = 21g	6.6 = 28g	8.0 = 32g	10.2 = 42g	13.4 = 56g
Cream of Mushroom	5.0 = 21g	6.4 = 28g	7.4 = 32g	9.6 = 42g	12.6 = 56g
<b><u>Instant Oatmeal</u></b>					
Plain Oatmeal	14.0 = 56g	16.0 = 70g	20.0 = 84g	-	-
Apple Cinnamon	14.0 = 56g	16.0 = 70g	20.0 = 84g	-	-
Banana Oatmeal	14.0 = 56g	16.0 = 70g	20.0 = 84g	-	-
Cream of Wheat	14.0 = 56g	16.0 = 70g	20.0 = 84g	-	-
<b><u>Cool Café Cold Beverages</u></b>					
Orange Quench	3.2 = 21g	4.2 = 28g	5.0 = 32g	6.2 = 42g	8.0 = 56g
Lemonade	3.2 = 21g	4.2 = 28g	5.0 = 32g	6.2 = 42g	8.0 = 56g
Horchata	4.4 = 35g	5.4 = 43g	6.4 = 52g	8.8 = 70g	10.8 = 87g
Orange Replenish	3.0 = 21g	4.0 = 28g	4.6 = 32g	5.8 = 42g	7.8 = 56g
Lemon Replenish	3.0 = 21g	4.0 = 28g	4.6 = 32g	5.8 = 42g	7.8 = 56g
Fruit Punch	3.2 = 21g	4.2 = 28g	5.0 = 32g	6.2 = 42g	8.0 = 56g
Grape Drink	3.2 = 21g	4.2 = 28g	5.0 = 32g	6.2 = 42g	8.0 = 56g
Peach Tea	3.2 = 21g	4.2 = 28g	5.0 = 32g	6.2 = 42g	8.0 = 56g
Pink Lemonade	4.6 = 28g	5.6 = 35g	6.8 = 42g	8.8 = 56g	10.8 = 70g
Sweetened Tea w/ Lemon	3.2 = 21g	4.2 = 28g	5.0 = 32g	6.2 = 42g	8.0 = 56g
Sugar Free Lemonade	Coming Soon	-	-	-	-
Sugar Free Fruit Punch	Coming Soon	-	-	-	-
<b><u>Creamers</u></b>					
Regular Creamer	0.6 = 2g	0.8 = 3g	1.0 = 4g	1.4 = 5g	1.6 = 6g
Flavored Creamer	0.4 = 2g	1.0 = 4.5g	1.8 = 8.5g	-	-
<b><u>Sweeteners</u></b>					
Sugar	0.2 = 2g	0.4 = 2.5g	0.4 = 3g	0.6 = 4g	0.8 = 5g
Sugar Substitute	0.2 = 1g	0.2 = 1g	0.4 = 1.5g	N/A = 1.75g	0.6 = 2g

Revised 10/10/06