

The Traex[®] by VOLLRATH[®] Sauce Boss[®]

The easy to use TRAEX[®] by Vollrath Sauce Boss[®] was designed to accurately and consistently portion all types condiments, sauces, dressings, and batters. The Sauce Boss[®] will also portion pizza and chocolate sauce, dressings, and frostings. The Sauce Boss[®] will help to improve quality and consistency while controlling costs.

OPERATION OF THE SAUCE BOSS[®] PORTION CONTROL DISPENSER:

1. Examination and Diffusers.

Your new Sauce Boss[®] comes completely assembled so you may examine it's construction and operation. The unit comes assembled with a black natural rubber diffuser having six openings for dispensing homogeneous mixtures in a circular pattern. A second diffuser is included for dispensing non-homogeneous sauces (such as tarter sauce) from one large center opening. An optional diffuser adaptor ring is also available to allow the use of existing custom diffusers offered by other manufacturers. Simply fit these diffusers on the TRAEX[®] by Vollrath diffuser ring and install this diffuser/ring assembly into the housing as shown in the drawing.

2. Cleaning and set up prior to use.

Prior to use, you should completely disassemble and clean all the components according to the instructions on this form. If you are testing the Sauce Boss[®] for the first time, you may wish to set the octagonal cam at the #1 setting. You may then increase the setting (and the quantity dispensed) until you have achieved the desired portion.

3. Fill the Sauce Boss[®] housing with any free-flowing condiment, sauce, dressing or batter. Squeeze the trigger and release. A small amount of sauce will be dispensed. **NOTE:** Your first one or two shots may not provide a complete portion, as the dispenser cylinder must fill completely to yield a full portion. Look at the amount dispensed and change the cam setting as required. (Increase the setting number to increase the portion or decrease the setting to reduce the portion size). You may need to try several different settings to find the right one for your particular sauce. This Sauce Boss[®] is designed to dispense from 1-3 ounce setting at #1 setting to 1/2 ounce at #8 setting. **Please Note:** The choice of diffuser may also have a small impact on the portion size of a particular sauce.

4. After you have chosen the diffuser and cam setting that is best for your sauces, you can begin dispensing. The Sauce Boss[®] can be held in one hand and supported using the forward handle. Using the forward handle will be especially helpful when the unit has been filled to its 48-ounce capacity. You may work fast or slow, the speed at which you depress the trigger will have no impact on the quantity dispensed. Through one or two trials you will find the ideal distance to hold the Sauce Boss[®] above the target surface. Holding the unit too close to the target surface will hamper distribution of the mixture. If the unit is held too far from the target surface the condiments or sauces will splatter resulting in an uneven sauce distribution.

5. A handy cover is included (Part #8610) to keep your batter/sauces fresh and free of contamination.

6. When you have exhausted the supply of material in the Sauce Boss[®], simply refill the unit and begin portioning. To ensure maximum consistency, it is best if you do not allow the Sauce Boss[®] to run completely out of product before refilling.

7.

DISASSEMBLY:

1. Remove cover if used.

2. Grasp the upper end of the dispenser bar, and slowly push down to remove the tongue from the slot in the trigger. Use caution to prevent the spring and other parts from returning too quickly and splashing any remaining sauce out of the unit. Remove piston, spring, spring support plate and diffuser from the housing base of the unit.

3. Push check valve out from piston.

4. Though not normally in contact with the sauce, the octagonal cam and the trigger will require cleaning from time to time. To disassemble, squeeze the split end of the octagonal pin (in the trigger) together and push out to disengage octagonal cam. Squeeze the split end of the trigger pin together and pull out to disengage trigger from housing. Do not attempt to remove trigger before completing disassembly instructions #1 and #2 above.

CLEANING RECOMMENDATIONS:

After disassembly, place parts in a cheesecloth, or porous bag (to avoid loss), for dishwasher-safe washing. A flatware basket with a cover can also be used. Conventional commercial detergents are recommended. For heavy spoilage, soak overnight before washing. **NOTE:** Certain brands of yellow mustard may stain this Sauce Boss[®] unit. This will in no way impair the performance of this unit.

ASSEMBLY:

1. If you have removed the trigger, begin by inserting trigger through the opening in the handle of the housing. Line up the lower trigger holes with the holes in the housing. Secure trigger with the trigger pin.

2. If you have removed the octagonal cam, place octagonal cam between remaining holes in the trigger (the holes nearest the end of the trigger), and secure with octagonal pin. Be sure numbers on octagonal pin are right side up.

3. Drop the diffuser you have chosen (either six opening or single opening) into the bottom of the housing with opening hole points downward, On top of this, drop the spring support plate into place as shown, fitting grooves into channels on either side of the housing.

4. Snap check valve into the bottom of the piston. Place stainless steel spring over round protrusion on the bottom of the piston. Place piston/valve/spring assembly in the housing, on top of the spring support plate, making sure side legs of piston are in position in the housing channels (lined up over the cylinder).

5. Carefully place dispenser bar guides into the recesses of the piston. Make sure the piston side legs and dispenser bar guides are in the housing channels. Next apply downward pressure on the dispenser bar to compress the spring and locate the piston just above the cylinder. While holding the piston down with the dispenser bar, insert the tongue of the dispenser bar into the slot in the trigger. The tongue will snap into place.

The Sauce Boss[®] is now ready to be filled with your mix.

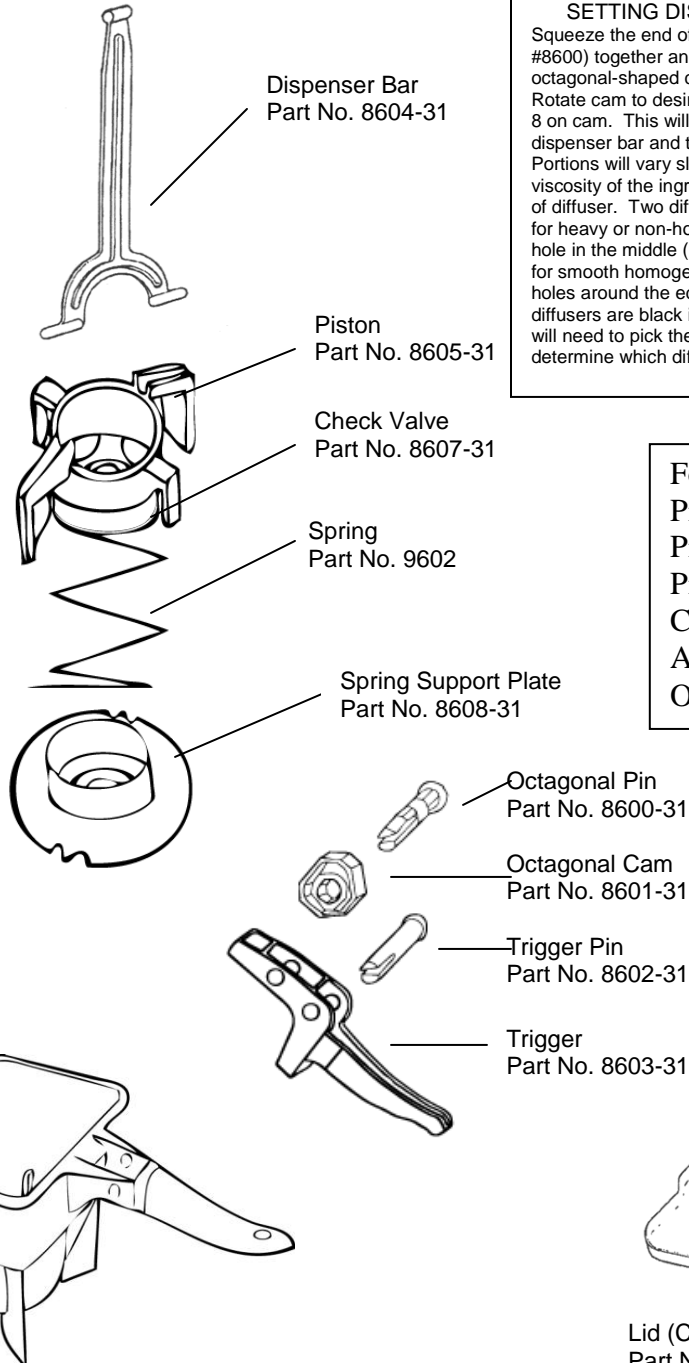
Snap lid into place on top of the unit.

TRAEX[®] by VOLLRATH[®]

The Traex[®] by **VOLLRATH[®]** Sauce Boss[®]

48oz. Portion Control Dispenser

Model 2800-31 with legs



Dispenser Bar
Part No. 8604-31

Piston
Part No. 8605-31

Check Valve
Part No. 8607-31

Spring
Part No. 9602

Spring Support Plate
Part No. 8608-31

Black Natural Rubber Diffusers

Six Hole Diffuser
Part No. 9601-06
(Install with points downward)

One Hole Diffuser
Part No. 9600-06
(Install with point downward)

Octagonal Pin
Part No. 8600-31

Octagonal Cam
Part No. 8601-31

Trigger Pin
Part No. 8602-31

Trigger
Part No. 8603-31

Lid (Clear)
Part No. 8610

Housing w/legs
Part No. 8611-31

SETTING DISPENSER PORTIONS:
Squeeze the end of the octagonal pin (part #8600) together and push it out until the octagonal-shaped cam can be rotated easily. Rotate cam to desired portion, marked 1 through 8 on cam. This will limit the travel of the dispenser bar and the amount dispensed. Portions will vary slightly depending upon the viscosity of the ingredient dispensed and the style of diffuser. Two diffusers are available: a diffuser for heavy or non-homogenous sauces with a large hole in the middle (part #9600-06), and a diffuser for smooth homogeneous sauces with six small holes around the edges (part #9601-06). Both diffusers are black in color (natural rubber), you will need to pick them up and examine them to determine which diffuser you will install.

For reordering Octagonal Pin, Octagonal Cam, Trigger Pin, Trigger, Dispenser Bar, Piston, Check Valve, Cylinder, Octagonal Yellow Auxiliary Cam, Spring, Order Kit number 2802

TRAEX[®] by **VOLLRATH[®]**