

## WARRANTY CLARIFICATION:

1. The manufacturer will provide all parts and labor at no cost for a period of (90) ninety days following the installation and startup of the dispensers. The manufacturer shall also make any repairs necessary resulting from a manufacturing or fabrication defect for a period of (1) one year.
2. Further, the manufacturer shall replace at no cost all parts (except lexan loading doors) for a period of (1) one year, but not labor following the initial (90) ninety days.
3. Each dispenser is furnished with complete instructions for set-up, operations and cleaning as noted above. Failure to follow these instructions may void the warranty. The manufacturer can not be held responsible for damage or conditions which may have been caused by neglect, ignorance or improper usage. The end user shall bear full responsibility for all costs related to service calls when it is determined that employees or management have failed to properly execute the normal operating and cleaning procedures or maintenance.
4. Failure by the end user to install the dispenser on a stable platform and damage resulting from this unstable condition, may void the warranty. **Do not** install the dispensers on pedestal tables, undersized tables or carts nor any other equipment which could result in the accidental tripping or dropping of the dispenser.
5. Service work performed by unauthorized service companies, in-house mechanics or management, without first notifying the manufacturer as to identify the problem may also void the warranty. When in doubt, contact the manufacturer or an area representative prior to any repair work that may appear to require component replacement or repair.

Visit us online for FAQs, Trouble Shooting tips,  
Replacement Parts, Product Spec Sheets,  
& Instructional Videos.

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*Texican Tostada Dispensers*

# User's Manual

Instructions, Warranty Clarifications,  
Trouble Shooting & Parts Directory



**MODELS TCD-1 & CD-45**



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## EASY SET-UP:

### 1. Unbox the dispenser.

If the dispenser(s) was shipped via common carrier, check the packaging for possible damage. Should the packaging appear sound, check the contents (dispenser or stand) for damage after removing it from the carton. If there is damage, contact the delivering carrier immediately, saving the carton and the equipment until an inspection is completed and a claim initiated.

### 2. Screw legs into bottom of dispenser.

Every dispenser ships with 4 legs that screw into threaded holes at each corner of the underside of the base of the cabinet. If a stand was ordered, it bolts into these same holes instead of the legs.



### 3. Remove all packing materials.

Remove the protective plastic coverings on the upper loading doors. If there is dust or residue in or on the dispenser, clean prior to operating.

**Note:** The proper cleaning instructions are included.

### 4. Set the removable perforated interior bottom plate fully inside the dispenser.

The front flange of the bottom plate must be inside the dispenser and NOT between the interior cavity and the main door.

### 5. Plug the cord into an independent 20 amp grounded electrical outlet, 120/60/1, for best results.



**WATER SHOULD NOT BE ALLOWED TO ACCUMULATE IN MACHINE.**

Excess water could cause a fault in the heating elements & a short on certain electrical systems.

**NEVER LEAVE MACHINE UNATTENDED** for an extended time. Overheating of certain products could result.

	TCD-1	CD-45
4" adjustable legs	👍	
2.5" adjustable legs		👍
44 gallon capacity	👍	
22 gallon capacity		👍

## OPERATIONS:

### 1. Set the temperature at 150-170 degrees F.

The average restaurant can normally maintain product quality at this temperature range. High volume units may require slightly higher settings. Once set, no further adjustments are advised nor required.

**Note:** The arrow in the vertical position. Set the dial to the arrow.



### 2. Clean all interior surfaces prior to loading with chips and activating the heating system.

### 3. Push the rocker switch to the ON position.

A red light will be on only in the ON position. It will take about 20-25 minutes to fully heat the dispensers, but because the recirculating heat is concentrated at the base, you can begin to serve chips within 10 minutes after start-up.

**Note:** The Main Front door must be closed and latched prior to commencing operations.



### 4. Load the tortilla chips.

The upper loading doors rotate to the right and left to give you the maximum loading area. The first-in, first-out supply of product ensures a steady fresh supply of hot dry tortilla chips.

### 5. Flip down the lower access door.

Begin serving within 10 mins. Add chips as necessary.

## DAILY CLEANING:

### 1. Push the rocker switch to the OFF position.

(The red light should go out)

### 2. Open the Main Front door.

Clean out the remaining chips. Save or discard the chips as per your particular policies.

### 3. Remove the perforated interior bottom plate.

### 4. Wipe clean the bottom plate and all interior surfaces.

**Note:** Daily cleaning of the dispenser interior is **a must** in order to prevent oil residue build-up which could affect the chips' flavor.

## ROUTINE MAINTENANCE:

- Every SIX (6) months inspect the interior fan cover plate, the fan, the air duct and plenum over the fan, and heating element for grease accumulation. If there is substantial grease build-up, remove the duct and plenum and clean thoroughly before replacing.
- Every SIX (6) months oil the motor with light oil at the front and rear of the motor. Keep the motor openings clean and free of debris.
- Periodically remove LEXAN loading doors and clean. Use only soft soap and water or other nonabrasive or toxic cleaners & soft towels or sponges as the lexan will scratch.

