

# Wunder-Bar Auto Saucer Implementation Guide



For Systems with the model numbers  
**RSD-1-RTM-(1)-CW-CE**

Rotary Sauce Dispenser  
1 = 1 Sauce

RTM = Ready-To-Mix sauce

(1) = 1 to 15 Pizza Types/Sizes

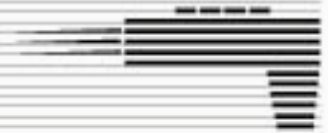
CW = ClockWise turntable rotation

CE = Counterop Embedded Controller

110V AC, 2.5A, 60 Hz, 1 Phase



Manufactured under one or more  
Patents and Applications:  
6,892,901; 6,892,629; 6,969,015



## ATTENTION!

- Read all Instructions before setting up or operating the dispenser.
- Always disconnect the main power cord from the electrical source before removing any access panels or attempting to perform any servicing of this dispenser.
- Do not operate the dispenser with a damaged power cord or if the equipment has been dropped or damaged—until it has been examined by a qualified service person.
- The dispenser should never be cleaned using a water jet.
- Service access panels should be removed by qualified service technicians, ONLY.
- Access to the service areas of this dispenser is restricted to qualified technicians with safety/hygiene knowledge, experience, and training for servicing this specific dispenser.
- Install and use this dispenser only as described in this instruction manual. Use only the manufacturer's recommended attachments.
- **This dispenser should be operated in the ambient temperatures: MIN: 2° C, 36° F MAX: 40° C, 104° F**

- Lire toutes les instructions avant d'installer ou d'utiliser le distributeur.
- Toujours débrancher le cordon d'alimentation de la source électrique avant de retirer les panneaux d'accès ou de tenter d'effectuer toute intervention de ce distributeur.
- Ne pas faire fonctionner le distributeur avec un cordon d'alimentation endommagé ou si l'équipement a été échappé ou endommagé, jusqu'à ce qu'il ait été examiné par un technicien qualifié.
- Le distributeur ne doit jamais être nettoyé avec un jet d'eau.
- Panneaux d'accès aux services doivent être enlevés par des techniciens qualifiés, SEULEMENT.
- Accès aux zones de service de ce distributeur est limitée à des techniciens qualifiés de la sécurité / des connaissances d'hygiène, l'expérience et la formation pour l'entretien de ce distributeur spécifique.
- Installer et utiliser ce distributeur tel que décrit dans ce manuel d'instruction. Utilisez uniquement du fabricant les accessoires recommandés par.
- **Ce distributeur ne doit être utilisé dans les températures ambiantes: MIN: 2° C, 36° F MAX: 40° C, 104° F**

This equipment is rated for indoor use only. It will not operate in sub-freezing temperature. In a situation when temperatures drop below freezing, the equipment must be turned off immediately and properly winterized.

### Removal from Service/Winterization

#### GENERAL

Special precautions must be taken if the dispenser is to be removed from service for an extended period of time or exposed to ambient temperatures of 32°F (0°C) or below.

#### CAUTION

If water or sauce is allowed to remain in the dispenser in freezing temperatures, severe damage to some components could result. Damage of this nature is not covered by the warranty.

#### WINTERIZATION PROCEDURE

1. Turn off the water and remove sauce supply vat.
2. Disconnect and drain the incoming water line at the rear of the dispenser.
3. Blow compressed air into all incoming water/syrup inlets and the drain openings in the bottom of the dispenser until no more water comes out the water drain valve.
4. Make sure no water or sauce is trapped in any of the water or supply lines or drain lines.
5. Disconnect the electric power at the circuit breaker or the electric service switch.

Cet équipement est conçu pour une utilisation en intérieur. Il ne sera pas fonctionner en sous-température de congélation. Dans une situation où les températures descendent en dessous de zéro, l'équipement doit être éteint immédiatement et correctement pour l'hiver.

### Retrait du service / Hivérization

#### GENERAL

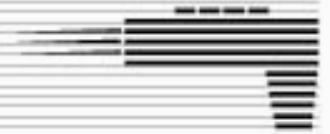
Des précautions particulières doivent être prises si le distributeur doit être retiré du service pour une période de temps prolongée ou exposé à des températures ambiantes de 32 ° F (0 ° C) ou au-dessous.

#### ATTENTION

Si l'eau est autorisé à rester dans le distributeur en températures de congélation, de graves dommages dans une certaine composants pourraient en résulter. Les dommages de cette nature est ne sont pas couverts par la garantie.

#### PROCÉDURE HIVÉRISATION

1. Fermez le robinet d'alimentation et tous sirop.
2. Débrancher et vidanger la ligne d'eau entrant à l'arrière du distributeur.
3. Souffler de l'air comprimé dans l'ensemble entrants eau/ sirop entrées et les ouvertures de vidange dans le fond du distributeur jusqu'à ce que plus de l'eau sort les vannes d'eau / sirop ou de drain.
4. Assurez-vous pas d'eau ou de sirop est pris au piège dans une les conduites d'eau ou de sirop ou de lignes de drain.
5. Débranchez l'alimentation électrique au niveau du disjoncteur ou l'interrupteur de service électrique.



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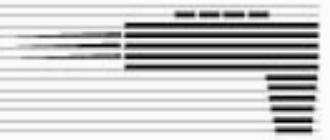
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### SERVICE

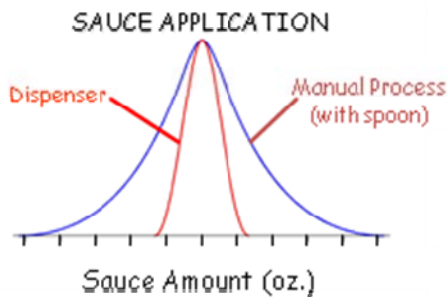
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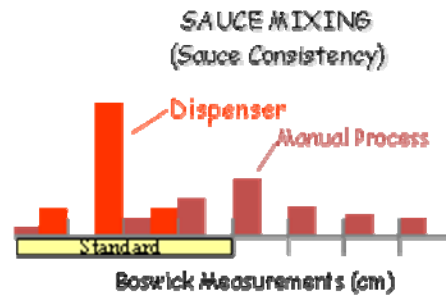
### What It Is

The Rotary Sauce Dispenser (RSD) from Wunder-Bar is a low cost, fast and accurate pizza sauce dispenser and spreader. The linear arm dispenses an even and consistent amount of sauce across the dough each and every time.

The mix in-line system uses state-of-the-art technology to automatically mix the pizza sauce concentrate with water in-line on demand. It is no longer necessary to mix the sauce by hand and store sauce in the walk-in!



**Sauce Quantity-** Significant improvement in portion accuracy and consistency!



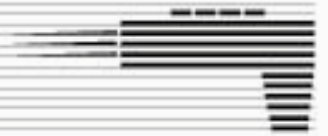
**Sauce Viscosity-** Incredible consistency with 97% meeting spec. Much more accurate than manual sauce mixing!



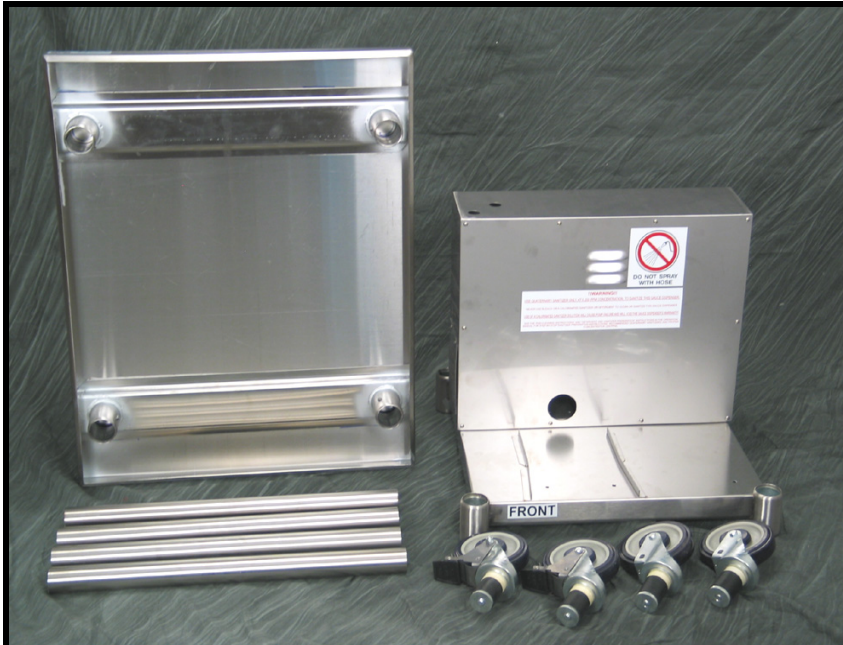
When the pizza dough is placed onto the turntable and the dispense button is pressed, the sauce concentrate is pulled into the pump chamber where it is automatically mixed with water. It then travels up and into the sauce dispensing arm. The arm moves across the spinning pizza and dispenses the sauce in spiral pattern. Perfectly sauced pizzas at the touch of a button!

Clean-up is simple with an automated Clean-In-Place routine. It practically cleans itself in less than 15 minutes.

**IMPORTANT:** the top and bottom assemblies contain computer boards and other electrical connections that will fail if contacted with water. Do not spray the auto saucer with water! Use moist cleaning cloth to wipe down outside of dispenser.



## Table Assembly Instructions



**1st:** Lay all parts out on the floor. Make sure you have all of the following parts before starting assembly:

**Parts Included:**

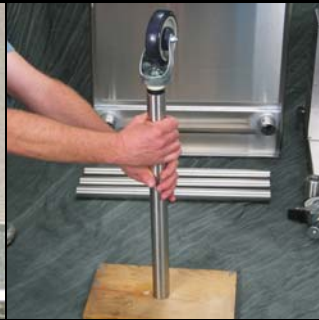
- (1) Table Top
- (4) Leg Posts
- (1) Under-Shelf with Pump Assy.
- (4) Locking Castors
- (8) 1/4-20 x 3/8" Allen Set Screws

**Tools Required:**

- 3/16" Allen Wrench
- 3/4" Wrench
- 3/4" thick Wood/Plywood



**2nd:** Remove the red plastic cap located in one of the leg sockets on the underside of the Table-Top and retrieve the plastic bag containing the four (4) 1/4-20 x 3/8" leg retainer set



**3rd:** Spray WD-40 or silicone on Caster first. Install Casters into all four Legs by placing Caster in end of leg, grasping the leg, and swiftly pounding the opposite end of the leg onto a piece of



**4th: Secure** each Caster into the Leg by using a 3/4" Wrench to tighten the bolt located between the wheel and Caster mount.



**5th:** Insert the four legs into the gussets located under the Table-Top. Tighten the gusset set screws located in each gusset to secure the legs to the Table-Top.



**6th:** Align the score marks on all four legs with the Under-Shelf.



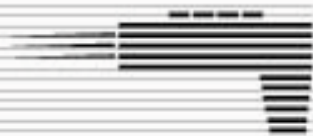
**7th:** Tighten all (8) eight 1/4-20 x 3/8" Set Screens using a 3/16" Allen Wrench. There are two per leg.



**8th:** Place the Table Top on the floor with the leg sockets facing up. Install all four legs into the sockets.



**9th:** Tighten the eight 1/4-20 x 3/8" set screws using a 3/16" Allen Wrench to secure the legs to the Table Top.



## INSTALLATION

### OVERVIEW



This section will help you to install and prepare your auto saucer for operations.

### WATER LINE (COLD WATER)

Prior to unpacking and installing the auto saucer, it will be necessary to install a water line near the location where you will want the saucer dispenser installed. Running a water line from the beverage filtration system works best.

To make installation as simple as possible, have the plumber put in a shut off valve and terminate the line with a 3/8" barbed fitting (brass recommended).



Shut Off Valve



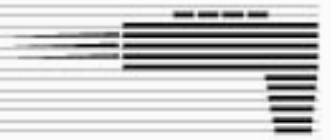
Plastic Barbed Fitting



Brass Barbed Fitting

### UNPACKING

The saucer will arrive fully assembled in a large wooden crate used for shipping. It will be necessary to cut the bands that secure the crate and then find the side marked 'door'. Use a screwdriver (or cordless drill) to remove the screws and then open the door. Remove the packing material and slide the auto saucer out (there may be an additional 2X4 on the inside to prevent the auto saucer from moving during shipping). Remove all wrapping from auto saucer.



## INSTALLING

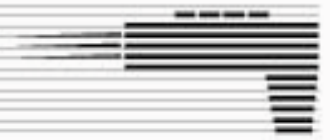
It is now time to connect the auto saucer to your water supply line.

- 1) Position the auto saucer near where you will want it to be installed.
- 2) Connect the long braided clear water line (included with auto saucer) to the water inlet valve at the back of the pump assembly on the auto saucer (this is the blue shut off valve located on the rear of the stainless steel box on the lower unit).

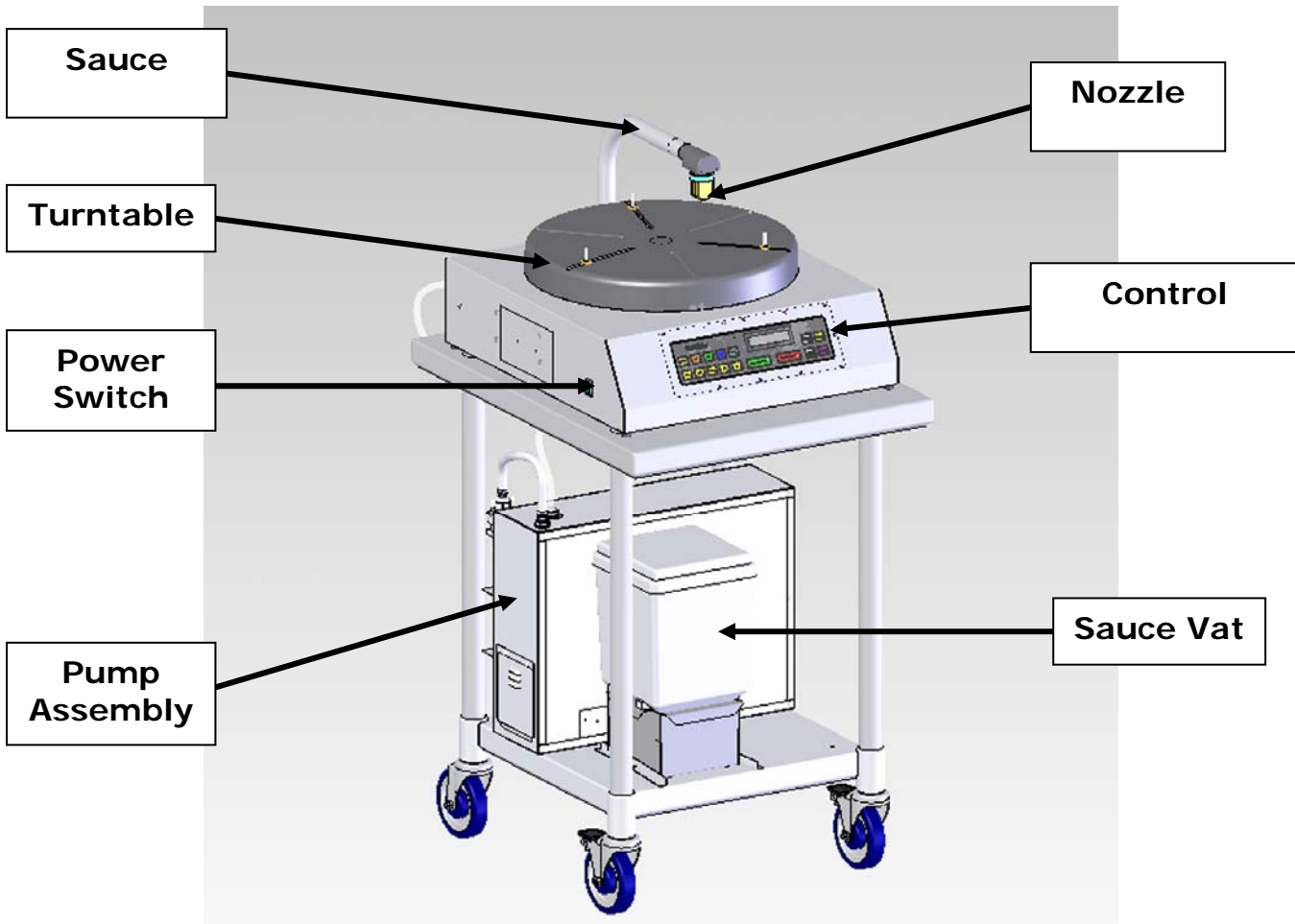


Insert the end of the braided water hose with the plastic fitting into the opening on the plastic blue shut off valve. Be sure to insert fully.

- 3) Cut the braided hose to your desired length. It is a good idea to leave enough hose in order to pull the auto saucer out and away from the wall for cleaning purposes.
- 4) Place a round hose clamp (included) over the end of the braided hose near where it will connect to the water supply line. This will be used to secure the hose to the barbed fitting at the wall.
- 5) Slide the hose onto the barbed fitting. Ensure that the barbed fitting is inserted fully into the braided hose
- 6) Position the round clamp over the top of the barbed fitting area and, using pinch pliers, secure the clamp in place by closing the gap between notches.
- 7) Turn on the water supply line at the wall – check for leaks.
- 8) Turn on the water supply line at the base of the auto saucer (Blue Valve) – check for leaks
- 9) If there are no leaks, roll the auto saucer into position and plug in the electrical power cord.



## PARTS IDENTIFICATION



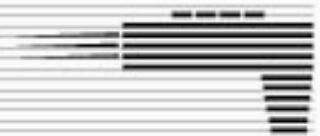
### Machine Features

- **Sauce Vat**- Holds sauce concentrate before the auto saucer mixes it with water and dispenses it on a pizza
- **Pump Assembly**- Dispenses water into the pump, where the auto saucer mixes it with the sauce concentrate to the correct consistency.
- **Turntable Assembly**- Spins the pizza during saucing for even distribution
- **Sauce Arm**- moves across pizza to dispense sauce
- **Nozzle Assembly**- Distributes the sauce from the hose onto a pizza
- **Keypad with LCD**- Operates the auto saucer

### Keypad Features

- **Enter / Dispense**- Used to sauce a pizza
- **LCD Window**- Displays information to the user
- **Prime**- Prepares the auto saucer to dispense by filling the pump with sauce. Used to at the beginning of the day and when fresh vats are placed onto the dispenser.
- **Clean**- Initiates the automated clean-in-place cleaning routine. Used at the end of each day.
- **Cancel**- Clear the current function or STOPS a dispense cycle
- **+ or - Buttons** - Not used by restaurant personnel
- **Numeric Buttons**- Not used by restaurant personnel





## FILLING SAUCE VAT & PRIMING THE DISPENSER

**NEVER ADD SAUCE TO A VAT THAT HAS NOT BEEN CLEANED FIRST**

ROTARY SAUCEDISPENSER

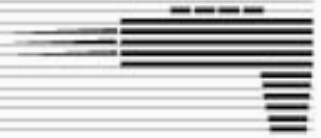
### SAUCE PREPARATION AND HANDLING PROCEDURES:

**MORNING: NOTE: Sauce Dispenser Vats hold up to three 7-pound pouches of sauce concentrate.**

1. Pull sauce concentrate stored in poly vats out of the walk-in cooler and allow the sauce to warm to room temperature.
2. Fill clean VATS with concentrate. Install the Float and Cover. **Do not touch bottom of Float with bare hands.**
4. Remove Cover and Float, then add fresh sauce from poly vat to the dispenser's VAT as needed, throughout the day.
5. Manage sauce to lower level toward the end of the day by allowing level to be lower than during peak periods.

### EVENING: (CLOSING)

<p><b>1st:</b> Remove the Strainer from the Vat inlet. Inspect for debris. Rinse Strainer under running water to flush off all debris. Install on Vat Inlet.</p>	<p><b>2nd:</b> Wash, Rinse, and Sanitize the vat, float, and cover before filling. <b>DO NOT REFILL SOILED VATS!</b> See <i>Vat Cleaning Instructions</i>.</p>	<p><b>3rd:</b> Lay the concentrate bag on a clean countertop. Move sauce away from top of Bag. Cut the bag as shown.</p>	<p><b>4th:</b> Empty sauce pouches or POLY VAT into the VAT. Vat holds three 7-pound pouches of sauce concentrate.</p>
<p><b>5th:</b> Fold the bag in half, Then pull bag over vat edge to maximize yield.</p>	<p><b>6th:</b> Position a CLEAN FLOAT into the VAT, on top of the sauce concentrate. Push Float down into the sauce as</p>	<p><b>7th:</b> Install the clean cover onto the VAT with FLOAT in position.</p>	<p><b>8th:</b> Place the Vat onto the shelf in front of the Pump. Move Vat toward the Pump Inlet until Vat Outlet Fitting is fully installed into Pump Inlet</p>
<p>Back side of Vat— shown fully installed</p> <p>Alignment Holes</p>	<p>Prime →</p>	<p>PRIMING Pushing Sauce Out #1</p>	<p>Food Court Sauce=100%</p>
<p><b>9th:</b> When the three alignment holes are exposed behind the bottom edge of the Vat Stand the Vat is fully and properly installed into the Pump Inlet.</p>	<p><b>10th:</b> Place a catch pan under the Nozzle Mount.</p> <p><u>Double-press</u> Prime button to begin the automatic priming cycle</p>	<p><b>11th:</b> The pump will fill and dispense 4 times and then stop. (Display will say: PRIMING Pushing Sauce Out #1, PRIMING Pushing Sauce Out #2, then #3, and then #4.</p>	<p><b>12th:</b> Wait until the display says: "Food Court" Then remove Catch Pan and discard product.</p>



ROTARY SAUCED DISPENSER

## OPERATING INSTRUCTIONS



<p><b>1st: <u>Power Up the System</u></b> Turn Main Power Switch ON.</p>	<p><b>2nd:</b> Display should say: "Food Court"</p>	<p><b>3rd: <u>Install The Nozzle</u></b> Position the cleaned Nozzle below the Nozzle Mount.</p>	<p><b>4th: <u>Align Dots</u></b> Push the Nozzle onto the Nozzle Mount with the dots aligned.</p>
<p><b>5th: <u>Lock the Nozzle</u></b> Turn the Nozzle (right) counter- clockwise to lock nozzle in place.</p>	<p><b>6th: <u>Place Dough onto Screen</u></b> Place the dough onto the screen or pan with the dough edge even with rim.</p>	<p><b>7th: <u>Place On Turntable</u></b> Place the dough close to the center of the turntable. Use the locator rings to align screen.</p>	<p><b>8th: Press the "REPEAT/ENTER" button to dispense</b></p>
		<p>This space is intentionally blank</p>	
<p><b>9th: <u>Sauce is Dispensed</u></b> The pan rotates, the grippers grasp the dough, and sauce is dispensed</p>	<p><b>10th: <u>Remove Sauced Dough</u></b> Remove the sauced dough when the pan has stopped turning.</p>		



# VAT CLEANING INSTRUCTIONS

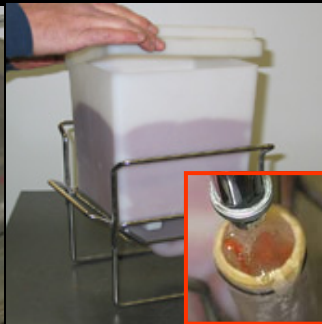
**ALWAYS WASH, RINSE, AND SANITIZE THE VAT, COVER, FLOAT GUIDE, AND INLET STRAINER BEFORE REFILLING THE VAT WITH FRESH SAUCE.**

**DO NOT TOUCH THE BOTTOM OF THE FLOAT OR THE INSIDE OF THE VAT WITH BARE HANDS!**

ROTARY SAUCEDISPENSER



**1st: Remove the VAT:** Un-Latch the Vat Outlet. Pull the VAT bottom outward, then lift VAT up and off of the Pump Assembly. Rinse all Sauce out of the VAT before washing.



**2nd:** Remove the cover from the VAT. Flush sauce out of the VAT outlet with warm water - back thru the outlet opening as shown. Rinse all remaining sauce from the



**3rd: Remove the Float from the Vat.**

Rinse all remaining sauce from the Float before washing.



**4th: SET UP SINK PROPERLY**

Wash the VATS, Covers, and Floats in the wash tank of a 3-compartment sink. Fill wash tank with detergent solution. See *Detergent Solution Preparation Instructions*.



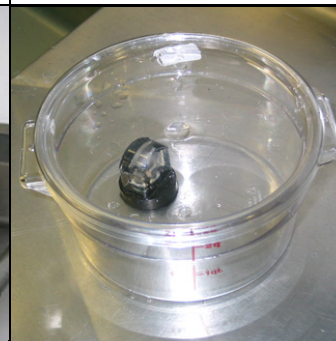
**5TH:** Fill the center sink with hot (120° F minimum) tap water. Rinse the VAT, Cover, and Flat Guide in the center sink.



**6TH:** Fill the right sink with sanitizing solution. See *Sanitizing Solution Preparation Instructions* below. Sanitize the VAT, Cover, and Float in the right sink.



**7th:** Place the VAT, Cover, and Float on the clean drain board to dry.



**8th:** Wash, Rinse, and Sanitize the Nozzle, and Caps. Place and store them in clean and covered container.

### DETERGENT SOLUTION PREPARATION INSTRUCTIONS:

Mix "Low Foaming" non-caustic, Detergent dish soap with HOT (120° F minimum) water. See below for the proper amount of LFD Detergent to be mixed with the desired amount of hot water.

LFD "Low Foaming Detergent" is available as in 33 ounce bottles (p/n CD-SA-45) from Wunder-Bar at (707) 448-5151.

- 2 gallons of Wash water (for RSD Wash cycle): 1 Pump Stroke of LFD (Low Foaming liquid Detergent)
- 10 gallons of Wash water (kitchen Wash sink): 5 pump strokes (Low Foaming liquid Detergent)

Other "Low Foaming" non caustic detergents may be used. Follow Manufacturer's preparation and handling Instructions when mixing detergent solution.

**Wear protective gloves and eyewear whenever handling or mixing detergent.**

### SANITIZING SOLUTION PREPARATION INSTRUCTIONS:

Mix Q.A. Concentrated Sanitizer with WARM (100°F) water, to achieve a 200ppm solution. Use Q.A. Test Strips (see picture to the right) to confirm a 200ppm solution by dipping a test strip into the sanitizer solution and comparing the effected strip with the chart on the package.

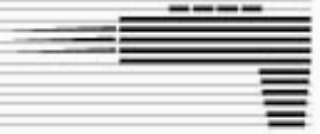
- 3 gallons of Rinse/Sanitizer water (for RSD Rinse & Sanitize cycles): 2 pump strokes of QA sanitizer.
- 10 gallons of Sanitizer water (for kitchen Sanitize sinks): 7 pump strokes of QA sanitizer

Q.A Concentrated Sanitizer is available in 33 oz. bottles (p/n CD-SA-44) from Wunder-Bar at (707) 448-5151.

Other Quaternary sanitizers capable of producing a 200ppm solution may be used. Follow Manufacturer's preparation & handling instructions when mixing sanitizing solution. **Wear protective gloves and eyewear whenever handling or mixing sanitizer.**

QA Quaternary Sanitizer Test Strips (Wunder-Bar p/n: CD-SA-46 are available from Wunder-bar at (707) 448-5151





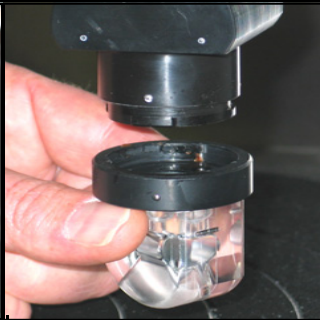
ROTARY SAUCE DISPENSER

## NOZZLE CLEANING INSTRUCTIONS

ALWAYS WASH, RINSE, AND SANITIZE THE NOZZLE BEFORE INSTALLING THE NOZZLE ONTO THE DISPENSE ARM.



**1st:** Grasp and turn the nozzle Clockwise until the silver dots are aligned.



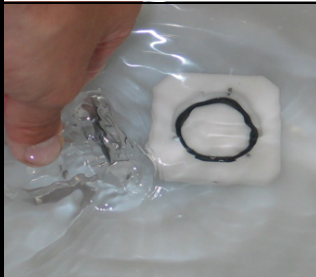
**2nd:** Pull the Nozzle down and away from the Nozzle Mount. Wash, Rinse, and Sanitize the Nozzle before re-using.



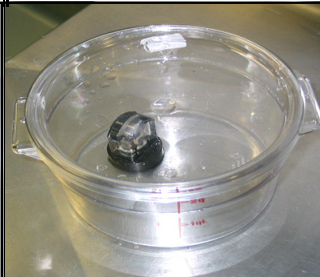
**3rd:** Place the Nozzle into detergent solution remaining from the Sauce dispenser's WASH cycle for 5 to 15 minutes or, see *Detergent Solution Instructions* below to prepare detergent solution in a sink.



**4th:** After the Nozzle has soaked, remove all remaining dry sauce from the nozzle with the 1/4" brush included with your system. (Wunder-Bar P/N 1601-161)



**5th:** Swish the nozzle in the remaining Sanitizing Solution (left over from the Sauce dispenser's Sanitize Cycle) to Rinse and Sanitize all Nozzle surfaces or, see *Solution Instructions* below to prepare Sanitizer solution in a sink.



**6th:** If the nozzle is not to be used immediately, store the clean nozzle (and any spares) in a covered sanitary container until next use.



**7th:** Install the nozzle so that the silver dots are aligned.



**8th:** Turn the Nozzle counterclockwise until it stops.

### DETERGENT SOLUTION INSTRUCTIONS:

Mix "Low Foaming" non-caustic, Detergent dish soap with HOT (120° F minimum) water. See below for the proper amount of LFD Detergent to be mixed with the desired amount of hot water.

LFD "Low Foaming Detergent" is available as in 33 ounce bottles (p/n CD-SA-45) from Wunder-Bar at (707) 448-5151.

- 2 gallons of Wash water (for RSD Wash cycle): 1 Pump Stroke of LFD (Low Foaming liquid Detergent)
- 10 gallons of Wash water (kitchen Wash sink): 5 pump strokes (Low Foaming liquid Detergent)

Other "Low Foaming" non caustic detergents may be used. Follow Manufacturer's preparation and handling Instructions when mixing detergent solution.

**Wear protective gloves and eyewear whenever handling or mixing detergent.**

### SANITIZING SOLUTION INSTRUCTIONS:

Mix Q.A., Concentrated Sanitizer with WARM (100°F) water, to achieve a 200ppm solution. Use Q.A. Test Strips (see picture to the right) to confirm a 200ppm solution by dipping a test strip into the sanitizer solution and comparing the effected strip with the chart on the package.

- 3 gallons of Rinse/Sanitizer water (for RSD Rinse & Sanitize cycles): 2 pump strokes of QA sanitizer.
- 10 gallons of Sanitizer water (for kitchen Sanitize sinks): 7 pump strokes of QA sanitizer

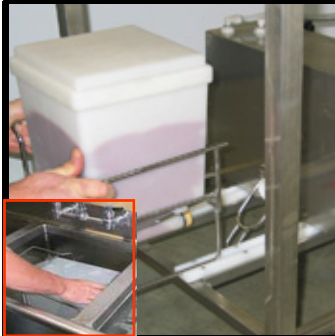
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## CLOSING PROCEDURES

THE ROTARY SAUCE DISPENSER MUST BE CLEANED DAILY BETWEEN 2 PM AND 2 AM

ROTARY SAUCE DISPENSER



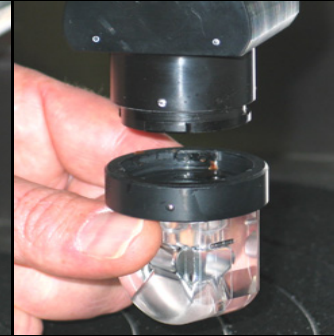
**1st: Remove the Vat**  
Unlatch the Vat and slide the Vat outward—away from the pump. Clean soiled Vat(s) in a 3 compartment sink.



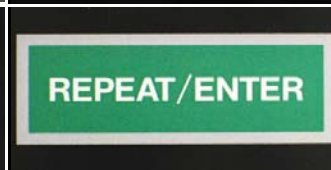
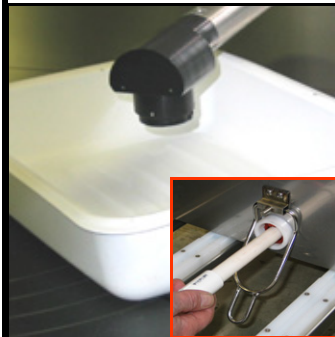
**2nd: Prepare Solutions**  
See *Detergent and Sanitizing Solution Preparation Instructions* Page 11.



**3rd: Remove Nozzle**  
Grasp and turn the nozzle Clockwise until the silver dots are aligned.



**4th:** Pull the Nozzle down and away from the Nozzle Mount. Wash, Rinse, and Sanitize the Nozzle before reusing. See *Nozzle Cleaning Instructions*

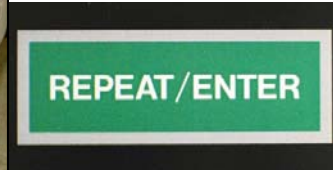
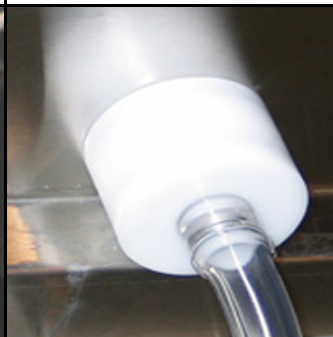


**5th:** Place a clean sauce catch pan under the nozzle to capture useable sauce remaining in the system. Insert the Plunger into the Pump Inlet.

**6th:** Display should say:  
"Food Court"  
Double-press **Sanitize** button

**7th:** Display should now say:  
"Ready Capture Sauce"  
Position a clean pan on the turntable, press **REPEAT/ENTER**

**8th:** Display should say:  
"Manually Capture" "  
"Use Basket"  
Usable sauce will be dispensed

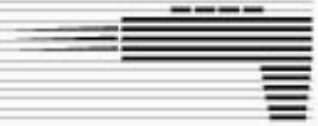


**9th:** Install the Nozzle Cleaning Adapter onto Nozzle Mount. Turn the Adapter CounterClockwise to lock. Place the hose-end into a waste pail or waste sink.

**10th:** Install the Pump Cleaning Hose Assembly onto the Pump inlet.

**11th:** Place the Vat filled with Detergent Solution (See *Detergent Solution Preparation Instructions*) in front of the Sauce Dispenser. Place the Dip Tube into the Vat filled with Detergent Solution.














**12th:** Press the **REPEAT / ENTER** button to begin the 5 minute Wash segment.

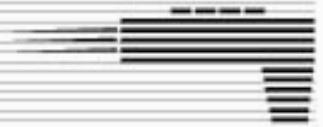


ROTARY SAUCE DISPENSER

## CLOSING PROCEDURES

**THE ROTARY SAUCE DISPENSER MUST BE CLEANED DAILY BETWEEN 2 PM AND 2 AM**

			
<p><b>13th:</b> The Wash cycle will run for 5 minutes and the display say: "Wash Cycle..." "Total time 00:01"  The Wash Cycle will automatically continue until the timer reaches 05.00 (5 minutes).</p>	<p><b>14th:</b> When timer reaches 05:00 pump will stop and display will say: "Ready to Rinse" "Press ENTER"  Move the Sanitizing Hose from the Detergent container to the Sanitizer container.</p>	<p><b>15th:</b> "Ready to Rinse" "Press ENTER"  Press <b>ENTER/REPEAT</b> to start the 2 minute Rinse Cycle.</p>	<p><b>16th:</b> The 2 minute Rinse cycle will continue until the timer reaches 07:00 and then the pump will stop. The display will now say: "Dwell After Rinse" "Total Time 07:01" (The 2 minute Dwell Cycle will automatically end at 9:00)</p>
	 		
<p><b>17th:</b> The 2 minute Sanitize Cycle will automatically start after the 2 minute Dwell Cycle. The display will say: "Sanitizing Cycle..." "Total time 09:01"</p>	<p><b>18th:</b> The Sanitizing Cycle will automatically stop when the timer reaches 11:00 and the display says: "Sanitize Completed" "Press Cancel" Press the <b>STOP/CANCEL</b> button.</p>	<p><b>19th:</b> Move the Operation Switch to the OFF position. Remove the Pump Inlet Sanitizer Adapter and hose from the Pump Inlet. Store the Sanitizer hose in a clean container or plastic bag.</p>	<p><b>20th:</b> Pull downward on the Nozzle Adapter to remove the Adapter from the Nozzle Mount. Store the Sanitizer hose in a clean container or plastic bag.</p>
			
<p><b>21st:</b> Install the CLEAN Nozzle onto the Nozzle Mount with the two silver dots aligned, as shown above. Turn the Nozzle Counter-clockwise until it stops.</p>	<p><b>22nd:</b> Grasp the Vat Outlet Strainer, tightly, and pull the Strainer off of the Vat outlet tube.</p>	<p><b>23rd:</b> Use a clean 1/4" diameter bristle brush to clean sauce from the holes. Wash, Rinse, and Sanitize the Vat Outlet Strainer. Push the Strainer onto the Vat outlet, fully.</p>	<p><b>24th:</b> If the system is to be used immediately, proceed to "Filling Sauce Vat &amp; Priming".  If not, Install a Plug into the Pump Inlet and a Nozzle Cap onto the Nozzle Mount.</p>



**TROUBLESHOOTING** - please call the factory for additional assistance at 1-877-Wunder-Bar

**FOR SERVICE- PLEASE CONTACT REPTec AT 1-877-737-8320**

**Dispenser will not Prime/Sauce. Display may read 'check vat connection'**

- 1) There is a slight air leak that is preventing the sauce from being pulled into the pump.
- 2) Turn off and then back on power to the auto saucer. This will send the pump to the 'home' position and  
Clear the error message
- 3) Remove the vat, inspect the o-rings and re-insert the vat into the pump inlet. Be sure that the vat is inserted fully so that a good seal is obtained.
- 4) Inspect the pump inlet and remove any dried sauce or debris which may prevent the vat from sealing
- 5) Try cleaning the auto saucer with very warm water/sanitizer to clear any obstructions
- 6) Try switching to a different vat which may provide a better seal

**Dispenser will not Prime/Sauce. Display may read 'sold out'**

- 1) The vat is empty and the plastic vat float is at the bottom- creating a seal which triggers the pressure switch that the vat is empty (normal operation)
- 2) The plastic float is actually at the bottom of the vat under the sauce concentrate- preventing the sauce from entering the pump... yes- it has happened a few times J
- 3) The screen at the end of the vat connection is blocked (typically with dried sauce and usually only happens if the vats are not cleaned regularly)
- 4) The inlet chamber leading into the pump is blocked with dried sauce (again, this only happens if the unit is not cleaned regularly)
- 5) The inlet has sucked in a foreign object (plastic corner of sauce bag?) and is blocking the pump. (this only happens if the strainer is missing from the vat)
- 6) The water is turned off to the sauce dispenser which means the concentrate is too thick causing the pressure switch to activate
- 7) Try cleaning the auto saucer with very warm water/sanitizer to clear any obstructions.
- 8) Try switching to a different vat.

**Turntable Operations**

There are three parts that perform together to ensure smooth turntable operations

- 1) The black plastic turntable
- 2) The grippers that hold the pizza pan
- 3) The wheels that allow the turntable to rotate

If the pizza pans are not being held securely in place, check to ensure the grippers are not bent outwards. If they are, simply use pliers to gently bend them so they are straight or slightly inward.

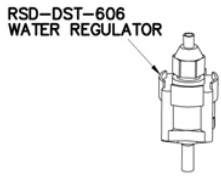
If the turntable is not rotating properly, the wheels may not be spinning correctly. Remove the turntable - check to see that each wheel is clean and spins properly.

If the wheels are very dirty, remove and thoroughly clean them. If you continue to have problems after cleaning the wheels, there may be a problem with the turntable motor.

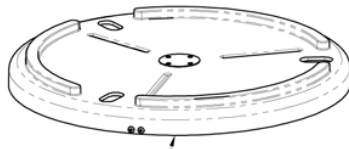
A quick test -

Remove the turntable and press the dispense button on the auto saucer (remember to place a container under the nozzle!). Watch the turntable motor to see how it turns. If it turns properly, then the plastic turntable is causing too much drag on the motor. Double check that the wheels are spinning freely. If the turntable motor does not spin correctly without the turntable present, then a replacement motor will be needed. Please contact the factory to order a new turntable motor

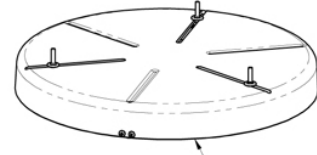
# RSD-1-RTM-X-CW-E & RSD-1-RTM-X-CW-CE REPLACEMENT PARTS



RSD-DST-606  
WATER REGULATOR



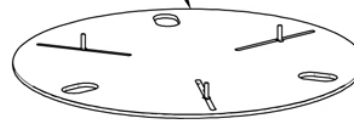
0111-303  
COSTCO ONLY



RSD-LCT-200  
ALL EXCEPT COSTCO



RSD-DST-643  
BACKFLOW CHECK VALVE



RSD-DT-300  
SLAB TABLE ONLY

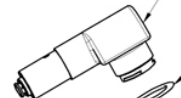
RSD-DLA-520  
NOZZLE INSERT WITH TWISTLOCK



RSD-DST-642  
WATER STRAINER

EA-SEN-28-156  
HOME SENSOR

RSD-NP-205-S  
RTM PUMP COMPLETE



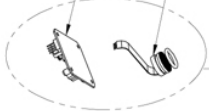
RSD-DS-101  
NOZZLE O-RING

EP-S-17  
SOLD-OUT SENSOR

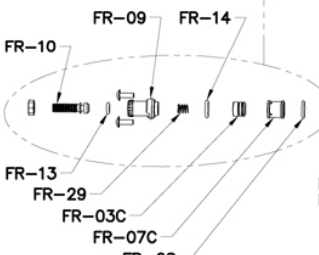
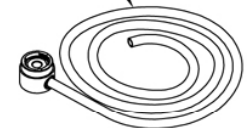
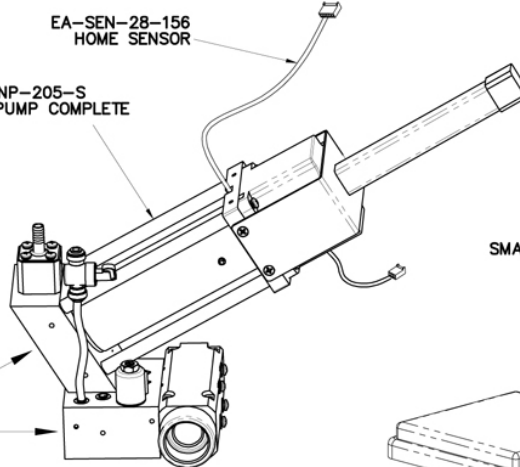
RSD-DLA-607  
PRIMING NOZZLE

EA-PCB-5  
SOLD-OUT BOARD

RSD-DLA-519-M  
SMALL NOZZLE SUB-ASSY



RSD-DS-111  
NOZZLE CLEANING ASSEMBLY



FR-09

FR-14

FR-10

FR-13

FR-29

FR-03C

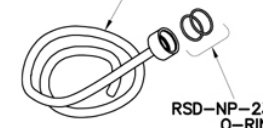
FR-07C

FR-28

RR-15

RSD-SV-521  
VAT COVER

RSD-NP-237  
PUMP INLET SANITIZER ASSEMBLY



RSD-NP-235  
O-RING



RSD-NP-227  
PLUG COMPLETE

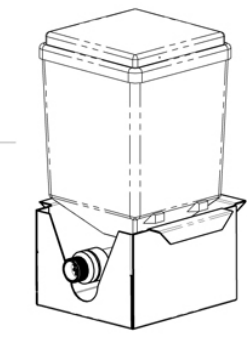
RSD-SV-530  
FLOAT

RSD-SV-520  
VAT

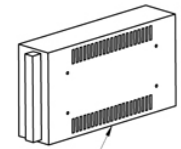
RSD-SV-560  
O-RING

0111-287  
STRAINER COMPLETE

RSD-SV-523  
O-RING



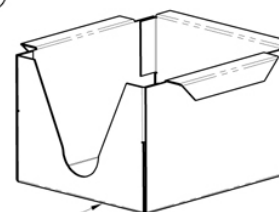
VAT COMPLETE



EP-PS-1  
48VDC POWER SUPPLY



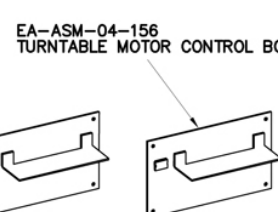
EA-MOT-03-156  
TURNTABLE MOTOR  
(AFTER 2011)



RSD-SV-527  
VAT CAP



EA-ASM-01-156  
MAIN CONTROL BOARD



EA-ASM-04-156  
TURNTABLE MOTOR CONTROL BOARD

0111-247  
VAT STAND

EP-CORD-3  
110V POWER CORD



EA-CBL-52-156  
CABLE - MAIN TO PUMP PCB

0150394.DWG / 5 OCT 2012

## Wunder-Bar

Dispensing Systems

AUTOMATIC BAR CONTROLS, INC.  
790 EUBANKS DRIVE  
VACAVILLE, CA 95688

16  
WWW.WUNDERBAR.COM

TOLL FREE : (800) 722-6738  
PHONE: (707) 448-5151  
FAX : (707) 448-1521



# MODEL: RSD-1-RTM-(1)-CW-CE

PIZZA SAUCE DISPENSER - BELOW COUNTER  
FOR ONE READY-TO-MIX SAUCE  
AND UP TO 15 PIZZA SIZES/TYPES  
(1)=1 TO 15

DWG NO:  
0150390

APPROVED/DATE:

REV:  
E



JOB:

ITEM #



## PRODUCT SPECIFICATIONS:

**DISPENSER:** LINEAR ARM FOR SAUCE DISPENSING, ONE PRODUCT, PROGRAMABLE PORTION SIZES AND DISPENSE DIAMETERS. UP TO 15 PRESET PIZZA SIZES/TYPES.

**CONSTRUCTION:** STAINLESS STEEL WITH BLACK ABS TURNTABLE & COVERS

**CAPACITY:** ONE VAT-CAPACITY: 21 LBS. PIZZA SAUCE CONCENTRATE

**WEIGHT:** 150 LBS. (WITH 1 EMPTY VAT)

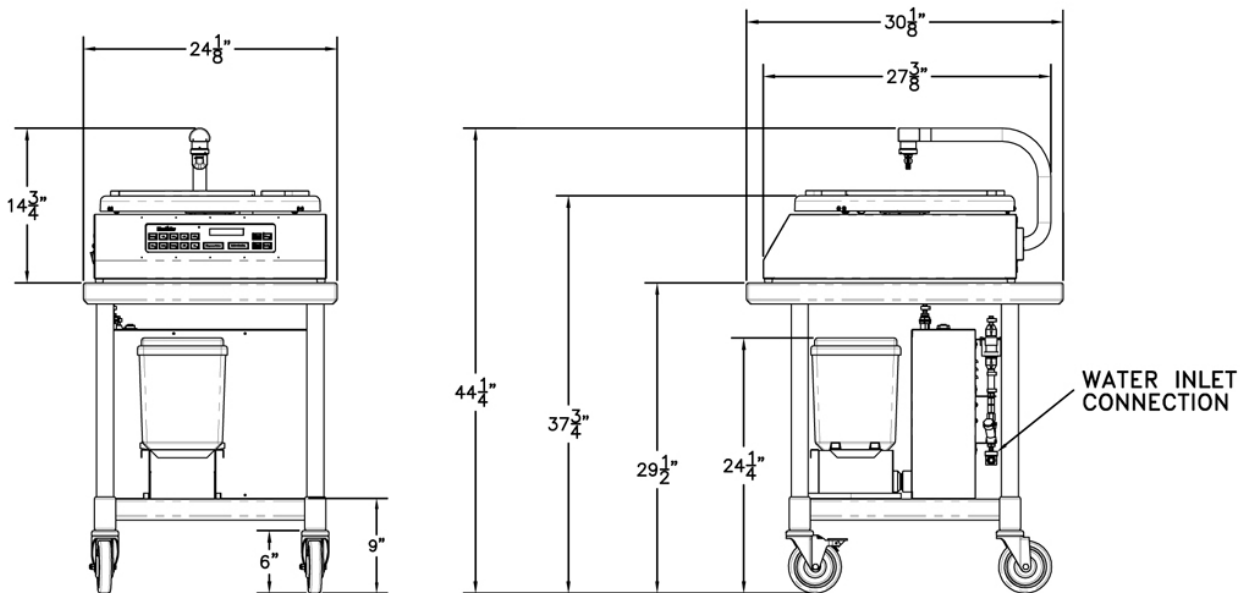
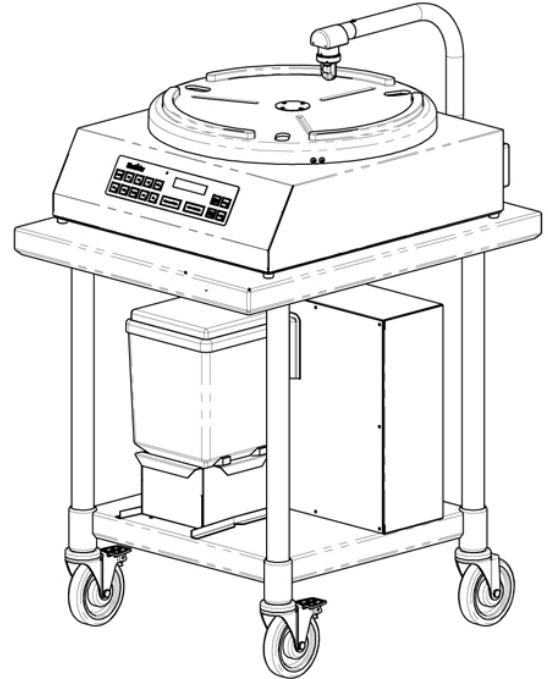
## INSTALLATION REQUIREMENTS:

**ELECTRICAL:** ~120V, 2.5A, 60Hz - WITHIN 4 FEET OF SAUCER

**COLD WATER:** 3/8" FNPT WITH SHUT OFF - WITHIN 4 FEET OF SAUCER - WATER PIPE CONNECTIONS AND FIXTURES DIRECTLY CONNECTED TO A POTABLE WATER SUPPLY SHALL BE SIZED, INSTALLED AND MAINTAINED IN ACCORDANCE WITH FEDERAL, STATE, AND LOCAL CODES.

## DISPENSER FEATURES:

- AUTOMATIC POST-MIX SYSTEM
- MOLDED VAT, FLOAT AND LID, STAINLESS STEEL STAND
- EACH VAT HOLDS 21 LBS. OF PIZZA SAUCE CONCENTRATE
- ROTATING PAN HOLDER
- FITS THROUGH A 26" MINIMUM DOOR OPENING
- LESS & MORE BUTTONS. DECREASE OR INCREASE PORTION BY PROGRAMMED AMOUNT
- AUTOMATIC SOLD-OUT (EMPTY SAUCE VAT) DETECTION AND SHUT-OFF
- LOW SOLD-OUT FEATURE DETECTS LOOSE VAT CONNECTOR
- AUTOMATIC SANITIZING ROUTINE AND PRIME FUNCTIONS. 1 SANITIZER ADAPTER WITH 5' HOSE
- FULLY FACTORY WET-CHECKED



0150390E.DWG / 4 SEP 2012

# Wunder-Bar

## Dispensing Systems

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