

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.

SERVICE PARTS DRAWING

