

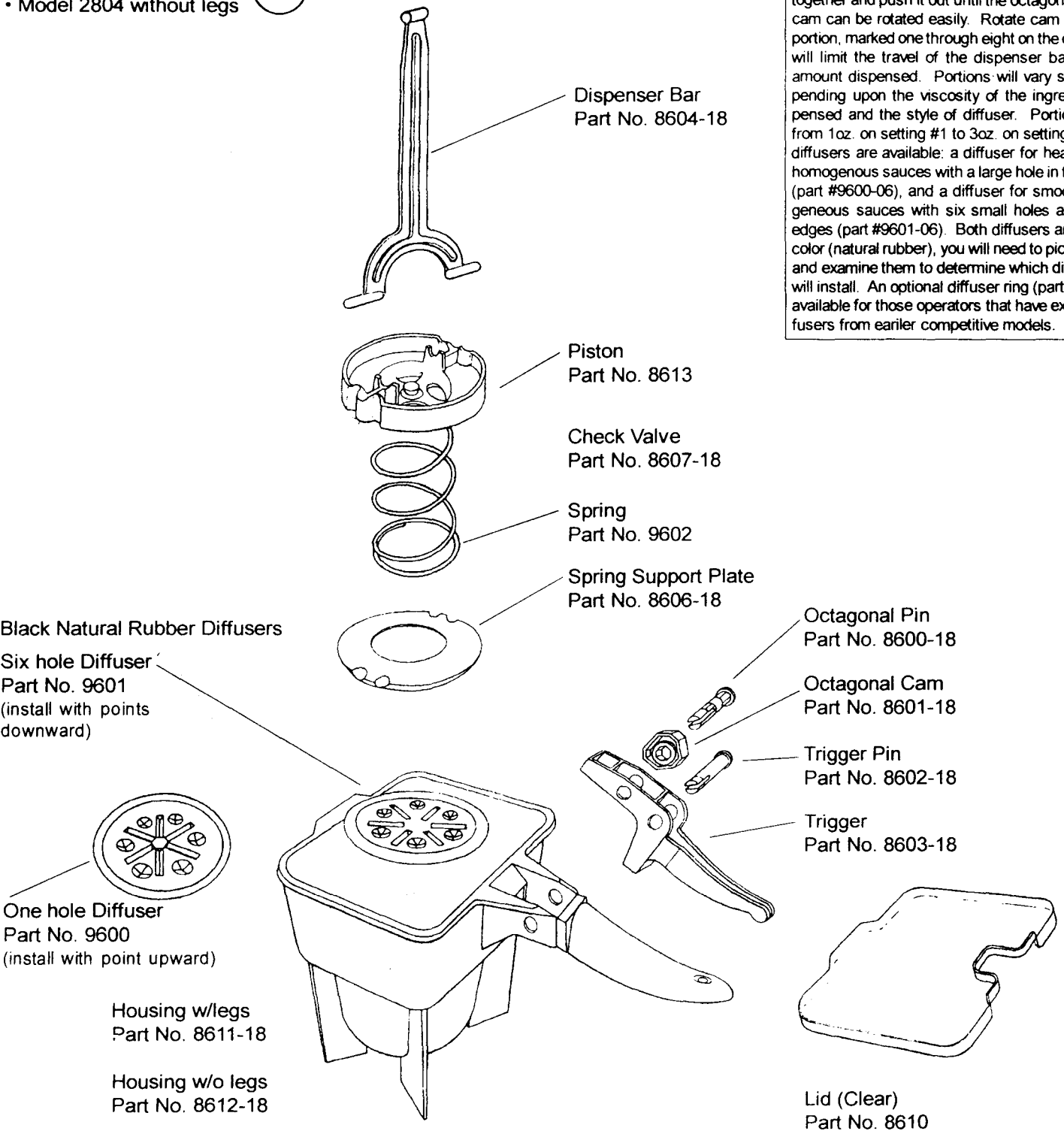
The TRAEX® Batter Boss® 48oz. Portion Control Dispenser

TWO MODELS:

- Model 2803 with legs
- Model 2804 without legs



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 one through eight on the 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. Portions range from 1oz. on setting #1 to 3oz. on setting #8. 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. An optional diffuser ring (part #8609) is available for those operators that have existing diffusers from earlier competitive models.



TRAEX®
A Unit of Libbey Inc.

The Batter Boss® by TRAEX®

The easy to use TRAEX® Batter Boss® was designed to accurately and consistently portion all types of batters including most pancake, waffle and hush puppy mixes. The Batter Boss® will also portion pizza and chocolate sauce, dressings, and frostings. The Batter Boss® will help to improve quality and consistency while controlling costs.

OPERATION OF THE BATTER BOSS® PORTION CONTROL DISPENSER:

1. Examination and Diffusers.

Your new Batter Boss® comes completely assembled so you may examine its 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 thousand island dressing) from one large center opening. You may wish to try each of these diffusers with your intended mixture to see which will perform best. An optional diffuser adaptor ring is also available to allow the use of existing custom diffusers offered by other manufacturers. Simply fit these diffusers onto the TRAEX® 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 Batter 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 Batter Boss® housing with any free-flowing batter, sauce, dressing, or condiment. Squeeze the trigger and release. Approximately one ounce of material 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. Next, 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 setting to dispense from just under one ounce at setting #1 to 3 ounces at #8. **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 Batter 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 Batter 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 batter or sauces will splatter resulting in an uneven distribution/pattern.

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

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

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.

CLEANING RECOMMENDATIONS:

After disassembly, place parts in a cheesecloth, or other 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 soilage, soak overnight before washing. **NOTE:** Certain brands of yellow mustard may stain this Batter 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 holds in the housing. Secure trigger with 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), securing 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, Note: Center opening; diffuser, install with points upward. To prevent leakage (P/N 9600). On top of this, drop the spring support plate into place as shown, fitting grooves into channels on either side of the housing. The grooved side of the plate should face down.
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.
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 spring support plate. 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 batter Boss® is now ready to be filled with your mix.

Snap lid into place on top of the unit.

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101 Traex Plaza • P.O. Box 200 • Dane, Wisconsin USA 53529 • 1-800-356-8006

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