

OPERATIONS MANUAL

PORTION PAL



EXACT PORTION EVERY TIME

Portion Pal dispenses an exact portion every time. Ideal for all types of sauces our proven silicon valve technology can handle everything from oil to sour cream. Simply pull the handle and a portion-controlled amount of sauce is dispensed.

With 4 different interchangeable rings you can quickly change your portion amount from 1/4 oz (7.5ml) to 1 oz (30ml) with the same unit! Also the cartridge bottles are designed for quick replacement and cold storage.

Note: Accessories are available to organize, fill and change Portion Pal's dispensing patterns.

Standard Features:

- Portion Control for a wide range of Sauces*.
- Four Fixed Portion Control Rings included 1/4 oz (7.5ml), 1/3 oz (10ml), 1/2 oz (15ml), 1 oz (30ml).
- One Variable Ring: dial up or down the portion amount from 1/4, 1/3, 1/2 to 1 oz.

Benefits:

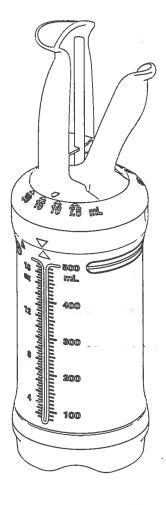
- · Great for thick sauces including sour cream.
- Up To 99% Efficiency.
- * Maximum particle size 1/8"

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FUNDAMETAL DESIGNS INC.

215-1515 Broadway Street, Port Coquitlam, BC V3C 6M2 T: 604-941-9961 · F: 604-941-1721 1-800-457-6454 · sales@fifobottle.com



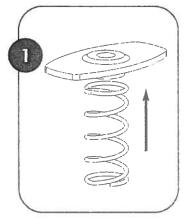
WATCH OUR HOW TO VIDEO



Videos on how to clean & how to assemble can be found at **fifobottle.com/video**

HANDLE ASSEMBLY

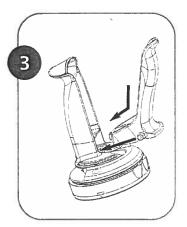
WASH ALL PIECES THOROUGHLY BEFORE USE



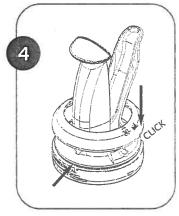
ATTACH SPRING



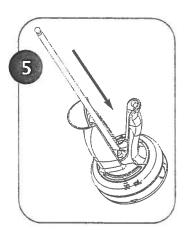
INSERT SPRING PLATE INTO THE HANDLE



INSERT TRIGGER INTO THE HANDLE

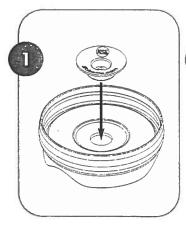


CLIP RING ONTO THE HANDLE

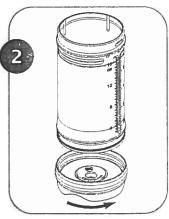


INSERT ROD THROUGH TOP HOLE

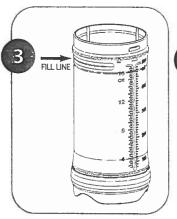
PREPARATION FULL CANISTER



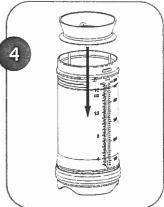
PLACE VALVE NIPPLE DOWN INTO THE INSIDE OF DISPENSING CAP



SCREW CAP TO BOTTLE

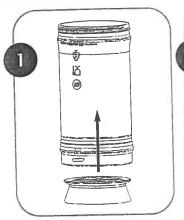


FILL TO THE BOTTOM FILL LINE

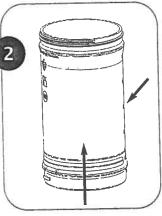


INSERT PLUNGER FLAT FACE DOWN UNTIL IT IS FULLY IN THE CANISTER

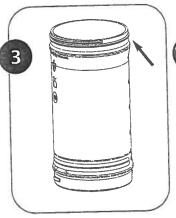
PREPARATION PARTIAL CANISTER



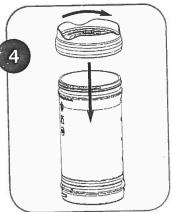
HOLD BOTTLE CORE UPSIDE DOWN AND INSERT PLUNGER INTO BOTTOM FLAT FACE UP



PUSH UP PLUNGER TO THE DESIRED VOLUME

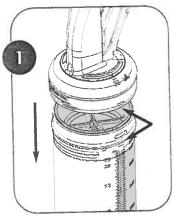


FILL WITH SAUCE TO THE UPPER RIM

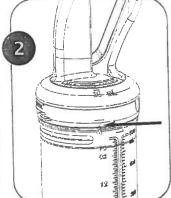


SCREW ON THE DISPENSING CAP

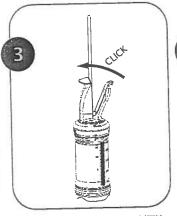
DISPENSING



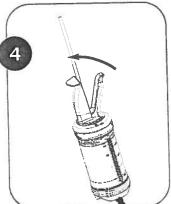
ALIGN ARROW TO BAYONET LOCK



ROTATE HANDLE CLOCKWISE

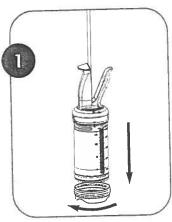


SQUEEZE TRIGGER UNTIL BAR ENGAGES PLUNGER

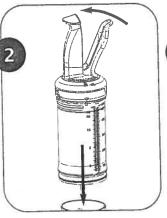


GENTLY SQUEEZE TRIGGER TO DISPENSE

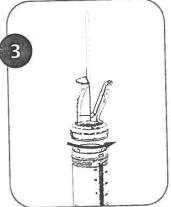
CLEANING



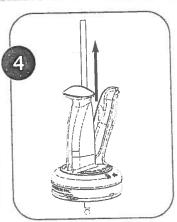
UNSCREW AND SEPARATE VALVE



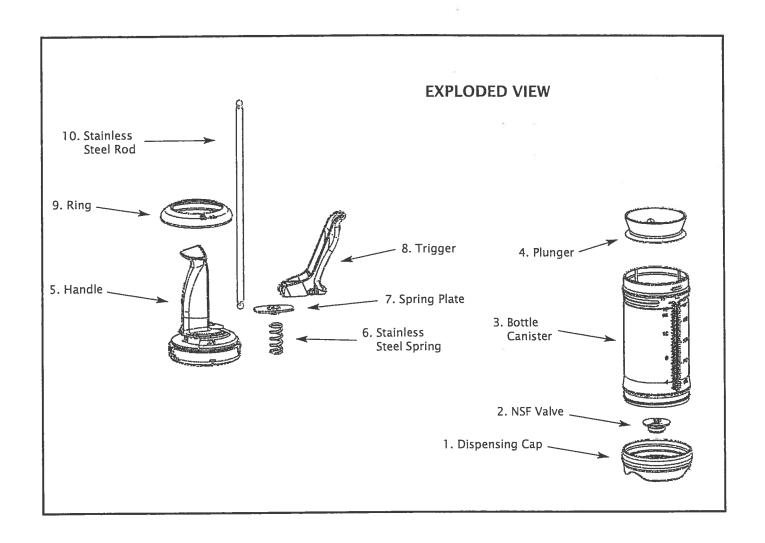
PULL TRIGGER ONCE AND REMOVE PLUNGER



ROTATE HANDLE COUNTER CLOCKWISE



RESET ROD TO FULL EXTENSION



Item	Part No.	Description
1	PPC1-1	Dispensing Cap 1 Hole
2	5355-220-1	Medium NSF Valve
3A	2020-160-1	16oz Bottle Canister
3B	2020-240-1	24oz Bottle Canister
4	P4100-1	Plunger
5	P5100-1	Handle
6	P6100-1	Stainless Steel Spring
7	P6200-1	Spring Plate
8	P8100-1	Trigger
9	P9888-1	Portion Control Ring Pack
10	P6316-1	Stainless Steel Rod