



S E R V E R

SERVE BETTER™

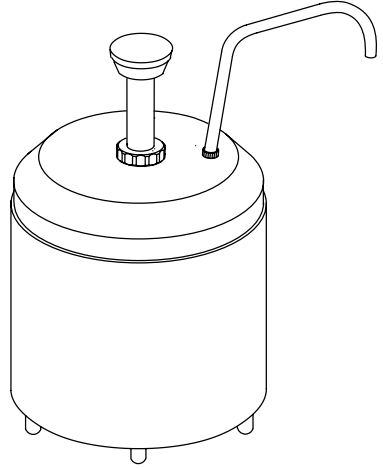
MODEL:

CSM CREAM SERVER, MANUAL
Series 93I
94000

**MMS CONDIMENT SERVER,
MANUAL MAYONNAISE**
Series 93I
94070

CSM CREAM SERVER, MANUAL
W/(1)94055
Series 93I
94111

CSM CREAM SERVER, MANUAL
W/(1)94055 & (1)94056
Series 93I
94113



ECH ESPRESSO CREAM HOLDER
Series 94L
94090



SAFETY GUIDELINES

According to food and safety regulations, most foods must be stored and/or served at certain temperatures or they could become hazardous. Check with local food and safety regulators for specific guidelines.

Be aware of the product you are serving and the temperature the product is required to maintain. Server Products, Inc. can not be responsible for the serving of potentially hazardous product.

Server Products Inc. claims no responsibility for actual serving temperature of product. It is the responsibility of the user to ensure that any product is held and served at a safe temperature.

Stainless steel is one of the best materials for food serving and storage, but there are many products which can corrode it. If you notice corrosion beginning on any stainless steel surface, you may need to change the cleansing agent, sanitizing agent, or the cleaning procedures you are using.

- Products containing: acids, alkalines, chlorine, or salt can corrode stainless steel.
- Sauerkraut and Au Jus sauces corrode stainless steel. Server Products, Inc. regrets that we can not honor Warranty claims on stainless steel parts that have been affected by sauerkraut or Aus Jus.

Insulated Units

- Do not place ice packs or crushed ice into non-insulated units, they are not designed to hold water and will leak.
- Do not expose insulated shroud or base of unit to a dishwasher or temperatures over 150°F, this will damage the insulation.

Eutectic Ice Packs and HOLDCOLD jars

- Do not expose ice packs or HOLDCOLD jars to a dishwasher or any extreme heat, this could cause leakage or explosion of the ice packs or HOLDCOLD jars. The operating temperature range for the eutectic ice packs or HOLDCOLD jars is between -40°F and 175°F.

UNIT SET-UP

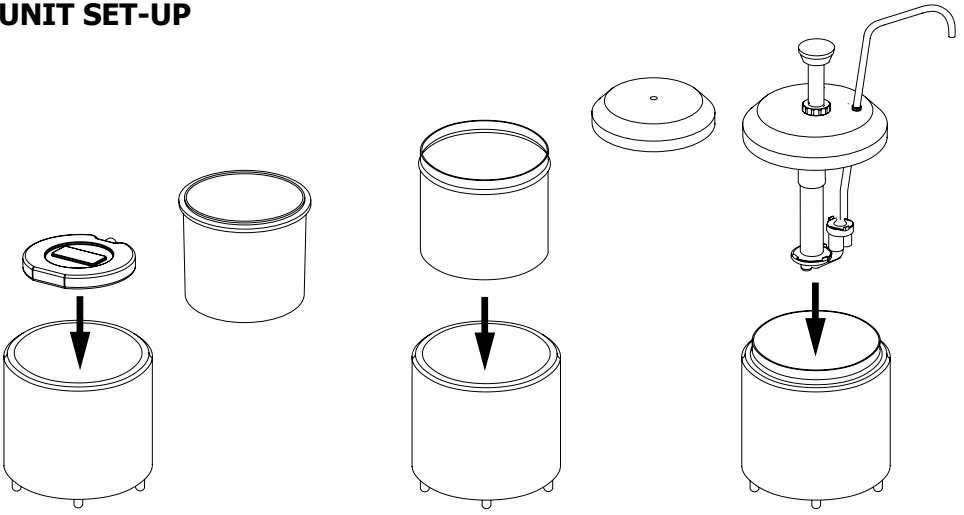
ALWAYS CLEAN UNIT AND PUMP THOROUGHLY BEFORE EACH USE. SEE UNIT TAKE-DOWN, SAFETY GUIDELINES AND CLEANING. SEE SEPARATE PUMP MANUAL FOR PUMP INSTRUCTIONS.

- 1 PRE-FREEZE EUTECTIC ICE PACK(S) OR HOLDCOLD JAR(S).
 - Each eutectic ice pack must be allowed to freeze for about 12 hours (or overnight) prior to use.
 - Each HOLDCOLD jar must be allowed to freeze upside down for about 8 hours (or overnight) prior to use.
 - HOLDCOLD jars can be used to replace ice packs and stainless steel jars or standard #10 cans. A HOLDCOLD jar has 2.75 Quart capacity.
- 2 INSERT ONE EUTECTIC ICE PACK OR ONE HOLDCOLD JAR INTO SHROUD OR BASE. KEEP OTHER ICE PACK OR HOLDCOLD JAR IN FREEZER TO BE READY FOR FUTURE USE.
- 3 IF USING EUTECTIC ICE PACKS, INSTALL STAINLESS STEEL JAR INTO SHROUD OR BASE AFTER ICE PACK IS INSTALLED.
- 4 INSTALL LID OR PUMP.
- 5 MONITOR TEMPERATURE OF PRODUCT, AS NEEDED, AND MAINTAIN A PRODUCT TEMPERATURE OF 40°F OR BELOW TO PREVENT PRODUCT FROM BECOMING HAZARDOUS.
 - Remove eutectic ice pack or HOLDCOLD jar from shroud or base when product temperature rises above 40°F and replace with other frozen ice pack or HOLDCOLD jar which has been in freezer storage for the minimum hours required for pre-freeze.
 - A eutectic ice pack can keep product at 40°F or below for up to 4 hours when placed into an insulated shroud or base and filled with refrigerated product.
 - A HOLDCOLD jar can keep product at 40°F or below for up to 12 hours when placed into an insulated shroud or base and filled with refrigerated product.

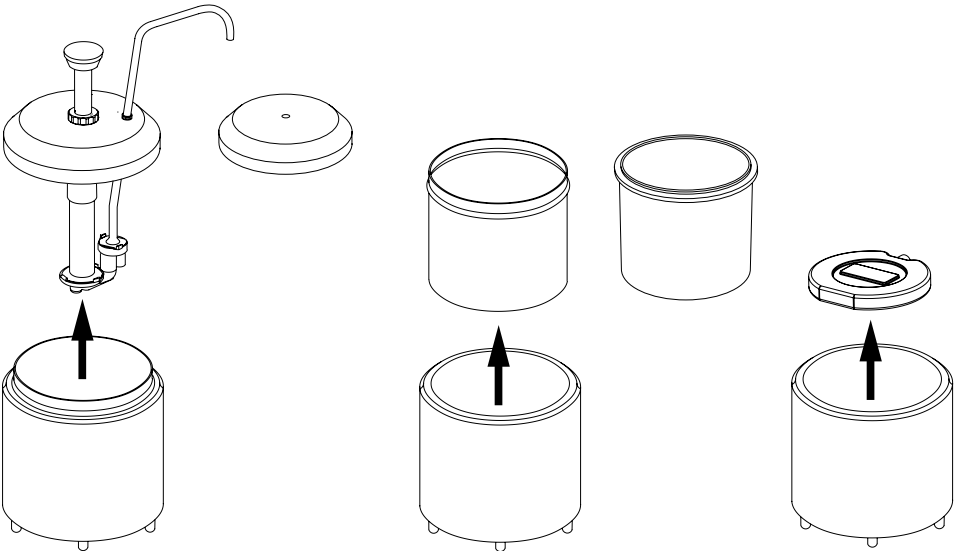
UNIT TAKE-DOWN

- 1 REMOVE LID OR PUMP.
- 2 REMOVE STAINLESS STEEL JAR OR HOLDCOLD JAR FROM SHROUD OR BASE.
- 3 IF USED, REMOVE EUTECTIC ICE PACK FROM SHROUD OR BASE.
- 4 RE-FREEZE EUTECTIC ICE PACK(S) OR HOLDCOLD JAR(S).
 - Each eutectic ice pack must be allowed to freeze for about 12 hours (or overnight) prior to use.
 - Each HOLDCOLD jar must be allowed to freeze upside down for about 8 hours (or overnight) prior to use.

UNIT SET-UP



UNIT TAKE-DOWN



UNIT CLEANING

BEFORE FIRST USE AND AFTER USE DAILY OR REGULARLY, DISASSEMBLE AND CLEAN PARTS. FOR SAFE AND PROPER CARE, AND TO PREVENT CORROSION, OF PARTS, IT IS IMPORTANT TO CLEAN, RINSE, SANITIZE, AND DRY PARTS DAILY OR REGULARLY. FAILURE TO COMPLY WITH ANY OF THESE INSTRUCTIONS MAY VOID UNIT WARRANTY.

SEE SEPARATE PUMP MANUAL FOR PUMP INSTRUCTIONS.

- 1 SEE UNIT TAKE DOWN.
- 2 WASH CLEAN ALL PARTS WITH DISHWASHING DETERGENT AND HOT WATER.
 - Do not use scrapers, steel pads, steel wool, or other cleaning tools that can scratch surfaces.
 - Mildly abrasive NYLON or brass brush may be used to remove any stubborn food or mineral deposits on interior surfaces of unit.
 - Do not use abrasive cleansers.
 - Do not use caustic cleansers.
 - Do not use cleaning agents with high concentrations of acid, alkaline or chlorine.
 - Do not use ammonia based cleansers.
- 3 FULLY RINSE ALL WASHED PARTS THOROUGHLY WITH CLEAR WATER.
 - To prevent corrosion on parts, it is important to thoroughly and fully rinse washed parts.
- 4 WIPE CLEAN EXTERNAL SURFACES OF UNIT WITH A CLEAN DAMP CLOTH.
 - Nontoxic glass cleaner may be used to clean stainless steel parts.
- 5 DRY ALL PARTS WITH A CLEAN SOFT CLOTH.
 - Various elements and minerals, such as chlorides in tap water, can accumulate on stainless steel parts and create corrosion.
 - To prevent corrosion on stainless steel parts, it is important to thoroughly and fully dry with a clean soft cloth regularly.
- 6 SANITIZE ALL PARTS FOLLOWING LOCAL SANITIZATION REQUIREMENTS. ALL PARTS IN CONTACT WITH FOOD MUST BE SANITIZED.
 - Allow parts to fully air dry after sanitization.
 - Fully air drying all parts will prevent condensation from developing between food vessel and unit basin.

GENERAL SERVICE, REPAIR, OR RETURNS

Before sending any item to Server Products for service, repair, or return, contact Server Products customer service to request a **Return Authorization Number**. Merchandise must be sent to Server Products with this number.

Merchandise being returned for credit must be in new and unused condition and not more than 90 days old and will be subject to a 20% (percent) restocking charge. Electrical parts (thermostats, heating elements, etc.) are not returnable.

Server Products maintains a fully staffed service department with highly skilled factory trained personnel. Service is extremely prompt. Under normal circumstances, a repaired unit is shipped out the day after it is received. Labor charges are reasonable.

SERVICE

Contact your dealer or Server Products Inc. customer service department for the following:

ORDERING REPLACEMENT PARTS

Be prepared to give this information:

- Model Letters/Name/Numbers
- Part Numbers- P/N
- Series Numbers/Letters
- Part Description

This information and other important data is stamped on the lid or cylinder of pumps or on the bottom or back side of every unit.

SERVER PRODUCTS LIMITED WARRANTY

All Server Products equipment is backed by a two-year limited warranty against defects in materials and workmanship. For complete warranty information go to: www.server-products.com



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