



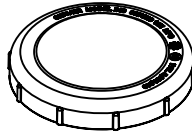
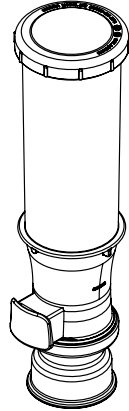
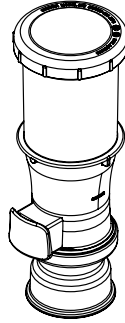
SERVER

SERVE BETTER™

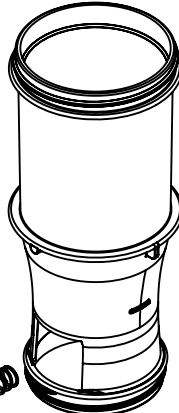
MODEL:  
**INS (1 TSP. TRIGGER)**

**INSWEETEN™, 14 OZ.**

**INSWEETEN™, 24 OZ.**

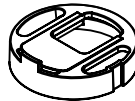
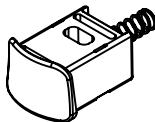


LID



BODY

TRIGGER  
ASSEMBLY



CLOSER PLATE



SPREADER

## 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.**



NSF International listed.  
(National Sanitation Foundation)

## PORTION CONTROL

Set portion control by selecting appropriate trigger assembly. Trigger assembly includes trigger and spring. Trigger part number and portion amount is stamped on inside each trigger.

Optional Trigger Assemblies:

Trigger Assembly	Trigger	Color	Portion Amount	Conversion
87173	87164	White	1 tsp.	(.167 oz.) (4.929 mL)
87174	87165	Green	1 tsp.	(.167 oz.) (4.929 mL)
87175	87166	Tan	1 tsp.	(.167 oz.) (4.929 mL)

## DISASSEMBLY

ALWAYS CLEAN UNIT THOROUGHLY BEFORE USE. SEE CLEANING.

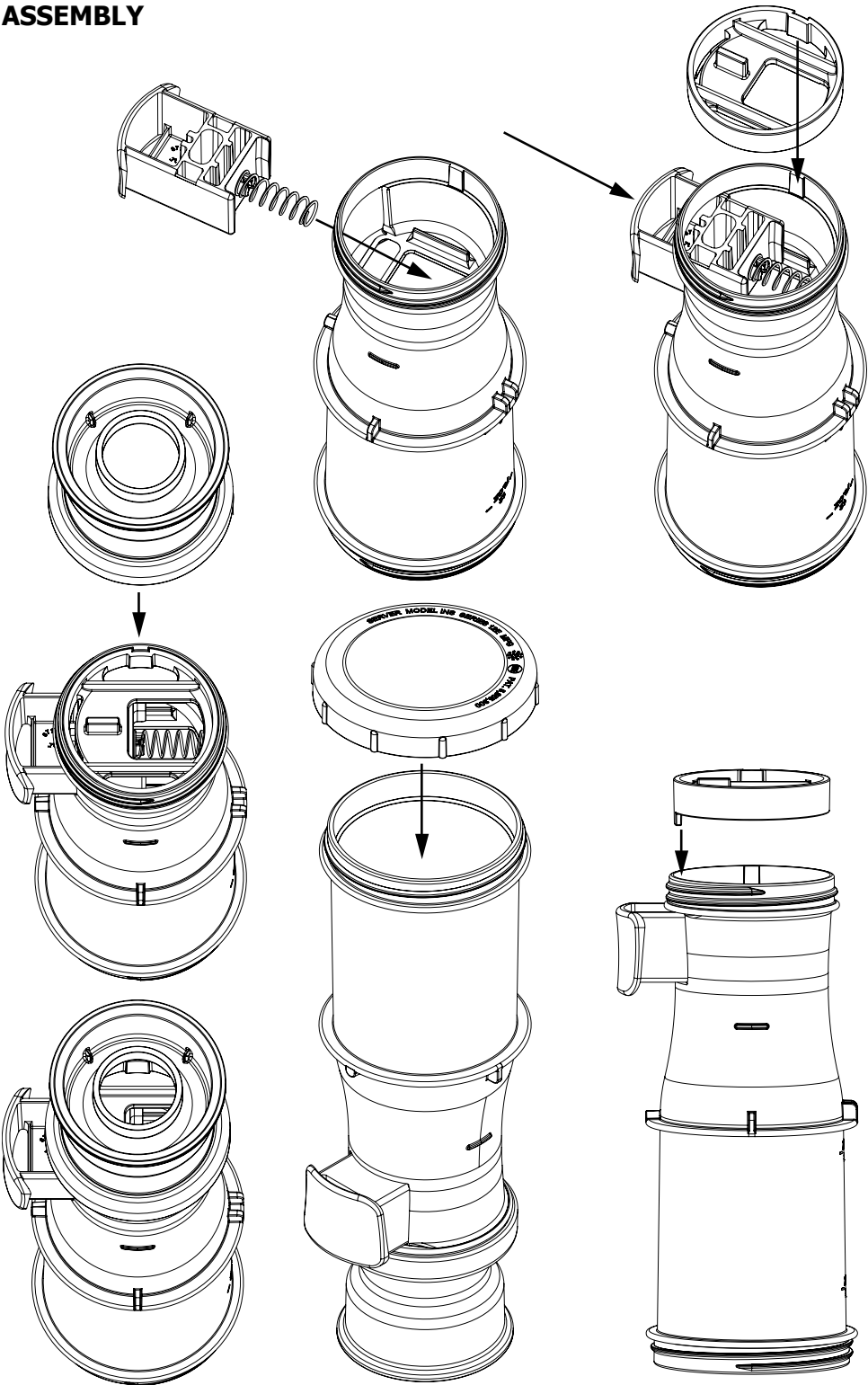
- 1 REMOVE LID FROM UNIT BODY.
  - Rotate lid counter clockwise to loosen.
- 2 EMPTY PRODUCT FROM UNIT.
  - Tip over and pour product out of unit body.
- 3 REMOVE SPREADER FROM UNIT BODY.
  - Rotate spreader counter clockwise to loosen.
- 4 REMOVE CLOSER PLATE FROM UNIT BODY.
  - Set unit body upside down on countertop, with removable parts on top, to disassemble.
  - Push trigger and spring assembly into unit body until space is available for closer plate tab to release from space.
  - Pull closer plate up and out of unit body.
- 5 REMOVE TRIGGER AND SPRING ASSEMBLY FROM SLOT OF UNIT BODY.
  - Be careful to hold spring down so that it does not spring up and out of unit body.

## ASSEMBLY

ALWAYS CLEAN UNIT THOROUGHLY BEFORE EACH USE. SEE DISASSEMBLY AND CLEANING.

- 1 SET PORTION CONTROL. SEE PORTION CONTROL.
- 2 INSTALL SPRING ONTO CIRCULAR TAB OF TRIGGER, IF NOT ALREADY INSTALLED.
  - A Install straight end of spring into groove in center of circular tab of trigger.
  - B Use a flat head screw driver to press down on straight end of spring to engage and snap spring into circular tab of trigger.
- 3 INSTALL TRIGGER AND SPRING ASSEMBLY INTO SLOT OF UNIT BODY.
  - Set unit body upside down on countertop.
  - Be careful to hold spring down so that it does not spring up and out of unit body.
- 4 INSTALL CLOSER PLATE INTO UNIT BODY TO SECURE TRIGGER AND SPRING ASSEMBLY.
  - A Push trigger and spring assembly into unit body until space is available for closer plate tab to slide down into space.
  - B Align groove of closer plate with key tab on inside rim of unit body.
- 5 INSTALL SPREADER ONTO UNIT BODY TO SECURE CLOSER PLATE.
  - Rotate spreader clockwise to tighten.
- 6 FILL UNIT WITH PRODUCT TO DISPENSE.
  - Refill with product when product is dispensed down to refill line.
- 7 INSTALL LID ONTO UNIT BODY.
  - Rotate lid clockwise to tighten.

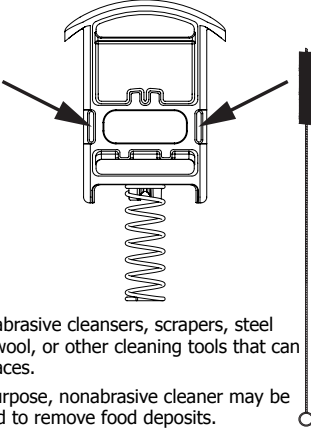
# ASSEMBLY



## 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.

- 1 SEE DISASSEMBLY.
- 2 WASH ALL PARTS WITH DISHWASHING DETERGENT AND HOT WATER.
  - Use supplied brush to clean inside cavities of trigger.



- Do not use abrasive cleansers, scrapers, steel pads, steel wool, or other cleaning tools that can scratch surfaces.
  - A general purpose, nonabrasive cleaner may be used on hard to remove food deposits.
  - Do not use cleansing agents with high concentrations of acid, alkaline or chlorine. Do not use ammonia to clean parts. These agents can damage parts.
- 3 FULLY RINSE ALL PARTS THOROUGHLY WITH CLEAR WATER AND DRY WITH A CLEAN SOFT CLOTH.
  - 4 WIPE EXTERNAL SURFACES OF UNIT WITH A CLEAN DAMP CLOTH. DRY WITH A CLEAN SOFT CLOTH.
  - 5 SANITIZE PARTS FOLLOWING LOCAL SANITIZATION REQUIREMENTS. ALL PARTS IN CONTACT WITH FOOD MUST BE SANITIZED.
    - Allow parts to fully air dry after sanitization.
    - Dishwasher safe.

## TROUBLESHOOTING

### Possible Problems:

- Dispenses little or no product.
- Portion control is not consistent.

### Possible Solutions:

- Clean unit.
- Ensure unit has adequate level of product to dispense.
- Ensure unit is assembled correctly.
- Ensure that unit is not clogged. Some powder products can pack and plug.
- Shake unit.
- Ensure correct trigger is installed per product.

## 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](http://www.server-products.com)



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