

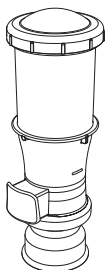


S E R V E R

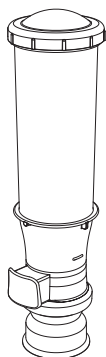
SERVE BETTER™

InSweeten™ Dispenser

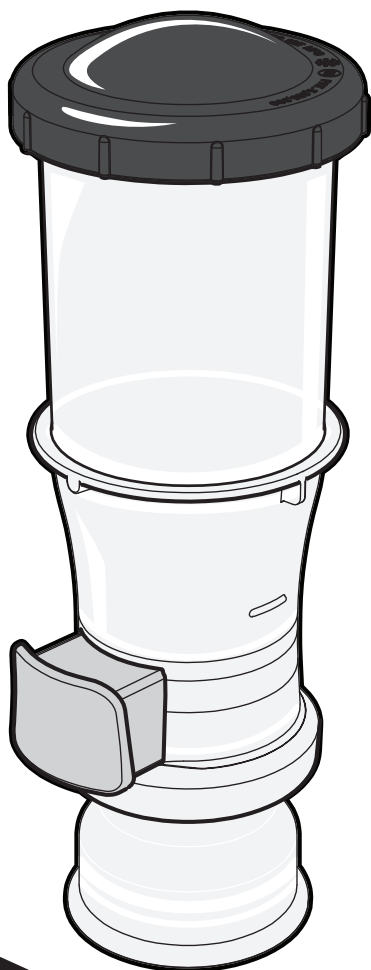
MODEL: INS



InSweeten™
14 oz.



InSweeten™
24 oz.



Thank You

...for purchasing our InSweeten™ dispenser.
Now you can quickly deliver perfect portions
of bulk sweeteners with the push of the button
—equivalent to common portion packs.

PERFECTLY SWEETENED EVERY TIME!

ASSEMBLY

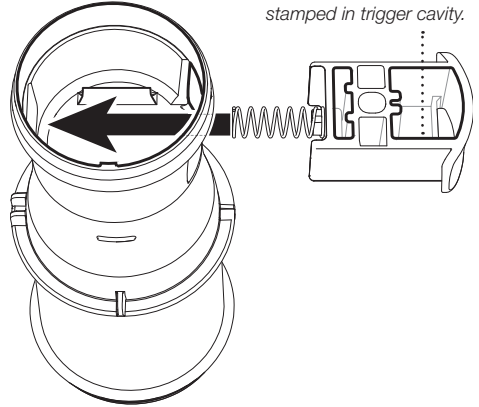
WASH ALL PARTS
PROPERLY BEFORE USE. See page 5.

1 SELECT PORTION TRIGGER

(if more than one is provided).

Trigger determines portion size dispensed.

PORTION SIZE	TRIGGER
1/2 TSP	WHITE
0.31 TSP	BLUE
0.31 TSP	PINK
0.31 TSP	YELLOW
0.7 TSP	WHITE
1 TSP	WHITE
1 TSP	GREEN
1 TSP	TAN



2 INSERT TRIGGER

With unit upside down on countertop, slide spring end of trigger assembly into side slot. Smooth side of trigger should face down.

3 INSTALL CLOSER PLATE

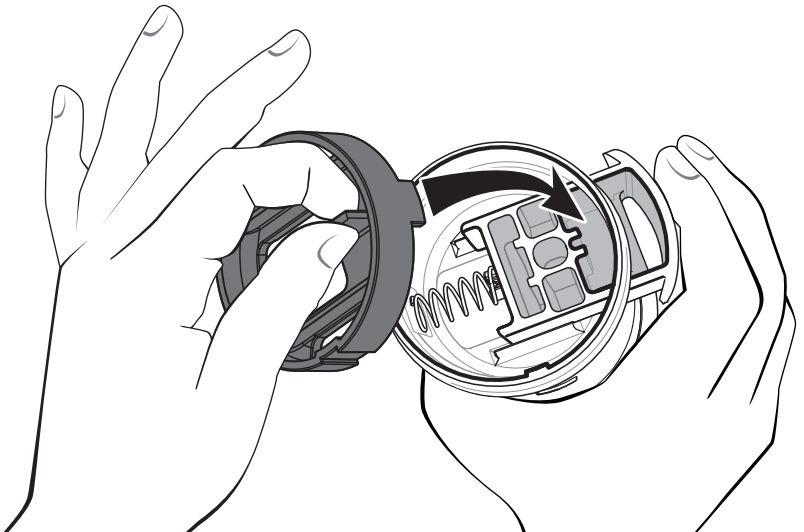
into unit body.

Hold closer plate by grasp tab.

Slowly push trigger assembly into unit body.

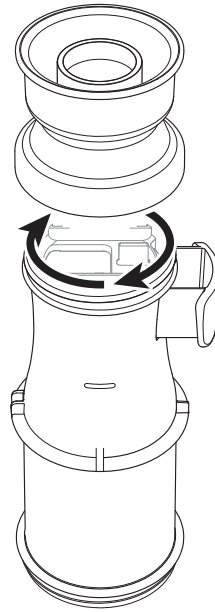
Ensure spring does not pop loose.

Insert closer plate rim tab into largest interior opening of trigger.



4 INSTALL SPREADER

onto unit body,
rotating clockwise to tighten.

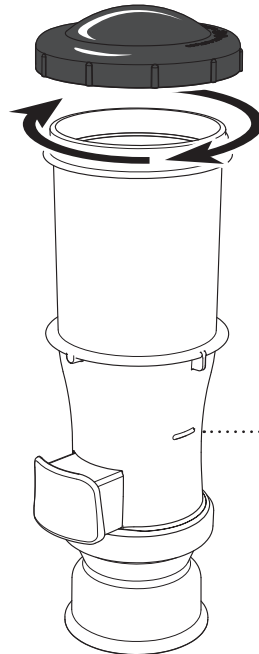


5 FILL UNIT

Flip unit right-side up and
add granular ingredient.

6 INSTALL LID

onto unit body,
rotating clockwise to tighten.



IMPORTANT: Refill
when product level
falls below fill line.

SAFETY



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. Server Products, Inc. cannot be responsible for the serving of potentially hazardous product.

IMPORTANT

Clean, rinse, sanitize, and dry parts daily or regularly to comply with local sanitization requirements.



NSF International listed.

DISASSEMBLY

1 REMOVE LID

2 EMPTY UNIT

Pour out any remaining ingredient.

3 REMOVE SPREADER

4 REMOVE CLOSER PLATE

Set unit upside down on countertop.
Grasp tab of closer plate while holding trigger in.

Pull closer plate up and out of unit.

Slowly release trigger to home position, to ensure spring does not pop loose.

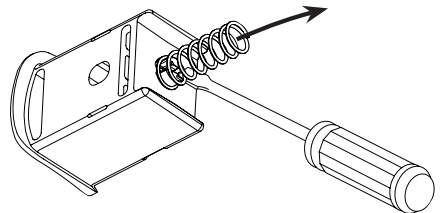
5 REMOVE TRIGGER ASSEMBLY

from side slot of unit.

REMOVE SPRING FROM TRIGGER

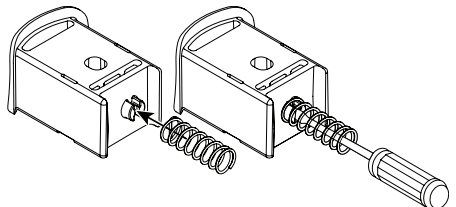
only if necessary for cleaning.

- Pry off spring with a flathead screwdriver.
- Push straight end of spring out of center groove in circular tab of trigger.



RE-INSTALL SPRING

- Align straight end of spring into center groove in circular tab of trigger.
- Use flathead screwdriver to press down on straight end of spring.
- Snap spring into circular tab of trigger.



CLEANING

1

WASH

After disassembly, wash all parts with dishwashing detergent and hot water.

2

RINSE

Fully rinse all parts thoroughly with clear water.

3

SANITIZE

all parts according to local sanitization requirements. All parts in contact with food must be sanitized.

5

AIR DRY

all parts fully before refilling.



YES!

Use dishwashing soap and hot water

- Dishwasher safe
- Do not use abrasive, caustic or ammonia based cleansers.
- Do not use cleansing agents with high concentrations of acid, alkaline or chlorine.
- Do not use metal scrapers or cleaning pads that could scratch surfaces.

SERVER PRODUCTS LIMITED WARRANTY

2
YEAR
WARRANTY



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

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. Service is extremely prompt. Typically, units are repaired and ship out within 48 hours of receipt.

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% restocking charge.

RELATED ITEMS

EZ-CREAM™ DAIRY DISPENSER

- Speed up drive-through service with perfect portions of bulk dairy; equivalent to common tubs.
- Keep dairy cold (below 41°F) throughout the holding and serving process, without ice or ice packs.
- Energy-efficient, low-voltage cooling method is exceptionally quiet.

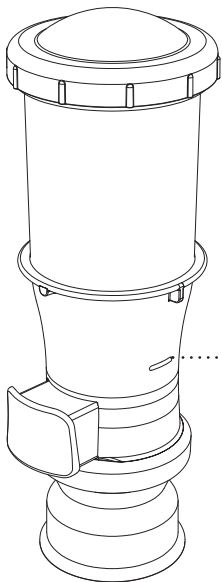


WIRESWISER™ ORGANIZERS

- Ideal space-savers for syrup flavors and concentrates.
- Wire-frame design is lightweight yet durable.
- Shown with reusable, portion control pumps (sold separately).



TROUBLESHOOTING



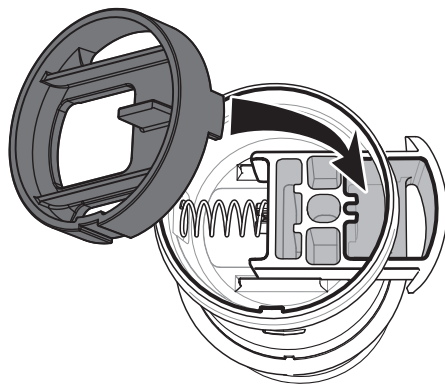
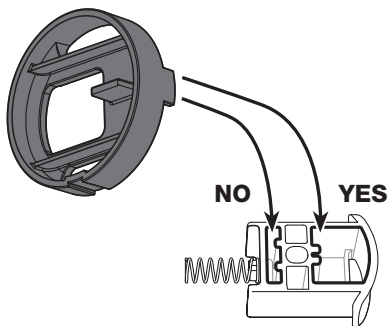
INCONSISTENT PORTIONS?

Heat and moisture can cause ingredients to settle and become packed in.

- Shake unit to dislodge light clumping.
- Ensure ingredients have not become clogged within the unit—disassemble and inspect.
- Clean unit and air dry fully before refilling.
- Ensure ingredient level is above fill line.

TRIGGER WON'T PUSH IN?

- Ensure closer plate is properly installed with rim tab in the largest opening of trigger.



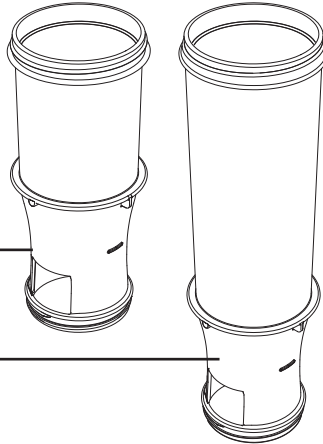
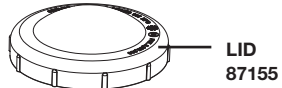
Please Visit

www.YouTube.com/user/ServerProducts

to see videos of more information.



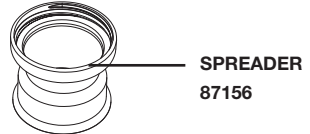
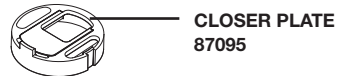
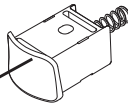
INSWEETEN™ INDIVIDUAL PARTS



AVAILABLE BODIES

14 OZ. BODY
87163

24 OZ. BODY
87162



AVAILABLE TRIGGER ASSEMBLIES

PORTION SIZE	TRIGGER	PART
1/2 TSP	WHITE	87177
0.31 TSP	BLUE	87178
0.31 TSP	PINK	87179
0.31 TSP	YELLOW	87181
0.7 TSP	WHITE	87176
1 TSP	WHITE	87173
1 TSP	GREEN	87174
1 TSP	TAN	87175

HELP or ORDERING REPLACEMENT PARTS

Server Products Inc.

3601 Pleasant Hill Road
Richfield, WI 53076 USA



262.628.5600 | 800.558.8722



SPSALES@SERVER-PRODUCTS.COM

Please be prepared with the **Part Numbers** for your items. Individual part numbers are listed above.