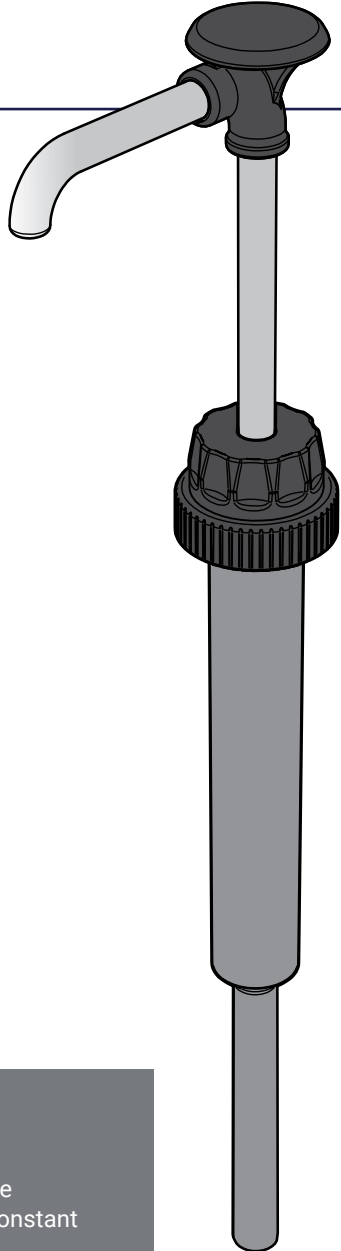


## Eco Pump™

MODEL: BP-1



### ***Thank You***

for purchasing our Eco Pump™.  
This quality, NSF listed pump delivers precise portions and is a reliable alternative to the constant expense of disposable pumps.

CONSISTENT PORTIONS—SERVE BETTER

# BP-1 PUMP PARTS

## HEAD ASSEMBLY

DISCHARGE TUBE

LOCKING COLLAR

PISTON

SEAL  
83005

PINCH VALVE  
88202

PORTION CONTROL

**GAGING COLLAR**

is installed onto side of head assembly piston to control portion dispensed. Size engraved on gaging collar indicates portion size.

SPRING  
88166

## CYLINDER ASSEMBLY

CAP

CYLINDER

STAINLESS STEEL  
BALL  
1/2" DIAMETER  
06022

(Ball snaps inside cylinder and can always remain installed, even during cleaning.)

# 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.

Be aware of the product you are serving and the temperature the product is required to maintain. 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.**



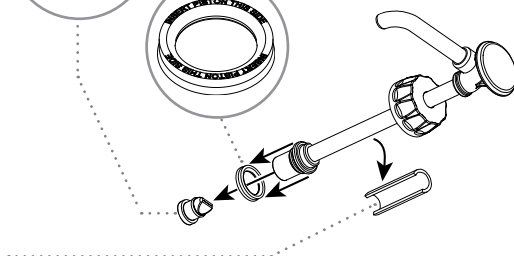
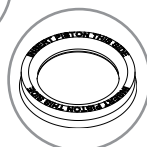
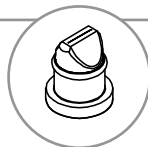
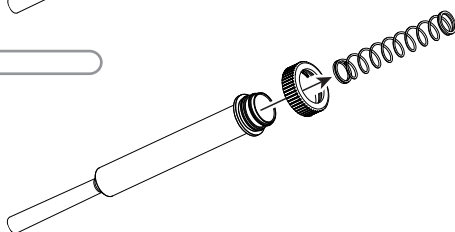
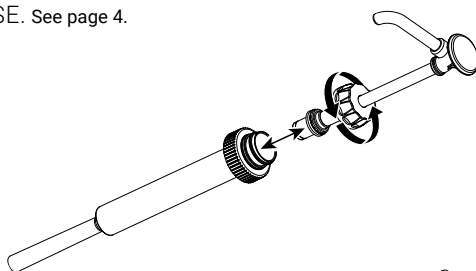
NSF International lists this pump as:  
"Not acceptable for dispensing potentially hazardous foods."

# DISASSEMBLY

DISASSEMBLE AND WASH  
ALL PARTS PROPERLY BEFORE USE. See page 4.

**During disassembly, collect small parts in a container to prevent loss.**

- 1** REMOVE PUMP  
from container of product.
- 2** SEPARATE CYLINDER  
ASSEMBLY & HEAD  
Loosen locking collar to release.
- 3** REMOVE SPRING & CAP  
FROM CYLINDER
- 4** REMOVE PINCH VALVE  
from head assembly.
- 5** REMOVE SEAL  
from head assembly by pressing it  
down and off with thumb.  
Do not use a sharp tool.
- 6** REMOVE GAGING COLLAR  
if necessary for cleaning.



# CLEANING

## 1 FLUSH & RINSE

all pump surfaces with hot water.

Place lower end of pump into container of hot water and operate pump until all remaining product is expelled and only hot water is discharged.

## 2 DISASSEMBLE & CLEAN

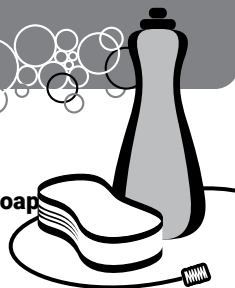
all washable parts with soap and hot water  
(See DISASSEMBLY on page 3.)

### USE A SMALL NYLON BRUSH

to thoroughly clean inside discharge tube and any confined areas.

## YES!

Use dishwashing soap,  
hot water  
and nylon brush



*Pump is dishwasher safe.*

## 3 RINSE

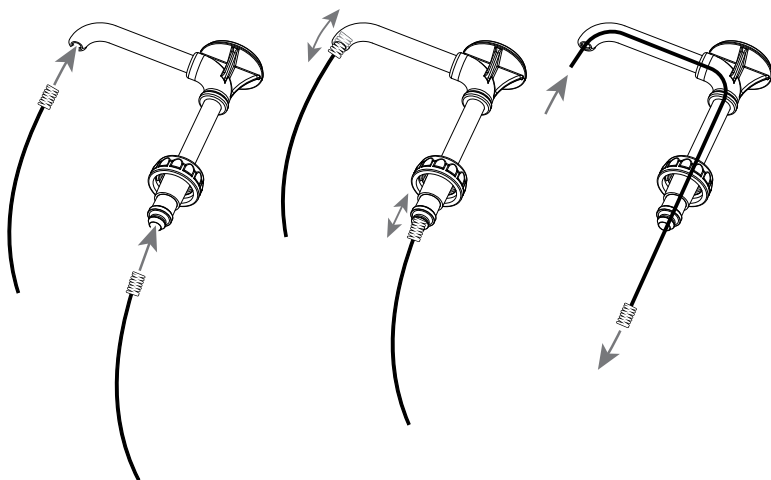
fully with clear water.

## 4 SANITIZE

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

## 5 AIR DRY

all parts fully.



# CLEAN-IN-PLACE PROCEDURE FOR PUMPS

## 1 CLEAN

- Pump out all (if any) remaining food product from inside pump body.
- Wash and rinse off outside of pump body.
- Flush out and rinse inside of pump.
- Place lower end of pump into container full of water and operate pump until all (if any) remaining product is expelled and only warm water flows from discharge tube.
- Mix 2 tsp (5 mL) of dishwashing detergent with 1 quart (.95 L) of hot tap water (approximately 110°F/43°C).
- Place lower end of pump into cleaning mixture. Pump until all cleaning mixture is expelled.

## 2 RINSE

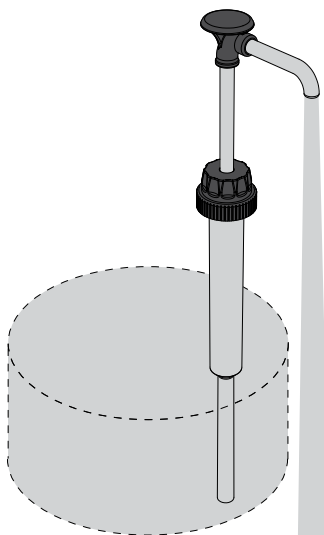
- Place lower end of pump into 2 cups (.5 L) of hot tap water (approximately 110°F/43°C) and pump until all tap water is expelled.

## 3 SANITIZE

- Mix one 1 oz (30 mL) packet of KAY-5 Sanitizer/Cleaner (EPA REG No. 5389-15) with 2.5 gallons (9.5 L) of tap water (approximately room temperature).
- Place lower end of pump into this sanitizing mixture and repeatedly operate pump until 1 quart (.95 L) sanitizing mixture is pumped through pump.

## 4 RINSE

- Place lower end of pump into 1 cup (.24 L) of hot tap water (approximately 110°F/43°C) and pump until all tap water is expelled.



# CARE OF STAINLESS STEEL

## This durable pump includes stainless steel components.

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.

- A mildly abrasive nylon or brass brush may be used to remove any stubborn deposits.

- Fully rinsing and drying all parts can help prevent corrosion. Elements and minerals in tap water can accumulate on stainless steel parts and create corrosion.
- Do not use abrasive, caustic or ammonia based cleansers.
- Do not use products containing acids, alkalines, chlorine, or salt. These agents can corrode stainless steel.
- Do not use metal scrapers or cleaning pads that could scratch surfaces.

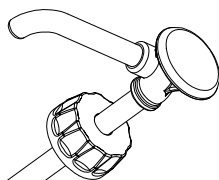
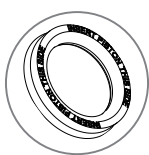
# ASSEMBLY



PRACTICE SAFETY. WASH ALL PARTS PROPERLY BEFORE USE. See page 4.

- 1** INSTALL SEAL  
onto head assembly piston.  
Apply small amount of food  
equipment lubricant inside seal.

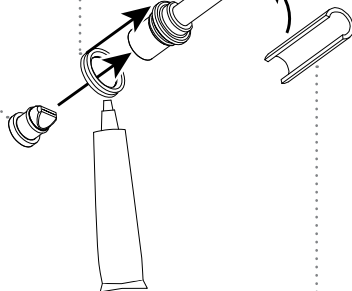
**TIP:** Side of seal marked  
"INSERT PISTON THIS SIDE"  
must face top of head assembly.  
Flared end of seal must face down.



- 2** INSTALL PINCH VALVE

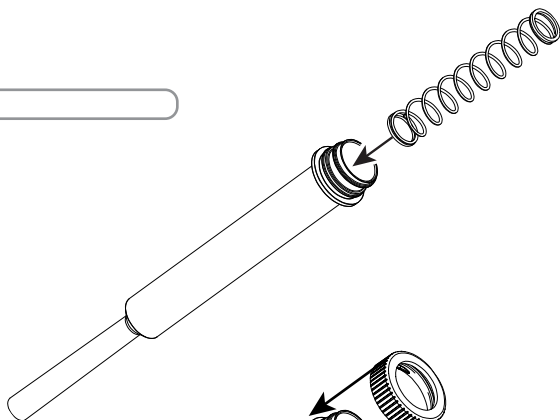
**TIP:** Squeeze the pinch valve open  
before installation to ensure it isn't  
stuck shut.

Install pinch valve into bottom of piston.  
Press pinch valve securely to seal end.

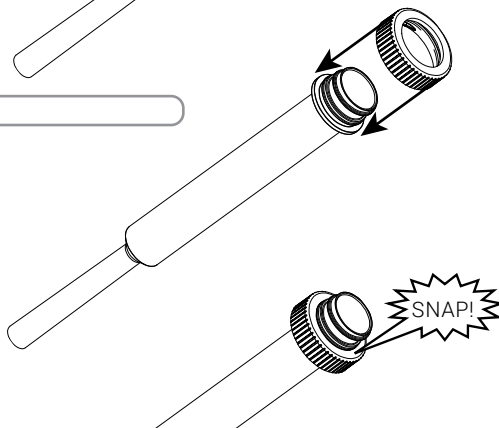


- 3** INSTALL GAGING COLLAR  
onto side of head assembly piston.

- 4** INSERT SPRING  
INTO CYLINDER



- 5** SNAP CAP  
ONTO CYLINDER  
Press firmly to secure cap down  
over all threading on cylinder.

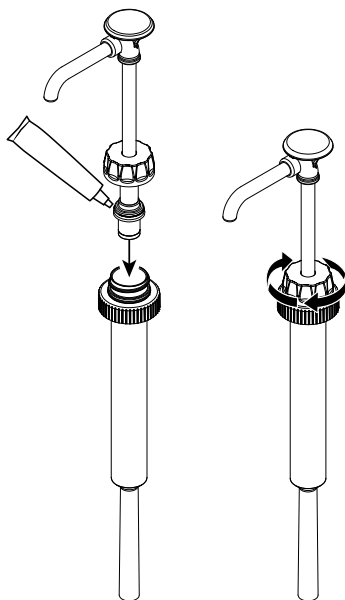


**6****INSTALL HEAD ASSEMBLY  
INTO CYLINDER**

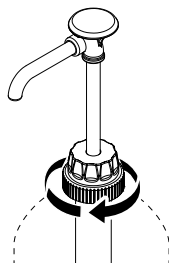
Apply a small amount of food equipment  
lubricant to the outside of seal.

Slide locking collar down  
onto cylinder threading.

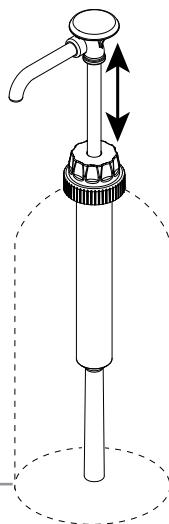
Tighten firmly to secure  
head assembly to cylinder.

**7****INSERT & SECURE PUMP  
to product container.**

Tighten cap very firmly onto product  
container threading.

**8****PRIME PUMP**

Press pump several times until any air  
bubbles are eliminated and only product  
is dispensed.



# TROUBLESHOOTING

## PRODUCT OOZES OUT FROM LOCKING COLLAR?

- Ensure that the **cap** is **securely snapped** into place below all the threading on the cylinder.

## INCONSISTENT PORTIONS?

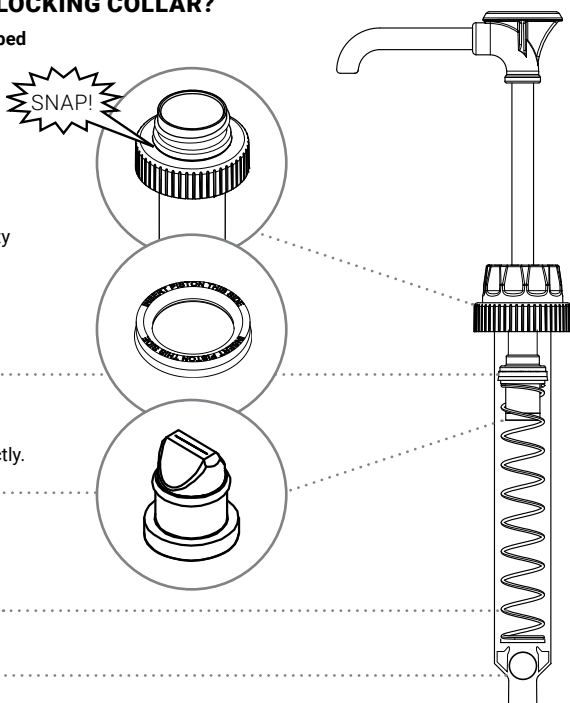
- **Clean pump.**
- Ensure product container is not empty and has **enough product** to pump.
- Ensure unit is **assembled correctly**.

**TIP:** Side of seal marked "INSERT PISTON THIS SIDE" must face top of head assembly. Flared end of seal must face down.

- Ensure **pinch valve** is installed correctly.

**TIP:** Squeeze the pinch valve open before installation to ensure it isn't stuck shut.

- Ensure that the **spring** is functional. Replace broken spring if necessary.
- Ensure that the **stainless steel ball** is snapped in place below tabs.



## SERVER PRODUCTS LIMITED WARRANTY

**2** YEAR  
WARRANTY

This Server product is backed by a two-year limited warranty against defects in materials and workmanship. See [Server-Products.com](http://Server-Products.com) for details.

## 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.

## NEED HELP?

### Server Products Inc.

3601 Pleasant Hill Road  
Richfield, WI 53076 USA

### Chat with us!

[spsales@server-products.com](mailto:spsales@server-products.com)

262.628.5600 | 800.558.8722

Please be prepared with your **Model, P/N** and **Series** located on the lid or base of the unit.

Example: 

|                               |   |                   |
|-------------------------------|---|-------------------|
| MODEL<br>XXXX<br>P/N<br>##### |  | SERIES<br>##X ##X |
|-------------------------------|---|-------------------|