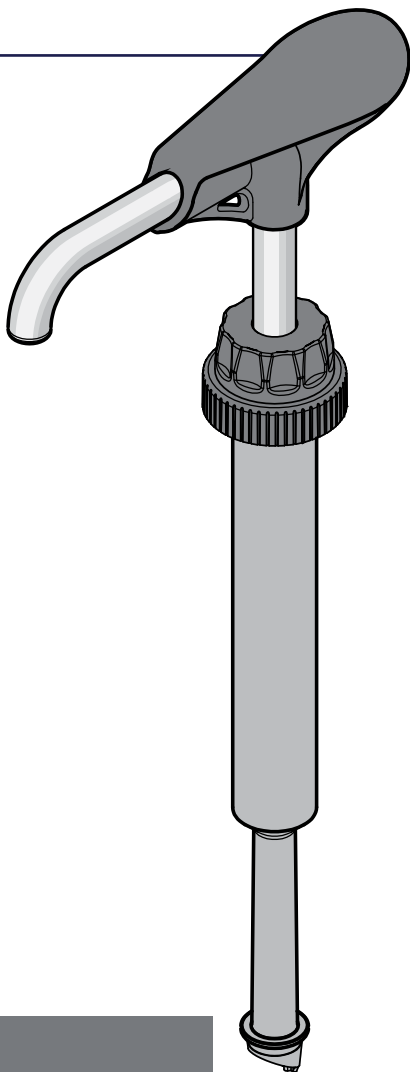# SERVER.
· E S S E N T I A L S ·

Eco Pump™

MODEL: BP-1

88877
88927

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

ECO PUMP™ PARTS

HEAD ASSEMBLY

PUMP 88877 USE **88718**

PUMP 88927 USE **88931**

DISCHARGE TUBE

LOCKING COLLAR

PISTON

SEAL ASSEMBLY
(Seal & O-Ring) **100345**

PINCH VALVE 88203

PUMP DELIVERS 1 OZ PORTIONS

To reduce portion, add optional **GAGING COLLAR(S)*** *onto side of head assembly*

PUMP 88877
88887 Small collar: 1/8 oz reduction
88888 Medium collar: 1/4 oz reduction
88879 Large collar: 1/2 oz reduction

PUMP 88927
88928 Collar: 9/16 oz reduction;
use to adjust portion size to 7/16 fl oz

SPRING

PUMPS 88877 & 88927 USE **88395**

PUMP 89205 USE **88166**

CYLINDER ASSEMBLY

PUMPS 88877 & 88927 USE **88549**

CAP 88016

CYLINDER

STAINLESS STEEL BALL 1/2" DIAMETER 06022

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

FOOD EQUIPMENT LUBRICANT* 40179

11" BRUSH* 82049

21" BRUSH 82526

Parts may vary depending on specific model.

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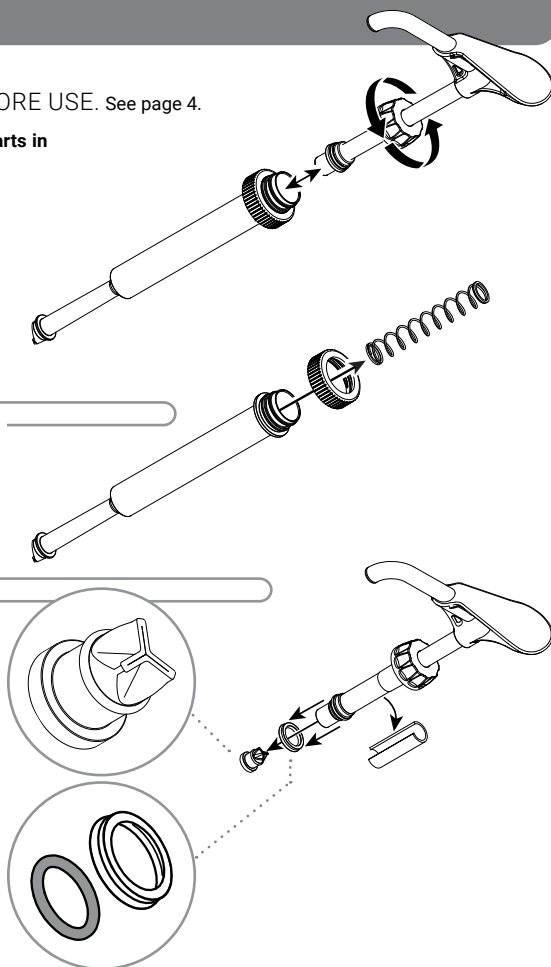
NSF NSF International lists this pump as: "Not acceptable for dispensing potentially hazardous foods."

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.
Pinch gently and twist
to pull valve out.

5 REMOVE SEAL
from head assembly by pressing it
down and off with thumb.
Do not use a sharp tool.

6 REMOVE O-RING
FROM SEAL

7 REMOVE ANY GAGING
COLLAR(S)
if necessary for cleaning.

Page 3

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 SUPPLIED BRUSH
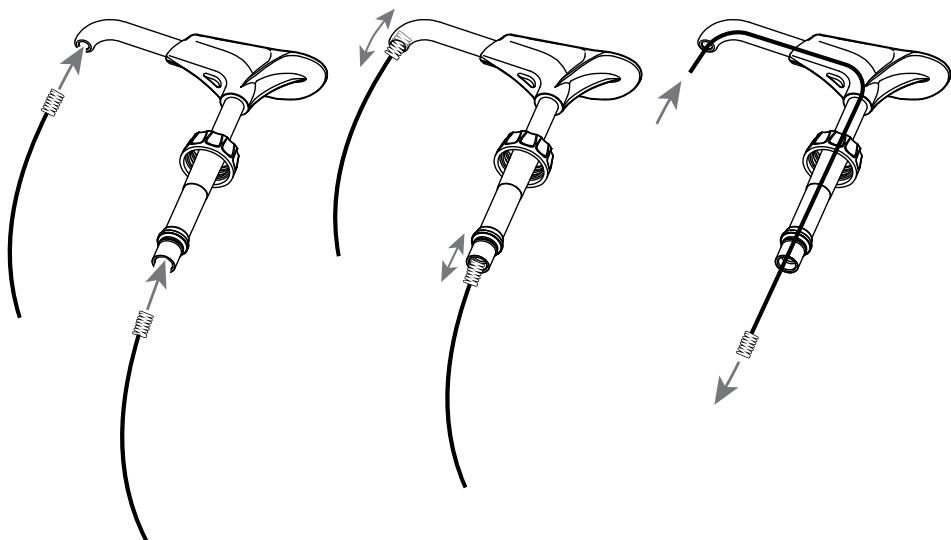to thoroughly clean inside discharge tube and any confined areas.

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.

YES!
Use dishwashing soap, hot water and nylon brush

Pump is dishwasher safe.

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 1 tsp (5 mL) of dishwashing detergent with 1 quart (.95 L) of hot tap water (approximately 110°F/43°C).
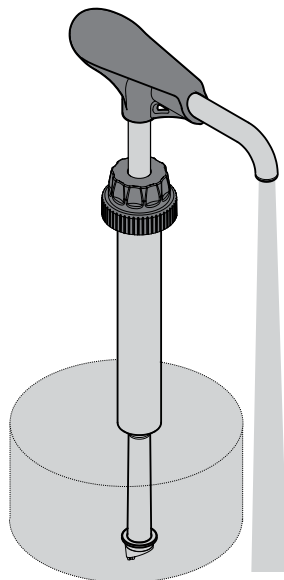- Place lower end of pump into cleaning mixture. Pump until all cleaning mixture is expelled.

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.
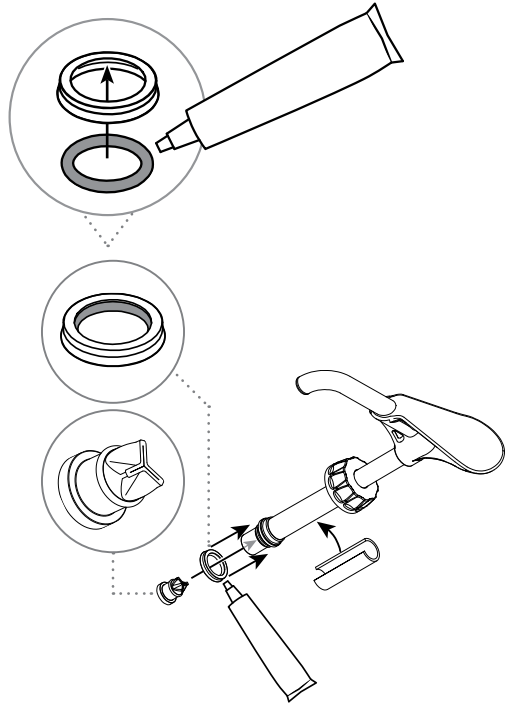- Do not use metal scrapers or cleaning pads that could scratch surfaces.

ASSEMBLY

1 INSTALL O-RING
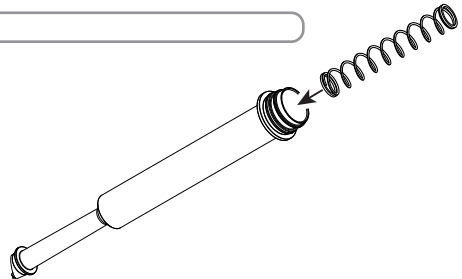into seal.
Apply food equipment lubricant on
O-ring

2 INSTALL SEAL
onto head assembly piston.

Apply small amount of food equipment
lubricant inside seal.

*TIP: Flared end of seal should face
away from piston head.*

3 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.
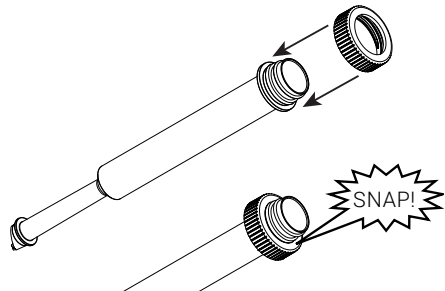Press pinch valve securely to seal end.

4 INSTALL GAGING COLLAR(S)
onto side of head assembly piston
to reduce portion size.

5 INSERT SPRING
INTO CYLINDER

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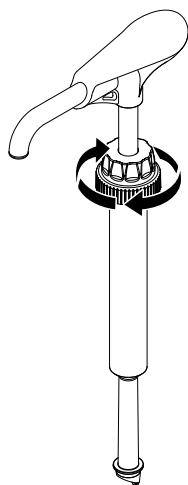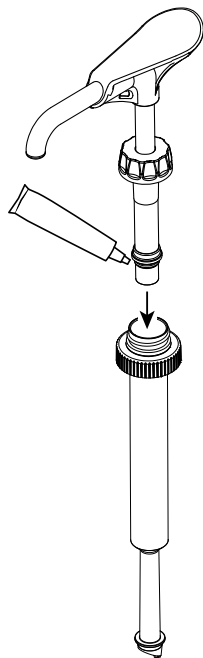Press firmly to secure cap down
over all threading on cylinder.

SNAP!

7 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.

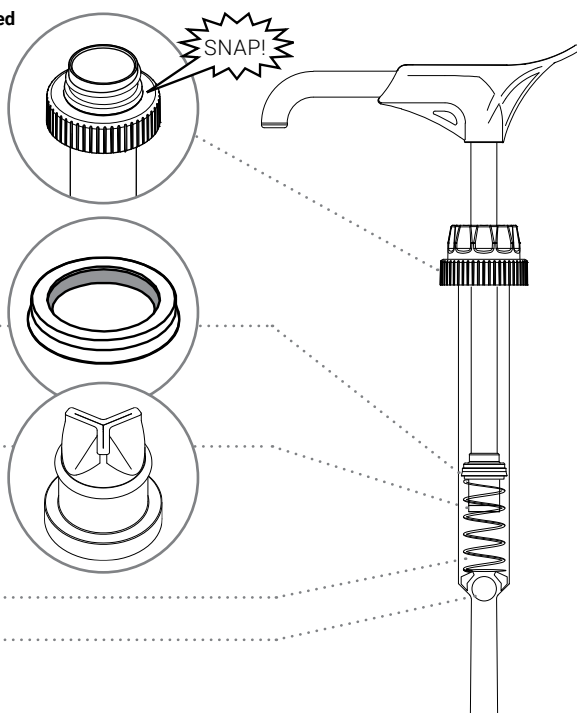Tighten firmly to secure head assembly
to cylinder.

TROUBLESHOOTING

PRODUCT OOZES OUT FROM LOCKING COLLAR?

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

SNAP!

INCONSISTENT PORTIONS?

- **Clean pump.**

- Ensure product container is not empty and has **enough product** to pump.

- Ensure unit is **assembled correctly.**
  TIP: Seal has a slight taper. Install with flat side towards top, flared side 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 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
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
XXXX
P/N
#####

NSF®

SERIES
##X ##X

SERVER
INTELLIGENT BY DESIGN®