



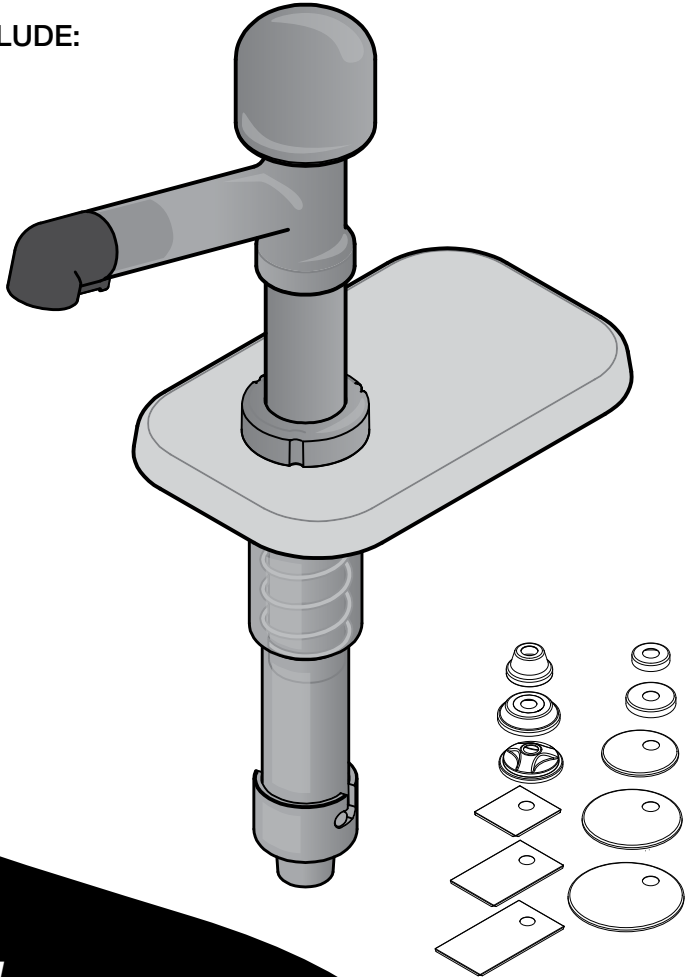
S E R V E R

SERVE BETTER™

Solution™ Pump

MODELS INCLUDE:

PS
PS-F
PS-G
PS-6½
PS-8½
PS-10
PS-10½
PS-1/6
PS-1/4
PS-1/3
PS-200
PS-3L
PSSS-F
PS-110MM



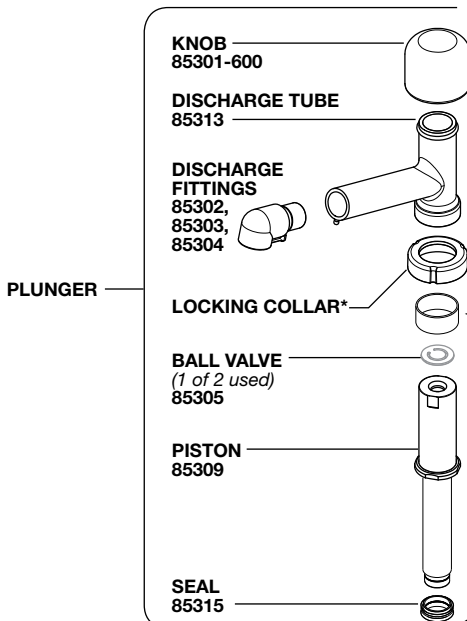
Thank You

...for purchasing our Solution Polycarbonate Pump. This economical, NSF listed pump is perfect for LTO menu items from pourable/pumpable peanut butter and relish to syrup flavors and sauces.

Your pump & lid may vary depending on specific model number.

CONSISTENT PORTIONS—SERVE BETTER

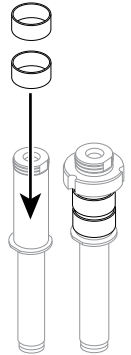
PUMP PARTS



PORTION CONTROL

PUMP DELIVERS 1 FL OZ PORTIONS

To reduce portion, add **GAGING COLLAR(S)***

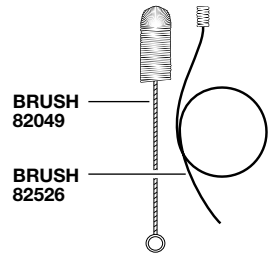
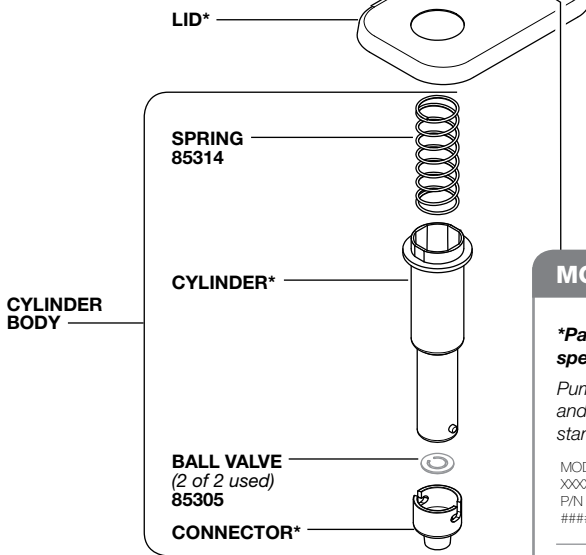


GAGING COLLAR* 85316:
1/4 fl oz reduction

COLLAR(S) USED	PORTION RESULT
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None	1 fl oz
1	3/4 fl oz
2	1/2 fl oz
3	1/4 fl oz

*Example:
Use 2 collars
to yield 1/2
fl oz portion*



MODEL NUMBER

***Parts may vary depending on specific model.**

Pump model, P/N (part number) and other identification are often stamped on lid:

MODEL	SERIES
XXXX	##X ##X
P/N	#####
#####	

For additional details about your pump, visit www.Server-Products.com

Enter your P/N into the search bar.



SOME MODELS INCLUDE SUCTION TUBES



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.

The Solution™ Pump is *not* intended for any heated applications.

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.”

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 6.)

TIP:
Collect small parts in a container.



Don't lose either of the ball valves.

USE SUPPLIED BRUSHES

to thoroughly clean inside discharge tube and any confined areas.

3 RINSE

fully with clean 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.

NO

Do not use ammonia based cleansers.

- Do not use abrasive or caustic 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.

CARE OF STAINLESS STEEL*

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.
- If corrosion appears, you may need to change the cleansing agent or sanitizing agent, or cleaning procedures.
- A mildly abrasive nylon or brass brush may be used to remove any stubborn deposits.

**Certain models may include stainless steel components, such as a lid.*

ASSEMBLY



WASH ALL PARTS PROPERLY BEFORE EVERY USE. See page 3.

1 PREPARE DISCHARGE TUBE

A SELECT DISCHARGE FITTING
based on what will be dispensed.

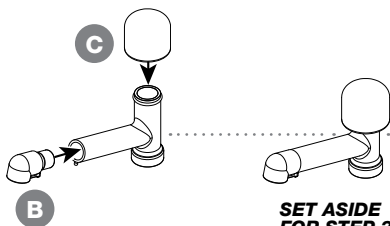
B INSERT DISCHARGE FITTING
into discharge tube.

Place loop of fitting around peg on end of tube to secure.



C INSTALL KNOB
onto top of discharge tube.
Push knob to snap into place.

FITMENT HOLE	CONSISTENCY OF WHAT YOU DISPENSE
SMALL	THIN (hot sauce)
MEDIUM	THICK (ketchup or mustard)
LARGE	HEAVY or PARTICULATES (mayo, relish or tartar sauce)



SET ASIDE FOR STEP 3

2 PREPARE PISTON

A INSTALL SEAL
onto bottom of piston.
Push seal until it snaps past lip of piston.

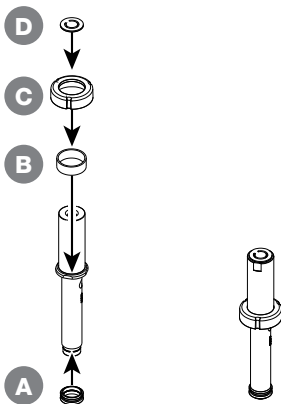
TIP: If needed, use a clean cloth to cushion grip.

B OPTIONAL: ADD GAGING COLLAR(S)
Slide collar(s) onto top of piston to reduce portion size.
See page 2 for PORTION CONTROL.

C SLIDE LOCKING COLLAR
(thread side first) onto top of piston.

D INSTALL BALL VALVE
into top of piston.

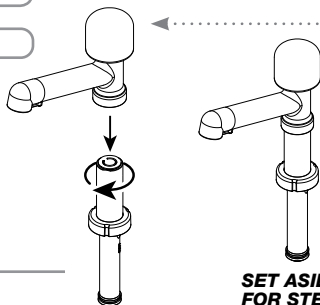
IMPORTANT: Position ball valve flat side up, ball side down.



SET ASIDE FOR STEP 6

3 ASSEMBLE PLUNGER

Insert the discharge tube onto the top of the piston assembly. Rotate discharge tube clockwise to secure onto piston threads.



4 PREPARE CYLINDER BODY

A INSERT BALL VALVE

inside the top of the connector.

IMPORTANT: Position ball valve flat side up, ball side down.

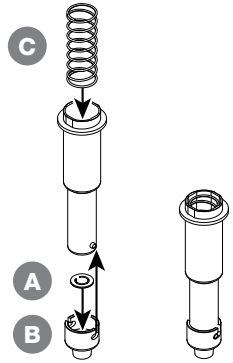


B INSTALL CONNECTOR

onto the bottom of the cylinder.
Rotate slots in connector to secure onto pegs on cylinder.

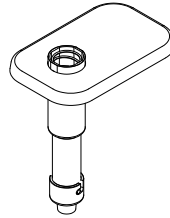
C INSERT SPRING

into cylinder.



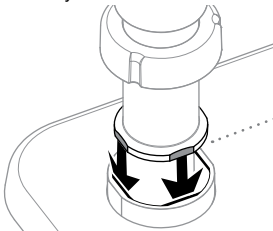
5 INSTALL LID

onto cylinder body.
Align lid hole with top of cylinder threads.



6 INSTALL PLUNGER ASSEMBLY

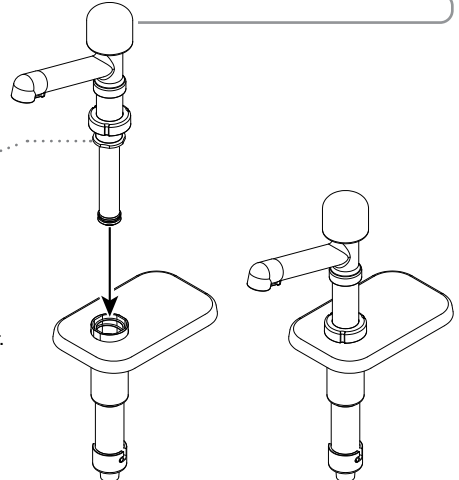
into cylinder body.



COMPRESS PLUNGER and
ALIGN FLATS on piston with flats inside cylinder.

TIGHTEN LOCKING COLLAR WHILE PUMP IS COMPRESSED

Rotate collar clockwise onto cylinder threads to secure.



OPTIONAL:

IF SUCTION TUBE IS INCLUDED

Add onto bottom of connector to increase length.
Suction tube may be cut to length with scissors.



DISASSEMBLY

If pump has been in use, first rinse and flush pump. See PUMP CLEANING on page 3.

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

1 SEPARATE PLUNGER, LID & CYLINDER BODY

Turn locking collar counterclockwise to loosen.

2 DISASSEMBLE PLUNGER:

ROTATE DISCHARGE TUBE
counterclockwise to remove.

BE READY: Ball valve may fall out.

REMOVE KNOB

Pull off at an angle.

REMOVE DISCHARGE FITTING

Unhook fitting loop from peg.

REMOVE BALL VALVE, LOCKING COLLAR & GAGING COLLAR(S) (if used.)

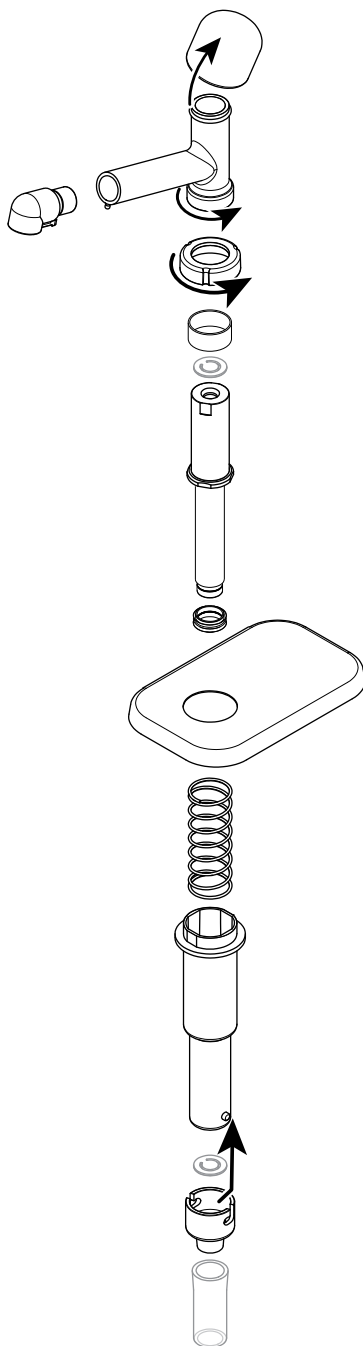
REMOVE SEAL

from bottom of piston.

TIP: If needed, use a cloth to cushion grip.

3 DISASSEMBLE CYLINDER BODY




Remove spring, connector, ball valve (and suction tube if used.)



TROUBLESHOOTING

PROBLEMS WITH FLOW OR PORTIONS?

- Install the **correct discharge fitting** for the product being pumped.

FITMENT HOLE	CONSISTENCY OF WHAT YOU DISPENSE
 SMALL	THIN (hot sauce)
 MEDIUM	THICK (ketchup or mustard)
 LARGE	HEAVY or PARTICULATES (mayo, relish or tartar sauce)

- Ensure **both ball valves** are installed correctly.
Position ball valves flat side up, ball side down.
- **Clean pump.**
- **Food product** may be too thick or contain a solid that will not pass through pump.
- If used: Ensure **gaging collar(s)** are undamaged and properly installed on piston.
See PORTION CONTROL on page 2.

PLUNGER DOESN'T RETURN TO TOP AFTER DISPENSING?

- Ensure that the **spring** is functional.
Replace broken spring if necessary.

PUMP DRIPS?

- **Clean discharge tube** with supplied brush.
- If thin product is dispensed, it may drip unless a small fitment hole is used.
Install the **correct discharge fitting** for the product being pumped. Refer to chart above.
- **Food product** may be too thin.
Visit www.Server-Products.com for more tips.

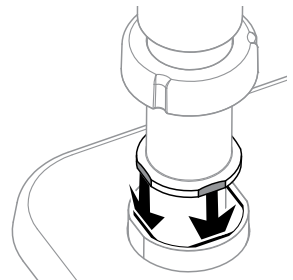
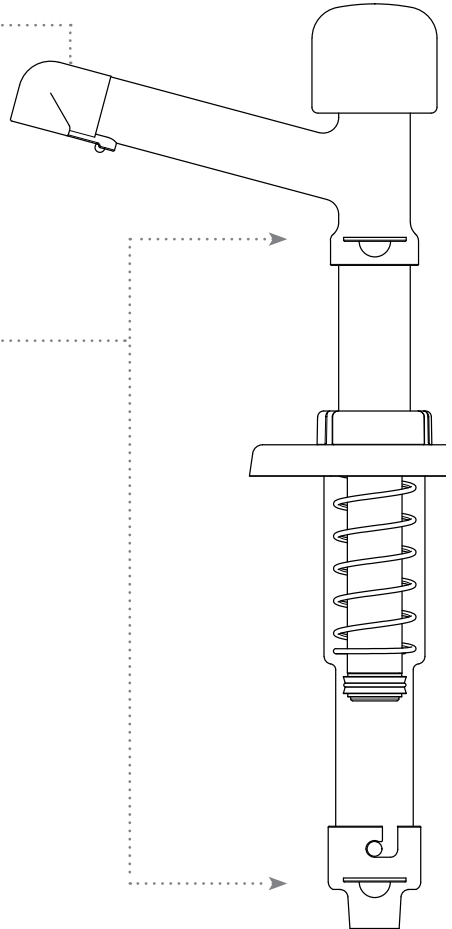
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FOOD PRODUCT OZES OUT AROUND LOCKING COLLAR?

- Ensure **piston** is properly installed in cylinder:

Compress plunger and align flats on piston with flats inside cylinder.

Tighten locking collar while pump is compressed.



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.

NEED HELP?

Server Products Inc.

3601 Pleasant Hill Road
Richfield, WI 53076 USA



1.262.628.5600



SPSALES@SERVER-PRODUCTS.COM

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

Example:

MODEL XXXX P/N #####		SERIES ##X ##X
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