



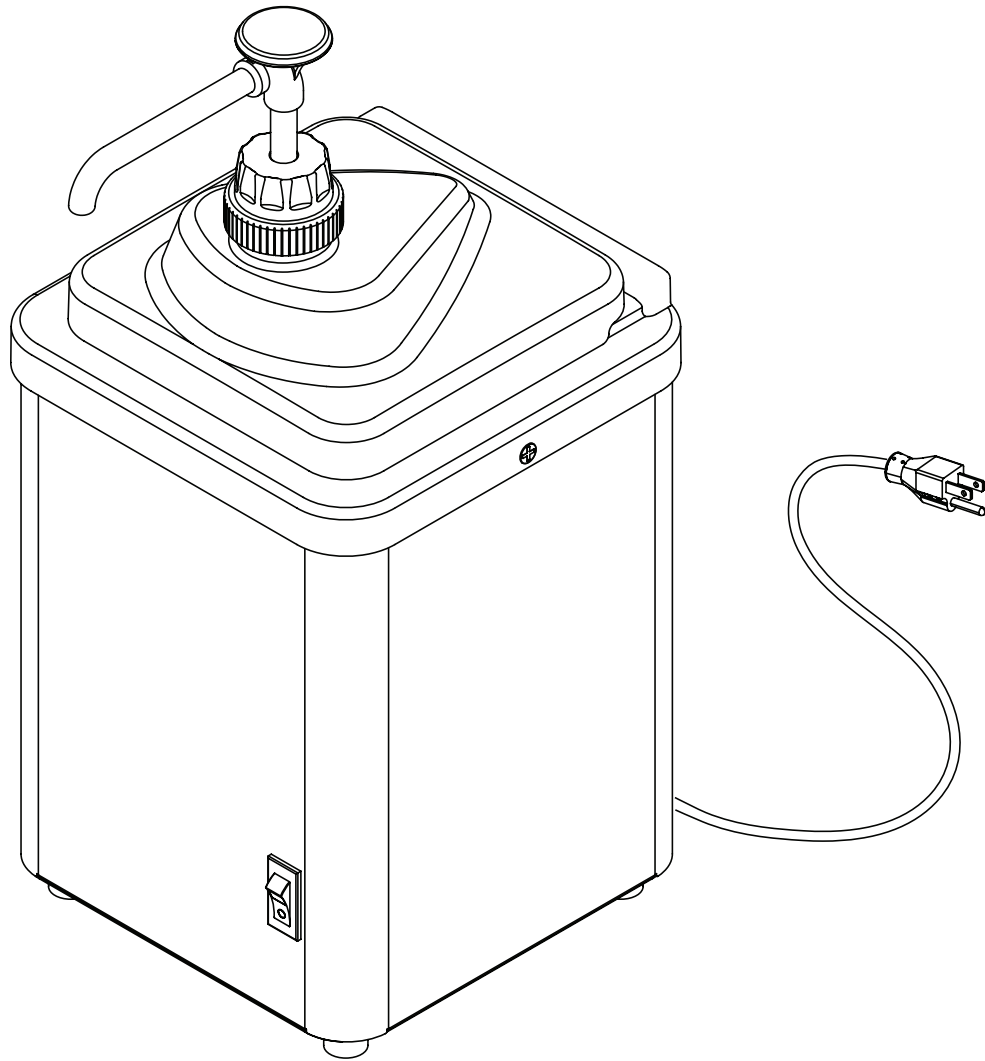
S E R V E R

SERVE BETTER™

01670-REVC_061615

MODEL:

CCP **CONDIMENT CHILLER WITH PUMP,**
BURGER KING
120V
Series 141
86342



SAFETY GUIDELINES WHEN USING THIS UNIT:

⚠️ ⚡ Warning- Electrical shock could occur:

- This unit must be earthed or grounded.
- This requires all three prongs (terminals) on cord plug to be plugged into power source.

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.

Stainless steel is one of the best materials for food serving and storage, but there are many products which can corrode it. 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.

- Products containing: acids, alkalines, chlorine, or salt can corrode stainless steel.
- Sauerkraut and Au Jus sauces corrode stainless steel. Server Products, Inc. regrets that we can not honor Warranty claims on stainless steel parts that have been affected by sauerkraut or Au Jus.

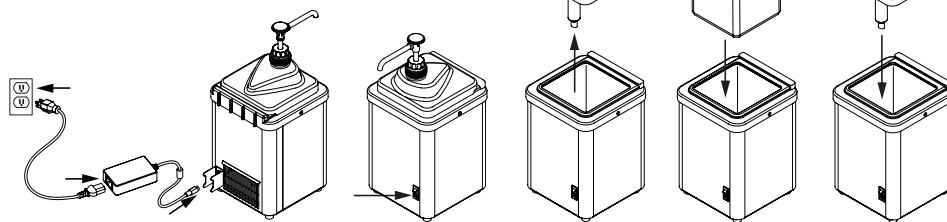
SAFETY GUIDELINES WHEN CLEANING THIS UNIT:

Ensure unit is "OFF" and unplugged.

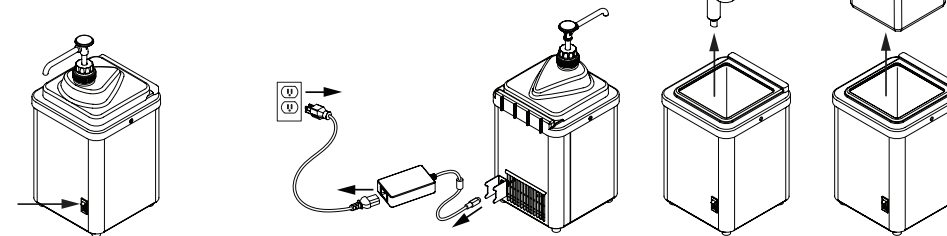
⚠️ ⚡ Warning- Electrical shock could occur:

- Electrical components of unit could be damaged from water exposure or any liquid.
- Never immerse unit into water or any liquid.
- Never use any water jet or pressure sprayer on unit.

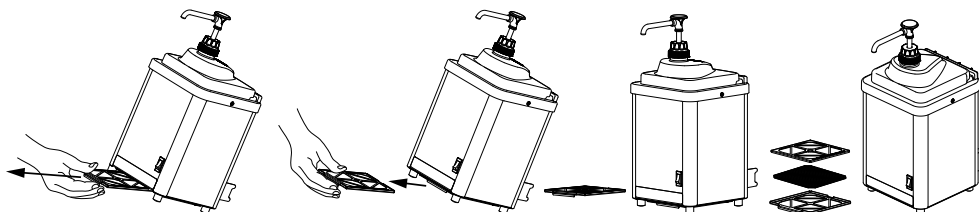
UNIT SET-UP



UNIT TAKE-DOWN



CHANGING OR CLEANING FILTER



UNIT SET-UP

ALWAYS CLEAN UNIT THOROUGHLY BEFORE EACH USE. SEE UNIT TAKE-DOWN, PUMP DISASSEMBLY, PUMP CLEANING, PUMP ASSEMBLY, SAFETY GUIDELINES, AND UNIT CLEANING.

- 1 PLUG CORD INTO POWER SOURCE.
 - Verify that cord is securely plugged into unit, power supply (adaptor), and power source (outlet).
- 2 PRESS SWITCH TO "ON" POSITION.
 - Allow unit to pre-cool for 20 minutes.
- 3 REMOVE PUMP.
- 4 INSERT PRODUCT VESSEL INTO BASIN OF UNIT. FOOD PRODUCT MUST ALWAYS BE INSIDE PRODUCT VESSEL. NEVER PLACE FOOD PRODUCT DIRECTLY INTO UNIT BASIN WITHOUT A VESSEL.
 - Food product vessel maximum capacity is two (2) quarts.
 - DO NOT OVER FILL.
- 5 INSTALL PUMP TO MAINTAIN MAXIMUM COLD TEMPERATURE.
 - Temperature can be monitored by viewing temperature strip located on front of product vessel.
 - For best unit cooling and performance, always keep unit on continuously all day and all night, every day and every night, to prevent pre-cool period. Unit should remain on, as a refrigerator.

Server Products Inc. claims no responsibility for actual serving temperature of product. It is the responsibility of the user to ensure that any product is held and served at a safe temperature.

UNIT TAKE-DOWN

- 1 PRESS SWITCH TO "OFF" POSITION.
- 2 UNPLUG CORD.
- 3 REMOVE PUMP.
- 4 REMOVE PRODUCT VESSEL.

UNIT 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 UNIT TAKE DOWN.
- 2 ENSURE UNIT IS "OFF" AND UNPLUGGED.

⚠️ ⚡ Warning- Electrical shock could occur:

- Electrical components of unit could be damaged from water exposure or any liquid.
 - Never immerse unit into water or any liquid.
 - Never use any water jet or pressure sprayer on unit.
- 3 WASH CLEAN ALL WASHABLE PARTS WITH DISHWASHING DETERGENT AND HOT WATER.
 - Do not use scrapers, steel pads, steel wool, or other cleaning tools that can scratch surfaces.
 - Mildly abrasive NYLON or brass brush may be used to remove any stubborn food or mineral deposits on interior surfaces of unit.
 - Do not use abrasive cleansers.
 - Do not use caustic cleansers.
 - Do not use cleansing agents with high concentrations of acid, alkaline or chlorine.
 - Do not use ammonia based cleansers.
 - 4 FULLY RINSE ALL WASHED PARTS THOROUGHLY WITH CLEAR WATER.
 - To prevent corrosion on parts, it is important to thoroughly and fully rinse washed parts.
 - 5 WIPE CLEAN EXTERNAL SURFACES OF UNIT WITH A CLEAN DAMP CLOTH.
 - Nontoxic glass cleaner may be used to clean stainless steel parts.
 - 6 DRY ALL PARTS WITH A CLEAN SOFT CLOTH.
 - Various elements and minerals, such as chlorides in tap water, can accumulate on stainless steel parts and create corrosion.
 - To prevent corrosion on stainless steel parts, it is important to thoroughly and fully dry with a clean soft cloth regularly.
 - 7 SANITIZE ALL PARTS FOLLOWING LOCAL SANITIZATION REQUIREMENTS. ALL PARTS IN CONTACT WITH FOOD MUST BE SANITIZED.
 - Allow parts to fully air dry after sanitization.

CHANGING OR CLEANING FILTER

FOR BEST UNIT COOLING AND PERFORMANCE, CHANGE OR CLEAN FILTER AT A MINIMUM OF ONCE PER MONTH.

- 1 SEE UNIT TAKE DOWN.
- 2 ENSURE UNIT IS "OFF" AND UNPLUGGED.
- 3 REMOVE FILTER DRAWER FROM UNDERSIDE OF UNIT BY SLIDING OUT OF DRAWER SLOTS.
- 4 REMOVE DRAWER COVER FROM DRAWER.
- 5 REMOVE FILTER AND CLEAN OR REPLACE.
 - Server Products Inc. Pack of 5 Replacement filters: 86067
 - Filter can be cleaned with hot water and dishwashing detergent. Fully rinse.
- 6 IF NECESSARY, WIPE DOWN FAN COVER AND SURROUNDING AREA ON UNDERSIDE OF UNIT WITH CLOTH DAMPENED WITH DISHWASHING LIQUID OR MILD SANITIZING DETERGENT.

⚠️ ⚡ Warning- Electrical shock could occur:

- Be sure to wring out any excess water from cloth before wiping near fan of unit.
- Dripping water into unit can cause electrical damage to unit.

PUMP DISASSEMBLY

BEFORE FIRST USE AND AFTER USE DAILY, DISASSEMBLE AND CLEAN PUMP.

- 1 REMOVE PUMP FROM UNIT.
- 2 SUBMERGE, FLUSH, RINSE, AND SANITIZE PUMP THOROUGHLY USING THREE COMPARTMENT SINK. OPERATE PUMP A MINIMUM OF 8 TIMES IN EACH SINK.
 - Submerge pump into wash sink. Then place lower end of pump into wash sink and operate pump, to PUMP CLEANING solution through pump, at least 8 times, until all (if any) remaining product is expelled and only the wash water flows through.
 - Submerge pump into rinse sink. Then place lower end of pump into rinse sink and operate pump, at least 8 times, to fully rinse inside of pump.
 - Submerge pump into sanitizer sink. Then place lower end of pump into sanitizer sink and operate pump, at least 8 times, to fully sanitize inside of pump.
 - After submerging, flushing, rinsing, and sanitizing pump, remove pump from sink to disassemble pump.
 - Use a container to collect small parts of pump to prevent any loss.
- 3 LOOSEN PLASTIC CAP SECURING PUMP TO LID AND REMOVE PUMP FROM LID.
- 4 LOOSEN LOCKING COLLAR AND REMOVE CYLINDER ASSEMBLY FROM HEAD ASSEMBLY.
- 5 REMOVE SPRING FROM CYLINDER ASSEMBLY.
- 6 REMOVE PINCH VALVE FROM HEAD ASSEMBLY
 - Pinch and gently turn to pull valve out.
- 7 REMOVE SEAL FROM HEAD ASSEMBLY BY PRESSING DOWN AND OFF WITH THUMB.
 - Do not use a sharp tool to remove seal, this may damage seal.
 - If seal is damaged, product will leak past seal.
- 8 REMOVE GAGING COLLAR FROM HEAD ASSEMBLY.

PUMP 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.

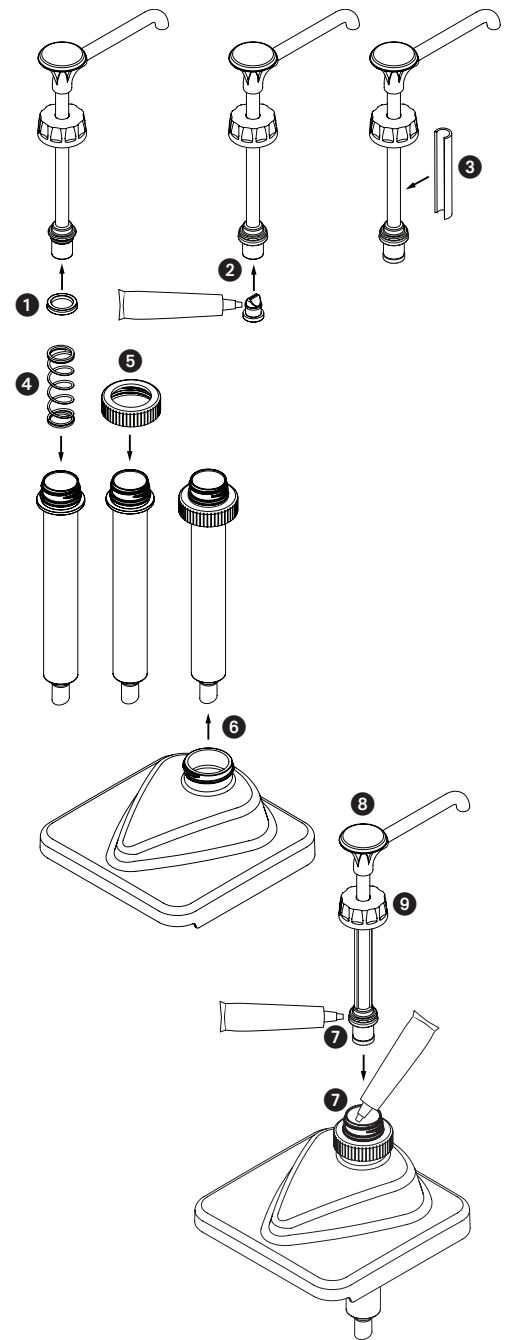
- 1 SEE PUMP DISASSEMBLY.
- 2 WASH CLEAN ALL PARTS WITH DISHWASHING DETERGENT AND HOT WATER.
 - Do not use scrapers, steel pads, steel wool, or other cleaning tools that can scratch surfaces.
 - Mildly abrasive NYLON or brass brush may be used to remove any stubborn food or mineral deposits on interior surfaces of unit.
 - Do not use abrasive cleansers.
 - Do not use caustic cleansers.
 - Do not use cleansing agents with high concentrations of acid, alkaline or chlorine.
 - Do not use ammonia based cleansers.
- 3 FULLY RINSE ALL WASHED PARTS THOROUGHLY WITH CLEAR WATER.
 - To prevent corrosion on parts, it is important to thoroughly and fully rinse washed parts.
- 4 DRY ALL PARTS WITH A CLEAN SOFT CLOTH.
 - Various elements and minerals, such as chlorides in tap water, can accumulate on stainless steel parts and create corrosion.
 - To prevent corrosion on stainless steel parts, it is important to thoroughly and fully dry with a clean soft cloth regularly.
- 5 SANITIZE ALL PARTS FOLLOWING LOCAL SANITIZATION REQUIREMENTS. ALL PARTS IN CONTACT WITH FOOD MUST BE SANITIZED.
 - Allow parts to fully air dry after sanitization.

PUMP ASSEMBLY

ALWAYS CLEAN PUMP THOROUGHLY BEFORE EACH USE AND AFTER USE DAILY. SEE UNIT TAKE-DOWN, PUMP DISASSEMBLY, AND PUMP CLEANING.

- 1 INSTALL SEAL SECURELY ONTO HEAD ASSEMBLY PISTON.
 - Align seal so that flared edge is facing down towards bottom of piston. If seal is installed incorrectly, product will leak past seal.
- 2 APPLY A SMALL AMOUNT OF FOOD EQUIPMENT LUBRICANT INSIDE BOTTOM OF HEAD ASSEMBLY PISTON. THEN INSTALL PINCH VALVE INTO BOTTOM END OF HEAD ASSEMBLY PISTON.
 - Rotate pinch valve inside head assembly piston to spread lubricant evenly inside end of head assembly piston. Then position pinch valve securely into a sealed position on end of head assembly piston.
- 3 INSTALL GAGING COLLAR ONTO SIDE OF HEAD ASSEMBLY PISTON.
- 4 INSTALL SPRING INTO CYLINDER.
- 5 INSTALL CAP BY SECURELY SNAPPING IT ONTO CYLINDER, PAST THREADING.
- 6 INSTALL LID BY SLIDING LID UP FROM BOTTOM OF CYLINDER TO ALIGN WITH CAP. SECURE PUMP TO LID BY TIGHTENING CAP TO LID THREADING.
- 7 APPLY A SMALL AMOUNT OF FOOD EQUIPMENT LUBRICANT INSIDE TOP OF CYLINDER AND TO OUTSIDE SURFACE OF SEAL.
- 8 INSTALL HEAD ASSEMBLY PISTON INTO CYLINDER.
- 9 SLIDE LOCKING COLLAR DOWN ONTO CYLINDER THREADING AND TIGHTEN TO SECURE HEAD ASSEMBLY TO CYLINDER.
- 10 PREPARE PUMP FOR USE.
 - Install pump onto unit and product vessel. Operate pump several times until only product, without air bubbles, is delivered with each stroke of pump.

PUMP ASSEMBLY



TROUBLESHOOTING FOR PUMP

Pump dispenses little or no product:

- **Ensure pinch valve is properly installed into bottom of head assembly.**
- **Ensure ball is snapped in place down inside cylinder.**
- **Product may be too stiff or contain a solid that will not pass through pinch valve.**

Product oozes out around locking collar:

- **Ensure seal is securely installed onto head assembly piston. Ensure flared edge of seal is facing down towards bottom of piston.**

Pump head assembly does not return to top of stroke after dispensing product:

- **Inspect spring for any damage. If bent or broken, spring may cause permanent damage to cylinder. Replace spring if necessary.**

Pump drips:

- **Clean head assembly discharge tube with manufacturer's supplied smaller bristled brush.**
- **Ensure product is not being heated by any external source(s) causing product to expand and drip from pump.**

Portion control is not consistent:

- **Inspect gaging collar for any damage, verify that it is the correct one, and is installed properly onto head assembly piston.**
- **Inspect pinch valve for any damage. Replace if necessary.**
- **Ensure ball is snapped in place down inside cylinder.**

Problems with pump operation and/or flow:

- **Replace seal if necessary.**
- **Replace cylinder assembly if necessary.**
- **Clean pump.**

TROUBLESHOOTING FOR CHILLER

Unit does not cool:

- **Ensure cord is securely plugged in. Verify that cord is securely plugged into the unit, the power supply (adaptor), and the power source (electrical outlet).**
- **Ensure power is available from source.**
- **Ensure unit is on.**
- **Ensure fan is on/running.**
- **Ensure filter is clean or replace if necessary.**

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 (National Sanitation Foundation) lists this pump as: "Not acceptable for dispensing potentially hazardous foods."

Stainless steel is one of the best materials for food serving and storage, but there are many products which can corrode it. 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.

- Products containing: acids, alkalines, chlorine, or salt can corrode stainless steel.
- Sauerkraut and Au Jus sauces corrode stainless steel. Server Products, Inc. regrets that we can not honor Warranty claims on stainless steel parts that have been affected by sauerkraut or Aus Jus.

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 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

SCOPE OF Warranty:

Server Products Inc. ("Server Products") warrants that, for a period of two (2) years from the date of purchase (the "Warranty Period"), the equipment manufactured by it will be free from defects in workmanship and materials provided the equipment is used in the manner and in the environment for which they were manufactured.

DISCLAIMERS AND LIMITATIONS:

Other than as set forth above, Server Products specifically disclaims all express and implied warranties, including but not limited to, warranties of merchantability and/or fitness for a particular purpose or use.

This Warranty does not extend to repairs or alterations undertaken without the prior written consent of Server Products or for goods that are misused, abused or neglected or if the goods are not properly stored, maintained, installed or operated.

Server Products shall not be liable for incidental, special, indirect, exemplary, punitive or consequential damages resulting from the use of the good or arising out of any breach of this Warranty; including but not limited to damage to property or loss of profits or revenue.

CLAIMS ADMINISTRATION:

All Warranty claims must be made by calling our customer service department for a return authorization during the Warranty Period and any alleged defective unit must be returned to Server Products factory, freight prepaid. Upon receipt of any defective unit, Server Products, at its option, may either: (i) replace any equipment proved to be defective, (ii) remedy or repair such defect or (iii) refund the purchase price of the defective equipment in the form of a credit applicable to future purchases. Server Products obligation and Buyer's sole remedy will be limited to these options. In the case of units or parts purchased by Server Products from a third-party supplier: Server Products' obligation and Buyer's sole remedy against Server Products or Server Products's suppliers shall not exceed the settlement which Server Products is able to obtain from its supplier.



Server Products Inc.
3601 Pleasant Hill Road
Richfield, WI 53076 USA



262.628.5600



800.558.8722



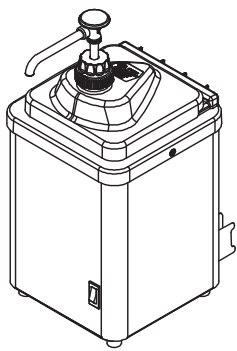
262.628.5110



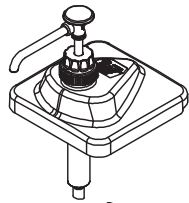
spsales@server-products.com



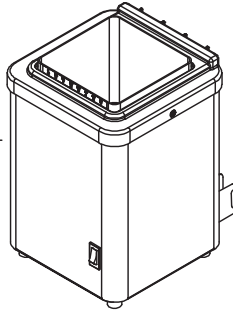
www.server-products.com



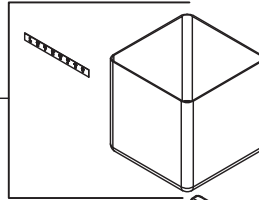
88349



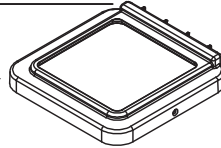
86343



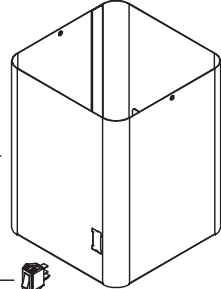
86144



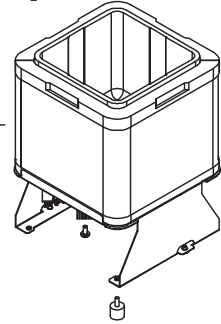
86938



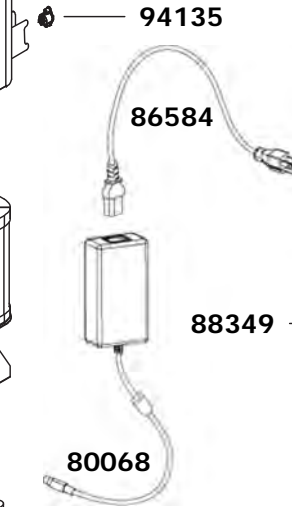
86472



86032



86419



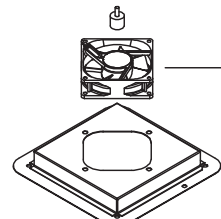
94135

86584

88349

80068

81058(4)



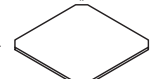
86007

86049

94155



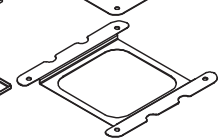
86067



94154



94153



94156

Server Products, Inc.
3601 Pleasant Hill Road (PO Box 98)
Richfield, WI 53076 USA
www.server-products.com



SERVER

Direct 262.628.5600
Toll Free 800.558.8722
Fax 262.628.5110
spsales@server-products.com

Model Name

CHILLER W/PUMP, 5/16 OZ-BK

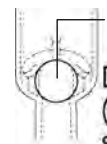
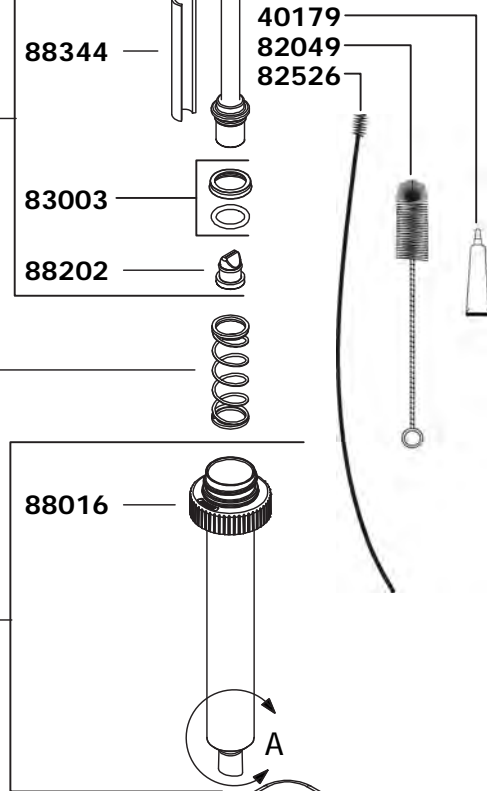
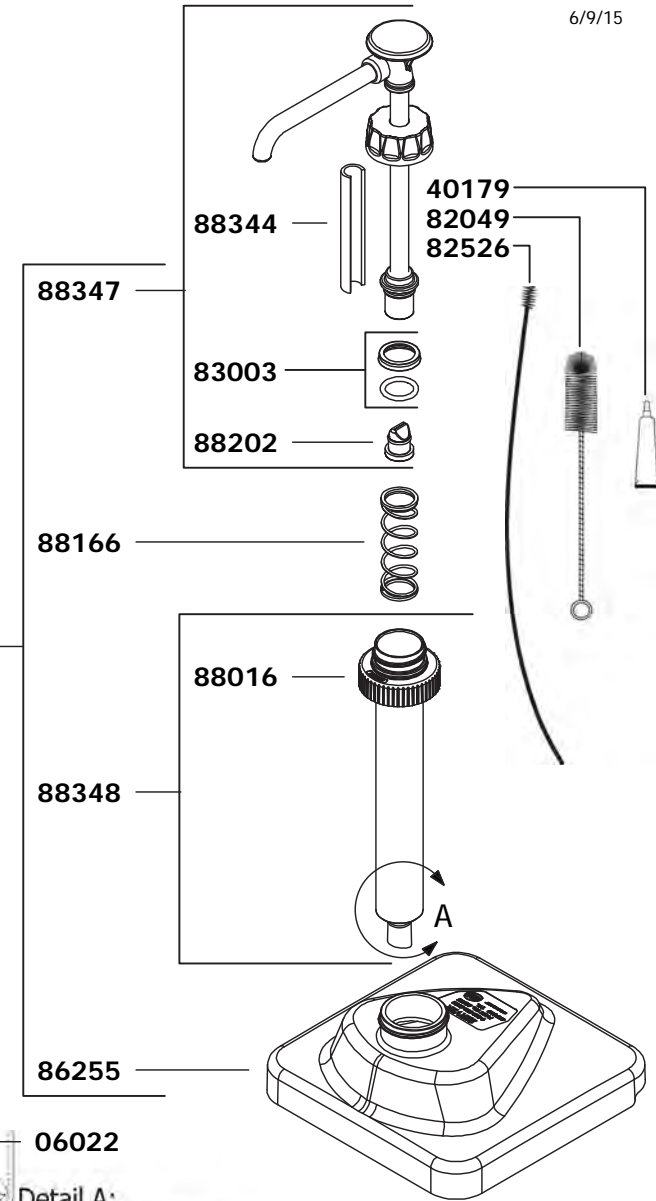
Model Number

86342 FINAL UNIT, 86343 BASE, 88349 PUMP

Series
141

6/9/15

PART	QTY	DESCRIPTION
40179	1	LUBRICANT, FOOD EQUIPMENT
82049	1	BRUSH, 11", 1 1/4" DIAMETER
82526	1	BRUSH, 21"
86343	1	BASE ONLY COND CHILLER, BK
94135	1	POWER INLET GUIDE
80068	1	POWER SUPPLY, 5", 5A, 4 PIN CONN
81058	4	FOOT, W/SCREW
86007	1	FAN, CHILLER
86032	1	SWITCH, LIGHTED ROCKER, 12V
86049	1	BOTTOM ASSEMBLY
86067	1	FILTER (PACK OF 5)
86144	1	KIT, VESSEL/THERMOMETER, CHILLER
86419	1	MODULE, BASIN ASSEMBLY, 3.35V
86472	1	HOUSING ASSEMBLY
86873	1	THERMOMETER, STRIP
86938	1	TOP, WO/HINGE HOLES
94154	1	DRAWER, FILTER GUARD
94153	1	SCREEN, FILTER GUARD
94155	1	DRAWER COVER, FILTER GUARD
94156	1	SHROUD, FILTER GUARD
86584	1	CORD, 18GA W/CONNECTOR
88349	1	BP-1, 38MM, BK - 5/16 OZ, 10" DEEP
86255	1	LID, CHILLER, BP, BLACK-PLASTIC
88166	1	SPRING ASSEMBLY, BP-1
88347	1	HEAD ASSEMBLY BP-1, 5/16 FL OZ-BK
83003	1	SEAL ASSEMBLY: INCLUDES O-RING AND SEAL
88202	1	VALVE, PINCH, BP-1
88344	1	COLLAR, GAGING-5/16 OZ, CREAM
88348	1	CYLINDER ASSY BP-1, SILVER, 7 11/16
06022	1	BALL, 1/2" DIA, SS
88016	1	CAP, PLASTIC, 38MM, 1.156 HOLE, BLK



Detail A:
(stainless steel ball
snaps inside cylinder,
and can always
remain installed)