

# SERVER<sup>®</sup>

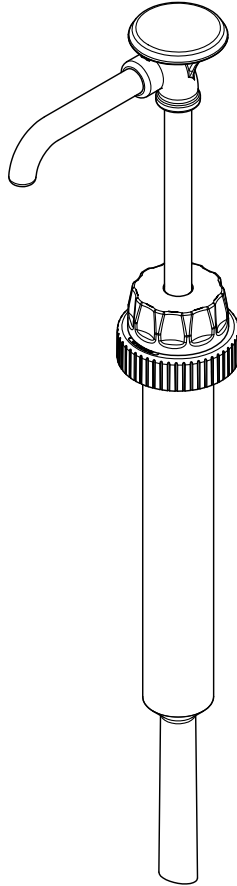
• E S S E N T I A L S •

## Eco Pump™

MODEL: BP-1

**88200**

**88521**



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

**PINCH VALVE**  
**88202**

**COLLAR(S)**  
(Add to side of head assembly.)

**FOOD EQUIPMENT LUBRICANT 40179**

**21" BRUSH 82526**

**SPRING 88166**

## CYLINDER ASSEMBLY

**CAP**

**CYLINDER**

**STAINLESS STEEL BALL 1/2" DIAMETER 06022**  
(Ball snaps inside cylinder and can always remain installed.)

**PUMP 88200**

**2.5" EXTENSION TUBE 88315**

(Add to bottom of Cylinder Assembly.)

**11" BRUSH 82049**

also include:

PUMP	88521	88200
HEAD ASSEMBLY	88522	88545
CYLINDER ASSEMBLY	88519	88443
CAP	88104	88016
COLLAR(S) INCLUDED	88409	88204 88205 88313 88409

# 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.**



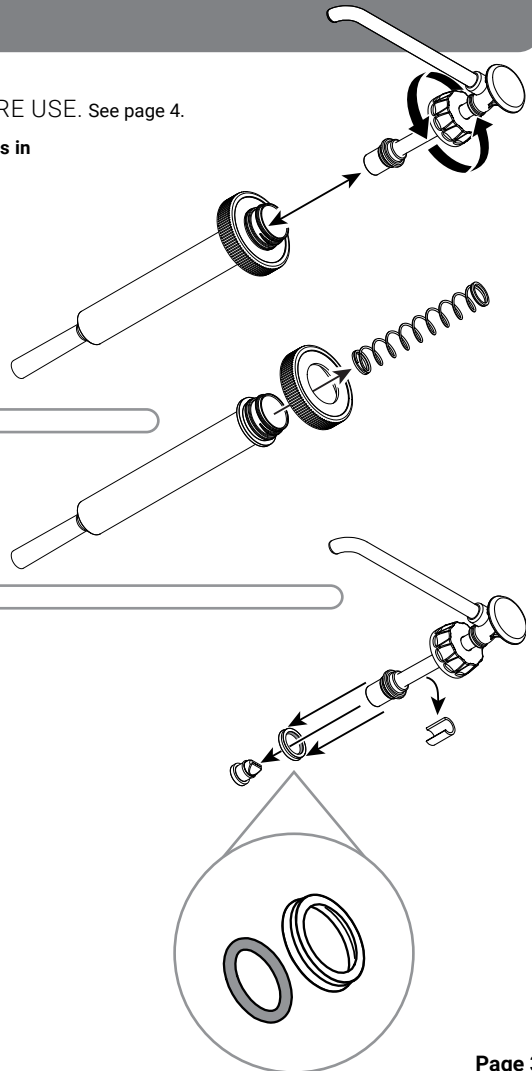
NSF International lists this pump as: "Not acceptable for dispensing potentially hazardous foods."

# 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 O-RING  
FROM SEAL
- 7** REMOVE COLLAR(S)  
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 SUPPLIED BRUSH

to thoroughly clean inside discharge tube and any confined areas.

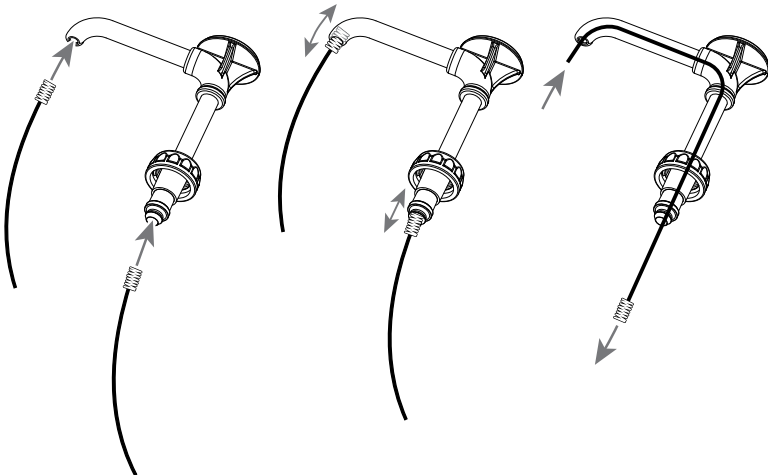
**YES!**

**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 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

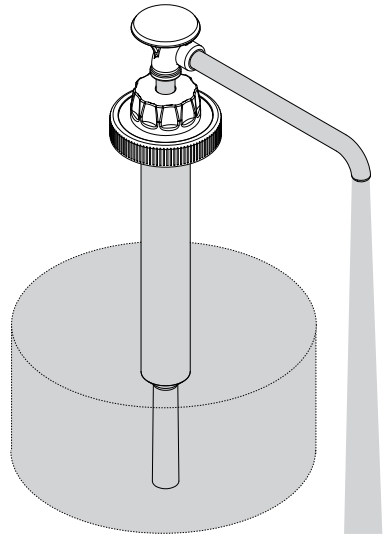
- Place lower end of pump into 2 cups (.5 L) of hot tap water (approximately 110°F/43°C) and pump until all tap water is expelled.

## 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.

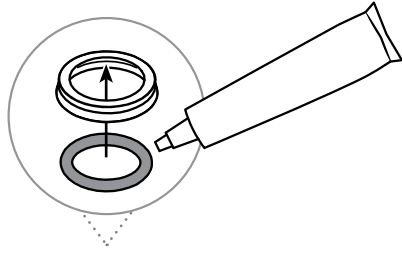
- A mildly abrasive nylon or brass brush may be used to remove any stubborn deposits.
- Fully rinsing and drying all parts can help prevent corrosion. Elements and minerals in tap water can accumulate on stainless steel parts and create corrosion.
- Do not use abrasive, caustic or ammonia based cleansers.
- 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

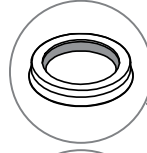


PRACTICE SAFETY. WASH ALL PARTS PROPERLY BEFORE USE. See page 4.

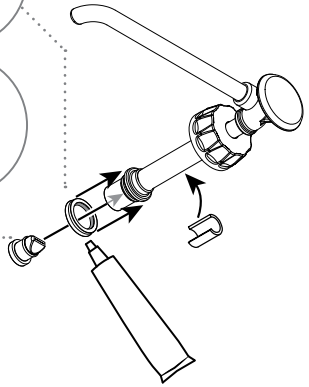
- 1** INSTALL O-RING into seal.  
Apply food equipment lubricant on O-ring



- 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.

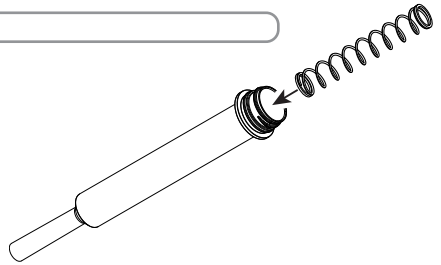


- 3** INSTALL PINCH VALVE  
**TIP:** Squeeze the pinch valve open before installation to ensure it isn't stuck shut.  
Install pinch valve into bottom of piston.  
Press pinch valve securely to seal end.

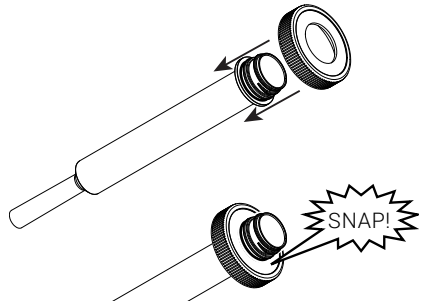


- 4** INSTALL COLLAR(S) onto side of head assembly piston.

- 5** INSERT SPRING INTO CYLINDER



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

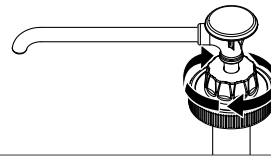
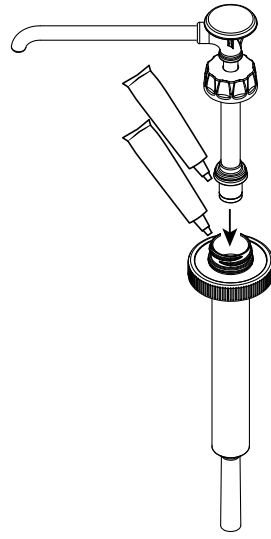


**7** INSTALL HEAD ASSEMBLY INTO CYLINDER

Apply a small amount of food equipment lubricant inside top of cylinder and outside of seal.

Slide locking collar down onto cylinder threading.

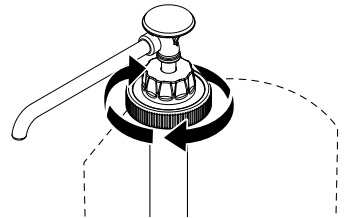
Tighten firmly to secure head assembly to cylinder.



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

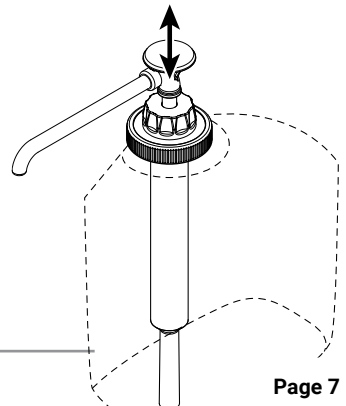
Tighten cap very firmly onto product container threading.

**TIP:** Allow room for product displacement. If product container is very full, pour out a small amount of product before inserting pump.



**9** PRIME PUMP

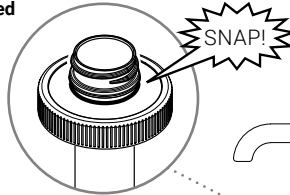
Pump continuously until prime is achieved.



# TROUBLESHOOTING

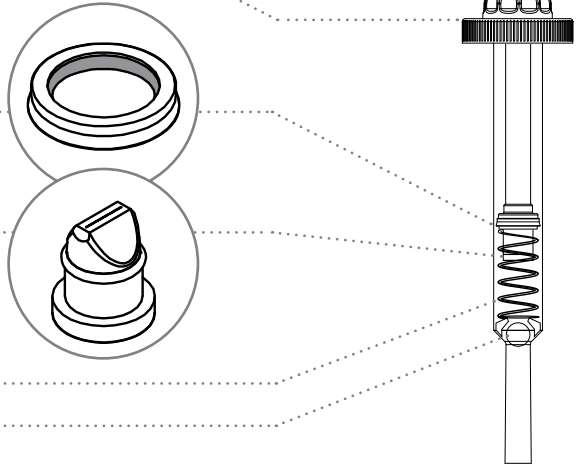
## PRODUCT OZZES OUT FROM LOCKING COLLAR?

- 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:** 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](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.

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 **Series Number** and **Description** located on the lid of the unit.

Please refer to page 2 for individual **Part Numbers**.