SERVER®

IxD™ SERIES
Sauce+™
SAUCE DISPENSER

Model: General Market - Standard & XL

Single-touch dispensing delivers precise portions of customer's favorite sauce recipes and optimizes FOH and BOH operations with a modular, space-saving design.

Electronic Dispense   WI-FI

Thank you for purchasing the IxD™ Series SAUCE+™ Sauce Dispenser. This portion-controlled unit is portion configurable, dispenses with a push of a button and is clean-in-place certified for easy clean-up.

SIMPLIFYING SAUCE MANAGEMENT

AMBIENT

Safety

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.

Patent Pending

NSF. C UL US LISTED

FC Pending   ADA compliant   CE

BPA free

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.

This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised not to play with the appliance.

Appliance is only to be used with the provided power supply unit.

IMPORTANT

Comply with local sanitization requirements.

To Complete the set-up

You will need:

2 L of KAY-5 Sanitizer/Cleaner Solution - Enough to fill the bin

Empty container to hold flushed sanitizer/cleaner solution

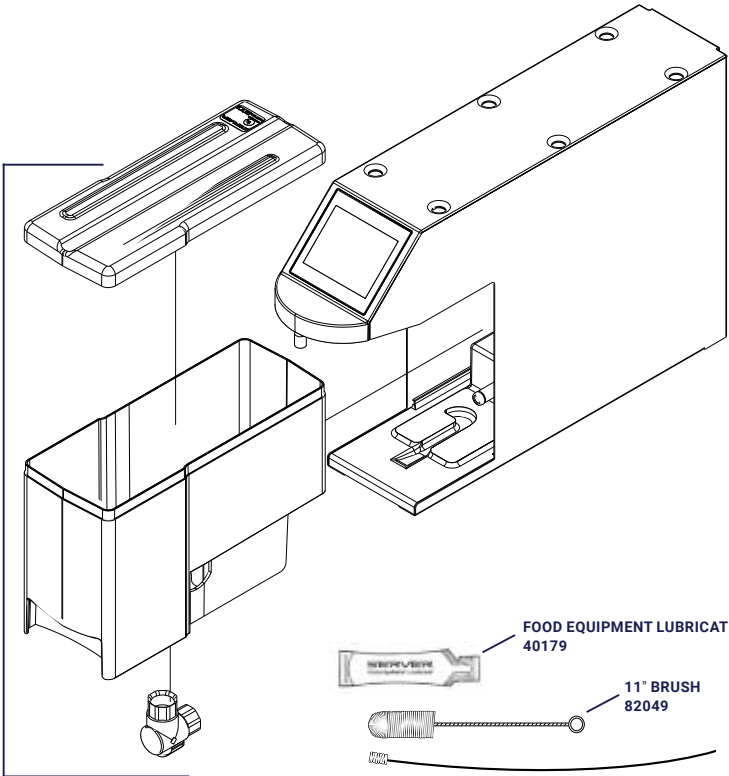1L of rinse sanitizer if cleaning with detergent water

Clean, dry towels

Sauce of Choice

Parts

BIN & LID ASSEMBLY
101001 FOR 83 OZ MODELS
101924 FOR 140 OZ MODELS
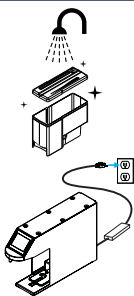
FOOD EQUIPMENT LUBRICATION
40179

11" BRUSH
82049

21" BRUSH
82526

REPLACEMENT PARTS
100999 - BIN O-RING
101001 - BIN & LID ASSEMBLY - 83 OZ MODELS
101924 - BIN & LID ASSEMBLY - 140 OZ MODELS (XL)
100992 - POWER SUPPLY
101941 - AC PLUG CABLE (230V)
101818 - AC PLUG CABLE (120V)
81169 - FEET

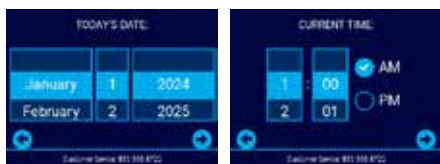**Parts**town
GENUINE OEM PARTS

3

Assembly & Setup

1 Unbox components. Prewash lid and bin prior to assembly. Insert AC plug cable into power supply brick then plug the cord from power supply into the back of the unit and then plug power cord into an outlet. The unit will power on.

2 You'll then be prompted through a series of start-up screens.

SERVER
INTELLIGENT BY DESIGN

IxD SERIES
Sauce+
SAUCE DISPENSER

FIRMWARE VERSION:
4.6.0

BEGIN SET UP

Customer Service: 800 558 8722

3 You'll be prompted to set the date and time.

TODAY'S DATE:

| January | 1 | 2024 |
| February | 2 | 2025 |

CURRENT TIME:

| 1 | 00 | ⊘ AM |
| 2 | 01 | ○ PM |

4 Select the measurement type.
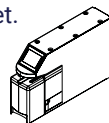
SYSTEM OF MEASUREMENT:

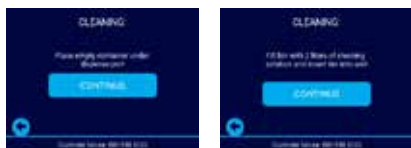STANDARD (oz)

METRIC (ml)

Customer Service: 800 558 8722

5 You'll then be prompted to start the cleaning process. The system will auto advance between cycles and prompt user interactions. There is a pause button but once cleaning has started the system will want to fully run the cleaning cycle before advancing.
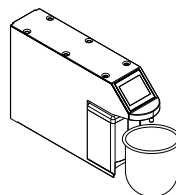
6 Prior to starting the cleaning process, mix a packet of Kay-5 sanitizer with water between 75° and 90° F following the instructions on the packet. Put 2L of the cleaning solution in the unit's bin. Insert bin into unit.

KAY
KAY-5
Sanitizer

7 The screen will prompt you to fill the bin with cleaning solution and insert into the unit and place an empty container under the dispense point.

CLEANING

Place empty container under dispense port

CONTINUE

CLEANING

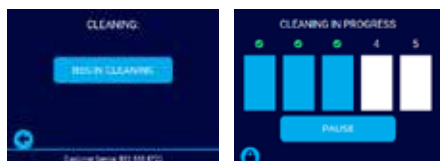Fill bin with 2 liters of cleaning solution and insert bin into unit

CONTINUE

8 Underneath the dispense point, be sure to place an empty container to catch the cleaning solution after it has run through the cleaning process.

Assembly & Setup

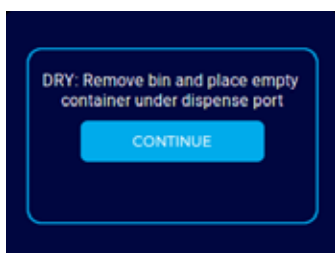**9** Start the cleaning process and follow the on-screen prompts.

CLEANING:	CLEANING IN PROGRESS
BIN IN CLEANING	✓ ✓ ✓ 4 5
	PAUSE

10 There will be a step to put rinse water in the bin.

RINSE: Change bin to clean water and place empty container under dispense port

CONTINUE

11 There is also a step where the system runs dry for a drying stage.

DRY: Remove bin and place empty container under dispense port

CONTINUE

12 When cleaning is done, auto-forward to next screen. Select the sauce name or add a custom name.

SAUCE DETAILS | FLAVOR:
HONEY MUSTARD
HOT
JERK
CUSTOM NAME

SAUCE DETAILS | FLAVOR:
HOT

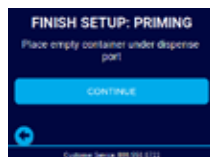**13** You'll then be prompted to put product in bin, insert bin into unit and place empty container under dispense point for priming.

FINISH SETUP: PRIMING
Place product in bin
CONTINUE

14

FINISH SETUP: PRIMING
Insert bin into unit
CONTINUE

FINISH SETUP: PRIMING
Place empty container under dispense port
CONTINUE

15 To finish setup, push the prime button until product comes out in a steady stream and push "Finish".

FINISH SETUP: PRIMING
PRIME

16 The unit is now ready for operation.

HOT

S   M   L

FREE POUR

How to use

1 To operate, place bowl you'd like to dispense into under the dispense point. To select a portion size, select S, M or L. For the push and hold function, select free pour.

2 If the low product indicator appears, click it, and you can either ignore it or refill it. If you refill it, it will prompt you to replace product and prime.

3 Pushing and holding the icon at the bottom of the screen will take you to a login screen for user level access.

4 **"8306"** is the password and hit the check-mark to enter.
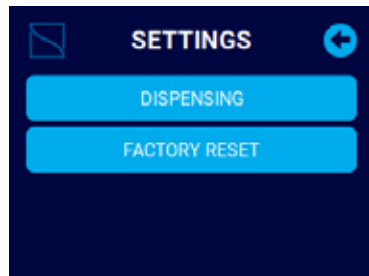
5 You will then have access to the Menu screen.

6 The "About" screen has information about the dispenser and the software. The "Cleaning" button initiates the cleaning process. "Product Level" shows you how much product you have left. The "Settings" button necessitates admin level security.

Settings

1

When "Settings" is selected, you will be taken to a login screen for admin level security. That password is **"wickesberg"**.

2

In the "Settings" screen, you can modify various settings:

Dispensing:
Calibrate portions, edit or change the product appearance, modify the backoff if product is dripping, change the motor speed, and change the threshold to show low product alert.
Factory Reset:
All settings will be cleared and initial setup will be initiated.

3

In "Calibration" you prime the product and then test a sample dispense and then you measure it to determine accuracy.
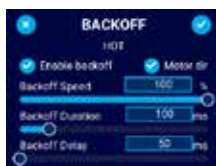
4

In "Product Details" you can do the following actions:
Portioning: Adjust the portions.
Product Label: Change the product name.
Backoff: Adjust the backoff speed, duration and delay.
Motor Speed: Adjust the motor speed.

Cleaning

1

Remove dirty sauce bin from unit and empty it out and rinse out food product.

2

Remove ball valve and O-ring from the bin and set them aside.

3

Mix a packet of Kay-5 Sanitizer with water between 75° and 90° F following the instructions on the packet. With a soaked Kay-5 cleaning solution cloth, wipe down the bin and lid.

4

With a soaked Kay-5 sanitizing solution rag, wipe down the pump inlet probe.

5

With a soaked Kay-5 sanitizing solution rag, wipe down underneath dispense point.

6

With the small cleaning brush (82526) soaked in Kay-5 cleaning solution, scrub the inside of the inlet probe.

7

With the small cleaning brush (82526) soaked in Kay-5 cleaning solution, scrub the inside of the dispense point.

8

With the small cleaning brush (82526) and larger cleaning brush (82049) both soaked in Kay-5 cleaning solution, scrub the inside of the ball valve and O-ring.

9

Place cleaned O-ring on the bin outlet and apply some food equipment lubrication around the o-ring. Install the cleaned ball valve on the bin outlet.

10

Mix a packet of Kay-5 sanitizer with water between 75° and 90° F following the instructions on the packet. Fill the cleaned bin with 2L of the sanitizing solution and insert into unit.

11

By way of the menu screen, push the "Cleaning" button and follow the on-screen prompts. Make sure something is underneath the dispense point to catch the solution. There will be a rinsing stage with clean water.

12

There is also a step where the system runs dry for a drying step. Once the cleaning cycle is complete, remove the bin from the unit. The "Cleaning in Progress" blinking prompt will stop when complete.

13

Using a Kay-5 sanitizing solution soaked rag, scrub the outside of the inlet probe and the underside of the dispense point again.

14

Using a Kay-5 sanitizing solution soaked brush, scrub the inside of the inlet probe and the inside of the dispense point again.

15

Place sauce in bin, then place a tub under the dispense point and hold prime button until product dispenses. Unit is now ready for operation.

Clean exterior of unit with a clean damp cloth and dry with a clean dry cloth.

Troubleshooting

Problem	Problem Cause	Solution
Sauce unit will not power up.	Power supply is not plugged into power outlet that has electrical power to it.	Plug power supply into power outlet that has electrical power to it.
	When using a power strip or power distribution unit (PDU), it's not plugged into a power outlet that has electrical power to it or it isn't turned on.	Plug power strip or PDU into a power outlet that has electrical power to it and turn it on.
	The bullet jack is not fully plugged into the back of the unit.	Properly plug the bullet jack into the back of the unit.
Sauce unit will not prime.	The product bin is not properly inserted into the unit.	Securely insert the product bin into the unit.
Sauce unit not working in peak performance.	Components of the system are not cleaned and sanitized.	Set up a cleaning regimen that meets all regulatory requirements and is done on a consistent basis.

Support Videos

Setup Video

http://server-products.com/sauce-setupvideo.htm

Server Products limited warranty

1 YEAR
WARRANTY

This Server product is backed by a one-year limited warranty against defects in materials and workmanship. See Server-Products.com for details.

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

General service, repair or returns

Before sending an item to Server Products, contact Customer Care to request a **Return Authorization Number and receive instructions on how to process the return through Parts Town.** The RA Number ensures proper processing and a prompt turnaround of a replacement unit.

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

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IxDM_Sauce+_101003_RevE