

TOUCHLESS EXPRESS™ QUICK START GUIDE

TIPS AND TRICKS TO HELP YOU GET STARTED WITH YOUR NEW DIRECT-POUR TOUCHLESS EXPRESS.



1 Remove unit from box and wash all parts properly before use.

Clean sensor window with a microfiber cloth. Keep window free of debris at all times.

2 Squeeze pinch valve open to ensure it isn't stuck shut and insert into pump housing.

3 Press dome into housing fully and wrap loop around lower opening to secure.

4 Install tube by rotating until both peg on housing fit into holes on tube.

5 Select medium discharge fitting and insert into discharge tube. Place loop of fitting around peg on end of discharge tube to secure.

SMALL MEDIUM LARGE

6 Fill jar to 1/2-inch below the handle. Put the lid on the jar and slide into shroud through the back slide panel.

DO NOT POUR DIRECTLY INTO DISPENSER SHROUD.

Fill Point
Jar
Shroud

7 Place pump into the shroud by aligning pump guides into the slots and the pick-up tube through the hole in the jar lid. Hand-prime pump by pressing dome until product fills discharge tube.

8 Put lid on shroud by matching lid slots with shroud tabs. Pull out locking pin to slide the lid into position and release to lock.

SHROUD TABS
LOCKING PIN

9 Plug cord into power outlet and press switch on.

10 When starting the unit, it will cycle through three light colors (red, blue & green). Light will show blue when the unit is at rest and ready to go.

DIRECT-POUR MANUAL

CONSULT YOUR MANUAL FOR MORE TROUBLESHOOTING INFORMATION.

11 To prime pump or dispense manually, press area below sensor window. Hold hand over sensor window for touchless operation and start dispensing!

SENSOR
MANUAL BUTTON



WANT TO LEARN MORE?

Consult your manual or visit [YouTube.com/ServerProducts](https://www.youtube.com/ServerProducts) for more videos.

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TOUCHLESS EXPRESS™ CLEANING INSTRUCTIONS



**BUFFALO
WILD
WINGS™**

TAKE-DOWN & DISASSEMBLY

1 POWER DOWN

Turn power switch to the "Off" position and unplug unit from the power source.

2 REMOVE LID

Pull locking spring pin(s) out on the back of the lid and pull lid up then slide the lid forward to disengage lid slots from the shroud tabs on front of the unit.



Pulling locking spring pin out to unlock the back of the lid



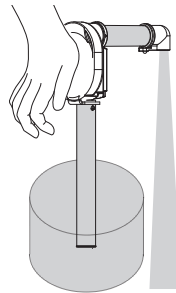
Sliding lid forward to disengage lid slots from shroud tabs

3 REMOVE INTERNAL JAR WITH LID

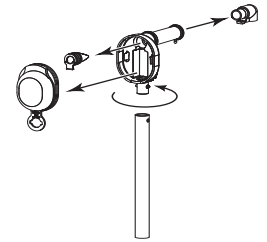
Pull out jar and lid. Internal food holding jar and lid are dishwasher safe.

4 FLUSH & RINSE PUMP

Place lower end of pump into container of hot water. Pump until all remaining product is expelled and only water flows from discharge tube.



5 DISASSEMBLE



CLEANING

WARNING- ELECTRICAL SHOCK COULD OCCUR

- Electrical components of unit could be damaged from water exposure or any liquid.
- Never immerse lid into water or any liquid.
- Never use a water jet or pressure sprayer on lid.
- Ensure unit is "OFF" and unplugged.

YES!

Use dishwashing soap and hot water

- External surfaces may be wiped clean with a clean damp cloth.
- Dry all parts fully with a clean soft cloth.
- Glass and surface cleaners approved for use in food contact areas may be used.
- Do not use abrasive, caustic or ammonia based cleansers.
- Do not use metal scrapers or cleaning pads that could scratch surfaces.
- Internal food holding jar and lid are dishwasher safe.

Pump 100265

1 CLEAN

Remove lid and pull out pump. After disassembling pump, clean all parts with soap and hot water.

2 RINSE

fully with clear water.

3 SANITIZE

all parts according to local sanitization requirements. All parts in contact with food must be sanitized.

4 AIR DRY

all parts fully.

IMPORTANT!

Periodically clean sensor window with a microfiber cloth to keep it free of debris in order to function properly.



CARE OF STAINLESS STEEL

This unit is constructed with stainless steel— one of the best materials for food serving and storage.

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 food or mineral deposits on interior surfaces of unit.
- 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 products containing acids, alkalines, chlorine, or salt. These agents can corrode stainless steel.