



S E R V E R



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UNIT SET-UP

- Always clean unit thoroughly before each use.

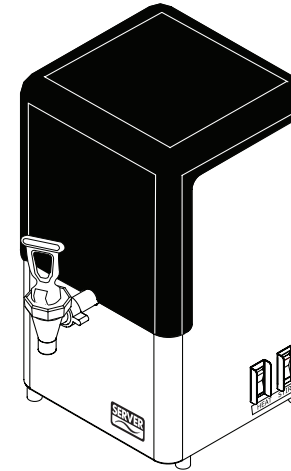
See Unit Take-Down, Cleaning, and Safety Guidelines.

- MAKE SURE FAUCET IS CORRECTLY ASSEMBLED AND SECURED ONTO vessel shank prior to filling vessel with product.
 - REMOVE LID FROM UNIT.
 - SET THERMOSTAT LOCK to recommended product serving temperature.
 - Prior to filling vessel with product, or when vessel is empty, set unit upside down on a work surface.
 - Remove screw on thermostat lock by unscrewing it counterclockwise.
 - Set thermostat lock to desired temperature. Thermostat lock rotates like a dial.
- MODELS:** Secure thermostat lock with screw. Rotate screw clockwise to tighten.

NOTE: Some proprietary units contain an internal thermostat lock.

- PLACE STIR BAR IN VESSEL, at bottom center.
- INSTALL PRODUCT MELTING BASKET into vessel if product needs to be melted.
 - Fill vessel with preheated product to be served.
 - Maximum capacity is 1.5 gallons (5.68 Liters).

MIX-N-SERVE™ For a complete manual refer to our website



**Model: MNS
Butter Server
05550**

UNIT SET-UP (CONTINUED)

- INSTALL LID ONTO UNIT.
 - PLUG CORD IN.
- WARNING: This appliance must be earthed.** Electrical shock could occur if the unit is not earthed or grounded. This requires all three prongs (terminals) on the cord plug to be plugged into the power source.
- Press stir switch to the "ON" position to start stir motor. Press heat switch to "ON" position to turn heater on.

MIX-N-SERVE FAUCET ASSEMBLY

- Install cup seat into faucet stem.
- Install bonnet onto top of faucet body.
- Secure bonnet to faucet body by rotating bonnet clockwise. If bonnet is wet, it will assemble much easier.
- Install wing nut onto shank and secure by placing C-Ring in shank groove.
- Install faucet onto shank.
- Secure nut, and faucet tightly together by rotating nut counterclockwise.

UNIT TAKE-DOWN

- PRESS HEAT AND STIR SWITCHES TO "OFF" POSITION.
 - UNPLUG CORD.
- CAUTION: If unit has already been in use, unit may still be HOT.** Allow unit to cool before continuing.
- REMOVE LID FROM UNIT.
 - REMOVE BASKET IF USED.
 - EMPTY PRODUCT out of vessel by pouring contents out over a drain or into a storage container. MAKE SURE STIR BAR and BASE are not disposed of.
 - REMOVE FAUCET FROM UNIT by unscrewing nut from faucet.
 - DISASSEMBLE FAUCET by unscrewing bonnet from vessel body. Then remove cup seat from stem.
- IMPORTANT:** Faucet must be fully disassembled and cleaned daily to prevent dripping.

CLEANING

Before first use and after use daily, disassemble and clean unit. Stainless steel parts can corrode. It is important to clean, rinse, sanitize, and dry these parts daily and properly. Failure to comply with any of these instructions may void unit warranty:

① **See Unit Take-Down.**

② MAKE SURE UNIT IS "OFF" AND UNPLUGGED.

WARNING: NEVER IMMERSE BASE OR SHROUD OF UNIT INTO WATER. NEVER USE ANY WATER JET OR PRESSURE SPRAYER ON BASE OR SHROUD OF UNIT. **Electrical shock could occur or electrical components inside the unit base could be damaged from water exposure.**

③ WASH VESSEL, COVER, AND FAUCET WITH DISHWASHING DETERGENT AND HOT WATER DAILY. RINSE THOROUGHLY AND DRY WITH A CLEAN SOFT CLOTH.

- You may use a mildly abrasive nylon or brass brush to remove any food or mineral deposits on the interior of the vessel.
- Do not use any highly alkaline or acidic solvents, steel wool, or other harsh abrasives to clean vessel.

④ WIPE EXTERNAL SURFACES OF BASE OR SHROUD WITH A CLEAN DAMP CLOTH DAILY. Dry with a clean soft cloth. You may use a general purpose, nonabrasive cleaner on hard to remove food deposits.

- Do not use abrasive cleansers, scrapers, steel pads, steel wool, or other cleaning tools that can scratch any polished surfaces.
- A nontoxic glass cleaner may be used for cleaning any stainless steel parts.

⑤ SANITIZE PARTS FOLLOWING YOUR LOCAL SANITIZATION REQUIREMENTS.

All parts in contact with food must be sanitized.

⑥ ALLOW PARTS TO FULLY AIR DRY AFTER SANITIZATION.

Various elements and minerals, such as chlorides in tap water, can accumulate on stainless steel parts and create corrosion. To prevent corrosion on any stainless steel parts, it is important to fully air dry, as required after sanitization, or to fully dry with a clean soft cloth regularly.

SAFETY GUIDELINES

WHEN USING UNIT:

WARNING: This appliance must be earthed. Electrical shock could occur if the unit is not earthed or grounded. This requires all three prongs (terminals) on the cord plug to be plugged into the 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 your 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 corrodes stainless steel. Server Products, Inc. regrets that we can not honor warranty claims on stainless steel parts that have been affected by sauerkraut.
- Au Jus sauces can corrode stainless steel. Server Products, Inc. regrets that we can not honor warranty claims on stainless steel parts that have been affected by Au Jus sauces.

WHEN CLEANING UNIT:

MAKE SURE UNIT IS "OFF" AND UNPLUGGED.

CAUTION: If unit has already been in use, unit may still be hot. Allow unit to cool before continuing.

WARNING: NEVER IMMERSE BASE OR SHROUD OF UNIT INTO WATER. NEVER USE ANY WATER JET OR PRESSURE SPRAYER ON BASE OR SHROUD OF UNIT.

Electrical shock could occur or electrical components inside the unit base could be damaged from water exposure.

SERVICE

Contact your dealer or Server Products Inc. Customer Service Department for the following:

ORDERING REPLACEMENT PARTS

Be prepared to give this information:

1. Model Number
2. Series Number
3. Part Description
4. Part Number

You can find the unit model number, series number, and other specific data stamped on the bottom or back side of every unit.

SERVICING CORD

Specific tools are required for safe and proper power supply cord removal and installation. If cord must be replaced, only a representative of the OEM (Original Equipment Manufacturer) or a qualified technician may replace cord. Cord must meet code designation H05 RN-F requirements.

GENERAL SERVICE, REPAIR, OR RETURNS

Before sending any item to Server Products for service, repair, or return, contact Server Customer Service to request a **RETURN AUTHORIZATION NUMBER**. Merchandise must be sent to Server with this number.

Returned goods 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.

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