


# SERVER<sup>®</sup>

IxD<sup>™</sup> SERIES

# Sauce+<sup>™</sup>

SAUCE DISPENSER

Model: General Market



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<sup>™</sup> Series SAUCE+<sup>™</sup> 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



# 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



Pending



Pending



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

Comply with local sanitation 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



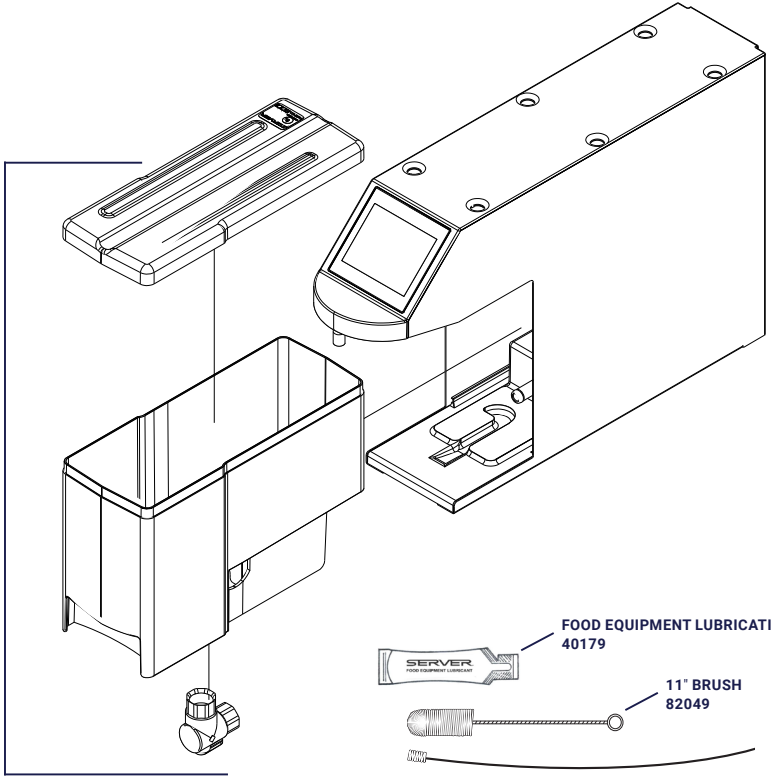
Sauce of Choice



# Parts

PATENT PENDING

BIN & LID ASSEMBLY  
101001



## REPLACEMENT PARTS

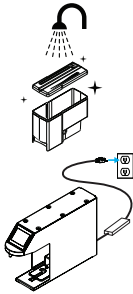
100999 - BIN O-RING
101001 - BIN & LID ASSEMBLY
100992 - POWER SUPPLY
101818 - AC PLUG CABLE
81169 - FEET



**Partstown**  
GENUINE OEM PARTS

# Assembly & Setup

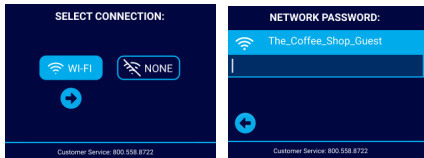
- 1** Unbox components. Prewash lid and bin prior to assembly. Insert AC plug cable into power supply brick then plug the cord from power supply into the back of the unit and then plug power cord into an outlet. The unit will power on.



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



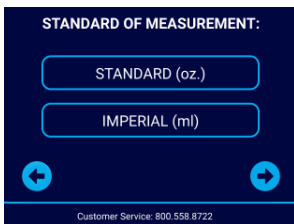
- 3** You'll be asked to select the connection type, choose the network and add the password.



- 4** If you are not connected to Wi-Fi, you'll be prompted to set the date and time.



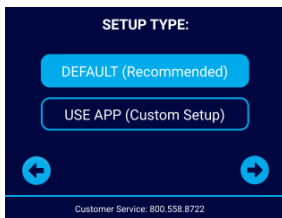
- 5** Select the measurement type.



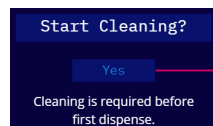
- 6** Choose whether you will be banking multiple units together or not.



- 7** Select the default setup.



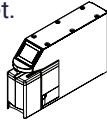
- 8** You'll then be prompted to start the cleaning process.



# Assembly & Setup

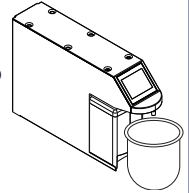
9

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.



10

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



11

Start the cleaning process and follow the on-screen prompts. There will be a step to put rinse water in bin if detergent was used. Not needed if food safe sanitizer was used. There is a step where the system runs dry for a drying stage.

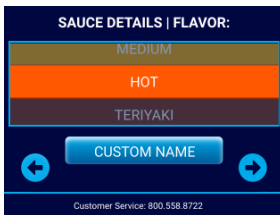
12

When cleaning is done, auto-forward to next screen. Select the thickness of the sauce.



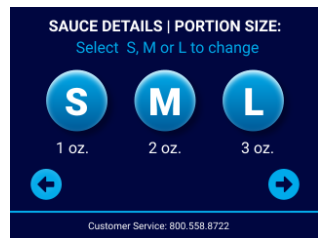
13

Select the type of sauce being dispensed.



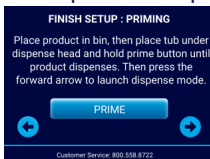
14

Select the portion sizes.



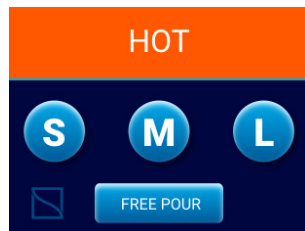
15

Pour sauce into bin and push bin into unit. Then place a tub under the dispense point and hold the prime button until product dispenses.



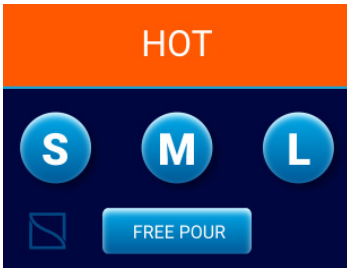
16

The unit is now ready for operation.

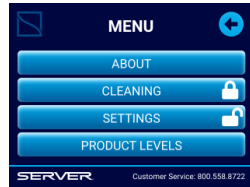


# How to use

- 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.



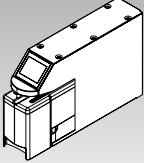
- 2** Pushing and holding the icon in the upper left hand corner for five seconds will take you to the menu. "About" has all the information on the unit. "Cleaning" starts the cleaning process. "Settings" takes you to a screen to adjust various settings.



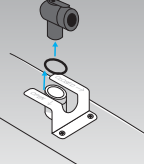
- 3** If you'd like to change the sauce type, it is recommended to clean the unit first by going to the menu screen by pushing the icon in the upper left hand corner for three seconds and select "Cleaning" and follow the cleaning steps. Then, to change the sauce type, go to the Menu screen and press the "Settings" button and then select "Sauce Details" and follow the steps which is essentially steps 12 - 16 from the setup instructions.



# 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.

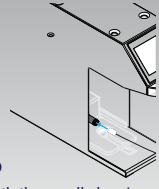
**3**  
Mix a packet of Kay-5 Sanitizer with water between 75° and 90° F following the instructions on the packet. With a soaked Kay-5 cleaning solution cloth, wipe down the bin and lid.



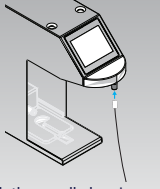
**4**  
With a soaked Kay-5 sanitizing solution rag, wipe down the pump inlet probe.



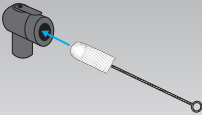
**5**  
With a soaked Kay-5 sanitizing solution rag, wipe down underneath dispense point.



**6**  
With the small cleaning brush (82526) soaked in Kay-5 cleaning solution, scrub the inside of the inlet probe.



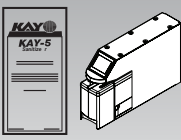
**7**  
With the small cleaning brush (82526) soaked in Kay-5 cleaning solution, scrub the inside of the dispense point.



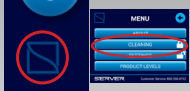
**8**  
With the small cleaning brush (82526) and larger cleaning brush (82049) both soaked in Kay-5 cleaning solution, scrub the inside of the ball valve and O-ring.



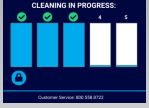
**9**  
Place cleaned O-ring on the bin outlet and apply some food equipment lubrication around the o-ring. Install the cleaned ball valve on the bin outlet.



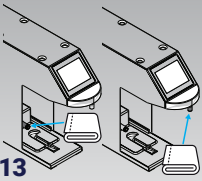
**10**  
Mix a packet of Kay-5 sanitizer with water between 75° and 90° F following the instructions on the packet. Fill the cleaned bin with 2L of the sanitizing solution and insert into unit.



**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 if detergent was used as opposed to food safe sanitizer.



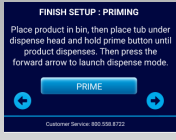
**12**  
There is also a step where the system runs dry for a drying step. Once the cleaning cycle is complete, remove the bin from the unit. The "Cleaning in Progress" blinking prompt will stop when complete.



**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 tube under the dispense head and hold prime button until product dispenses. Then press the forward arrow to launch dispense mode. Unit is now ready for operation.

# 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.



Setup Video

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

How to Use Video

<http://server-products.com/sauce-howtousevideo.htm>

How to Clean Video

<http://server-products.com/sauce-howtocleanvideo.htm>



# Troubleshooting

## 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](http://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](mailto: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 #####		SERIES ##X ##X
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**SERVER.**

INTELLIGENT BY DESIGN™