

SERVER[®]

IxD™ SERIES

Flavor+™

SYRUP DISPENSER

Model: General Market



Dispense precise portions of up to fourteen syrup and sauce flavors and maximize workflow with one centralized modular unit that creates a complete menu of perfectly sweet beverages.



Electronic Dispense



Wi-Fi

Thank you for purchasing the IxD™ Series FLAVOR+™ Syrup Dispenser. This unit dispenses up to fourteen flavors with a push of a button and is clean-in-place certified for easy clean-up.

SIMPLIFYING FLAVOR MANAGEMENT



Safety - Parts



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



Pending

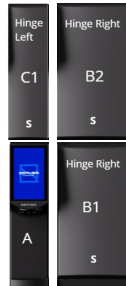


According to food and safety regulations, most foods must be stored and/or served at certain temperatures or they could become hazardous. Check with local food and safety regulators for specific guidelines.

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

Clean, rinse, sanitize, and dry parts daily or regularly to comply with local sanitization requirements.



Cabinet C1 - 101450

- A 101580 Bag of tubes to connect to main unit (2x)
- B 101583 Bag of bottle tubes (2 lengths, 1 of each type)
- C 101448 Back cover

Cabinet A - 101457

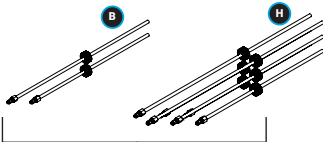
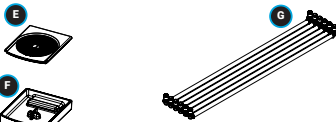
- D 101589 Bag with Clips
- E Drip Tray Cover (101261)
- F Drip Tray Bottom (101260)
- C 101448 Back Cover

Cabinet B2 - 101494

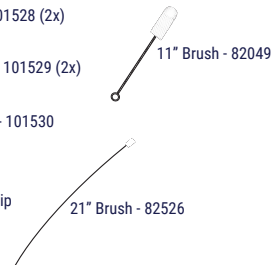
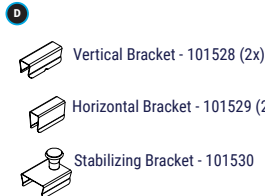
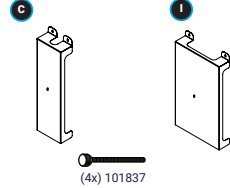
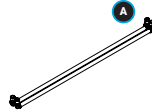
- G 101738 Bag of tubes to connect to main unit (2x)
- H 101740 Bag of bottle tubes (3 lengths, 2 of each type)
- I 101445 Back cover

Cabinet B1 - 101454

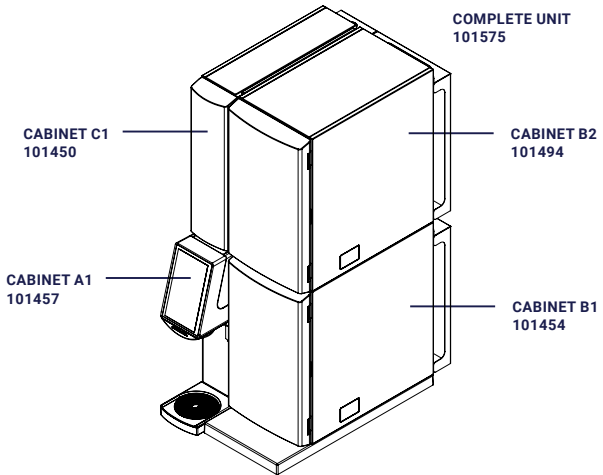
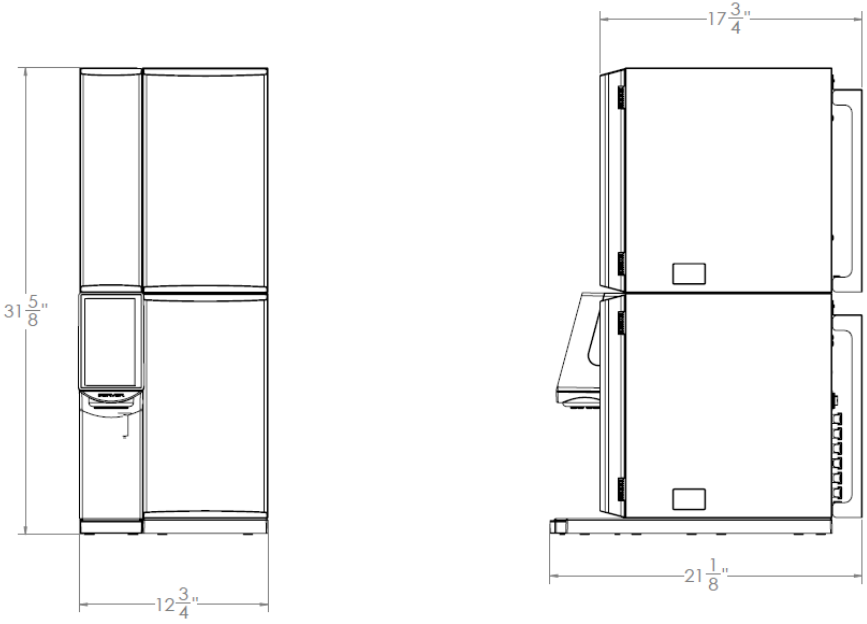
- G 101463 Bag of tubes to connect to main unit (2x)
- H 101581 Bag of bottle tubes (3 lengths, 2 of each type)
- I 101445 Back cover



SELECT BASED ON YOUR BOTTLE CAP SIZE



(14) Flavor Stacked Configuration - 101575



Cabinet Combinations

L = Fits Large Bottles

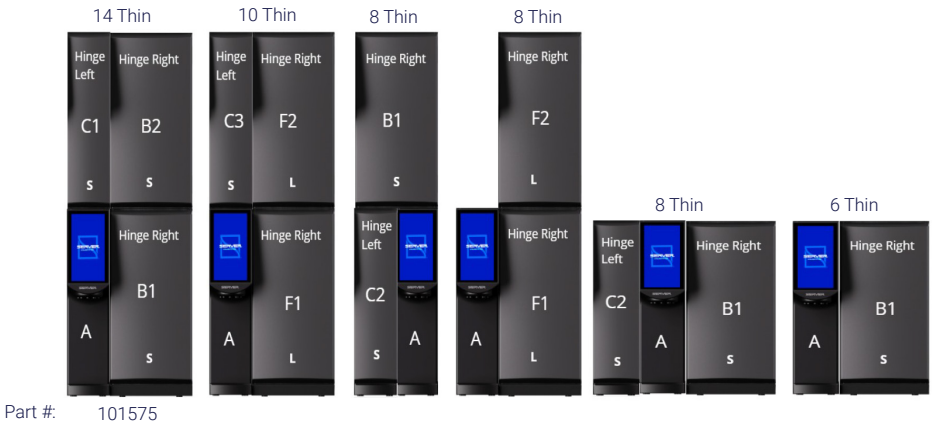
S = Fits Standard Bottles (750ML - 1L Bottles)

Thin Cabinet Key

Back Connection #'s:



Thin Configurations



Cabinet Combinations


* = Thick

L = Fits Large Bottles

S = Fits Standard Bottles (750ML - 1L Bottles)

Mixed Cabinet Key

Back Connection #s: 1*/2*-10
D1-D-4

	1*/2*-4	1*/2*-6	5-8	9-10	D1*-D4*	7-12
						
Part #: 101487	101503	101454	101504	101505	101455	101494

Mixed Configurations

	10 Flavors 4 Thin, 6 Thick	10 Flavors 2 Thick, 8 Thin	14 Flavors 2 Thick, 12 Thin	8 Flavors 6 Thick, 2 Thin
				
Part #: 4 Thick	101364	1015/6	101363	

Initial Startup - What you will need

KAY-5 Sanitizer/Cleaner Solution (2L per flavor)



Clean, dry towels



Container to hold 2L (per flavor) of sanitizer/
cleaner solution



Dry erase markers

1L of rinse sanitizer (per flavor) if cleaning with
detergent



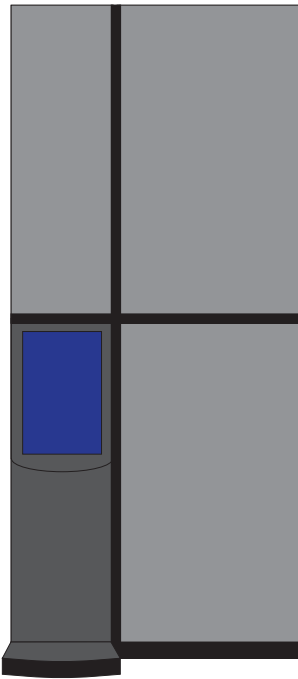
Syrups of Choice



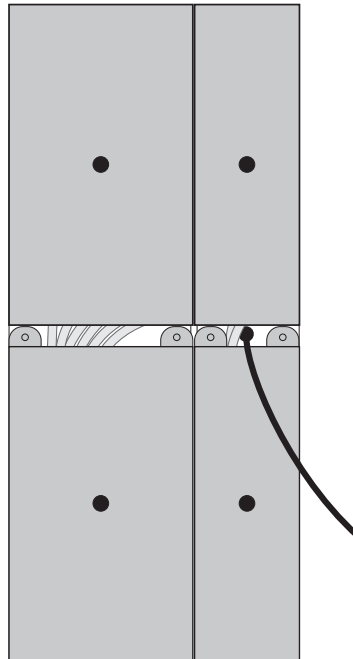
Container to receive flushed sanitizer/cleaner
solution (2L per flavor)



Initial Startup - How it should look

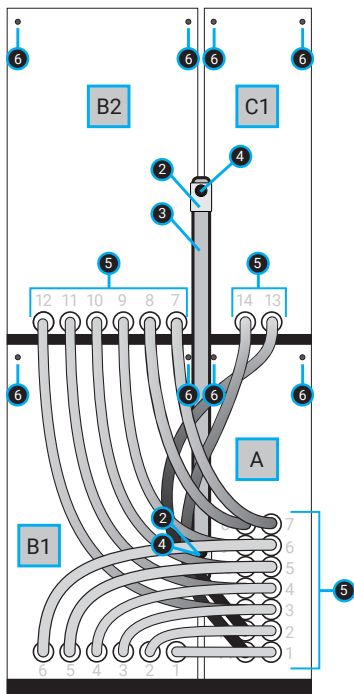


Front View



Back View with Assembly
Step 7 Back Cover Panels
in Place

Summary of Assembly Instructions

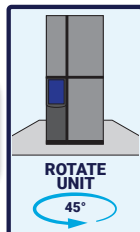


Back View Assembly

HELPFUL TIP:



Have the unit turned 45° to you. This helps with the assembly process.



- 1 Start by stacking unit as shown with backs facing you. Cabinets A & B1 (with base installed) on bottom. Cabinets B2 & C1 on top.

- 2 Install 2 stabilizing brackets, make sure the threaded shafts are on top.

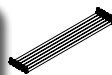


- 3 Install metal connector strip on the threaded shafts.

- 4 Screw black knob onto threaded shafts.



- 5 Using hoses from bags 101580, 101463, & 101738, snap-in back hoses as shown making sure to match the numbers at both ends of the hose.



HELPFUL TIPS:



Start with the highest number and work your way down to #1.

Make sure that hoses are not kinked.

- 6 Hang metal back cover panels. There is one panel per cabinet. (101448 (2) & 101445(2))
 - Align the holes in the panels over the pegs and drop down into place. Secure with provided screws (101837)



(2x) 101445



(2x) 101448

- 7 Rotate the unit so that the front is facing you.



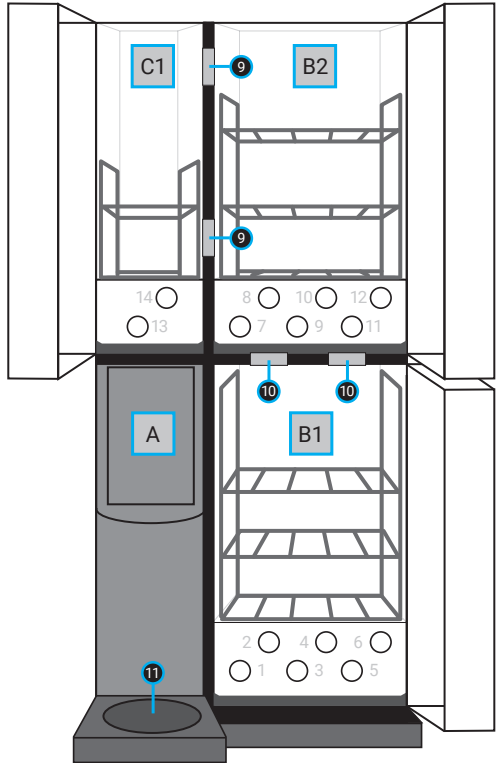
(4x) 101837

Summary of Assembly Instructions

9 Install 2 vertical brackets (101528).



10 Install 2 horizontal brackets (101529).



11 Place Drip Tray and Drip Tray Cover under the dispense head.

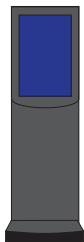


Front View Assembly

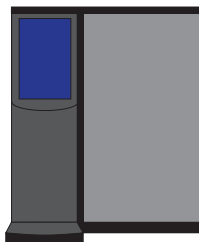
Detailed Assembly & Setup Instructions

- 1** Remove components from box. Depending on what was purchased, put the A or E unit on the counter where you plan to put it into service. Put drip tray into place.

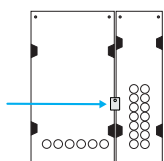
A or E



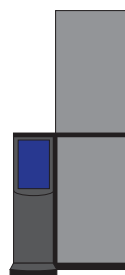
- 2** Put the B or F cabinet next to the A or E cabinet.



- 3** Looking at the back of these units, take one of the two stabilizing brackets with a knob and put into place on the back connecting the two lower cabinets together.



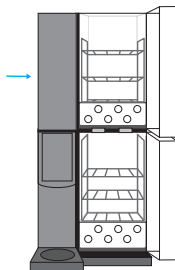
- 4** Place the other B or F cabinet directly on top of the lower B or F cabinet. Prior to doing so, make sure the bottom metal panel is removed from the bottom of the unit.



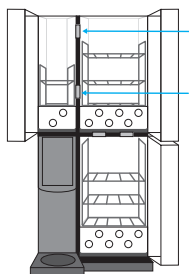
- 5** On the front of the unit with the doors open, remove the drip tray from the top unit then install the two horizontal brackets to connect the two cabinets. Replace drip tray.



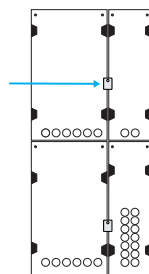
- 6** Place the C cabinet on top of the A or E cabinet, making sure the bottom metal panel is removed.



- 7** Take the vertical brackets and put into place to connect the two top cabinets together.

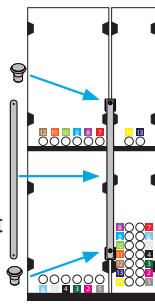


- 8** Looking at the back of the unit, put the second knob bracket into place connecting the top cabinets together.



Detailed Assembly & Setup Instructions

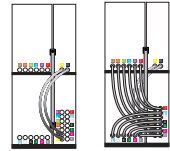
9 Remove the knobs from the two back stabilizing brackets then place the long thin bracket over the two back brackets and then replace the knobs to hold the unit into place.



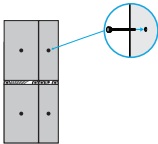
10 Using hoses from bags 101580, 101463, & 101738, connect the back tubing matching the number from the A or E unit with the corresponding number on the other cabinets. Do this for all of the back connections.

HELPFUL TIPS:

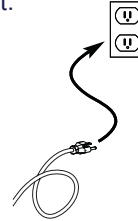
Start with the highest number and work your way down to #1.
Make sure that hoses are not kinked.



11 Put the back covers (101448 (2) & 101445 (2)) on each cabinet. Align the holes on the panels over the pegs and drop down into place and secure with screws (101837).



12 Plug the power cord into an outlet.



13 The user interface will turn on. You'll be prompted through the setup process.



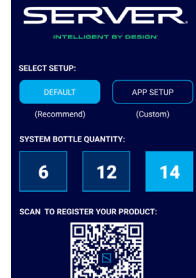
14 Select the connection type, choose the network and add the password.



15 You'll be prompted to set the date and time and unit of measurement.



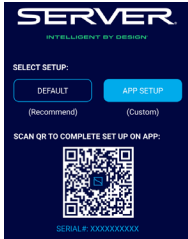
16 Select the default setup. Select the system bottle quantity.



Detailed Assembly & Setup Instructions

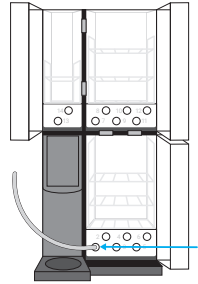
17

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



18

Insert bottle tubes into the cabinet fittings. Be sure to select bottle tubes with caps that match your bottles.



19

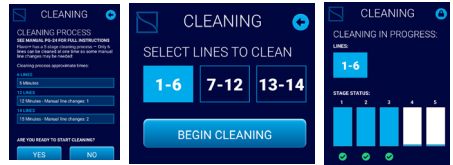
Prior to starting the cleaning process, mix Kay-5 sanitizer with water between 75° and 90° F in a container following the instructions on the packet. Insert the bottom of the bottle tubes into the container with solution (2L per flavor). The unit can clean up to 6 tubes at a time. Will run additional times to clean all lines.

20

If using detergent water instead of sanitizing solution, have 1L (per flavor) of rinse sanitizer ready for a rinse cycle. Place an empty container underneath the dispense point to receive the flushed cleaning solution. The drip tray can be removed if extra room is needed.

21

Follow the prompts on the screen to start the cleaning process. Make sure ends of tubes in cleaning solution are submerged.

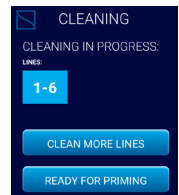


22

During the cleaning process, there will be a step to replace detergent water with clear rinse water. This is not needed if you are using standard sanitizing solution common in foodservice but confirm with your local health codes. The last step is to remove the tubes from the cleaning solution for drying.

23

After the cleaning process, you'll be asked if you have more lines to clean or if you are ready to install bottles and start priming.



Detailed Assembly & Setup Instructions

24

If cleaning more lines, prep the sanitizing solution container and place an empty container under the dispense point to receive the flushed solution. Follow the prompts. After cleaning each tube, using the supplied brushes soaked in sanitizing solution, clean the cabinet fittings and discharge ends.

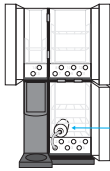
25

If you are done cleaning and ready to prime, you'll be asked to load bottles and connect tubes.



26

It's easier to prep bottles by first disconnecting the cleaned tubes from the cabinet fitting. Fasten the other end of the tube to the proper bottle and immediately put bottle in place and insert the other end into the cabinet fitting. This minimizes the chances of spilling product.

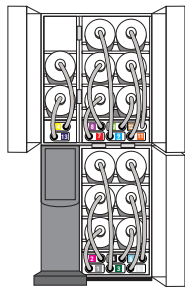


27

Please note, the end of the bottle tube that goes into the bottle may need to be trimmed if it is too long. The end of the tube should sit in lowest part of the bottle.

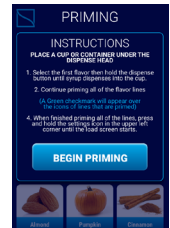


Bottles installed in cabinets.



28

Place a container underneath the dispense point to catch product during the priming process.



29

Prime each flavor one at a time. Push and hold until product goes into the cup with a consistent stream.



30

Your unit is now setup and ready for use.



How to use

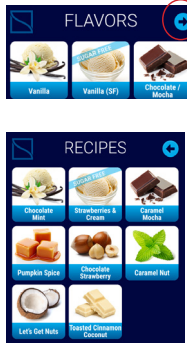
- 1 Place cup under the dispense point and select the desired flavor.



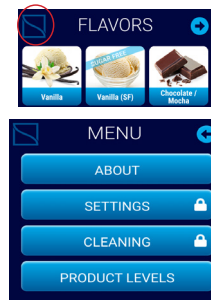
- 2 Select either the cup size or press and hold free pour button.



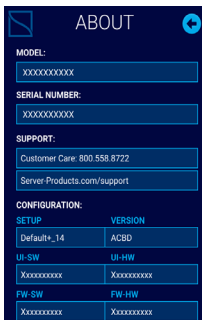
- 3 To access preprogrammed recipes with multiple flavors and sizes, press the arrow button to go to the recipe page. Place cup under the dispense point and select the recipe.



- 4 To go to the Menu, press and hold the icon in the upper left of the screen (3-5 seconds).



- 5 The "About" screen has information on the unit.



- 6 "Cleaning" guides you through the cleaning process. "Settings" allows you to customize your unit.

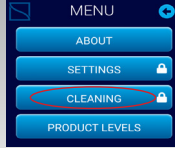


Cleaning



1

Press and hold the icon in upper left of the screen (3-5 seconds).



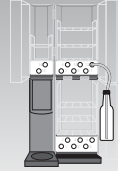
2

This will take you to the "Menu" screen. Press "Cleaning".



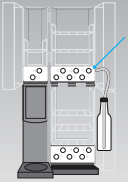
3

Mix a packet of Kay-5 sanitizer in water between 75° and 90° F following the instructions on the packet. 2 L of cleaning solution per flavor (up to 6 at a time),



4

For each bottle, one at a time, remove the bottle from tray and hold it lower than the cabinet fitting.



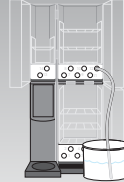
5

Remove the cabinet fitting end being careful to hold it above bottle so as not to spill product.



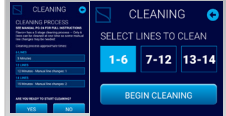
6

Move to a sink or container and let residual product fall out of tubing and then remove from the bottle.



7

Connect the bottle tubing back into cabinet fitting and place the other end into the container of sanitizing solution.

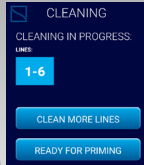


8

Follow the on-screen cleaning prompts. Make sure the ends of the tubes in the sanitizing solution are submerged in the solution.

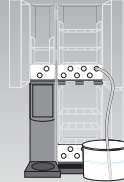
9

During the cleaning process, there will be a step to replace detergent water with rinse sanitizer. This is not needed if you are using standard sanitizing solution common in foodservice. There is also a step to remove the tubes from the cleaning solution for a drying step.



10

After the cleaning process, you'll be asked if you have more lines to clean or if you are ready to install bottles and start priming.



11

If cleaning more lines, prep the sanitizing solution container and place an empty container under the dispense point to receive the flushed solution. Follow the prompts.



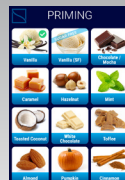
12

If you are done cleaning and ready to prime, you'll be asked to load bottles and connect tubes. Please reference step 26 in set-up for tips on how to load bottles.



13

Place a container under the dispense point to catch product during the priming process.



14

Prime each flavor one at a time. Push and hold until product goes into the cup with a consistent stream.



15

Your unit is now setup and ready for use.

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

Troubleshooting

Problem	Problem Cause	Solution
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, it's not plugged into a power outlet that has electrical power to it or it isn't turned on.	Plug power strip into a power outlet that has electrical power to it and turn it on.
	Internal component not functioning properly.	If screen does not turn on after 10 minutes, send unit in for service.
Unit will not prime.	There is no product in the bottle or jug.	Use a bottle or jug with product in it.
	Bottle/jug is not properly connected.	Securely attach connectors to the bottle/jug.
	The tubing is not all the way to the bottom of the bottle/jug.	Use tubing long enough to reach the bottom of the bottle/jug.
	Connectors on the front and back of the unit are not securely plugged in.	Securely plug in the connectors on the front and back of the unit.
	Pressing the free dispense to prime the unit.	Use the priming cycle to prime, not the free dispense.
Bottle/Jug is collapsing.	Bottle/jug cap is not properly installed.	Cap should be installed snug but do not over tighten.
	A vacuum has been created.	Unscrew cap and reapply cap to release the vacuum.
Bottle/Jug cap is not attaching.	The wrong thread type cap is trying to be installed.	Try an alternative cap in bag as the unit comes with multiple thread types.
	The wrong cap size is trying to be installed.	If size is wrong, use larger/smaller version.
Tubing in bottle is too long.	The tubing inside the bottle is too long. Ideally the tube goes to the very bottom of the bottle/jug.	Using scissors, cut the tubing to the proper length so it just goes to the bottom of the bottle/jug.
Unit is dispensing at an angle or not at all.	The outlet locations at the dispense point are clogged with product or the lines are obstructed with product.	Brush the outlet locations at the dispense point and run the cleaning process to clean out the lines.
Bottle/jug will not fit into the unit.	The bottle/jug is being installed into the wrong cabinet.	Large bottles/jugs will only fit in select cabinets so check the configuration to make sure the right bottles/jugs in the right cabinets.
Tubes will not reach cleaning container.	Tubes too short to reach the cleaning container during the cleaning process.	Place cleaning bucket on another bucket to increase height. Place bucket on a cart to give it increased height. Use Server Products' cleaning cart.
Dispenser 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.

Troubleshooting

Problem	Problem Cause	Solution
Unit is dispensing wrong product.	Connected bottle/jug is not in the correct location.	Ensure bottle/jug is in the proper location.
	The numbers don't match on both sides of the tubing in the back of the unit.	In the back of the unit, ensure the numbers match on both ends of the tube.
Tubing is kinked outside of bottle/jug.	Bottle tubing is connected in the wrong location.	Place bottle tubing in different location or connect to a higher connection. Replace tubing if seeing a kink after moving location.
Bottle/jug tubing will not reach connector.	The wrong length tubing was selected.	The unit comes with multiple length tubing for different locations. Change bottle tubing to lower bottle location.
Product is coming from locations inside unit.	Tubing connections are not secure.	Remove side panel to investigate. May need to reconnect tubing or send in for service.

Support Videos

Setup Video

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

How to Use Video

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

How to Clean Video

<http://server-products.com/flavor-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 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		SERIES
XXXX		##X ##X
P/N		
#####		



SERVER.

INTELLIGENT BY DESIGN™