



S E R V E R

SERVE BETTER™

MODELS:

**CC CONDIMENT
CHILLER**

120V USA

Series 11A

86070

230V Continental Europe

Series 11A

86091

230V Australia

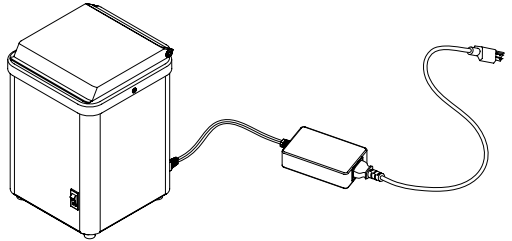
Series 11A

86092

230V United Kingdom

Series 11A

86095

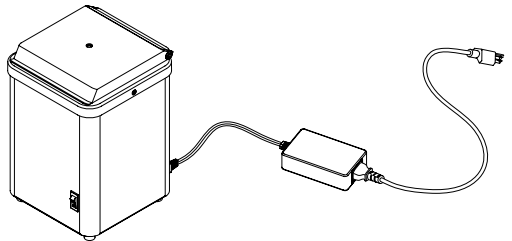


**ECC ESPRESSO CREAM
CHILLER**

1 Hole

Series 11A

86063

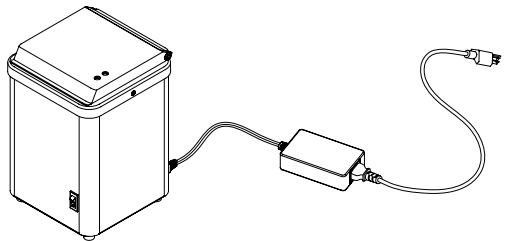


**ESPRESSO CREAM
CHILLER**

2 Holes

Series 11A

86527



SAFETY GUIDELINES WHEN USING THIS UNIT:



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.**

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. can not be responsible for the serving of potentially hazardous product.



NSF International listed.
(National Sanitation Foundation)

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 and Au Jus sauces corrode stainless steel. Server Products, Inc. regrets that we can not honor Warranty claims on stainless steel parts that have been affected by sauerkraut or Aus Jus.

SAFETY GUIDELINES WHEN CLEANING THIS UNIT:

Ensure unit is "OFF" and unplugged.



Warning- Electrical shock could occur:

- **Electrical components of unit could be damaged from water exposure or any liquid.**
- **Never immerse unit into water or any liquid.**
- **Never use any water jet or pressure sprayer on unit.**

UNIT SET-UP

ALWAYS CLEAN UNIT THOROUGHLY BEFORE EACH USE. SEE UNIT TAKE-DOWN, SAFETY GUIDELINES, AND UNIT CLEANING.

- 1 PLUG CORD INTO POWER SOURCE.
 - Verify that cord is securely plugged into the unit, the power supply (adaptor), and the power source (outlet).
- 2 PRESS SWITCH TO THE "ON" POSITION.
 - Allow unit to pre-cool for 20 minutes.
- 3 LIFT UP LID.
- 4 INSERT PRODUCT VESSEL INTO BASIN OF UNIT. FOOD PRODUCT MUST ALWAYS BE INSIDE PRODUCT VESSEL. NEVER PLACE FOOD PRODUCT DIRECTLY INTO UNIT BASIN WITHOUT A VESSEL.
 - Food product vessel maximum capacity is two (2) quarts.
 - DO NOT OVER FILL.
- 5 CLOSE LID TO MAINTAIN MAXIMUM COLD TEMPERATURE.
 - Temperature can be monitored by viewing temperature strip located on front of product vessel.
 - For best unit cooling and performance, always keep unit on continuously all day and all night, every day and every night, to prevent pre-cool period. Unit should remain on, as a refrigerator.

Server Products Inc. claims no responsibility for actual serving temperature of product. It is the responsibility of the user to ensure that any product is held and served at a safe temperature.

UNIT TAKE-DOWN

- 1 PRESS SWITCH TO "OFF" POSITION.
- 2 UNPLUG CORD.
- 3 LIFT UP LID.
 - Lid can be removed for cleaning.
- 4 REMOVE PRODUCT VESSEL.
- 5 REMOVE LID BY PUSHING ONE HINGE TAB OF LID OFF OF HINGE PIN.
 - To prevent lid from being scratched or damaged, lid must be removed for changing or cleaning filter on underside of unit.

CHANGING OR CLEANING FILTER

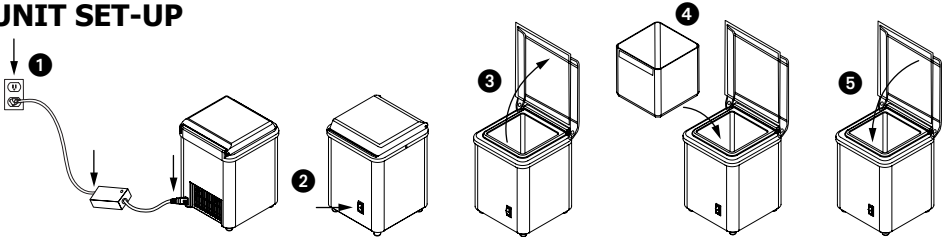
FOR BEST UNIT COOLING AND PERFORMANCE, CHANGE OR CLEAN FILTER AT A MINIMUM OF ONCE PER MONTH.

- 1 SEE UNIT TAKE DOWN.
- 2 ENSURE UNIT IS "OFF" AND UNPLUGGED.
- 3 TURN UNIT OVER TO ACCESS FILTER HOLDER AND FILTER ON UNDERSIDE OF UNIT.
- 4 LIFT OFF FILTER HOLDER BY PULLING IT OFF FROM ONE EDGE.
- 5 REMOVE FILTER AND CLEAN OR REPLACE.
 - Server Products Inc. Pack of 5 Replacement filters: 86067
- 6 IF NECESSARY, WIPE DOWN FAN COVER AND SURROUNDING AREA ON UNDERSIDE OF UNIT WITH CLOTH DAMPENED WITH DISHWASHING LIQUID OR MILD SANITIZING DETERGENT.

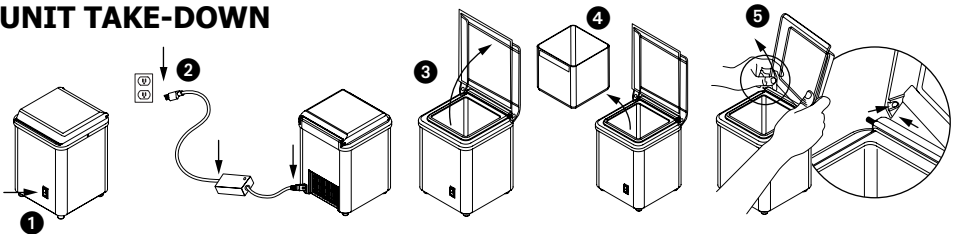
Warning- Electrical shock could occur:

- Be sure to wring out any excess water from cloth before wiping near fan of unit.
 - Dripping water into unit can cause electrical damage to unit.
- 7 PLACE NEW OR CLEANED FILTER OVER FAN COVER.
 - 8 REPLACE FILTER HOLDER.

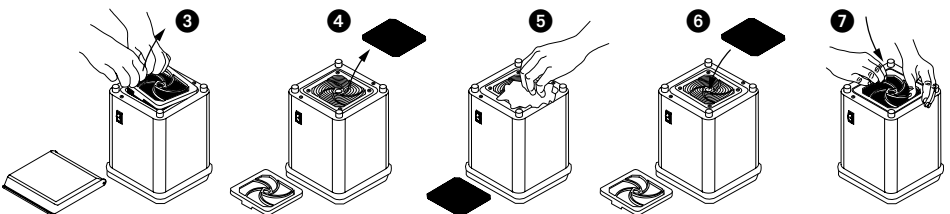
UNIT SET-UP



UNIT TAKE-DOWN



CHANGING OR CLEANING FILTER



UNIT CLEANING

BEFORE FIRST USE AND AFTER USE DAILY OR REGULARLY, DISASSEMBLE AND CLEAN PARTS. FOR SAFE AND PROPER CARE, AND TO PREVENT CORROSION, OF PARTS, IT IS IMPORTANT TO CLEAN, RINSE, SANITIZE, AND DRY PARTS DAILY OR REGULARLY. FAILURE TO COMPLY WITH ANY OF THESE INSTRUCTIONS MAY VOID UNIT WARRANTY.

- 1 SEE UNIT TAKE DOWN.
- 2 ENSURE UNIT IS "OFF" AND UNPLUGGED.

Warning- Electrical shock could occur:

- **Electrical components of unit could be damaged from water exposure or any liquid.**
 - **Never immerse unit into water or any liquid.**
 - **Never use any water jet or pressure sprayer on unit.**
- 3 WASH CLEAN ALL WASHABLE PARTS WITH DISHWASHING DETERGENT AND HOT WATER.
 - Do not use scrapers, steel pads, steel wool, or other cleaning tools that can scratch surfaces.
 - Mildly abrasive NYLON or brass brush may be used to remove any stubborn food or mineral deposits on interior surfaces of unit.
 - Do not use abrasive cleansers.
 - Do not use caustic cleansers.
 - Do not use cleansing agents with high concentrations of acid, alkaline or chlorine.
 - Do not use ammonia based cleansers.
 - 4 FULLY RINSE ALL WASHED PARTS THOROUGHLY WITH CLEAR WATER.
 - To prevent corrosion on parts, it is important to thoroughly and fully rinse washed parts.
 - 5 WIPE CLEAN EXTERNAL SURFACES OF UNIT WITH A CLEAN DAMP CLOTH.
 - Nontoxic glass cleaner may be used to clean stainless steel parts.
 - 6 DRY ALL PARTS WITH A CLEAN SOFT CLOTH.
 - Various elements and minerals, such as chlorides in tap water, can accumulate on stainless steel parts and create corrosion.
 - To prevent corrosion on stainless steel parts, it is important to thoroughly and fully dry with a clean soft cloth regularly.
 - 7 SANITIZE ALL PARTS FOLLOWING LOCAL SANITIZATION REQUIREMENTS. ALL PARTS IN CONTACT WITH FOOD MUST BE SANITIZED.
 - Allow parts to fully air dry after sanitization.
 - Fully air drying all parts will prevent condensation from developing between food vessel and unit basin.

UNIT TROUBLESHOOTING

Unit does not cool:

- Ensure cord is securely plugged in. Verify cord is securely plugged into unit, power supply (adaptor), and power source (electrical outlet).
- Ensure power is available from source.
- Ensure unit is on.
- Ensure fan is on/running.
- Ensure filter is clean or replace if necessary.

GENERAL SERVICE, REPAIR, OR RETURNS

Before sending any item to Server Products for service, repair, or return, contact Server Products customer service to request a **Return Authorization Number**. Merchandise must be sent to Server Products with this number.

Merchandise being returned for credit 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.

SERVICE

Contact your dealer or Server Products Inc. customer service department for the following:

ORDERING REPLACEMENT PARTS

Be prepared to give this information:

- Model Letters/Name/Numbers
- Part Numbers- P/N
- Series Numbers/Letters
- Part Description

This information and other important data is stamped on the lid or cylinder of pumps or on the bottom or back side of every unit.

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



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