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S E R V E R

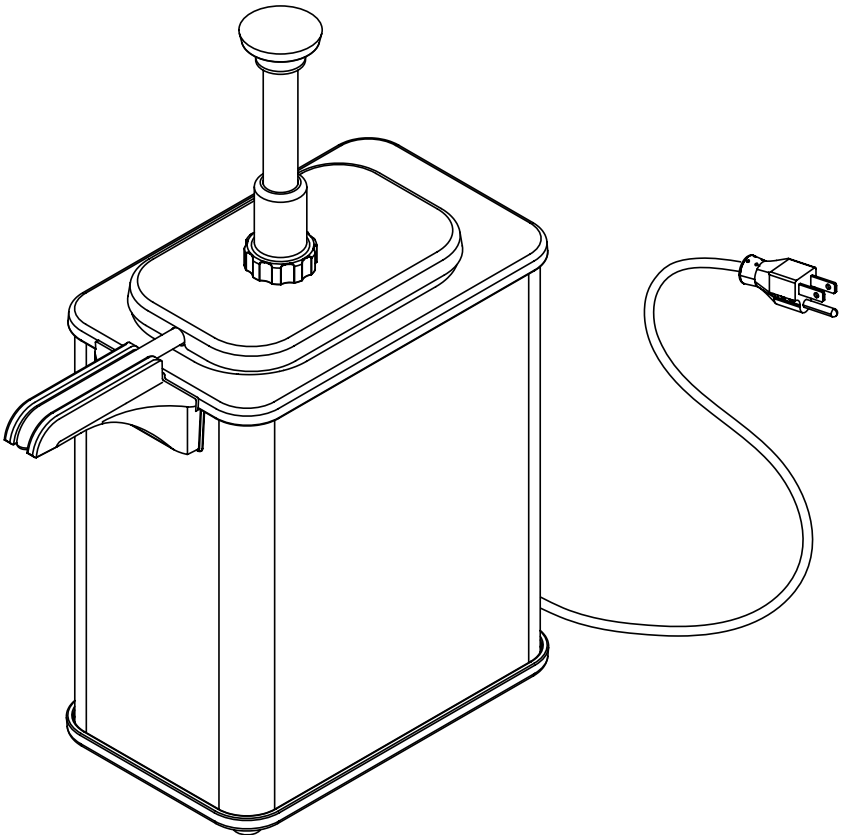
SERVE BETTER™

MODEL:

EZT-S

**EZ-TOPPER™
TALL, SINGLE,
ADJUSTABLE THERMOSTAT**

**120V
Series 12B
85790**



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.

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.

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.



Caution- Hot:

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



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 AND PUMP THOROUGHLY BEFORE EACH USE. SEE UNIT TAKE-DOWN, SAFETY GUIDELINES AND CLEANING. SEE SEPARATE PUMP MANUAL FOR PUMP INSTRUCTIONS.



Warning- Electrical shock could occur:

This is not a waterbath unit.

PRODUCT POUCH(ES) MAY BE PREHEATED IN UNIT:

- Product pouches may otherwise be preheated in a microwave, convection oven, water bath, or steam table according to product manufacturer's instructions
- Pre-heat time will vary depending on product

PRE-HEAT FOR AT LEAST 30 MINUTES WITH:

- pump(lid) installed
- thermostat knob set at maximum setting

AFTER PRE-HEAT:

- Adjust thermostat knob to recommended product serving temperature.

1 ATTACH PUMP TO PRIMARY PRODUCT POUCH BEFORE INSTALLING INTO UNIT.

- Place product pouch on a counter top with circular pouch fitment facing upward.
- Position pump connector directly over center of circular pouch fitment.
- Press pump connector down to pierce through film in circular pouch fitment. Pump connector will "snap" securely into fitment.
- Connector is fully engaged into pouch fitment when surface of circular pouch fitment touches connector's rim.

2 INSTALL PRIMARY PRODUCT POUCH, WITH PUMP NOW ATTACHED, INTO FOOD VESSEL.

- Align pump discharge tube into spout heater slot on front of unit.

3 PLUG CORD INTO POWER SOURCE.

4 PRESS SWITCH TO THE "ON" POSITION.

5 SET THERMOSTAT KNOB TO RECOMMENDED TEMPERATURE.

UNIT TAKE-DOWN

1 PRESS SWITCH TO "OFF" POSITION.

2 UNPLUG CORD.



Caution- Hot:

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

3 REMOVE PUMP WITH PRIMARY PRODUCT POUCH ATTACHED.

- Grasp both pump and pouch and pull them together up and out of unit.

4 REMOVE POUCH SUPPORT, IF INSTALLED.

5 REMOVE RESERVE PRODUCT POUCH, IF INSTALLED.

6 DISCONNECT PUMP FROM PRIMARY PRODUCT POUCH.

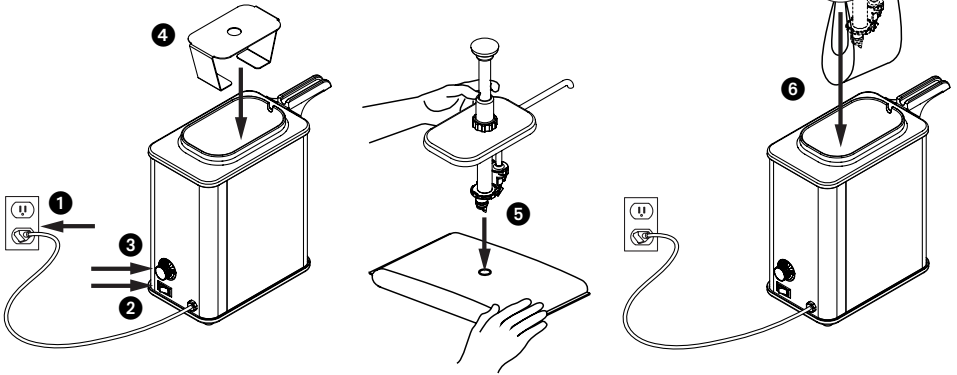
- Pull pump connector out of circular pouch fitment.

7 FLUSH AND RINSE ALL INSIDE AND OUTSIDE SURFACES OF PUMP THOROUGHLY WITH HOT WATER.

8 DISASSEMBLE AND CLEAN PUMP. SEE SEPARATE PUMP MANUAL.

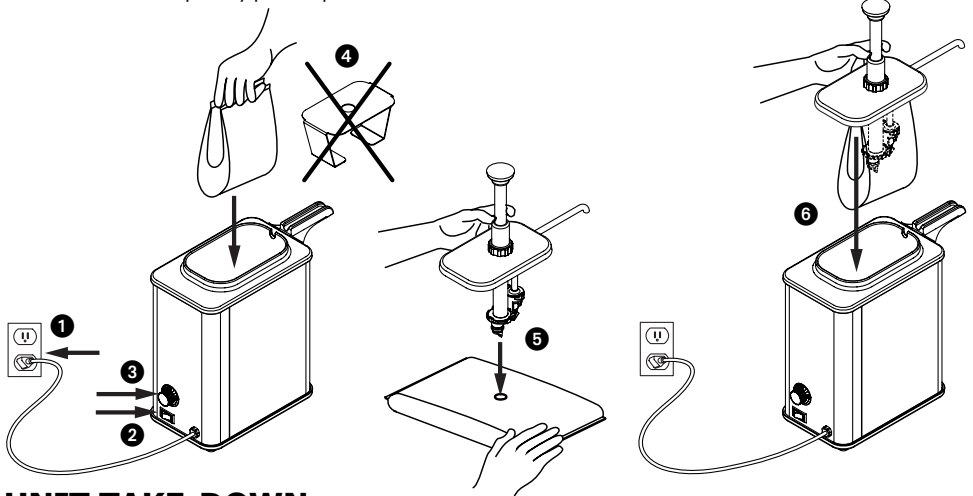
UNIT SET-UP (ONE POUCH)

- If only installing one product pouch, then pouch support must be installed first into product vessel underneath product pouch.

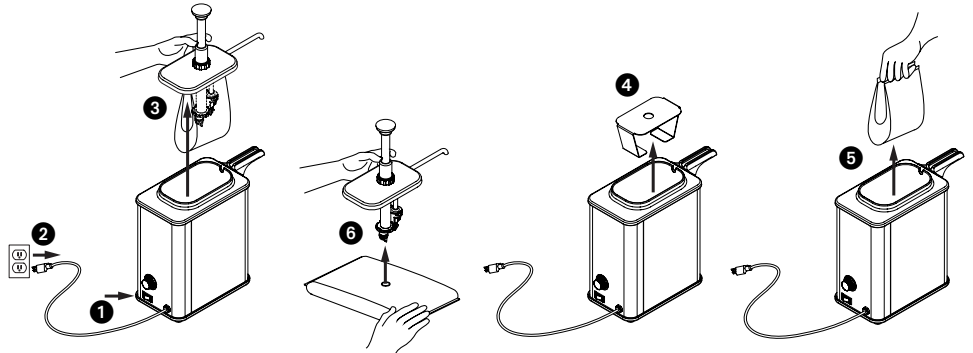


UNIT SET-UP (TWO POUCHES)

- If installing a primary product pouch and a reserve product pouch, then do not use pouch support.
- One reserve product pouch can be folded in half and installed under primary product pouch.



UNIT TAKE-DOWN



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.

SEE SEPARATE PUMP MANUAL FOR SPECIFIC PUMP CLEANING.

- 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.

UNIT TROUBLESHOOTING

POSSIBLE PROBLEM:

- Unit does not heat.
- Product pouch does not evacuate all product.

POSSIBLE SOLUTIONS:

- Ensure cord is securely plugged in.
- Ensure power is available from source.
- Ensure unit is on.
- Ensure thermostat knob is set correctly.
- Ensure proper pouch installation, see UNIT SET-UP.

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.

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.

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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