

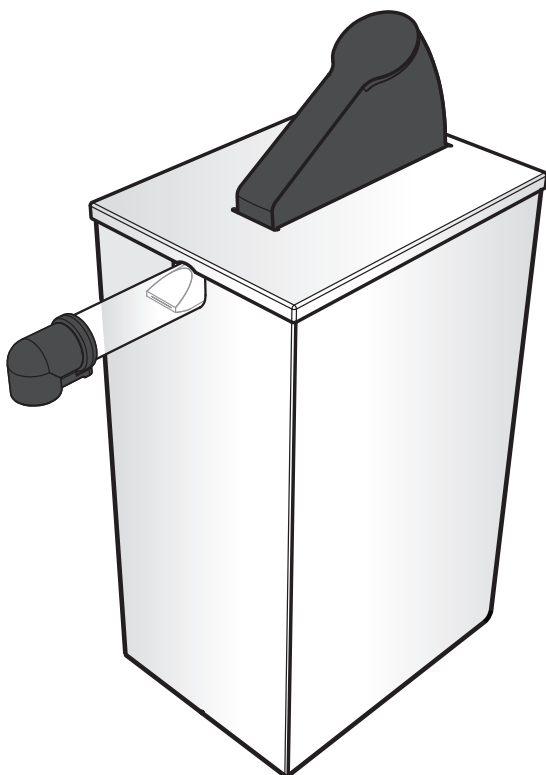
Server Express™ Direct-Pour

Direct-pour into provided fountain jar.

MODELS:

SE-SS-DP

SE-SS-DI-DP



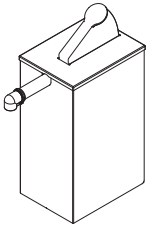
Thank You

for purchasing our Server Express™ Condiment Dispenser. This portion controlled unit dispenses poured-in product and has only a few parts for easy clean-up.

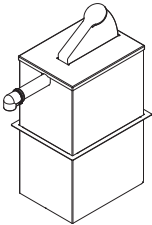
SIMPLIFY CONDIMENT MANAGEMENT— GO EXPRESS!

DIRECT-POUR MODELS

SE-SS-DP
100236
Single

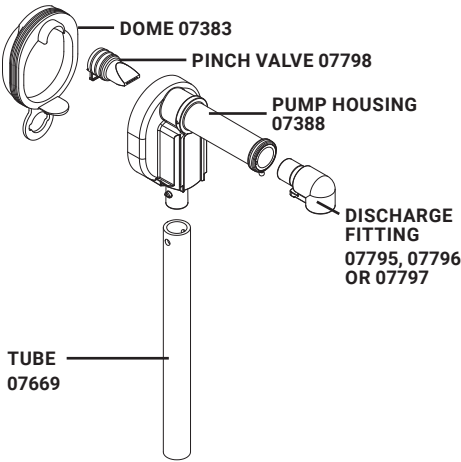


SE-SS-DP
100237
Single Drop-In

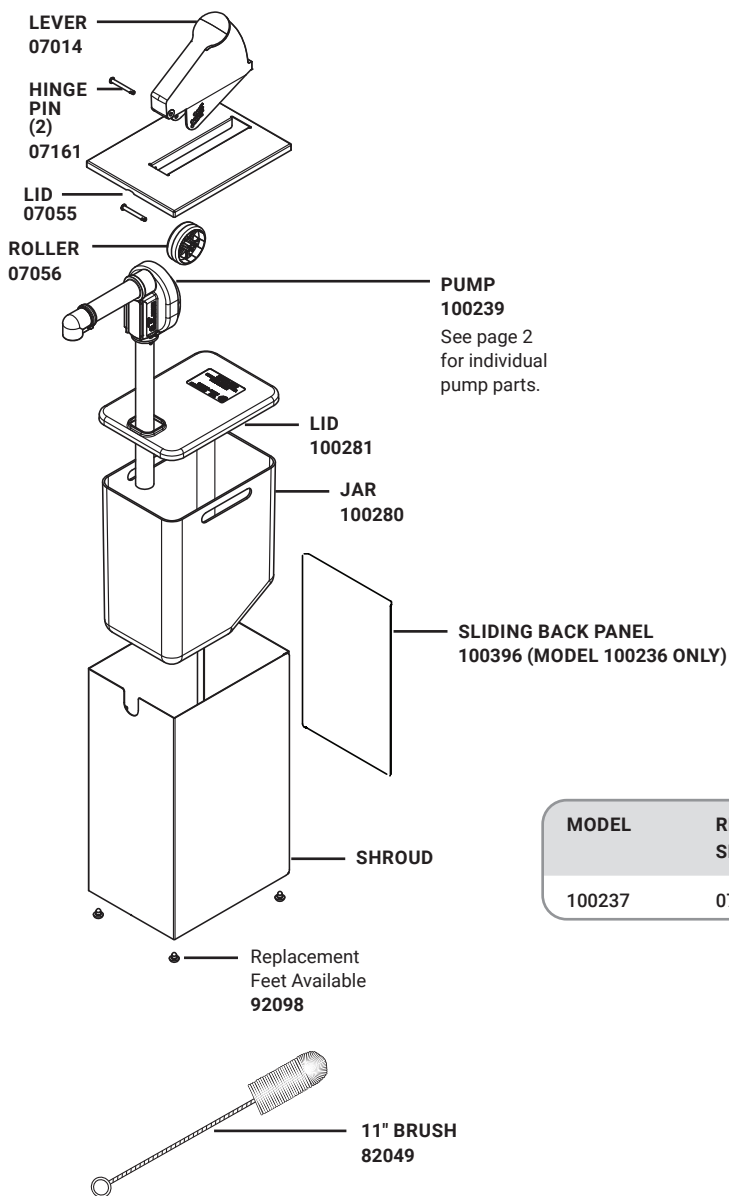


MODEL 100239

PART	QTY	DESCRIPTION
07383	1	PUMP DOME, BLACK
07798	1	LARGE PINCH VALVE
07388	1	PUMP HOUSING
07669	1	9½" TUBE
07795	1	DISCHARGE FITTING, SMALL
07796	1	DISCHARGE FITTING, MEDIUM
07797	1	DISCHARGE FITTING, LARGE



DIRECT-POUR MODEL PARTS



MODEL	REPLACEMENT SHROUD KIT
100237	07327

SAFETY



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. 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.

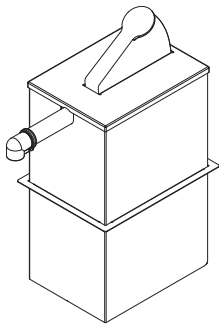


NSF International lists this pump as:
"Not acceptable for dispensing potentially hazardous foods."

ADA
compliant

DROP-IN UNIT

Drop-in units can be used either on a countertop surface or can be dropped into an opening in a countertop.



MODEL NUMBER

100237

RECOMMENDED COUNTERTOP OPENING SIZE

6 3/8" x 8 1/2"

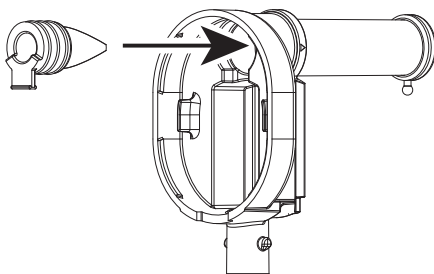
PUMP ASSEMBLY

**WASH ALL PARTS
PROPERLY BEFORE USE.** See page 11.

1 INSERT PINCH VALVE

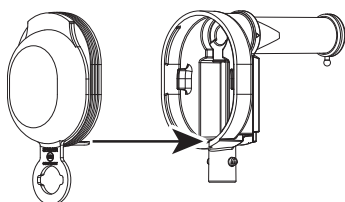
into pump housing.

TIP: Squeeze the pinch valve open before installation to ensure it isn't stuck shut.

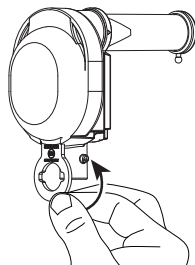


2 INSTALL DOME

Press dome into housing fully.
Ensure valve flap covers bottom opening.

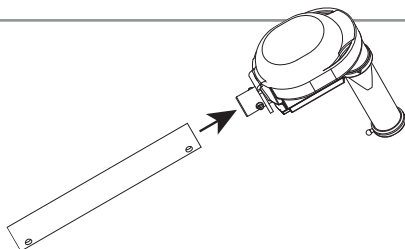


Wrap loop around lower opening to secure dome.



3 INSTALL TUBE

Lubricate with a small amount of clean water.
Rotate and position until both pegs on housing fit into holes on tube.



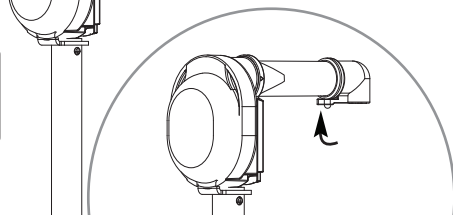
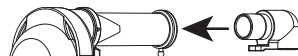
4 INSERT DISCHARGE FITTING

into pump housing discharge tube.
Place loop of fitting around peg on end of discharge tube to secure.

**CONSISTENCY OF
WHAT YOU DISPENSE**

**SUGGESTED
FITTING SIZE**

THIN (hot sauce)..... SMALL
THICK (ketchup or mustard).....MEDIUM
THICKER (relish or tartar sauce).....LARGE



SETUP

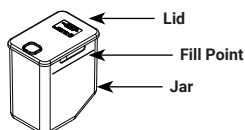


PRACTICE SAFETY.

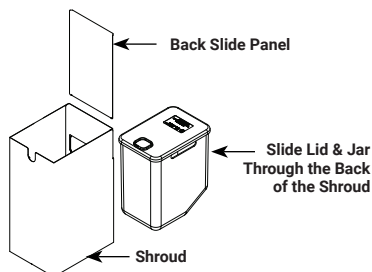
WASH ALL PARTS PROPERLY BEFORE USE. See page 9.

1 POUR PRODUCT & INSTALL JAR/LID INTO SHROUD

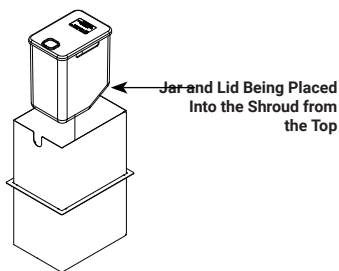
Fill jar to 1/2-inch below the handle of jar to allow for displacement of product when pump is inserted. Do NOT pour directly into dispenser shroud. Place lid on jar.



For countertop unit (100236), remove back slide panel and slide lid and jar through the back of the shroud. Replace the back slide panel.

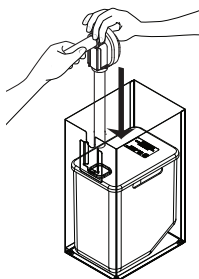


For the drop-in unit (100237), pick up lid and jar and carefully place in the shroud from the top.

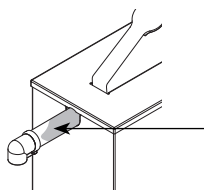


2 INSTALL PUMP & PRIME

Align pump guides into slots in shroud and guide pick-up tube of the pump through the access hole in the lid and into the food product. Prior to putting lid on, prime the pump with your hand(s) by pressing the dome and releasing until food product fills the discharge tube.

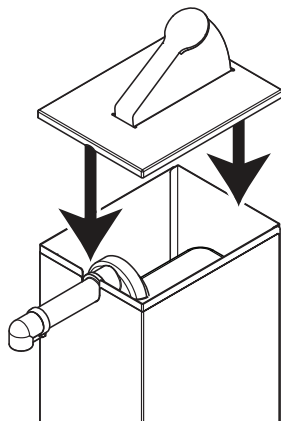


Pump being primed by hand by pressing the dome and releasing until food product fills the discharge tube.



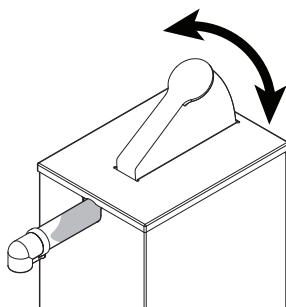
Pump primed with food product seen in discharge tube.

3 PLACE LID ON TOP



4 DISPENSE

Press lever to dispense product.

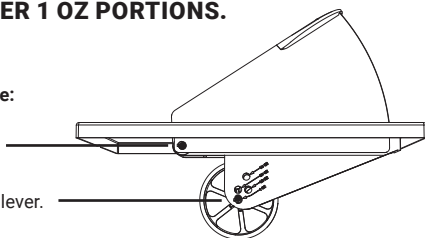


PORTION CONTROL

THE LID IS SET TO DELIVER 1 OZ PORTIONS.

If lid reassembly is needed,
or to specify a different portion size:

One hinge pin attaches lever to lid.

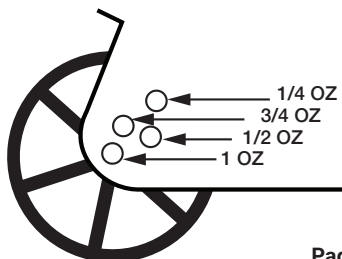


Second hinge pin attaches roller to lever.
(Controls portion dispensed.)



Install hinge pin through center
roller hole and desired portion
hole on lever.

Pin snaps into place.



TAKE-DOWN & DISASSEMBLY

1 REMOVE LID

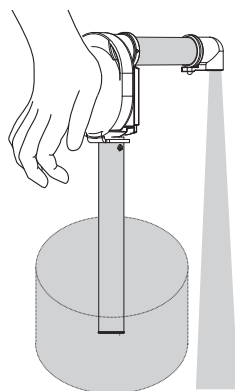
2 REMOVE PUMP

3 REMOVE INTERNAL JAR WITH LID

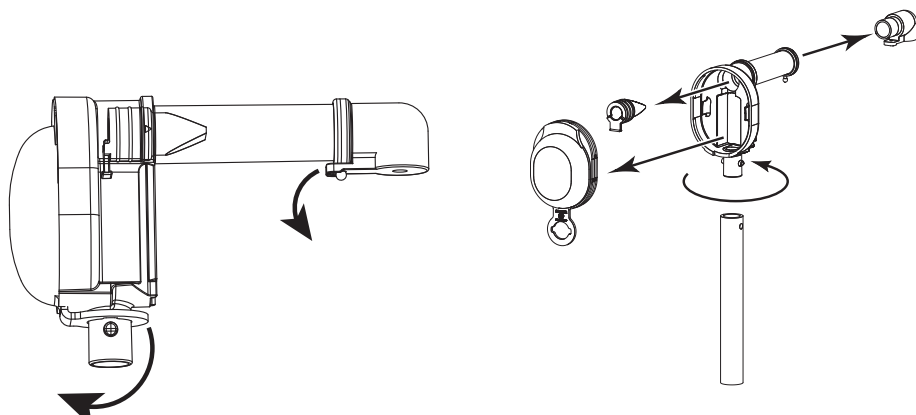
Internal food holding jar and lid are dishwasher safe.

4 FLUSH & RINSE PUMP

Place lower end of pump into container of hot water. Pump until all remaining product is expelled and only water flows from discharge tube.



5 DISASSEMBLE



CLEANING

1 CLEAN

After disassembling, clean all washable parts with soap and hot water.

2 RINSE

fully with clear water.

3 SANITIZE

all parts according to local sanitization requirements. All parts in contact with food must be sanitized.

4 AIR DRY

all parts fully.



YES!

Use dishwashing soap and hot water

- External surfaces may be wiped clean with a clean damp cloth.
- Glass and surface cleaners approved for use in food contact areas may be used.
- Do not use abrasive, caustic or ammonia based cleansers.
- Do not use metal scrapers or cleaning pads that could scratch surfaces.
- Internal food holding jar and lid are dishwasher safe.

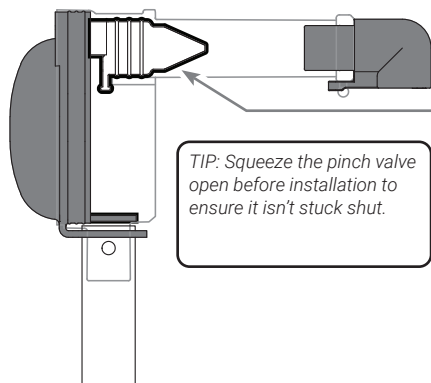
CARE OF STAINLESS STEEL

This unit is constructed with stainless steel— one of the best materials for food serving and storage.

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.

- A mildly abrasive nylon or brass brush may be used to remove any stubborn food or mineral deposits on interior surfaces of unit.
- Fully rinsing and drying all parts can help prevent corrosion. Elements and minerals in tap water can accumulate on stainless steel parts and create corrosion.
- Do not use products containing acids, alkalines, chlorine, or salt. These agents can corrode stainless steel.

TROUBLESHOOTING



DIFFICULT TO ATTACH PARTS?

- Wet parts with clean water to help fit.

PRODUCT DOESN'T PUMP?

- Ensure pinch valve is inserted in housing.
- Clean pump thoroughly.
- Ensure pump is properly installed into retaining slots inside front wall of shroud.

HOME POPS OFF?

- Clean thoroughly. Food residue could prevent a tight seal between dome and housing.
- Ensure dome edges are flush with housing.

SERVER PRODUCTS LIMITED WARRANTY

2^{YEAR} WARRANTY

This Server product is backed by a two-year limited warranty against defects in materials and workmanship. See [Server-Products.com](https://www.server-products.com) for details.

GENERAL SERVICE, REPAIR OR RETURNS

Before sending an item to Server Products, contact Customer Care to request a **Return Authorization Number**. The RA Number ensures proper processing and a prompt turnaround. Repaired units are typically shipped out within 48 hours of receipt.

Merchandise returned for credit will incur a 20% restocking charge, must be less than 90 days old, and in unused (new) condition. Electrical parts (thermostats, heating elements, etc.) are not returnable.

Servicing Cord: Specific tools are required for safe and proper power supply cord removal and installation. Repairs should be done by an OEM representative or qualified technician using a cord meeting code H05 RN-F requirements.

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

Please be prepared with your **Model, P/N** and **Series** located on the lid or base of the unit.

Example:

