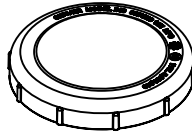
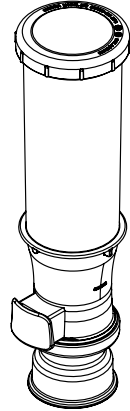
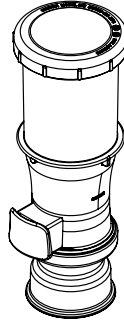


MODEL:

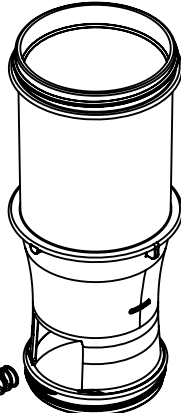
**INS (1 TSP. TRIGGER)**

**INSWEETEN®,  
14 OZ.**

**INSWEETEN®,  
24 OZ.**

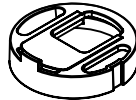
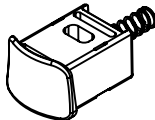


LID



BODY

TRIGGER  
ASSEMBLY



CLOSER PLATE



SPREADER

## SAFETY GUIDELINES

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)

## PORTION CONTROL

Set portion control by selecting appropriate trigger assembly. Trigger assembly includes trigger and spring. Trigger part number and portion amount is stamped on underside of each trigger.

Optional Trigger Assemblies:

Trigger Assembly	Trigger	Color	Portion Amount	Conversion
87173	87164	White	1 tsp.	(.167 oz.) (4.929 mL)
87174	87165	Green	1 tsp.	(.167 oz.) (4.929 mL)
87175	87166	Tan	1 tsp.	(.167 oz.) (4.929 mL)

## DISASSEMBLY

ALWAYS CLEAN UNIT THOROUGHLY BEFORE USE. SEE CLEANING.

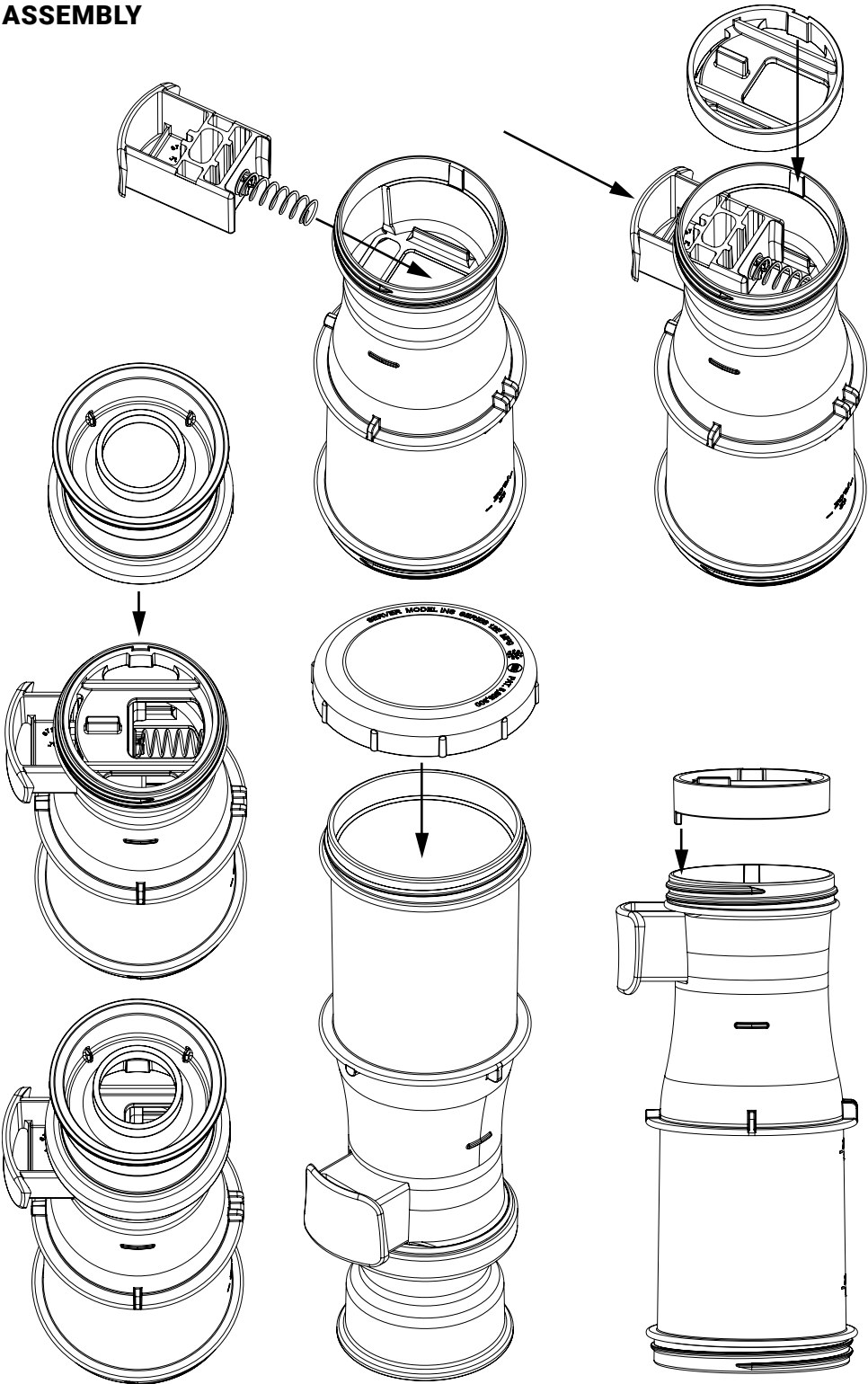
- 1 REMOVE LID FROM UNIT BODY.
  - Rotate lid counter clockwise to loosen.
- 2 EMPTY PRODUCT FROM UNIT.
  - Tip over and pour product out of unit body.
- 3 REMOVE SPREADER FROM UNIT BODY.
  - Rotate spreader counter clockwise to loosen.
- 4 REMOVE CLOSER PLATE FROM UNIT BODY.
  - Set unit body upside down on countertop, with removable parts on top, to disassemble.
  - Push trigger and spring assembly into unit body until space is available for closer plate tab to release from space.
  - Pull closer plate up and out of unit body.
- 5 REMOVE TRIGGER AND SPRING ASSEMBLY FROM SLOT OF UNIT BODY.
  - Be careful to hold spring down so that it does not spring up and out of unit body.

## ASSEMBLY

ALWAYS CLEAN UNIT THOROUGHLY BEFORE EACH USE. SEE DISASSEMBLY AND CLEANING.

- 1 SET PORTION CONTROL. SEE PORTION CONTROL.
- 2 INSTALL SPRING ONTO CIRCULAR TAB OF TRIGGER, IF NOT ALREADY INSTALLED.
  - A** Install straight end of spring into groove in center of circular tab of trigger.
  - B** Use a flat head screw driver to press down on straight end of spring to engage and snap spring into circular tab of trigger.
- 3 INSTALL TRIGGER AND SPRING ASSEMBLY INTO SLOT OF UNIT BODY.
  - Set unit body upside down on countertop, with slot on top, to assemble.
  - Be careful to hold spring down so that it does not spring up and out of unit body.
- 4 INSTALL CLOSER PLATE INTO UNIT BODY TO SECURE TRIGGER AND SPRING ASSEMBLY.
  - A** Push trigger and spring assembly into unit body until space is available for closer plate tab to slide down into space.
  - B** Align groove of closer plate with key tab on inside rim of unit body.
- 5 INSTALL SPREADER ONTO UNIT BODY TO SECURE CLOSER PLATE.
  - Rotate spreader clockwise to tighten.
- 6 FILL UNIT WITH PRODUCT TO DISPENSE.
  - Refill with product when product is dispensed down to refill line.
- 7 INSTALL LID ONTO UNIT BODY.
  - Rotate lid clockwise to tighten.

# ASSEMBLY

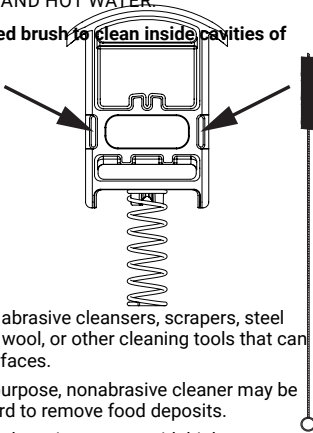


## CLEANING

BEFORE FIRST USE AND AFTER USE, AS NEEDED, DISASSEMBLE AND CLEAN UNIT. IT IS IMPORTANT TO CLEAN, RINSE, SANITIZE, AND FULLY DRY ALL PARTS REGULARLY AND PROPERLY. FAILURE TO COMPLY WITH ANY OF THESE INSTRUCTIONS MAY VOID UNIT WARRANTY.

- 1 SEE DISASSEMBLY.
- 2 WASH ALL PARTS WITH DISHWASHING DETERGENT AND HOT WATER.

- Use supplied brush to clean inside cavities of trigger.



- Do not use abrasive cleansers, scrapers, steel pads, steel wool, or other cleaning tools that can scratch surfaces.
  - A general purpose, nonabrasive cleaner may be used on hard to remove food deposits.
  - Do not use cleansing agents with high concentrations of acid, alkaline or chlorine. Do not use ammonia to clean parts. These agents can damage parts.
- 3 FULLY RINSE ALL PARTS THOROUGHLY WITH CLEAR WATER AND DRY WITH A CLEAN SOFT CLOTH.
  - 4 WIPE EXTERNAL SURFACES OF UNIT DAILY WITH A CLEAN DAMP CLOTH. DRY WITH A CLEAN SOFT CLOTH.
  - 5 SANITIZE PARTS FOLLOWING LOCAL SANITIZATION REQUIREMENTS. ALL PARTS IN CONTACT WITH FOOD MUST BE SANITIZED.
    - Allow parts to fully air dry after sanitization.
    - Dishwasher safe.

## TROUBLESHOOTING

### Possible Problems:

- Dispenses little or no product.
- Portion control is not consistent.

### Possible Solutions:

- Clean unit.
- Ensure unit has adequate level of product to dispense.
- Ensure unit is assembled correctly.
- Ensure that unit is not clogged. Some powder products can pack and plug.
- Shake unit.
- Ensure correct trigger is installed per product.

## 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.

## 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](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

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

Example: 

MODEL	XXXX	SERIES
P/N	#####	##X ##X

**SERVER**  
INTELLIGENT BY DESIGN