for purchasing our Server Express™ Pouched Condiment Dispenser. This portion controlled unit is sealed and sanitary, achieves excellent evacuation and has only a few parts for easy clean-up.

Thank You

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SIMPLIFY CONDIMENT MANAGEMENT – GO POUCHED
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

PARTS

LEVER 07014
LID 07402
HINGE PIN (2) 07161
ROLLER 07056
SHROUD
Ketchup 07945
Mustard 07946
Relish 07947
Replacement Feet Available 07429

PUMP

PUMP 07405 (Ketchup, Mustard)
PUMP 07937 (Relish)

DOME 07399
PINCH VALVE 07798
PUMP HOUSING 07388

TUBE
CLEAR, 16 MM (Ketchup, Mustard) 07381
BLACK, 18 MM (Relish) 07141

CONNECTOR
BLACK, MEDIUM 07796 (Ketchup, Mustard)
BLUE, LARGE 07827 (Relish)

DISCHARGE FITTING

Replacement Feet Available 07429

11" BRUSH 82049
1. **INSERT PINCH VALVE**
   Insert pinch valve into pump housing.
   
   **TIP:** Squeeze the pinch valve open before installation to ensure it isn’t stuck shut.

2. **INSTALL DOME**
   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 CONNECTOR**
   **PRODUCT DISPENSED**
   - Ketchup, mustard
   - Relish
   **CONNECTOR**
   - CLEAR, 16 mm
   - BLACK, 18 mm

   Lubricate with a small amount of clean water. Rotate and position until both pegs on connector fit into holes on tube. Connector must point away from end of discharge tube.

5. **VERIFY DISCHARGE FITTING SIZE**
   **PRODUCT DISPENSED**
   - Ketchup, mustard
   - Relish
   **FITTING**
   - BLACK, MEDIUM
   - BLUE, LARGE
   
   Fittings are marked medium or large on bottom.

6. **INSERT DISCHARGE FITTING**
   Insert fitting into pump housing discharge tube. Place loop of fitting around peg on end of discharge tube to secure.
SETUP

PRACTICE SAFETY. WASH ALL PARTS PROPERLY BEFORE USE. See page 7.

1 ATTACH POUCH TO PUMP

Firmly press piercing connector into center of pouch fitment. An audible click indicates a secure connection.

2 DROP IN

Slide pouch and pump into shroud. Align pump guides into slots.
If lid reassembly is needed:

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.

PORTION CONTROL

THE LID IS SET TO DELIVER 1 OZ PORTIONS.

Press lever several times until you see product in discharge tube.

SNAP LID ON

Back tab of lid snaps into place.

PRIME PUMP

4

1/4 OZ

3/4 OZ

1/2 OZ

1 OZ
TAKE DOWN & DISASSEMBLY

**1 REMOVE LID**
Firmly press tab in back of lid to release.

**2 REMOVE PUMP & POUCH**

**3 DETACH PUMP FROM POUCH**

**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**
**PUMP CLEANING**

1. **FLUSH & RINSE**
   - all pump surfaces with hot water.
   - Place lower end of pump into container of hot water and operate pump until all remaining product is expelled and only hot water is discharged.

2. **DISASSEMBLE & CLEAN**
   - all washable parts with soap and hot water.
   - Use brush to clean any confined areas.

3. **RINSE**
   - fully with clear water.

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

5. **AIR DRY**
   - all parts fully.

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**LID & SHROUD CLEANING**

* Lid & Shroud may be wiped clean with dishwashing soap & hot water.

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**YES!**

Use dishwashing soap, hot water and nylon brush

- Pump is dishwasher safe.

- Do not use abrasive, caustic or ammonia based cleansers.
- Do not use cleansing agents with high concentrations of acid, alkaline or chlorine.
- Do not use metal scrapers or cleaning pads that could scratch surfaces.

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**Hand wash shroud.**

**DO NOT IMMERSE SHROUD IN 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.
DIFFICULT TO ATTACH PUMP PARTS?
• Wet parts with clean water to help fit.

PRODUCT DOESN’T PUMP?
• Ensure pinch valve is inserted in housing.
• Ensure connector is snapped fully in place to fitment in pouch.
• Ensure pump is properly attached to pouch.
• Clean pump thoroughly.
• Ensure pump is properly installed into retaining slots inside front wall of shroud.

DOME POPS OFF?
• Clean thoroughly. Food residue could prevent a tight seal between dome and housing.
• Ensure dome edges are flush with housing.

USE PROPER PARTS FOR CONDIMENTS:

KETCHUP & MUSTARD
- BLACK, MEDIUM
- CLEAR

RELISH
- BLUE, LARGE
- BLACK

TROUBLESHOOTING

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

PRODUCT DOESN’T PUMP?

SERVER PRODUCTS LIMITED WARRANTY

2 YEAR WARRANTY
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

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. Service is extremely prompt. Typically, units are repaired and ship out within 48 hours of receipt.

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% restocking charge.

NEED HELP?

Server Products Inc.
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SPSALES@SERVER-PRODUCTS.COM

Please be prepared with your Series Number and Description located on the back of unit base. Individual Part Numbers listed on page 2.