



S E R V E R

SERVE BETTER™



IntelliServ™ 1/3-Size Pan Warmer Combo Unit

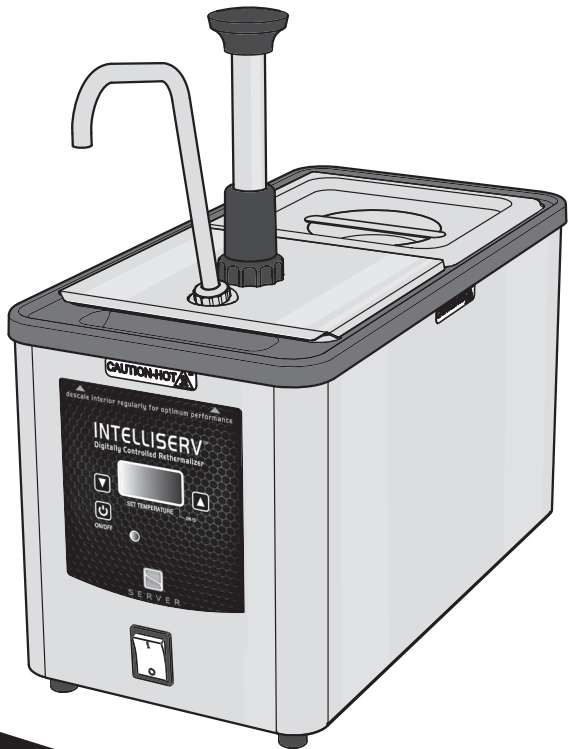
MODEL: IS-1/3

KIT 86846

WARMER 86498

McDonald's Australia

230V



Thank You

...for purchasing our IntelliServ™ warmer. Its digital temperature control ensures accurate holding of toppings and sauces from the first serving to the last.

DON'T COMPROMISE YOUR MENU—INTELLISERV™!

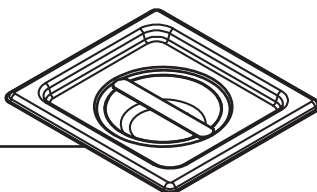


INTELLISERV™ COMBO

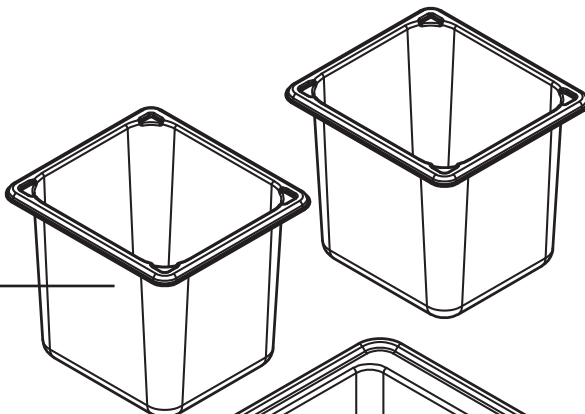
MODEL: IS-1/3

KIT 86846

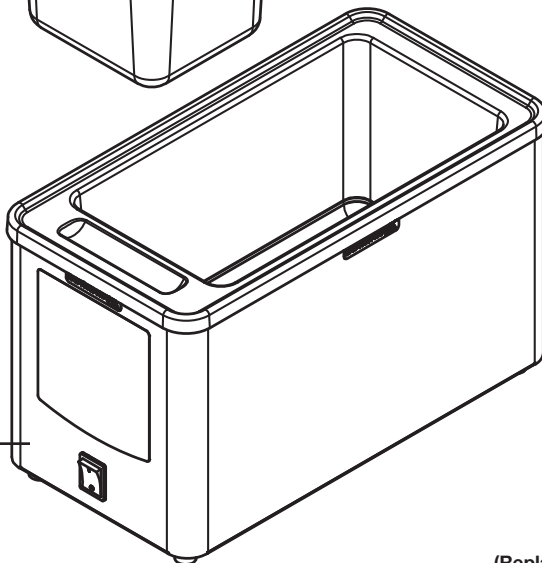
Kit includes all parts shown here.



LID for
1/6 Size Pan
(No Slot)
90016



1/6 SIZE PAN
90089



INTELLISERV™
1/3
MCDONALD'S
AUSTRALIA
86498

(Replacement feet available.
Order part number 81058.)

KIT 86846
Includes
1 Pump

**1/6 SIZE PAN
PUMP**
(with 2 Lids)
86482

**PLUNGER
ASSEMBLY
CP-1/6**
82057

KNOB
82023-000

**LOCKING
COLLAR**
83412

**HEAD
TUBE**
82017

**HEAD
INSERT**
82018

SPRING
82016

WASHER
82015

PISTON
82013

**SEAL
ASSEMBLY**
83003

GAGING COLLAR
(7.4 mL Reduction)
82022

GAGING COLLAR
(3.7 mL Reduction)
83529

**FOOD EQUIPMENT
LUBRICANT**
40179

BRUSH
82049

BRUSH
82526

CP-1/6 LID
82377

DISCHARGE TUBE
82376

*If your pump has threads
on the discharge tube,
use:*

DISCHARGE TUBE NUT
82027
(not used on every pump)

O-RING
2.5 cm
05127

CYLINDER
82362

**CP-1/6 LID
ROTATED**
82379

O-RING
3.3 cm
82323

VALVE BODY
82431

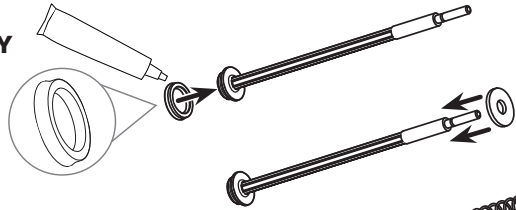
PUMP ASSEMBLY



CLEAN PUMP THOROUGHLY BEFORE EVERY USE. See page 11.

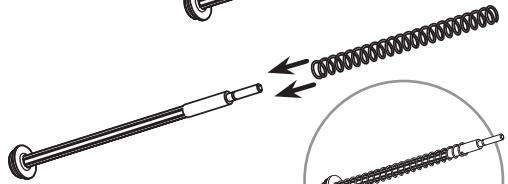
1 INSTALL SEAL ASSEMBLY

onto piston head.
Apply food lubricant to seal.
Flared end of seal faces
away from piston.



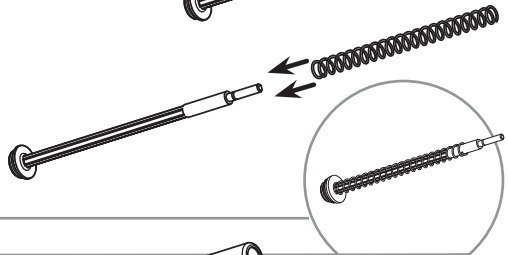
2 ADD WASHER

to threaded end of piston.



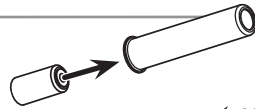
3 ADD SPRING

to threaded end of piston.



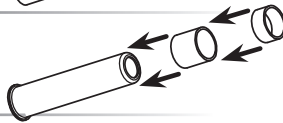
4 INSTALL HEAD INSERT

(bevel side first) into head tube.



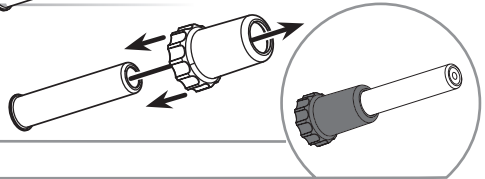
OPTIONAL

ADD GAGING COLLARS
to decrease portions in 7.4 mL
and/or 3.7 mL increments.



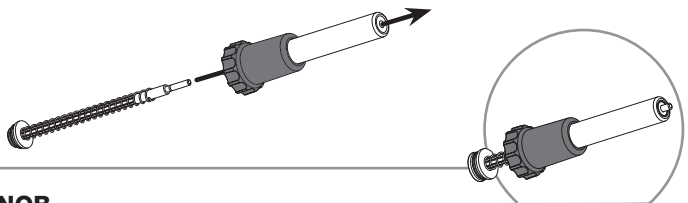
5 INSERT LOCKING COLLAR

(wide end down) towards flared end of
head tube.



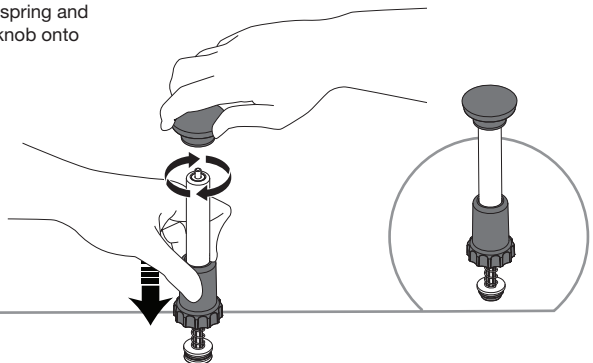
6 INSERT PISTON ASSEMBLY

through head tube and collar.



7 SCREW ON KNOB

Push collar down to compress spring and
expose piston threads. Screw knob onto
plunger by rotating clockwise.



8 INSTALL SMALLER O-RING

Apply food equipment lubricant.
Press and roll O-ring onto wider end
of discharge tube.

9 INSTALL LARGER O-RING

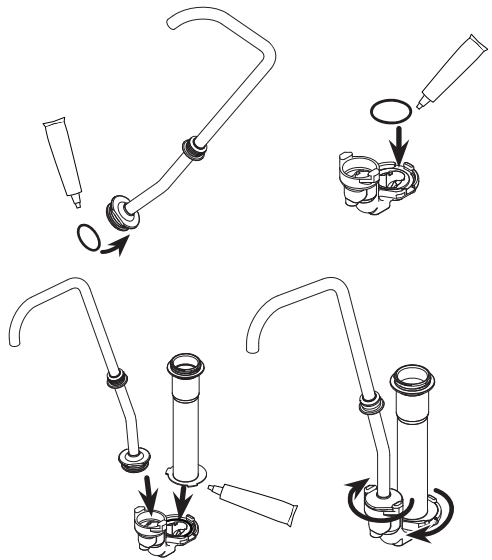
Apply food equipment lubricant.
Position O-ring in larger opening
of valve body.

10 INSTALL CYLINDER

onto valve body.
Apply food equipment lubricant to
bottom edge.
Press down firmly and rotate clockwise to
secure into slots.

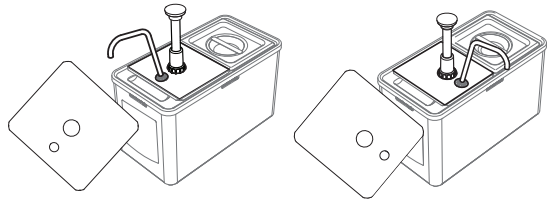
11 INSTALL DISCHARGE TUBE

onto valve body.
Press down firmly and rotate clockwise to
secure into slots.



12 SELECT YOUR LID

to determine pump orientation within unit.

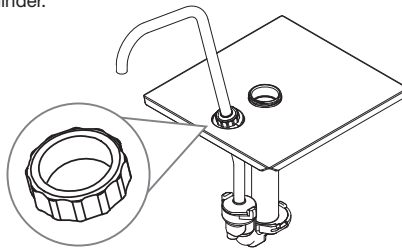


13 SLIDE LID ON

over discharge tube and onto cylinder.

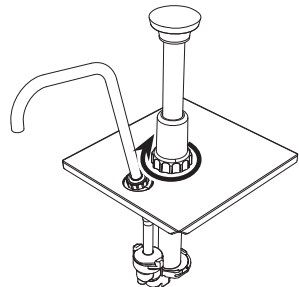
*IF DISCHARGE TUBE
HAS THREADS:*

To secure lid,
slide discharge tube nut
onto discharge tube.
Rotate nut clockwise to secure.



14 INSERT PLUNGER

into cylinder. Rotate locking collar
clockwise to secure.



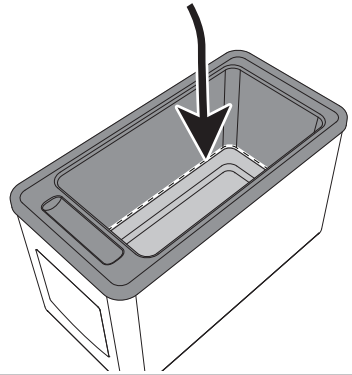
UNIT SET-UP

WASH ALL PARTS PROPERLY
BEFORE EVERY USE. See page 10.

1 FILL UNIT BASIN WITH WATER

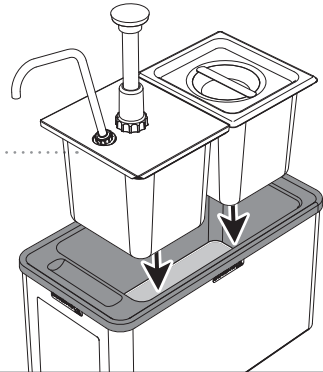
- Fill 1 liter of water up to fill-line-ridge inside basin.

TIP: Check water levels throughout the holding period to ensure even heating.
Filtered water is recommended to deter the accumulation of mineral deposits.



2 PUT PANS WITH PUMP INTO BASIN

- Product being served must always be inside pans.
- Never place food directly into basin of unit.**



3 PLUG CORD

into power source.

4 PRESS POWER SWITCH



to ON position.

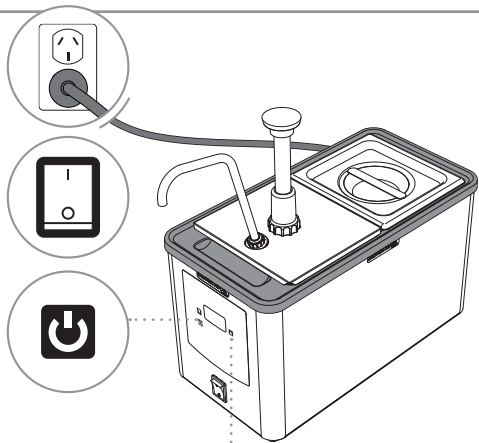
5 PRESS POWER BUTTON

to turn unit on.

6 SET THERMOSTAT

to recommended serving temperature.

- Press Down  or Up  buttons to set temperature.
- See page 14 for control function details.



SAFETY



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.



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

RE THERMALIZATION

Rethermalization of food products is achieved by this appliance when it elevates the food product temperature from a refrigerated 4°C (40°F) to a safe serving temperature of 74°C (165°F) within a period of 2 hours.

1 PRE-HEAT UNIT

for at least 5 minutes with:

- Correct amount of water in basin.
- Lid(s) closed.
- Temperature set at maximum setting.

2 ADD FOOD PRODUCT

- Put food into pans.
- Do not overfill.

3 MAINTAIN SAFE HOT FOOD HOLDING

- After food reaches safe serving temperature of 74°C (165°F), maintain product temperature at or above 66°C (150°F).
- Adjust controller if needed to avoid overheating food.

HOT FOOD HOLDING

Hot Food Holding is achieved with this appliance when it maintains a food product temperature at or above 66°C (150°F), in all locations throughout the product, for a minimum of 2 hours, even if any lid, cover, or pump is removed. The lid, cover, or pump is recommended to help maintain product temperature.

1 PRE-HEAT UNIT

for at least 5 minutes with:

- Correct amount of water in basin.
- Lid(s) closed.
- Temperature set at maximum setting.

2 ADD FOOD PRODUCT

- Put food which has already been preheated to 66°C (150°F) into pans.
- Do not overfill.

MONITOR FOOD CLOSELY FOR FOOD SAFETY.

The United States Public Health Service recommends that hot food be held at a minimum of 60°C (140°F) to help prevent bacteria growth.

COLD FOOD IS NOT TO BE ADDED TO THE UNIT FOR RETHERMALIZATION WHILE HOT FOOD IS BEING HELD.



NSF International and ANSI (American National Standards Institute) list this unit as a "Rethermalization and Hot Food Holding unit (Standard 4)."

UNIT TAKE-DOWN

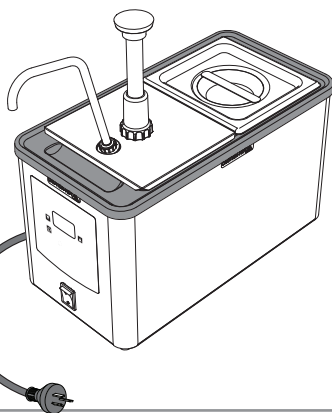
- 1 PRESS POWER BUTTON**
to turn unit off.



- 2 PRESS POWER SWITCH**
to OFF position.



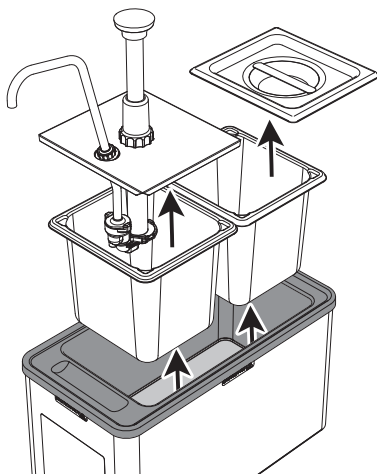
- 3 UNPLUG CORD**



- 4 REMOVE PANS & PUMP FROM BASIN**



CAUTION- HOT
Allow unit to cool before continuing.



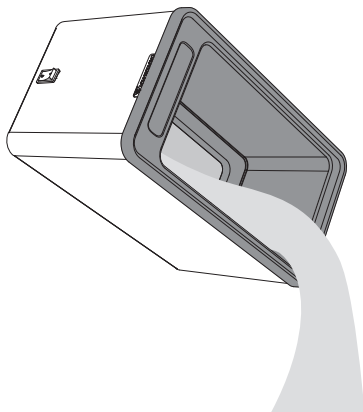
- 5 EMPTY WATER FROM BASIN**
after each use.

TIP: Remember to **empty** the water each day rather than **add**—

This will greatly extend the life of your warmer.

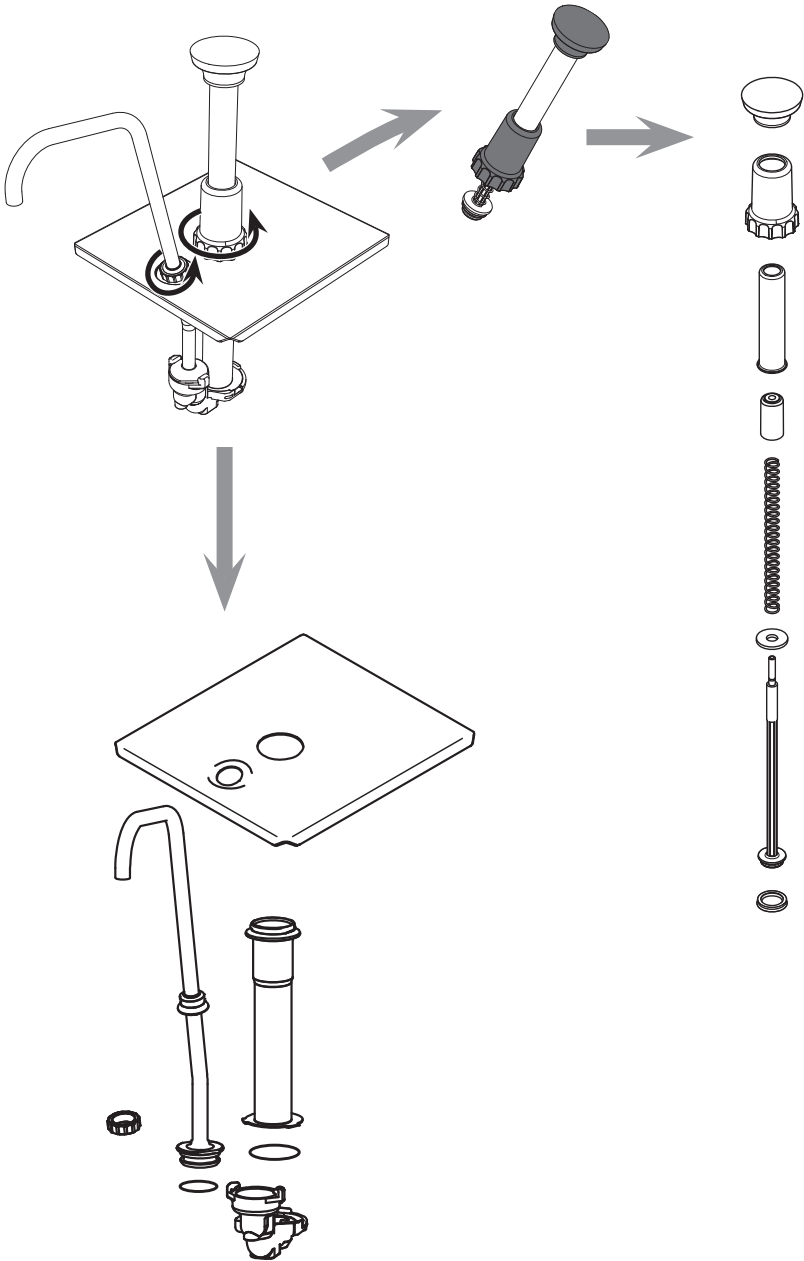
- 6 DRY**
thoroughly with a soft dry cloth.

Proper drying after each use helps maintain the heat plate and the stainless steel.



PUMP DISASSEMBLY

During disassembly, collect small parts in a container to prevent loss.



CLEAN THE WARMER

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.
- Ensure unit is "OFF" and unplugged.

CAUTION- HOT

Allow unit to cool before cleaning.



1 CLEAN

- Before first use and after use daily, disassemble and clean unit.
- Ensure unit is "OFF" and unplugged.
- Wash with dishwashing soap and hot water.

Do not use abrasive brushes or pads on the heat plate. Scratching the heat plate surface would compromise the Teflon™ coating.

Teflon is a registered trademark of the Chemours Company.

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 DRY

 all parts fully with a clean soft cloth.

5 CLEAN EXTERNAL SURFACES

- Wipe daily with a clean damp cloth.
- Dry with a clean soft cloth.
- Glass and surface cleaners approved for use in food contact areas may be used.

REMOVE LIME SCALE

RECOMMENDED ONCE A MONTH OR AS NEEDED-

Use a non-corrosive lime scale remover to eliminate mineral buildup on the interior of the basin.

This will greatly extend the life of your warmer. A heat plate is located at the bottom of the basin. Mineral buildup may interfere with performance or cause permanent damage to unit.

After treatment:
Clean thoroughly with soap and hot water.

Prolonged exposure to caustic chemicals can negatively affect the performance of the heat plate.

CARE OF STAINLESS STEEL

This warmer, pump, lids and pans are constructed of stainless steel.

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.

- 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 abrasive, caustic or ammonia based cleansers.
- Do not use products containing acids, alkalines, chlorine, or salt. These agents can corrode stainless steel.
- Do not use metal scrapers or cleaning pads that could scratch surfaces.

CLEAN THE PUMP



YES!

Use dishwashing soap, hot water and nylon brush

Pump is dishwasher safe.

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
(See DISASSEMBLY on page 9.)

USE SUPPLIED BRUSH

to thoroughly clean inside discharge tube and any confined areas.

3 RINSE

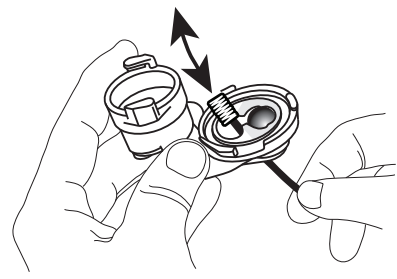
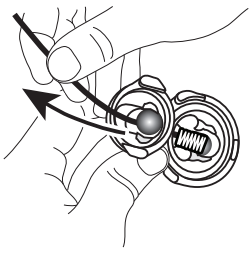
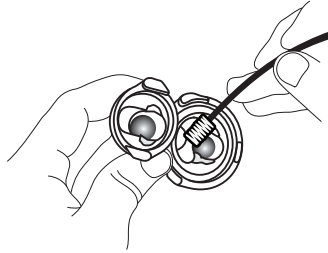
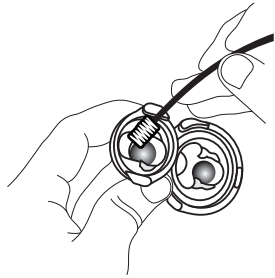
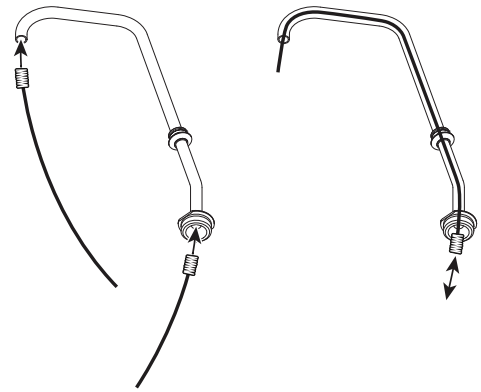
fully with clear water.

4 SANITIZE

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

5 AIR DRY

all parts fully.



CLEAN-IN-PLACE PROCEDURE FOR PUMPS

1 CLEAN

- Pump out all (if any) remaining food product from inside pump body.
- Wash and rinse off outside of pump body.
- Flush out and rinse inside of pump.
- Place lower end of pump into container full of water and operate pump until all (if any) remaining product is expelled and only warm water flows from discharge tube.
- Mix 5 mL (2 oz) of dishwashing detergent with .95 L (1 quart) of hot tap water (approximately 43°C/110°F).
- Place lower end of pump into cleaning mixture. Pump until all cleaning mixture is expelled.

2 RINSE

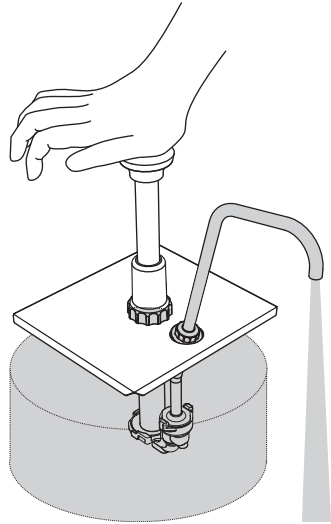
- Place lower end of pump into .5 L (2 cups) of hot tap water (approximately 43°C/110°F) and pump until all tap water is expelled.

3 SANITIZE

- Mix one 30 mL (1 oz) packet of KAY-5 Sanitizer/Cleaner (EPA REG No. 5389-15) with 9.5 L (2.5 gallons) of tap water (approximately room temperature).
- Place lower end of pump into this sanitizing mixture and repeatedly operate pump until .95 L (1 quart) sanitizing mixture is pumped through pump.

4 RINSE

- Place lower end of pump into .24 L (1 cup) of hot tap water (approximately 43°C/110°F) and pump until all tap water is expelled.



TROUBLESHOOTING

THE WARMER

UNIT DOES NOT HEAT?

- Ensure cord is securely plugged in.
- Ensure power is available from source.
- Ensure unit is on.
- Ensure thermostat is set correctly.
- Ensure that the correct amount of water is in basin.

UNIT TRIPS THE BREAKER? (GROUND FAULT INTERRUPTER)

- Never expose electrical components to water or liquid. This may result in damage. Unit may not function.
If electrical components have gotten wet:
- Turn off unit and unplug.
- Allow unit to dry completely.

THE PUMP

PUMPING INCONSISTENT?

- Clean pump.
The discharge tube and stainless steel balls located inside the valve body must be thoroughly cleaned with supplied brushes.
- Check all seals and O-rings. Replace if necessary.
- Ensure that the larger O-ring is situated between the cylinder and valve body.

PUMP PLUNGER DOESN'T RETURN TO TOP AFTER DISPENSING?

- Inspect spring for any damage.
Replace if bent or broken.
- Ensure that washer is installed on piston.

PRODUCT OOZES OUT AROUND LOCKING COLLAR?

- Ensure that the seal assembly is firmly installed on the piston head. Flared end of seal faces down.

CONTROL FUNCTIONS

DISPLAY MESSAGES

COL

COL = COOL
Heating element is off and cooling down to set temperature.

P-E

PRE = HEAT
Heating element is on and warming up to set temperature.

Err

ERR = ERROR
Control board is not functioning. Repair is required.
(Please see page 16 for repairs.)

Temperature differential between cool and heat is 5.5°C (10°F) of set temperature.
Display will switch between control functions and set temperature until unit stabilizes.

DOWN & UP BUTTONS

Press and hold the Down or Up buttons to cycle through temperature range.

TEMPERATURE RANGE

37°C (100°F) – 104°C (220°F)

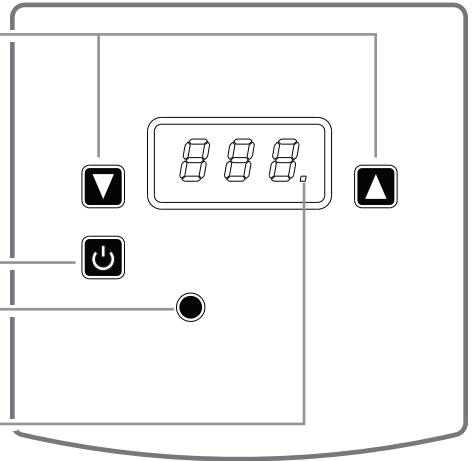
POWER BUTTON On/Off

HEATING INDICATOR


Light indicates heating element is active.

CELSIUS INDICATOR

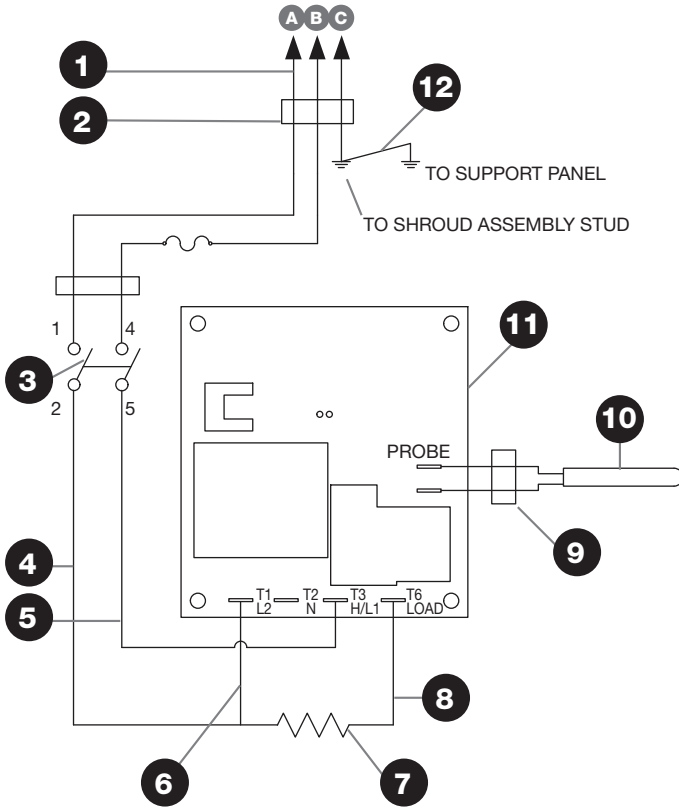
Light indicates temperature display mode is °C.
No light indicates temperature display mode is °F.



TO SET DISPLAY °F OR °C

- Turn unit off.
- Press and hold Down button, then simultaneously press and hold Power button for 30 seconds. 
- Celsius indicator will activate to display °C or deactivate to display °F.

WIRING WARMER 86498



- 1** Cord Assembly
230V
 - A** Blue
 - B** Brown
 - C** Yellow/Green
- 2** Bushing/Strain Relief
- 3** Rocker Switch
- 4** White Wire Assembly
- 5** Black Wire Assembly
- 6** White Wire Assembly
- 7** 500W Heating Element
- 8** Black Wire Assembly
- 9** Bushing
- 10** Thermistor Assembly
- 11** Temperature Controller
- 12** Green Wire Assembly

SERVER PRODUCTS LIMITED WARRANTY

2YEAR
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. 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. 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.

NEED HELP?

Server Products Inc.

3601 Pleasant Hill Road
Richfield, WI 53076 USA



262.628.5600 | 800.558.8722



SPSALES@SERVER-PRODUCTS.COM

Please be prepared with your **Model, Part and Series Numbers**. This information and other important data is located on the lid and/or base of the unit.