



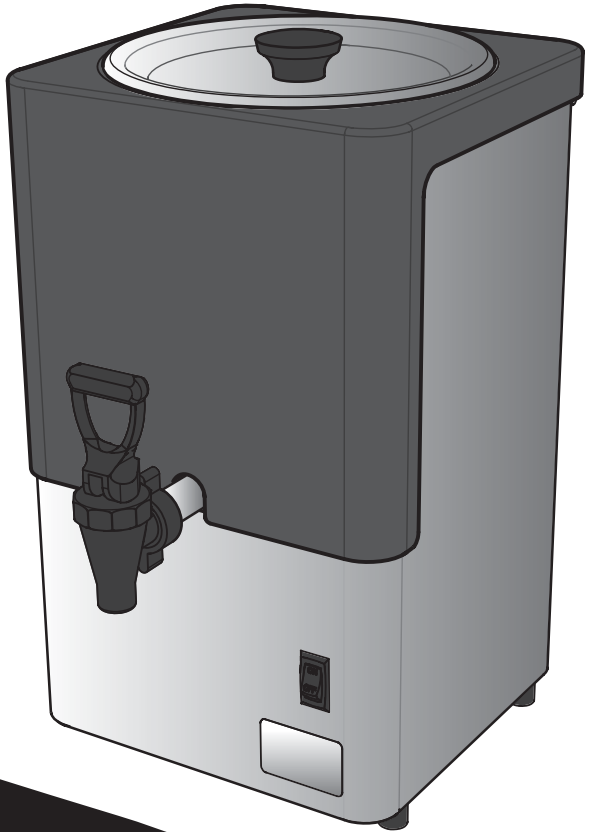
S E R V E R

SERVE BETTER™

## Mix-N-Serve™ Red Lobster

MODEL: MNS

WARMER/MIXER  
05578



### ***Thank You***

...for purchasing this Butter Warmer. This easy to clean dispenser features a magnetic impeller which continually stirs to keep melted butter uniform.

WARM, MIX & SERVE BUTTER—BETTER!

# PARTS FOR 05578

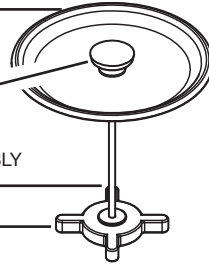
**MAGNET KIT**  
**ITEM #00350472**  
 STIR BAR KIT  
 05611

**WARMER LID**  
**ITEM #00350470**  
 LID 05608

**KNOB**  
 05609

**STIR BAR ASSEMBLY**  
 05607

**MAGNET**  
 05573

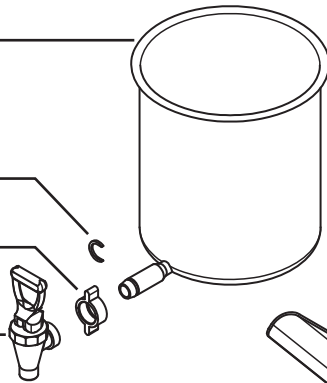


**VESSEL ASSEMBLY**  
 05557

**C-RING**  
 05576

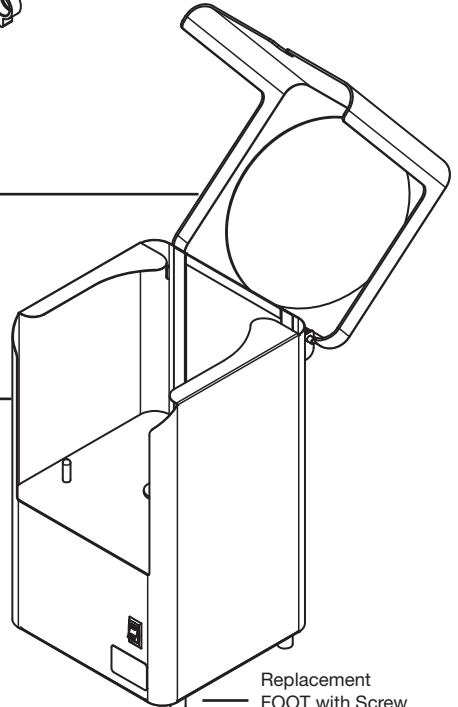
**WING NUT**  
 05575

**BUTTER SPIGOT**  
**ITEM #000335124**  
 FAUCET  
 05574



**PLASTIC COVER**  
**ITEM #00350469**  
 COVER ASSEMBLY KIT  
 05615  
 (FOR SERIES PRIOR TO 11F, USE 05595)

**BASE**



Replacement  
 FOOT with Screw  
 81058

# FAUCET ASSEMBLY

WASH ALL PARTS PROPERLY  
BEFORE EVERY USE. See page 6.

## 1 INSERT CUP SEAT

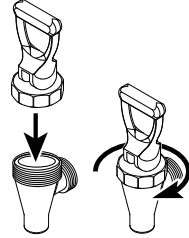
into faucet.



## 2 INSTALL TOP

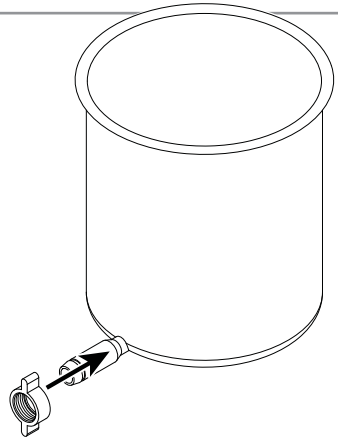
onto faucet. Rotate clockwise to secure.

**TIP:** Lubricate threads with a small amount of clean water.



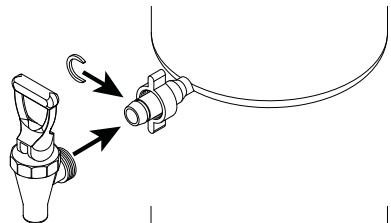
## 3 INSTALL WING NUT

onto vessel shank.



## 4 INSTALL C-RING

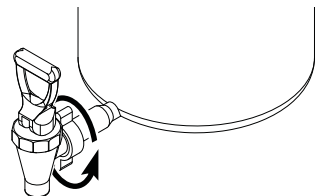
into shank groove.



## 5 INSTALL FAUCET

Rotate wing nut counterclockwise to secure faucet tightly onto shank.

**IMPORTANT:** Do not over-tighten. This may strip threads and cause faucet to loosen and leak.



# UNIT SETUP

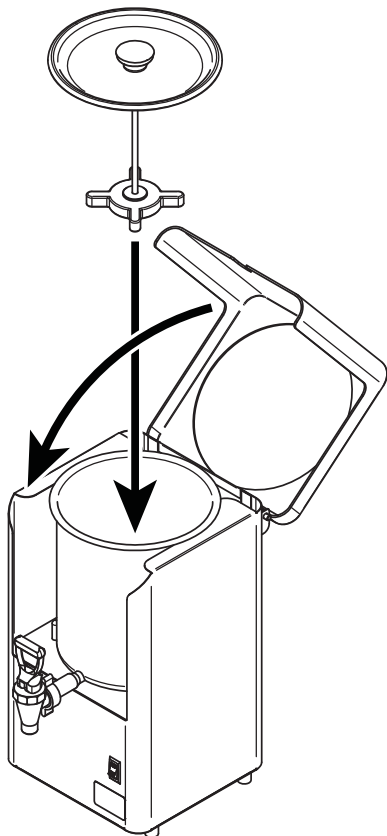
**WASH ALL PARTS PROPERLY BEFORE EVERY USE.** See page 6.

- 1 ENSURE FAUCET IS SECURED** to shank of vessel.  
See page 3 for **FAUCET ASSEMBLY**

- 2 PLACE VESSEL WITH PREHEATED BUTTER INTO BASE**

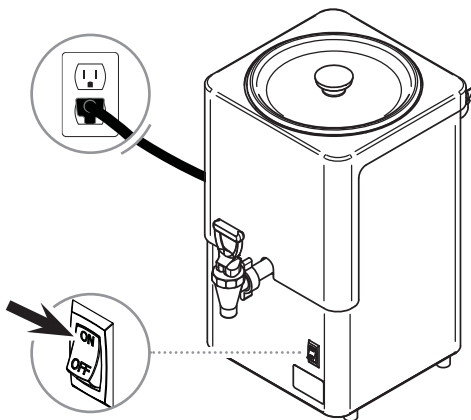
**TIP:** If solid butter is added, typical recovery time is 1 hour per pound of butter.

- 3 INSERT STIR BAR ASSEMBLY INTO VESSEL & CLOSE COVER**



- 4 PLUG CORD** into power source.

- 5 PRESS SWITCH** to the "ON" position.



# UNIT TAKE-DOWN

- 1 PRESS SWITCH** to the “OFF” position.

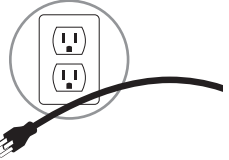


- 2 UNPLUG CORD**



**CAUTION- HOT**

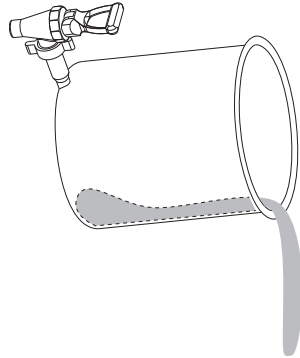
Allow unit to cool before continuing or use proper care with hot surfaces.



- 3 OPEN COVER, REMOVE VESSEL & LID**

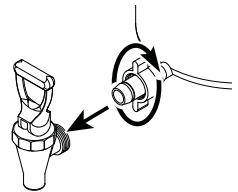
- 4 EMPTY ANY REMAINING BUTTER**

from vessel. Properly dispose butter or pour into a storage container.



- 5 REMOVE FAUCET**

Rotate wing nut clockwise to remove faucet

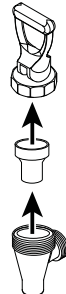


- 6 DISASSEMBLE FAUCET**

Take apart all three pieces.  
(Remove wingnut & C ring only if necessary for cleaning.)

**IMPORTANT:  
PREVENT DRIPPING**

*Disassemble and clean faucet daily.*



# 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.



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.**

# CLEANING



## 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.



## 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.



### 1 CLEAN

After disassembling, thoroughly 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 DRY

Air dry faucet parts fully.  
Dry stainless steel with clean, soft cloth.

# CARE OF STAINLESS STEEL

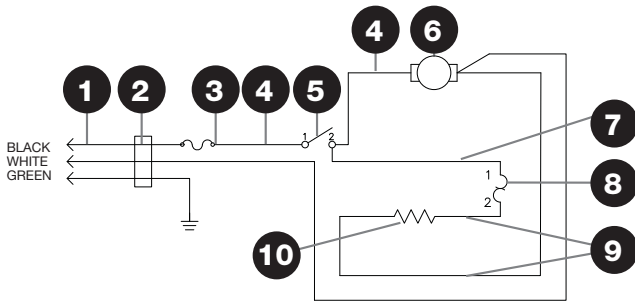
This unit is constructed of stainless steel— one of the best materials for food serving and storage.

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 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.

## WIRING

UNIT 05578 | SERIES 11F | 120V | USA



- |                                 |                                |                           |
|---------------------------------|--------------------------------|---------------------------|
| <b>1</b> Cord Assembly          | <b>5</b> Snap-In Rocker Switch | <b>8</b> Thermostat       |
| <b>2</b> Bushing, Strain Relief | <b>6</b> Motor Gear            | <b>9</b> Wire Assembly 8" |
| <b>3</b> Thermal Cut-Out        | <b>7</b> Wire Assembly 8"      | <b>10</b> Heating Element |
| <b>4</b> Wire Assembly 4"       |                                |                           |

# TROUBLESHOOTING

## UNIT DOES NOT HEAT?

- Ensure cord is securely plugged in.
- Ensure unit is on.
- Ensure thermostat lock is set correctly.
- Ensure power is available from source.
- Do not allow any of the electrical components to get wet. Moisture may cause the unit to trip breaker or GCFI. If moisture is suspected, discontinue use. Allow unit to fully air dry.

## FAUCET LEAKS?

- Fully disassemble and clean faucet daily.
- Inspect the faucet threads. If they have become stripped, replace faucet components. See page 2 for part numbers.

## 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](http://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.

**Service 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 base of the unit.