



S E R V E R

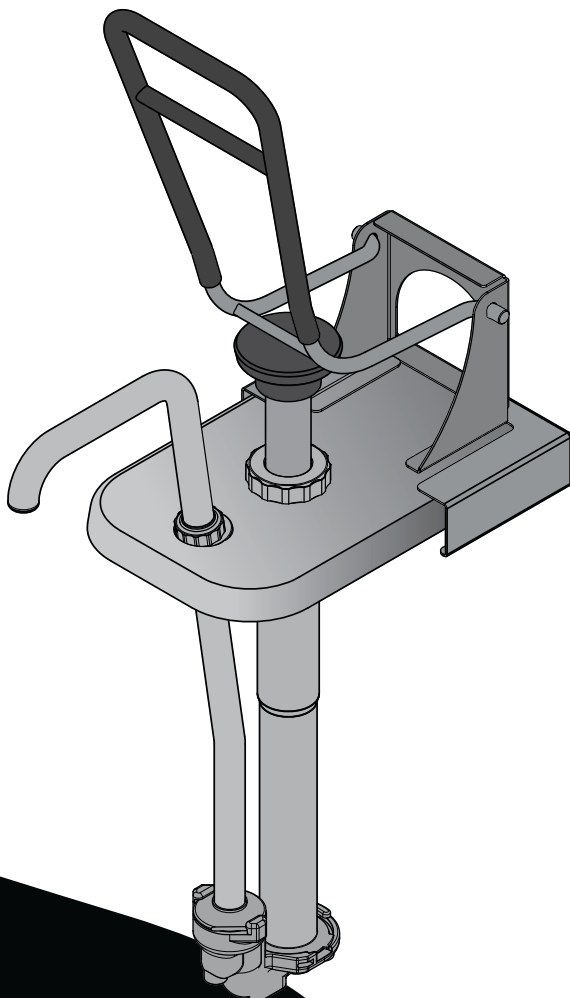
SERVE BETTER™

Stainless Steel Pump

MODEL:
TPV-L

80879

Fits a 3½ qt
fountain jar

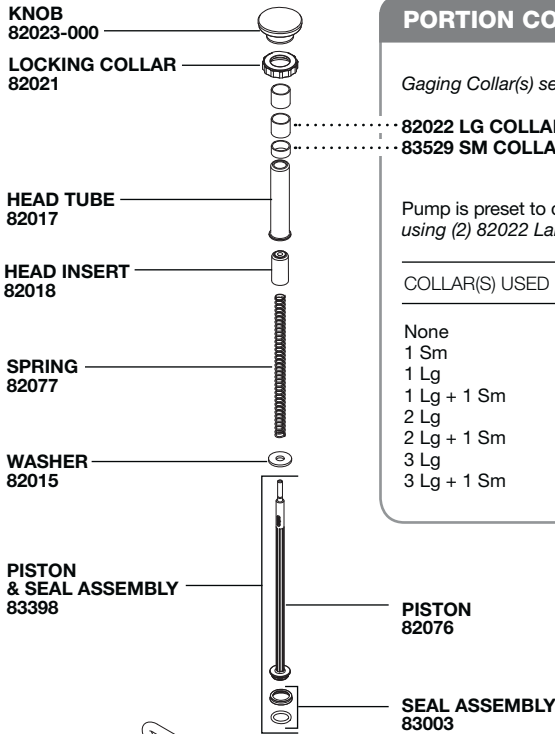


Thank You

...for purchasing our Thick Product Pump with a lever to reduce the force required to serve thick toppings. This quality NSF listed pump delivers precise portions and lasts for years of service.

CONSISTENT PORTIONS—SERVE BETTER

PUMP 80879 PARTS



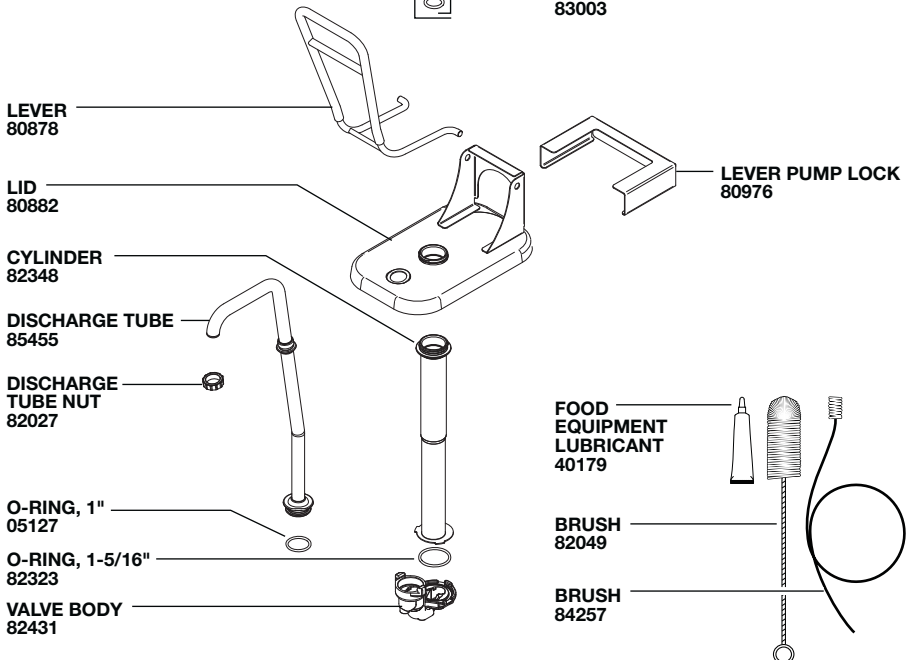
PORTION CONTROL

Gaging Collar(s) set the portion.

- **82022 LG COLLAR:** 1/4 fl oz reduction
- **83529 SM COLLAR:** 1/8 fl oz reduction

Pump is preset to deliver 1/2 fl oz portions, using (2) 82022 Large Gaging Collars.

COLLAR(S) USED	PORTION RESULT
None	1 fl oz
1 Sm	7/8 fl oz
1 Lg	3/4 fl oz
1 Lg + 1 Sm	5/8 fl oz
2 Lg	1/2 fl oz
2 Lg + 1 Sm	3/8 fl oz
3 Lg	1/4 fl oz
3 Lg + 1 Sm	1/8 fl oz



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.

Be aware of the product you are serving and the temperature the product is required to maintain. 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."

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.

YES!

Use dishwashing soap, hot water and nylon brush.

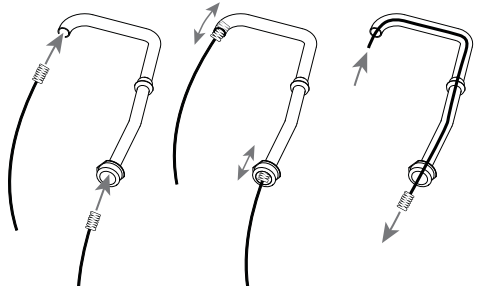
Pump is dishwasher safe.

2 DISASSEMBLE & CLEAN

all washable parts with soap and hot water. (See DISASSEMBLY on page 5.)

USE SUPPLIED BRUSH

to thoroughly clean inside discharge tube and any confined areas.

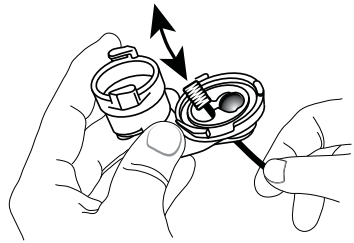


3 RINSE

fully with clean water.

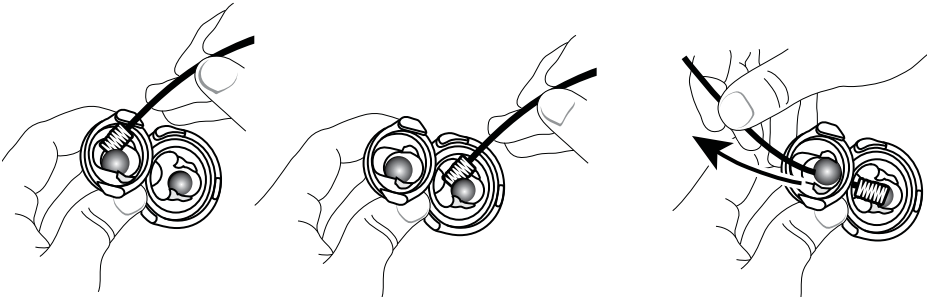
4 SANITIZE

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 1 tsp (5 mL) of dishwashing detergent with 1 quart (.95 L) of hot tap water (approximately 110°F /43°C).
- Place lower end of pump into cleaning mixture. Pump until all cleaning mixture is expelled.

2 RINSE

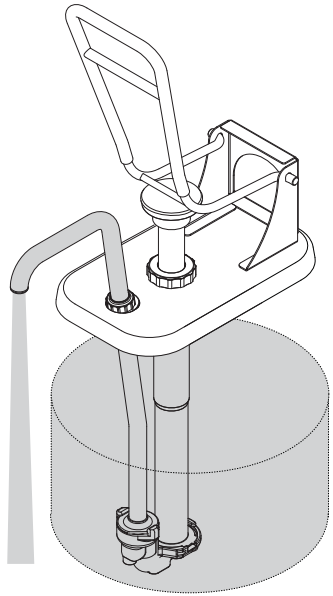
- Place lower end of pump into 2 cups (.5 L) of hot tap water (approximately 110°F /43°C) and pump until all tap water is expelled.

3 SANITIZE

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

4 RINSE

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



CARE OF STAINLESS STEEL

This durable pump includes stainless steel components.

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 deposits.

- 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.

DISASSEMBLY

If pump has been in use, first rinse and flush pump. See PUMP CLEANING on page 3.

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

1 REMOVE PLUNGER & LID

Turn locking collar and discharge tube nut counterclockwise to loosen and remove.

2 REMOVE CYLINDER & DISCHARGE TUBE

Twist each counterclockwise to release from slots in valve body.

3 REMOVE BOTH O-RINGS

from the valve body and bottom of discharge tube.

Do not use a sharp tool.

4 DISASSEMBLE PLUNGER:

REMOVE KNOB

Prevent knob from springing off:
Press head tube towards piston base while twisting knob off.

REMOVE LOCKING COLLAR

REMOVE GAGING COLLAR(S)

(if used).

REMOVE HEAD INSERT

from inside head tube.

REMOVE SPRING & WASHER

from piston.

REMOVE SEAL ASSEMBLY

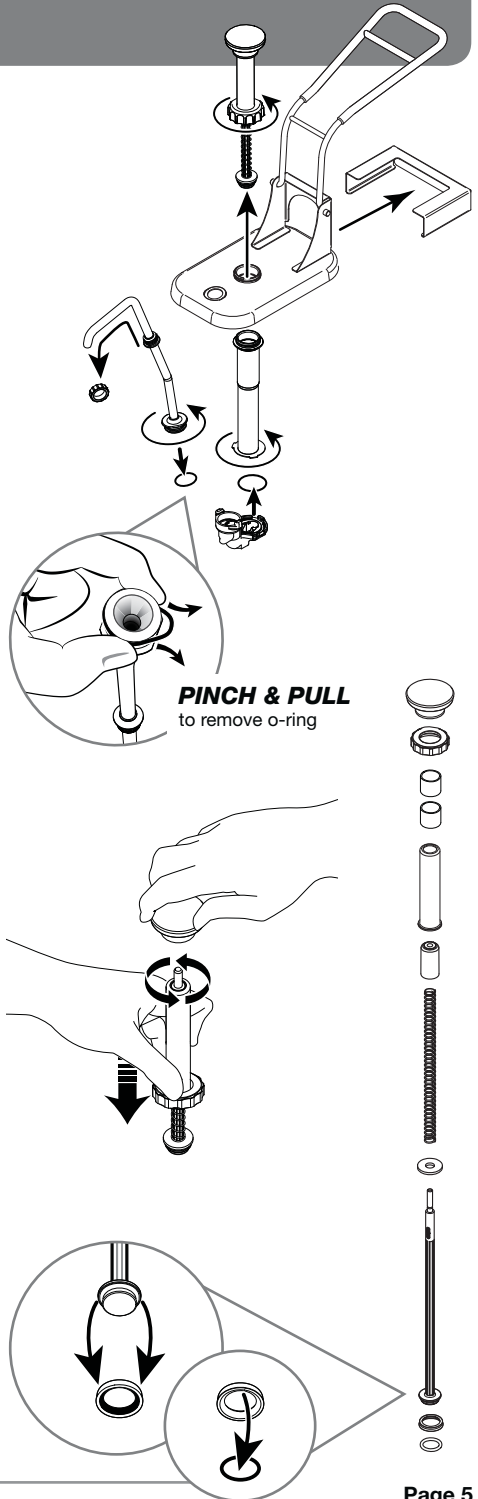
from piston.

Pry off.

Do not use a sharp tool.

REMOVE O-RING

from inside seal.



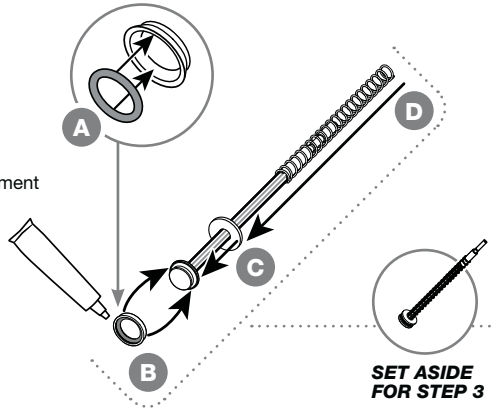
ASSEMBLY



WASH ALL PARTS PROPERLY BEFORE EVERY USE. See page 3.

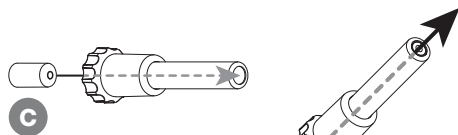
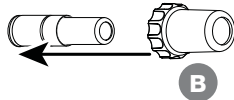
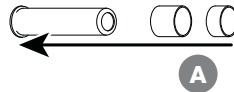
1 PREPARE PISTON

- A INSTALL SMALL O-RING**
into seal.
- B INSTALL SEAL**
onto piston head. Apply food equipment lubricant to outside of seal.
TIP: Flared end of seal should face away from piston head.
- C SLIDE WASHER** onto piston.
- D SLIDE SPRING** onto piston



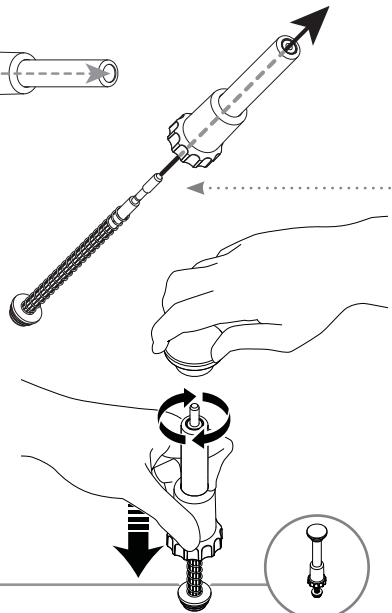
2 PREPARE HEAD TUBE

- A OPTIONAL: ADD GAGING COLLAR(S)**
Slide collar(s) onto head tube to reduce portion size. See page 2 for PORTION CONTROL.
- B SLIDE LOCKING COLLAR**
(threaded side down) towards flared end of head tube.
- C SLIDE HEAD INSERT**
(beveled edge first) into head tube.
TIP: The end with smaller hole should go in first.



3 INSERT PISTON ASSEMBLY

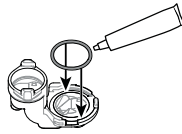
into head tube assembly.



4 INSTALL KNOB

Press head tube to compress spring and expose piston threads. Rotate knob clockwise to secure.

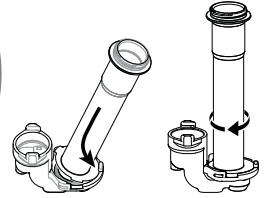
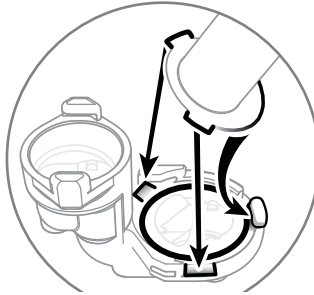
- 5 INSTALL LARGE O-RING**
into valve body. Apply food equipment
lubricant on o-ring.



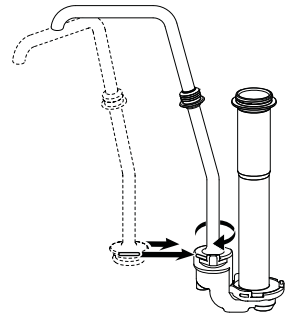
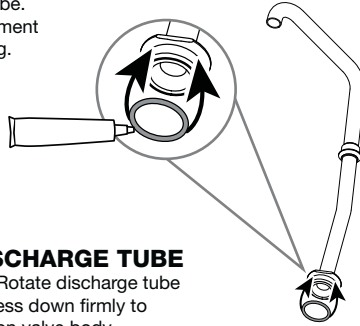
- 6 INSTALL CYLINDER**
onto valve body.
- TILT** wide edge of cylinder
under nub on rim of valve body.

FIT TABS on cylinder into
corresponding notches in
valve body.

PRESS DOWN firmly and
ROTATE cylinder clockwise
to secure into slots.

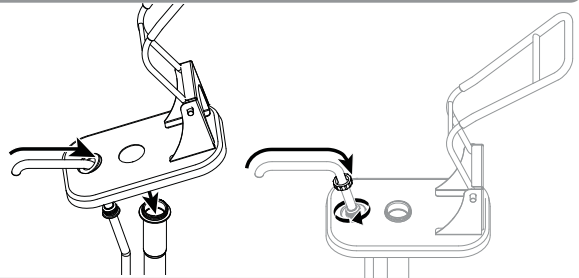


- 7 INSTALL MEDIUM O-RING**
onto discharge tube.
Apply food equipment
lubricant on o-ring.



- 8 INSTALL DISCHARGE TUBE**
onto valve body. Rotate discharge tube
clockwise and press down firmly to
secure into slots on valve body.

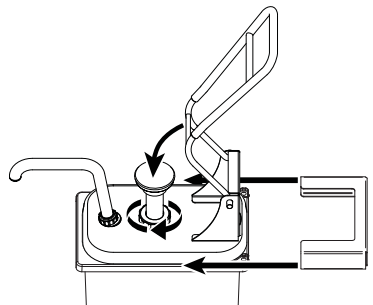
- 9 INSTALL LID**
by sliding smaller lid hole
over discharge tube.
Align center hole with
threads on cylinder.



- 10 SECURE LID**
Slide discharge tube
onto discharge tube.
Rotate nut clockwise to secure.

- 11 INSTALL PLUNGER ASSEMBLY**
into cylinder.
Rotate locking collar clockwise
onto cylinder threads to secure.

- 12 INSERT INTO JAR &
SECURE WITH LID LOCK**
Slide lid lock over back of pump and jar.
Pull lever down.



TROUBLESHOOTING

PROBLEMS WITH FLOW OR PORTIONS?

- Clean pump.
- **Food product** may be too thick or contain a solid that will not pass through pump.
- If used: Ensure **gaging collar(s)** are undamaged and properly installed on head tube.

FOOD PRODUCT OZES OUT AROUND LOCKING COLLAR?

- Ensure **seal** is properly installed on piston.

TIP: Seal has a slight taper. Install with flat side towards top, flared side down.

PLUNGER DOESN'T RETURN TO TOP AFTER DISPENSING?

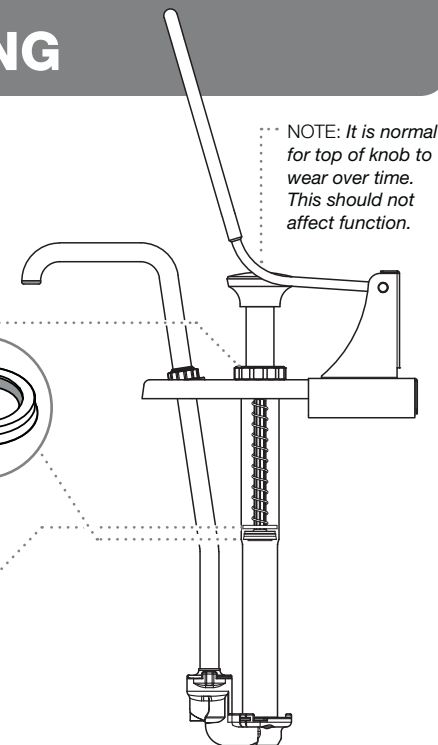
- Ensure that the **spring** is functional. Replace broken spring if necessary.
- Ensure that the **washer** is installed between the spring and piston head.

PUMP DRIPS?

- Clean **discharge tube** with supplied brush.
- Inspect all **o-rings**. Replace if damaged.
- **Food product** may be too thin.

USING A NON-INSULATED STATION?

- The force of lever may cause jar to tip forward when pump is used in Server non-chilled station SR-1, SR-2, SR-3 or SR-4. (This does not occur with Insulated Stations.)



- Order Lever Pump Brace p/n 100001 to improve jar stability. Stainless steel brace fits in station between back of jar and inside wall of base.

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. 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.

3601 Pleasant Hill Road
Richfield, WI 53076 USA



1.262.628.5600



SPSALES@SERVER-PRODUCTS.COM

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

Example:

