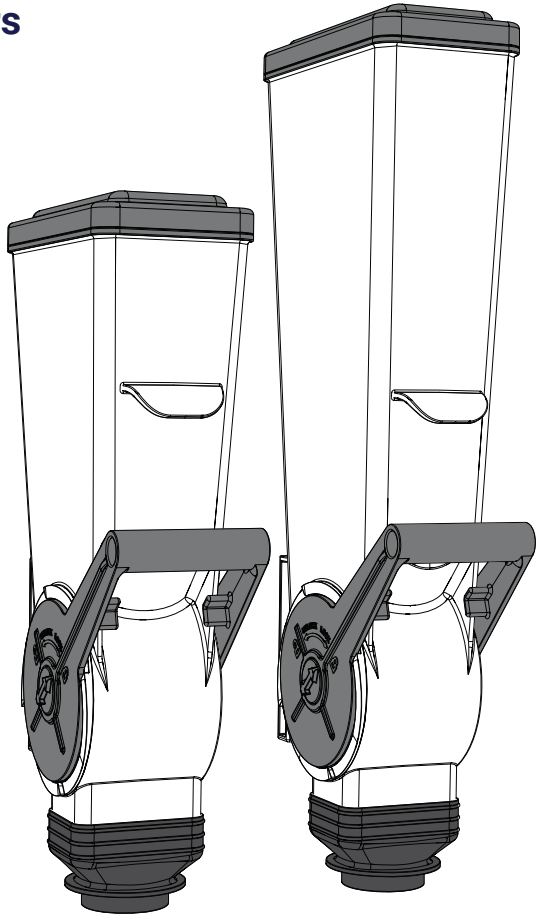
SERVER
• ESSENTIALS •

SlimLine™

Dry Food Dispensers

MODEL: DFD

CAPACITY 1.4 LITER	CAPACITY 2 LITER	PORTION TRAYS
88734		0.45 FL OZ BLACK
88733		0.54 FL OZ CLEAR
88735	88802	0.75 FL OZ BLUE
88731	88798	0.82 FL OZ YELLOW
89261	88832	1 FL OZ GREEN
100415		0.35 FL OZ PINK
89262	88801	1.5 FL OZ PINK
ORANGE LID & HANDLE INDICATE ALLERGEN:		
89263	88811	0.82 FL OZ YELLOW



Thank You

for purchasing our SlimLine™
dry topping dispenser— configured to serve
precise portions of McFlurry® blend-in ingredients.

FAST, ACCURATE PORTIONS IN LESS SPACE

QUICK START

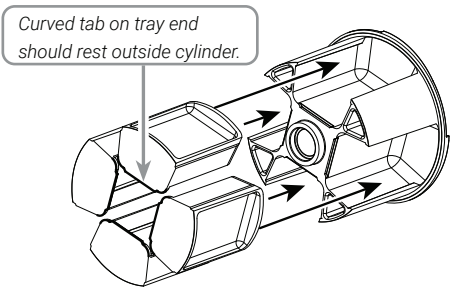
PRACTICE SAFETY.
WASH ALL PARTS PROPERLY BEFORE USE. See page 5.

1 PLACE PORTION TRAYS

Color-coded trays indicate portion dispensed (by volume).

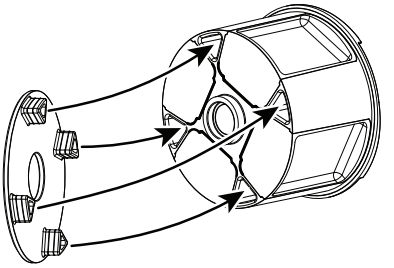
Slide all four trays of included serving size into cylinder.

MODEL(S)	COLOR	PORTION
88734	Black	0.45 fl oz
88733	Clear	0.54 fl oz
88735, 88802	Blue	0.75 fl oz
88731, 88798	Yellow	0.82 fl oz
89263, 88811	Yellow	0.82 fl oz
89261, 88832	Green	1 fl oz
89262, 88801	Pink	1.5 fl oz



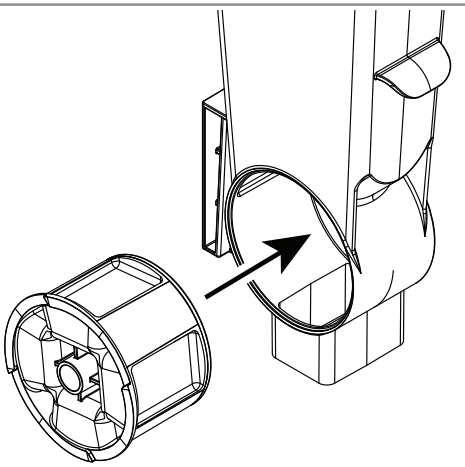
2 ATTACH FRICTION PAD

Insert four triangular tabs on friction pad into matching slots in cylinder.



3 INSTALL CYLINDER

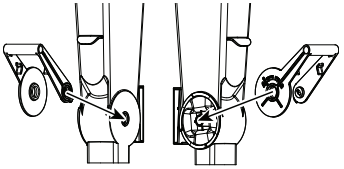
Slide cylinder, friction pad first, into the opening of dispenser body.

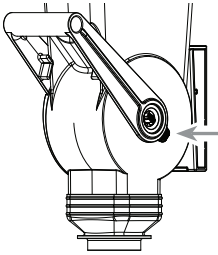


4 INSTALL HANDLE ONTO BODY & CYLINDER

Slide handle over both sides of body and cylinder.

Snap handle centers into holes on each side.

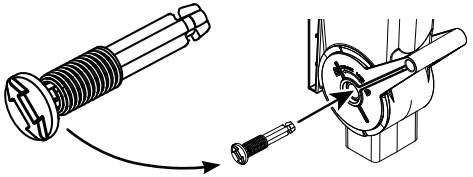


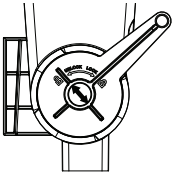


Use pull-tab on right side of handle to help position.

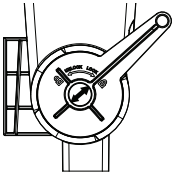
5 INSTALL PIVOT PIN

Slide pivot pin into center hole on left side of handle.





Align arrow on the pin with the unlock position.

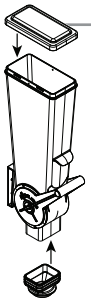


Push pin in. Rotate to the locked position.

6 ADD ADAPTER CUP to the bottom opening of the unit.

7 FILL UNIT WITH INGREDIENT YOU WANT TO DISPENSE

8 PUT THE LID ON TOP OF THE UNIT



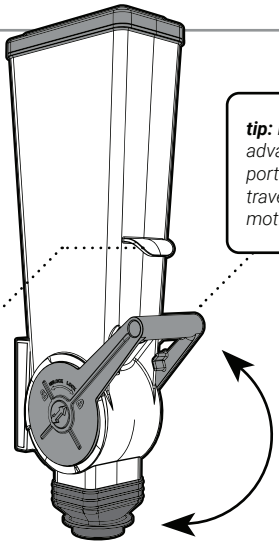
9 SWING HANDLE UPWARD

to load the tray.

SWING HANDLE DOWNWARD

to dispense the portion.

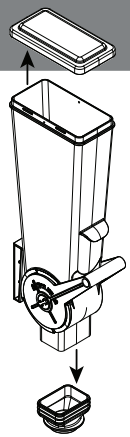
READY!



tip: *For cylinder to advance and serve a portion, the handle must travel its full range of motion up and down.*

DID YOU KNOW?
The front tab helps you easily lift the unit.

DISASSEMBLY



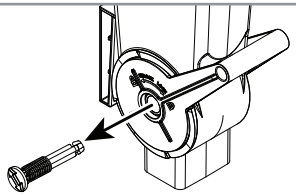
1 **REMOVE LID**

2 **EMPTY INGREDIENTS FROM UNIT**

3 **REMOVE ADAPTER CUP**

4 **REMOVE PIVOT PIN**

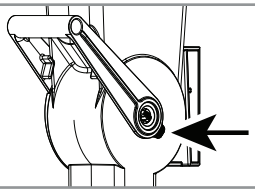
Rotate pin to the unlock position and take it out.



5 **REMOVE HANDLE**

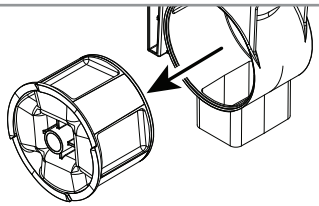
Use the pull-tab on right side to assist.

Lift handle upward to the position just before it would click. This makes the handle easier to remove.



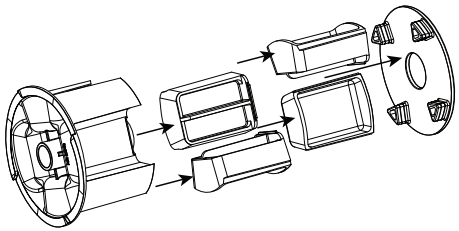
6 **REMOVE CYLINDER**

Slide the cylinder out of the unit.



7 **REMOVE FRICTION PAD**

8 **REMOVE PORTION TRAYS**



NEXT: CLEAN

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.

NSF International listed.

ADA compliant **Does not require a twisting wrist motion or tight grasping to dispense.**

IMPORTANT

Clean, rinse, sanitize, and dry parts daily or regularly to comply with local sanitization requirements.

CAUTION

Keep fingers clear of all moving parts to prevent operator injury when dispensing product, during cleaning, assembly and disassembly.

CLEANING



YES!

Use dishwashing soap and hot 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.

1 CLEAN

After disassembling, clean all washable parts with soap and hot water.

2 RINSE

fully with clear water.

3 SANITIZE

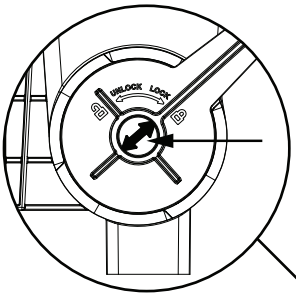
all parts according to local sanitization requirements. All parts in contact with food must be sanitized.

4 AIR DRY

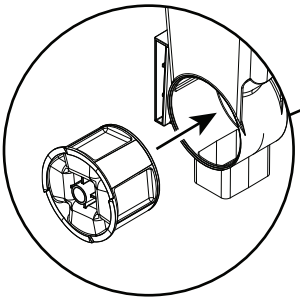
all parts fully.

TROUBLESHOOTING

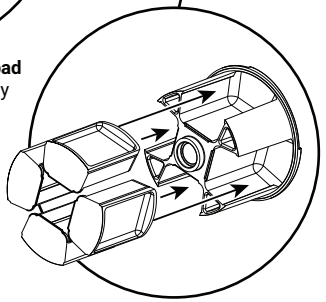
UNIT DISPENSES LITTLE OR NO PRODUCT?



Make sure the **handle** is installed correctly with the pivot pin locked in place.



Make sure the **friction pad and cylinder** are properly installed.

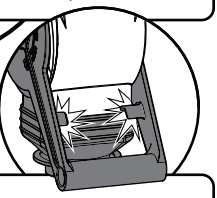


Make sure the **portion trays** are installed correctly. The curved tab on tray end should rest outside cylinder.

High humidity may cause some chocolate inclusions to melt and stick. If you experience this, please contact your McDonald's Representative.

Make sure there is **product** remaining to dispense and that the product is free to move to the bottom.

tip: *For cylinder to advance and serve a portion, the handle must travel its full range of motion up and down.*



Angled tabs inside handle must tap bottom.

DID YOU KNOW?
The adapter cup fits perfectly into the McFlurry® lid opening.

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 for details.

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.

COMPANION PRODUCTS

Reduce waste and increase efficiency with a portion-controlled syrup pump and fountain jar.



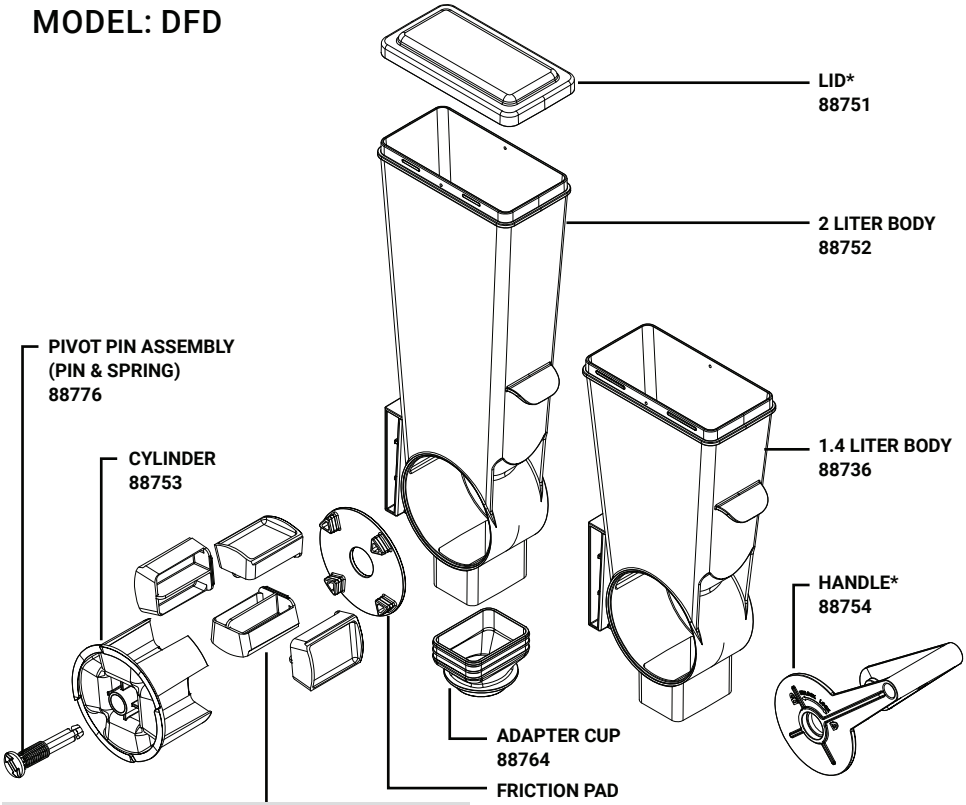
Fountain Jar Pump
(Product Code 82951)

Fountain Jar, 2 qt
(Product Code 82558)

FOR THESE AND MORE McDONALD'S APPROVED EQUIPMENT, CONTACT YOUR AUTHORIZED KES

SLIMLINE™ DRY FOOD DISPENSERS

MODEL: DFD



PORTION TRAYS

MODEL(S)	COLOR	PORTION	4-PACK OF TRAYS
100415	Pink	0.35 fl oz	88725
88734	Black	0.45 fl oz	88732
88733	Clear	0.54 fl oz	88729
88735, 88802	Blue	0.75 fl oz	88796
88731, 88798	Yellow	0.82 fl oz	88845
89263, 88811	Yellow	0.82 fl oz	88845
89261, 88832	Green	1 fl oz	88799
89262, 88801	Pink	1.5 fl oz	88797

*UNITS 89263 & 88811 ARE COLOR-CODED TO INDICATE THE PRESENCE OF ALLERGENS.
Orange Lid 88809
Orange Handle 88806

NEED HELP?

Server Products Inc.
3601 Pleasant Hill Road
Richfield, WI 53076 USA

Chat with us!
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 P/N ##### NSF SERIES ##X ##X

SERVER INTELLIGENT BY DESIGN