

Signature Touch™ Squeeze Bottle Warmer

MODEL: SBW

120V USA

230V CONT. EUROPE

230V UNITED KINGDOM

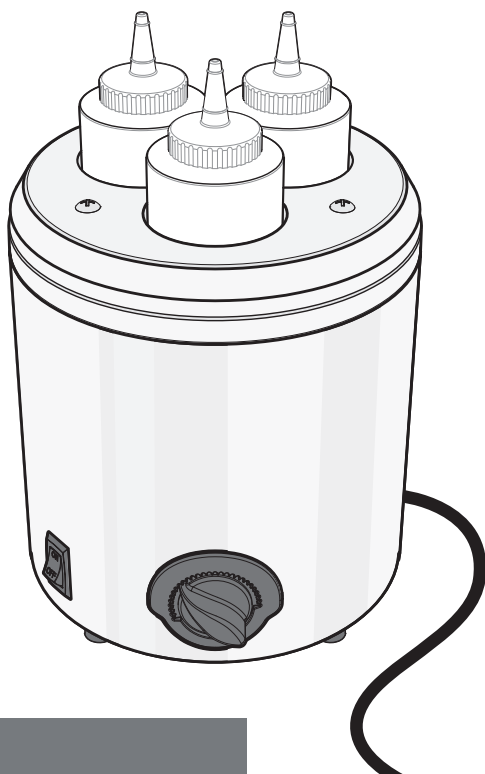
COMPLETE BASE ONLY

86810

82066

86921

86925



Thank You

for purchasing our squeeze bottle,
topping warmer to drizzle and delight
with your Signature Touch™.

SERVE BETTER WITH DISTINCTIVE DESSERTS

SAFETY



WARNING-

ELECTRICAL SHOCK COULD OCCUR

This unit must be earthed or grounded.

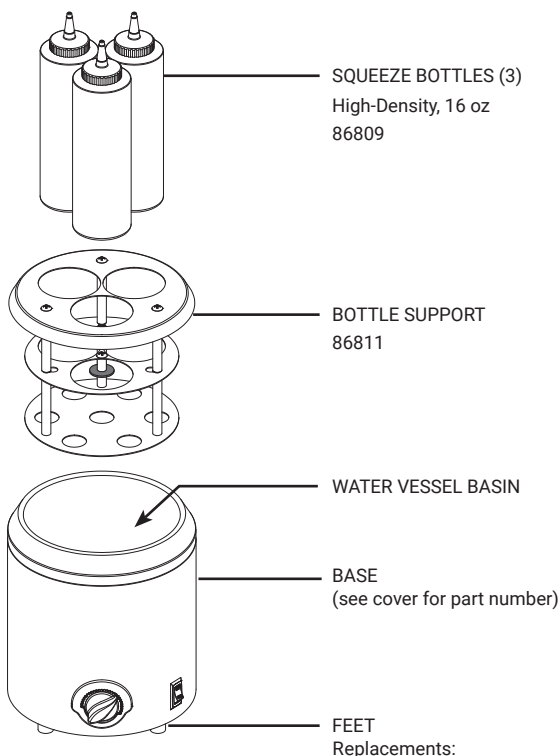
This requires all three prongs (terminals) on cord plug to be plugged into power source.

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.



PARTS



- Prior to 2023 - use 81058 screw-in feet
- 2023 and after - use 92098 push-on feet

UNIT SET-UP

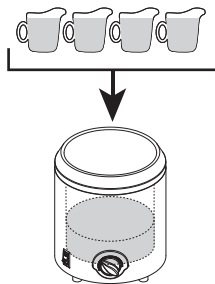
WASH ALL PARTS PROPERLY
BEFORE EVERY USE. See page 4.

1 FILL WATER VESSEL BASIN

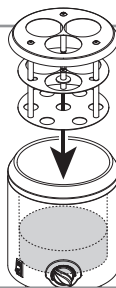
IMPORTANT: Unit must use water.

- Pour 4–6 cups (946-1420mL) of water into basin.
- Do not overfill.

TIP: Check water levels throughout the holding period to ensure even heating. Filtered water is recommended to deter corrosion.



2 INSERT BOTTLE SUPPORT into water vessel basin.



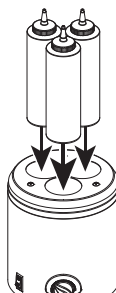
3 FILL BOTTLES

with desired product.

- Product being served must be inside squeeze bottles.

4 INSERT BOTTLES into bottle support openings.

TIP: Simplify change-outs with additional bottles. Order item #86809.



5 PLUG IN CORD

6 PRESS SWITCH to the "ON" position.

7 SET THERMOSTAT KNOB

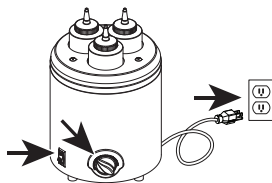


CAUTION:

Prevent serious burns and bottle failure.

DO NOT EXCEED 125° F (52° C).

- Pull knob out to turn and adjust temperature.
- Push knob in to lock.
- Dial indicator uses increments of 5°F.



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.

YES!

**Squeeze bottles are
dishwasher safe.**

CAUTION- HOT

Allow unit to cool before cleaning.



- 1** **WASH REMOVABLE PARTS**
 - Before first use and after use daily, disassemble and clean unit.
 - Ensure unit is "OFF" and unplugged.
 - Wash with dishwashing 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** 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.

CARE OF STAINLESS STEEL

This warmer and accessories are 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.

UNIT TAKE-DOWN

1 PRESS SWITCH to the "OFF" position.

2 UNPLUG CORD

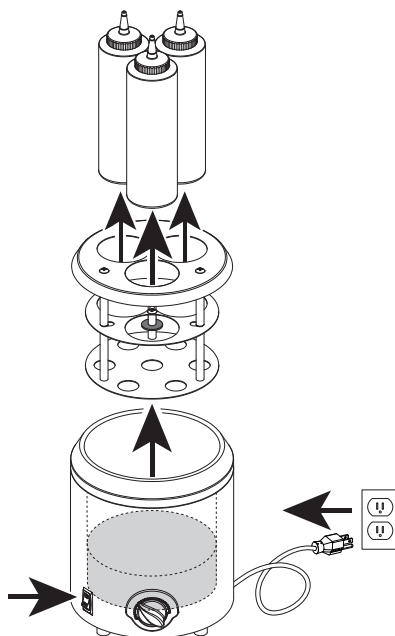


CAUTION- HOT

Allow unit to cool or
take proper care with hot surfaces.

3 REMOVE BOTTLES

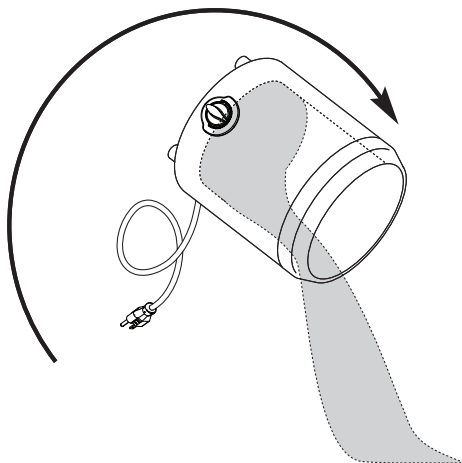
4 REMOVE BOTTLE SUPPORT



5 EMPTY WATER FROM
WATER VESSEL BASIN
after each use.
Carefully pour water down a drain.

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 stainless steel.*

ACCESSORY ITEMS

DID YOU KNOW?

This warmer can be retrofit to another dispensing method, so you can also pump precise portions or ladle from a 3-quart jar or #10 can.

PORTION CONTROLLED DISPENSING

Stainless Steel Pump, 1 oz max	PART 81320
Stainless Steel Jar, 3 qt94009	
Storage Lid	94008
Jar or #10 Can Spacer (required)	82063



LIGHT LADLING

Stainless Steel 10" Ladle, 1 oz	PART 82561
Adapter Ring	82507
Lift-Off Lid	82509
Stainless Steel Jar, 3 qt94009	
Storage Lid	94008
Jar or #10 Can Spacer (required)	82063

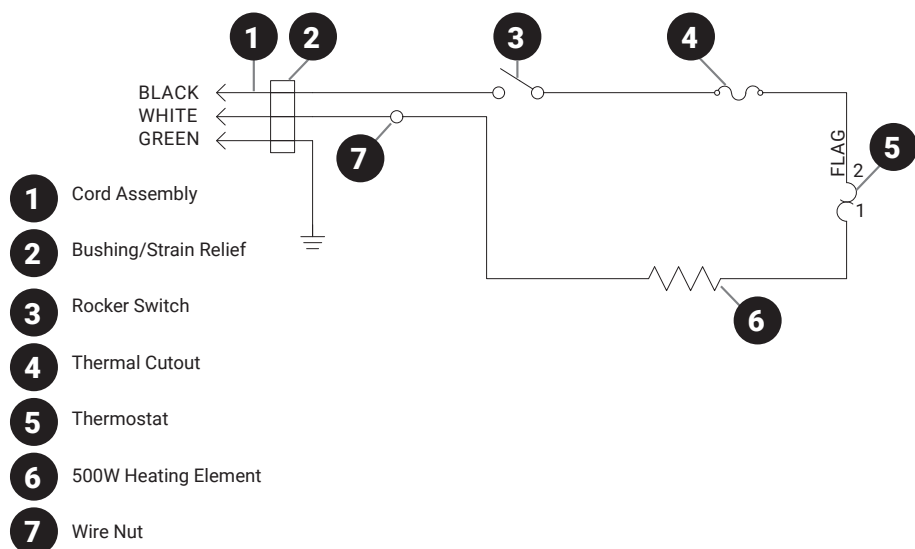


WANT ASSISTANCE?

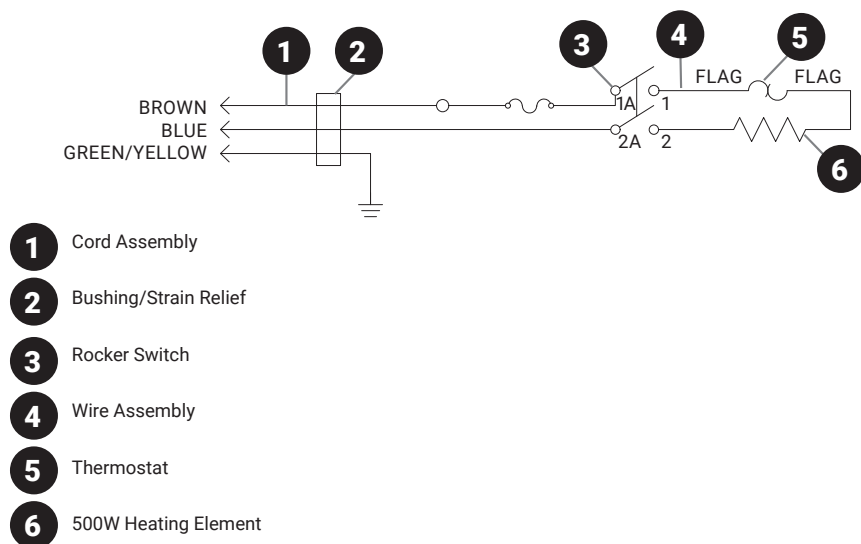
Contact our customer service team at 800.558.8722 or spsales@server-products.com

WIRING

UNIT 82066 | 120V | USA



UNITS 86921 & 86925 | 230V | CONT. EUROPE & UK



TROUBLESHOOTING

UNIT DOES NOT HEAT?

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

PRODUCT GETS TOO HOT?

- Check the water level.
Lack of water may cause uneven heating and hotter temperatures.

PREVENT PITTING ON INSIDE SURFACE OF VESSEL

- Empty water from water vessel basin each day.
- Thoroughly dry basin each day.
- If possible, use filtered water to fill vessel basin.

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](https://www.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. 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

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	SERIES
	P/N	##X ##X
	#####	

SERVER
INTELLIGENT BY DESIGN™