



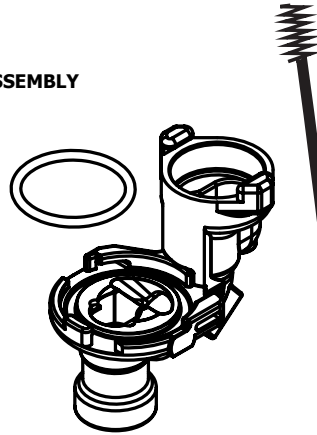
S E R V E R

SERVE BETTER™

KIT 82433

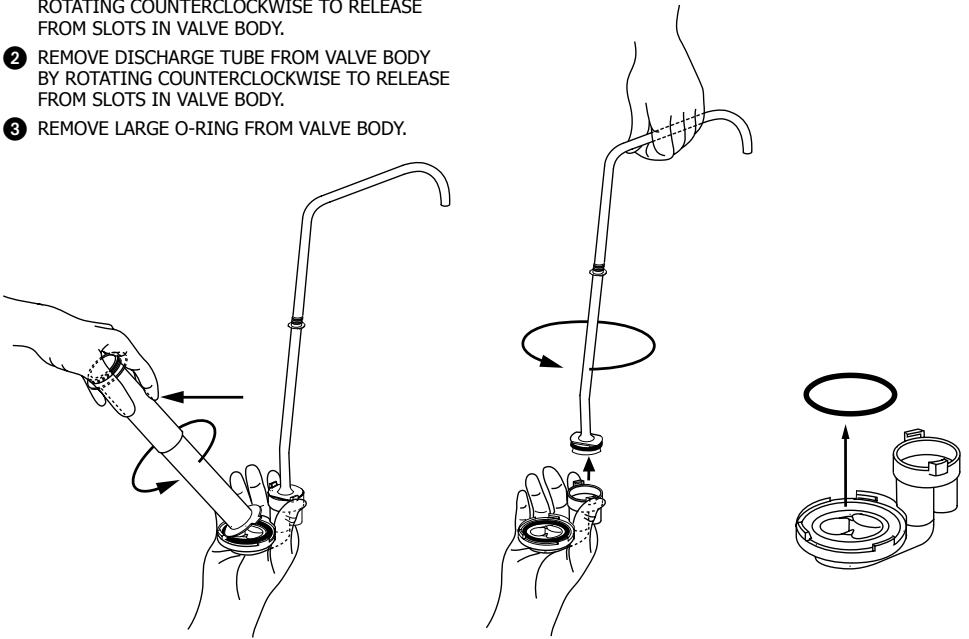
THIS KIT REPLACES 82432 EXTENDED VALVE BODY ASSEMBLY

PART	QTY.	DESCRIPTION
82432	1	BODY, VALVE ASSEMBLY, EXTENDED
82323	1	O-RING, 1 5/16", SILICONE
82526	1	BRUSH, 21"



DISASSEMBLY

- 1 REMOVE CYLINDER FROM VALVE BODY BY ROTATING COUNTERCLOCKWISE TO RELEASE FROM SLOTS IN VALVE BODY.
- 2 REMOVE DISCHARGE TUBE FROM VALVE BODY BY ROTATING COUNTERCLOCKWISE TO RELEASE FROM SLOTS IN VALVE BODY.
- 3 REMOVE LARGE O-RING FROM VALVE BODY.

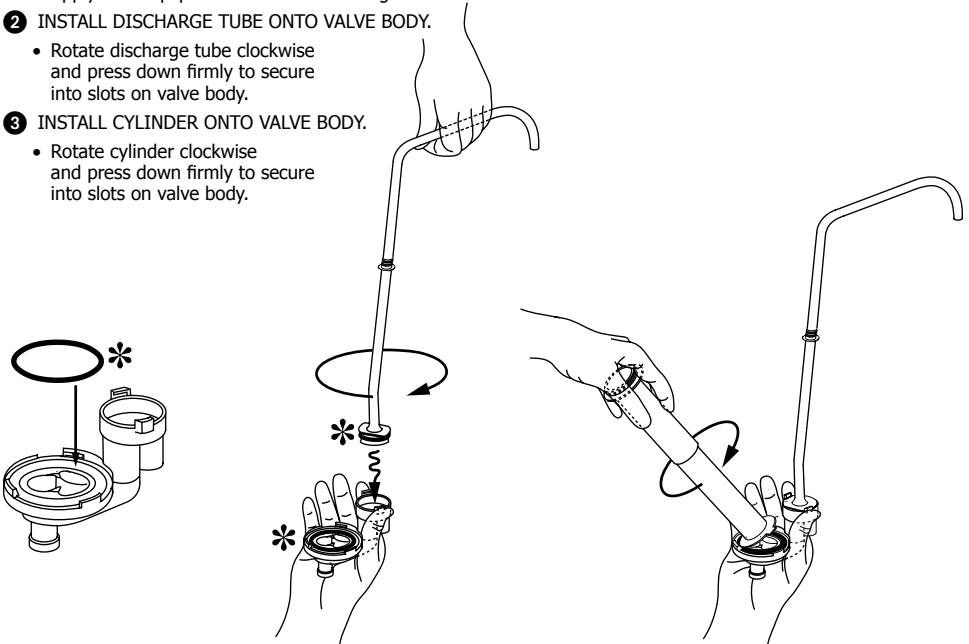


ASSEMBLY

INSTALL O-RINGS AND ASSEMBLE PUMP BASE:

* Apply Food Equipment Lubricant onto all O-Rings.

- 1 INSTALL LARGE O-RING INTO VALVE BODY.
 - Apply food equipment lubricant on o-ring.
- 2 INSTALL DISCHARGE TUBE ONTO VALVE BODY.
 - Rotate discharge tube clockwise and press down firmly to secure into slots on valve body.
- 3 INSTALL CYLINDER ONTO VALVE BODY.
 - Rotate cylinder clockwise and press down firmly to secure into slots on valve body.

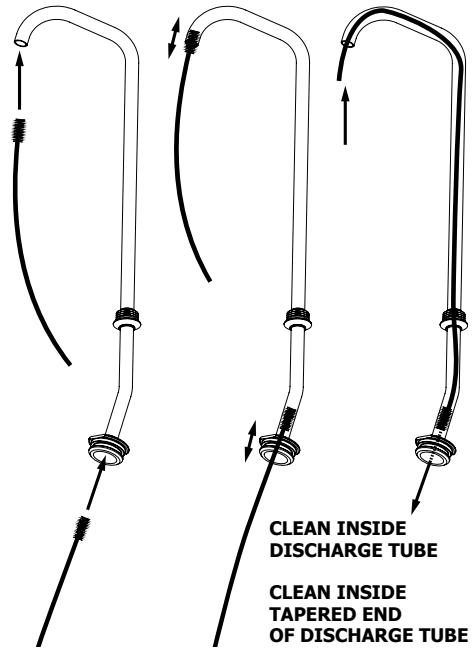


PUMP CLEANING

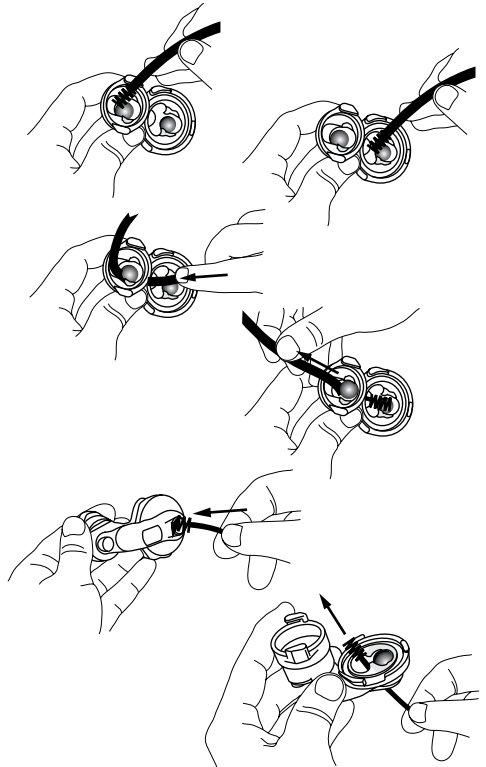
BEFORE FIRST USE AND AFTER USE DAILY OR REGULARLY, DISASSEMBLE AND CLEAN PARTS. FOR SAFE AND PROPER CARE, AND TO PREVENT CORROSION, OF PARTS, IT IS IMPORTANT TO CLEAN, RINSE, SANITIZE, AND DRY PARTS DAILY OR REGULARLY. FAILURE TO COMPLY WITH ANY OF THESE INSTRUCTIONS MAY VOID UNIT WARRANTY.

- 1** WASH CLEAN ALL PARTS WITH DISHWASHING DETERGENT AND HOT WATER.
 - Wash small parts in a pan or other container to prevent part loss.
 - Scrub with supplied brushes to clean all confined areas. Maintain a clean and efficient pump by using the brushes supplied with pump to prevent product build up inside pump.
 - **IMPORTANT PUMP AREAS TO CLEAN:** Clean inside cylinder thoroughly with brush 82049. Clean inside discharge tube, valve body, optional orificed plug and optional suction tube thoroughly with brush 82824 or 82526.
 - Do not use scrapers, steel pads, steel wool, or other cleaning tools that can scratch surfaces.
 - Mildly abrasive NYLON or brass brush may be used to remove any stubborn food or mineral deposits on interior surfaces of unit.
 - Do not use abrasive cleansers.
 - Do not use caustic cleansers.
 - Do not use cleansing agents with high concentrations of acid, alkaline or chlorine.
 - Do not use ammonia based cleansers.

- 2** FULLY RINSE ALL WASHED PARTS THOROUGHLY WITH CLEAR WATER.
 - To prevent corrosion on parts, it is important to thoroughly and fully rinse washed parts.
- 3** DRY ALL PARTS WITH A CLEAN SOFT CLOTH.
 - Various elements and minerals, such as chlorides in tap water, can accumulate on stainless steel parts and create corrosion.
 - To prevent corrosion on stainless steel parts, it is important to thoroughly and fully dry with a clean soft cloth regularly.
- 4** SANITIZE ALL PARTS FOLLOWING LOCAL SANITIZATION REQUIREMENTS. ALL PARTS IN CONTACT WITH FOOD MUST BE SANITIZED.
 - Allow parts to fully air dry after sanitization.
 - Dishwasher safe.



IMPORTANT PUMP AREAS TO CLEAN:
CLEAN ALL SIDES OF STAINLESS STEEL BALLS
CLEAN VALVE BODY PASSAGEWAY
CLEAN VALVE BODY OPENINGS



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.

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% (percent) restocking charge. Electrical parts (thermostats, heating elements, etc.) are not returnable.

Server Products maintains a fully staffed service department with highly skilled factory trained personnel. Service is extremely prompt. Under normal circumstances, a repaired unit is shipped out the day after it is received. Labor charges are reasonable.

SERVICE

Contact your dealer or Server Products Inc. customer service department for the following:

ORDERING REPLACEMENT PARTS

Be prepared to give this information:

- Model Letters/Name/Numbers
- Part Numbers- P/N
- Series Numbers/Letters
- Part Description

This information and other important data is stamped on the lid or cylinder of pumps or on the bottom or back side of every unit.

SERVER PRODUCTS LIMITED WARRANTY

All 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

TROUBLESHOOTING

PROBLEMS WITH PUMP OPERATION AND/OR FLOW:

- **Clean pump.**

PUMP DISPENSES LITTLE OR NO PRODUCT.

- **Product may be too stiff or contain a solid that will not pass through pump.**

PORTION CONTROL IS NOT CONSISTENT.

- **Inspect gaging collar for any damage and/or proper installation.**

PUMP PLUNGER DOES NOT RETURN TO TOP OF STROKE AFTER DISPENSING PRODUCT.

- **Inspect spring for any damage; bent or broken. Replace spring if necessary.**

PUMP DRIPS.

- **Clean discharge tube with supplied cleaning brushes.**
- **Ensure product is not being heated by any external source(s) causing product to expand and drip from pump.**



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