



SERVER

SERVE BETTER™

01670-REVA-040312

# IMPORTANT INSTRUCTIONS (QUICK REFERENCE)

Please go to [www.server-products.com](http://www.server-products.com) for complete, translated, and more detailed manual.

MODEL:

THIS MANUAL IS FOR BURGER KING ONLY

**CCP** Countertop Chiller with Pump  
Series 11L  
86342



**Server Products Inc.**

3601 Pleasant Hill Road  
Richfield, WI 53076 USA



262.628.5600



800.558.8722



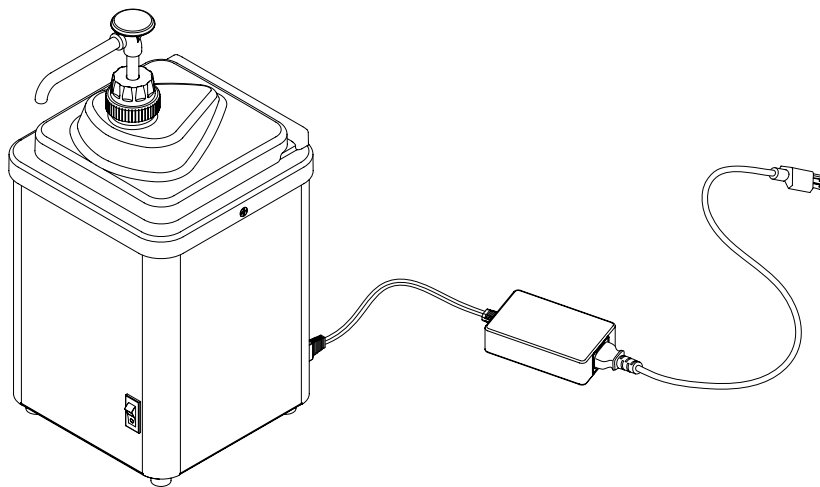
262.628.5110



[spsales@server-products.com](mailto:spsales@server-products.com)



[www.server-products.com](http://www.server-products.com)



## SAFETY GUIDELINES WHEN USING THIS UNIT:

**Warning: This appliance must be earthed.**

Electrical shock could occur if the unit is not earthed or grounded. This requires all three prongs (terminals) on the cord plug to be plugged into the 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 your 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.**

Stainless steel is one of the best materials for food serving and storage, but there are many products which can corrode it. 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.

- Products containing: acids, alkalines, chlorine, or salt can corrode stainless steel.
- Sauerkraut and Au Jus sauces corrode stainless steel. Server Products, Inc. regrets that we can not honor warranty claims on stainless steel parts that have been affected by sauerkraut or Aus Jus.

## SAFETY GUIDELINES WHEN CLEANING THIS UNIT:

Ensure unit is "OFF" and unplugged.

**Warning: Never immerse unit into water.**

- Never use any water jet or pressure sprayer on unit.
- Electrical shock could occur or electrical components inside the unit could be damaged from water exposure

## GENERAL SERVICE, REPAIR, OR RETURNS

Before sending any item to Server Products for service, repair, or return, contact Server Customer Service to request a **Return Authorization Number**.

Merchandise must be sent to Server 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**

You can find this information and other important data stamped on the lid or cylinder of pumps or on the bottom or back side of every unit.

### 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.

## 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](http://www.server-products.com)

## UNIT SET-UP

ALWAYS CLEAN UNIT THOROUGHLY BEFORE EACH USE. SEE UNIT TAKE-DOWN, PUMP DISASSEMBLY, PUMP CLEANING, PUMP ASSEMBLY, SAFETY GUIDELINES, AND UNIT CLEANING.

- 1 PLUG CORD INTO POWER SOURCE.

**Warning: This appliance must be earthed. Electrical shock could occur if the unit is not earthed or grounded. This requires all three prongs (terminals) on the cord plug to be plugged into the power source.**

- 2 PRESS SWITCH TO THE "ON" POSITION.
  - Allow unit to pre-cool for 20 minutes.
- 3 REMOVE PUMP.
- 4 INSERT PRODUCT VESSEL INTO BASIN OF UNIT. FOOD PRODUCT MUST ALWAYS BE INSIDE PRODUCT VESSEL. NEVER PLACE FOOD PRODUCT DIRECTLY INTO UNIT BASIN WITHOUT A VESSEL.
  - Food product vessel maximum capacity is two (2) quarts.
- 5 INSTALL PUMP TO MAINTAIN MAXIMUM COLD TEMPERATURE.
  - Temperature can be monitored by viewing temperature strip located on front of product vessel.
  - For best unit cooling and performance, always keep unit on continuously all day and all night, every day and every night, to prevent pre-cool period. Unit should remain on, as a refrigerator.

**Server Products Inc. claims no responsibility for actual serving temperature of product. It is the responsibility of the user to ensure that any product is held and served at a safe temperature.**

## UNIT TAKE-DOWN

- 1 PRESS SWITCH TO "OFF" POSITION.
- 2 UNPLUG CORD.
- 3 REMOVE PUMP.
- 4 REMOVE PRODUCT VESSEL.

## CHANGING OR CLEANING FILTER

FOR BEST UNIT COOLING AND PERFORMANCE, CHANGE OR CLEAN FILTER AT A MINIMUM OF ONCE PER MONTH. SEE UNIT TAKE-DOWN.

- 1 SEE UNIT TAKE DOWN.
- 2 ENSURE UNIT IS "OFF" AND UNPLUGGED.
- 3 TURN UNIT OVER TO ACCESS FILTER HOLDER AND FILTER ON UNDERSIDE OF UNIT.
- 4 LIFT OFF FILTER HOLDER BY PULLING IT OFF FROM ONE EDGE.
- 5 REMOVE FILTER AND CLEAN OR REPLACE.
  - Server Products Inc. Pack of 5 Replacement filters: 86067
- 6 IF NECESSARY, WIPE DOWN FAN COVER AND SURROUNDING AREA ON UNDERSIDE OF UNIT WITH CLOTH DAMPENED WITH DISHWASHING LIQUID OR MILD SANITIZING DETERGENT.

**Warning: Be sure to wring out any excess water from cloth before wiping near fan of unit. Dripping water into unit can cause electrical damage to unit.**

- 7 PLACE NEW OR CLEANED FILTER OVER FAN COVER.
- 8 REPLACE FILTER HOLDER.

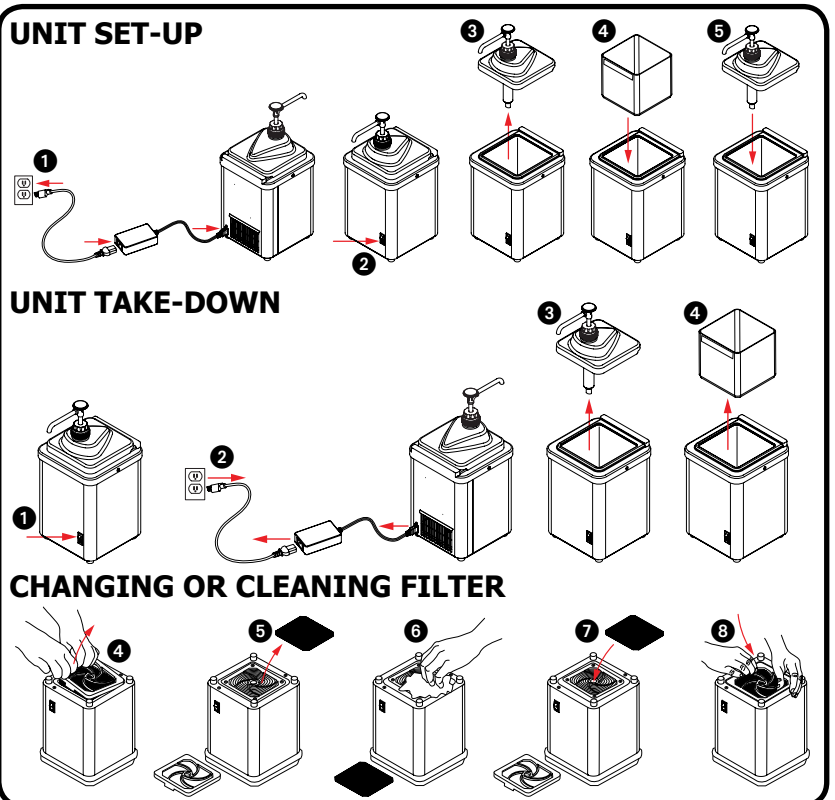
## UNIT CLEANING

BEFORE FIRST USE AND AFTER USE DAILY, CLEAN UNIT AND PUMP. STAINLESS STEEL PARTS CAN CORRODE. IT IS IMPORTANT TO CLEAN, RINSE, SANITIZE, AND DRY THESE PARTS DAILY AND PROPERLY. FAILURE TO COMPLY WITH ANY OF THESE INSTRUCTIONS MAY VOID UNIT WARRANTY.

- 1 SEE UNIT TAKE DOWN.
- 2 ENSURE UNIT IS "OFF" AND UNPLUGGED.

**Warning: Never immerse unit into water.**

- **Never use any water jet or pressure sprayer on unit.**
  - **Electrical shock could occur or electrical components inside the unit could be damaged from water exposure.**
- 3 WASH PRODUCT VESSEL WITH DISHWASHING DETERGENT AND HOT WATER DAILY. RINSE THOROUGHLY AND DRY WITH A CLEAN SOFT CLOTH.
    - A general purpose, nonabrasive cleaner may be used on hard to remove food deposits.
    - You may use a mildly abrasive NYLON or brass brush to remove any stubborn food or mineral deposits on interior surfaces of unit.
    - Do not use cleansing agents with high concentrations of acid, alkaline or chlorine. These agents can corrode stainless steel.
    - Fully rinsing all parts can help prevent corrosion.
    - Various elements and minerals, such as chlorides in tap water, can accumulate on stainless steel parts and create corrosion.
    - To prevent corrosion on any stainless steel parts, it is important to fully dry with a clean soft cloth regularly.
  - 4 WASH PUMP. SEE PUMP CLEANING.
  - 5 WIPE EXTERNAL SURFACES OF UNIT DAILY WITH A RED CLOTH CONTAINING MULTI-PURPOSE CLEANER.
    - Rinse using a separate red cloth containing rinse water.
    - Wipe down outside surface with sanitizer solution.
    - Allow to air dry.
  - 6 SANITIZE ALL PARTS FOLLOWING YOUR LOCAL SANITIZATION REQUIREMENTS. ALL PARTS IN CONTACT WITH FOOD MUST BE SANITIZED.
    - Allow parts to fully air dry after sanitization.
    - Fully air drying all parts will prevent condensation from developing between food vessel and unit basin.



## PUMP DISASSEMBLY

BEFORE FIRST USE AND AFTER USE DAILY, DISASSEMBLE AND CLEAN PUMP.

- 1 REMOVE PUMP FROM UNIT.
- 2 SUBMERGE, FLUSH, RINSE, AND SANITIZE PUMP THOROUGHLY USING THREE COMPARTMENT SINK. OPERATE PUMP A MINIMUM OF 8 TIMES IN EACH SINK.
  - Submerge pump into wash sink. Then place lower end of pump into wash sink and operate pump, to pump cleaning solution through pump, at least 8 times, until all (if any) remaining product is expelled and only the wash water flows through.
  - Submerge pump into rinse sink. Then place lower end of pump into rinse sink and operate pump, at least 8 times, to fully rinse inside of pump.
  - Submerge pump into sanitizer sink. Then place lower end of pump into sanitizer sink and operate pump, at least 8 times, to fully sanitize inside of pump.
  - After submerging, flushing, rinsing, and sanitizing pump, remove pump from sink to disassemble pump.
  - Use a container to collect small parts of pump to prevent any loss.
- 3 LOOSEN PLASTIC CAP SECURING PUMP TO LID AND REMOVE PUMP FROM LID.
- 4 LOOSEN LOCKING COLLAR AND REMOVE CYLINDER ASSEMBLY FROM HEAD ASSEMBLY.
- 5 REMOVE SPRING FROM CYLINDER ASSEMBLY.
- 6 REMOVE PINCH VALVE FROM HEAD ASSEMBLY
  - Pinch and gently turn to pull valve out.
- 7 REMOVE SEAL FROM HEAD ASSEMBLY BY PRESSING DOWN AND OFF WITH THUMB.
  - Do not use a sharp tool to remove seal, this may damage seal.
  - If seal is damaged, product will leak past seal.
- 8 REMOVE GAGING COLLAR FROM HEAD ASSEMBLY.

## PUMP CLEANING

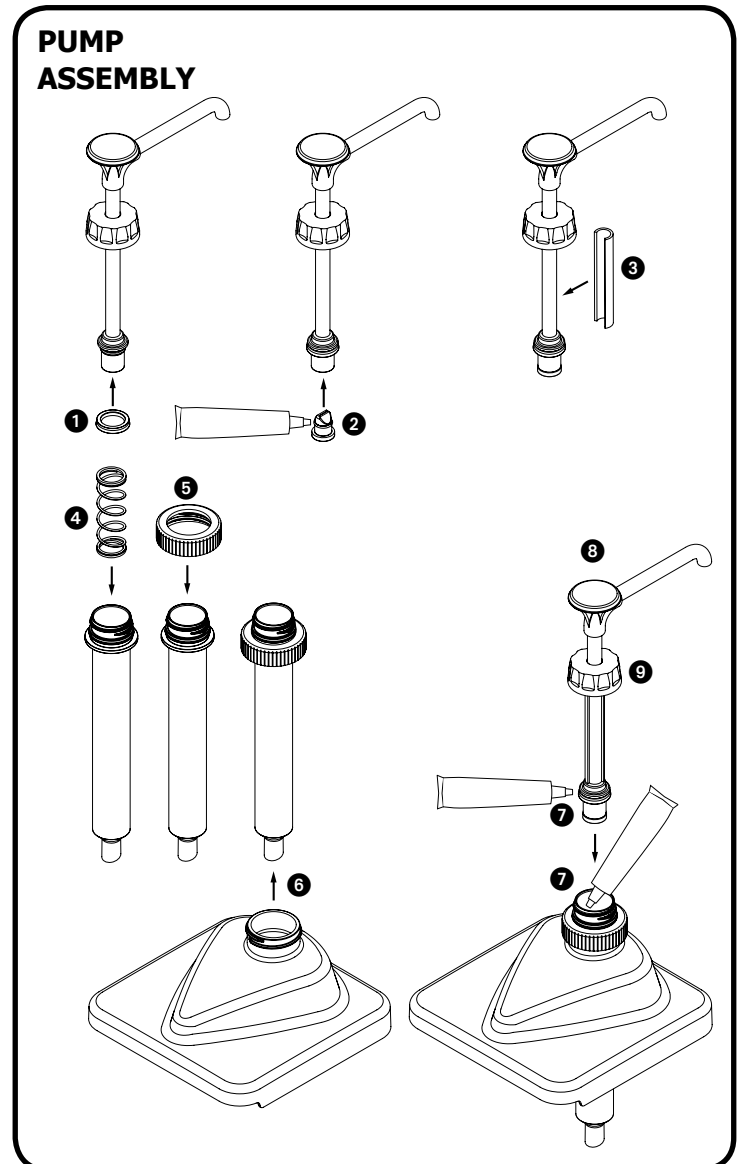
BEFORE FIRST USE AND AFTER USE DAILY, DISASSEMBLE AND CLEAN PUMP. STAINLESS STEEL PARTS CAN CORRODE. IT IS IMPORTANT TO CLEAN, RINSE, SANITIZE, AND DRY THESE PARTS DAILY AND PROPERLY. FAILURE TO COMPLY WITH ANY OF THESE INSTRUCTIONS MAY VOID UNIT WARRANTY.

- 1 SEE PUMP DISASSEMBLY.
- 2 WASH AND SCRUB ALL PARTS WITH DISHWASHING DETERGENT AND HOT WATER DAILY.
  - Use supplied brushes to clean all confined areas.
  - Do not use abrasive cleansers, scrapers, steel pads, steel wool, or other cleaning tools that can scratch surfaces.
  - A general purpose, nonabrasive cleaner may be used on hard to remove food deposits.
  - Do not use cleansing agents with high concentrations of acid, alkaline or chlorine. These agents can corrode stainless steel.
  - Do not use ammonia to clean pump parts. Ammonia can damage plastic parts.
  - A nontoxic glass cleaner may be used for cleaning any stainless steel parts.
- 3 FULLY RINSE ALL PARTS THOROUGHLY WITH CLEAR WATER.
  - Fully rinsing all parts can help prevent corrosion.
- 4 DRY ALL STAINLESS STEEL 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 any stainless steel parts, it is important to fully dry with a clean soft cloth regularly.
- 5 SANITIZE PARTS FOLLOWING YOUR LOCAL SANITIZATION REQUIREMENTS. ALL PARTS IN CONTACT WITH FOOD MUST BE SANITIZED.
  - Allow parts to fully air dry after sanitization.

## PUMP ASSEMBLY

ALWAYS CLEAN PUMP THOROUGHLY BEFORE EACH USE AND AFTER USE DAILY. SEE UNIT TAKE-DOWN, PUMP DISASSEMBLY, AND PUMP CLEANING.

- 1 INSTALL SEAL SECURELY ONTO HEAD ASSEMBLY PISTON.
  - Align seal so that flared edge is facing down towards bottom of piston. If seal is installed incorrectly, product will leak past seal.
- 2 APPLY A SMALL AMOUNT OF FOOD EQUIPMENT LUBRICANT INSIDE BOTTOM OF HEAD ASSEMBLY PISTON. THEN INSTALL PINCH VALVE INTO BOTTOM END OF HEAD ASSEMBLY PISTON.
  - Rotate pinch valve inside head assembly piston to spread lubricant evenly inside end of head assembly piston. Then position pinch valve securely into a sealed position on end of head assembly piston.
- 3 INSTALL GAGING COLLAR ONTO SIDE OF HEAD ASSEMBLY PISTON.
- 4 INSTALL SPRING INTO CYLINDER.
- 5 INSTALL CAP BY SECURELY SNAPPING IT ONTO CYLINDER, PAST THREADING.
- 6 INSTALL LID BY SLIDING LID UP FROM BOTTOM OF CYLINDER TO ALIGN WITH CAP. SECURE PUMP TO LID BY TIGHTENING CAP TO LID THREADING.
- 7 APPLY A SMALL AMOUNT OF FOOD EQUIPMENT LUBRICANT INSIDE TOP OF CYLINDER AND TO OUTSIDE SURFACE OF SEAL.
- 8 INSTALL HEAD ASSEMBLY PISTON INTO CYLINDER.
- 9 SLIDE LOCKING COLLAR DOWN ONTO CYLINDER THREADING AND TIGHTEN TO SECURE HEAD ASSEMBLY TO CYLINDER.
- 10 PREPARE PUMP FOR USE.
  - Install pump onto unit and product vessel. Operate pump several times until only product, without air bubbles, is delivered with each stroke of pump.



## TROUBLESHOOTING FOR PUMP

Pump dispenses little or no product:

- Ensure pinch valve is properly installed into bottom of head assembly.
- Ensure ball is snapped in place down inside cylinder.
- Product may be too stiff or contain a solid that will not pass through pinch valve.

Product oozes out around locking collar:

- Ensure seal is securely installed onto head assembly piston. Ensure flared edge of seal is facing down towards bottom of piston.

Pump head assembly does not return to top of stroke after dispensing product:

- Inspect spring for any damage. If bent or broken, spring may cause permanent damage to cylinder. Replace spring if necessary.

Pump drips:

- Clean head assembly discharge tube with manufacturer's supplied smaller bristled brush.
- Ensure product is not being heated by any external source(s) causing product to expand and drip from pump.

Portion control is not consistent:

- Inspect gaging collar for any damage, verify that it is the correct one, and is installed properly onto head assembly piston.
- Inspect pinch valve for any damage. Replace if necessary.
- Ensure ball is snapped in place down inside cylinder.

Problems with pump operation and/or flow:

- Replace seal if necessary.
- Replace cylinder if necessary.
- Clean pump.

## TROUBLESHOOTING FOR CHILLER

Unit does not cool:

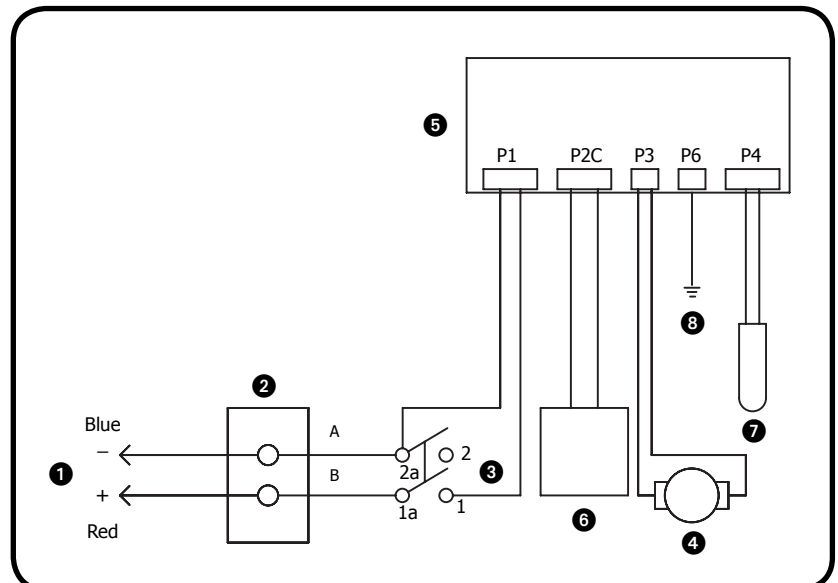
- Ensure cord is securely plugged in. Verify that cord is securely plugged into the unit, the power supply (adaptor), and the power source (electrical outlet).
- Ensure power is available from source.
- Ensure unit is on.
- Ensure fan is on/running.
- Ensure filter is clean or replace if necessary.

## PARTS LIST

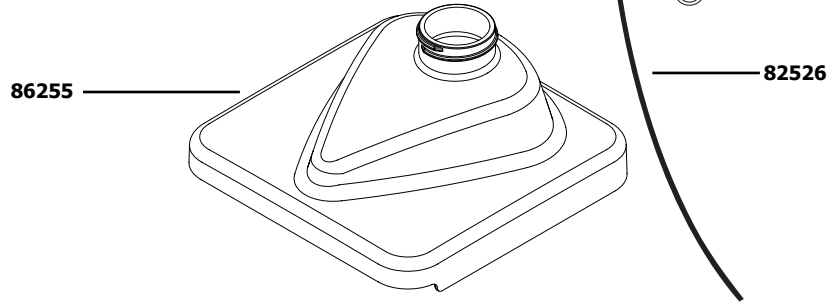
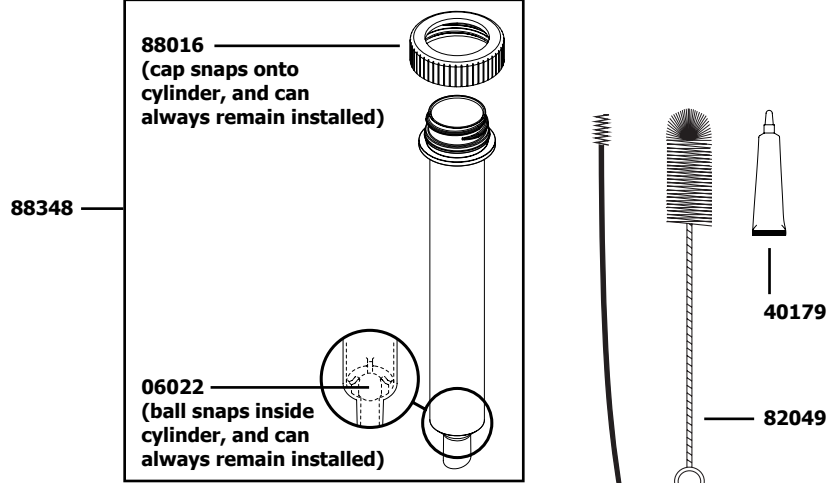
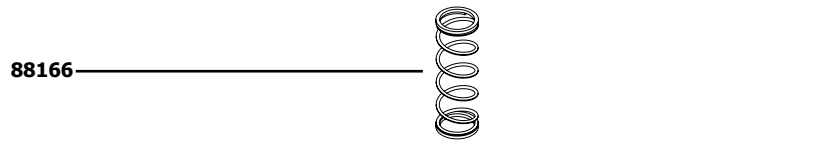
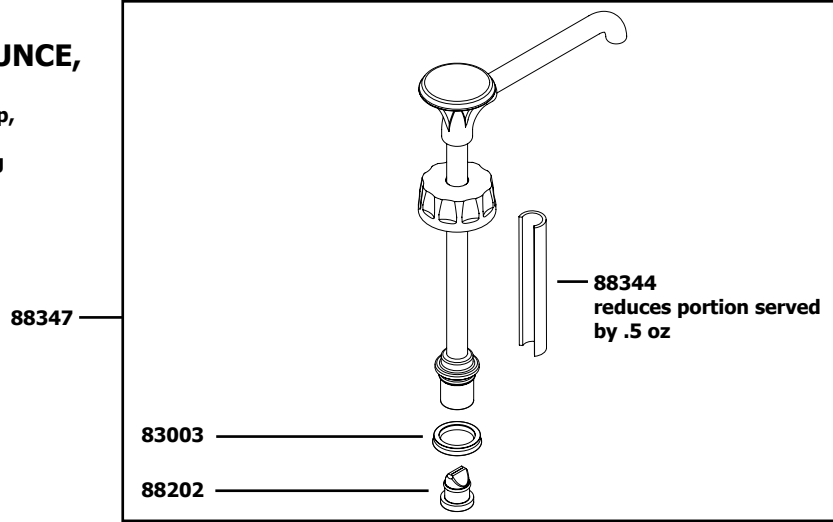
Part #	Qty.	Description
06022	1	BALL, 1/2" DIA, SS
40179	1	LUBRICANT, FOOD EQUIPMENT
81058	4	FOOT, W/ SCREW
82049	1	BRUSH
82526	1	BRUSH, 21"
83003	1	SEAL ASSEMBLY
86029	1	POWER SUPPLY, 12"
86032	1	SWITCH, LIGHTED ROCKER, 12V
86035	1	BOARD, POWER INLET ASSEMBLY
86038	1	CONNECTOR, POWER INLET
86049	1	BOTTOM ASSEMBLY
86067	not included	FILTERS (5), REPLACEMENT PACK
86068	1	FILTER, GUARD ASSEMBLY
86144	1	KIT, VESSEL/THERMOMETER, CHILLER
86255	1	LID, CHILLER, BP, BLACK-PLASTIC
86343	1	BASE ONLY CONDIMENT CHILLER, BK
86419	1	MODULE, BASIN ASSEMBLY
86472	1	HOUSING ASSEMBLY
86873	1	THERMOMETER, STRIP
86876	1	FAN
86938	1	TOP, W/O HINGE HOLES
88016	1	CAP, PLSTC, 38MM, 1.156 HOLE
88166	1	SPRING ASSEMBLY, BP-1
88202	1	VALVE, PINCH, BP-1
88344	1	COLLAR, GAGING-5/16 OZ, CREAM
88347	1	HEAD ASSEMBLY BP-1, 5/16 FL OZ-BK
88348	1	CYLINDER ASSY BP-1, SILVER, 7 11/16
88349	1	PUMP, CHILLER, BP-1 5/16 OZ, BK

## WIRING DIAGRAM

- Power Supply
  - A Black
  - B Red
- Power Inlet Board
- Switch
- Fan
- Circuit Board
- Chip
- Thermistor
- Ground Wire - green



**BP-1,  
5/16 OUNCE,  
BK**  
Bottle Pump,  
5/16 oz,  
Burger King  
Series 11L  
88349



**CCP**  
Countertop Chiller with Pump  
Series 11L  
86342

