



S E R V E R

SERVE BETTER™

MODEL:

**CSP CHILLED SERVER
WITH PUMP-
1 OUNCE**
120V
Series 12G
94060

230V Continental Europe
Series 12G
94142

230V Australia
Series 12G
94143

230V United Kingdom
Series 12G
94144

**CHILLED SERVER
WITH PUMP-
2 OUNCE**
120V
Series 12G
94050

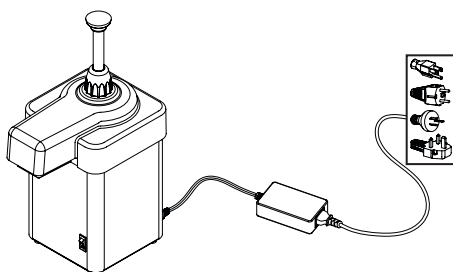
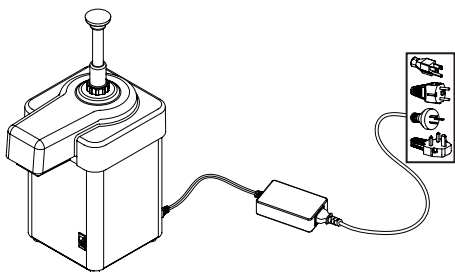
230V Continental Europe
Series 12G
94145

230V Australia
Series 12G
94146

230V United Kingdom
Series 12G
94147

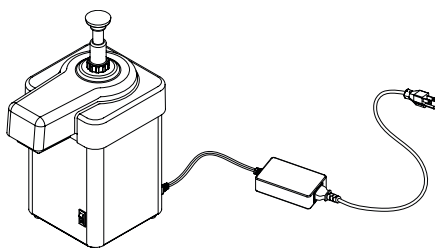
PUMP, CSP-1 OZ
Series 12G
94040

PUMP, CSP-2 OZ
Series 12G
94140



**EZ-CREAM
5/16 OUNCE**
120V
Series 13E
94160

**PUMP, CSP-5/16 OZ,
EZ-CREAM**
Series 13E
94150



SAFETY GUIDELINES WHEN USING THIS UNIT:

⚠ ⚡ 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.

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.

Do not place plastic lid, plastic cover, plastic top or plastic chiller block insulation assembly under, in, or near to high heat, as this can melt the plastic.

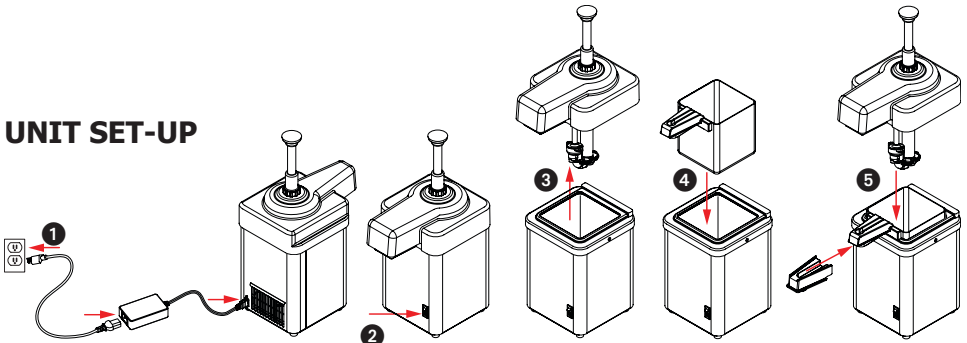
UNIT SET-UP

ALWAYS CLEAN UNIT THOROUGHLY BEFORE EACH USE. SEE UNIT TAKE-DOWN, SAFETY GUIDELINES, AND UNIT CLEANING. SEE SEPARATE PUMP MANUAL FOR PUMP INSTRUCTIONS.

- 1 PLUG CORD INTO POWER SOURCE.
 - Verify that cord is securely plugged into the unit, the power supply (adaptor), and the power source (outlet).
- 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. Do not overflow.
- 5 INSTALL PUMP TO MAINTAIN MAXIMUM COLD TEMPERATURE.
 - Temperature can be monitored by viewing temperature strip located on side 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 SET-UP



UNIT TAKE-DOWN

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

SEE SEPARATE PUMP MANUAL FOR PUMP INSTRUCTIONS.

CHANGING OR CLEANING FILTER

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

- 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
 - Filter can be cleaned with hot water and dishwashing detergent. Fully rinse.
- 6 IF NECESSARY, WIPE DOWN FAN COVER AND SURROUNDING AREA ON UNDERSIDE OF UNIT WITH CLOTH DAMPENED WITH DISHWASHING LIQUID OR MILD SANITIZING DETERGENT.

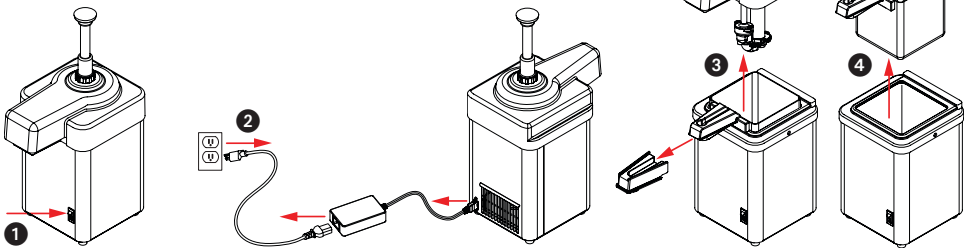


Warning- Electrical shock could occur:

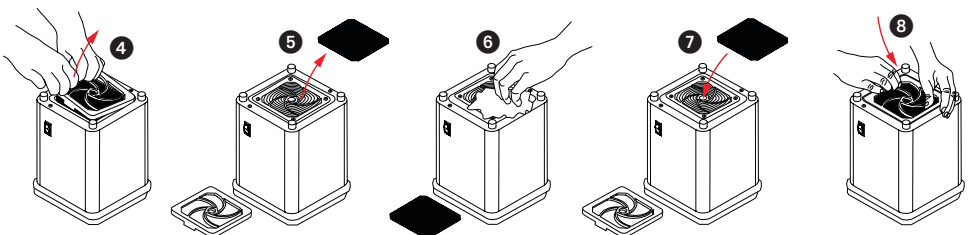
- Be sure to wipe out any excess water from cloth before wiping near fan of unit.
- Dripping water into unit can cause electrical damage to unit.

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

UNIT TAKE-DOWN



CHANGING OR CLEANING FILTER

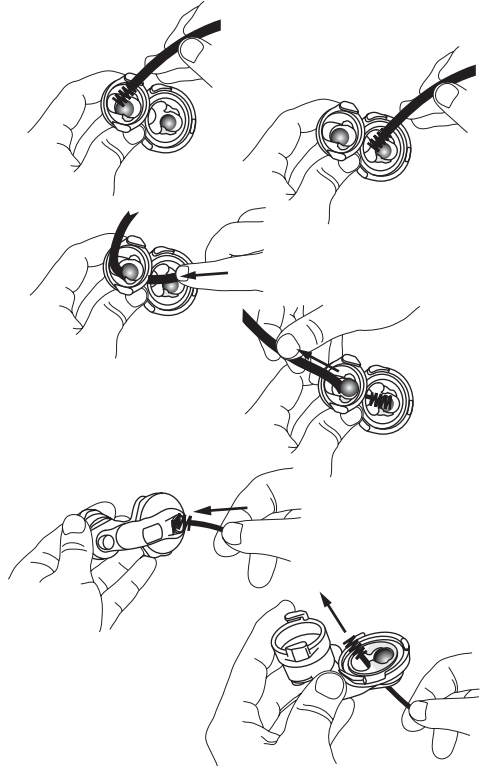


PUMP DISASSEMBLY

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

- 1 PUMP OUT ALL (IF ANY) REMAINING FOOD PRODUCT FROM INSIDE PUMP BODY.
- 2 WASH AND RINSE OFF OUTSIDE OF PUMP BODY.
- 3 FLUSH OUT AND RINSE THROUGH 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. Then remove pump from container of water to disassemble.
 - Use a container to collect small parts of pump to prevent any loss.
- 4 REMOVE PLUNGER ASSEMBLY AND LID FROM PUMP BODY BY TURNING LOCKING COLLAR AND DISCHARGE TUBE NUT COUNTERCLOCKWISE.
- 5 REMOVE CYLINDER AND DISCHARGE TUBE FROM VALVE BODY BY ROTATING COUNTERCLOCKWISE TO RELEASE FROM SLOTS IN VALVE BODY.
- 6 REMOVE RUBBER GASKET OR O-RING FROM VALVE BODY.
- 7 REMOVE SMALL O-RING FROM DISCHARGE TUBE.
 - Be careful not to damage o-ring when prying it off of discharge tube.
- 8 REMOVE KNOB FROM PLUNGER ASSEMBLY BY ROTATING COUNTERCLOCKWISE.
 - Firmly hold head tube towards piston head while unscrewing knob. Pressure on spring will release and push knob off rapidly.
- 9 REMOVE LOCKING COLLAR FROM HEAD TUBE.
 - Remove gaging collar(s), if used, from head tube by sliding them off.
- 10 REMOVE HEAD INSERT FROM INSIDE HEAD TUBE.
- 11 REMOVE SPRING FROM PISTON.
- 12 REMOVE WASHER FROM PISTON.
- 13 REMOVE SEAL ASSEMBLY FROM PISTON HEAD.
 - Be careful not to damage seal when prying it off of piston head.
- 14 REMOVE O-RING FROM INSIDE SEAL.
 - Be careful not to damage o-ring when prying it out of seal.

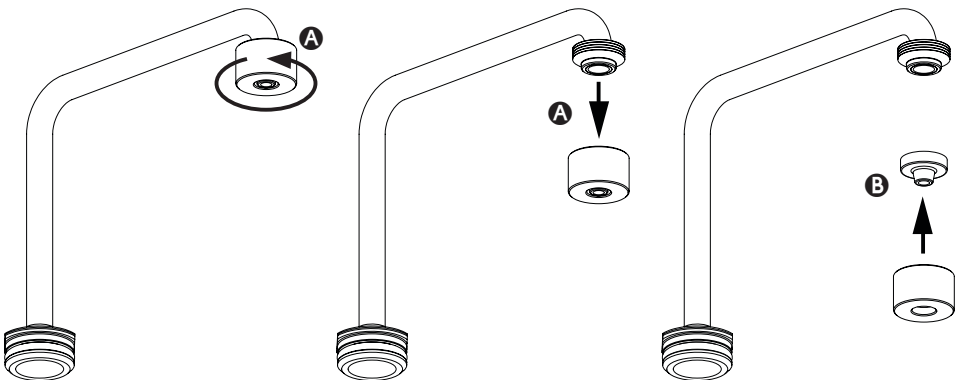
IMPORTANT PUMP AREAS TO CLEAN:
CLEAN ALL SIDES OF STAINLESS STEEL BALLS
CLEAN VALVE BODY PASSAGEWAY
CLEAN VALVE BODY OPENINGS



VALVE COVER DISASSEMBLY

- A REMOVE VALVE COVER FROM DISCHARGE TUBE BY ROTATING VALVE COVER COUNTER CLOCKWISE.
- B REMOVE CONE WASHER FROM VALVE COVER.

Do not use any sharp tools for disassembly, this can damage parts.



CLEAN-IN-PLACE PROCEDURE FOR PUMPS

CLEAN-IN-PLACE IS A BASIC FOUR STEP PUMP FLUSHING PROCESS: CLEAN, RINSE, SANITIZE, AND RINSE.

CLEAN:

- 1 PUMP OUT ALL (IF ANY) REMAINING FOOD PRODUCT FROM INSIDE PUMP.
- 2 WASH AND RINSE OFF OUTSIDE OF PUMP.
- 3 FLUSH OUT AND RINSE THROUGH 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.
- 4 MIX 2 OZ (5 ML) OF DISHWASHING DETERGENT (DAWN DISHWASHING LIQUID) WITH 1 QUART (.95 L) OF HOT TAP WATER (APPROXIMATELY 110°F/43°C).
- 5 PLACE LOWER END OF PUMP INTO THIS CLEANING MIXTURE AND REPEATEDLY OPERATE PUMP UNTIL ALL CLEANING MIXTURE IS PUMPED THROUGH PUMP.

RINSE:

- 6 PLACE LOWER END OF PUMP INTO 2 CUPS (.5 L) OF HOT TAP WATER (APPROXIMATELY 110°F/43°C) AND REPEATEDLY OPERATE PUMP UNTIL ALL TAP WATER IS PUMPED THROUGH PUMP.

SANITIZE:

- 7 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).
- 8 PLACE LOWER END OF PUMP INTO THIS SANITIZING MIXTURE AND REPEATEDLY OPERATE PUMP UNTIL 1 QUART (.95 L) SANITIZING MIXTURE IS PUMPED THROUGH PUMP.

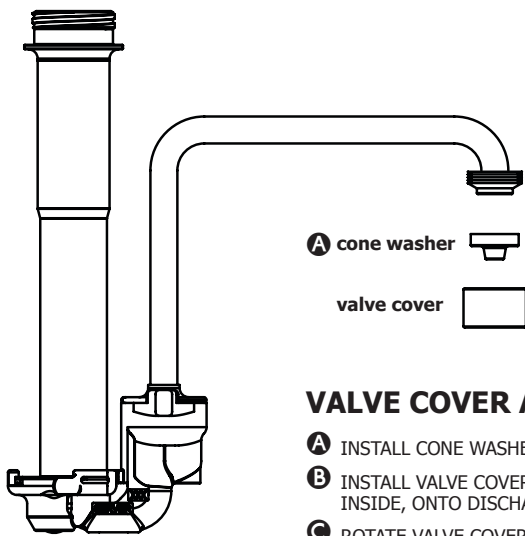
RINSE:

- 9 PLACE LOWER END OF PUMP INTO 1 CUP (.24 L) OF HOT TAP WATER (APPROXIMATELY 110°F/43°C) AND REPEATEDLY OPERATE PUMP UNTIL ALL TAP WATER IS PUMPED THROUGH PUMP.

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.
 - **Wash small parts in a pan or other container to prevent part loss.**
 - **Use 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 and valve body thoroughly with brush 82526/82824.**
 - 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.
 - Dishwasher safe.

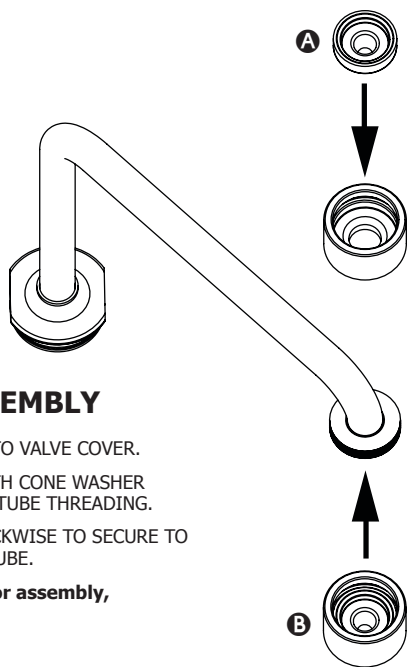


- A** cone washer
- valve cover

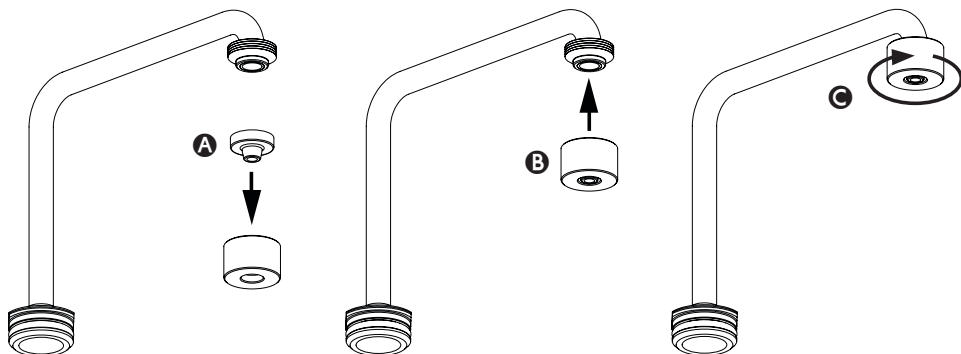
VALVE COVER ASSEMBLY

- A** INSTALL CONE WASHER INTO VALVE COVER.
- B** INSTALL VALVE COVER, WITH CONE WASHER INSIDE, ONTO DISCHARGE TUBE THREADING.
- C** ROTATE VALVE COVER CLOCKWISE TO SECURE TO THREADS OF DISCHARGE TUBE.

Do not use any sharp tools for assembly, this can damage parts.



VALVE COVER ASSEMBLY



UNIT TROUBLESHOOTING

POSSIBLE PROBLEM:

- Unit does not cool.

POSSIBLE SOLUTIONS:

- 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.

PUMP 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.**

PORION 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.**

PUMP ASSEMBLY

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

ASSEMBLE PLUNGER:

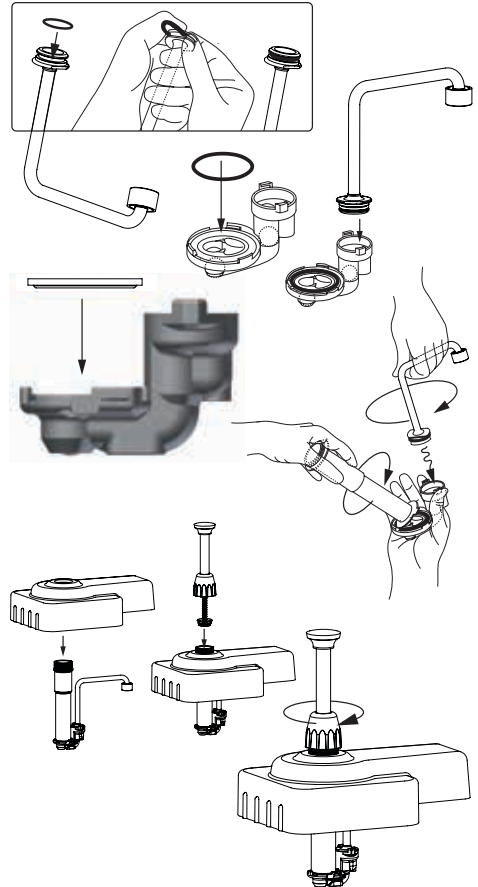
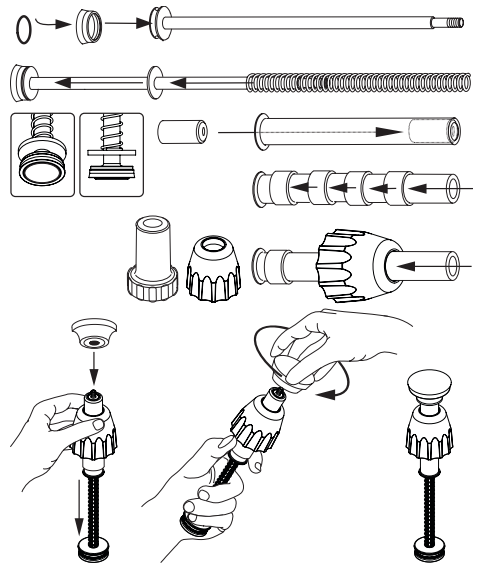
- 1 INSTALL SEAL O-RING INSIDE SEAL.
 - Apply food equipment lubricant on seal o-ring.
- 2 INSTALL SEAL ASSEMBLY ONTO PISTON HEAD.
 - Apply food equipment lubricant inside seal assembly.
- 3 INSTALL WASHER ONTO THREADED END OF PISTON.
- 4 INSTALL SPRING ONTO THREADED END OF PISTON.
- 5 INSTALL HEAD INSERT INSIDE HEAD TUBE.
 - Beveled edge of head insert should be facing inside of head tube.
- 6 INSTALL GAGING COLLAR(S), IF NEEDED, AND LOCKING COLLAR ONTO HEAD TUBE BY SLIDING THEM ON.
 - Position locking collar with threading inside locking collar facing gaging collar(s) and/or head tube flared end.
- 7 INSTALL HEAD TUBE ASSEMBLY ONTO PISTON ASSEMBLY.
- 8 INSTALL KNOB ONTO PLUNGER ASSEMBLY AND ROTATE CLOCKWISE TO SECURE ONTO THREADED END OF PISTON.
 - Firmly hold head tube towards piston head, compressing spring, while screwing knob on.

INSTALL O-RINGS AND ASSEMBLE PUMP BODY:

- 9 INSTALL SMALL O-RING ONTO DISCHARGE TUBE.
 - Apply food equipment lubricant on o-ring.
 - Be careful not to damage o-ring while installing and/or rolling onto discharge tube.
- 10 INSTALL SILICONE GASKET OR O-RING INTO VALVE BODY.
 - Apply food equipment lubricant on silicone gasket.
 - If installing silicone gasket: flat side facing up and toward cylinder.
- 11 INSTALL CYLINDER ONTO VALVE BODY.
 - Rotate cylinder clockwise and press down firmly to secure into slots on valve body.
- 12 INSTALL DISCHARGE TUBE ONTO VALVE BODY.
 - Rotate discharge tube clockwise and press down firmly to secure into slots on valve body.

INSTALL LID ONTO PUMP BODY AND SECURE WITH LOCKING COLLAR:

- 13 INSTALL LID ONTO DISCHARGE TUBE AND CYLINDER ASSEMBLY(PUMP BODY).
 - Install hole on lid onto cylinder threading.
- 14 INSTALL PLUNGER INTO CYLINDER AND SECURE PLUNGER TO CYLINDER BY ROTATING LOCKING COLLAR CLOCKWISE.



UNIT CLEANING

BEFORE FIRST USE AND AFTER USE DAILY, DISASSEMBLE AND 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, PUMP DISASSEMBLY, AND PUMP CLEANING.
- 2 ENSURE UNIT IS "OFF" AND UNPLUGGED.

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.**
- 3 WASH PRODUCT VESSEL AND PUMP 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.
 - A mildly abrasive NYLON or brass brush may be used to remove any stubborn food or mineral depositson interior surfaces of unit.
 - Do not use abrasive cleansers, scrapers, steel pads, steel wool, or other cleaning tools that can scratch surfaces.
 - 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 WIPE EXTERNAL SURFACES OF UNIT DAILY WITH A CLEAN DAMP CLOTH. DRY WITH A CLEAN SOFT CLOTH.
 - A nontoxic glass cleaner may be used for cleaning any stainless steel parts.
 - 5 SANITIZE ALL PARTS FOLLOWING 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.

Plastic Lid, Plastic Cover, Plastic Top and Plastic Chiller Block Insulation Assembly:

- Not dishwasher safe.
- Hand Wash Only.

Do not place plastic lid, plastic cover, plastic top or plastic chiller block insulation assembly under, in, or near to high heat, as this can melt the plastic.

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



NSF International listed.



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