



S E R V E R

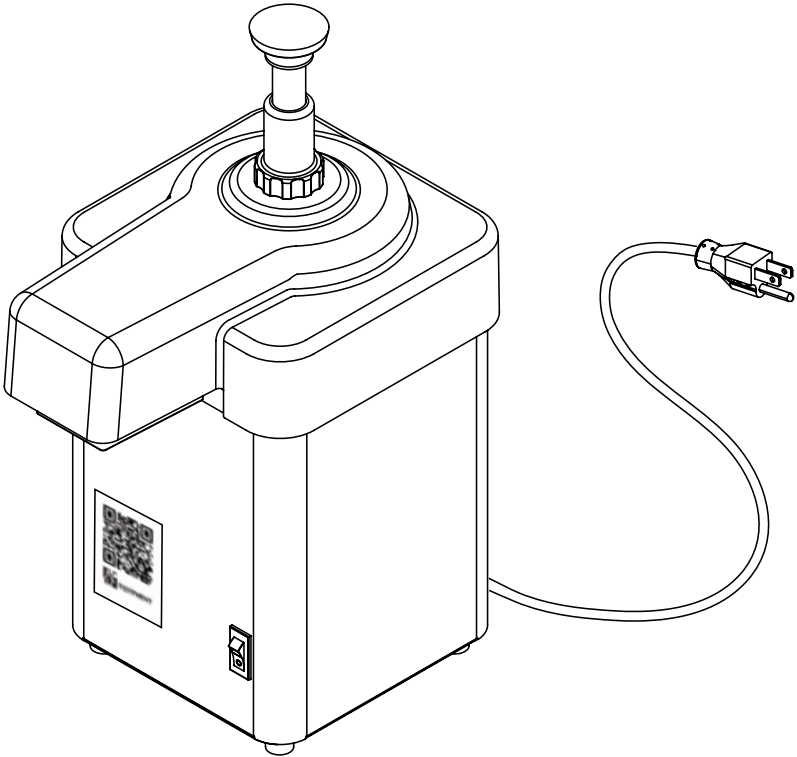
SERVE BETTER™

01694-REVC_081315_ENGLISH



MODEL:

CSP EZ-CREAM™
3/8 OUNCE, CHICK-FIL-A
120V
Series 141
94152



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.



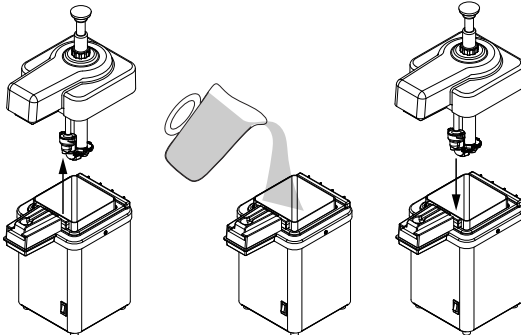
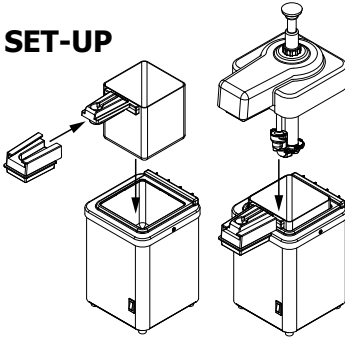
NSF International listed.
(National Sanitation Foundation)

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.

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



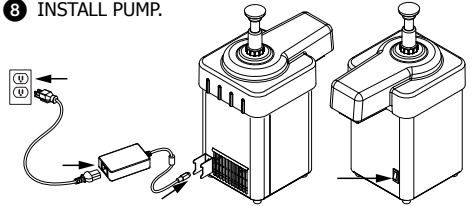
UNIT SET-UP

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

- 1 INSTALL CHILLER BLOCK COVER ONTO FOOD PRODUCT VESSEL.
- 2 INSTALL FOOD PRODUCT VESSEL INTO BASIN OF UNIT TO PRE-COOL.
- 3 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.

- 4 PLUG CORD INTO POWER SOURCE.
 - Verify that cord is securely plugged into the unit, the power supply (adaptor), and the power source (outlet).
- 5 PRESS SWITCH TO THE "ON" POSITION.
 - Allow unit to pre-cool for 60 minutes.
- 6 REMOVE PUMP.
- 7 POUR FOOD PRODUCT INTO FOOD PRODUCT VESSEL.
 - Food product must always be inside food product vessel.
 - Never place food product directly into unit basin without a food product vessel.
 - Food product vessel maximum capacity is two (2) quarts.
 - DO NOT OVER FILL.
- 8 INSTALL PUMP.



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.

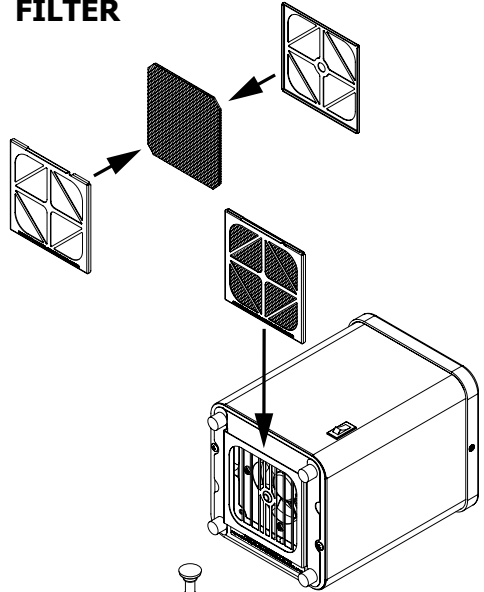
- 1 SEE UNIT TAKE DOWN.
- 2 ENSURE UNIT IS "OFF" AND UNPLUGGED.
- 3 REMOVE FILTER DRAWER FROM UNDERSIDE OF UNIT BY SLIDING OUT OF DRAWER SLOTS.
- 4 REMOVE DRAWER COVER FROM DRAWER.
- 5 REMOVE FILTER AND CLEAN OR REPLACE.
 - Server Products Inc. Pack of 5 Replacement filters: 86067
 - Filter can be cleaned 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:

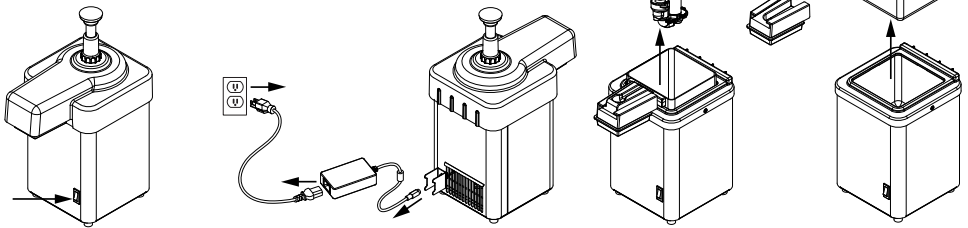
- Be sure to wring out any excess water from cloth before wiping near fan of unit.
- Dripping water into unit can cause electrical damage to unit.

- 7 INSTALL NEW OR CLEANED FILTER INTO FILTER DRAWER.
- 8 INSTALL DRAWER COVER OVER FILTER AND INTO FILTER DRAWER.
- 9 INSTALL FILTER DRAWER INTO UNDERSIDE OF UNIT BY SLIDING INTO DRAWER SLOTS.

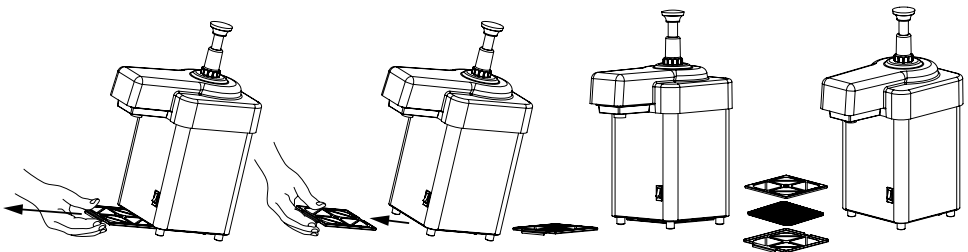
INSTALL NEW OR CLEANED FILTER



UNIT TAKE-DOWN



CHANGING OR CLEANING FILTER

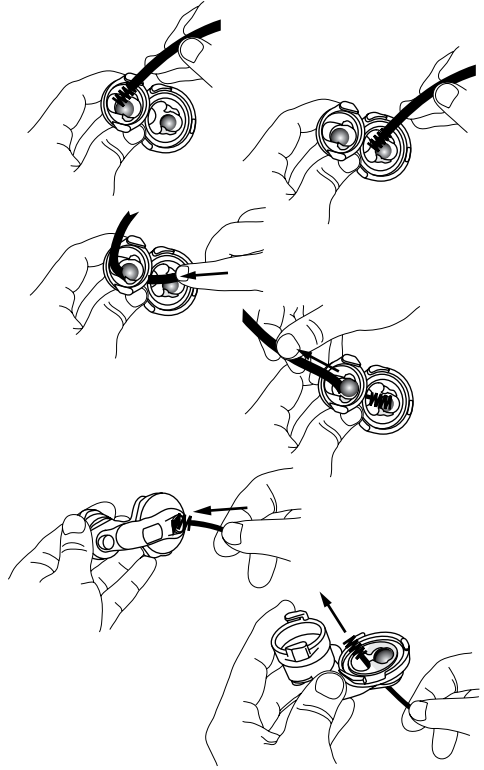


PUMP DISASSEMBLY

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 AND RINSE ALL INSIDE AND OUTSIDE SURFACES OF PUMP THOROUGHLY WITH HOT WATER.
 - Place lower end of pump into container of hot water and operate pump until all (if any) remaining product is expelled and only hot 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 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.

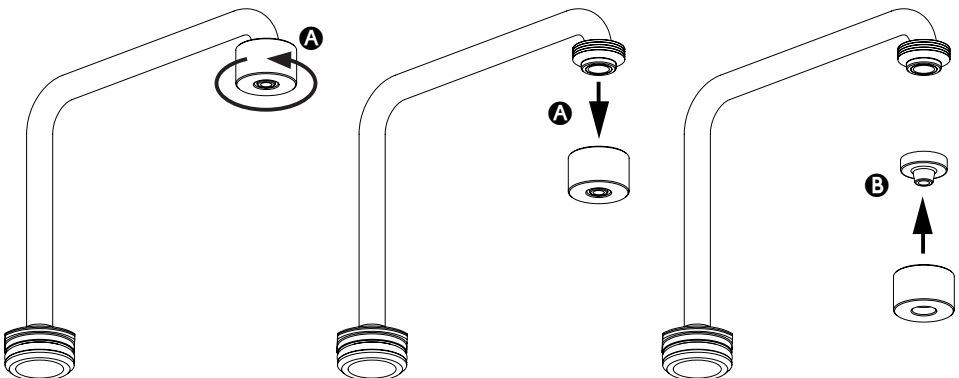
IMPORTANT PUMP AREAS TO CLEAN:
CLEAN ALL SIDES OF STAINLESS STEEL BALLS
CLEAN VALVE BODY PASSAGEWAY
CLEAN VALVE BODY OPENINGS



FERRULE CAP DISASSEMBLY

- A REMOVE FERRULE CAP FROM DISCHARGE TUBE BY ROTATING FERRULE CAP COUNTER CLOCKWISE.
- B REMOVE CONE WASHER FROM INSIDE FERRULE CAP.

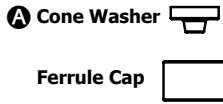
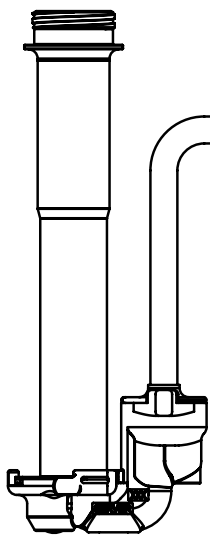
Do not use any sharp tools for disassembly, this can damage parts.



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.

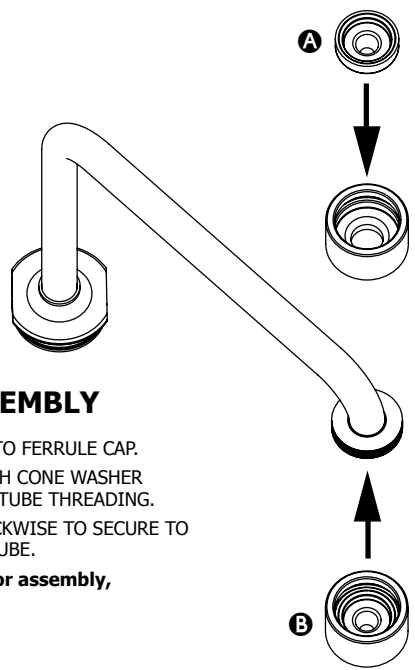
- ① SEE PUMP DISASSEMBLY.
- ② WASH ALL PARTS WITH DISHWASHING DETERGENT AND HOT WATER.
 - **Wash small parts in a pan or other container to prevent part loss.**
 - **Scrub with supplied brushes to clean all confined areas. Maintain a clean and efficient pump by using the brushes supplied with pump to prevent product build up inside pump.**
 - **IMPORTANT PUMP AREAS TO CLEAN: Clean inside cylinder thoroughly with brush 82049. Clean inside discharge tube and valve body thoroughly with brush 82526/82824.**
 - Do not use scrapers, steel pads, steel wool, or other cleaning tools that can scratch surfaces.
 - 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.
 - 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.



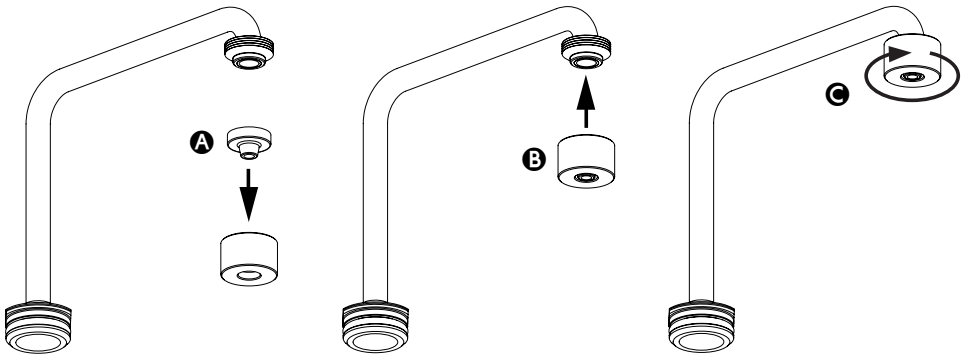
FERRULE CAP ASSEMBLY

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

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



FERRULE CAP 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.**

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.

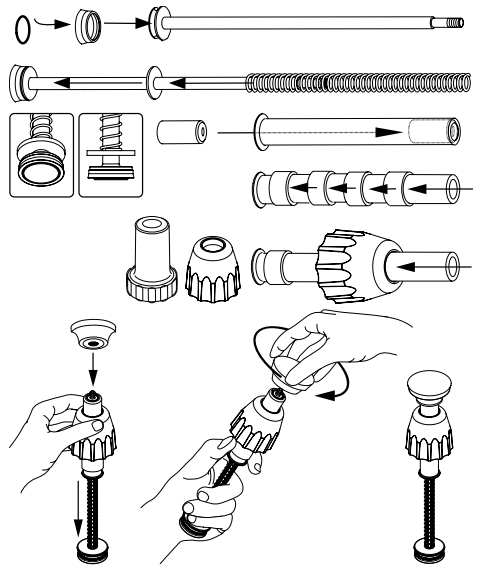
- **Clean discharge tube with supplied cleaning brushes.**

PUMP ASSEMBLY

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

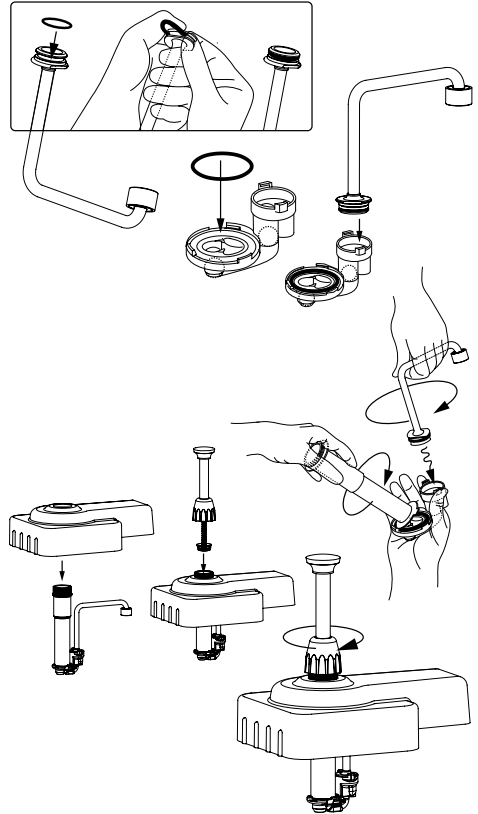
ASSEMBLE PLUNGER:

- 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 O-RING INTO VALVE BODY.
 - Apply food equipment lubricant on o-ring.
- 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 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 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. 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 deposits on 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 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.

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



Server Products Inc.

3601 Pleasant Hill Road
Richfield, WI 53076 USA



262.628.5600



800.558.8722



262.628.5110



spsales@server-products.com



www.server-products.com