



SERVER

SERVE BETTER™

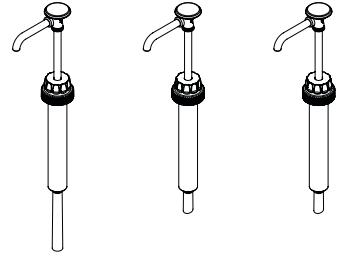
# 01524-REVO\_021114\_ENGLISH BOTTLE PUMPS

PARTS INCLUDED VARY DEPENDING ON PUMP

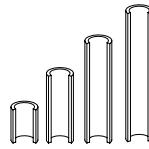
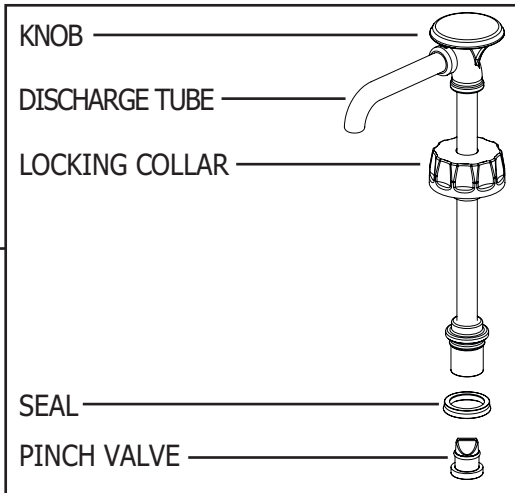
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HEAD ASSEMBLY



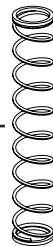
GAGING COLLARS (Portion Control)

Each gaging collar added will reduce portion served:

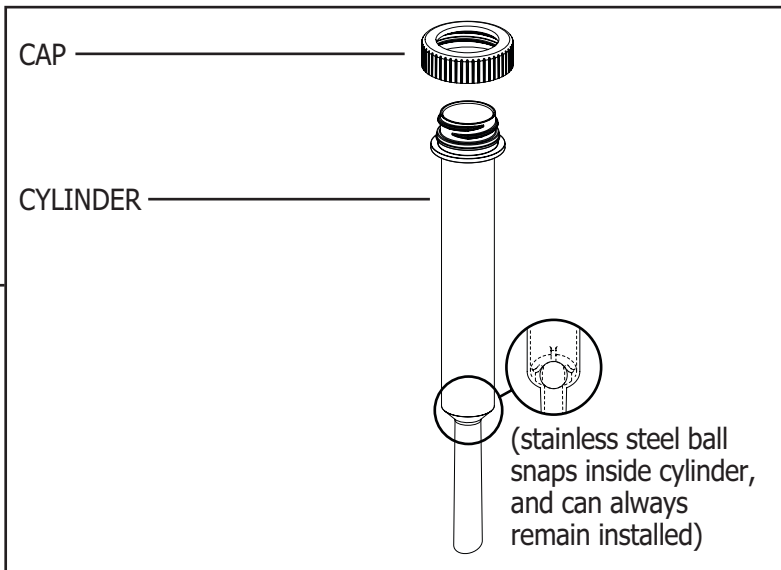
- small = .125 oz reduction
- medium = .25 oz reduction
- large = .50 oz reduction
- larger = .75 oz reduction

Gaging Collars included vary depending on pump.

SPRING



CYLINDER ASSEMBLY



## 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 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.
- 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.

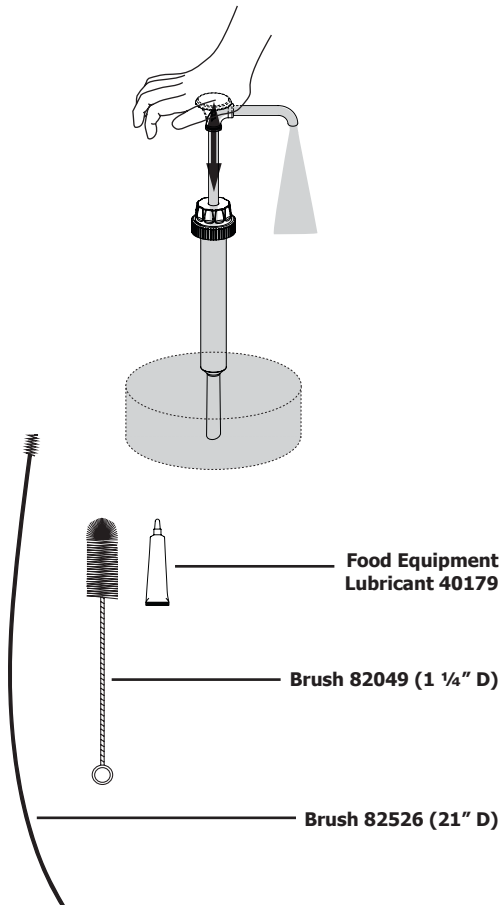
### SANITIZE:

- 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.

## CLEAN AND FLUSH PUMP WITH SOAP, SANITIZER, AND HOT WATER



## PUMP DISASSEMBLY

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

DURING DISASSEMBLY, USE A CONTAINER TO COLLECT SMALL PARTS OF PUMP TO PREVENT ANY LOSS.

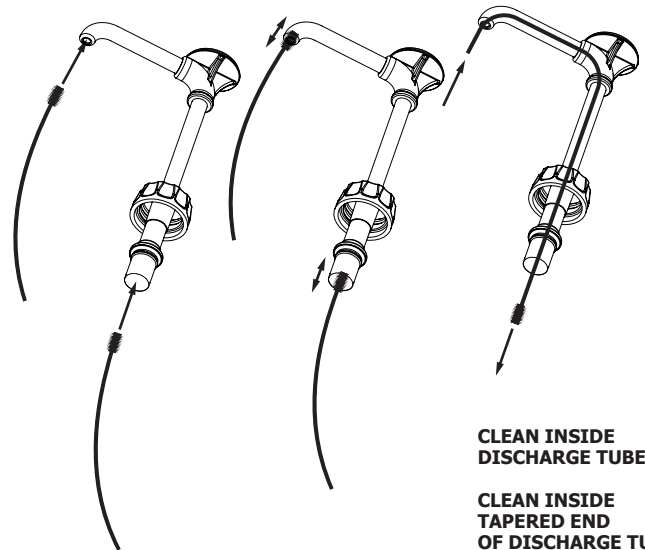
- 1 LOOSEN CAP SECURING PUMP TO LID OR BOTTLE AND REMOVE PUMP FROM LID OR BOTTLE.
- 2 LOOSEN LOCKING COLLAR AND REMOVE CYLINDER ASSEMBLY FROM HEAD ASSEMBLY.
- 3 REMOVE SPRING FROM CYLINDER ASSEMBLY.
- 4 REMOVE PINCH VALVE FROM HEAD ASSEMBLY
  - Pinch and gently turn to pull valve out.
- 5 REMOVE SEAL 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.
- 6 REMOVE GAGING COLLAR(S) 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.
  - 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 thoroughly with brush 82526.**
  - 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 LOCAL SANITIZATION REQUIREMENTS. ALL PARTS IN CONTACT WITH FOOD MUST BE SANITIZED.
  - Allow parts to fully air dry after sanitization.

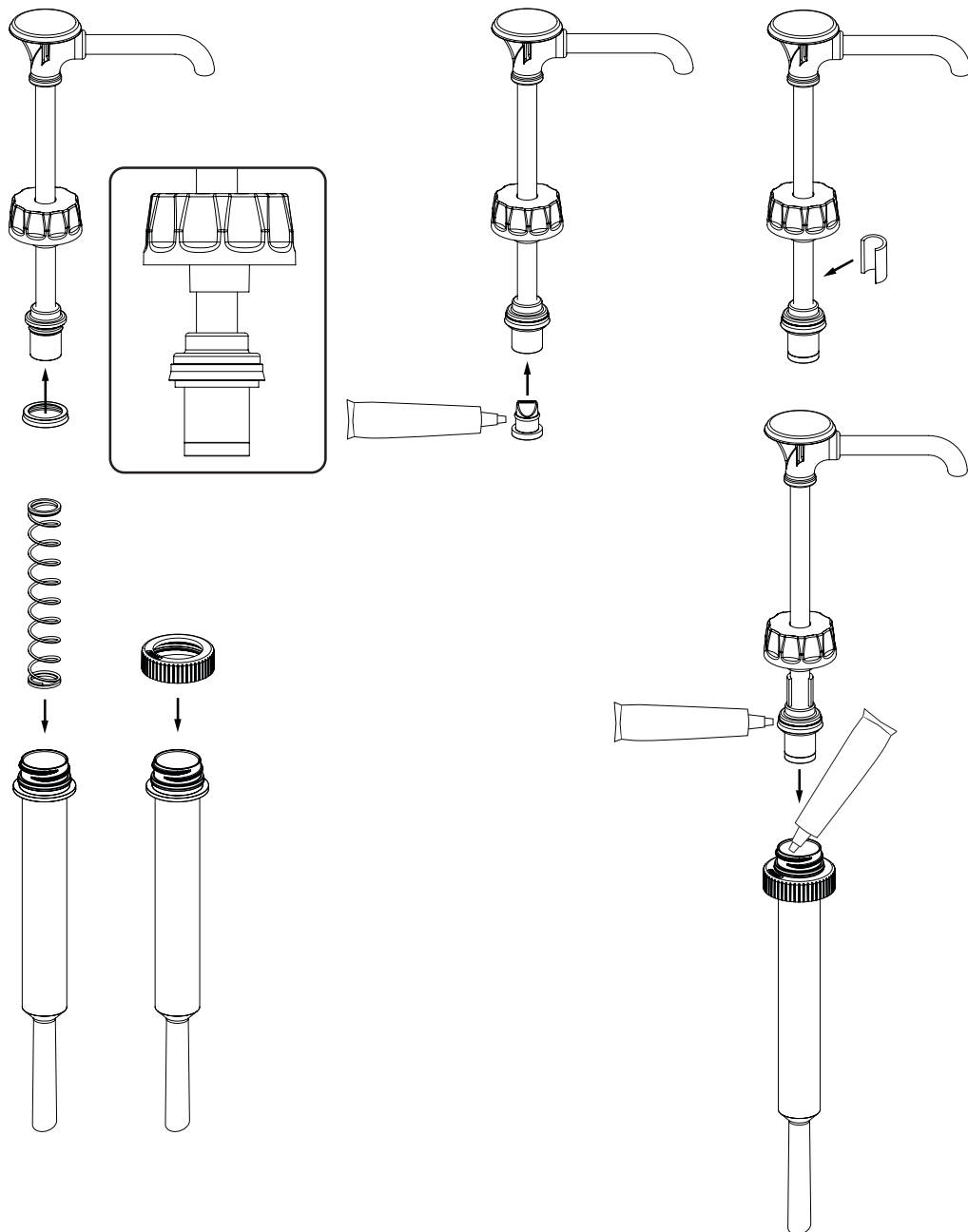


## PUMP ASSEMBLY

ALWAYS CLEAN PUMP THOROUGHLY BEFORE EACH USE AND AFTER USE DAILY. SEE PUMP DISASSEMBLY AND PUMP CLEANING.

- 1 INSTALL SEAL SECURELY ONTO HEAD ASSEMBLY PISTON.
  - Apply food equipment lubricant inside seal.
  - Flared end of seal assembly should be facing away from piston head.
  - 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 SECURE CAP TO BOTTLE OR INSTALL LID BY SLIDING LID UP FROM BOTTOM OF CYLINDER TO ALIGN WITH CAP. SECURE PUMP TO BOTTLE OR LID BY TIGHTENING CAP TO BOTTLE OR 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.
  - Operate pump several times until only product, without air bubbles, is delivered with each stroke of pump.

## PUMP ASSEMBLY



## 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 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.

## TROUBLESHOOTING

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 supplied cleaning 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 assembly if necessary.**
- **Clean pump.**

## 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)

### SCOPE OF WARRANTY:

Server Products Inc. ("Server Products") warrants that, for a period of two (2) years from the date of purchase (the "Warranty Period"), the equipment manufactured by it will be free from defects in workmanship and materials provided the equipment is used in the manner and in the environment for which they were manufactured.

### DISCLAIMERS AND LIMITATIONS:

Other than as set forth above, Server Products specifically disclaims all express and implied warranties, including but not limited to, warranties of merchantability and/or fitness for a particular purpose or use.

This warranty does not extend to repairs or alterations undertaken without the prior written consent of Server Products or for goods that are misused, abused or neglected or if the goods are not properly stored, maintained, installed or operated.

Server Products shall not be liable for incidental, special, indirect, exemplary, punitive or consequential damages resulting from the use of the good or arising out of any breach of this warranty; including but not limited to damage to property or loss of profits or revenue.

### CLAIMS ADMINISTRATION:

All warranty claims must be made by calling our customer service department for a return authorization during the Warranty Period and any alleged defective unit must be returned to Server Products factory, freight prepaid.

Upon receipt of any defective unit, Server Products, at its option, may either: (i) replace any equipment proved to be defective, (ii) remedy or repair such defect or (iii) refund the purchase price of the defective equipment in the form of a credit applicable to future purchases. Server Products obligation and Buyer's sole remedy will be limited to these options. In the case of units or parts purchased by Server Products from a third-party supplier: Server Products' obligation and Buyer's sole remedy against Server Products or Server Products's suppliers shall not exceed the settlement which Server Products is able to obtain from its supplier.

## SAFETY GUIDELINES

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  
(National Sanitation Foundation)  
lists this pump as: "Not acceptable for dispensing potentially hazardous foods."

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.



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