



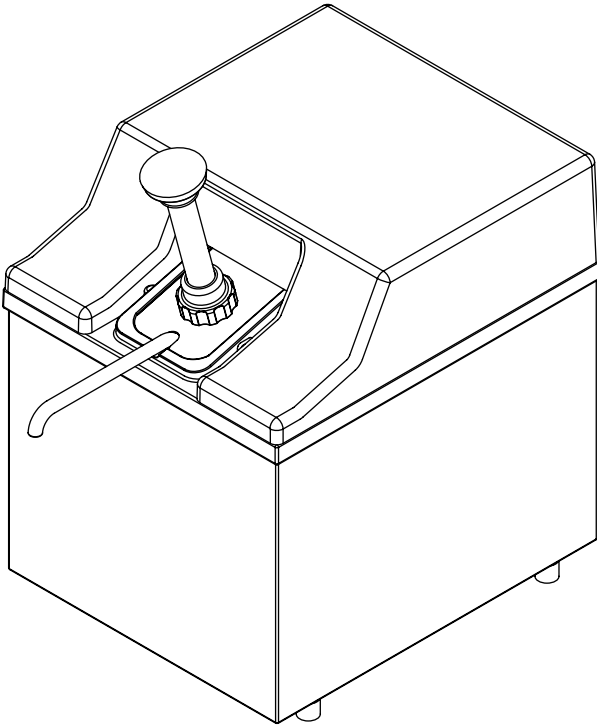
S E R V E R

SERVE BETTER™

01550-REVG-082712
IMPORTANT INSTRUCTIONS
WEBSITE MANUAL
ENGLISH

MODEL:

FSAF FOOD SERVER ADVANTAGE™
Fudge/Caramel
120V
Series 12A
85070



UNIT SET-UP

ALWAYS CLEAN UNIT THOROUGHLY BEFORE FIRST USE. SEE UNIT TAKE-DOWN, SAFETY GUIDELINES AND CLEANING.

- 1 REMOVE LID ASSEMBLY.
- 2 REMOVE PUMP
- 3 ATTACH PUMP TO PRIMARY PRODUCT POUCH BEFORE INSTALLING INTO UNIT.
 - Place product pouch on a counter top with circular pouch fitment facing upward. Position pump connector directly over center of circular pouch fitment.
 - Press pump connector down to pierce through film in circular pouch fitment. Pump connector will "snap" securely onto fitment.
 - Connector is fully engaged into pouch fitment when surface of circular pouch fitment touches connector's rim.
- 4 PRODUCT POUCHES MAY BE PREHEATED IN UNIT WITH THERMOSTAT KNOB SET ON HIGH AND LID ASSEMBLY INSTALLED.
 - Product pouches may otherwise be preheated/cooked in a microwave, convection oven, water bath, or steam table according to product manufacturer's instructions.
 - Preheat time will vary depending on product.
 - After preheat, adjust thermostat knob to recommended product serving temperature.

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.

- 5 PRIMARY PRODUCT POUCH, WITH PUMP NOW ATTACHED, MUST BE INSTALLED INTO FOOD VESSEL PRIOR TO RESERVE PRODUCT POUCH.
 - Pump must be aligned into retaining slot, on front inside wall of food vessel.
- 6 RESERVE PRODUCT POUCH MUST BE INSTALLED AFTER PRIMARY PRODUCT POUCH.
- 7 INSTALL LID ASSEMBLY ONTO UNIT TO MAINTAIN PRODUCT TEMPERATURE.
- 8 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.

- 9 PRESS SWITCH TO THE "ON" POSITION.

UNIT TAKE-DOWN

- 1 PRESS SWITCH TO "OFF" POSITION.
- 2 UNPLUG CORD.

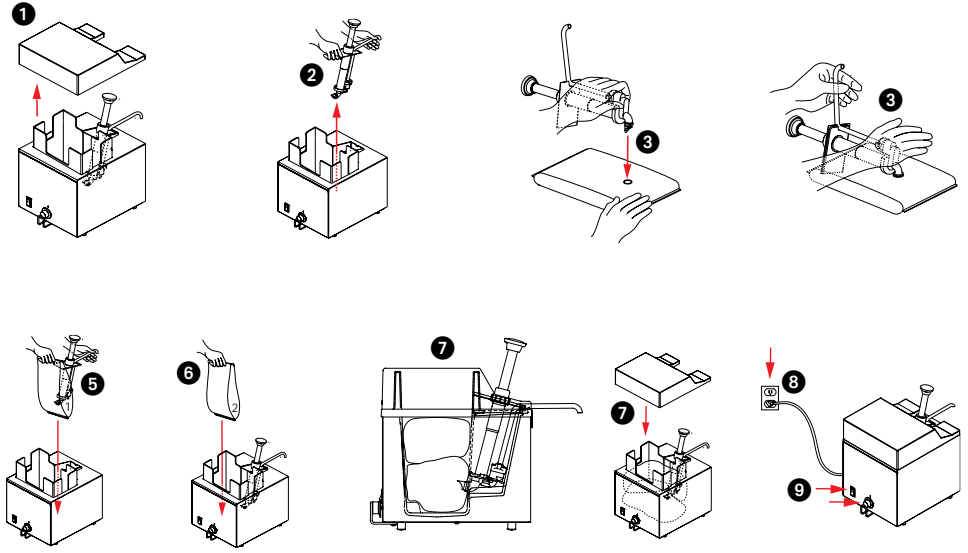
Caution: If unit has already been in use, unit may be HOT.

Allow unit to cool before continuing.

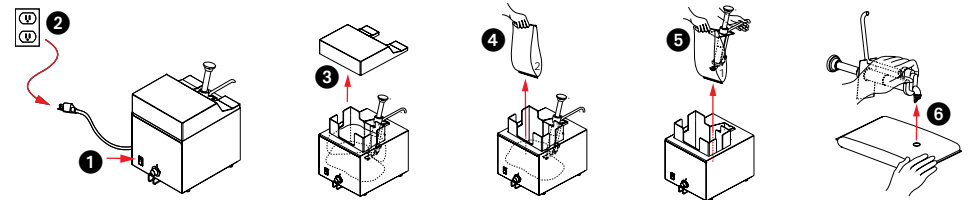
- 3 REMOVE LID ASSEMBLY FROM UNIT.
- 4 REMOVE RESERVE PRODUCT POUCH FROM UNIT BY PULLING POUCH UP AND OUT OF UNIT.
- 5 REMOVE PUMP WITH PRIMARY PRODUCT POUCH ATTACHED.
 - Grasp both pump and pouch and pull them together up and out of unit.
- 6 DISCONNECT PUMP FROM PRIMARY PRODUCT POUCH.
 - Pull pump connector out of circular pouch fitment.
 - RINSE AND FLUSH PUMP with warm water then disassemble pump and fully clean.

SEE SEPARATE PUMP MANUAL FOR SPECIFIC PUMP CLEANING.

UNIT SET-UP

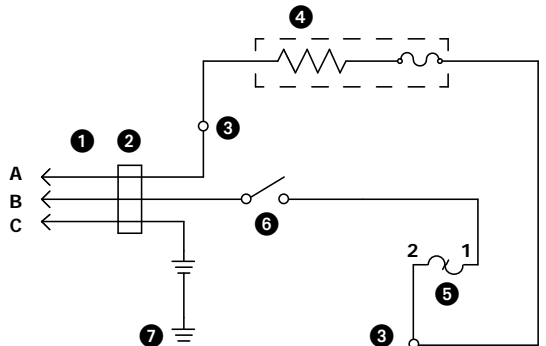


UNIT TAKE DOWN

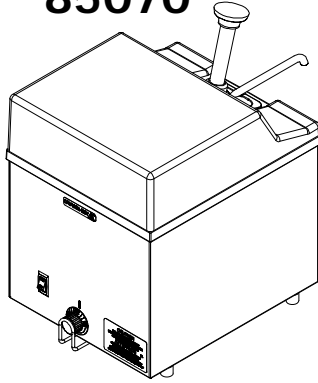


WIRING DIAGRAM

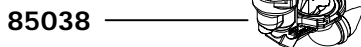
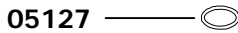
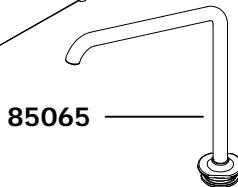
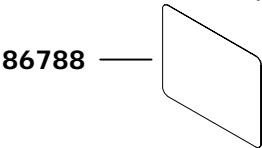
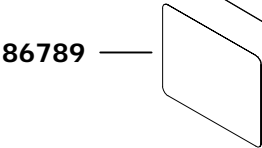
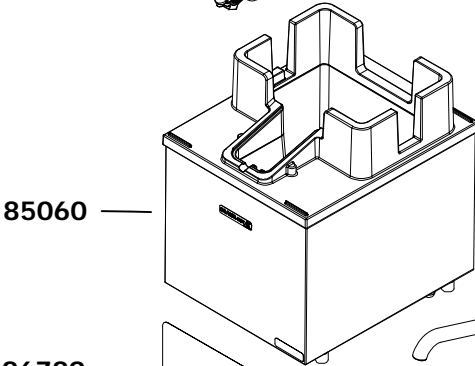
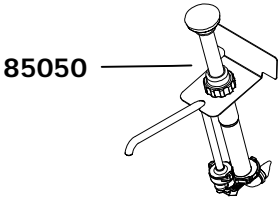
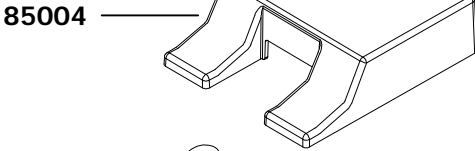
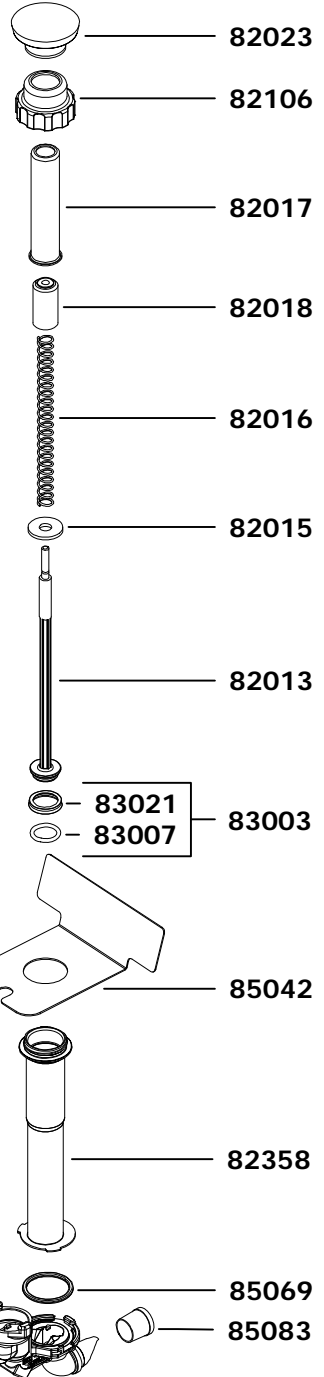
- 1** Cord Assembly
 - A White
 - B Black
 - C Green
- 2** Bushing, Strain Relief, Right Angle
- 3** Wire Nut
- 4** Heating Element
- 5** Thermostat
- 6** Rocker Switch
- 7** Ground Screw (Vessel)



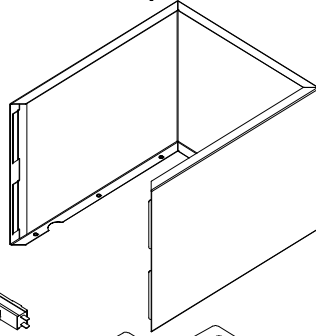
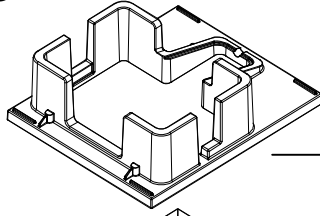
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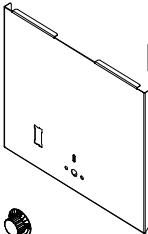
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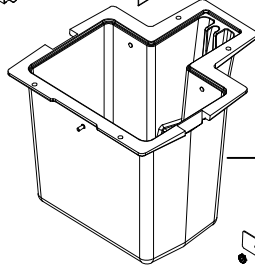
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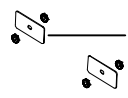
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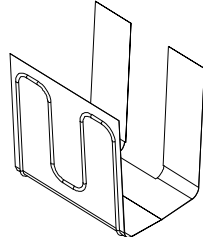
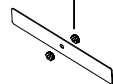
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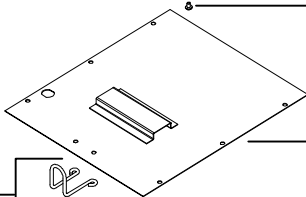


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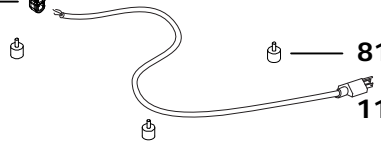


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81157



67207



81058(4)

11223

UNIT PARTS LIST

PART NUMBER	QTY	DESCRIPTION
04544	1	SWITCH, SNAP-IN ROCKER
10046	4	SCREW, 8-32 X 1/4, PHIL, PAN TYPE F
10123	6	NUT, 8-32 HEX, KEPS
11223	1	CORD, 18GA
67207	1	BUSHING, STRAIN RELIEF, RT ANGLE
81058	4	FOOT, W/SCREW
81157		KIT, KNOB GUARD
84999	1	THERMOSTAT, 58", 93°C
85001	1	VESSEL, FOOD
85004	1	LID, ADVANTAGE
85005	1	TOP
85008	1	BODY
85012	1	PANEL, INSTRUMENT
85046	1	BRACKET, CAPILLARY BULB
85048	1	CLOSER, BOTTOM ASSEMBLY
85050	1	FUDGE PUMP SERVER ADVANTAGE
85058	1	INSULATOR, PANEL
85060	1	BASE ONLY FOR FSA FUDGE & CAMEL
85084	1	KNOB, THERMOSTAT
85087	2	BRACKET, HEATING ELEMENT, SHORT
85088	1	BRACKET, HEATING ELEMENT, LONG
85111	1	ELEMENT, HEATING, 120V 350W
85113		KIT, REPL THERMAL CUT-OUT, FSA
86788	1	DECAL, FUDGE, MAGNETIC
86789	1	DECAL, CAMEL, MAGNETIC

PUMP PARTS LIST

PART NUMBER	QTY	DESCRIPTION
05127	1	O-RING, 1"
82013	1	PISTON
82015	1	WASHER
82016	1	SPRING
82017	1	TUBE, HEAD
82018	1	INSERT, HEAD
82023	1	KNOB-000-BLACK
82106	1	COLLAR, LOCKING
82358	1	CYLINDER ASSEMBLY
83003	1	SEAL ASSEMBLY
83007	1	O-RING, 13/16", PISTON
83021	1	SEAL, PISTON
85038	1	BODY, VALVE ASSEMBLY, 90° CONNECTOR
85042	1	LID, PUMP
85065	1	TUBE, DISCHARGE ASSEMBLY, FP
85069	1	O-RING, 1 5/16", QUAD
85083	1	CAP, PUMP

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.

Plastic Lid, Plastic Cover, Plastic Top or Plastic Organizer Pan

- Do not place plastic lid, plastic cover, plastic top or plastic organizer pan under, in, or near to high heat, as this can melt the plastic.

SAFETY GUIDELINES WHEN CLEANING THIS UNIT:

Ensure unit is "OFF" and unplugged.

Caution: If unit has already been in use, unit may still be hot. Allow unit to cool before continuing.

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**

Plastic Lid, Plastic Cover, Plastic Top or Plastic Organizer Pan

- Not dishwasher safe.
- Hand Wash Only.
- Do not place plastic lid, plastic cover, plastic top or plastic organizer pan under, in, or near to high heat, as this can melt the plastic.

UNIT CLEANING

BEFORE FIRST USE AND AFTER USE DAILY, DISASSEMBLE AND CLEAN UNIT. 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 LID ASSEMBLY AND INTERIOR OF FOOD VESSEL WITH DISHWASHING DETERGENT AND WARM WATER AS NEEDED. 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 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.

Plastic Lid, Plastic Cover, Plastic Top or Plastic Organizer Pan

- Not dishwasher safe.
 - Hand Wash Only.
- 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 WASH PUMP WITH DISHWASHING DETERGENT AND HOT WATER DAILY.

SEE SEPARATE PUMP MANUAL FOR SPECIFIC PUMP CLEANING.

- Sanitize pump parts following your local sanitization requirements because all parts in contact with food must be sanitized.
- Allow parts to fully air dry after sanitization.

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

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.

UNIT TROUBLESHOOTING

POSSIBLE PROBLEM:

- Unit does not heat.

POSSIBLE SOLUTIONS:

- Ensure cord is securely plugged in.
- Ensure power is available from source.
- Ensure unit is on.
- Ensure thermostat is set correctly.

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.

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.



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