



S E R V E R

SERVE BETTER™

# Signature Touch™ Squeeze Bottle Warmer

MODEL: SBW

COMPLETE    BASE ONLY

120V USA

86810

82066

230V CONT. EUROPE

86921

81020

230V AUSTRALIA

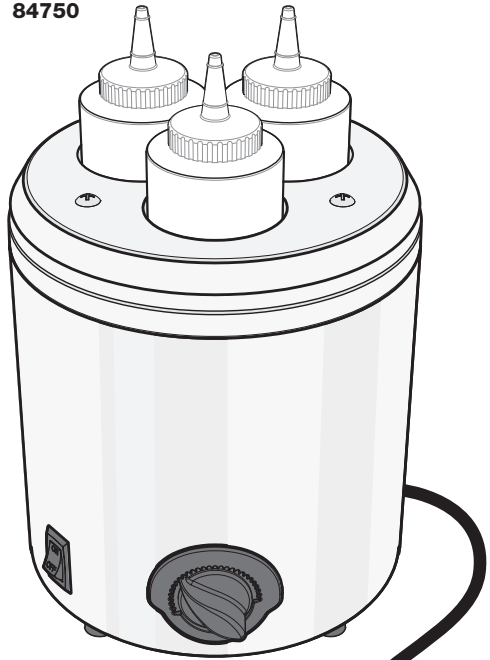
86922

82280

230V UNITED KINGDOM

86925

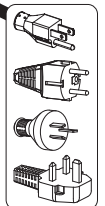
84750



## Thank You

...for purchasing our squeeze bottle, topping warmer to drizzle and delight with your Signature Touch™.

SERVE BETTER WITH DISTINCTIVE DESSERTS



# SAFETY



## **WARNING- ELECTRICAL SHOCK COULD OCCUR**

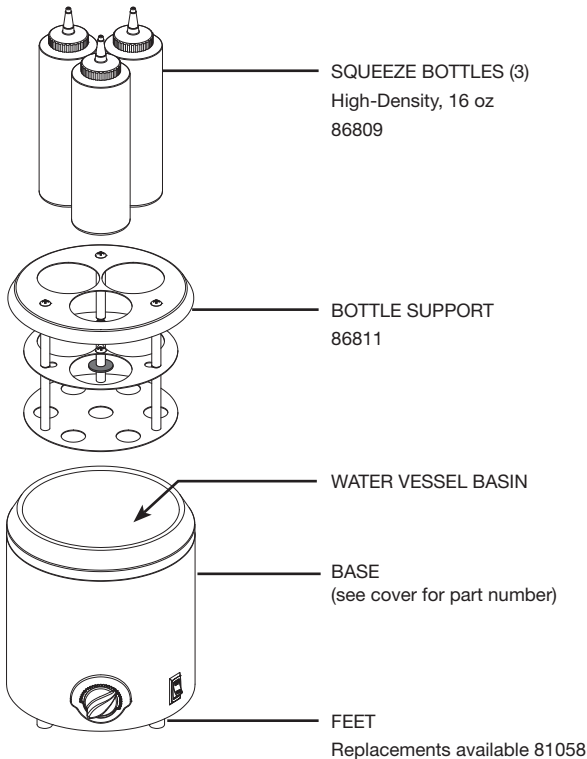
This unit must be earthed or grounded.  
This requires all three prongs (terminals) on cord  
plug to be plugged into power source.



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.**

# PARTS



# UNIT SET-UP

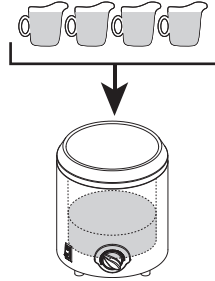
WASH ALL PARTS PROPERLY  
BEFORE EVERY USE. See page 4.

## 1 FILL WATER VESSEL BASIN

**IMPORTANT:** Unit must use water.

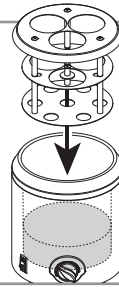
- Pour 4—6 cups (946-1420mL) of water into basin.
- Do not overfill.

**TIP:** Check water levels throughout the holding period to ensure even heating. Filtered water is recommended to deter corrosion.



## 2 INSERT BOTTLE SUPPORT

into water vessel basin.



## 3 FILL BOTTLES

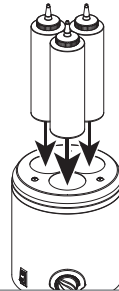
with desired product.

- Product being served must be inside squeeze bottles.

## 4 INSERT BOTTLES

into bottle support openings.

**TIP:** Simplify change-outs with additional bottles. Order item #86809.



## 5 PLUG IN CORD

## 6 PRESS SWITCH

 to the "ON" position.

## 7 SET THERMOSTAT KNOB

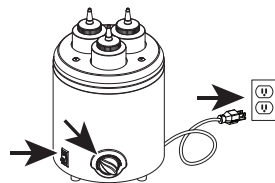


**CAUTION:**

Prevent serious burns and bottle failure.

**DO NOT EXCEED 125° F (52° C).**

- Pull knob out to turn and adjust temperature.
- Push knob in to lock.
- Dial indicator uses increments of 5°F.



# CLEANING



## 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.
- Ensure unit is “OFF” and unplugged.

**YES!**

**Squeeze bottles are  
dishwasher safe.**

## CAUTION- HOT

Allow unit to cool before cleaning.



### 1 WASH REMOVABLE PARTS

- Before first use and after use daily, disassemble and clean unit.
- Ensure unit is “OFF” and unplugged.
- Wash with dishwashing soap and hot water.

### 2 RINSE fully with clear water.

### 3 SANITIZE all parts according to local sanitization requirements. All parts in contact with food must be sanitized.

### 4 DRY all parts fully with a clean soft cloth.

### 5 CLEAN EXTERNAL SURFACES

- Wipe daily with a clean damp cloth.
- Dry with a clean soft cloth.
- Glass and surface cleaners approved for use in food contact areas may be used.

# CARE OF STAINLESS STEEL

This warmer and accessories are constructed of stainless steel— one of the best materials for food serving and storage.

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.

- A mildly abrasive nylon or brass brush may be used to remove any stubborn food or mineral deposits on interior surfaces of unit.
- Fully rinsing and drying all parts can help prevent corrosion. Elements and minerals in tap water can accumulate on stainless steel parts and create corrosion.
- Do not use abrasive, caustic or ammonia based cleansers.
- Do not use products containing acids, alkalines, chlorine, or salt. These agents can corrode stainless steel.
- Do not use metal scrapers or cleaning pads that could scratch surfaces.

# UNIT TAKE-DOWN

**1 PRESS SWITCH** to the “OFF” position.

**2 UNPLUG CORD**

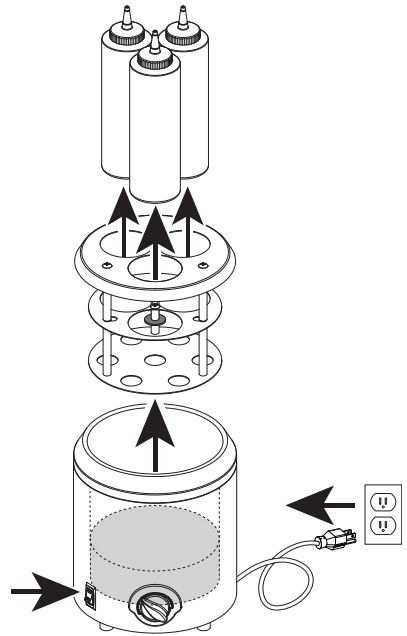


**CAUTION- HOT**

Allow unit to cool or take proper care with hot surfaces.

**3 REMOVE BOTTLES**

**4 REMOVE BOTTLE SUPPORT**

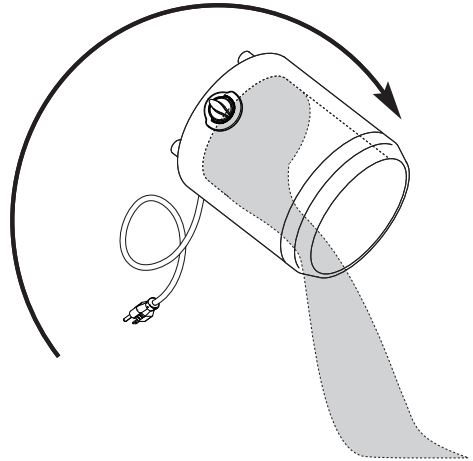


**5 EMPTY WATER FROM WATER VESSEL BASIN**

after each use.  
Carefully pour water down a drain.

**TIP:** Remember to **empty** the water each day rather than **add**—

**This will greatly extend the life of your warmer.**



**6 DRY** thoroughly with a soft dry cloth.

*Proper drying after each use helps maintain the stainless steel.*

# ACCESSORY ITEMS

## DID YOU KNOW?

This warmer can be retrofit to another dispensing method, so you can also pump precise portions or ladle from a 3-quart jar or #10 can.

## PORTION CONTROLLED DISPENSING

Stainless Steel Pump, 1 oz max	PART 81320
Stainless Steel Jar, 3 qt	94009
Storage Lid	94008
Jar or #10 Can Spacer (required)	82063



## LIGHT LADLING

Stainless Steel 10" Ladle, 1 oz	PART 82561
Adapter Ring	82507
Lift-Off Lid	82509
Stainless Steel Jar, 3 qt	94009
Storage Lid	94008
Jar or #10 Can Spacer (required)	82063

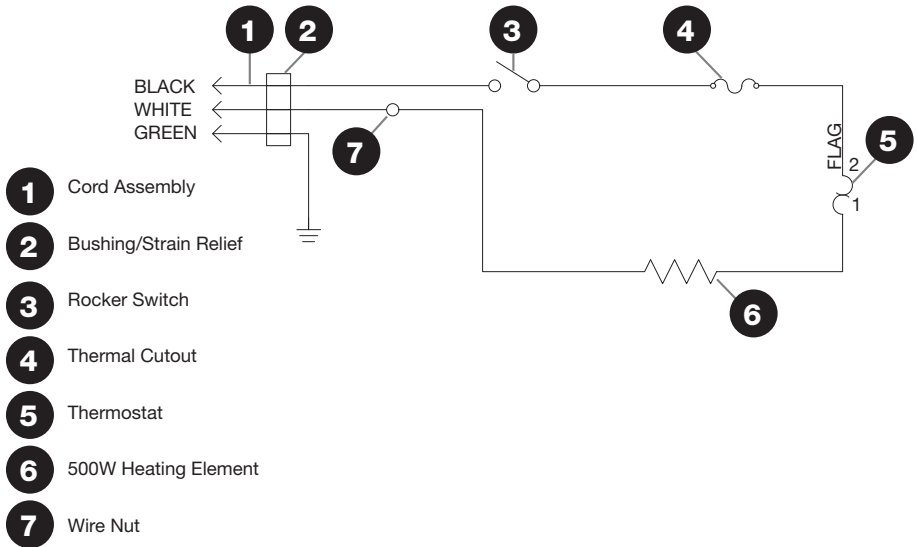


## WANT ASSISTANCE?

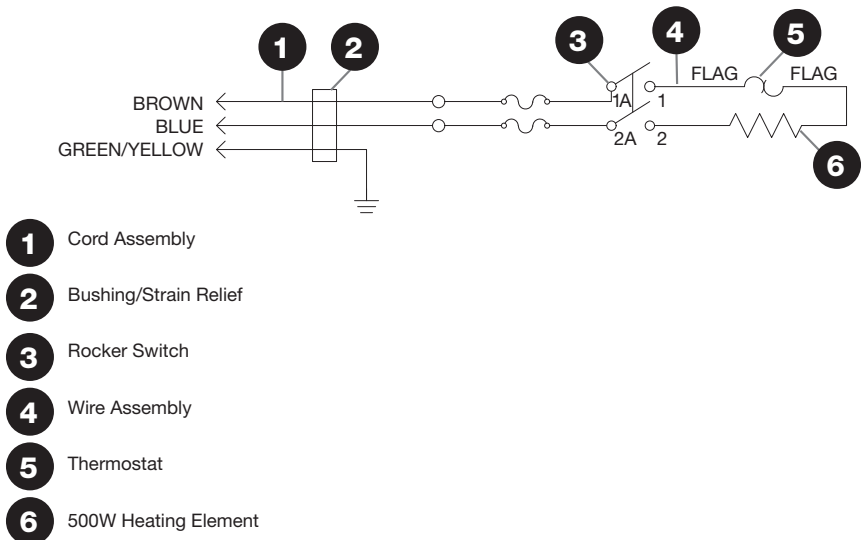
Contact our customer service team at 800.558.8722 or [spsales@server-products.com](mailto:spsales@server-products.com)

# WIRING

## UNIT 82066 | 120V | USA



## UNITS 81020, 82280, 84750 | 230V | CONT. EUROPE, AU, UK



# TROUBLESHOOTING

## UNIT DOES NOT HEAT?

- Ensure cord is securely plugged in.
- Ensure power is available from source.
- Ensure unit is on.
- Ensure thermostat knob is set correctly.
- Ensure that the correct amount of water is in basin.

## PRODUCT GETS TOO HOT?

- Check the water level.  
Lack of water may cause uneven heating and hotter temperatures.

## PREVENT PITTING ON INSIDE SURFACE OF VESSEL

- Empty water from water vessel basin each day.
- Thoroughly dry basin each day.
- If possible, use filtered water to fill vessel basin.

## SERVER PRODUCTS LIMITED WARRANTY

**2** YEAR  
WARRANTY



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)

## 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. Service is extremely prompt. Typically, units are repaired and ship out within 48 hours of receipt.

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% restocking charge. Electrical parts (thermostats, heating elements, etc.) are not returnable.

**Service 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.

## HELP or ORDERING REPLACEMENT PARTS

### Server Products Inc.

3601 Pleasant Hill Road  
Richfield, WI 53076 USA



**262.628.5600 | 800.558.8722**



**SPSALES@SERVER-PRODUCTS.COM**

Please be prepared with your **Model, Part and Series Numbers**. This information and other important data is located on the base of the unit. See page 2 for individual part numbers.