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S E R V E R

SERVE BETTER™

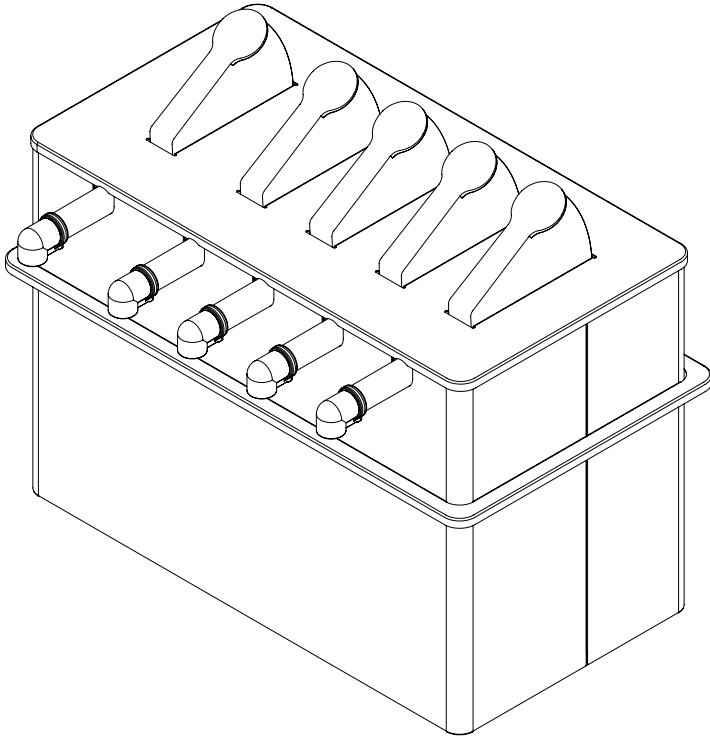
MODEL:

SEI-5

**SERVER EXPRESS™
QUINTUPLE, INSULATED,
CAPTAIN D**

Series 14A

67898



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.

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.



NSF International 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 Au Jus.

Insulated Units

- Do not expose insulated shroud or base of unit to a dishwasher or temperatures over 150°F, this will damage unit insulation.

Eutectic Ice Packs

- Do not expose eutectic ice packs to a dishwasher or any extreme heat, this could cause leakage or explosion of eutectic ice packs. Operating temperature range for eutectic ice packs is between -40°F and 175°F.

1 PRE-FREEZE EUTECTIC ICE PACKS.

- Eutectic ice packs must be allowed to freeze for about 12 hours (or overnight) prior to use.

2 INSTALL EUTECTIC ICE PACKS INTO UNIT. KEEP OTHER EUTECTIC ICE PACKS IN FREEZER TO BE READY FOR FUTURE USE.

3 MONITOR TEMPERATURE OF FOOD PRODUCT IN UNIT, AS NEEDED, AND MAINTAIN A SAFE REFRIGERATED FOOD PRODUCT TEMPERATURE OF 40°F OR BELOW TO PREVENT FOOD PRODUCT FROM BECOMING HAZARDOUS.

- Remove eutectic ice packs from unit when food product temperature rises above 40°F and replace with other frozen eutectic ice packs which have been in freezer storage for the minimum 12 hours required for pre-freeze.
- Eutectic ice packs can keep refrigerated food product in unit at 40°F or below for up to 4 hours when placed into an insulated unit and filled with refrigerated food product.

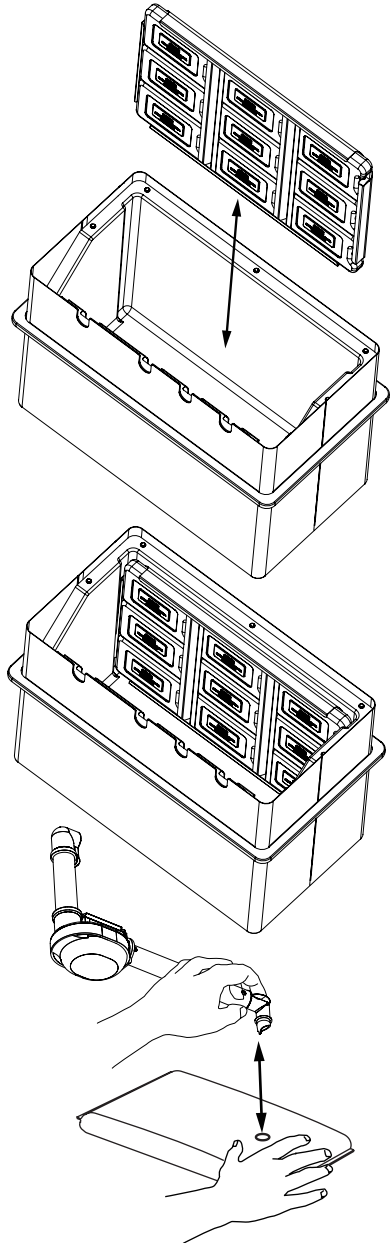
SPECIFIC INFORMATION

Drop-In Units

Drop-In units can be used either on a counter top surface or can be dropped into an opening in a counter top.

Recommended Counter Top Opening Size

11 1/2" x 21 7/16"



UNIT SET-UP

ALWAYS CLEAN UNIT AND PUMP THOROUGHLY BEFORE EACH USE. SEE SAFETY GUIDELINES, UNIT TAKE-DOWN, PUMP DISASSEMBLY, CLEANING, AND PUMP ASSEMBLY.

- 1 INSTALL ICE PACK TRAY INTO UNIT.
- 2 SET PORTION CONTROL IF NECESSARY. SEE PORTION CONTROL.
- 3 ASSEMBLE PUMP. SEE PUMP ASSEMBLY.
- 4 ATTACH PUMP TO PRODUCT POUCH.
 - Place product pouch on a counter top with pouch fitment circle facing upward.
 - Remove cap from product pouch.
 - Position pump connector directly over center of pouch fitment circle.
 - Press pump connector down to pierce through film in pouch fitment circle.
 - Pump connector will be fully engaged into pouch fitment when outer top surface of pouch fitment circle touches pump connector rim.
- 5 PRIME PUMP.
 - Apply light pressure on end of product pouch while repeatedly compressing pump dome. Continue to repeat this process until pump is full of product.
- 6 INSTALL PUMP AND PRODUCT POUCH COMBINATION INTO SHROUD.
 - Align pump guides into retaining slot on inside wall of shroud.
- 7 INSTALL LID.
 - Position lid with roller facing near pump dome.

UNIT TAKE-DOWN

- 1 REMOVE LID FROM UNIT.
- 2 REMOVE PUMP (AND ATTACHED PRODUCT POUCH IF UNIT HAS ALREADY BEEN IN USE) FROM SHROUD.
 - If unit has already been in use, disconnect pump from product pouch. Pull pump by connector from product pouch fitment.
- 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.
- 4 DISASSEMBLE AND CLEAN PUMP. SEE PUMP DISASSEMBLY AND PUMP CLEANING.
- 5 REMOVE ICE PACK TRAY FROM UNIT.
- 6 RE-FREEZE EUTECTIC ICE PACKS.
 - Eutectic ice packs must be allowed to freeze for about 12 hours (or overnight) prior to use.

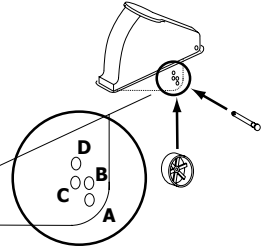
PORTION CONTROL

Portion control is the amount of product which will dispense from pump with each full push of lever. The roller, which is attached to the bottom of the lever, can be adjusted to allow for specific portion control.

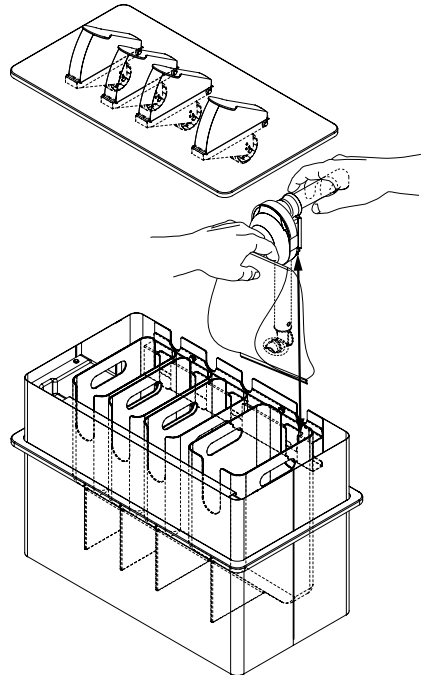
How to Set Portion Control

- 1 REMOVE LID FROM UNIT.
- 2 REMOVE ROLLER FROM LEVER BY PULLING HINGE PIN OUT.
- 3 DETERMINE WHICH PIVOT HOLES IN LEVER WILL BE USED TO HOLD ROLLER FOR PORTION DESIRED PER FULL PUSH OF LEVER.

Portion Desired (per full push of lever)	Adjust roller to pivot on lever holes
1 Ounce	A
3/4 Ounce	B
1/2 Ounce	C
1/4 Ounce	D



- 4 ALIGN CENTER HOLE OF ROLLER WITH SELECTED PIVOT HOLES ON LEVER.
- 5 INSTALL HINGE PIN THROUGH SELECTED PIVOT HOLE ON ONE SIDE OF LEVER, THROUGH CENTER HOLE OF ROLLER, AND THROUGH COORDINATING PIVOT HOLE ON OTHER SIDE OF LEVER.
 - Push hinge pin through until it securely snaps into place.
- 6 INSTALL LID ONTO UNIT.



ICE PACK TRAY

Ice Pack & Shroud Assembly (Server Part 67926)

includes 9 rectangular eutectic ice packs, 2 ice pack retainer strips, and 1 ice pack shroud.

DISASSEMBLY

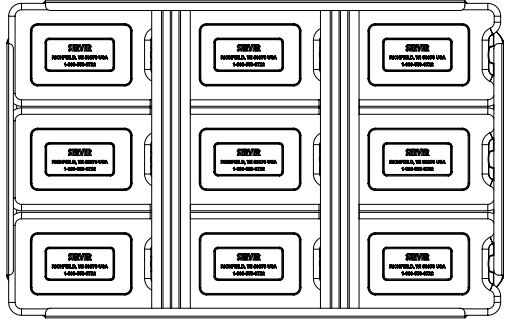
Eutectic ice packs can be removed and replaced individually from tray if necessary and for cleaning.

Individual Rectangular Ice Pack (Server Part 94141)

All ice packs can remain installed in tray and this assembled tray can go into a freezer or into a unit.

- 1 REMOVE THE ICE PACK THAT IS IN THE MIDDLE ROW FIRST. →

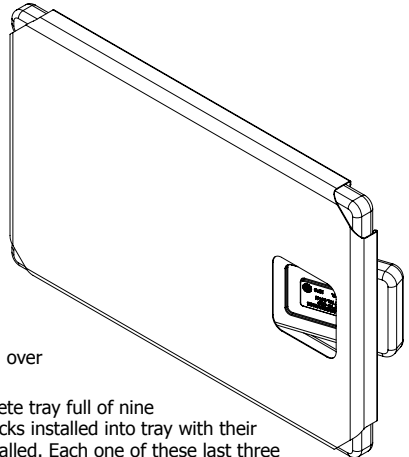
- Flip tray over to access cutout (square hole) where first ice pack can be pushed out and released from tray.
- After releasing first ice pack, all remaining ice packs, and two retainer strips, can slide and release out of tray.



ASSEMBLY

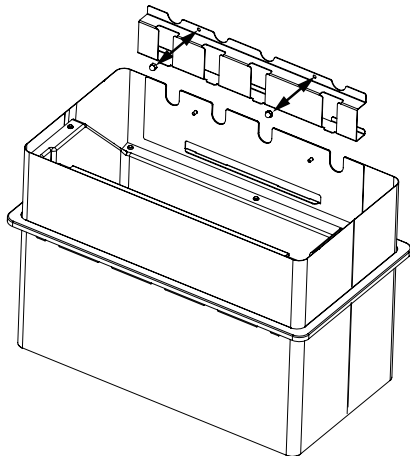
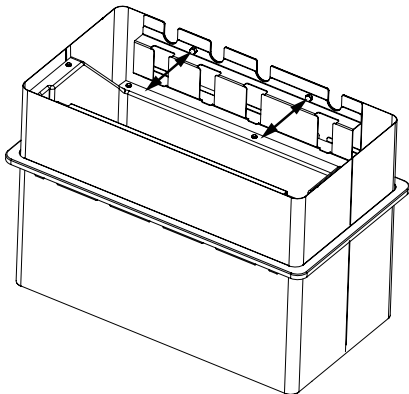
- 1 INSTALL EUTECTIC ICE PACKS INTO TRAY AS THREE COLUMNS WITH THREE ROWS. EACH COLUMN IS DIVIDED AND SECURED BY A RETAINER STRIP.

- First install and slide three eutectic ice packs into tray with their spout ends facing and positioned under flange of tray that is on opposite end of tray from cutout. Flange at opposite end of tray from cutout is wider.
- Install one retainer strip under flanges and slide next to and over eutectic ice packs to complete and secure column.
- Next install and slide three more eutectic ice packs into tray to make middle column of eutectic ice packs.
- Install other retainer strip under flanges and slide next to and over eutectic ice packs to complete and secure middle column.
- Finally install three more eutectic ice packs into tray to complete tray full of nine eutectic ice packs. This last column must have eutectic ice packs installed into tray with their spout ends facing and positioned under last retainer strip installed. Each one of these last three eutectic ice packs must be installed by individually snapping them into tray to secure them under tray flange. The last eutectic ice pack to be installed must be installed over the cutout.



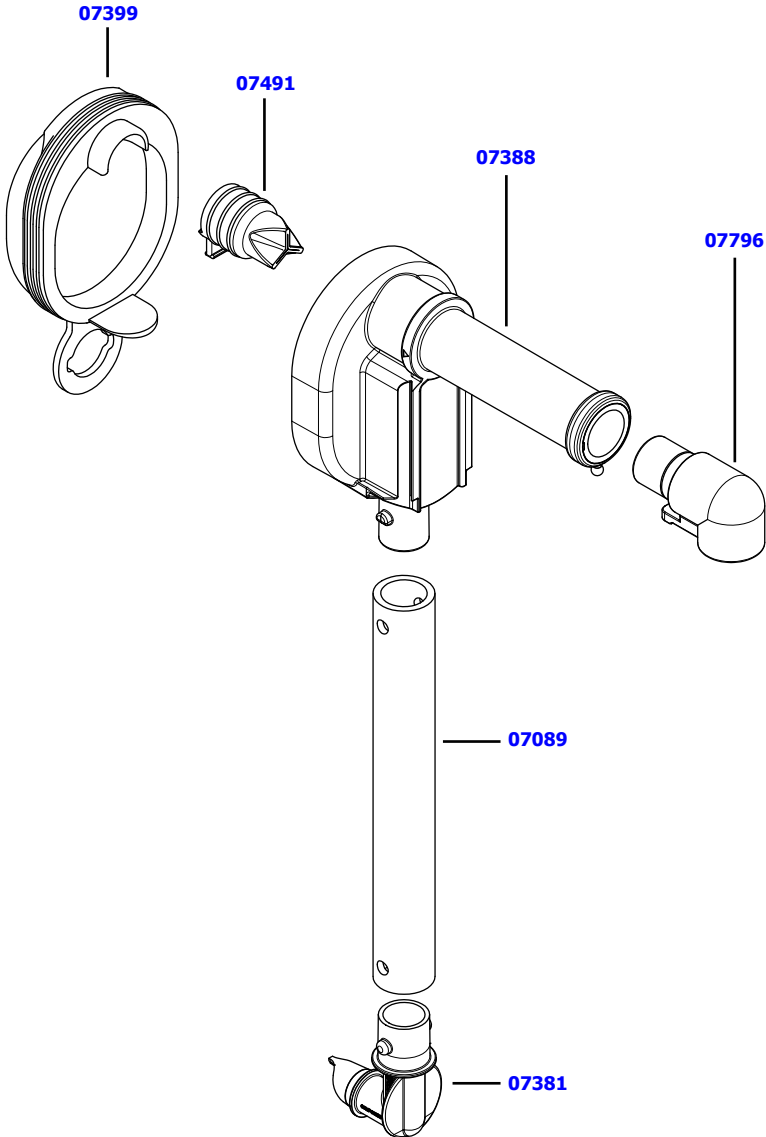
REMOVABLE BRACKET FOR CLEANING

- 1 REMOVE TWO CAP NUTS TO REMOVE BRACKET.



**SERVER EXPRESS™ PUMP
ADA, PINCH VALVE,
55 DURO DOME
07604**

Part	Description
07089	TUBE, PLASTIC, 7"
07381	CONNECTOR, 16MM
07388	HOUSING, PUMP ASSEMBLY, CLR
07399	DOME, PUMP, .281, 55 DURO
07796	FITTING, DISCHARGE, .256-MEDIUM
07491	VALVE, PINCH, TRILOBE



PUMP DISASSEMBLY

- 1 REMOVE CONNECTOR FROM FLEXIBLE PLASTIC TUBE.
- 2 ROTATE AND PULL CONNECTOR AWAY FROM FLEXIBLE PLASTIC TUBE.
- 3 REMOVE FLEXIBLE PLASTIC TUBE FROM BOTTOM OF PUMP HOUSING.
- 4 ROTATE AND PULL FLEXIBLE PLASTIC TUBE AWAY FROM PUMP HOUSING.
- 5 REMOVE PUMP DOME FROM PUMP HOUSING.
- 6 UNHOOK LOOP FROM BOTTOM OF DOME TO RELEASE DOME FROM PUMP HOUSING.
- 7 TAKE PINCH VALVE OUT OF PUMP HOUSING.

PUMP ASSEMBLY

ALWAYS CLEAN PUMP THOROUGHLY BEFORE EACH USE. SEE UNIT TAKE-DOWN, PUMP DISASSEMBLY, PUMP ASSEMBLY, SAFETY GUIDELINES, AND CLEANING.

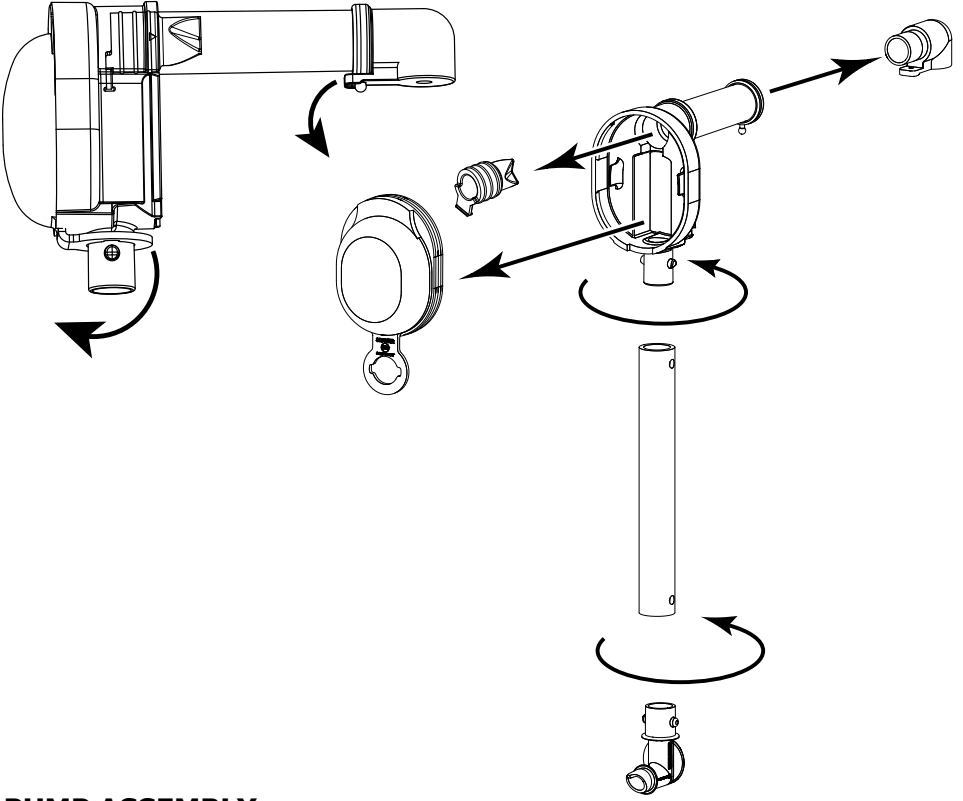
- 1 INSERT PINCH VALVE INTO PUMP HOUSING.
- 2 INSTALL DOME ONTO PUMP BODY.
 - Align valve flap inside dome to be on top of opening between pump body and pump body discharge tube.
 - Place loop onto pump housing tube to secure dome.
- 3 INSTALL FLEXIBLE TUBE ONTO PUMP BODY SHORT EXTENSION TUBE.
 - Use small amount of water as lubricant when installing flexible tube.
 - Rotate flexible tube onto pump body short extension tube until projections on pump body short extension tube align with holes in flexible tube.
 - Rotate and position flexible tube with connector on opposite end to be pointing away from pump body discharge tube.
- 4 INSTALL CONNECTOR ONTO FLEXIBLE TUBE.
 - Use small amount of water as lubricant when installing connector.
 - Rotate connector into flexible tube until projections on connector align and fall into holes in flexible tube.
- 5 INSTALL DISCHARGE FITTING ONTO PUMP HOUSING DISCHARGE TUBE.
 - Place loop of discharge fitting onto peg on end of discharge tube to secure discharge fitting.

PUMP CLEANING

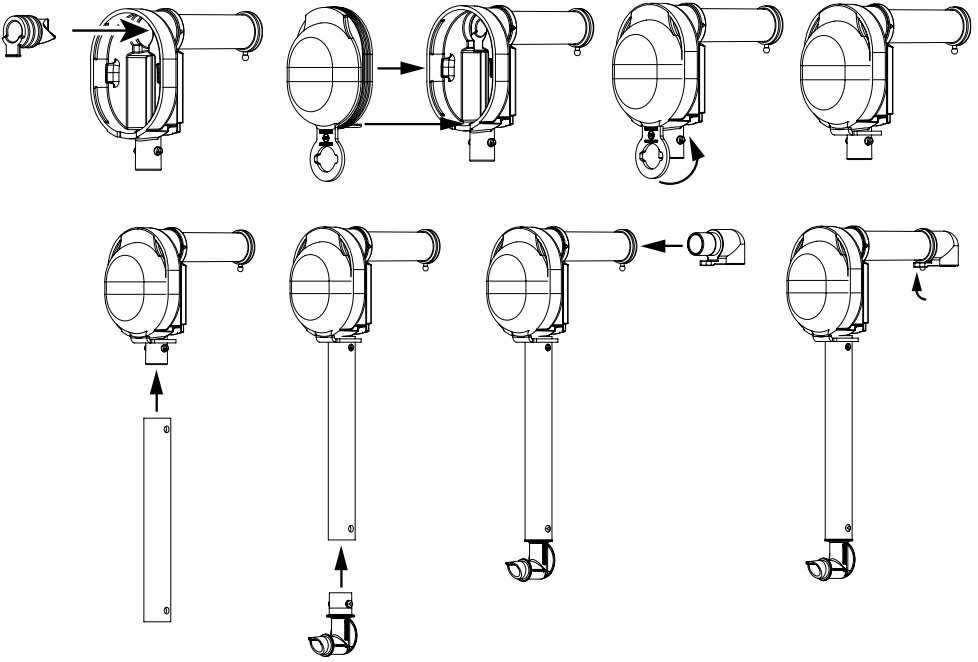
BEFORE FIRST USE AND AFTER USE DAILY, DISASSEMBLE AND CLEAN PUMP. IT IS IMPORTANT TO CLEAN, RINSE, SANITIZE, AND DRY THESE PARTS DAILY AND PROPERLY. FAILURE TO COMPLY WITH ANY OF THESE INSTRUCTIONS MAY VOID UNIT WARRANTY:

- 1 SEE UNIT TAKE DOWN
- 2 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.
- 3 DISASSEMBLE PUMP. SEE PUMP DISASSEMBLY.
- 4 WASH AND SCRUB ALL PARTS WITH HOT WATER AND DISHWASHING DETERGENT.
 - Use supplied brushes to clean all confined areas.
 - 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.
 - Do not use ammonia to clean pump parts. Ammonia can damage plastic parts.
- 5 FULLY RINSE ALL PARTS THOROUGHLY WITH CLEAR WATER. DRY WITH A CLEAN SOFT CLOTH.
 - Fully rinsing and drying all parts can help prevent corrosion.
- 6 SANITIZE PARTS FOLLOWING LOCAL SANITIZATION REQUIREMENTS. ALL PARTS IN CONTACT WITH FOOD MUST BE SANITIZED.
 - Allow parts to fully air dry after sanitization.
 - Dishwasher safe.

PUMP DISASSEMBLY



PUMP ASSEMBLY



CLEANING UNIT

BEFORE FIRST USE AND AFTER USE DAILY, DISASSEMBLE AND CLEAN PUMP AND 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 WASH ALL PARTS 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 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 and plastic.
 - 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.
- 3 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 and lid.
- 4 SANITIZE ALL PARTS FOLLOWING LOCAL SANITIZATION REQUIREMENTS. ALL PARTS IN CONTACT WITH FOOD MUST BE SANITIZED.
 - Allow parts to fully air dry after sanitization.

UNIT TROUBLESHOOTING

Possible Problems:

- Pump dispenses little or no product.
- Portion control is not consistent.

Possible Solutions:

- Clean pump.
- Ensure product pouch is not empty.
- Ensure product pouch is installed correctly.
- Ensure roller is properly installed on lever.
- Ensure flap inside pump dome and pinch valve are properly positioned when assembling pump.
- Ensure pump is installed into retaining slot on inside front wall of unit.

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



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