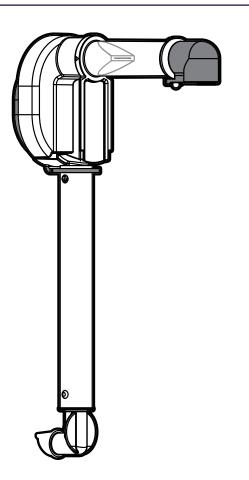


Server Express® Pumps

MODELS: 07392 07398

Used with pouches up to 1½ gallons with 16mm fitments.





Thank You

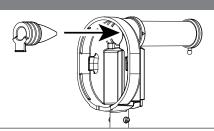
for purchasing our Server Express® Pump.
Express™ pouched condiment systems are sealed and sanitary, achieve excellent evacuation and have only a few parts for easy clean-up.

SIMPLIFY CONDIMENT MANAGEMENT— GO POUCHED

WASH ALL PARTS PROPERLY BEFORE USE. See page 3.

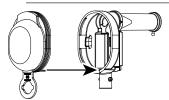
1 INSERT PINCH VALVE into pump housing.

TIP: Squeeze the pinch valve open before installation to ensure it isn't stuck shut.

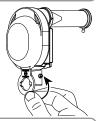


2 INSTALL DOME

Press dome into housing fully. Ensure valve flap covers bottom opening.

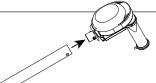


Wrap loop around lower opening to secure dome.



3 INSTALL TUBE

Lubricate with a small amount of clean water. Rotate and position until both pegs on housing fit into holes on tube.

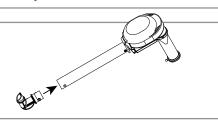


4. INSERT CONNECTOR

Lubricate with a small amount of clean water.

Rotate and position until both pegs on connector fit into holes on tube.

Connector must point away from end of discharge tube.

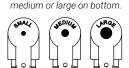


5 SELECT DISCHARGE FITTING

if applicable. Page 4 lists discharge fitting size(s) included with each pump model.

CONSISTENCY OF WHAT YOU DISPENSE

SUGGESTED FITTING SIZE

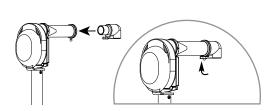


Fittings are marked small,

6 INSERT DISCHARGE FITTING

into pump housing discharge tube.

Place loop of fitting around peg on end of discharge tube to secure.



SAFETY



IMPORTANT

Clean, rinse, sanitize, and dry parts daily or regularly to comply with local sanitization requirements.

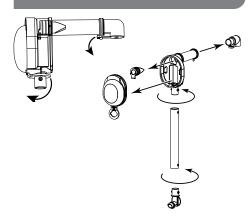
According to food and safety regulations, most foods must be stored and/or served at certain temperatures or they could become hazardous. Check with local food and safety regulators for specific guidelines. Server Products, Inc. cannot be responsible for the serving of potentially hazardous product.



NSF International lists this pump as: "Not acceptable for dispensing potentially hazardous foods."



DISASSEMBLY



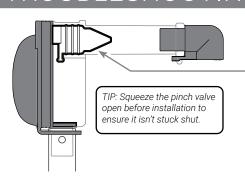
CLEANING

- all pump surfaces with hot water.
 Place lower end of pump into container
 of hot water and operate pump until all
 remaining product is expelled and only hot
 water is discharged.
- 2 DISASSEMBLE & CLEAN all washable parts with soap and hot water. Use brush to clean any confined areas.
- 3 RINSE fully with clear water.
- 4 SANITIZE all parts according to local sanitization requirements. All parts in contact with food must be sanitized.
- 5 AIR DRY all parts fully.



- · Dishwasher safe
- Do not use abrasive, caustic or ammonia based cleansers.
- Do not use cleansing agents with high concentrations of acid, alkaline or chlorine.
- Do not use metal scrapers or cleaning pads that could scratch surfaces.

TROUBI FSHOOTING



DIFFICULT TO ATTACH PARTS?

· Wet parts with clean water to help fit.

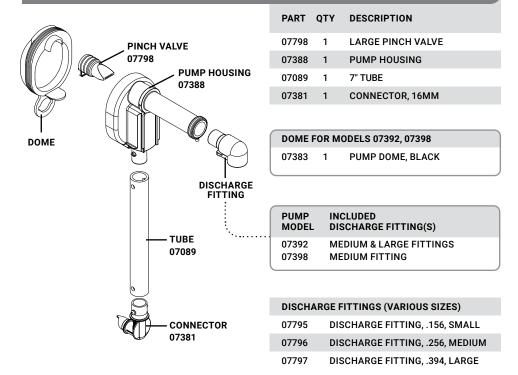
PRODUCT DOESN'T PUMP?

- · Ensure pinch valve is inserted in housing.
- Ensure connector is snapped fully in place to fitment in pouch.
- · Ensure pump is properly installed in unit.
- · Clean pump thoroughly.

DOME POPS OFF?

- Clean thoroughly. Food residue could prevent a tight seal between dome and housing.
- · Ensure dome edges are flush with housing.

PUMP COMPONENT PART NUMBERS



SERVER PRODUCTS LIMITED WARRANTY

2 YEAR WARRANTY

This Server product is backed by a two-year limited warranty against defects in materials and workmanship. See <u>Server-Products.com</u> for details.

GENERAL SERVICE, REPAIR OR RETURNS

Before sending an item to Server Products, contact Customer Care to request a **Return Authorization Number**. The RA Number ensures proper processing and a prompt turnaround. Repaired units are typically shipped out within 48 hours of receipt.

Merchandise returned for credit will incur a 20% restocking charge, must be less than 90 days old, and in unused (new) condition. Electrical parts (thermostats, heating elements, etc.) are not returnable.

NEED HELP?

Server Products Inc.

3601 Pleasant Hill Road Richfield, WI 53076 USA

Chat with us!

spsales@server-products.com

262.628.5600 | 800.558.8722

Please be prepared with the **Part Numbers** for your items. Individual part numbers are listed above.

