Thank You

...for purchasing our Stainless Steel Hybrid Pump. This quality, NSF listed pump delivers precise portions and is a reliable alternative to the constant expense of disposable pumps.

CONSISTENT PORTIONS—SERVE BETTER
BP-1 PUMP PARTS

HEAD ASSEMBLY

- DISCHARGE TUBE
- LOCKING COLLAR
- STOP COLLAR (black) 88409
- PISTON
- SEAL 83005
- PINCH VALVE 88202

CYLINDER ASSEMBLY

- SPRING 88166
- CAP
- CYLINDER
- STAINLESS STEEL BALL 1/2" DIAMETER 06022
  (Ball snaps inside cylinder and can always remain installed, even during cleaning.)
- 2.5" EXTENSION TUBE 88315
  If needed: Add to bottom of Cylinder Assembly to extend length.

PUMP DELIVERS 1 OZ PORTIONS

To reduce portion, add GAGING COLLAR(S) (white)

- 88313 Small collar: 1/8 oz reduction
- 88204 Medium collar: 1/4 oz reduction
- 88205 Large collar: 1/2 oz reduction

FOOD EQUIPMENT LUBRICANT 40179

- 11" BRUSH 82049
- 21" BRUSH 82526
SAFETY

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. cannot be responsible for the serving of potentially hazardous product.

IMPORTANT

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

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

DISASSEMBLY

DISASSEMBLE AND WASH ALL PARTS PROPERLY BEFORE USE. See page 4.

During disassembly, collect small parts in a container to prevent loss.

1. REMOVE PUMP from container of product.

2. SEPARATE CYLINDER ASSEMBLY & HEAD
   Loosen locking collar to release.

3. REMOVE SPRING, CAP & EXTENSION TUBE FROM CYLINDER

4. REMOVE PINCH VALVE from head assembly.

5. REMOVE SEAL from head assembly by pressing it down and off with thumb. Do not use a sharp tool.

6. REMOVE STOP COLLAR & ANY GAGING COLLAR(S) if necessary for cleaning.
1 FLUSH & RINSE
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
(See DISASSEMBLY on page 3.)

USE SUPPLIED BRUSH
to thoroughly clean inside discharge tube and 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.
CARE OF STAINLESS STEEL

This durable pump includes stainless steel components.

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 deposits.
- 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.
ASSEMBLY

PRACTICE SAFETY. WASH ALL PARTS PROPERLY BEFORE USE. See page 4.

1. INSTALL SEAL onto head assembly piston.
   Apply small amount of food equipment lubricant inside seal.
   **TIP:** Side of seal marked “INSERT PISTON THIS SIDE” must face top of head assembly. Fared end of seal must face down.

2. INSTALL PINCH VALVE
   Apply small amount of food equipment lubricant inside bottom of piston.
   **TIP:** Squeeze the pinch valve open before installation to ensure it isn’t stuck shut.
   Install pinch valve into bottom of piston.
   Rotate pinch valve to spread lubricant evenly.
   Press pinch valve securely to seal end.

3. INSTALL STOP COLLAR onto side of head assembly piston.

   **OPTIONAL:** **ADD GAGING COLLAR(S)** to reduce portion size.
   - Small collar: 1/8 oz reduction
   - Medium collar: 1/4 oz reduction
   - Large collar: 1/2 oz reduction

4. INSERT SPRING INTO CYLINDER

   **OPTIONAL:** **ADD EXTENSION TUBE** to bottom of cylinder if extra length will be needed to reach product at bottom of container.

5. SNAP CAP ONTO CYLINDER
   Press firmly to secure cap down over all threading on cylinder.
6 INSTALL HEAD ASSEMBLY INTO CYLINDER
Apply a small amount of food equipment lubricant to the outside of seal.
Slide locking collar down onto cylinder threading.
Tighten firmly to secure head assembly to cylinder.

7 INSERT & SECURE PUMP to product container.
Tighten cap very firmly onto product container threading.

8 PRIME PUMP
Press pump several times until any air bubbles are eliminated and only product is dispensed.
TROUBLESHOOTING

PRODUCT OOZES OUT FROM LOCKING COLLAR?

• Ensure that the **cap is securely snapped** into place below all the threading on the cylinder.

INCONSISTENT PORTIONS?

• Clean pump.

• Ensure product container is not empty and has **enough product** to pump.

• Ensure unit is **assembled correctly**.

  **TIP:** Side of seal marked “INSERT PISTON THIS SIDE” must face top of head assembly. Flared end of seal must face down.

• Ensure **pinch valve** is installed correctly.

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

• Ensure that the **spring** is functional. Replace broken spring if necessary.

• Ensure that the **stainless steel ball** is snapped in place below tabs.

SERVER PRODUCTS LIMITED 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**

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.

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 refer to page 2 for descriptions of pump components.
Examine your pump parts. Certain components, such as the cylinder cap, may be marked with individual part numbers.