SERVER
SERVE BETTER™

REMOTE PUMPING SYSTEMS:

REMOTE PUMP SINGLE, 42" CRYOVAC™, COUNTER
Series 10I
85781

REMOTE PUMP TWIN, 42" CRYOVAC™, COUNTER
Series 10I
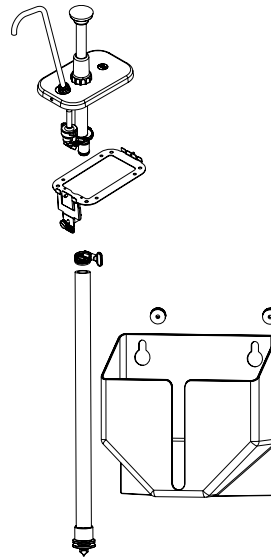**85782**

REMOTE PUMP SINGLE, 42" VOLUME, COUNTER
Series 10I
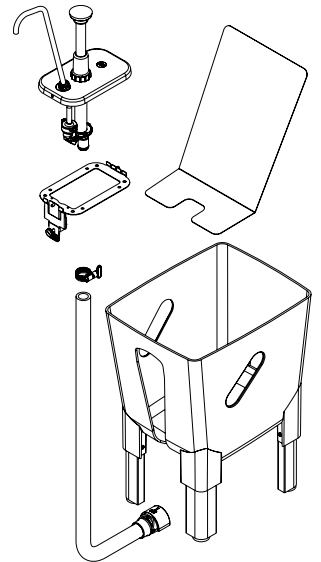**85783**

REMOTE PUMP TWIN, 42" VOLUME, COUNTER
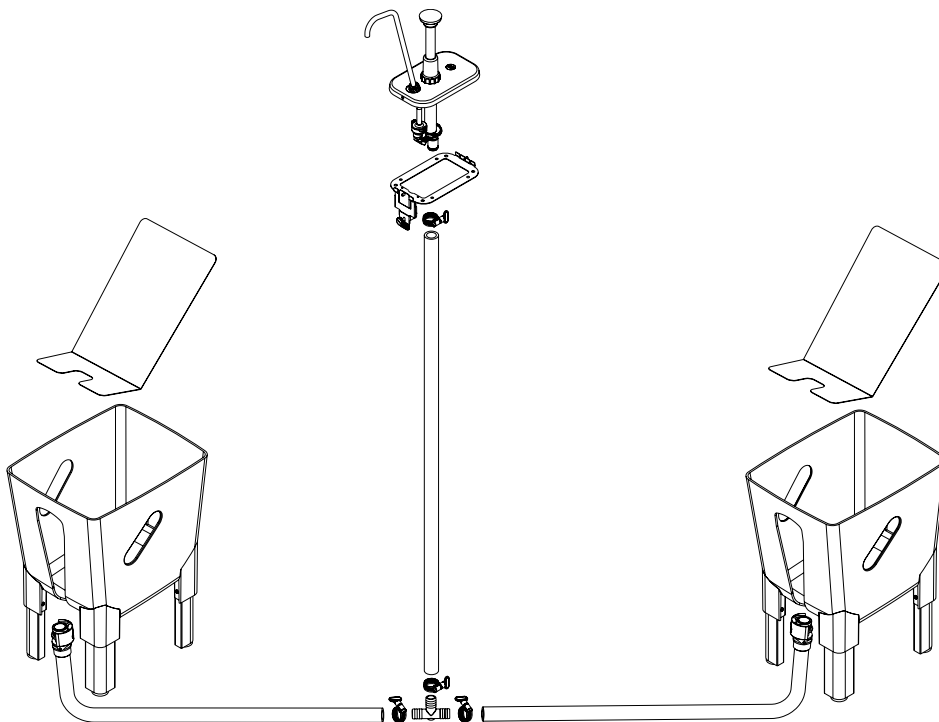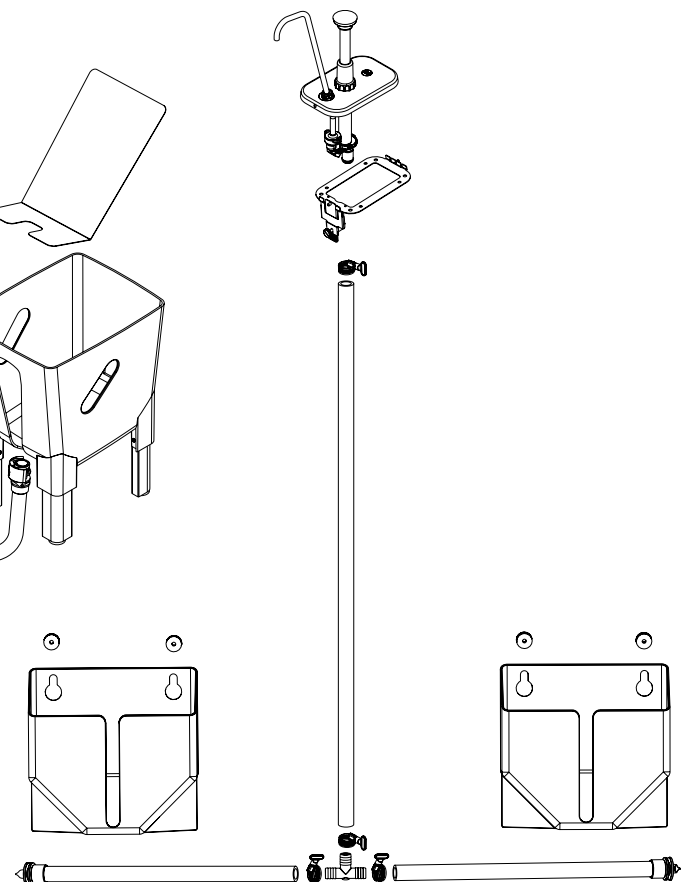Series 10I
85784

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INSTALLATION

INSTALLATION OF THIS UNIT SHOULD BE PERFORMED BY A QUALIFIED TECHNICIAN.

1 Determine where this unit can be securely installed into a countertop with enough space underneath countertop for pouch support(s) and for hose(s) to connect to pump without any obstacles and enough room work with hose(s), fitment(s), connector(s), and clamp(s) underneath.

- Pump and pouch support(s) can be installed on/in a cart or cabinet which is strong enough to support weight of condiment product pouch(es) and is a convenient height for operation of pump.
- Consider ease of access to all parts: length of hose(s) in relation to location of condiment product pouch(es) in pouch support(s) with convenient access to product pouch fitment(s).
- There will need to be enough slack in hose(s) between pump and condiment product pouch(es) in pouch support(s) to allow for set-up and take-down procedures for condiment product pouch(es) whenever condiment product pouch(es) will be empty and need replacement.

2 See and use provided cutout template for countertop installation of remote bracket.

- Mark and drill holes for mounting screws (not provided) according to template.
- Mark and cutout opening in countertop for remote bracket and pump installation according to template.

3 Secure remote bracket to countertop with four mounting screws (not provided).

4 Position and secure pouch support(s) to be located near or beneath pump, where they can always remain quickly and easily reached.

- Cryovac™ pouch support(s) must hang on spools included with pouch support(s). Consider best installation location for ease of access to pouch support(s) and clearance for taking pouch support(s) on and off of spools.
  Locate and utilize wall stud(s) if necessary, use anchor bolts, or install pouch support(s) onto secured wall or cart/cabinet surface that can support weight of pouch support(s) with full condiment product pouch(es) installed.
- Volume pouch support(s) are freestanding.

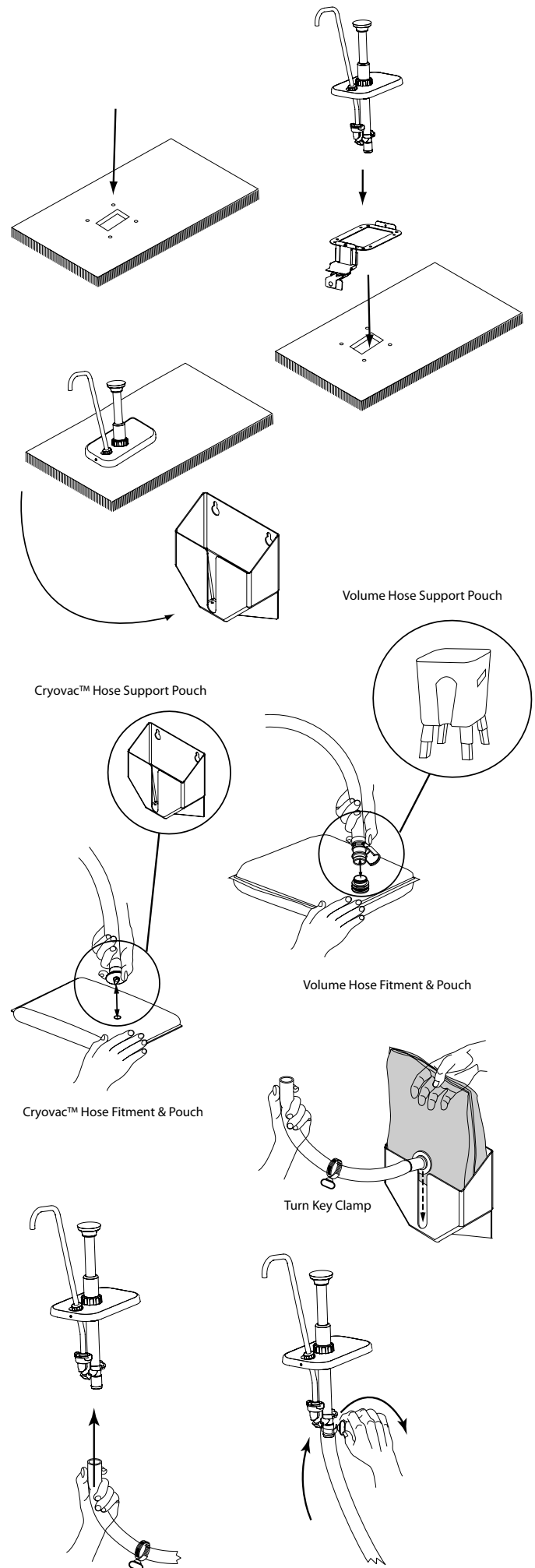Volume Hose Support Pouch

UNIT SET-UP

ALWAYS CLEAN UNIT AND PUMP THOROUGHLY BEFORE EACH USE.
SEE UNIT TAKE-DOWN, SAFETY GUIDELINES AND CLEANING.
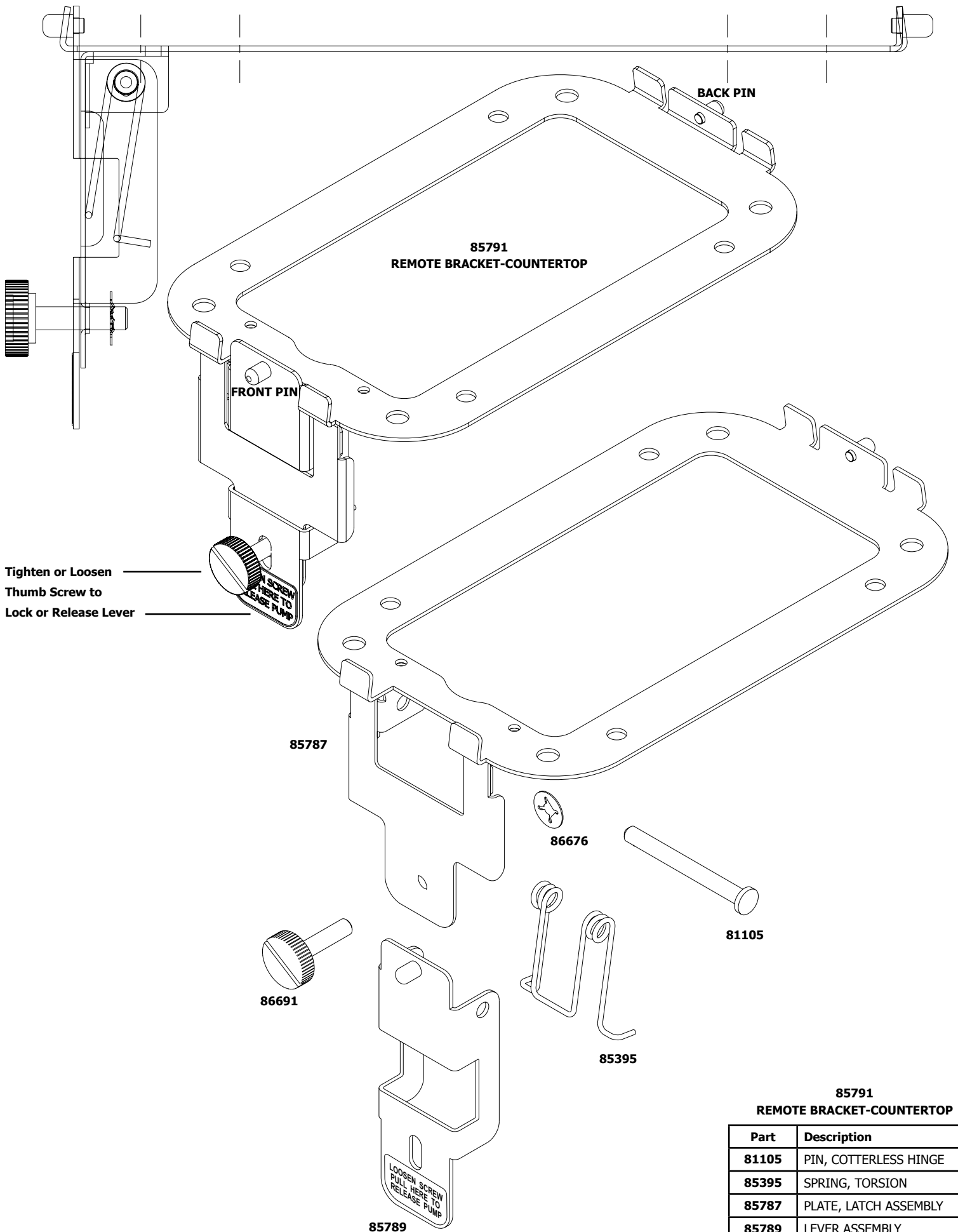SEE SEPARATE PUMP MANUAL FOR SPECIFIC PUMP INSTRUCTIONS.

1 INSTALL PUMP ONTO REMOTE BRACKET IN COUNTERTOP.

- Insert pin on rear of remote bracket into hole on rear of lid.
- Pull lever under counter to insert front pin of remote bracket into front hole of lid. Release lever to secure remote bracket pin into hole on front of lid.

2 CONNECT HOSE(S) TO PRODUCT POUCH(ES).

- Place condiment product pouch on flat surface with pouch fitment facing upward.
- Hose can be connected or disconnected to pump while connecting product pouch(es).
- Cryovac™ pouch(es) require piercing connector.
- Volume pouch(es) require hinged clip connector.
- Install condiment product pouch into pouch support with pouch fitment and hose connection seated in front slot all the way to bottom of pouch support slot and directed downward for best evacuation of condiment product.

3 CONNECT EXTENSION HOSE WITH T-SHAPED CONNECTOR, AS NEEDED, PER UNIT.

- Slide ends of hoses onto T-shaped connector.
- Use hose clamps to secure hoses to T-shaped connector.
- Rotate hose clamps turn-keys clockwise to tighten, seal, and secure hoses.

4 CONNECT HOSE TO PUMP.

- Slide end of hose onto body valve connector bottom end of pump.
- Use hose clamp to secure hose to pump.
- Rotate hose clamp turn-key clockwise to tighten, seal, and secure hose.

5 PRIME PUMP.

- Operate pump several times by repeatedly pressing down on pump knob/head assembly.
- Continue to repeat this process until pump is full of condiment product drawn up from pouch(es) and hose(s) below.

Cryovac™ Hose Support Pouch

Volume Hose Fitment & Pouch

Cryovac™ Hose Fitment & Pouch

Turn Key Clamp

UNIT TAKE-DOWN

1 DISCONNECT HOSE FROM PUMP.

- Rotate hose clamp turn-key counter-clockwise to loosen and remove hose from pump.

2 DISCONNECT HOSE(S) FROM PRODUCT POUCH(ES).

- Remove condiment product pouch(es) from pouch support(s) and place on flat surface with pouch fitment(s) facing upward.
- Remove pouch connection end of hose(s) from product pouch(es).

3 REMOVE PUMP FROM REMOTE BRACKET IN COUNTERTOP.

- Pull lever under counter to release front hole of lid from front pin of remote bracket.
- Release hole on rear of lid from pin on rear of remote bracket to remove pump from remote bracket in countertop.

FLUSH AND RINSE PUMP, HOSE(S), FITMENT(S), AND CONNECTOR(S).
SEE CLEANING AND SEPARATE PUMP MANUAL FOR SPECIFIC PUMP INSTRUCTIONS.

BACK PIN

85791
REMOTE BRACKET–COUNTERTOP

FRONT PIN

Tighten or Loosen
Thumb Screw to
Lock or Release Lever

85787

86676

81105

86691

85395

85789

85791
REMOTE BRACKET–COUNTERTOP

Part	Description
81105	PIN, COTTERLESS HINGE
85395	SPRING, TORSION
85787	PLATE, LATCH ASSEMBLY
85789	LEVER ASSEMBLY
86676	PUSHNUT, #10
86691	SCREW, THUMB, 10-32 X 3/4

UNIT CLEANING

BEFORE FIRST USE AND AFTER USE DAILY OR REGULARLY, DISASSEMBLE AND CLEAN PARTS. FOR SAFE AND PROPER CARE, AND TO PREVENT CORROSION, OF PARTS, IT IS IMPORTANT TO CLEAN, RINSE, SANITIZE, AND DRY PARTS DAILY OR REGULARLY. FAILURE TO COMPLY WITH ANY OF THESE INSTRUCTIONS MAY VOID UNIT WARRANTY.

SEE SEPARATE PUMP MANUAL FOR PUMP INSTRUCTIONS.

1 SEE UNIT TAKE DOWN.

2 WASH CLEAN ALL WASHABLE PARTS WITH DISHWASHING DETERGENT AND HOT WATER.

- Clean all confined areas with any supplied brush(es).
- Do not use scrapers, steel pads, steel wool, or other cleaning tools that can scratch surfaces.
- 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.
- Do not use caustic cleansers.
- Do not use cleansing agents with high concentrations of acid, alkaline or chlorine.
- Do not use ammonia based cleansers.

3 FULLY RINSE ALL WASHED PARTS THOROUGHLY WITH CLEAR WATER.

- To prevent corrosion on parts, it is important to thoroughly and fully rinse washed parts.

4 WIPE CLEAN EXTERNAL SURFACES OF UNIT WITH A CLEAN DAMP CLOTH.

- Nontoxic glass cleaner may be used to clean stainless steel parts.

5 DRY ALL PARTS WITH A CLEAN SOFT CLOTH.

- Various elements and minerals, such as chlorides in tap water, can accumulate on stainless steel parts and create corrosion.
- To prevent corrosion on stainless steel parts, it is important to thoroughly and fully dry with a clean soft cloth regularly.

6 SANITIZE ALL PARTS FOLLOWING LOCAL SANITIZATION REQUIREMENTS. ALL PARTS IN CONTACT WITH FOOD MUST BE SANITIZED.

- Allow parts to fully air dry after sanitization.

TROUBLESHOOTING

PROBLEMS WITH PUMP OPERATION AND/OR FLOW:
- **Clean pump.**

PUMP DISPENSES LITTLE OR NO PRODUCT.
- **Product may be too stiff or contain a solid that will not pass through pump.**

PORTION CONTROL IS NOT CONSISTENT.
- **Inspect gaging collar for any damage and/or proper installation.**

PUMP PLUNGER DOES NOT RETURN TO TOP OF STROKE AFTER DISPENSING PRODUCT.
- **Inspect spring for any damage; bent or broken. Replace spring if necessary.**

PUMP DRIPS.
- **Clean discharge tube with supplied cleaning brushes.**
- **Ensure product is not being heated by any external source(s) causing product to expand and drip from pump.**

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.

(NSF) NSF International
(National Sanitation Foundation)
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 Aus Jus.

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 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**

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.

Server Products Inc.
3601 Pleasant Hill Road
Richfield, WI 53076   USA

☎ 262.628.5600
☎ 800.558.8722
📠 262.628.5110
✉ spsales@server-products.com
🖥 www.server-products.com

3.500 C-C REF (EXISTING HOLES)

3.000 C-C REF (NEW PATTERN)

ACCESS END

4.000 C-C REF (EXISTING HOLES)

5.625 C-C REF (NEW PATTERN)

.31

6.00

2.50

3.000 C-C TYP

MOUNTING HOLE PATTERN

5.625 C-C TYP

CUTOUT TEMPLATE
Full Scale 1:1