



S E R V E R

SERVE BETTER™

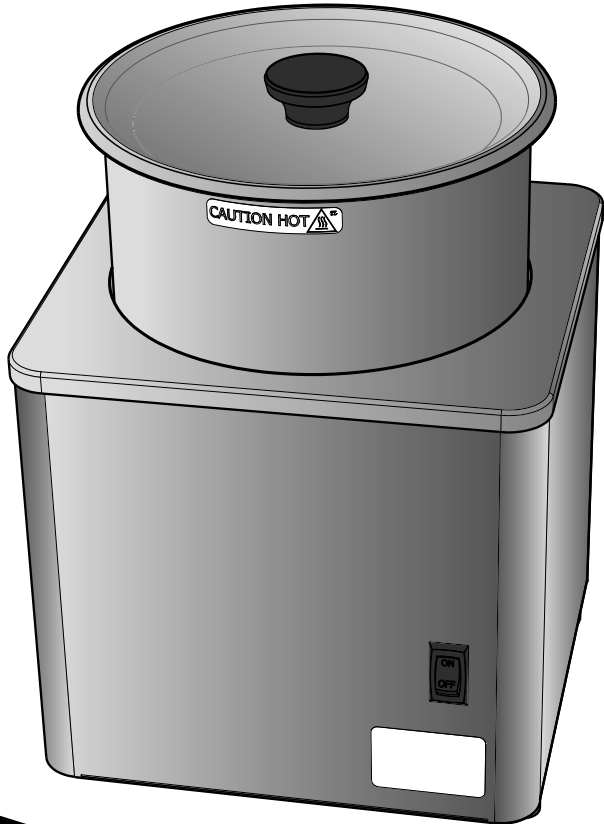


Mix-N-Serve™

2 Quart

MODEL: MNS

UNIT 05624

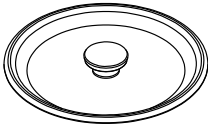


Thank You

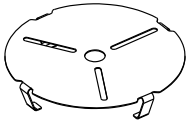
...for purchasing our 2 Quart Food Warmer/Mixer. Keep your butter or sauce continuously stirred at the perfect temperature.

SIMPLE, EFFICIENT AND READY TO SERVE

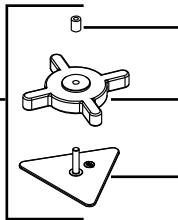
PARTS



LID ASSEMBLY
05597



FALSE BOTTOM
05625

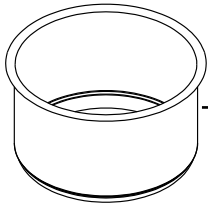


STIR BAR KIT
05559

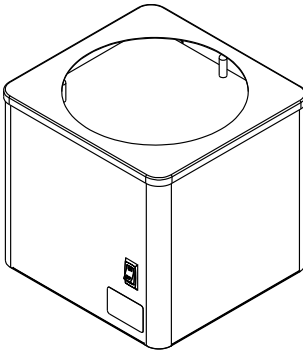
RUBBER TUBE
05599

STIR BAR MAGNET
05573

STIR BAR BASE
05561



VESSEL
05616



FOOT WITH SCREW
81058



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.



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



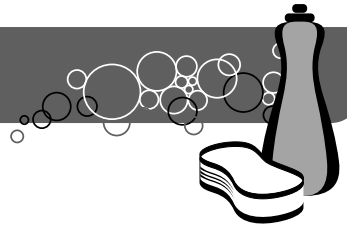
US LISTED

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.

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.

CAUTION- HOT

Allow unit to cool before cleaning.



CARE OF STAINLESS STEEL

- 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.

1 WASH REMOVABLE PARTS

- Before first use and after use daily, disassemble and clean unit.
- Ensure unit is "OFF" and unplugged.
- Wash vessel, false bottom, stir bar assembly and lid 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.

UNIT SETUP

WASH ALL PARTS PROPERLY BEFORE EVERY USE. See page 3.

Unit thermostat is factory preset to 150° F (65.5° C).

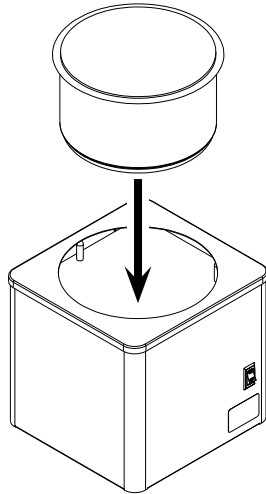
To adjust setting, see page 6.

1 INSERT VESSEL INTO BASE

Full volume of vessel is 3.15 quarts.

Limit product volume to 2 quarts:

- Allow room for any serving utensils.
- Prevent splashes or spills.



2 PLACE STIR BAR ASSEMBLY AT THE BOTTOM OF VESSEL

3 INSERT FALSE BOTTOM inside vessel.

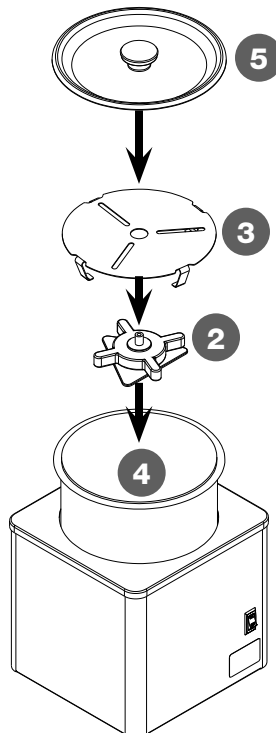
False bottom prevents interference between rotation of stir bar and serving utensil.

4 PUT FOOD INGREDIENT into vessel.

5 PLACE LID over vessel.

6 PLUG CORD into power source.

7 PRESS SWITCH to the "ON" position.



UNIT TAKE-DOWN

1 PRESS SWITCH to the "OFF" position.

2 UNPLUG CORD

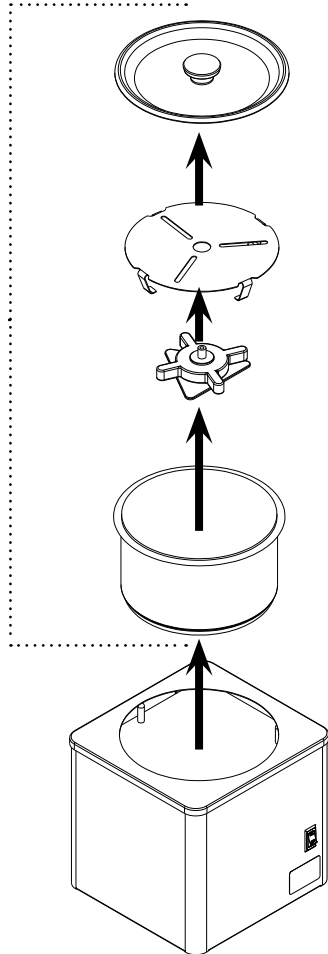


CAUTION- HOT
Allow unit to cool before continuing.

3 REMOVE VESSEL, LID, FALSE BOTTOM & STIR BAR ASSEMBLY

4 EMPTY FOOD FROM VESSEL
Properly dispose of food or pour any remaining food into a storage container.

IMPORTANT: Make sure stir bar assembly isn't accidentally discarded.



5 CLEAN
See page3.

THERMOSTAT SETTING

YOU WILL NEED:
Phillips-head Screwdriver



1 PRESS SWITCH to the “OFF” position.

2 UNPLUG CORD



CAUTION- HOT

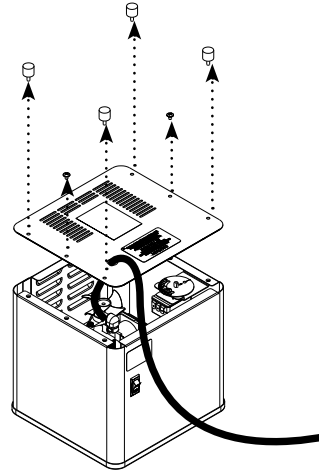
If unit has been in use,
allow unit to cool before continuing.

**3 REMOVE VESSEL, LID,
FALSE BOTTOM, STIR BAR
& FOOD PRODUCT**

4 TURN UNIT UPSIDE DOWN
on countertop.

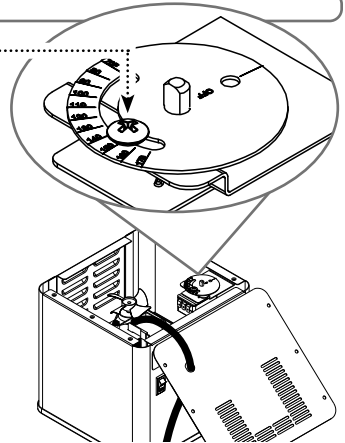
**5 DETACH BOTTOM FACE
OF UNIT**

- Twist off all four feet by hand.
- Unscrew both screws with screwdriver.



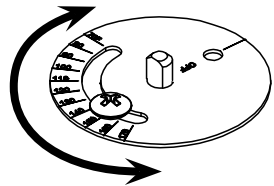
**6 LOOSEN SCREW IN
THERMOSTAT DIAL**

Do not remove screw.
Use screwdriver to loosen.



7 ROTATE DIAL by hand.
Reset thermostat by rotating clockwise
completely, then counterclockwise
completely. Then align screw with desired
temperature setting.

**8 TIGHTEN SCREW TO
LOCK SETTING**

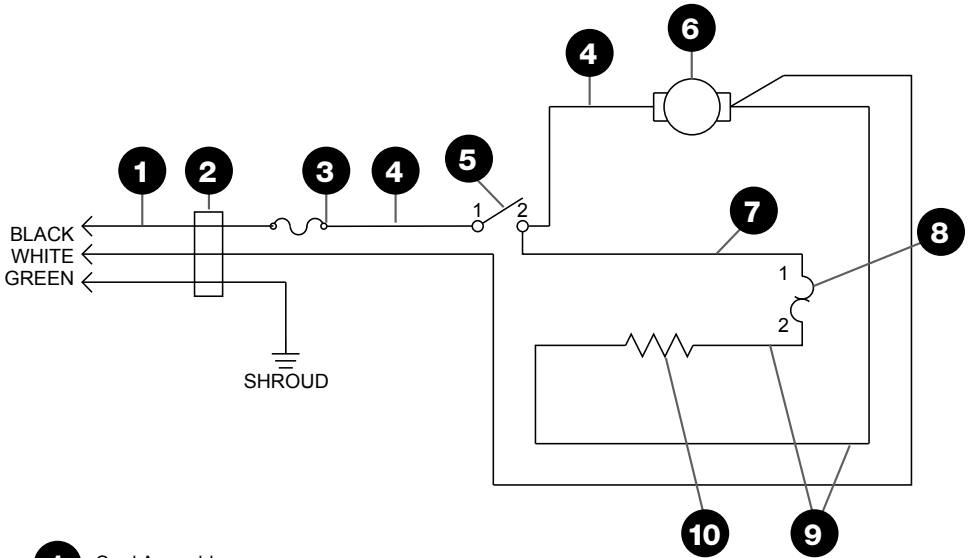


9 REATTACH BOTTOM FACE

- Use screwdriver to secure both screws.
- Twist in all four feet by hand.

WIRING

UNIT 05624 | 120V



- 1** Cord Assembly
- 2** Bushing/Strain Relief
- 3** Thermal Cutout
- 4** Wire Assembly, 4"
- 5** Rocker Switch
- 6** Gear Motor
- 7** Wire Assembly, 8"
- 8** Thermostat
- 9** Wire Assembly, 8"
- 10** 400W Heating Element

TROUBLESHOOTING

UNIT DOES NOT HEAT?

- Ensure cord is securely plugged in.
- Ensure power is available from source.
- Ensure unit is on.
- Ensure thermostat is set correctly.
(see page 6)

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

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.

Servicing 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 bottom of the unit.