



S E R V E R

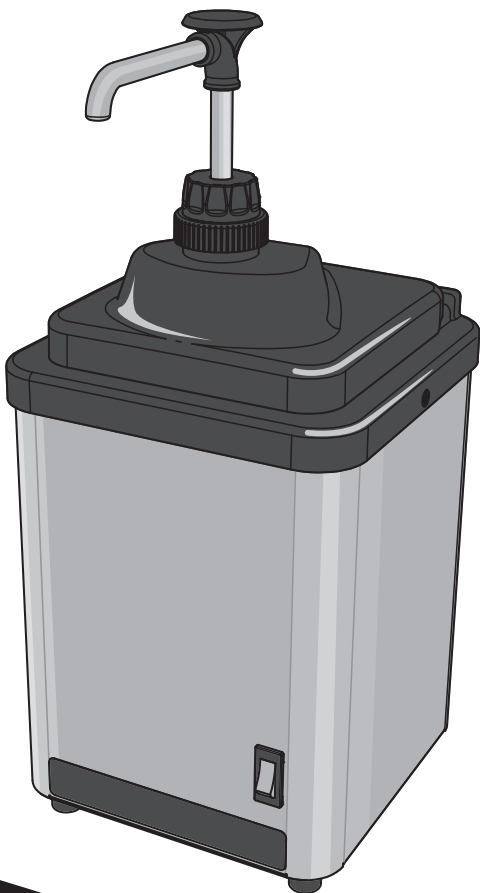
SERVE BETTER™

Chiller with BP-1 1/2 oz Pump

MODEL: CCP

**CHILLER
WITH BP-1 1/2 OZ PUMP
80041
120V**

**BP-1 1/2 OZ PUMP ONLY
88148**



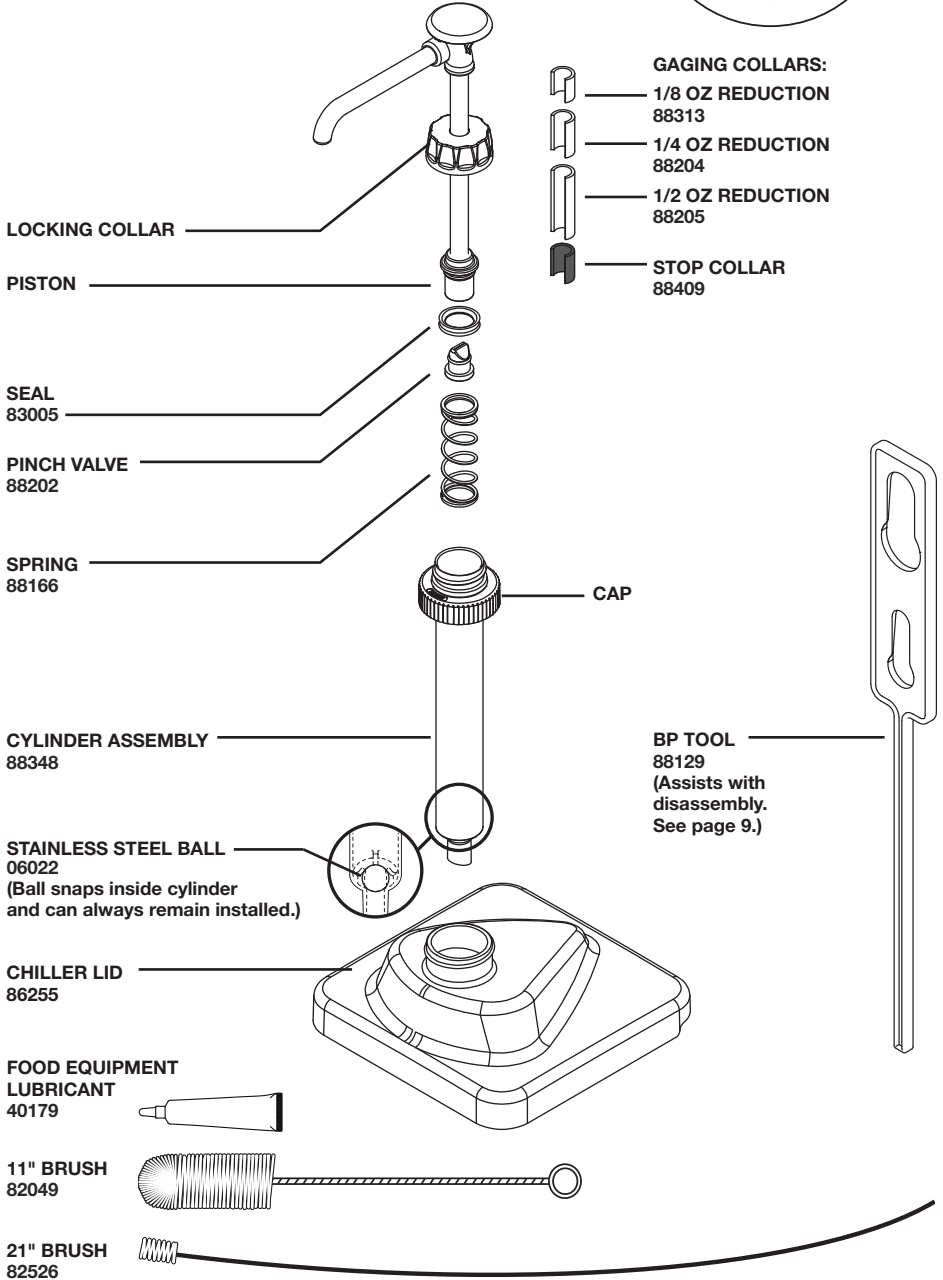
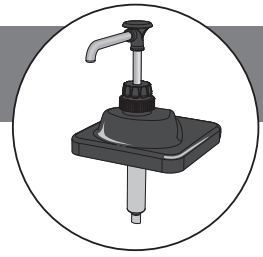
Thank You

...for purchasing our Chiller with 1/2 oz Pump.
This quality, NSF listed pump delivers precise,
chilled portions from a quiet, energy efficient unit.

CONSISTENT 1/2-OUNCE PORTIONS—SERVE BETTER

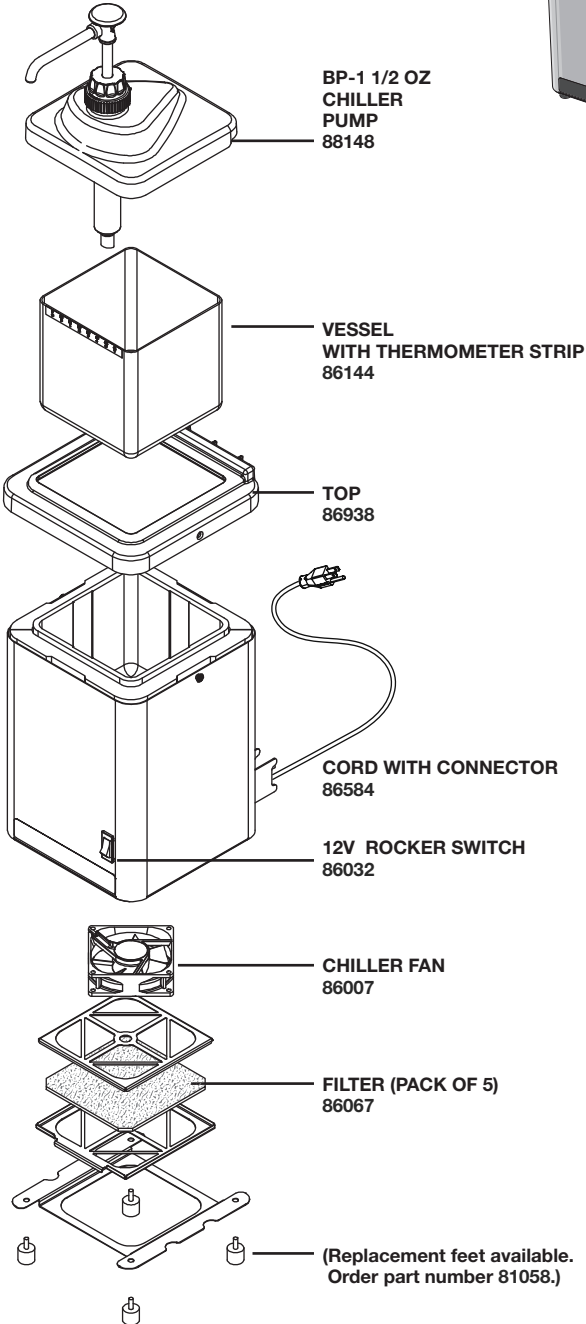
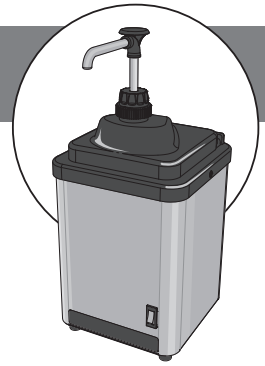
PUMP FOR CHILLER

**BP-1 1/2 OZ CHILLER PUMP
88148**



CHILLER WITH PUMP

CHILLER WITH 1/2 OZ PUMP
MODEL: CCP
80041



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 list this pump as
"Not acceptable for dispensing
potentially hazardous foods."

FOOD 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.

It is the responsibility of the user to ensure that any product is held and served at a safe temperature.

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.

PUMP ASSEMBLY



**CLEAN PUMP THOROUGHLY
BEFORE EVERY USE.** See page 9.

1 SNAP ON GAGING COLLAR(S)

To set portion size to 1/2 oz:

Attach largest gaging collar (1/2 oz reduction) and black stop collar between locking collar and piston.

(Other gaging collars may be added to decrease portions by 1/8 and 1/4 oz.)

2 INSTALL SEAL

onto head assembly piston.

Apply small amount of food equipment lubricant inside seal.

Flared end of seal should face away from piston head.

3 INSTALL PINCH VALVE

Apply small amount of food equipment lubricant inside bottom of piston.

Install pinch valve into bottom of piston.

Rotate pinch valve to spread lubricant evenly.

Press pinch valve securely to seal end.

4 INSTALL SPRING INTO CYLINDER

5 SNAP CAP ONTO CYLINDER

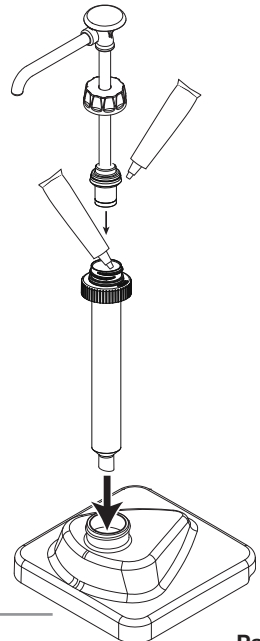
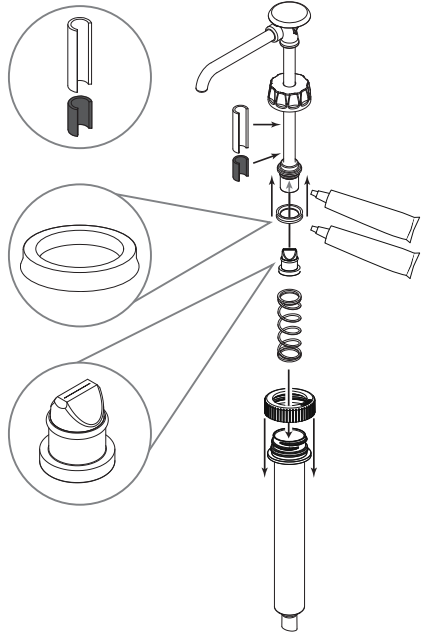
6 INSTALL HEAD ASSEMBLY INTO CYLINDER

Apply a small amount of food equipment lubricant inside top of cylinder and outside of seal.

Slide locking collar down onto cylinder threading and tighten to secure head assembly to cylinder.

7 INSERT PUMP INTO LID

Tighten threaded cap to secure.



UNIT SETUP



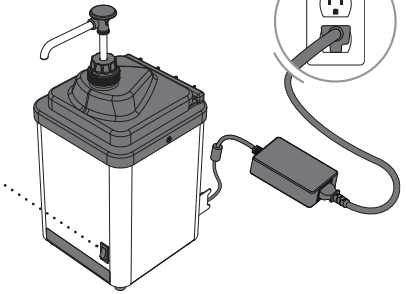
CLEAN UNIT THOROUGHLY BEFORE EVERY USE. See page 8.

1 PLUG CORD IN

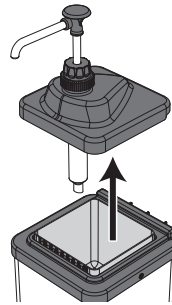
Connect unit, adapter and plug into outlet.

2 PRESS SWITCH ON

3 PRE-COOL FOR 20 MINUTES

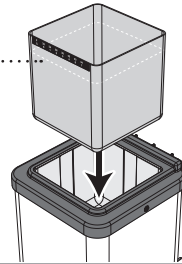


4 REMOVE PUMP



5 INSERT VESSEL

- Product being served must always be inside vessel.
- **Never place food directly into basin of unit.**
- For best performance, product placed in vessel should already be chilled to desired temperature.
- Vessel maximum capacity is 2 quarts.
- Do not overfill.



6 INSTALL PUMP

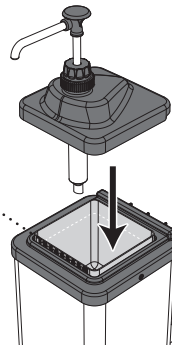
Monitor temperature for food safety and quality.

View thermometer strip on vessel.

F	32	34	36	38	40	42	44
C	0	1	2	3	4	6	7

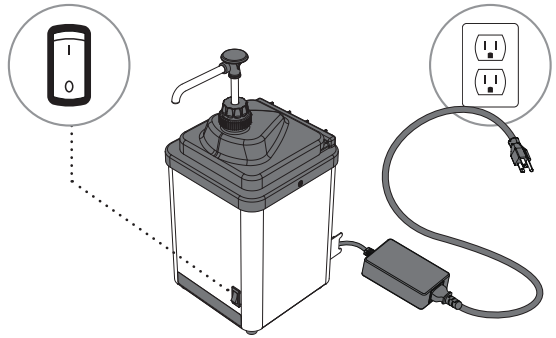
FOR BEST COOLING

- Keep unit on all day and all night to prevent undesired temperatures.
- Unit should remain on continuously, as a refrigerator.



UNIT TAKE-DOWN

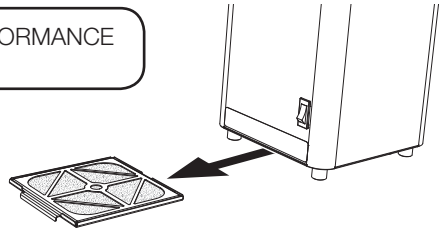
- 1 PRESS SWITCH OFF**
- 2 UNPLUG CORD**
- 3 REMOVE PUMP**
- 4 REMOVE VESSEL**



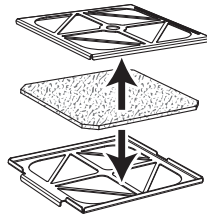
CLEANING OR REPLACING FILTER

CLEAN FILTER REGULARLY FOR BEST PERFORMANCE
Change or clean filter at least once per month.

- 1 SEE "UNIT TAKE-DOWN" ABOVE**
Ensure unit is OFF and unplugged.
- 2 REMOVE FILTER DRAWER**
Slide out from beneath unit.



- 3 SEPARATE FILTER GUARDS**
- 4 REMOVE FILTER**



- 5 CLEAN FILTER**
 - Wash with hot water and dishwashing detergent.
 - Fully rinse.

OR

REPLACE FILTER

Packs of 5 replacement filters are available.
Order Server Products Part 86067.
262.628.5600 | 800.558.8722 | spsales@server-products.com

IF NECESSARY, CLEAN FAN COVER

- Dampen cloth with dishwashing liquid or mild sanitizing detergent.
- Wring out any excess water.
- Wipe down fan cover on underside of unit.



WARNING-
ELECTRICAL SHOCK COULD OCCUR
Never allow water into fan area.
Liquid in unit could result in electrical shock or damage to unit.

CLEAN-IN-PLACE PROCEDURE FOR PUMPS

1 CLEAN

- Pump out all (if any) remaining food product from inside pump body.
- Wash and rinse off outside of pump body.
- Flush out and rinse inside of pump.
- Place lower end of pump into container full of water and operate pump until all (if any) remaining product is expelled and only warm water flows from discharge tube.
- Mix 1 tsp (5 mL) of dishwashing detergent with 1 quart (.95 L) of hot tap water (approximately 110°F/43°C).
- Place lower end of pump into cleaning mixture. Pump until all cleaning mixture is expelled.

2 RINSE

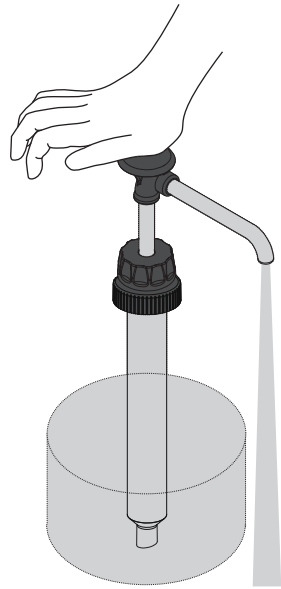
- Place lower end of pump into 2 cups (.5 L) of hot tap water (approximately 110°F/43°C) and pump until all tap water is expelled.

3 SANITIZE

- Mix one 1 oz (30 mL) packet of KAY-5 Sanitizer/Cleaner (EPA REG No. 5389-15) with 2.5 gallons (9.5 L) of tap water (approximately room temperature).
- Place lower end of pump into this sanitizing mixture and repeatedly operate pump until 1 quart (.95 L) sanitizing mixture is pumped through pump.

4 RINSE

- Place lower end of pump into 1 cup (.24 L) of hot tap water (approximately 110°F/43°C) and pump until all tap water is expelled.



CLEAN THE CHILLER

WARNING- ELECTRICAL SHOCK COULD OCCUR



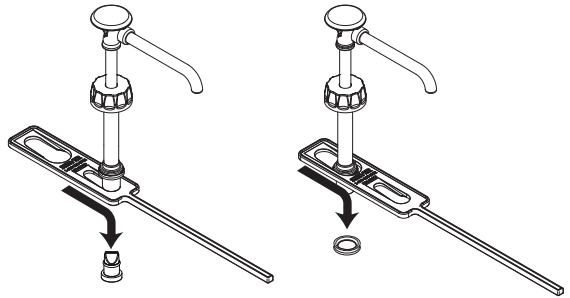
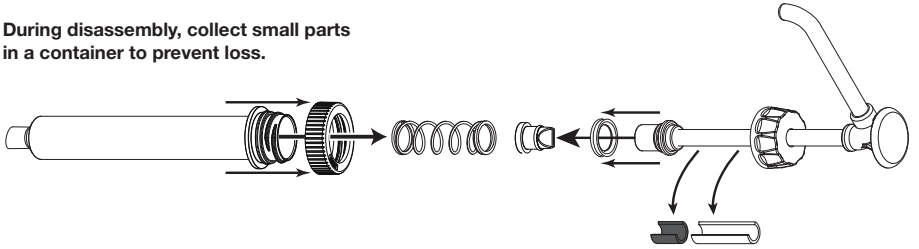
- Electrical components of unit could be damaged from water exposure or any liquid.
- Never immerse unit into water or any liquid.
- Never use any water jet or pressure sprayer on unit.
- Ensure unit is "OFF" and unplugged.

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.

PUMP DISASSEMBLY

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



THE BP TOOL

may be used to remove the pinch valve and seal from the piston.

CLEAN THE PUMP

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 PUMP DISASSEMBLY above.)

USE SUPPLIED BRUSH

to thoroughly clean inside discharge tube and any confined areas.

3 RINSE

fully with clear water.

4 SANITIZE

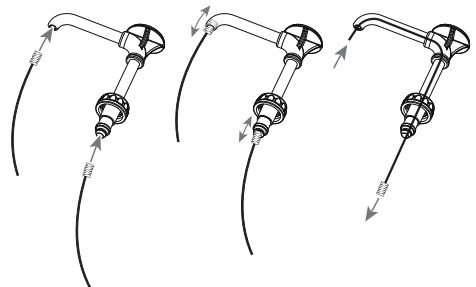
all parts according to local sanitization requirements. All parts in contact with food must be sanitized.

5 AIR DRY

all parts fully.

YES!
Use dishwashing soap, hot water and nylon brush

Pump is dishwasher safe.



TROUBLESHOOTING

UNIT DISPENSES LITTLE OR NO PRODUCT? INCONSISTENT PORTIONS?

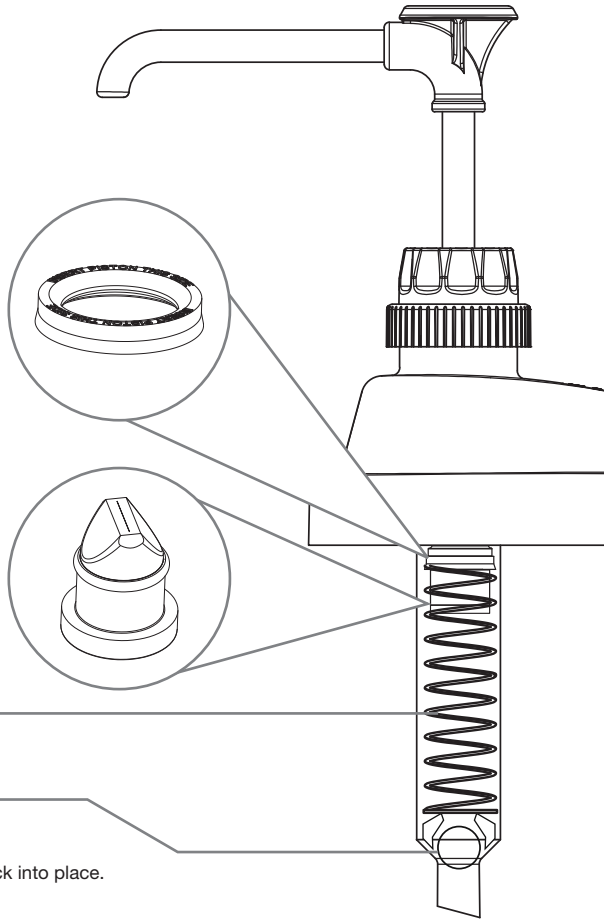
- Clean pump.
- Ensure vessel is not empty and has **enough product** to pump.
- Ensure unit is **assembled correctly**.

TIP: Seal has a slight taper. Install with flat side towards top, flared side down. Top of seal has writing: "INSERT PISTON THIS SIDE"

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

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

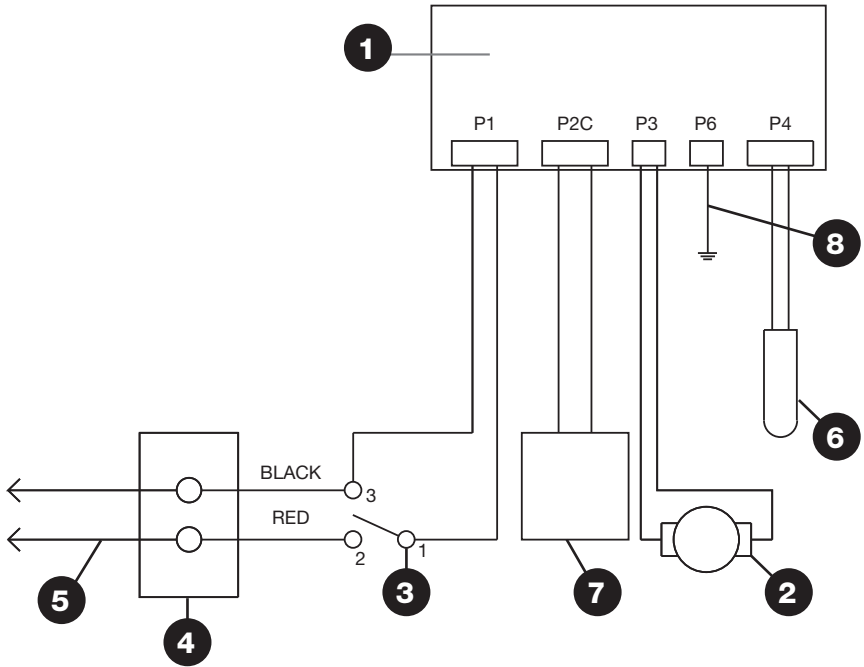
- Ensure that the **spring** is functional. Replace broken spring if necessary.
- Ensure that the **stainless steel ball** is snapped in place below tabs. If ball is not captured within tabs, use long rod of BP tool to pop ball back into place.



UNIT DOES NOT COOL?

- Ensure that the **cord** is securely plugged in. Verify that the cord is plugged into the unit, the power supply adapter, and the outlet.
- Ensure that **power** is available from the source.
- Ensure that **fan** is running.
- Ensure that **filter** is clean. Replace if needed. (See page 7.)
- Do not add warm product to vessel. **Food product should already be at a chilled temperature when added to vessel.**

WIRING



- 1** Chiller Circuit Board, 3.35V
- 2** Chiller Fan
- 3** Lighted Rocker Switch, 12V
- 4** Power Inlet Assembly Connector
- 5** Power Supply, 5", 5A, 4 Pin Connector
- 6** Thermistor
- 7** Chip Assembly
- 8** Wire Harness, Ground

CARE OF STAINLESS STEEL

This chiller is constructed of stainless steel— one of the best materials for food serving and storage.

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 on interior surfaces of unit.
- 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.

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 **Series Number** and **Description** located on the back of unit.

Individual **Part Numbers** listed on pages 2 and 3.