



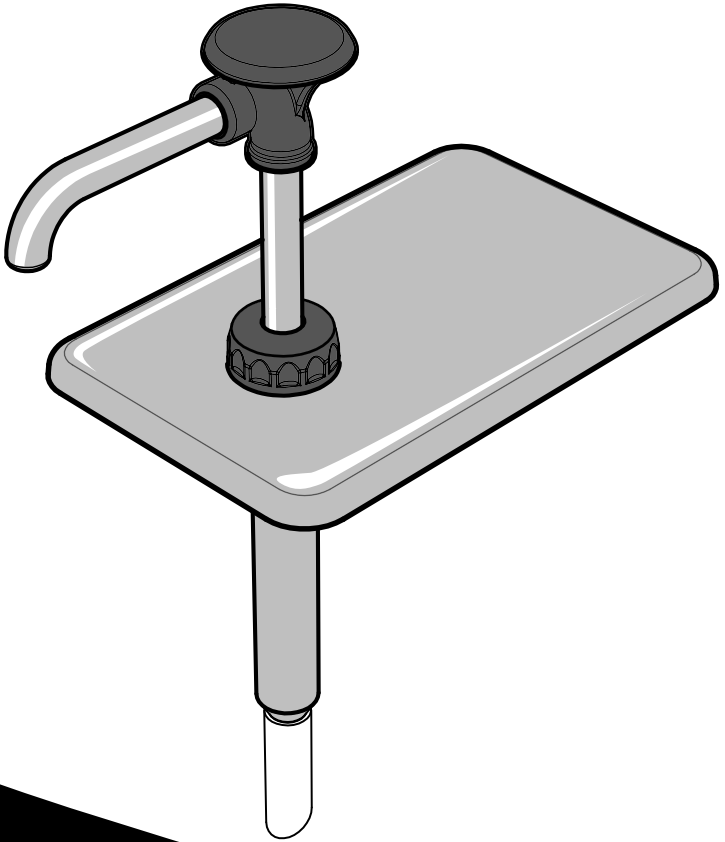
S E R V E R

SERVE BETTER™

## 1/9-Size Jar Pump

MODEL: BP-1/4

88150

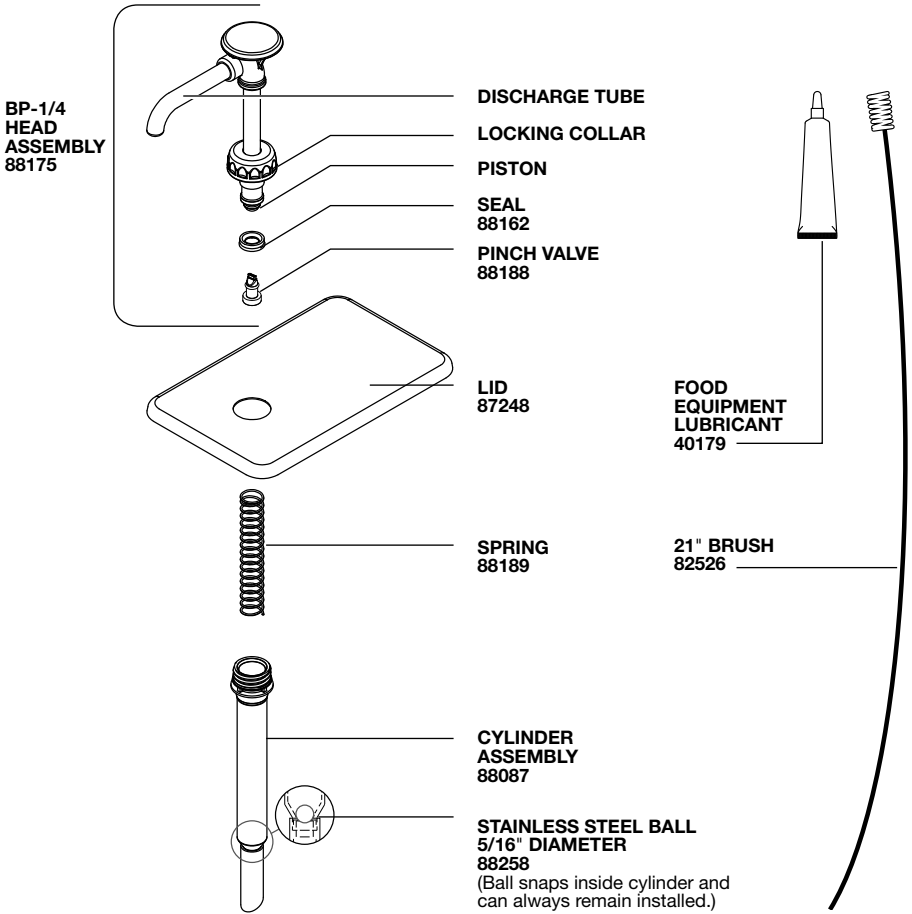


### *Thank You*

...for purchasing our Stainless Steel Hybrid Pump.  
Pair it with our 1/9-size jar to serve more in less space;  
fit wherever 6" deep 1/9-size pans are used.

CONSISTENT 1/4-OUNCE PORTIONS—SERVE BETTER

# BP-1/4 88150



## 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 (National Sanitation Foundation) lists this pump as: "Not acceptable for dispensing potentially hazardous foods."

# ASSEMBLY



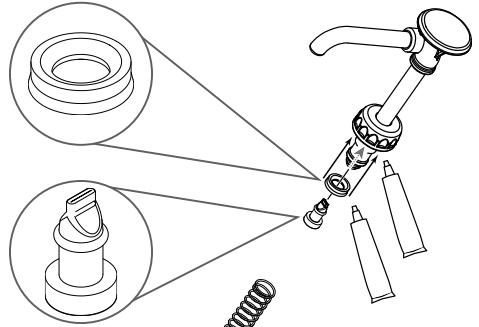
**PRACTICE SAFETY.**  
**WASH ALL PARTS PROPERLY BEFORE USE.** See page 5.

## 1 INSTALL SEAL

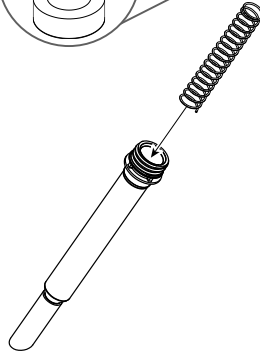
onto head assembly piston.  
Apply small amount of food equipment  
lubricant inside seal.  
Flared end of seal should face away from  
piston head.

## 2 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.



## 3 INSERT SPRING INTO CYLINDER

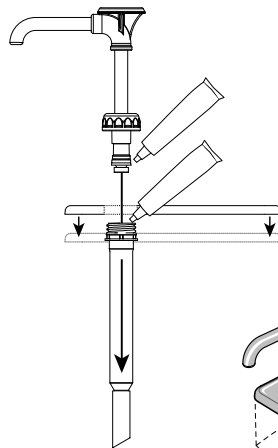


## 4 POSITION LID

Insert cylinder below hole in lid.

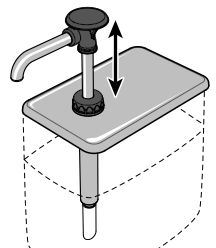
## 5 INSTALL HEAD ASSEMBLY INTO CYLINDER

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.



## 6 PRIME PUMP

Insert pump into 1/9-size jar of product.  
*See pg. 8 for jar details.*  
Press pump several times until any air  
bubbles are eliminated and only product is  
dispensed.



# DISASSEMBLY

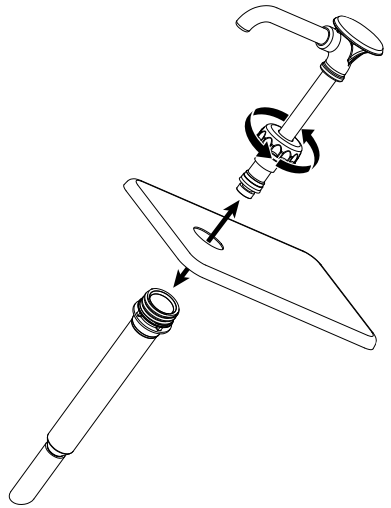
During disassembly, collect small parts in a container to prevent loss.

## 1 REMOVE PUMP

from 1/9-size jar.

## 2 SEPARATE CYLINDER ASSEMBLY, LID AND HEAD

Loosen locking collar to release.

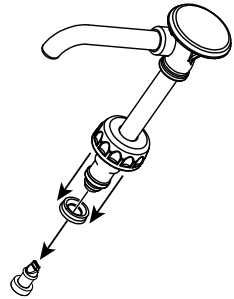


## 3 REMOVE PINCH VALVE

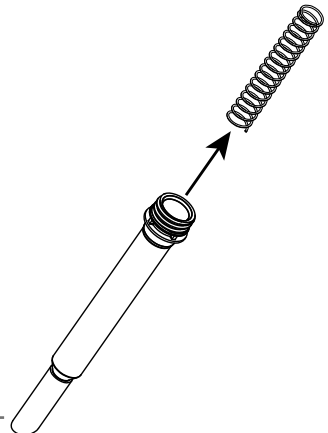
from head assembly.

## 4 REMOVE SEAL

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



## 5 REMOVE SPRING FROM CYLINDER



# 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.

**YES!**

**Use dishwashing soap, hot water and nylon brush**

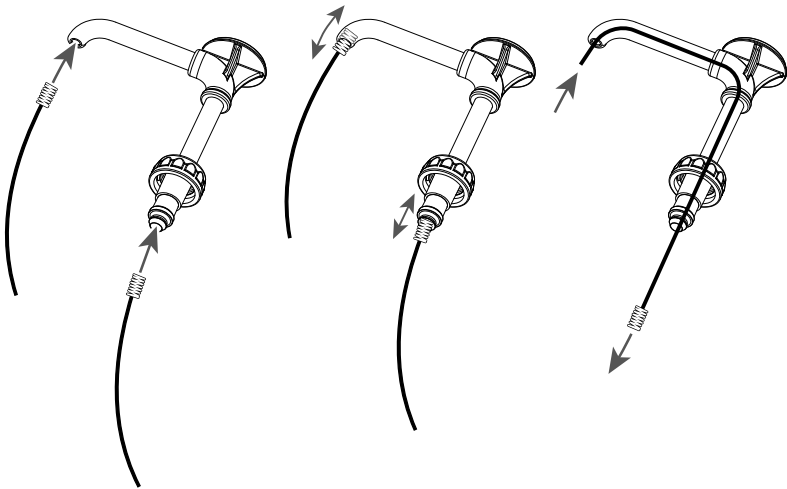
*Pump is dishwasher safe.*

## 2 DISASSEMBLE & CLEAN

all washable parts with soap and hot water  
(See DISASSEMBLY on page 4.)

### 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.

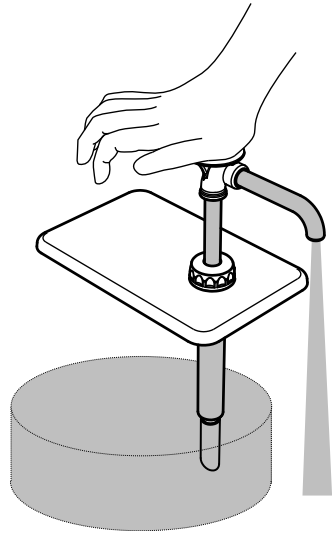
## 5 AIR DRY

all parts fully.

# 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.

# CARE OF STAINLESS STEEL

The lid of this unit is constructed of stainless steel.

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.

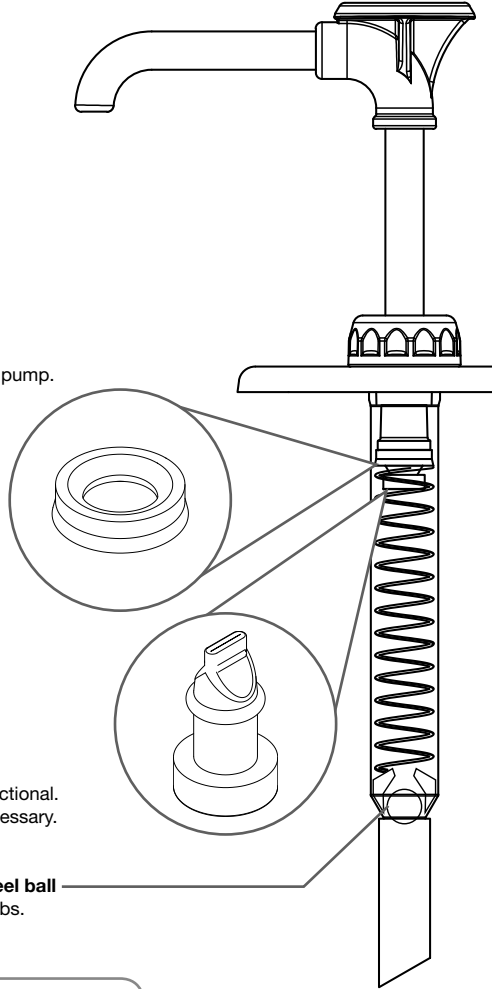
- A mildly abrasive nylon or brass brush may be used to remove any stubborn deposits on interior surfaces of unit.

- 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.

# TROUBLESHOOTING

## UNIT DISPENSES LITTLE OR NO PRODUCT? INCONSISTENT PORTIONS?

- **Clean pump.**
- Ensure jar 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.*
- 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.



### DID YOU KNOW?

Individual parts are available for sale.  
Please see page 8.



Please Visit  
**[www.YouTube.com/user/ServerProducts](https://www.YouTube.com/user/ServerProducts)**  
to see videos of more information.



# COMPANION JARS



This pump pairs exclusively with Server 1/9-size jars, 6" deep (60 oz capacity)

**ITEM 87203** 1/9-size Jar Black  
**ITEM 87195** 1/9-size Jar Orange

## 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](http://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.

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](mailto:SPSALES@SERVER-PRODUCTS.COM)**

Please be prepared with your **Series Number** and **Description** located on the lid of the unit.

Please refer to page 2 for individual **Part Numbers**.