



S E R V E R

SERVE BETTER™

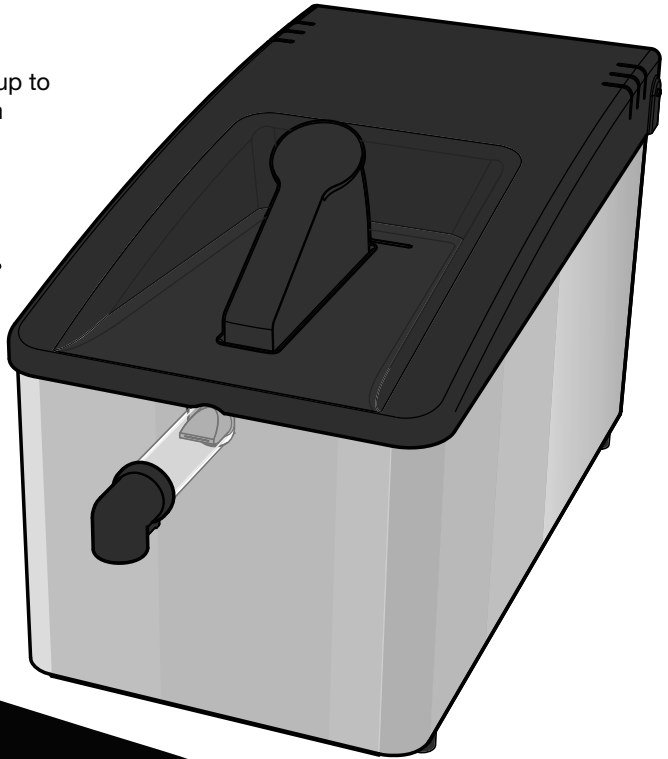
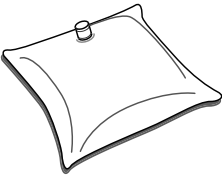
## Extreme™ Countertop Dispenser

MODEL: ECD

07500

07543 (CUSTOM)

Used with pouches up to  
3 gallons with 38mm  
threaded connector.



### ***Thank You***

...for purchasing our Extreme™ Countertop Dispenser. This portion controlled, high-volume unit is sealed and sanitary, achieves excellent evacuation and has only a few parts for easy clean-up.

SIMPLIFY CONDIMENT MANAGEMENT — GO POUCHED

# EXTREME™ DISPENSER PARTS

LEVER  
07014

LID  
07501

EVACUATION PLATE  
07508

TORSION SPRING  
07505

COTTERLESS HINGE PIN  
81105

ROLLER  
07056

HINGE PIN  
07161

PROTECTIVE CORNERS (2)  
07644

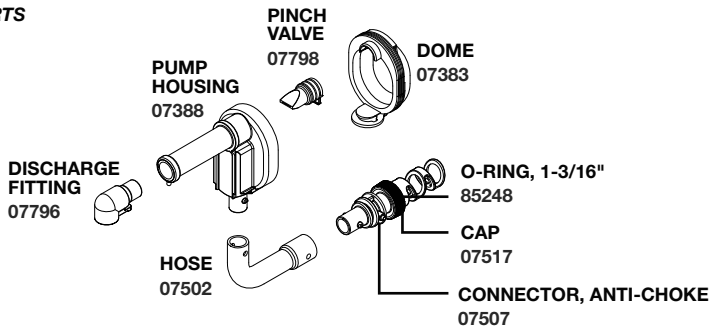
PROTECTIVE CAP (4)  
86337

FOOT W/SCREW (4)  
81058

PUMP  
07518

11" BRUSH  
82049

## PUMP PARTS



# 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. 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."

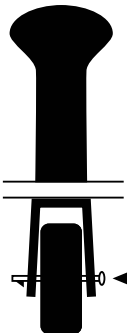
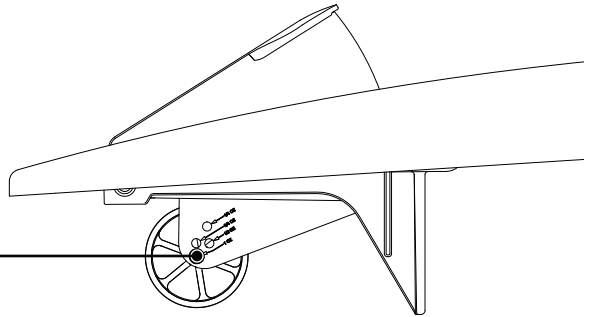
**ADA**  
compliant

# PORTION CONTROL

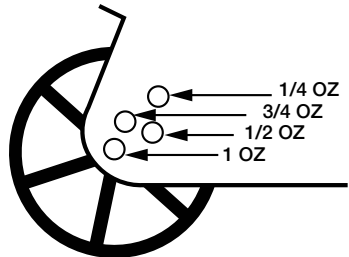
## MAXIMUM PORTION IS 1 OZ PER PUSH

Adjustable in 1/4 oz increments

Hinge pin attaches roller to lever.  
(Controls portion dispensed.)



Install hinge pin through center roller hole and desired portion hole on lever.  
Pin snaps into place.



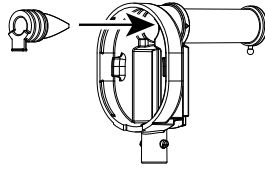
# PUMP ASSEMBLY

WASH ALL PARTS PROPERLY BEFORE USE. See page 7.

## 1 INSERT PINCH VALVE

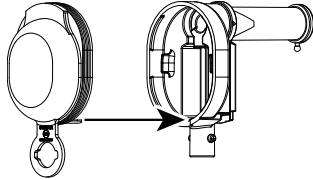
into pump housing.

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

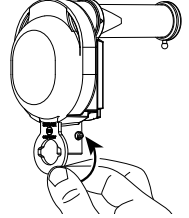


## 2 INSTALL DOME

Press dome into housing fully. Ensure valve flap covers bottom opening.

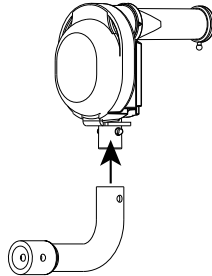


Wrap loop around lower opening to secure dome.



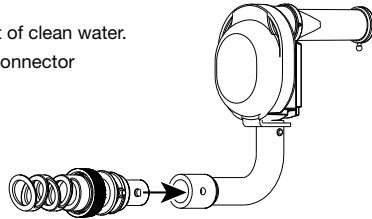
## 3 INSTALL TUBE

Lubricate with a small amount of clean water. Rotate and position until both pegs on housing fit into holes on tube.



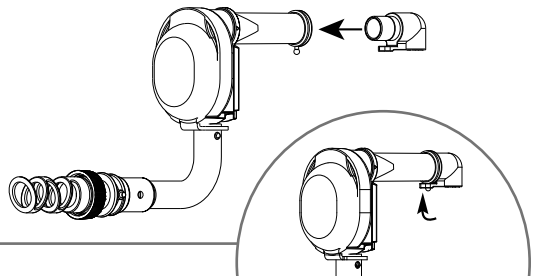
## 4 INSERT CONNECTOR

Lubricate connector with a small amount of clean water. Rotate and position until both pegs on connector fit into holes on tube.



## 5 INSERT DISCHARGE FITTING

into pump housing discharge tube. Place loop of fitting around peg on end of discharge tube to secure.

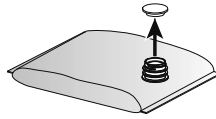


# UNIT SETUP

WASH ALL PARTS  
PROPERLY BEFORE USE. See page 7.

## 1 PREPARE POUCH

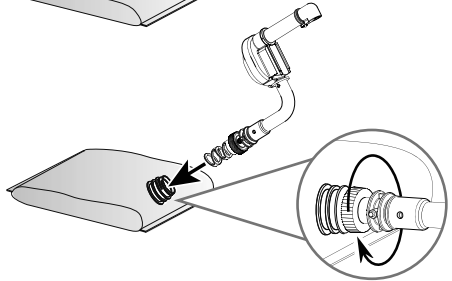
- Place condiment pouch on flat surface with circular pouch fitment facing upward.
- Remove pouch cap.



## 2 ATTACH POUCH TO PUMP

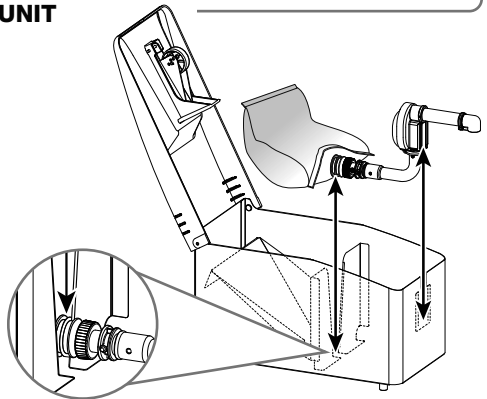
- Insert pump connector into pouch fitment.
- Rotate locking collar clockwise to secure.

*TIP: Make pump priming even easier. Push condiment toward connector and squeeze pump dome several times until product is visible in pump.*



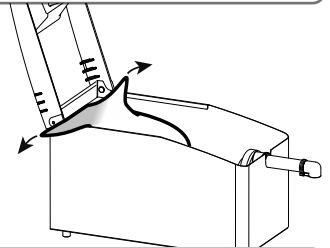
## 3 INSTALL PUMP & POUCH INTO UNIT

- Place pouch in rear compartment of unit.
- Slide pouch connector grooves into unit divider channel.
- Insert pump into slots inside front of unit.



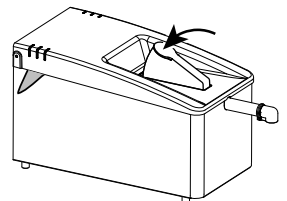
## 4 SECURE POUCH

- Fold two back corners of pouch over side walls.
- Close lid to secure pouch corners for best product evacuation.



## 5 PRIME PUMP

Press lever several times until you see product in discharge tube.



# TAKE-DOWN & DISASSEMBLY

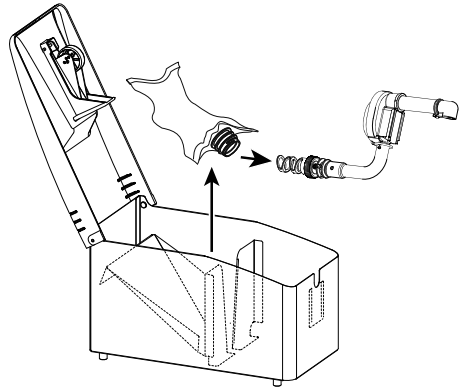
## 1 OPEN LID

## 2 REMOVE PUMP & POUCH

## 3 DETACH PUMP FROM POUCH

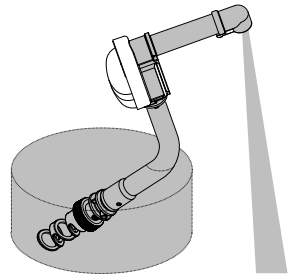
Rotate locking collar to release pouch.

**IMPORTANT:** Only throw away empty pouch.  
Keep the pump connector.

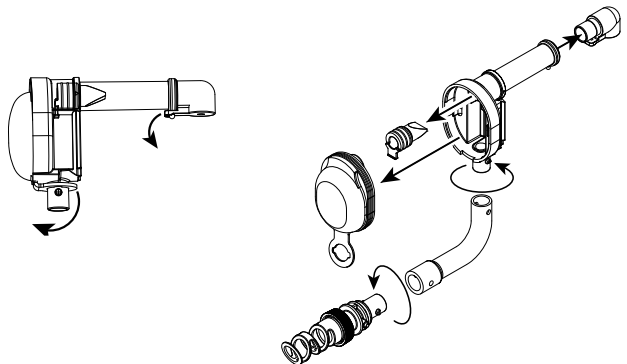


## 4 FLUSH & RINSE PUMP

Place lower end of pump into container of hot water. Pump until all remaining product is expelled and only water flows from discharge tube.



## 5 DISASSEMBLE PUMP



# CLEANING

## PUMP 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. Use brush to clean 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
- Do not use abrasive, caustic or ammonia based cleansers.
- Do not use cleansing agents with high concentrations of acid, alkaline or chlorine.
- Do not use metal scrapers or cleaning pads that could scratch surfaces.

## UNIT CLEANING

### PLASTIC LID: Handwash Only

- External surfaces may be wiped clean with a clean damp cloth.
- Glass and surface cleaners approved for use in food contact areas may be used.
- Do not use abrasive, caustic or ammonia based cleansers.
- Do not use metal scrapers or cleaning pads that could scratch surfaces.

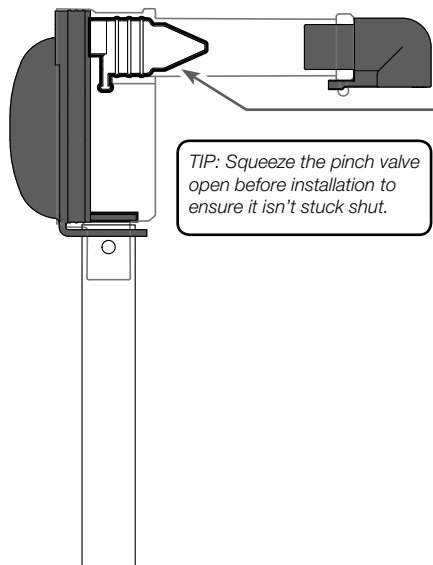
# CARE OF STAINLESS STEEL

This unit is constructed with 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 food or mineral 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 products containing acids, alkalines, chlorine, or salt. These agents can corrode stainless steel.

# TROUBLESHOOTING



## DIFFICULT TO ATTACH PARTS?

- Wet parts with clean water to help fit.

## PRODUCT DOESN'T PUMP?

- Ensure pinch valve is inserted in housing.
- Ensure connector is snapped fully in place to fitment in pouch.
- Ensure pump is properly attached to pouch.
- Clean pump thoroughly.
- Ensure pump is properly installed into retaining slots inside front wall of shroud.

## DOMES POPS OFF?

- Clean thoroughly. Food residue could prevent a tight seal between dome and housing.
- Ensure dome edges are flush with housing.

## 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 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.

## NEED HELP?

### 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 **Model, Part, Series Number** and **Description**.

This information is located on the base of the unit.

Individual **Part Numbers** listed on page 2.