



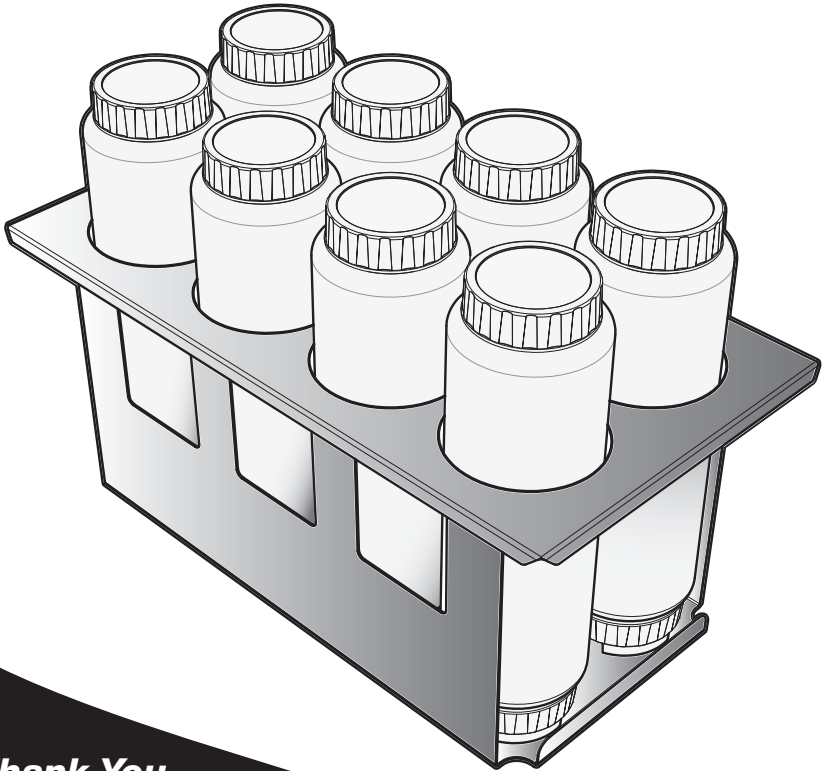
# S E R V E R

SERVE BETTER™

## Squeeze Bottle Holder

**16 OZ SQUEEZE BOTTLES**

(not intended for heated applications)

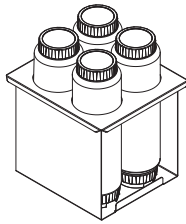


### ***Thank You***

...for purchasing our squeeze bottle holder. When dropped into a refrigerated table, its contoured lid and open-frame design keep cold air circulating, yet contained—holding bottles of dressings and sauces up to 10° F colder than when kept in open fractional pans.

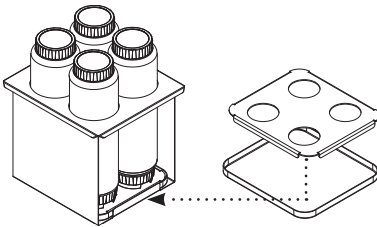
SERVE BETTER WITH COLDER SQUEEZE BOTTLES

# SQUEEZE BOTTLE HOLDERS



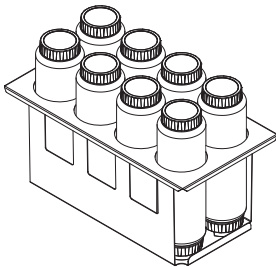
**MODEL 86994**  
**SBH-4 QUADRUPLE**

Fills the space of 1/6 size pan.  
Includes 4 squeeze bottles.  
(Holder without bottles: **86995**)



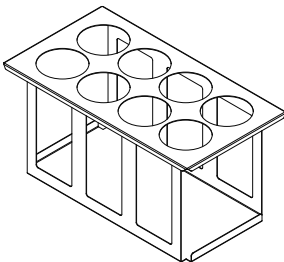
**MODEL 86999**  
**SBH-4 QUADRUPLE WITH DRIP TRAY**

Fills the space of 1/6 size pan.  
Includes 4 squeeze bottles.  
Drip Tray Cover: **87865**  
Drip Tray: **87864**



**MODEL 86996**  
**SBH-8 OCTUPLE**

Fills the space of 1/3 size pan.  
Includes 8 squeeze bottles.  
(Holder without bottles: **86988**)



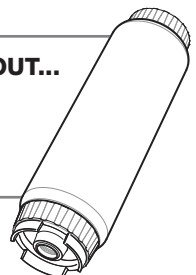
**MODEL 86983**  
**SBH-8 OCTUPLE**

Fills the space of 1/3 size pan.

**FOR FAST SWITCH-OUT...**

*Be sure to have extra squeeze bottles on hand.*

Order part number 86989  
16 oz FIFO™ Bottle



# 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.

**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.**

The squeeze bottles included are not intended for heated applications.

## IMPORTANT

**Clean, rinse, sanitize, and dry parts daily or regularly to comply with local sanitization requirements.**



NSF International listed.

# CLEANING

## 1 WASH

all parts with dishwashing detergent and hot water.

## 2 RINSE

all parts thoroughly with clean water.

## 3 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 and hot water

- Squeeze bottles are low-temperature 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.

# CARE OF STAINLESS STEEL

This holder 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 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 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](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.

## 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 Number**. This information is located on the top of the holder. See page 2 for individual part numbers.