

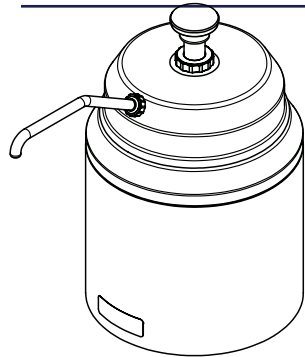
MODEL:

CSM

CREAM SERVER, MANUAL

Series 931

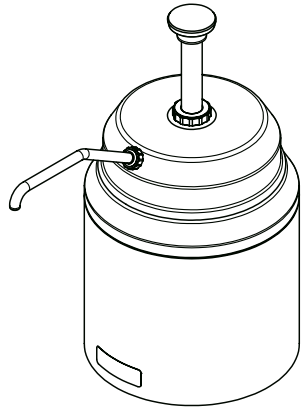
94000



MMS

CONDIMENT SERVER,

94070



SAFETY GUIDELINES

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.

Stainless steel is one of the best materials for food serving and storage, but there are many products which can corrode it. 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.

- Products containing: acids, alkalines, chlorine, or salt can corrode stainless steel.
- Sauerkraut and Au Jus sauces corrode stainless steel. Server Products, Inc. regrets that we can not honor warranty claims on stainless steel parts that have been affected by sauerkraut or Aus Jus.

Insulated Units

- Do not place ice packs or crushed ice into non-insulated units, they are not designed to hold water and will leak.
- Do not expose insulated shroud or base of unit to a dishwasher or temperatures over 150°F, this will damage the insulation.

Ice Packs

- Do not expose ice packs to a dishwasher or any extreme heat, this could cause leakage or explosion of the ice packs. The operating temperature range for the ice packs is between -40°F and 175°F.

UNIT SET-UP

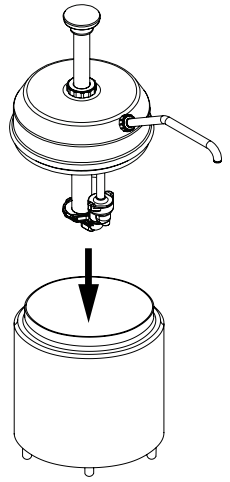
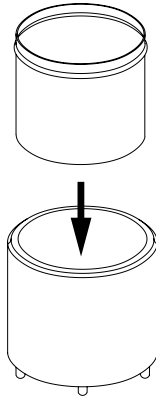
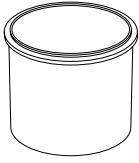
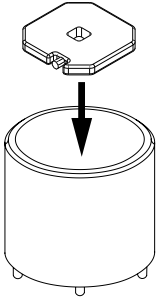
ALWAYS CLEAN UNIT AND PUMP THOROUGHLY BEFORE FIRST USE. SEE UNIT TAKE-DOWN, SAFETY GUIDELINES AND CLEANING. SEE SEPARATE PUMP MANUAL FOR PUMP INSTRUCTIONS.

- 1 PRE-FREEZE ICE PACK(S).
 - Each ice pack must be allowed to freeze for about 12 hours (or overnight) prior to use.
- 2 INSERT ONE ICE PACK INTO SHROUD OR BASE. KEEP OTHER ICE PACK IN FREEZER TO BE READY FOR FUTURE USE.
- 3 IF USING ICE PACKS, INSTALL STAINLESS STEEL JAR INTO SHROUD OR BASE AFTER ICE PACK IS INSTALLED.
- 4 INSTALL LID OR PUMP.
- 5 MONITOR TEMPERATURE OF PRODUCT AS NEEDED AND MAINTAIN A PRODUCT TEMPERATURE OF 40°F OR BELOW TO PREVENT PRODUCT FROM BECOMING HAZARDOUS.
 - Remove ice pack from shroud or base when product temperature rises above 40°F and replace with other frozen ice pack which has been in freezer storage for the minimum hours required for pre-freeze.
 - An ice pack can keep product at 40°F or below for up to 4 hours when placed into an insulated shroud or base and filled with refrigerated product.

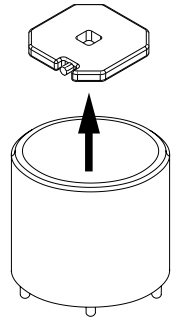
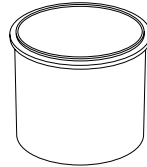
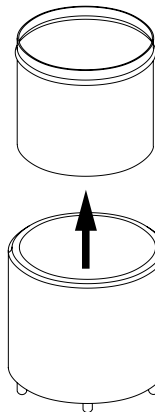
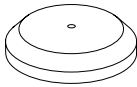
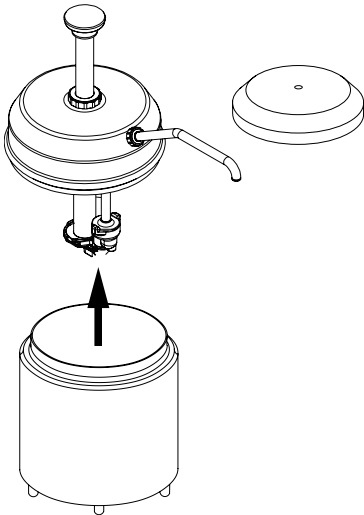
UNIT TAKE-DOWN

- 1 REMOVE LID OR PUMP.
- 2 REMOVE STAINLESS STEEL JAR FROM SHROUD OR BASE.
- 3 IF USED, REMOVE ICE PACK FROM SHROUD OR BASE.
- 4 RE-FREEZE ICE PACK(S).
 - Each ice pack must be allowed to freeze for about 12 hours (or overnight) prior to use.

UNIT SET-UP



UNIT TAKE-DOWN



UNIT CLEANING

BEFORE FIRST USE AND AFTER USE DAILY, DISASSEMBLE AND CLEAN UNIT AND PUMP. STAINLESS STEEL PARTS CAN CORRODE. IT IS IMPORTANT TO CLEAN, RINSE, SANITIZE, AND DRY THESE PARTS DAILY AND PROPERLY. FAILURE TO COMPLY WITH ANY OF THESE INSTRUCTIONS MAY VOID UNIT WARRANTY.

- 1 SEE UNIT TAKE DOWN. SEE SEPARATE PUMP MANUAL FOR PUMP INSTRUCTIONS.
- 2 WASH ALL REMOVABLE PARTS WITH DISHWASHING DETERGENT AND HOT WATER DAILY. RINSE THOROUGHLY AND DRY WITH A CLEAN SOFT CLOTH.
 - A general purpose, nonabrasive cleaner may be used on hard to remove food deposits.
 - A mildly abrasive NYLON or brass brush may be used to remove any stubborn food or mineral deposits inside water vessel.
 - Do not use abrasive cleansers, scrapers, steel pads, steel wool, or other cleaning tools that can scratch surfaces.
 - Do not use cleansing agents with high concentrations of acid, alkaline or chlorine. These agents can corrode stainless steel.
 - Fully rinsing all parts can help prevent corrosion.
 - Various elements and minerals, such as chlorides in tap water, can accumulate on stainless steel parts and create corrosion.
 - To prevent corrosion on any stainless steel parts, it is important to fully dry with a clean soft cloth regularly.
- 3 WIPE EXTERNAL SURFACES OF UNIT DAILY WITH A CLEAN DAMP CLOTH. DRY WITH A CLEAN SOFT CLOTH.
 - A nontoxic glass cleaner may be used for cleaning any stainless steel parts.
- 4 SANITIZE ALL PARTS FOLLOWING YOUR LOCAL SANITIZATION REQUIREMENTS. ALL PARTS IN CONTACT WITH FOOD MUST BE SANITIZED.
 - Allow parts to fully air dry after sanitization.
 - Fully air drying all parts will prevent condensation from developing between food vessel and unit basin.

GENERAL SERVICE, REPAIR OR RETURNS

Before sending an item to Server Products, contact Customer Care to request a **Return Authorization Number**. The RA Number ensures proper processing and a prompt turnaround. Repaired units are typically shipped out within 48 hours of receipt.

Merchandise returned for credit will incur a 20% restocking charge, must be less than 90 days old, and in unused (new) condition. 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. Repairs should be done by an OEM representative or qualified technician using a cord meeting code H05 RN-F requirements.

SERVER PRODUCTS LIMITED WARRANTY

2
YEAR
WARRANTY

This Server product is backed by a two-year limited warranty against defects in materials and workmanship. See [Server-Products.com](https://www.server-products.com) for details.

NEED HELP?

Server Products Inc.

3601 Pleasant Hill Road
Richfield, WI 53076 USA

Chat with us!

spsales@server-products.com

262.628.5600 | 800.558.8722

Please be prepared with your **Model, P/N** and **Series** located on the lid or base of the unit.

Example:

MODEL XXXX P/N #####		SERIES ##X ##X
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