

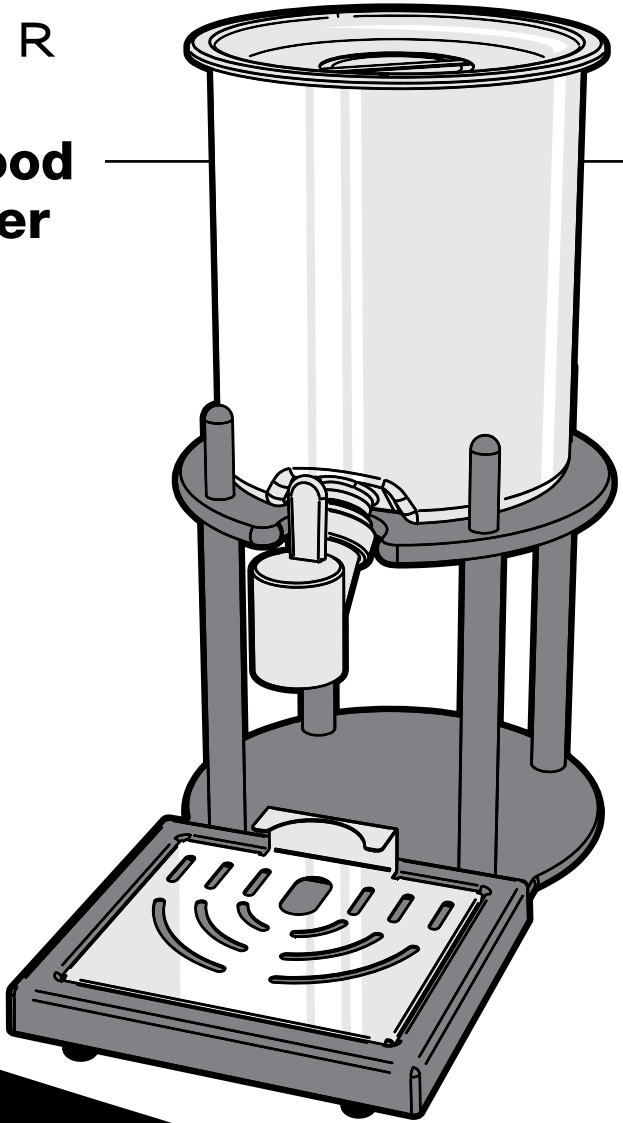


S E R V E R

SERVE BETTER™

Thick Food Dispenser

MODEL:
TPD
87800



Thank You

...for purchasing our Thick Food Dispenser.
Now you can neatly dispense thick ambient foods
like pancake batter, waffle batter and barbecue sauce.

SERVE THICK FOOD BETTER

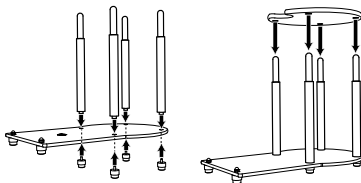
QUICK START



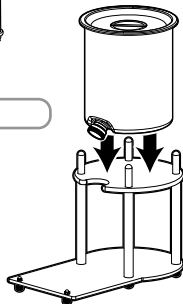
PRACTICE SAFETY.
WASH ALL PARTS PROPERLY
BEFORE USE. See page 3.

1 ASSEMBLE STAND

- Insert legs into holes in bottom platform.
- Screw feet into legs through underside of platform.
- Slide upper platform onto legs.

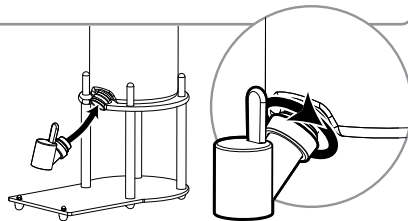


2 PLACE VESSEL ON STAND

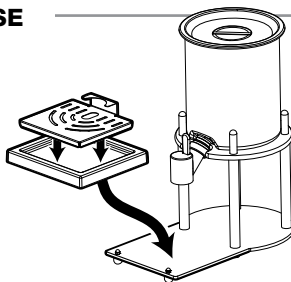


3 INSTALL FAUCET ONTO VESSEL

- Insert faucet neck into vessel spout.
- Screw threaded faucet connector to vessel.



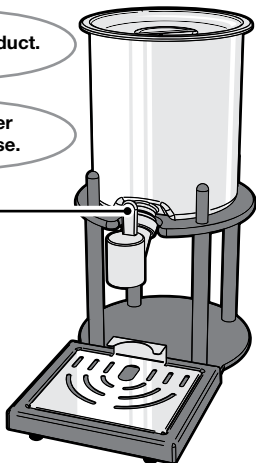
4 POSITION DRIP TRAY ON BASE



READY!

Fill with product.

Push lever to dispense.



DISASSEMBLY

- 1 REMOVE DRIP TRAY FROM BASE**
- 2 LIFT VESSEL FROM STAND AND EMPTY ANY REMAINING PRODUCT**
- 3 REMOVE FAUCET FROM VESSEL**
- 4 CLEAN PER INSTRUCTIONS**

CLEANING



1 CLEAN

After disassembling, thoroughly clean all washable parts with soap and hot water.

2 RINSE

 fully with clear water.

3 SANITIZE

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

4 AIR DRY

 all parts fully.

YES!

Use dishwashing soap and hot water

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

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 lists this model as "Not acceptable for dispensing potentially hazardous foods".

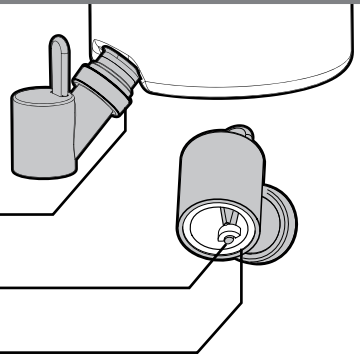
TROUBLESHOOTING

UNIT DISPENSES LITTLE OR NO PRODUCT? FAUCET DRIPS?

Ensure faucet connector is threaded correctly to create tight seal.

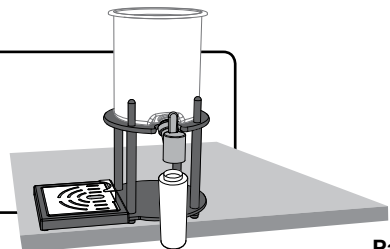
Ensure lever inside faucet is placed correctly within the silicone insert.

Check valve. Food chunks lodged between silicone and faucet may cause leaks.



NEED TO FILL TALL CONTAINERS?

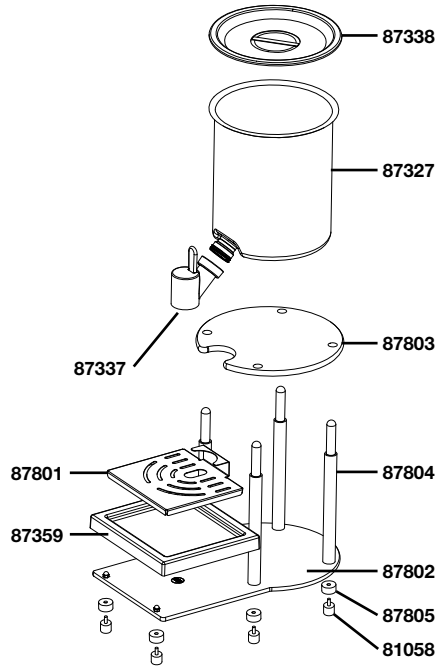
Reposition the upper platform to allow more room: Lift the upper platform off of legs. Rotate platform position onto other legs to give the spout more clearance over a counter edge.



THICK FOOD DISPENSER

MODEL: TPD

PART	QTY	DESCRIPTION
87338	1	LID
87327	1	VESSEL, BATTER ASSEMBLY
87337	1	FAUCET, SILVER
87803	1	PLATFORM, UPPER
87804	4	LEGS, TPD
87802	1	PLATFORM, LOWER
87805	6	CUP, FOOT
81058	6	FOOT, RUBBER
87801	1	COVER, DRIP TRAY
87359	1	TRAY, DRIP, TPD



SERVER PRODUCTS LIMITED 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



Please Visit
www.YouTube.com/user/ServerProducts
to see videos of more info



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 **Part Number, Series Number and Description**. This info is located below the drip tray on the lower platform of the dispenser stand. Individual parts listed above.