

# SERVER

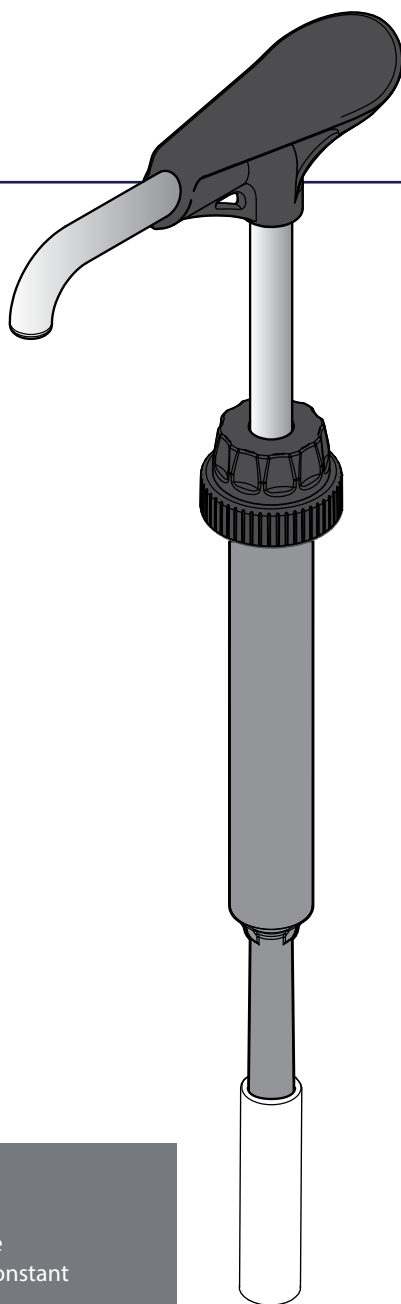
• E S S E N T I A L S •

## Eco Pump™

MODEL: BP-1

88220

104390 (PIERCING END)



### *Thank You*

For purchasing our Eco Pump™. This quality, NSF listed pump delivers precise portions and is a reliable alternative to the constant expense of disposable pumps.

CONSISTENT PORTIONS—SERVE BETTER

# PARTS FOR PUMP

## HEAD ASSEMBLY 89215

DISCHARGE  
TUBE

LOCKING COLLAR

PISTON

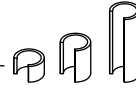
SEAL ASSEMBLY  
100345

PINCH VALVE  
88203

## PUMP DELIVERS 1 OZ PORTIONS

To reduce portion, add  
**GAGING COLLAR(S)**

- 88887** Small collar: 1/8 oz reduction
- 88888** Medium collar: 1/4 oz reduction
- 88879** Large collar: 1/2 oz reduction



### COLLAR(S) USED    PORTION RESULTS

None	1 fl oz
1 Sm	7/8 fl oz
1 Med	3/4 fl oz
1 Lg	1/2 fl oz
1 Lg + 1 Med	1/4 fl oz
1 Lg + 1 Med + 1 Sm	1/8 fl oz

SPRING  
88166



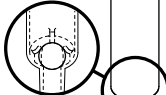
## CYLINDER ASSEMBLY 88496 FOR 88220

88553 FOR  
104390  
(PIERCING  
END)

CAP  
88016

CYLINDER  
88247

STAINLESS STEEL BALL  
1/2" DIAMETER  
06022



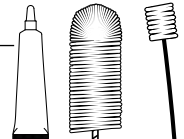
(Ball snaps inside cylinder  
and can always remain  
installed, even during cleaning.)

2.5" EXTENSION TUBE  
88315

If needed: Add to bottom  
of Cylinder Assembly  
to extend length.

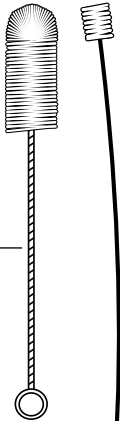


FOOD  
EQUIPMENT  
LUBRICANT  
40179



11" BRUSH  
82049

21" X 2 5/8" BRUSH  
82526



# 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.

## IMPORTANT

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

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.



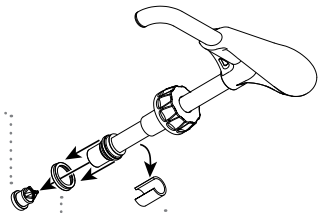
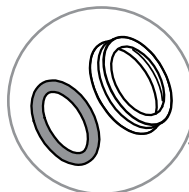
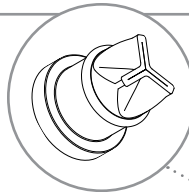
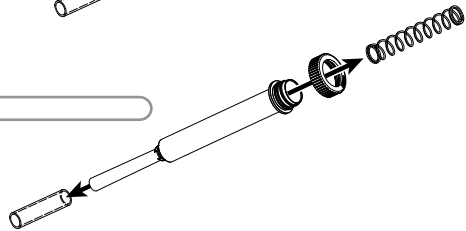
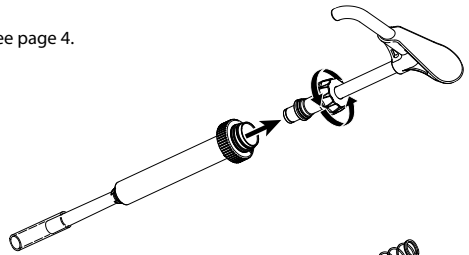
NSF International lists this pump as:  
"Not acceptable for dispensing potentially hazardous foods."

# DISASSEMBLY

**DISASSEMBLE AND WASH ALL PARTS PROPERLY BEFORE USE.** See page 4.

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

- 1 REMOVE PUMP**  
from container of product.
- 2 SEPARATE CYLINDER ASSEMBLY & HEAD**  
Loosen locking collar to release.
- 3 REMOVE SPRING, CAP & EXTENSION TUBE FROM CYLINDER**
- 4 REMOVE PINCH VALVE**  
from head assembly.
- 5 REMOVE SEAL**  
from head assembly by pressing it down and off with thumb. Do not use a sharp tool.
- 6 REMOVE O-RING FROM SEAL**
- 7 REMOVE ANY GAGING COLLAR(S)**  
if necessary for cleaning.



# 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 3.)

USE SUPPLIED BRUSH  
to thoroughly clean inside discharge tube and any confined areas.

## 3 RINSE

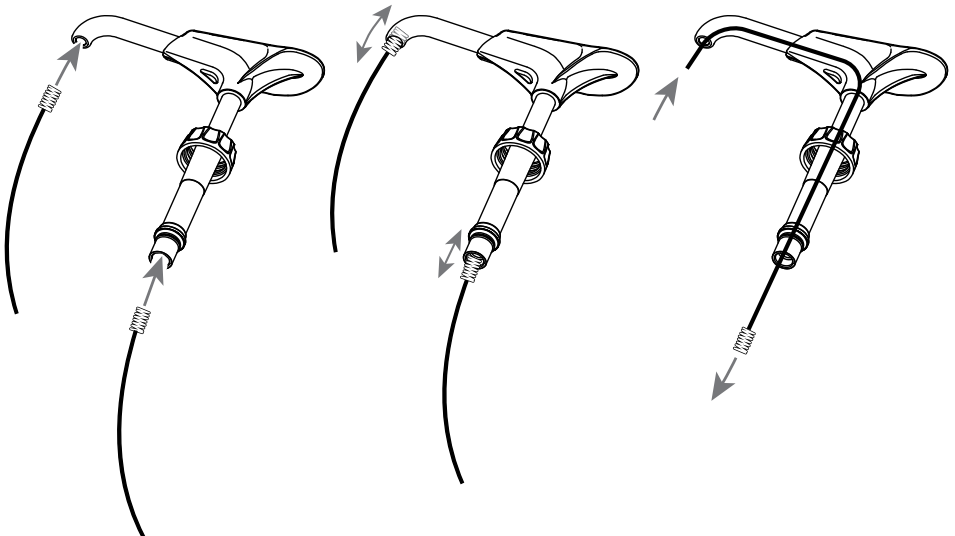
fully with clear water.

## 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 2 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

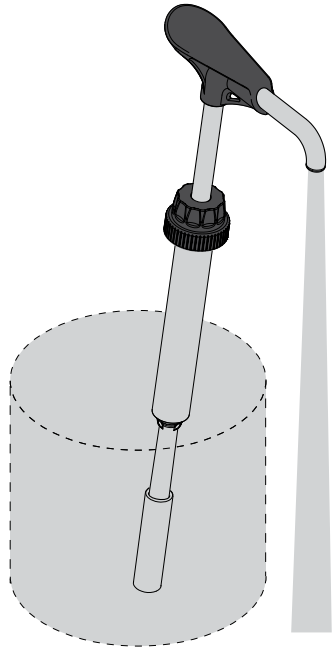
- Place lower end of pump into 2 cups (.5 L) of hot tap water (approximately 110°F/43°C) and pump until all tap water is expelled.

## 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

This durable pump includes stainless steel components.

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.

- 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.

# ASSEMBLY



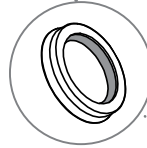
PRACTICE SAFETY. WASH ALL PARTS PROPERLY BEFORE USE. See page 4.

- 1** INSTALL O-RING  
into seal.  
Apply food equipment  
lubricant on O-ring



- 2** INSTALL SEAL  
onto head assembly piston.  
Apply small amount of food equipment  
lubricant inside seal.

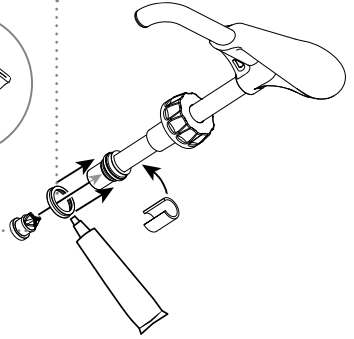
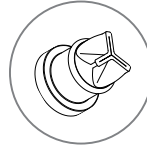
**TIP:** Flared end of seal should face  
away from piston head.



- 3** INSTALL PINCH VALVE

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

Install pinch valve into bottom of piston.  
Press pinch valve securely to seal end.



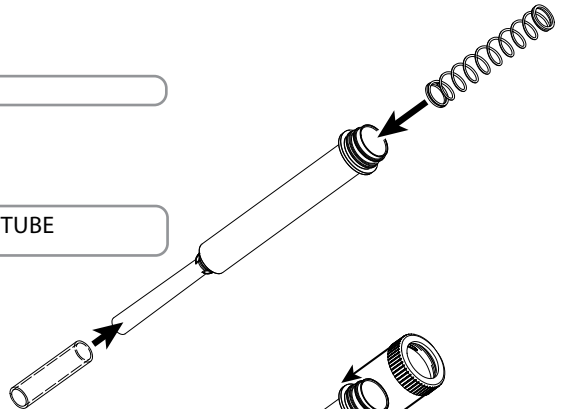
## OPTIONAL: ADD GAGING COLLAR(S)

to reduce portion size.  
Small collar: 1/8 oz reduction  
Medium collar: 1/4 oz reduction  
Large collar: 1/2 oz reduction

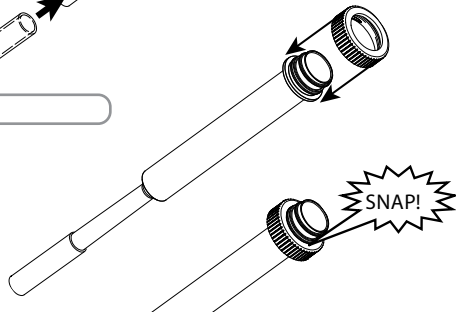
- 4** INSERT SPRING  
INTO CYLINDER

## OPTIONAL: ADD EXTENSION TUBE

to bottom of cylinder if extra length  
will be needed to reach product  
at bottom of container.



- 5** SNAP CAP  
ONTO CYLINDER  
Press firmly to secure cap down  
over all threading on cylinder.



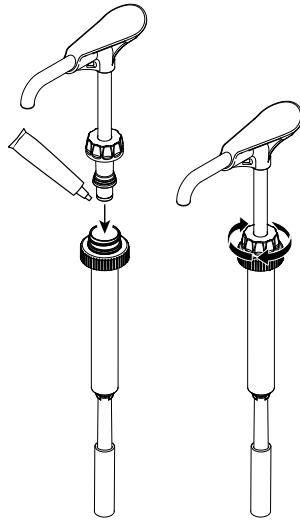
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### INSTALL HEAD ASSEMBLY INTO CYLINDER

Apply a small amount of food equipment lubricant to the outside of seal.

Slide locking collar down onto cylinder threading.

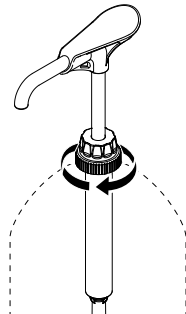
Tighten firmly to secure head assembly to cylinder.



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### INSERT & SECURE PUMP TO PRODUCT CONTAINER.

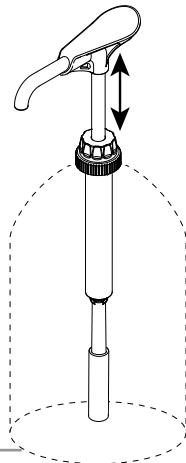
Tighten cap very firmly onto product container threading.



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### PRIME PUMP

Press pump several times until any air bubbles are eliminated and only product is dispensed.



# TROUBLESHOOTING

## PRODUCT OZZES OUT FROM LOCKING COLLAR?

- Ensure that the **cap is securely snapped** into place below all the threading on the cylinder.

## INCONSISTENT PORTIONS?

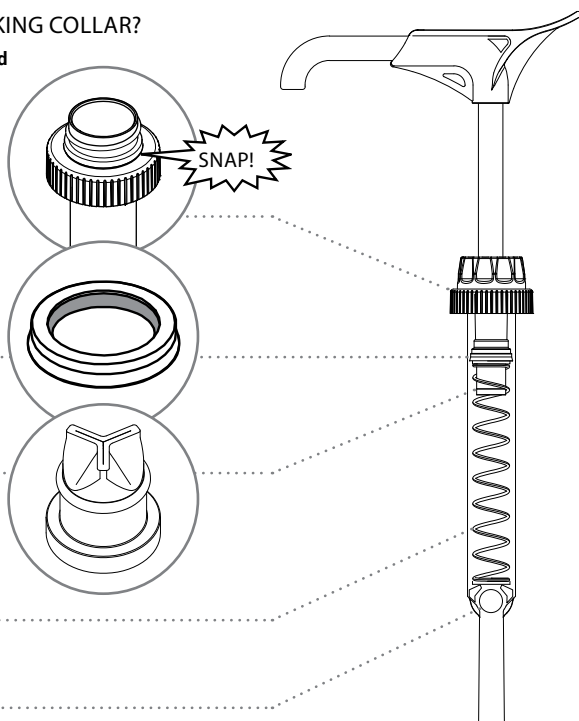
- **Clean pump.**
- Ensure product container is not empty and has **enough product** to pump.
- Ensure unit is **assembled correctly**.

**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.



## 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.

## 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.

## NEED HELP?

Server Products Inc.  
3601 Pleasant Hill Road  
Richfield, WI 53076 USA

[Chat with us!](#)  
[spsales@server-products.com](mailto: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 #####	NSF <sub>®</sub>	SERIES ##X ##X
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