

## 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.



#### CAUTION:

Prevent serious burns and bottle failure.

DO NOT EXCEED 125° F (52° C).

# CLEANING

#### WASH

all parts properly before use.

#### SANITI7F

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

#### YES

Squeeze bottles are dishwasher safe.

#### CARE OF STAINLESS STEEL

- •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.

## SFT-UP

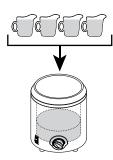
1 FILL WATER VESSEL BASIN

#### IMPORTANT: Unit must use water.

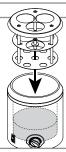
- Pour 4—6 cups (946-1420mL) of water into basin.
- · Do not overfill.

**TIP:** Check water levels throughout the holding period to ensure even heating.

Filtered water is recommended to deter corrosion.



2 INSERT BOTTLE SUPPORT into water vessel basin.



- 3 FILL BOTTLES
  - with desired product.
  - Product being served must be inside squeeze bottles.
- 4 INSERT BOTTLES into bottle support openings.

**TIP:** Simplify change-outs with additional bottles.
Order item #86809.





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5 REFER TO WARMER MANUAL

for complete instructions included with your original FS & FSP warmer model.

Manuals are also available at:

www.Server-Products.com



## TAKE-DOWN

1 PR

PRESS SWITCH to the "OFF" position.

2

UNPLUG CORD



**CAUTION- HOT** 

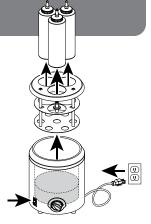
Allow unit to cool or take proper care with hot surfaces.

3

REMOVE BOTTLES

4

REMOVE BOTTLE SUPPORT



5 EMPTY WATER FROM WATER VESSEL BASIN after each use.

**TIP:** Remember to **empty** the water each day rather than **add**—

Carefully pour water down a drain.

This will greatly extend the life of your warmer.

6

DRY

thoroughly with a soft dry cloth.

## 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 <u>Server-Products.com</u> 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.

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**Chat with us!** 

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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:





##X ##X