



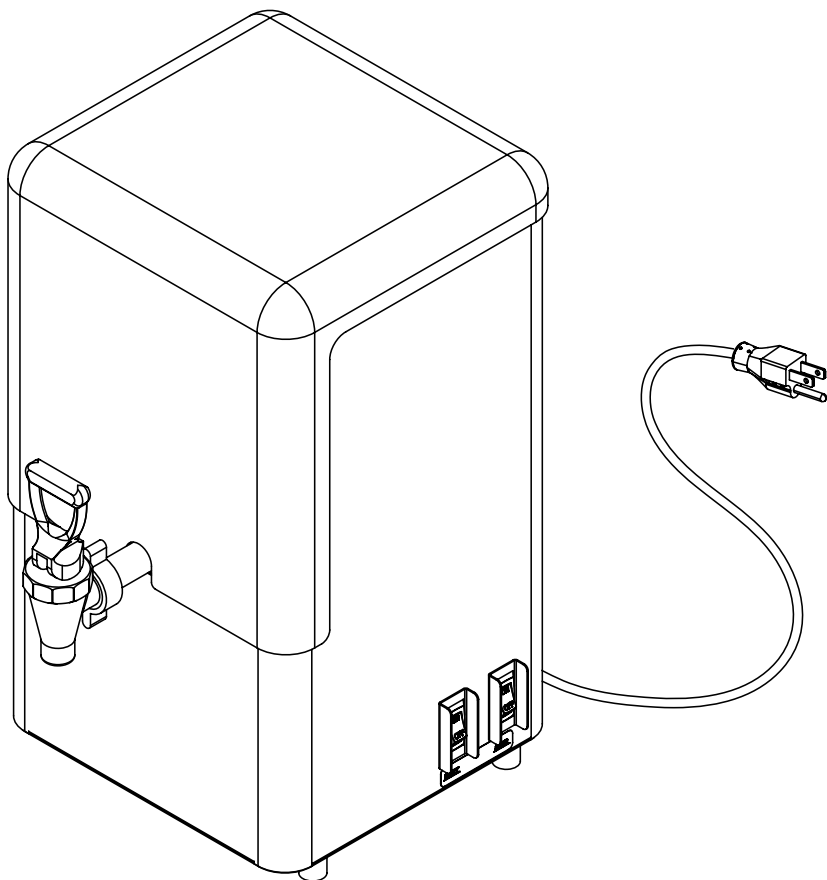
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S E R V E R

SERVE BETTER™

MODEL:

MNS **MIX-N-SERVE™**
120V
Series 05C
05550



SAFETY GUIDELINES WHEN USING THIS UNIT:

  **Warning-** Electrical shock could occur:

- This unit must be earthed or grounded.
- This requires all three prongs (terminals) on cord plug to be plugged into power source.

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.

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.

SAFETY GUIDELINES WHEN CLEANING THIS UNIT:

Ensure unit is "OFF" and unplugged.

 **Caution- Hot:**

- If unit has already been in use, unit may still be hot. Allow unit to cool before continuing.

  **Warning-** Electrical shock could occur:

- Electrical components of unit could be damaged from water exposure or any liquid.
- Never immerse unit into water or any liquid.
- Never use any water jet or pressure sprayer on unit.

UNIT SET-UP

ALWAYS CLEAN UNIT THOROUGHLY BEFORE EACH USE. SEE UNIT TAKE-DOWN, SAFETY GUIDELINES AND CLEANING.

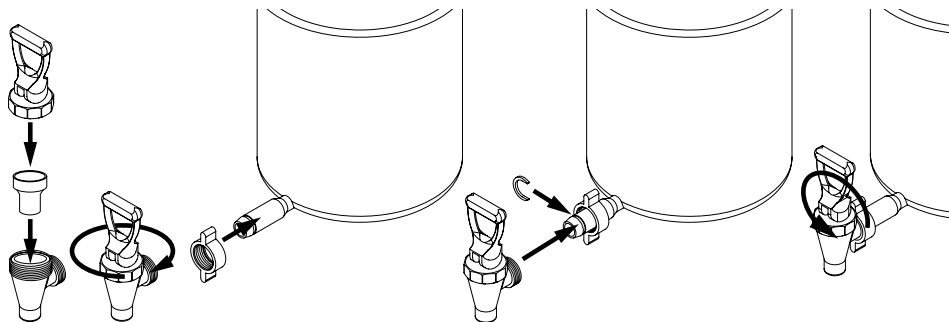
- 1 SET THERMOSTAT LOCK TO RECOMMENDED PRODUCT SERVING TEMPERATURE. SEE HOW TO SET OR RESET THERMOSTAT LOCK.

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.

- 2 ENSURE FAUCET IS CORRECTLY ASSEMBLED AND SECURED ONTO VESSEL SHANK PRIOR TO FILLING VESSEL WITH PRODUCT. SEE FAUCET ASSEMBLY.
- 3 REMOVE COVER AND LID FROM UNIT.
- 4 INSTALL STIR BAR IN VESSEL, AT BOTTOM CENTER.
- 5 INSTALL PRODUCT MELTING BASKET INTO VESSEL IF PRODUCT NEEDS TO BE MELTED.
 - Fill vessel with preheated product to be served.
 - Maximum capacity is 1.5 gallons (5.68 Liters).
- 6 INSTALL LID AND COVER ONTO UNIT.
- 7 PLUG CORD INTO POWER SOURCE.
- 8 PRESS BOTH SWITCHES TO "ON" POSITION. Stir motor switch and heat switch.

FAUCET ASSEMBLY

- 1 INSTALL CUP SEAT INTO FAUCET STEM.
- 2 INSTALL BONNET ONTO TOP OF FAUCET BODY.
- 3 ROTATE BONNET CLOCKWISE TO SECURE BONNET TO FAUCET BODY. BONNET WILL ASSEMBLE EASIER IF WET.
- 4 INSTALL WING NUT ONTO SHANK.
- 5 INSTALL C-RING INTO SHANK GROOVE TO SECURE WING NUT.
- 6 INSTALL FAUCET ONTO SHANK.
- 7 ROTATE WING NUT COUNTERCLOCKWISE TO SECURE WING NUT AND FAUCET TIGHTLY TOGETHER ONTO SHANK.



MIX-N-SERVE™ 05550

THERMOSTAT

SETTING

PROCEDURE

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.

To set thermostat:

- 1 PRESS BOTH SWITCHES TO "OFF" POSITIONS.
- 2 UNPLUG CORD.



Caution- Hot:

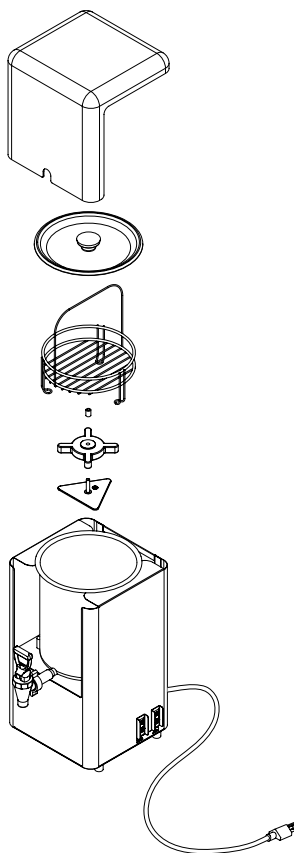
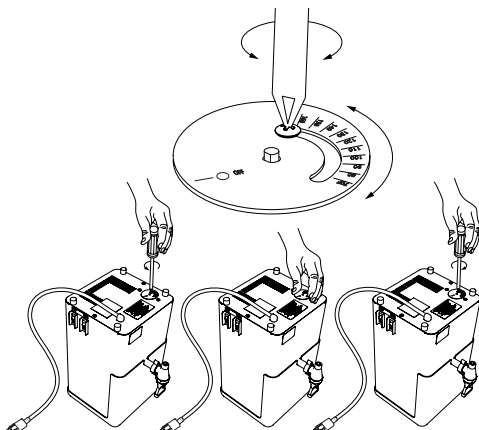
If unit has already been in use, unit may still be hot. Allow unit to cool before continuing.

- 3 REMOVE COVER, LID, BASKET AND FOOD PRODUCT.
- 4 TURN UNIT OVER TO REST UPSIDE DOWN ON COUNTERTOP OR TABLE.
- 5 LOOSEN SCREW SECURING THERMOSTAT LOCKS/DIALS, BUT DO NOT REMOVE SCREW.
- 6 SET THERMOSTAT AT RECOMMENDED PRODUCT SERVING TEMPERATURE; ROTATE THERMOSTAT LOCK/DIAL BY HAND TO DESIRED TEMPERATURE.
- 7 TIGHTEN SCREW TO LOCK THERMOSTAT SETTING.

If unit is not heating properly, prior to returning for any Warranty work, please reset the thermostat to ensure proper unit heating.

TO RESET THERMOSTAT; ROTATE THERMOSTAT LOCK/DIAL BY HAND. ROTATE CLOCKWISE COMPLETELY AND THEN ROTATE COUNTERCLOCKWISE COMPLETELY.

THEN SET AND LOCK THERMOSTAT.



UNIT TAKE-DOWN

- 1 PRESS BOTH SWITCHES TO "OFF" POSITION.
 - Turn off the stir motor switch and heat switch.
- 2 UNPLUG CORD.



Caution- Hot:

• If unit has already been in use, unit may still be hot. Allow unit to cool before continuing.

- 3 REMOVE COVER AND LID FROM UNIT.
- 4 REMOVE BASKET IF USED.
- 5 EMPTY PRODUCT OUT OF VESSEL BY POURING CONTENTS OUT OVER A DRAIN OR INTO A STORAGE CONTAINER.
 - Make sure STIR BAR is not accidentally disposed of.
- 6 REMOVE FAUCET FROM UNIT.
 - Rotate wing nut clockwise to release faucet.
- 7 DISASSEMBLE FAUCET.
 - Rotate bonnet counterclockwise to remove from faucet body.
 - Remove cup seat from inside faucet stem.

IMPORTANT: Faucet must be fully disassembled and cleaned daily to prevent dripping.
SEE UNIT CLEANING.

UNIT CLEANING

BEFORE FIRST USE AND AFTER USE DAILY OR REGULARLY, DISASSEMBLE AND CLEAN PARTS. FOR SAFE AND PROPER CARE, AND TO PREVENT CORROSION, OF PARTS, IT IS IMPORTANT TO CLEAN, RINSE, SANITIZE, AND DRY PARTS DAILY OR REGULARLY. FAILURE TO COMPLY WITH ANY OF THESE INSTRUCTIONS MAY VOID UNIT WARRANTY.

- 1 SEE UNIT TAKE DOWN.
- 2 ENSURE UNIT IS "OFF" AND UNPLUGGED.



Warning- Electrical shock could occur:

- **Electrical components of unit could be damaged from water exposure or any liquid.**
 - **Never immerse unit into water or any liquid.**
 - **Never use any water jet or pressure sprayer on unit.**
- 3 WASH CLEAN ALL WASHABLE PARTS WITH DISHWASHING DETERGENT AND HOT WATER.
 - Do not use scrapers, steel pads, steel wool, or other cleaning tools that can scratch surfaces.
 - Mildly abrasive NYLON or brass brush may be used to remove any stubborn food or mineral deposits on interior surfaces of unit.
 - Do not use abrasive cleansers.
 - Do not use caustic cleansers.
 - Do not use cleansing agents with high concentrations of acid, alkaline or chlorine.
 - Do not use ammonia based cleansers.
 - 4 FULLY RINSE ALL WASHED PARTS THOROUGHLY WITH CLEAR WATER.
 - To prevent corrosion on parts, it is important to thoroughly and fully rinse washed parts.
 - 5 WIPE CLEAN EXTERNAL SURFACES OF UNIT WITH A CLEAN DAMP CLOTH.
 - Nontoxic glass cleaner may be used to clean stainless steel parts.
 - 6 DRY ALL PARTS WITH A CLEAN SOFT CLOTH.
 - Various elements and minerals, such as chlorides in tap water, can accumulate on stainless steel parts and create corrosion.
 - To prevent corrosion on stainless steel parts, it is important to thoroughly and fully dry with a clean soft cloth regularly.
 - 7 SANITIZE ALL PARTS FOLLOWING LOCAL SANITIZATION REQUIREMENTS. ALL PARTS IN CONTACT WITH FOOD MUST BE SANITIZED.
 - Allow parts to fully air dry after sanitization.

UNIT TROUBLESHOOTING

POSSIBLE PROBLEM:

- Unit does not heat.

POSSIBLE SOLUTION:

- Ensure cord is securely plugged in.
- Ensure power is available from source.
- Ensure unit is on.
- Ensure thermostat is set correctly.
- Reset thermostat: loosen screw on thermostat lock and rotate clockwise to stop and counterclockwise to stop.

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.

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% (percent) restocking charge. Electrical parts (thermostats, heating elements, etc.) are not returnable.

Server Products maintains a fully staffed service department with highly skilled factory trained personnel. Service is extremely prompt. Under normal circumstances, a repaired unit is shipped out the day after it is received. Labor charges are reasonable.

SERVICE

Contact your dealer or Server Products Inc. customer service department for the following:

ORDERING REPLACEMENT PARTS

Be prepared to give this information:

- Model Letters/Name/Numbers
- Part Numbers- P/N
- Series Numbers/Letters
- Part Description

This information and other important data is stamped on the lid or cylinder of pumps or on the bottom or back side of every unit.

Servicing Cord

Specific tools are required for safe and proper power supply cord removal and installation. If cord must be replaced, only a representative of the OEM (original equipment manufacturer) or a qualified technician may replace cord. Cord must meet code designation H05 RN-F requirements.

SERVER PRODUCTS LIMITED WARRANTY

All 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**



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