



SERVER

INTELLIGENT BY DESIGN™

Server Touchless Express™

Pour food product
directly into internal jar.

MODELS:
SE-SS-TDP1.3



Thank You

...for purchasing our Server Touchless Express™
Direct-Pour Condiment Dispenser. This portion
controlled unit allows for a touchless dispensing
experience and has only a few parts for easy clean-up.

SIMPLIFY CONDIMENT MANAGEMENT — GO TOUCHLESS

TOUCHLESS EXPRESS™ MODEL

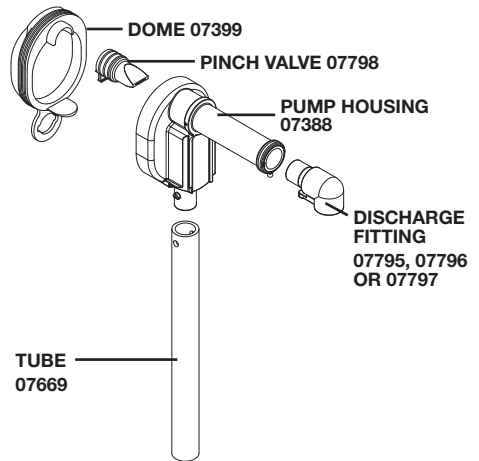
SE-SS-TDP1.3
100259 - USA MARKET
100367 - EXPORT
Single



MODEL 100265

PART	QTY	DESCRIPTION
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07399	1	PUMP DOME, BLUE
07798	1	LARGE PINCH VALVE
07388	1	PUMP HOUSING
07669	1	9½" TUBE
07795	1	DISCHARGE FITTING, SMALL
07796	1	DISCHARGE FITTING, MEDIUM
07797	1	DISCHARGE FITTING, LARGE

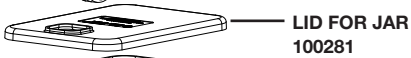


PARTS - TOUCHLESS SERVER EXPRESS™

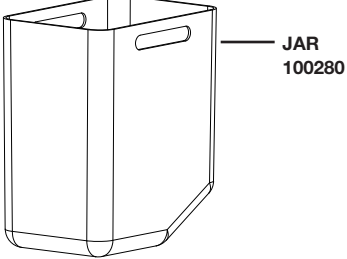


LID ASSEMBLY
100315

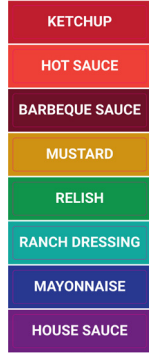
Flavor Decal Sheet 100246



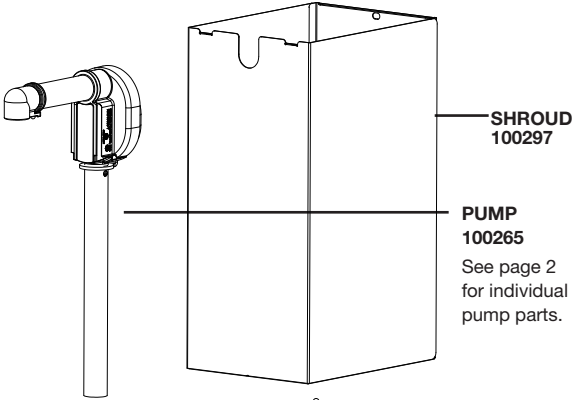
LID FOR JAR
100281



JAR
100280



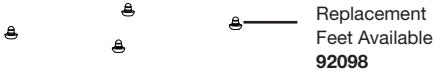
Power Supply/Cord 100273



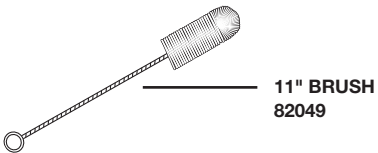
SHROUD
100297

PUMP
100265

See page 2
for individual
pump parts.



Replacement
Feet Available
92098



11" BRUSH
82049

SAFETY



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.



Patent Pending

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.

IMPORTANT

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



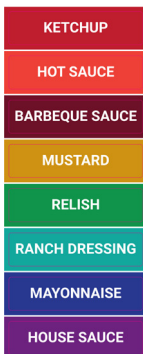
NSF International lists this pump as: "Not acceptable for dispensing potentially hazardous foods."



FLAVOR DECAL INSTALLATION

Unit comes with a set of Flavor Decals to place on the unit for product identification. Peel appropriate flavor decal from sheet and place it carefully center and level right above the black User Interface Decal on the slanted surface of the lid.

Flavor Decal Sheet 100246



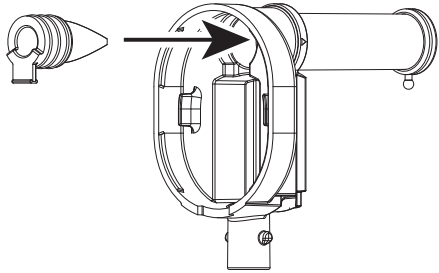
PUMP ASSEMBLY

WASH ALL PARTS PROPERLY BEFORE USE. See page 11.

1 INSERT PINCH VALVE

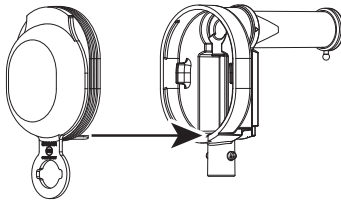
into pump housing.

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

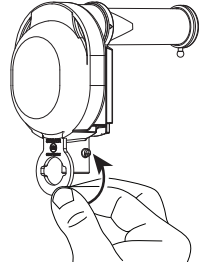


2 INSTALL DOME

Press dome into housing fully. Ensure valve flap covers bottom opening.

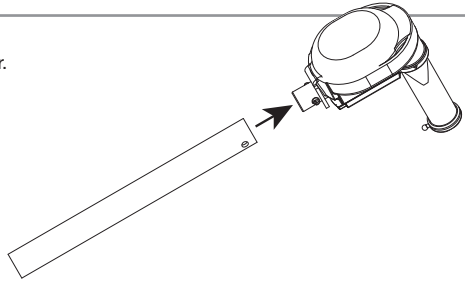


Wrap loop around lower opening to secure dome.



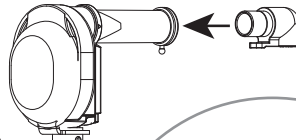
3 INSTALL TUBE

Lubricate with a small amount of clean water. Rotate and position until both pegs on housing fit into holes on tube.



4 INSERT DISCHARGE FITTING

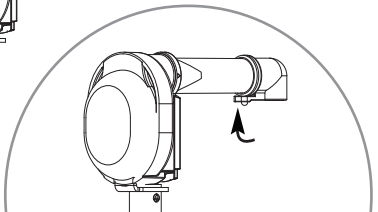
into pump housing discharge tube. Place loop of fitting around peg on end of discharge tube to secure.



CONSISTENCY OF WHAT YOU DISPENSE

SUGGESTED FITTING SIZE

THIN (hot sauce) SMALL
 THICK (ketchup or mustard)MEDIUM
 THICKER (relish or tartar sauce)LARGE



SETUP

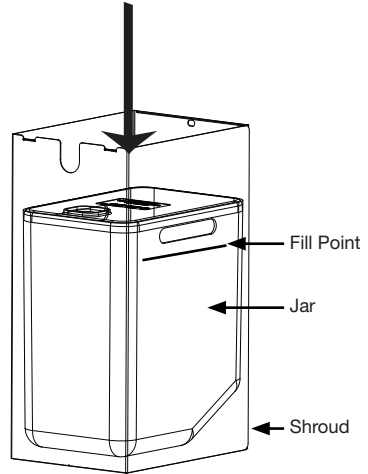


PRACTICE SAFETY.

WASH ALL PARTS PROPERLY BEFORE USE. See page 11.

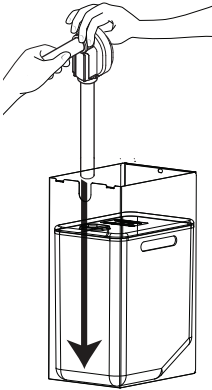
1 POUR

Fill jar to 1-inch below the handles to allow for displacement of product when pump is inserted. Do NOT pour directly into dispenser shroud.



2 INSTALL PUMP & PRIME

Align pump guides into slots in shroud and guide the pick-up tube through the hole in the lid and into the food product. Prior to putting lid on, prime the pump with your hand(s) by pressing the dome and releasing until food product fills the discharge tube.



Pump being primed by hand by pressing the dome and releasing until food product fills the discharge tube.



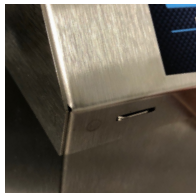
Pump primed with food product seen in discharge tube.

3 PLACE LID ON TOP

Align slots on front of lid with tabs on front of shroud and pull locking spring pin out on back of lid and push down into locking position. Release locking spring pin to lock into position.



Placing lid on shroud



Aligning lid slots with shroud tabs



Pulling locking spring pin out to lock the back of the lid into position

4 PLUG UNIT INTO POWER SOURCE

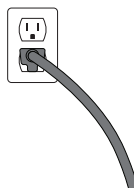
Make sure power inlet supply connector is plugged into the back of the lid and to plug cord into the power supply and into the outlet.



Inlet supply connector being plugged in



Cord plugged into the power supply



5 TURN UNIT ON

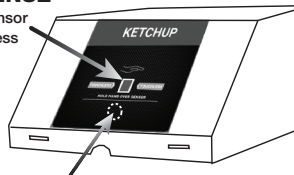
Press switch on back of lid to the on position.



6 ACTUATE THE PUMP

AUTO DISPENSE

Hold hand over sensor window for touchless operation.



MANUAL DISPENSE

To dispense manually, press area below sensor window.

HOW TO OPERATE

TOUCHLESS DISPENSE

Place one hand over sensing window while holding portion cup or food item underneath dispensing point.

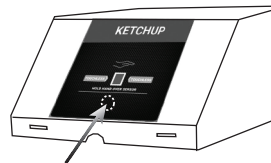


HOW IT WORKS

- The sensing window detects your hand 2 cm to 15 cm away from the surface of the window.
- Unit will not dispense product if cleaning the surface of the sensing window because it's within 2cm.
- Unit will not dispense from people walking by since greater than 15 cm.
- If hand is held through an entire dispense cycle, the dispenser will dispense 1 oz of product and then stop. You will need to pull your hand away and then replace hand back over the sensing window to start another portion.
- If hand is pulled away prior to a full cycle, the unit will stop dispensing and the portion will be less than 1 oz.

MANUAL DISPENSE

For manual dispense, press the area the sensor window.



MANUAL DISPENSE
To dispense manually, press area below sensor window.

SENSOR LIGHT

WHAT DO THE DIFFERENT SENSOR LIGHT COLORS MEAN?

- When unit is powered on, the sensor light will cycle through Blue, Green, Red and then Blue.
- A Blue light means the unit is ready to dispense.
- The Green light goes on when the unit is dispensing.
- If the dispenser stops working before any complete cycle, such as pulling your hand away for a partial portion, the Red light will come on until the unit resets and goes back to the Blue ready position.

WHAT IF THERE IS NO SENSOR LIGHT?

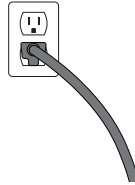
- Make sure power inlet supply connector is plugged into the back of the lid and that the cord is plugged into a power source and into the power supply all the way.



Inlet supply connector being plugged in



Cord plugged into the power supply



- Make sure the power switch on the back of the lid is pressed to the "On" position.



- If the electrical system or gearmotor fails, there will be no light on at all. If this happens or the dispenser stops working for some reason and you rule out the power supply, turn the power switch to the "Off" position, unplug the power inlet supply connector from the back of the lid for 5 seconds and then plug the connector back into the power inlet and then power the switch to the "On" position. This sequence of operations will make the mechanical and electrical system reset the system to the home or start position.

TAKE-DOWN & DISASSEMBLY

1 POWER DOWN

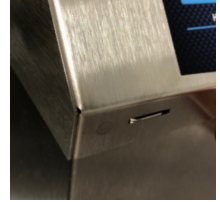
Turn power switch to the "Off" position and unplug unit from the power source.

2 REMOVE LID

Pull locking spring pin out on the back of the lid and pull lid up then slide the lid forward to disengage lid slots from the shroud tabs on front of the unit.



Pulling locking spring pin out to unlock the back of the lid



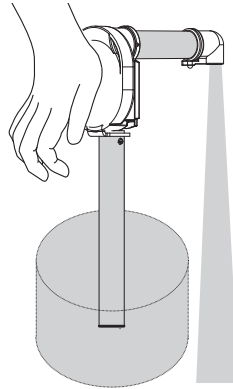
Sliding lid forward to disengage lid slots from shroud tabs

3 REMOVE INTERNAL JAR WITH LID

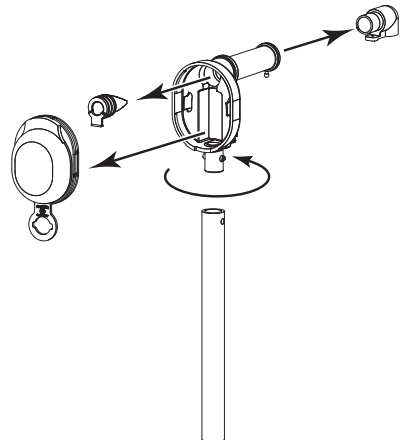
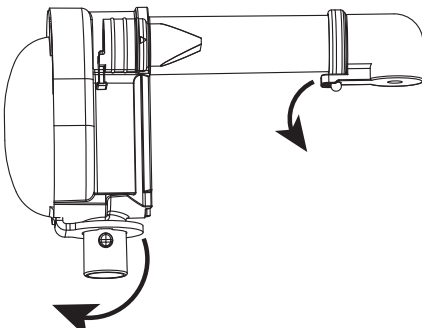
Internal food holding jar and lid are dishwasher safe.

4 FLUSH & RINSE PUMP

Place lower end of pump into container of hot water. Pump until all remaining product is expelled and only water flows from discharge tube.



5 DISASSEMBLE



CLEANING



WARNING- **ELECTRICAL SHOCK COULD OCCUR**

- Electrical components of unit could be damaged from water exposure or any liquid.
- Never immerse lid into water or any liquid.
- Never use a water jet or pressure sprayer on lid.
- Ensure unit is “OFF” and unplugged.

Pump 100265

1 CLEAN

Remove lid and pull out pump. After disassembling pump, clean all 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.
- Dry all parts fully with a clean soft cloth.
- Glass and surface cleaners approved for use in food contact areas may be used.
- Do not use abrasive, caustic or ammonia based cleansers.
- Do not use metal scrapers or cleaning pads that could scratch surfaces.
- Internal food holding jar and lid are dishwasher safe.

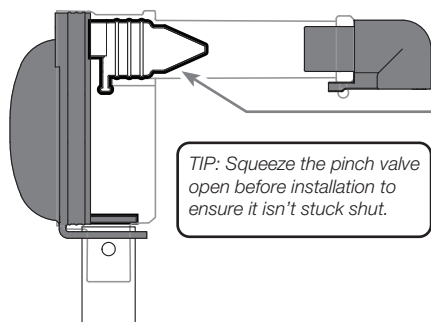
CARE OF STAINLESS STEEL

This unit is constructed with stainless steel— one of the best materials for food serving and storage.

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 food or mineral deposits on interior surfaces of unit.
- 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 products containing acids, alkalines, chlorine, or salt. These agents can corrode stainless steel.

TROUBLESHOOTING



UNIT DOES NOT TURN ON?

- Ensure power inlet supply connector is plugged into the back of the lid.
- Make sure to plug cord into power supply.
- Ensure power is available from source.
- Ensure power switch is on the "On" position.
- If still not working, turn the power switch to the "Off" position, unplug the power inlet supply connector from the back of the lid for 5 seconds, then plug it back in and turn the power switch to the "On" position. This makes the mechanical and electrical system reset to the start position.
- Ensure lid is fastened to shroud with spring pin(s).

DIFFICULT TO ATTACH PARTS?

- Wet parts with clean water to help fit.

PRODUCT DOESN'T PUMP?

- Ensure pinch valve is inserted in housing.
- Clean pump thoroughly.
- Ensure pump is properly installed into retaining slots inside front wall of shroud.

DOMES POPS OFF?

- Clean thoroughly. Food residue could prevent a tight seal between dome and housing.
- Ensure dome edges are flush with housing.

UNIT TRIPS THE BREAKER? (GROUND FAULT INTERRUPTER)

- Never expose electrical components to water or liquid. This may result in damage. Unit may not function.

If electrical components have gotten wet:

- Turn off unit and unplug.
- Allow unit to dry completely.

SERVER PRODUCTS LIMITED WARRANTY

1 YEAR WARRANTY

Touchless Express units are backed by a one-year limited warranty against defects in materials and workmanship.

For complete warranty information go to:

www.Server-Products.com

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.

NEED HELP?

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 **Model, Part, Series Number** and **Description**. This information is located on the lid and/or base of the unit.

Individual **Part Numbers** listed on pages 2, 3 and 4.

For part information on older models, or for other questions, please contact Server Products customer service department.