



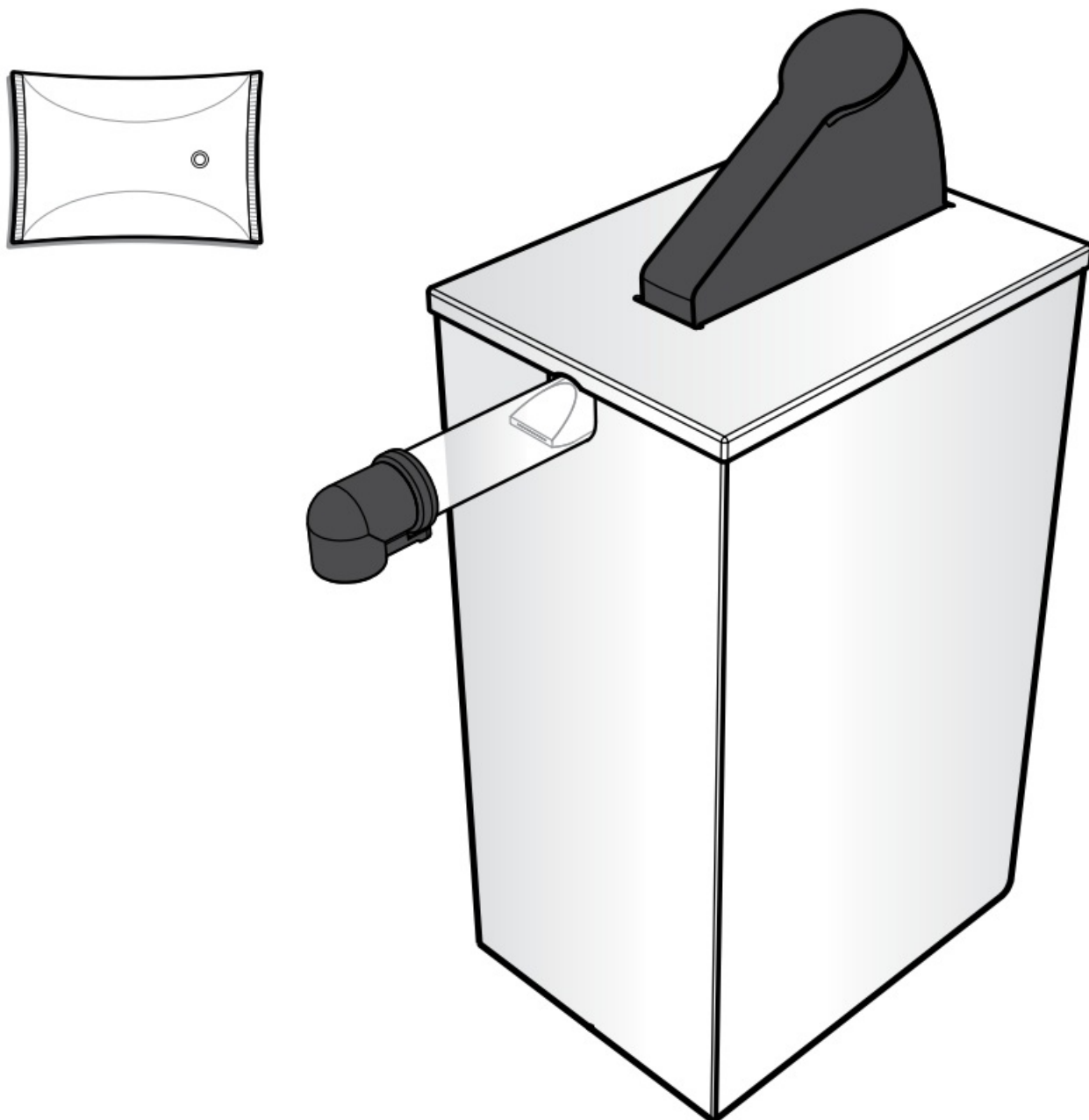
SERVER ESSENTIALS SE-SS Server Express Pump Pouched Condiment Dispenser User Manual

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Server Express®

Used with pouches up to 1½ gallons with 16mm fitments.



**MODELS: SE SE-SS SS-1SE
SS-2SE SE-2 SE-3 SE-3DI
SE-4 SE-4DI SE-5 SE-5DI**

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SE-SS Server Express Pump Pouched Condiment Dispenser

Thank You

for purchasing our Server Express ® Pouched Condiment

Dispenser. This portion controlled unit is sealed and sanitary, achieves excellent evacuation and has only a few parts for easy clean-up.

SIMPLIFY CONDIMENT MANAGEMENT—GO POUCHED

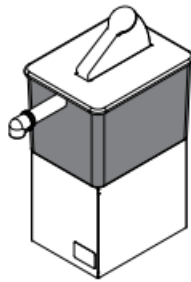
SERVER EXPRESS ® MODELS

Your model may vary.

See pages 2—4.

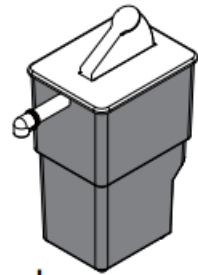
Examples include:

SS-1SE
67760



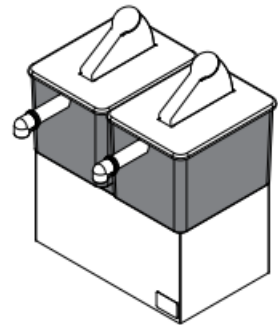
Rectangular Single Stand

SE
07000



Rectangular Black

SS-2SE
07300



Twin Stand

PARTS

LEVER
07014

HINGE PIN
(2)
07161

LID
07048

ROLLER
07056

PUMP
07794

See page 6
for individual
pump parts.

LID
ASSEMBLY
07053

11" BRUSH
82049

RECTANGULAR
BLACK VESSEL
07046

(Unit 07000 Does not include a shroud.)
Unit 67760: **SINGLE STAND SHROUD 67699**
Unit 07300: **TWIN STAND SHROUD 07304**

Replacement Feet Available
Units 67760, 07300: **FEET 92098**
Unit 07000: **FEET 07429**

SERVER EXPRESS® MODEL

**SE
07010**
Round Black

PARTS

LEVER
07014

HINGE PIN
(2)
07161

LID
07051

ROLLER
07056

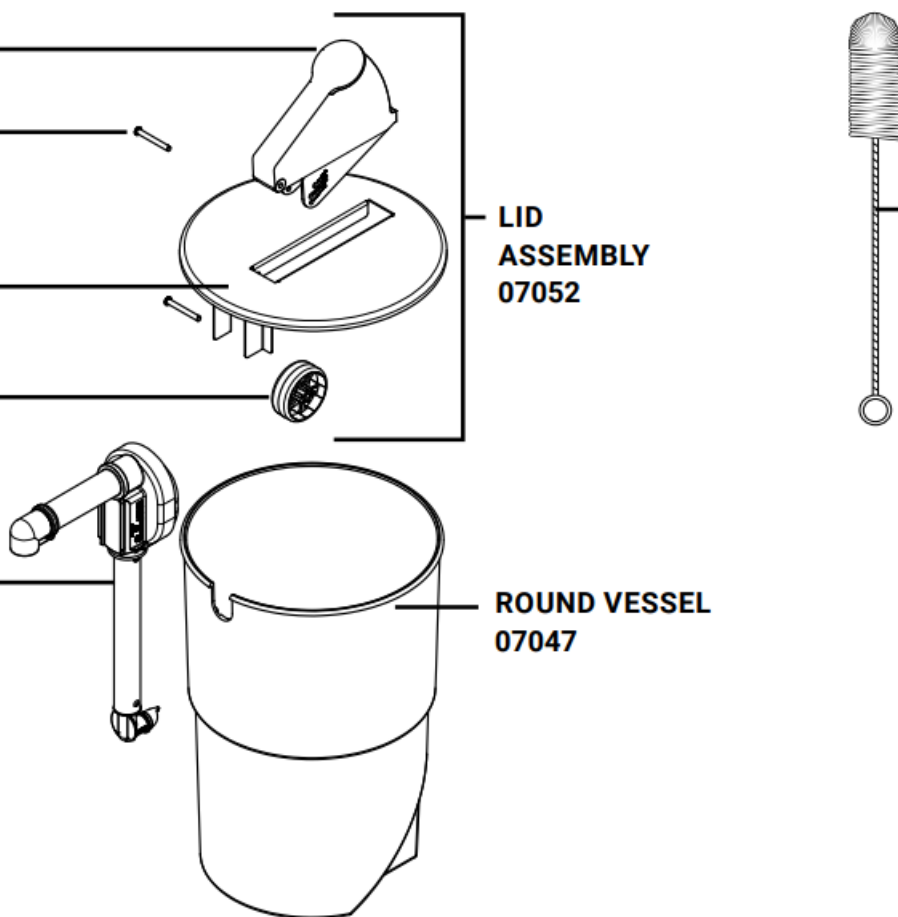
LID
ASSEMBLY
07052

PUMP
07794

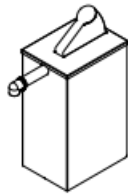
See page 6
for individual
pump parts.

ROUND VESSEL
07047

11" BRUSH
82049



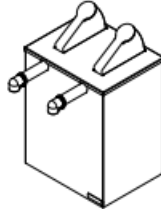
SE-SS
07125
Single



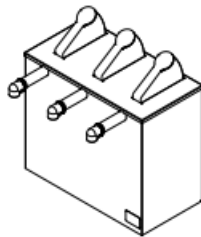
SE-SS
07020
Single Drop-In



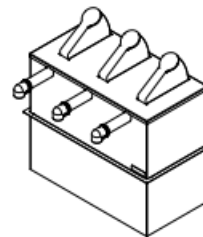
SE-2
07140
Twin



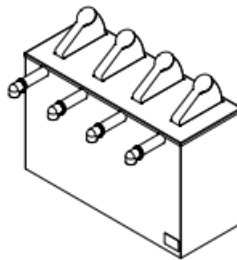
SE-3
07040
Triple



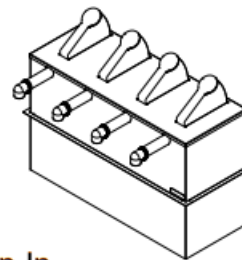
SE-3DI
07050
Triple Drop-In



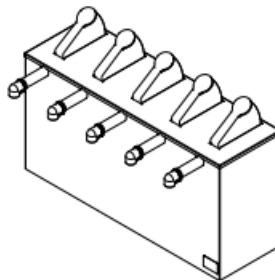
SE-4
07200
Quadruple



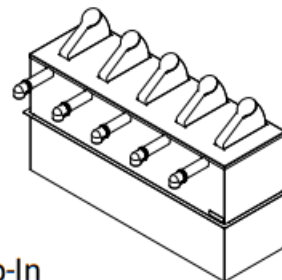
SE-4DI
07210
Quadruple Drop-In

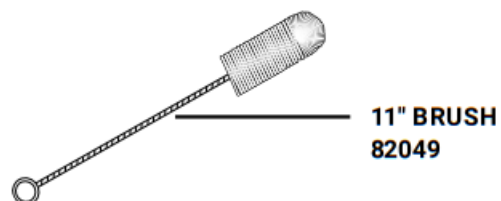
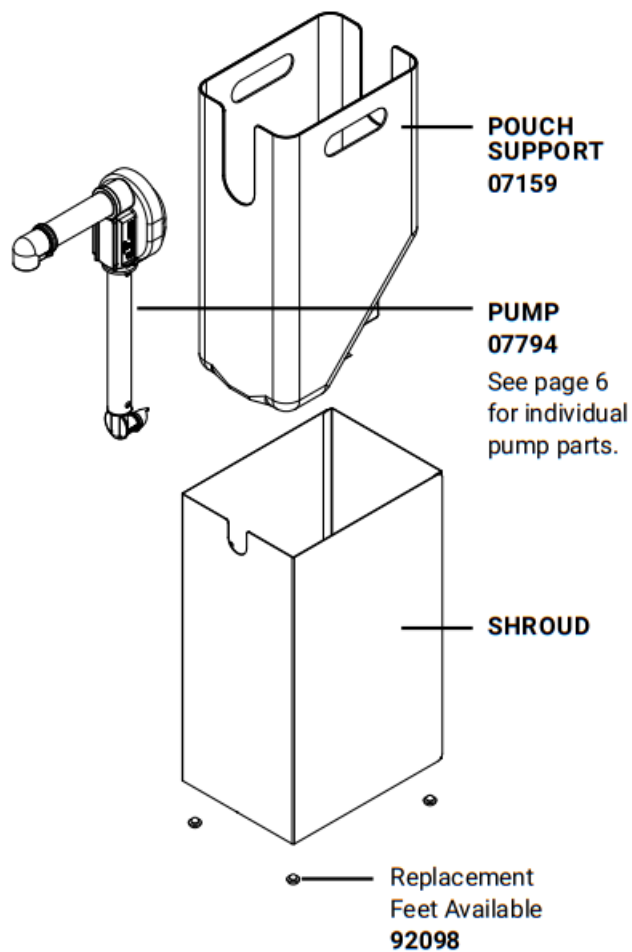
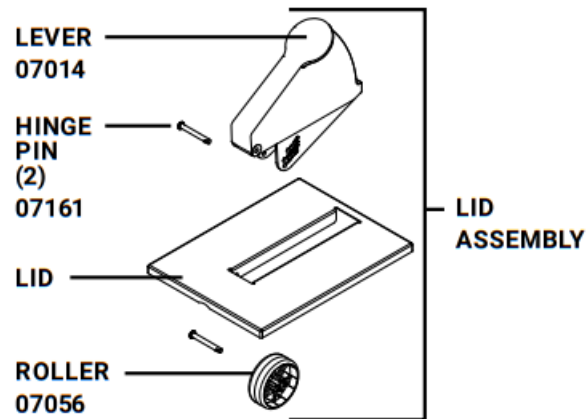


SE-5
07060
Quintuple



SE-5DI
07070
Quintuple Drop-In





MODEL(S)	LID	LID ASSEMBLY
07125, 07020	7055	7057
7140	7341	7342
07040, 07050	7079	7083
07200, 07210	7185	7186
07060, 07070	7104	7105

For Express Singles, an

07159 pouch support may be substituted with a 100280 vessel. These parts are interchangeable and function the same.



100280 VESSEL

MODEL	REPLACEMENT SHROUD
7125	7345
7020	7327
7140	7343
7040	7328
7050	7329
7200	7331
7210	7332
7060	7333
7070	7334

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. Server Products, Inc. cannot be responsible for the serving of potentially hazardous product.

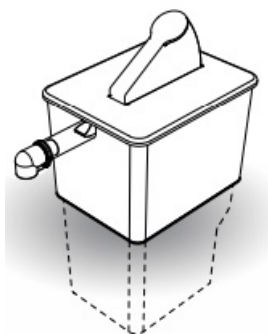
⚠ IMPORTANT



Clean, rinse, sanitize, and dry parts daily or regularly to comply with local sanitization requirements. NSF International lists this pump as: "Not acceptable for dispensing potentially hazardous foods."

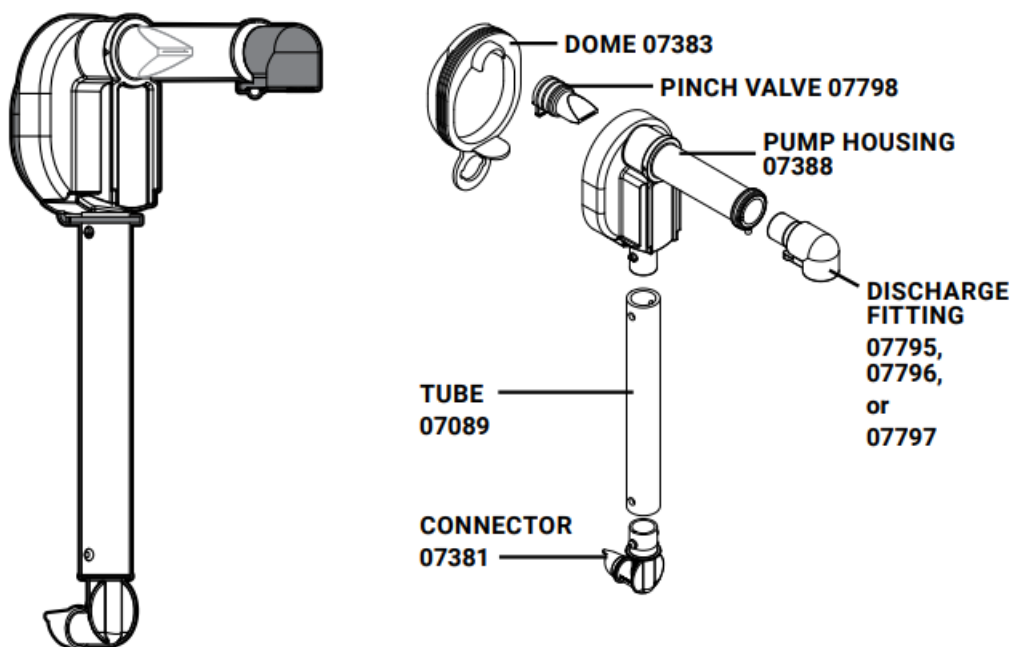
DROP-IN UNITS

Drop-in units can be used either on a countertop surface or can be dropped into an opening in a countertop.



MODEL NUMBER	RECOMMENDED COUNTERTOP OPENING SIZE
07000, 07020	6 3/8" x 8 1/2"
7010	8 1/2" diameter
7050	16 3/8" x 8 1/2"
7210	21 13/16" x 8 1/2"
7070	27 3/16" x 8 1/2"

PUMP MODEL 07794



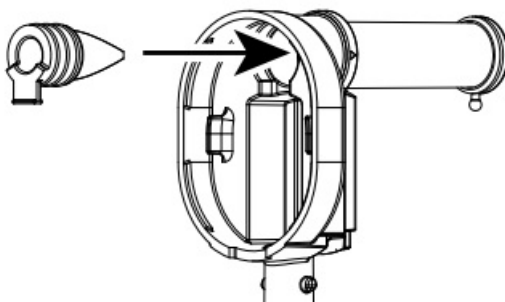
PUMP ASSEMBLY

WASH ALL PARTS PROPERLY BEFORE USE. See page 11.

1. INSERT PINCH VALVE

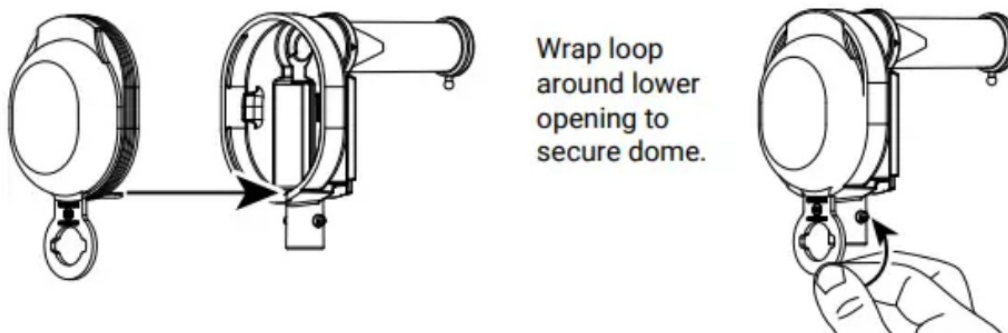
into pump housing.

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



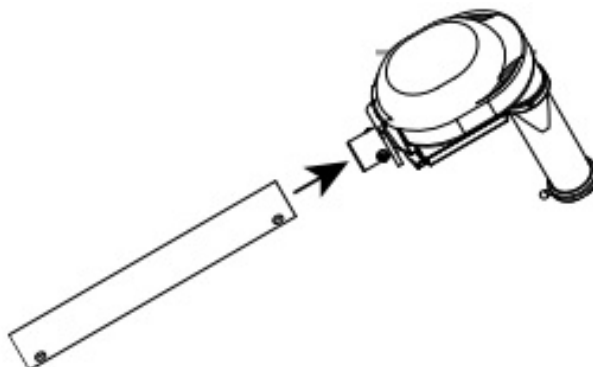
2. INSTALL DOME

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



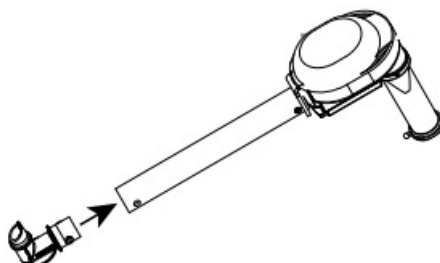
3. INSTALL TUBE

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



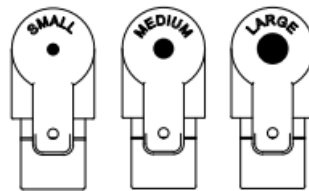
4. INSERT CONNECTOR

Lubricate with a small amount of clean water. Rotate and position until both pegs on connector fit into holes on tube. Connector must point away from end of discharge tube.



CONSISTENCY OF WHAT YOU DISPENSE	SUGGESTED FITTING SIZE
THIN (hot sauce)	SMALL
THICK (ketchup or mustard)	MEDIUM
THICKER (relish or tartar sauce)	LARGE

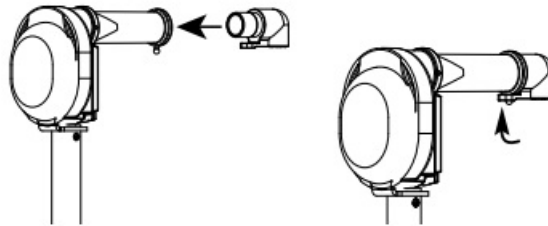
Fittings are marked small, medium or large on bottom.



5. INSERT DISCHARGE FITTING

into pump housing discharge tube.

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



SETUP

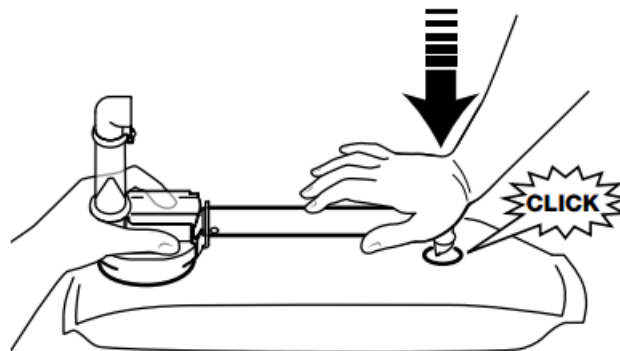


PRACTICE SAFETY. WASH ALL PARTS PROPERLY BEFORE USE. See page 11.

1. ATTACH POUCH TO PUMP

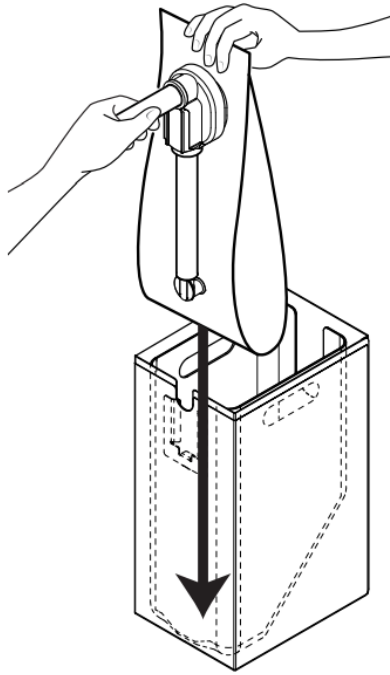
Firmly press piercing connector into center of pouch fitment. An audible click indicates a secure connection.

TIP: Prime the pump. Push the dome to draw food up towards the discharge tube.

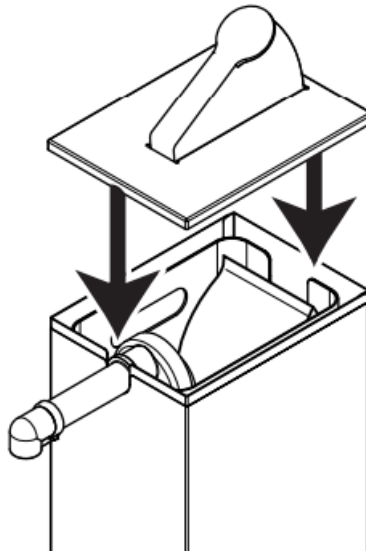


2. INSTALL PUMP

Slide pouch and pump into pouch support within shroud. Align pump guides into slots in shroud.

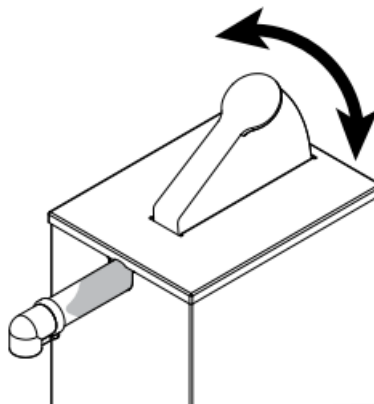


3. PLACE LID ON TOP



4. **PRIME PUMP**

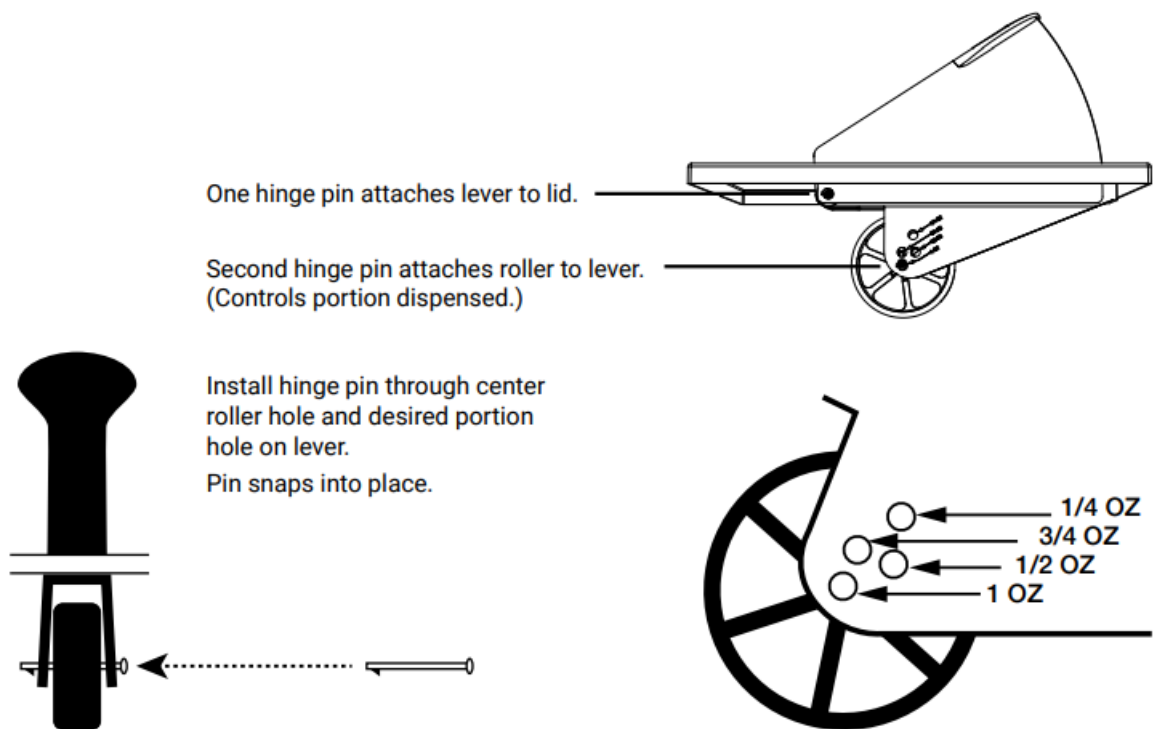
Press lever several times until you see product in discharge tube.



PORTION CONTROL

THE LID IS SET TO DELIVER 1 OZ PORTIONS.

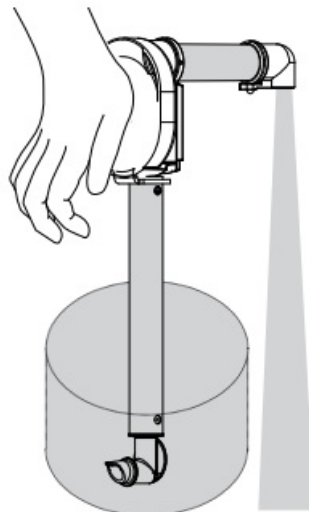
If lid reassembly is needed, or to specify a different portion size:



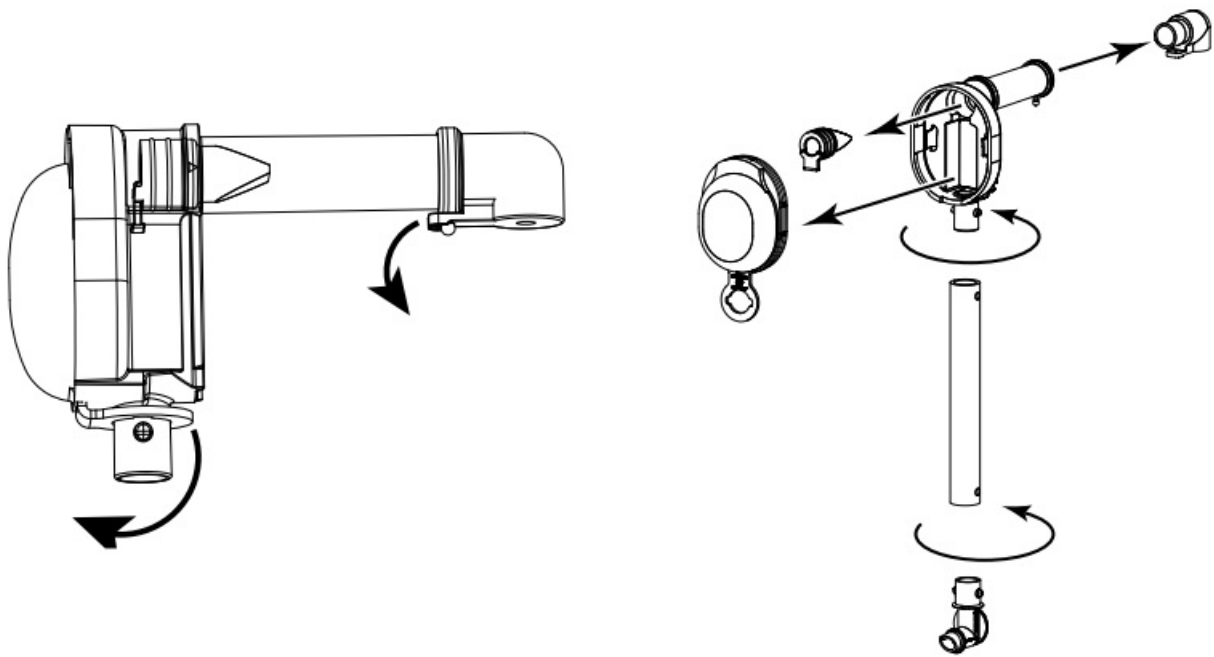
TAKE-DOWN & DISASSEMBLY

1. REMOVE LID
2. REMOVE PUMP & POUCH
3. DETACH PUMP FROM POUCH
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

1. CLEAN

After disassembling, 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

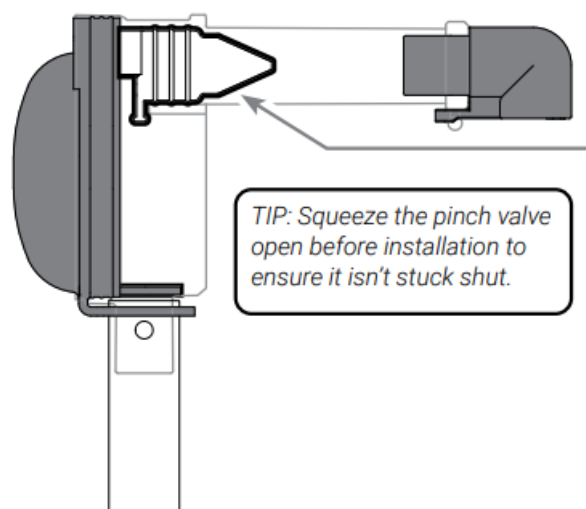
- External surfaces may be wiped clean with a clean damp cloth.
- Glass and surface cleaners approved for use in food contact areas may be used.
- Do not use abrasive, caustic or ammonia based cleansers.
- Do not use metal scrapers or cleaning pads that could scratch surfaces.

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, alkaline, chlorine, or salt. These agents can corrode stainless steel.

TROUBLESHOOTING



DIFFICULT TO ATTACH PARTS?

- Wet parts with clean water to help fit.

PRODUCT DOESN'T PUMP?

- Ensure pinch valve is inserted in housing.
- Ensure connector is snapped fully in place to fitment in pouch.
- Ensure pump is properly attached to pouch.
- 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.

SERVER PRODUCTS LIMITED WARRANTY

2YEAR 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.

NEED HELP?

Server Products Inc.
3601 Pleasant Hill Road
Richfield, WI 53076 USA
Chat with us!

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 #####



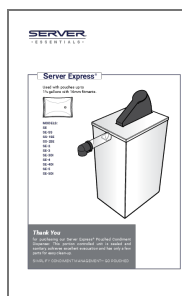
SERIES ##X ##X

SERVER

• E S S E N T I A L S •

Manual #EM_01534-RevS 110822

Documents / Resources



[SERVER ESSENTIALS SE-SS Server Express Pump Pouched Condiment Dispenser](#) [pdf]
User Manual
SE, SE-SS, SS-1SE, SS-2SE, SE-2, SE-3, SE-3DI, SE-4, SE-4DI, SE-5, SE-5DI, SE-SS Server Express Pump Pouched Condiment Dispenser, Server Express Pump Pouched Condiment Dispenser

References

- [products.com](https://www.server-products.com)
- [Server Products](#)
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- [Warranty Information | Server Products](#)