



## 67860 Insulated Relish Server User Guide

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## 67860 Insulated Relish Server



### MODEL

#### IRS-1

INSULATED RELISH SERVER Series 08A 67860

#### IRS-1

INSULATED RELISH SERVER LEMON SERVER Series 13H 67850

### SAFETY GUIDELINES WHEN USING THIS UNIT

According to food and safety regulations, most foods must be stored and/or served at certain temperatures or they could become hazardous. Check with your 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 a potentially hazardous products.

Stainless steel is one of the best materials for food serving and storage, but there are many products that 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.

#### Insulated Units

- Do not place ice packs or crushed ice into non-insulated units, they are not designed to hold water and will leak.

- Do not expose the insulated shroud or base of the unit to a dishwasher or temperatures over 150°F, this will damage the insulation.

#### Ice Packs

Do not expose ice packs to a dishwasher or any extreme heat, this could cause leakage or explosion of the ice packs. The operating temperature range for the eutectic ice packs is between -40°F and 175°F.

#### SPECIFIC INFORMATION

Various 1/6 optional pans available:		
Stainless Steel Pans	90087	2.5" deep
	90088	4" deep
	90089	6" deep
Plastic Pans	90116	2.5" deep
	90179	4" deep
	90177	6" deep

#### 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 Counter Top Opening Size
67780	13 3/4" x 7 3/8" = 13.75" x 7.375"
67160, 67790	20 1/8" x 7 3/8" = 20.125" x 7.375"

#### UNIT SET-UP

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

Server Products Inc. claims no responsibility for the actual serving temperature of the product. It is the responsibility of the user to ensure that any product is held and served at a safe temperature.

##### 1. FOR UNIT 67850, INSTALL ICE PACK INTO THE BOTTOM OF THE UNIT.

- Optional ice packs available:  
Universal Ice Pack #100515.
- Optional ice packs are freezable, allow them to freeze for about 12 hours (or overnight) before each unit set-up.
- Each ice pack will maintain a temperature of 45°F or below for about 4 hours.

- If you do not have ice packs, fill the insulated unit with crushed ice up to a level where the bottom of the pans will just touch the ice.

2. FOR UNIT 67850, INSTALL PAN INTO UNIT

3. LID HINGE CAN BE INSTALLED TWO WAYS:

- Attach to inside hinge pins for the self-closing lid.
- Attach to outside hinge pins for non-self-closing.
- Install lid onto the unit by pulling or pushing each hinge on lid to allow pins on unit to engage into holes in hinges.

4. **CLOSE LID.**

**UNIT TAKE-DOWN**

1. REMOVE LID FOR CLEANING BY PUSHING HINGES, ON LID, TO DISENGAGE PINS ON UNIT FROM HOLES IN HINGES.

2. FOR UNIT 67850, REMOVE THE PAN FROM THE UNIT. 3 FOR UNIT 67850, REMOVE ICE PACK\

3. FROM THE BOTTOM OF THE UNIT.

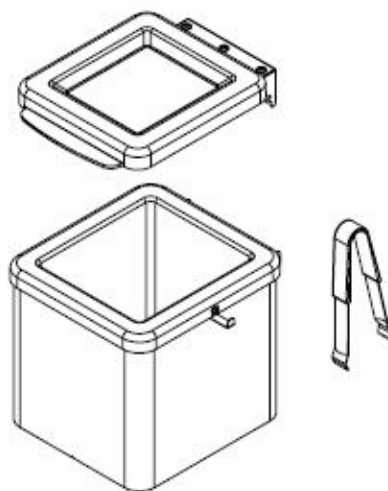
- Optional ice packs are freezable, allow them to freeze for about 12 hours (or overnight) before each unit set-up.
- If you do not have ice packs, and the insulated unit was filled with crushed ice, tip the unit over a drain to empty out all remaining ice or water.

**IRS-1**

**INSULATED RELISH SERVER**

**Series 08A**

**67860**

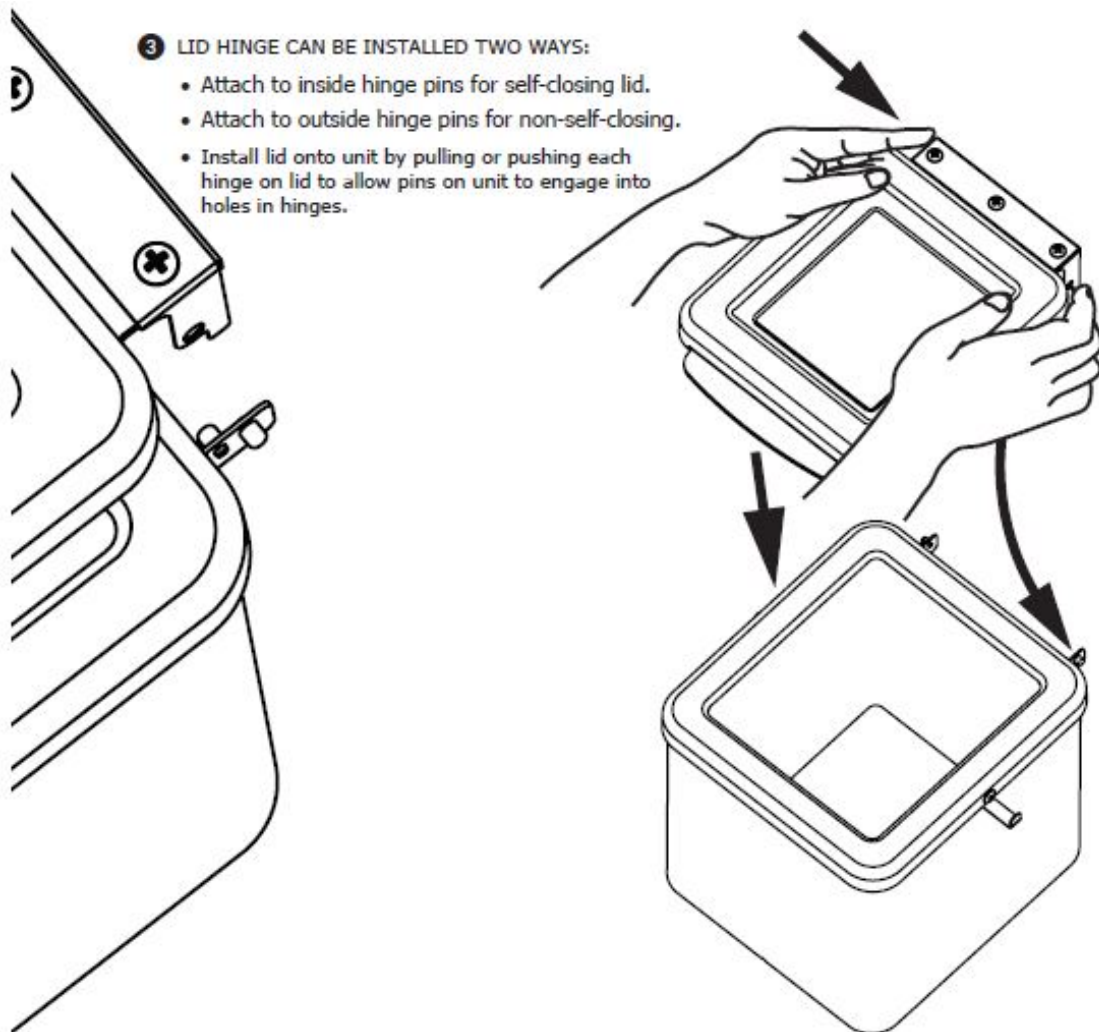
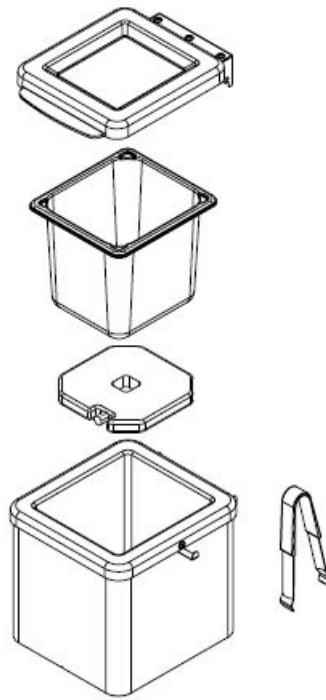


**IRS-1**

**INSULATED RELISH SERVER LEMON SERVER**

**Series 13H**

**67850**



## UNIT CLEANING

BEFORE FIRST USE AND AFTER USE DAILY, DISASSEMBLE AND CLEAN THE UNIT. STAINLESS STEEL PARTS CAN CORRODE. IT IS IMPORTANT TO CLEAN, RINSE, SANITIZE, AND DRY THESE PARTS DAILY

AND PROPERLY. FAILURE TO COMPLY WITH ANY OF THESE INSTRUCTIONS MAY VOID THE UNIT WARRANTY.

1. SEE UNIT TAKEDOWN.
2. WASH ALL PARTS WITH DISHWASHING DETERGENT AND HOT WATER DAILY. RINSE THOROUGHLY AND DRY WITH A CLEAN SOFT CLOTH.
  - A general-purpose, nonabrasive cleaner may be used on hard to remove food deposits.
  - You may use a mildly abrasive NYLON or brass brush to remove any stubborn food or mineral deposits on the interior surfaces of the unit.
  - Do not use abrasive cleansers, scrapers, steel pads, steel wool, or other cleaning tools that can scratch surfaces.
  - Do not use cleaning agents with high concentrations of acid, alkaline, or chlorine. These agents can corrode stainless steel.
  - Fully rinsing all parts can help prevent corrosion.
  - Various elements and minerals, such as chlorides in tap water, can accumulate on stainless steel parts and create corrosion.
  - To prevent corrosion on any stainless steel parts, it is important to fully dry with a clean soft cloth regularly.
3. WIPE EXTERNAL SURFACES OF THE UNIT DAILY WITH A CLEAN DAMP CLOTH. DRY WITH A CLEAN SOFT CLOTH.
  - A non-toxic glass cleaner may be used for cleaning any stainless steel parts and lid.
4. SANITIZE ALL PARTS FOLLOWING YOUR LOCAL SANITIZATION REQUIREMENTS. ALL PARTS IN CONTACT WITH FOOD MUST BE SANITIZED.
  - Allow parts to fully air dry after sanitization.

## **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 backside of every unit.

## 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](http://www.server-products.com)

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

262.628.5600

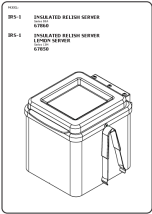
800.558.8722

262.628.5110

[spsales@server-products.com](mailto:spsales@server-products.com)

[www.server-products.com](http://www.server-products.com)

## Documents / Resources

 <p>SERVER 010017-0000-001001</p> <p>INSULATED RELISH SERVER 67860 INSULATED RELISH SERVER 67850</p>	<p><a href="#">SERVER 67860 Insulated Relish Server</a> [pdf] User Guide 67860, IRS-1, 67850, Insulated Relish Server</p>
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