

P8400 SYRUP PUMP



SPECIFICATIONS, ADJUSTMENT & CLEANING

CARE AND CLEANING GUIDE



1. Remove pump from food container and pump out and dispose food product remaining in pump.



2. Wash outside of pump and immerse in wash water while pumping to clear any remaining food product.



3. Remove bottom cap by twisting cap counter clockwise.



4. Use supplied brush to clean pump tube.



5. Wash and sanitize pump and components. Make sure to pump detergent and sanitizer through pump.



6. Reassemble pump cap to pump and allow to air dry.

PUMP ADJUSTMENT

The P8400 pump is fully adjustable from 1/4 oz. to 1 oz. portions



Pull down on grooved sleeve until it separates from knob. Turn knob counter clockwise for a larger portion and clockwise for a smaller portion. Release sleeve and turn knob slowly until the pins on top of sleeve seat into the holes on underside of knob. Test the pump with the condiment to be dispensed and make additional adjustments if necessary.

CUSTOMIZING THE KNOB



The knob on the P8400 Syrup Pump can be customized with any manner of wording or colored inserts. Simply unscrew the knob and either label the blank paper insert or replace with an insert of your choosing.

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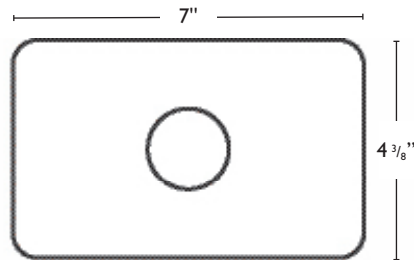


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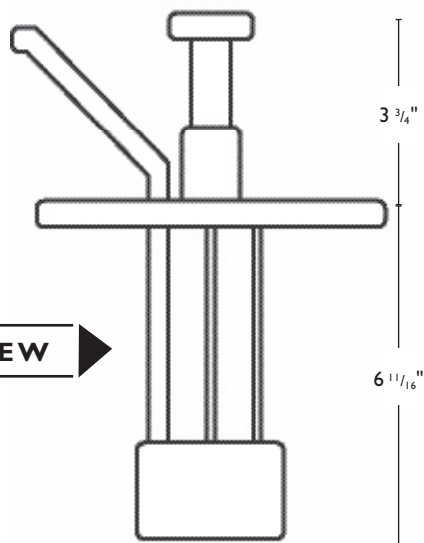
SPECIFICATIONS

The P8400 Syrup Pump is designed to pump a variety of syrups and sauces. All components in contact with food are stainless steel. The cover, knob and knurled sleeve above the cover are chrome-plated. The pump is designed to fit into most standard topping and condiment rails with 2-1/2 quart jars with rectangular tops.

TOP VIEW OF LID



SIDE VIEW



BACK VIEW

