



S E R V E R

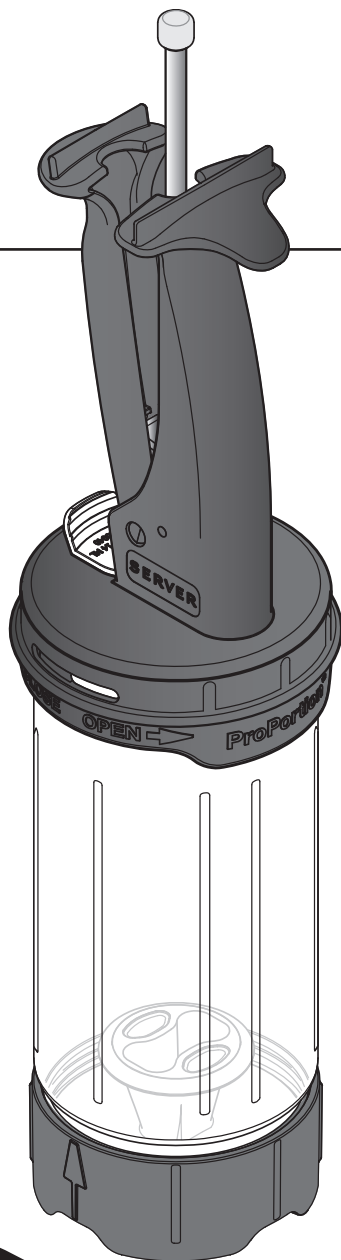
SERVE BETTER™

ProPortion™ Dispenser

MODEL: PRO-P

SINGLE Tip Pattern
100120

TRIPLE Tip Pattern
100100

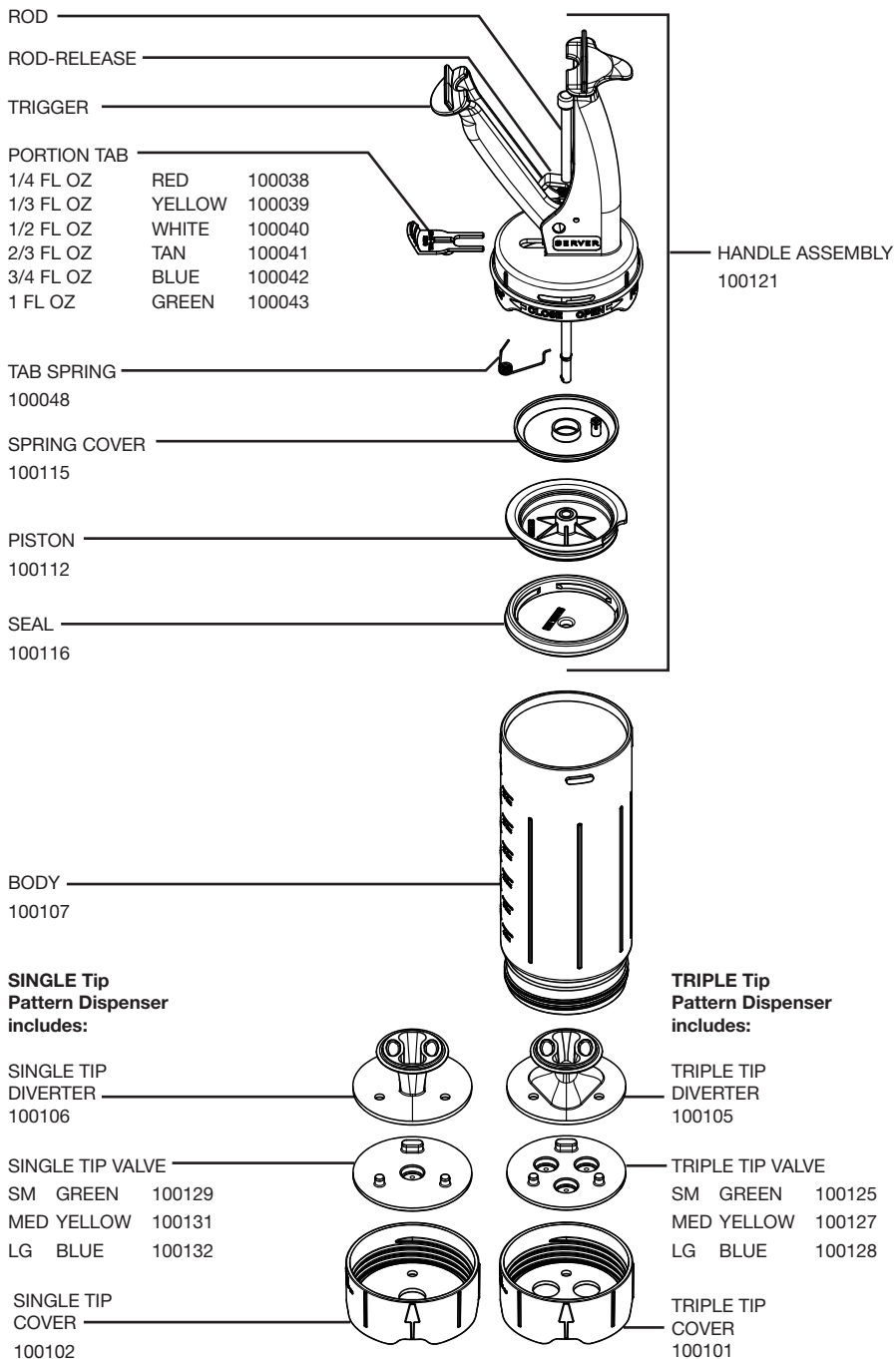


Thank You

...for purchasing this durable, ergonomic dispenser.
Speed up and simplify serving by taking toppings
to the food.

PORTION CONTROL IN THE PALM OF YOUR HAND

PROPORTION™ PARTS



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.

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.

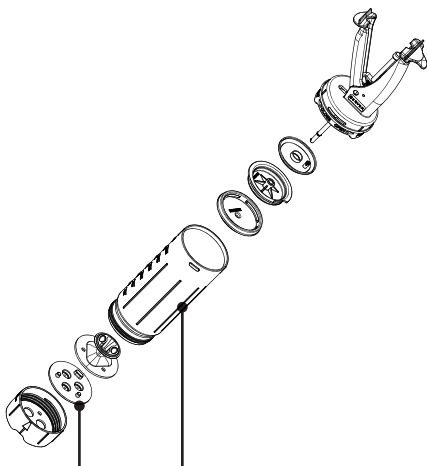
IMPORTANT

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



Pending

CLEANING



*Do not use abrasive scrubbers on body or valves.
Use soft sponge or cloth.*



1 CLEAN

After disassembling, thoroughly clean all washable parts with soap and hot water. All parts in contact with food must be cleaned.

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 & hot water.

Dispenser parts are dishwasher safe.

SERVER PRODUCTS LIMITED WARRANTY

2

YEAR
WARRANTY

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

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.

SELECT THE VALVE



Valves are color coded to indicate the size of slit openings.

Select the valve based on the consistency of the food being dispensed.

A medium/yellow valve is common for many toppings.

Prior to installing every time, take your finger and push on all the valve slits to ensure they open freely.

| VALVE SLIT | COLOR | TYPICAL FOOD CONSISTENCY |
|------------|--------|--|
| Small | Green | Thin food like hot sauce or syrup flavorings |
| Medium | Yellow | Thick food like ketchup, mustard, BBQ sauce |
| Large | Blue | Heavy mayo or sauce with particulates like tartar or Thousand Island |

ASSEMBLY

WASH ALL PARTS PROPERLY BEFORE EVERY USE. See page 3.

PORTION TAB IS MARKED WITH PORTION SIZE.

To change the portion size, use a different portion tab. See pg 10.

If you have both Single & Triple Tip Pattern ProPortions:

Use the correct diverter for tip pattern.

The diverter for triple dispense pattern has a triangular shape to direct flow to all three valves.



SINGLE



TRIPLE

1 INSTALL VALVE & DIVERTER

Push valve into cover.

Push diverter over valve in cover.

IMPORTANT:

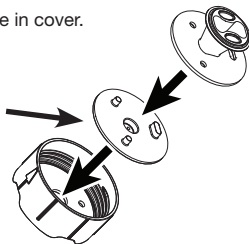
Before installing valve, push finger on all valve slits to ensure they aren't stuck together.



TRIPLE VALVE

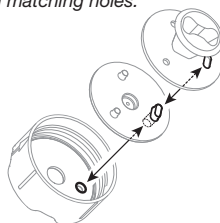


SINGLE VALVE



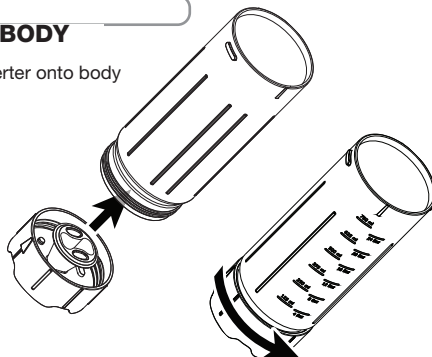
IMPORTANT:

Push all shapes through matching holes.



2 SCREW COVER ONTO BODY

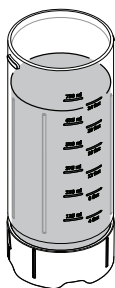
Secure cover with valve and diverter onto body



3 LOAD FOOD INTO BODY

DIRECT FILL:

Pour food into body.

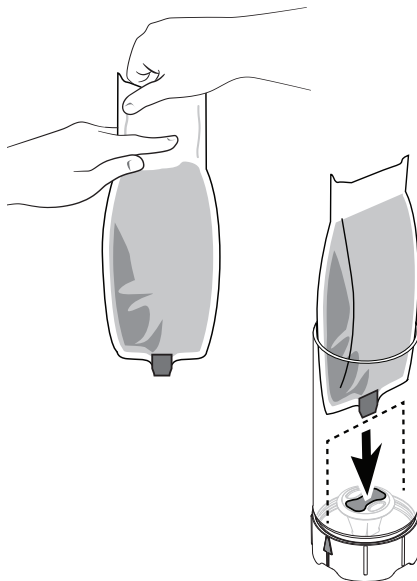


TIP: Body has volume increments marked on side.

OR

POUCHED FOOD:

TIP: Use fingers or edge of countertop to smooth food toward pouch spout



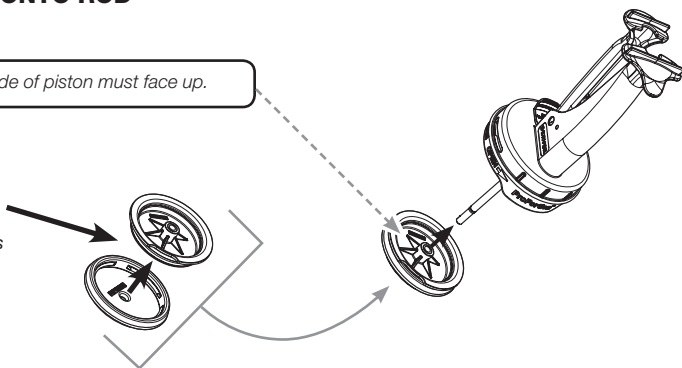
Align arrows on bottom cap with edges of pouch.
Pouch spout goes into diverter center.
Tuck excess pouch top down into body

4 INSTALL SEAL ONTO PISTON THEN PISTON ONTO ROD

IMPORTANT: Ridge side of piston must face up.

IMPORTANT:

Installing the seal onto the piston before putting the piston onto the rod ensures it's being installed the proper way.



ASSEMBLY CONTINUED FROM PAGES 4 & 5

FOR DIRECT FILL:

ANGLE PISTON INTO CANISTER

Insert piston at an angle.

Press the rod-release while pushing piston against inside of canister, to slide rod up.

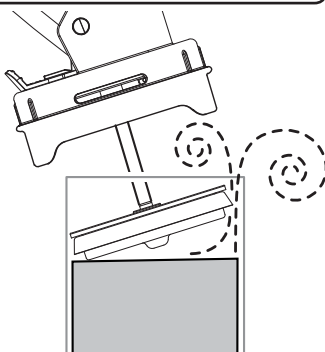


TIP:

Before putting piston into canister, using the rod-release, adjust the length of the piston so it can easily reach the top of the food product without having to work the handle. Once you reach the food product, level off piston pushing piston against inside of canister to slide rod up and cap into place. No space should be between seal and food product.

IMPORTANT:

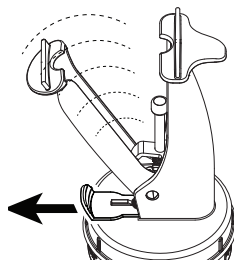
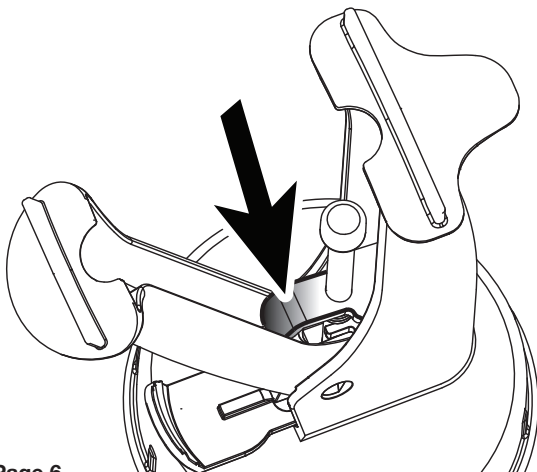
Tilt piston until level with food surface to expel any air from canister



5

PRESS & HOLD THE ROD-RELEASE

while sliding piston into canister.



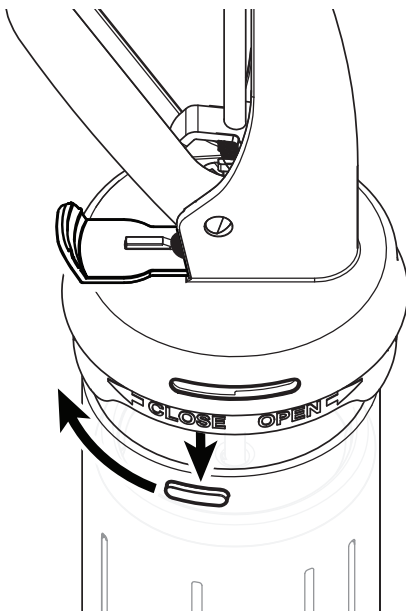
TIP:

Pull portion tab out to fully open trigger and reach the rod-release.

6 SECURE HANDLE

While pressing rod-release, slide handle over pair of tabs on body. Remove finger from rod-release when cap falls into place over canister.

Twist handle to snap tabs into CLOSE position.



7 PRIME DISPENSER

DIRECT FILL:

After securing the handle assembly into place, the portion trigger will still be in the fully open position. Squeezing the trigger this first time will engage the portion tab but be advised that this first squeeze will result in a portion of 1-1/4 FL OZ. All subsequent squeezes will be at the proper portion.

OR

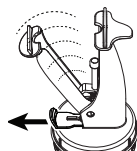
POUCHED FOOD:

To pierce the pouch:

Pull portion tab out with one hand while squeezing the trigger with the other hand until the pouch pierces. You will feel the pressure change when the pouch pierces. This may take several squeezes. After piercing, let portion tab spring back into place and portion will set with a half squeeze of the trigger.

IMPORTANT:

Pull portion tab out and squeeze trigger to pierce pouch.

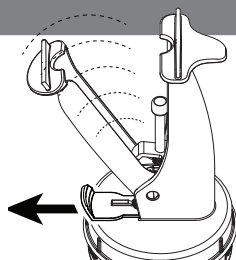


8 SQUEEZE TRIGGER BRISKLY TO DISPENSE

REFILLING

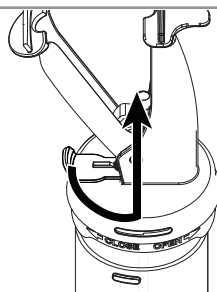
1 PULL PORTION TAB

to spring the trigger open wider.



2 TWIST OPEN HANDLE

Grasp body and twist handle to OPEN position to remove from body tabs.

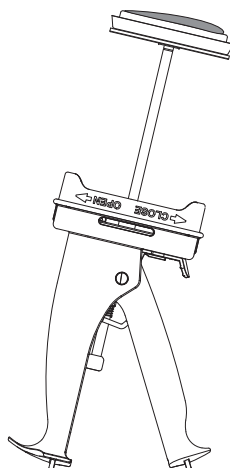


3 INVERT HANDLE TO BE A KICKSTAND

Temporarily stand the handle upside down so that the piston, seal and any food residue do not contact anything.

IF POUCHED FOOD WAS USED:

Remove empty pouch from canister. If needed, tap body upside down to dislodge pouch.



4 REFILL FOOD: DIRECT FILL

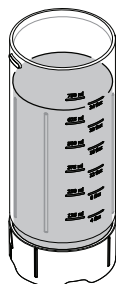
or

EXCHANGE WITH A PREFILLED BACKUP BODY

or

LOAD POUCHED FOOD

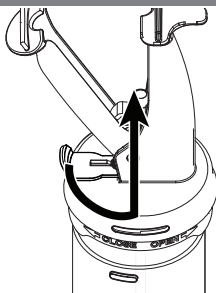
Refer to step 3 on pg 5.



DISASSEMBLY

1 TWIST OFF HANDLE

Grasp body and twist handle off of the tabs.

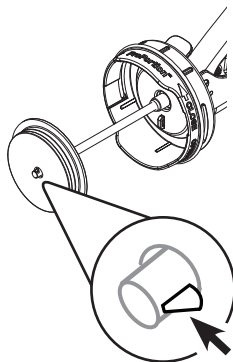
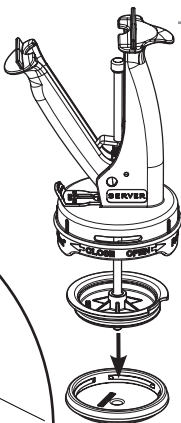
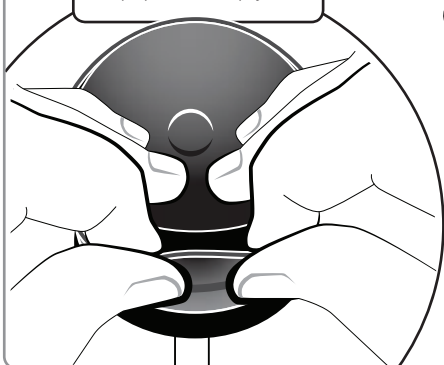


2 PULL OFF SEAL

Do not use a sharp tool. Rinse off excess product first and wipe dry to get a good grip.

TIP:

Grasp lip of seal to pry off.



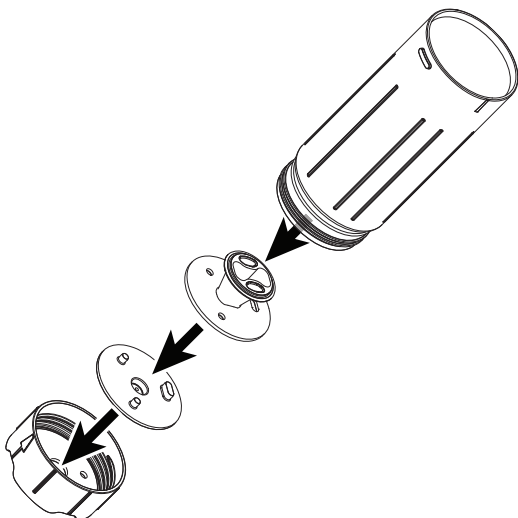
PISTON may remain on rod.

If necessary for cleaning, the piston may be removed. Press the small detent on side to release piston from rod.

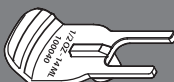
3 SEPARATE COVER, VALVE & DIVERTER

Unscrew cover from body and remove valve and diverter.

CLEAN per steps on page 3.



SET THE PORTION



PORTION TABS ARE COLOR CODED & MARKED WITH PORTION SIZES.

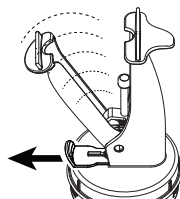
A white portion tab installed in handle will yield 1/2 oz portions.

To change the portion size, use a different portion tab.



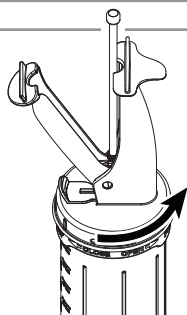
1 PULL PORTION TAB

to spring the trigger open fully.

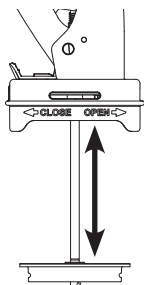
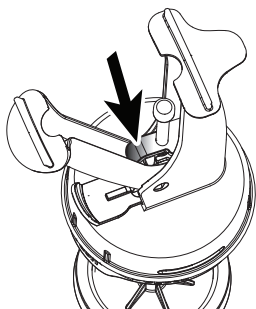


2 REMOVE HANDLE FROM BODY

Grasp canister and twist handle off of the tabs.



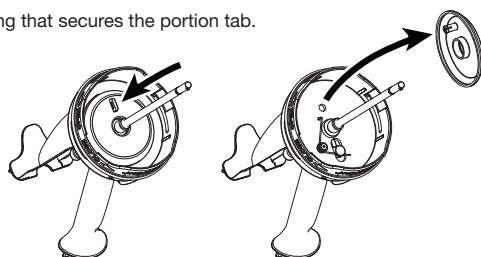
3 PRESS ROD-RELEASE TO SLIDE ROD DOWN



TIP: Make the next step easier by removing seal, then piston. See page 9 Disassembly step 2.

4 PULL OFF SPRING COVER FROM UNDER HANDLE

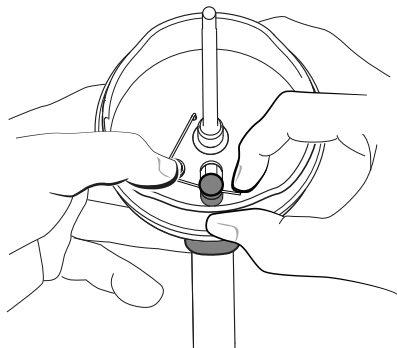
to expose the tab spring that secures the portion tab.



5 RELEASE PORTION TAB:

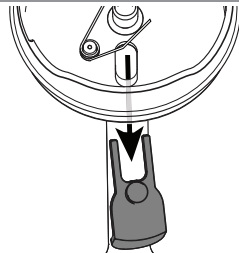
Ensure portion tab is pulled out to spring the trigger open fully.

**HOLD CENTER LOOP OF SPRING
&
PULL END OF SPRING
OFF NOTCH
IN PORTION TAB PEG**



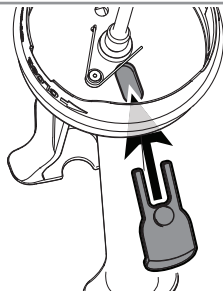
6 REMOVE PORTION TAB

Pull tab down and slide tab out away from trigger.



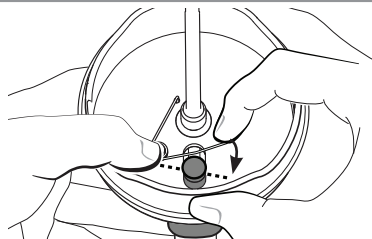
7 INSERT DESIRED PORTION TAB

Slide prongs of portion tab into base of trigger.
Insert portion tab peg into opening near tab spring.



8 SECURE PORTION TAB WITH PORTION SPRING

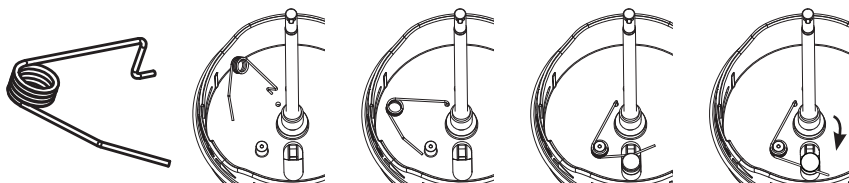
Pull free end of portion spring over the notch in the portion peg.



9 REINSTALL SPRING COVER

Line up notch with hole.

REINSTALL THE PORTION SPRING IF IT POPS OUT



Insert bent foot into hole. Swing loop of spring over post. Pull end of spring over notch in portion tab.
Finish assembly process starting on page 4.

TROUBLESHOOTING

PORTIONS LARGER THAN THEY SHOULD BE? PORTION TAB NOT SNAPPING BACK BENEATH TRIGGER?

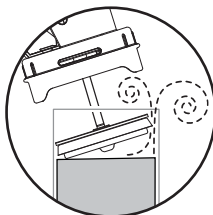
- Ensure that the portion spring is properly installed. See pg 11.
- Replace spring if damaged or worn.
- The first portion after pulling out tab will always be 1 1/4 FL OZ

FOOD HAS OOOZED ABOVE THE PISTON?

- Ensure that the seal is properly installed on the piston.
- Inspect the seal. Replace seal if it is damaged or worn.

INCONSISTENT PORTIONS?

- There may be too much air in the body. When food is directly filled, tilt piston until level with food surface to expel any air from body.
- When pouring food into dispenser, ensure it is filled above 20 fl oz to prevent trapped air.



CAN'T FIT SEAL ONTO PISTON?

- Ensure piston is installed on the rod with ridge facing up, on opposite side as seal. To flip piston around, press small detent pin to release piston. See pg 9.

FOOD LEFT OVER IN COVER?

- Ensure diverter is installed to minimize waste.

LEAKS NEAR THE BASE?

- Align the shapes in the cover, valve and diverter to fit into matching holes in those parts. Ensure that the cover with valve and diverter are screwed tightly to the canister.

FOOD POUCH SEAL WON'T OPEN?

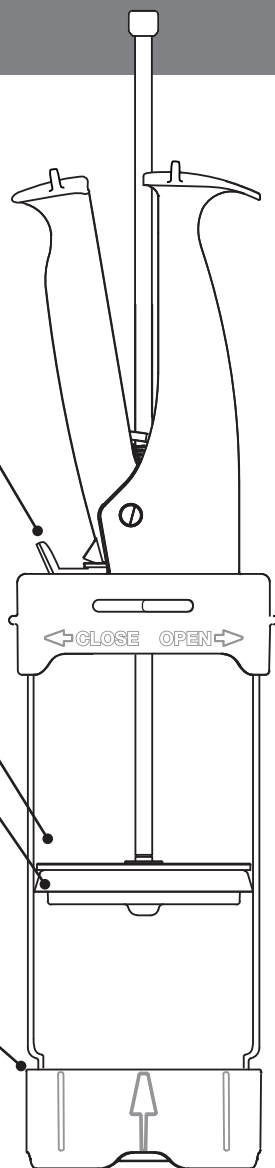
- Ensure pouch is properly loaded with pouch spout centered inside diverter. Align pouch edges with arrows on cap.

TRIPLE TIP PATTERN ONLY DELIVERING FROM ONE VALVE?

- Squeeze trigger briskly to force food through all three holes. A slow squeeze may not create enough pressure.
- Ensure that the triple diverter is being used rather than the single diverter. Triple diverter has a triangular shape.
- Push finger through valve slits to make sure they aren't stuck shut. This should be done every time you install valve.

VALVES LEAK?

- Ensure the correct valve is selected for the type of food product. See pg 4.



NEED HELP?

Server Products Inc.

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Richfield, WI 53076 USA



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SPSALES@SERVER-PRODUCTS.COM

Please be prepared with your **Model, Part** and **Series Numbers**. This information and other important data is marked on the handle and canister of the unit.