

Bartscher

CE



**Bedienungsanleitung
Pumpstationen**

D/A/CH

**Instruction manual
Pump sauce dispenser**

GB/UK

**Mode d'emploi
Pompe à sauces**

F/B/CH

**Manuale di utilizzo
Dosatori per alimenti**

I/CH

**Mantenga las instrucciones
Dispensador gastronómico**

E

**Manual de instruções
Dispensadores gastronómicos**

P

**Bedieningshandleiding
Sausdispensers**

NL/B

**Brugsanvisning skal
Fødevarer dispenserere**

DK

**Инструкция по эксплуатации
Гастрономические дозаторы с насосом**

RUS

**Kullanma kılavuzu
Gıda maddesi dozaj cihazları**

TR

**Instrukcja obsługi
Dozowniki gastronomiczne**

PL

**Návod k obsluze
Gastronomické dávkovače**

CZ

**Upute za upotrebu
Gastronomski dozator**

HR

**Használati útmutató
Pumpás adagoló**

H

**Οι οδηγίες χρήσης που ακολουθούν
Γαστρονομικοί διανεμητές**

GR



100.321



100.322



100.323



100.324



100.330 → 1/6 GN

100.331 → 1/4 GN

100.332 → 1/3 GN

Technical data

Description	Pump sauce dispenser			
Model:	1 pump	2 pumps	3 pumps	4 pumps
Item no.:	100.321	100.322	100.323	100.324
Body:	Chrome nickel steel 18/10			
Pump:	Polycarbonate, inner pot polyethylene			
Capacity:	3,3 L	2 x 3,3 L	3 x 3,3 L	4 x 3,3 L
Dimensions: W x D x H (mm):	139 x 224 x 456	276 x 224 x 456	394 x 224 x 456	511 x 224 x 456
Accessories:	3 different dosing inserts per pump			

Description	Pump sauce dispenser with top-cover		
Model:	for 1/6 GN-container, 150 mm deep	for 1/4 GN-container, 150 mm deep	for 1/3 GN-container, 150 mm deep
Item no.:	100.330	100.331	100.332
Lid:	Chrome nickel steel 18/10		
Pump:	Polycarbonate		
Dimensions: W x D x H (mm):	165 x 181 x 232	168 x 267 x 232	181 x 334 x 232
Accessories:	3 different dosing inserts		

We reserve the right to make technical changes!

Intended use

The condiment pumps are intended only for ketchup, mayonnaise, mustard and cold sauces.



CAUTION!

Any use going beyond the intended purpose and/or any different use of the device is forbidden and is not considered as conventional.

Any claims against the manufacturer or his authorized representative as a consequence of experiencing damages resulting from unconventional use are impossible.

The operator is liable for all damages resulting from inappropriate use.

Safety instructions

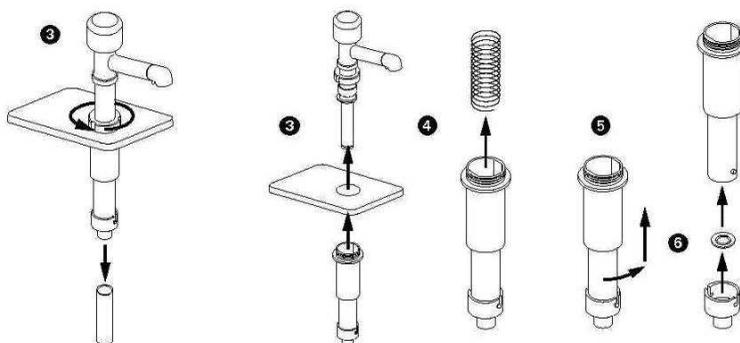
According to food and safety regulations, most foods must be stored and/or served at certain temperatures or they could become hazardous. Check with your local food and safety regulators for specific guidelines.

Be aware of the product you are serving and the temperature the product is required to maintain.

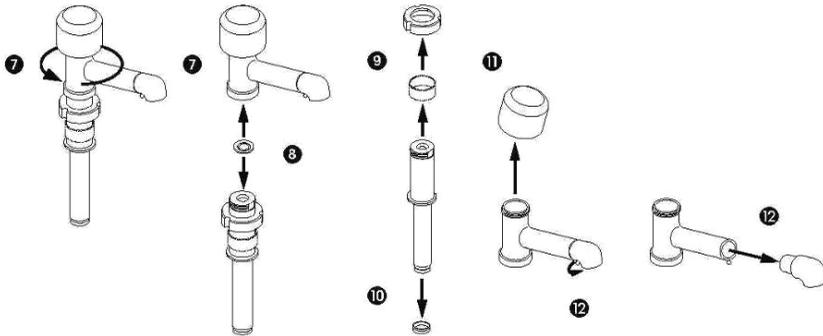
Server Products, Inc. can not be responsible for the serving of potentially hazardous product. Stainless steel is one of the best materials for food serving and storage, but there are many products which can corrode it. If you notice corrosion beginning on any stainless steel surface, you may need to 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 corrodes stainless steel. Server Products, Inc. regrets that we can not honor warranty claims on stainless steel parts that have been affected by sauerkraut.

Pump Disassembly



1. Always clean pump thoroughly before each use. Disassemble pump. (See „**Cleaning**“).
2. Flush and rinse pump in a container of warm water. Place lower end of pump into water container and operate pump until all (if any) remaining product is expelled and only the warm water flows from the discharge tube. Then remove pump from container of water to disassemble and use container to collect the small parts of the pump to prevent any loss.
3. Remove plunger assembly and lid from pump body by turning locking collar counterclockwise.
4. Remove spring from pump body.
5. Remove cylinder from connector. Push cylinder into connector to compress ball valve while rotating cylinder counterclockwise. Rotate cylinder to release pins from slots on connector.
6. Remove ball valve from inside connector.



7. Remove discharge tube body from piston by rotating discharge tube body counterclockwise. Be prepared for ball valve to fall loose when removing discharge tube body from piston.
8. Remove ball valve from piston, if remaining on end of piston.
9. Remove locking collar and gaging collar(s), if used, from piston by sliding them off.
10. Remove seal from end of piston by rotating and pulling off of lip on piston.
11. Remove knob from discharge tube body by pulling knob at an angle until knob flanges release from lip on discharge tube body.
12. Remove discharge fitting from discharge tube by releasing fitting loop and pulling fitting away from discharge tube. **Do not use fitting loop on discharge fitting as a pull.**

Cleaning

Before first use and after use daily, disassemble and clean pump. 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 unit warranty:

1. Flush and rinse pump in a container of warm water. Place lower end of pump into water container and operate pump until all (if any) remaining product is expelled and only the warm water flows from the discharge tube. Then remove pump from container of water to disassemble and use container to collect the small parts of the pump to prevent any loss.
2. See „**Pump Disassembly**“.
3. Wash and scrub all parts in dishwashing detergent and warm water.



NOTE!

- A general purpose, nonabrasive cleaner may be used on hard to remove food deposits.
 - Do not use abrasive cleansers, scrapers, steel pads, steel wool, or other cleaning tools that can scratch surfaces.
 - A nontoxic glass cleaner may be used for cleaning any stainless steel parts.
4. Use supplied brushes to clean all confined areas. Fully rinse all parts with clear water. Abrasive cleansing agents can corrode stainless steel. Fully rinsing all parts can help prevent corrosion.
 5. Sanitize parts following your local sanitization requirements.

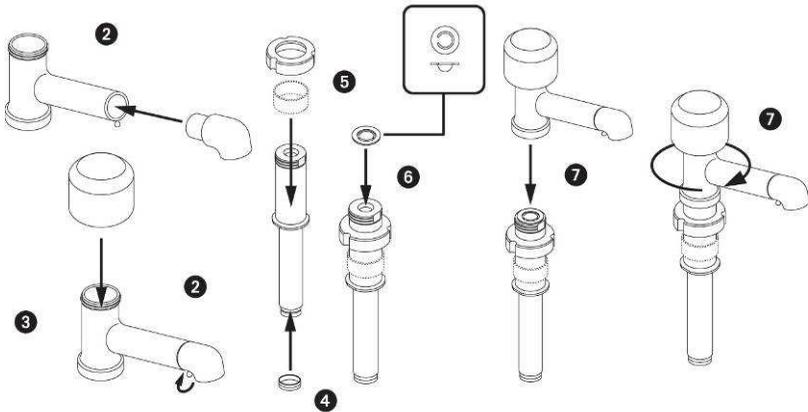


CAUTION!

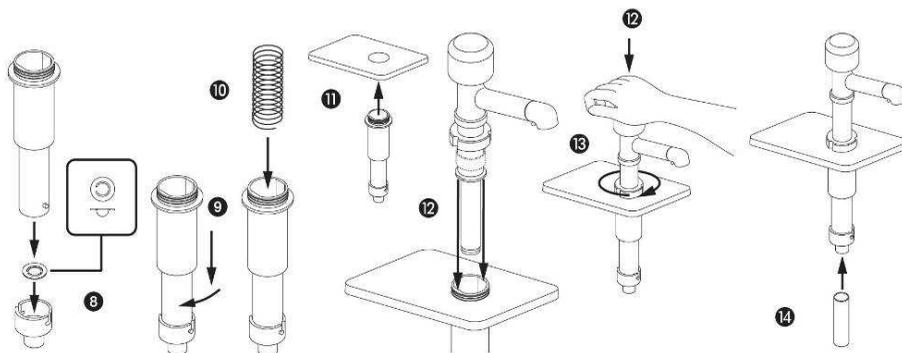
All parts in contact with food must be sanitized.

6. Allow parts to fully air dry after sanitization.
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 air dry, as required after sanitization, or to fully dry with a clean soft cloth regularly.

Pump Assembly

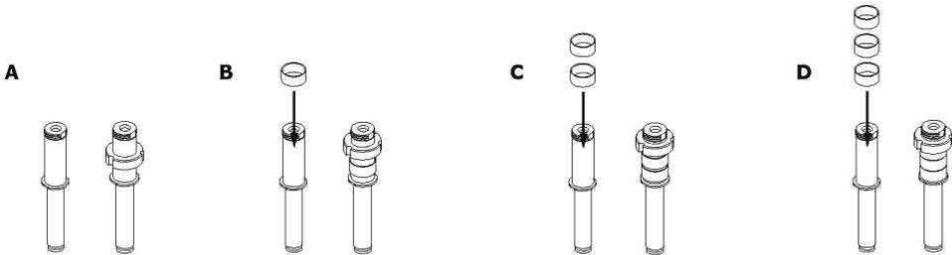


1. Always clean pump thoroughly before each use.
2. Install discharge fitting into discharge tube. Secure discharge fitting to tube by hooking fitting loop around projection on end of discharge tube.
3. Install knob onto top of discharge tube body by pushing together until knob snaps onto lip of discharge tube body.
4. Install seal onto bottom of piston. Seal is secure when it snaps onto lip around bottom of piston.
5. Install gaging collar(s), if needed, and locking collar onto threaded end of piston by sliding them on. Position locking collar with threading inside locking collar facing seal at bottom of piston.
6. Install one of the ball valves with ball side seated down into opening in top of piston.
7. Install bottom of discharge tube body onto threaded top of piston with ball valve in position resting on top of piston. Rotate discharge tube body clockwise until secure with pump tube assembly.



8. Install the other ball valve with the ball side seated down into opening inside connector.
9. Install bottom end of pump body, with pins, into connector with ball valve in position resting inside connector. Compress ball valve slightly and rotate pump body into connector until pins secure into slots in connector.
10. Install spring into pump body.
11. Install lid onto pump body by aligning large hole in lid to rest on threaded lip of pump body assembly.
12. Install plunger assembly into pump body assembly. Compress pump and rotate until flats on piston align into position with flats inside cylinder.
13. While compressing pump, rotate locking collar clockwise to secure onto threading of cylinder.
14. If suction tube is included, install onto bottom of connector. The suction tube may be cut with scissors to the needed length.

Portion Control



After cleaning pump and during pump assembly, determine the amount of product you would like to be dispensed with each full stroke of the pump. Gaging collars are included with the pump to allow you to change the portion control.

4. **INSTALL** desired number of gaging collars onto threaded top of pump tube to set **PORTION CONTROL**. Each gaging collar added reduces the portion per pump stroke by .25 ounces.

Portion desired per pump stroke	Number of Gaging Collars Needed	Illustration
1 Ounce	0	A
3/4 Ounce	1	B
1/2 Ounce	2	C
1/4 Ounce	3	D

5. Completely assemble pump. **See „Pump Assembly“**.
6. **TEST PORTION CONTROL**. Put pump in product container and operate pump several times until only product without air bubbles is delivered with each stroke of the pump. Then measure the amount of product being delivered through the discharge tube with each stroke of the pump to assure portion control is satisfactory.

Troubleshooting

Possible Problem:

- Pump dispenses little or no product.
- Product oozes out around locking collar.
- Portion control is not consistent.
- Pump plunger does not return to top of stroke after dispensing product.
- Product is too stiff to allow pumping.
- Pump drips.

Solutions:

- Check ball valves, seal, and spring; replace if necessary.
- Make sure ball valves are installed correctly. Balls must be facing downward with flat of valve facing upward.
- Be sure to compress pump and spring while aligning flats on piston with flats inside cylinder during assembly. Tighten locking collar with pump compressed.
- Install correct discharge fitting for product being pumped.
- Clean pump.

Bartscher GmbH
Franz-Kleine-Str. 28
D-33154 Salzkotten
Germany

phone: +49 (0) 5258 971-0
fax: +49 (0) 5258 971-120