

SERVER

• E S S E N T I A L S •

Maximo Sauce Dispensing Unit

MODEL: SPPG



**Chocolate
Maximo Unit**

88369

**Caramel
Maximo Unit**

88371

**White Chocolate
Maximo Unit**

88381

Thank You

For purchasing your Maximo Sauce Dispensing Unit. This efficient, environmentally-friendly system delivers precise portions and is a reliable alternative to the constant expense of disposable pumps.

CONSISTENT PORTIONS—SERVE BETTER

Ghirardelli Maximo
Sauce Dispensing System:
www.maximodispensers.com



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.

IMPORTANT

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

Be aware of the product you are serving and the temperature the product is required to maintain. Server Products, Inc. cannot be responsible for the serving of potentially hazardous product.



NSF International listed.

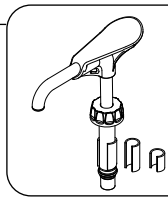
SEE SEPARATE PUMP MANUAL FOR IMPORTANT INSTRUCTIONS.

SYSTEM PARTS

**BP-1
1/2 OZ PUMP
88388**

*Pump is preset to deliver 1/2 fl oz portions.
(A large gaging collar is attached to head assembly.)*

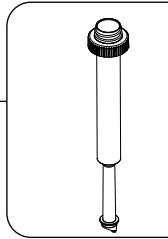
**HEAD ASSEMBLY
88386**



SPRING



CYLINDER ASSEMBLY



GAGING COLLAR(S)

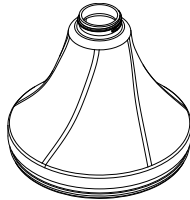
Add to head assembly to reduce portion size.

Collar(s) Used	Portion Result
None	1 fl oz
Medium	3/4 fl oz
Large	1/2 fl oz
Medium + Large	1/4 fl oz

LID-

**Chocolate
Caramel
White Chocolate**

**88352
88367
88368**



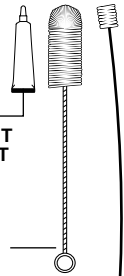
BASE-

**Chocolate
Caramel
White Chocolate**

**88376
88377
88379**

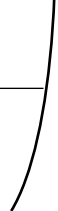


**FOOD EQUIPMENT LUBRICANT
40179**

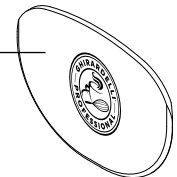


**11" BRUSH
82049**

**21" BRUSH
82526**



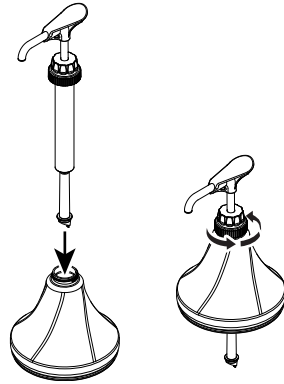
**SCRAPER
87022**



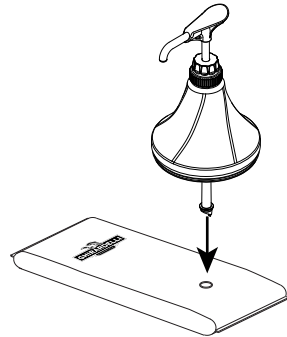


SEE SEPARATE PUMP MANUAL FOR PUMP ASSEMBLY INSTRUCTIONS.

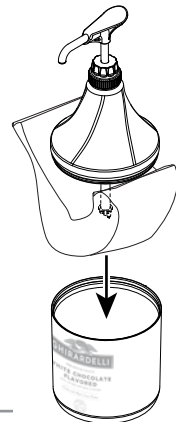
- 1** ATTACH PUMP TO LID
Screw pump cap onto lid threading to secure.



- 2** ATTACH PUMP TO POUCH
- Place sauce pouch on countertop with pouch fitment circle facing upward.
 - Position pump connector directly over center of pouch fitment.
 - Press pump connector down to pierce through film in pouch fitment.
 - Pump connector is fully engaged when top surface of pouch fitment touches pump connector rim.



- 3** INSERT PUMP, LID & POUCH COMBINATION INTO BASE
Loosely fold pouch around bottom of pump while inserting into base.



- 4** PUSH LID DOWN
onto base.
Snap into position to secure.



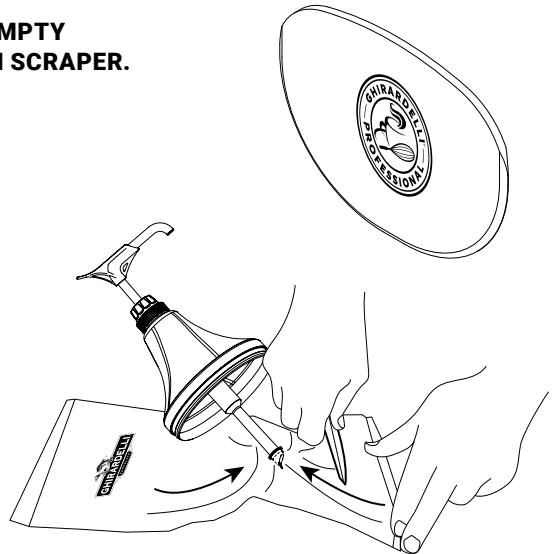
- 5** PRIME PUMP
Press pump several times until sauce
is dispensed.



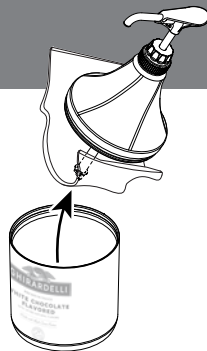
MAXIMIZE POUCH EVACUATION

**WHEN SAUCE POUCH SEEMS EMPTY
(AFTER PUMPING), USE POUCH SCRAPER.**

- 1** REMOVE PUMP, LID &
POUCH COMBINATION
FROM BASE
- 2** STRETCH POUCH FLAT
on countertop.
- 3** USE SCRAPER
to push sauce towards pump and
maximize evacuation from pouch.
- 4** RETURN PUMP, LID &
POUCH FOR OPERATION
- 5** DISPENSE UNTIL ALL
REMAINING SAUCE IS
EVACUATED FROM POUCH
Completely empty pouch
may be discarded.

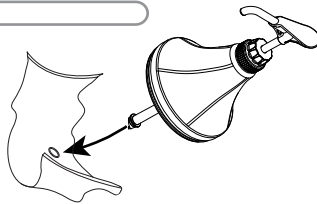


UNIT TAKE-DOWN

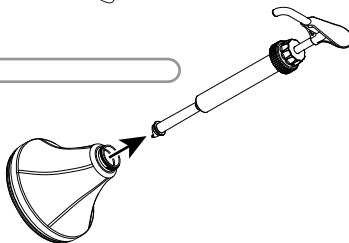


- 1 REMOVE PUMP, LID & POUCH from shroud.

- 2 REMOVE POUCH from pump. Completely empty pouch may be discarded.



- 3 REMOVE PUMP from lid. Loosen cap from lid threads to release.



- 4 DISASSEMBLE & CLEAN PUMP See separate Pump Manual.

CLEANING

SEE SEPARATE PUMP MANUAL FOR PUMP INSTRUCTIONS.



YES!

Use dishwashing soap and hot water to clean lid and base.

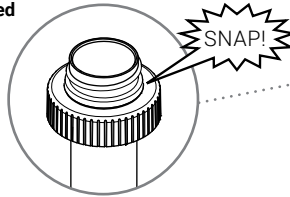
DO NOT IMMERSE BASE IN WATER

- A general purpose, nonabrasive cleaner may be used on hard to remove deposits.
- Do not use abrasive, caustic or ammonia based cleansers.
- Do not use cleansing agents with high concentrations of acid, alkaline or chlorine.
- Do not use metal scrapers or cleaning pads that could scratch surfaces.

TROUBLESHOOTING

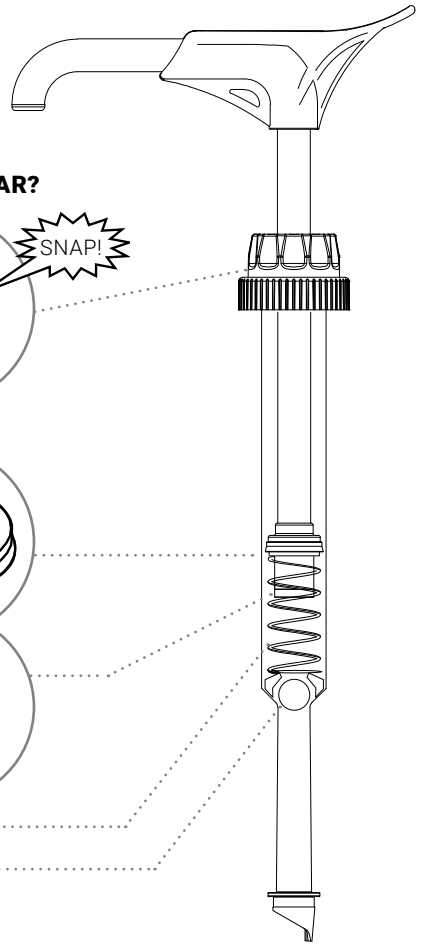
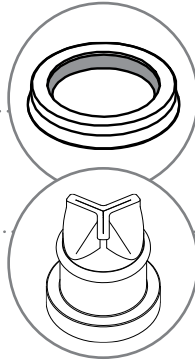
PRODUCT OOZES OUT FROM LOCKING COLLAR?

- Ensure that the **cap is securely snapped** into place below all the threading on the cylinder.



INCONSISTENT PORTIONS?

- **Clean pump.**
- Ensure product container is not empty and has **enough product** to pump.
- Ensure unit is **assembled correctly.**
TIP: Seal has a slight taper. Install with flat side towards top, flared side down.
- Ensure **pinch valve** is installed correctly.
TIP: Squeeze the pinch valve open before installation to ensure it isn't stuck shut.
- Ensure that the **spring** is functional. Replace broken spring if necessary.
- Ensure that the **stainless steel ball** is snapped in place below tabs.



Thinner viscosity products may drip after pumping.
Contact your Ghirardelli Representative for suggestions.

SERVER PRODUCTS LIMITED WARRANTY

2
YEAR
WARRANTY

This Server product is backed by a two-year limited warranty against defects in materials and workmanship. See Server-Products.com for details.

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.

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
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SERVER
INTELLIGENT BY DESIGN