SERVER

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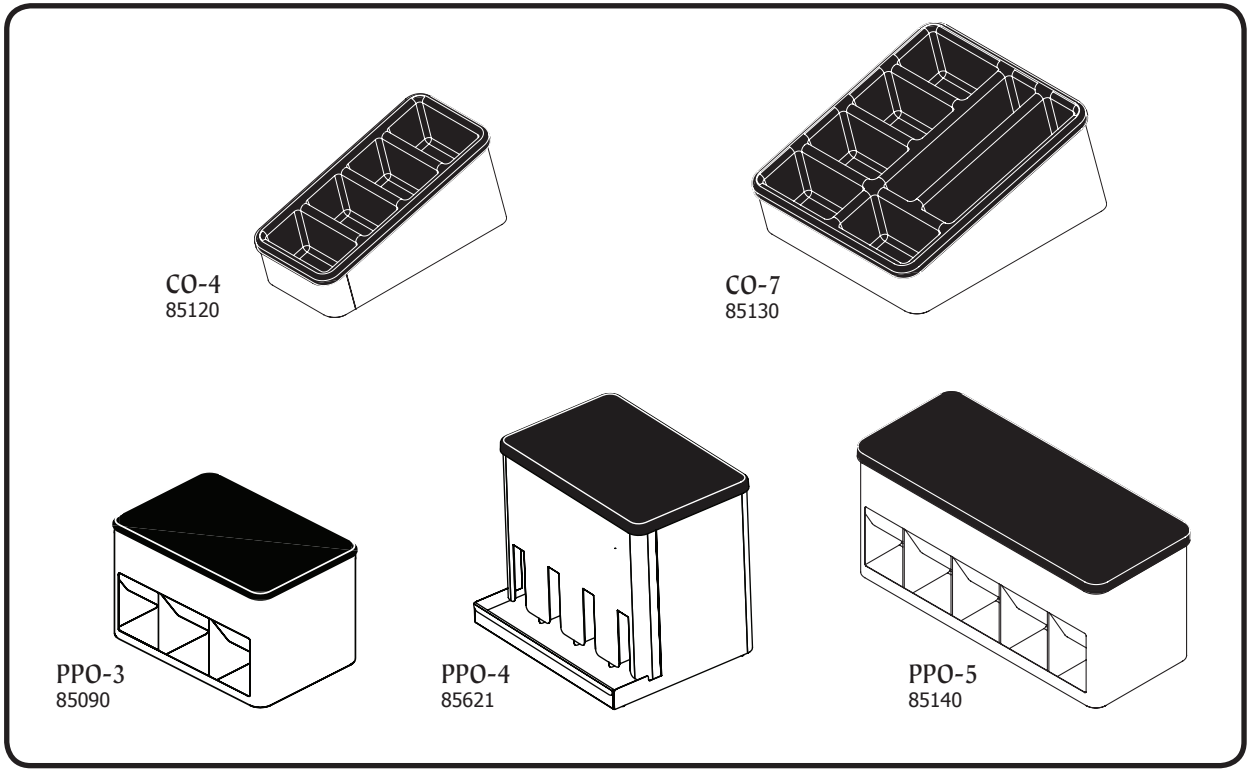
www.server-products.com

SERVICE: Contact your dealer or Server Products Inc. Customer Service

SERVER PRODUCTS LIMITED WARRANTY: All Server Products equipment is backed by a two-year limited warranty against defects in materials and workmanship.

SCOPE OF WARRANTY: Server Products Inc. ("Server Products") warrants that, for a period of two (2) years from the date of purchase (the "Warranty Period"), the equipment manufactured by it will be free from defects in workmanship and materials provided the equipment is used in the manner and in the environment for which they were manufactured.

See **www.server-products.com** for more Product Service and Warranty information.



Part #	Model #	Description
81169	85621	Foot w/screw (4)
84393	ALL, except 85621	Foot, Rubber (4)
85092	85090	Lid
85093	85090	Plate Support
85097	85090	Shroud Assembly
85124	85120	Pan, Organizer, (4)
85125	85120	Shroud Assembly
85133	85130	Shroud Assembly
85134	85130	Pan, Organizer, (7)
85141	85140	Lid
85142	85090, 85140	Partition (varies)
85143	85140	Plate Support
85147	85140	Shroud Assembly
85625	85621	Shroud Assembly
85626	85621	Lid

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

1. WIPE EXTERNAL SURFACES OF UNIT WITH A CLEAN DAMP CLOTH DAILY. DRY WITH A CLEAN SOFT CLOTH.

- A mildly abrasive nylon or brass brush may be used to remove any food or mineral deposits on the unit.
- Do not use any highly alkaline or acidic solvents, steel wool, or other harsh abrasives to clean unit.
- Do not use abrasive cleansers, scrapers, steel pads, steel wool, or other cleaning tools that can scratch surfaces.
- A general purpose, nonabrasive cleaner may be used on hard to remove food deposits.
- A nontoxic glass cleaner may be used for cleaning any stainless steel parts and the lid.

2. SANITIZE PARTS FOLLOWING YOUR LOCAL SANITIZATION REQUIREMENTS. ALL PARTS IN CONTACT WITH FOOD MUST BE SANITIZED.

3. 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.

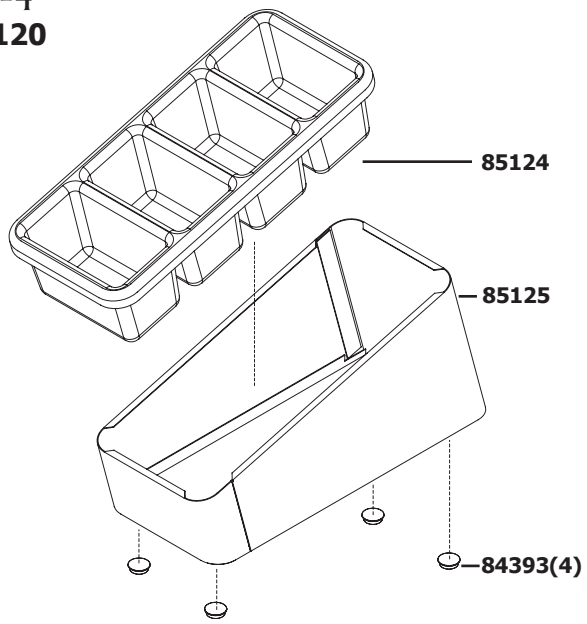
SAFETY GUIDELINES: Stainless steel is one of the best materials for food serving and storage, but there are many products which can corrode it.

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.

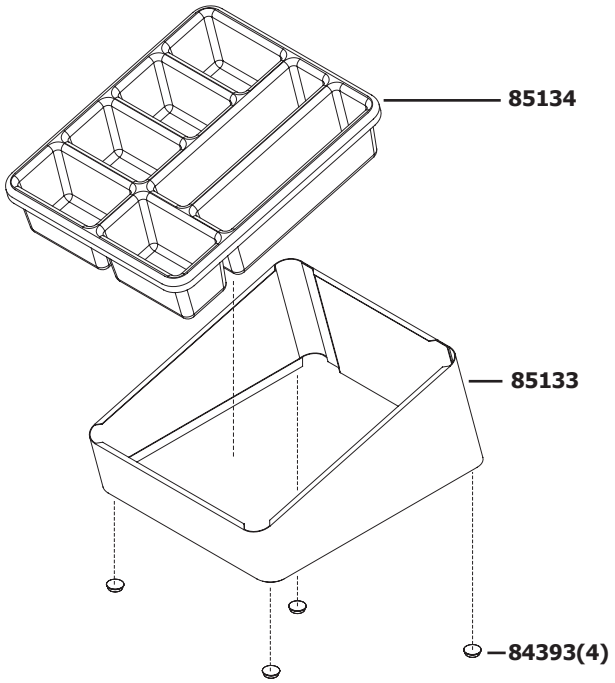
- Products containing: acids, alkalines, chlorine, or salt can corrode stainless steel.
- Sauerkraut corrodes stainless steel. Server Products Inc. regrets that we can not honor warranty claims on stainless steel parts that have been affected by sauerkraut.

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

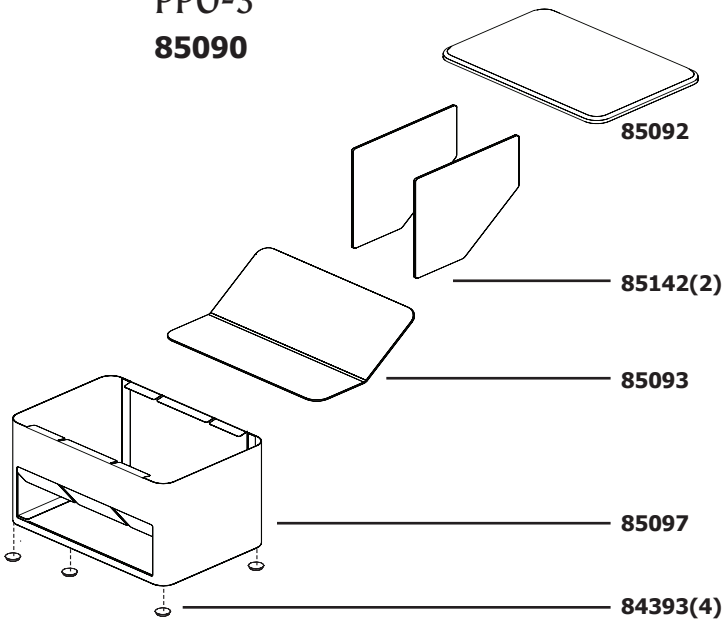
CO-4
85120



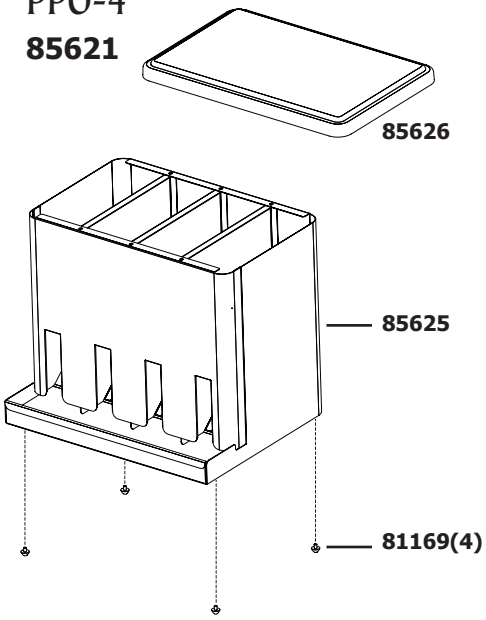
CO-7
85130



PPO-3
85090



PPO-4
85621



PPO-5
85140

