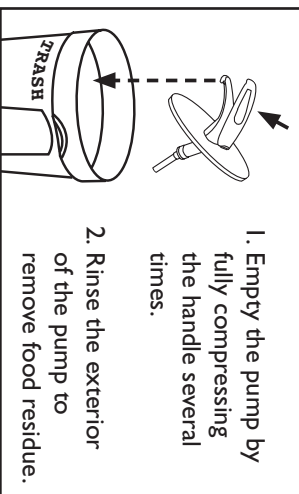


# FRONTLINE™ CONDIMENT DISPENSING SYSTEMS

## Daily Cleaning and Sanitizing Instructions for Pump

Frontline™ is NSF Listed for simple daily “clean-in-place” (see inside for periodic full disassembly cleaning).

### BEFORE CLEANING



### 1 WASH

1. Immerse the pump into the detergent solution.
2. Wash the outside of the pump.
3. Fully compress the handle at least 14 times to clean the inside of the pump.
4. Use the supplied brush to remove any remaining food residue from the hard-to-reach areas - including the spout.
5. Turn the pump upside down to drain the detergent solution.

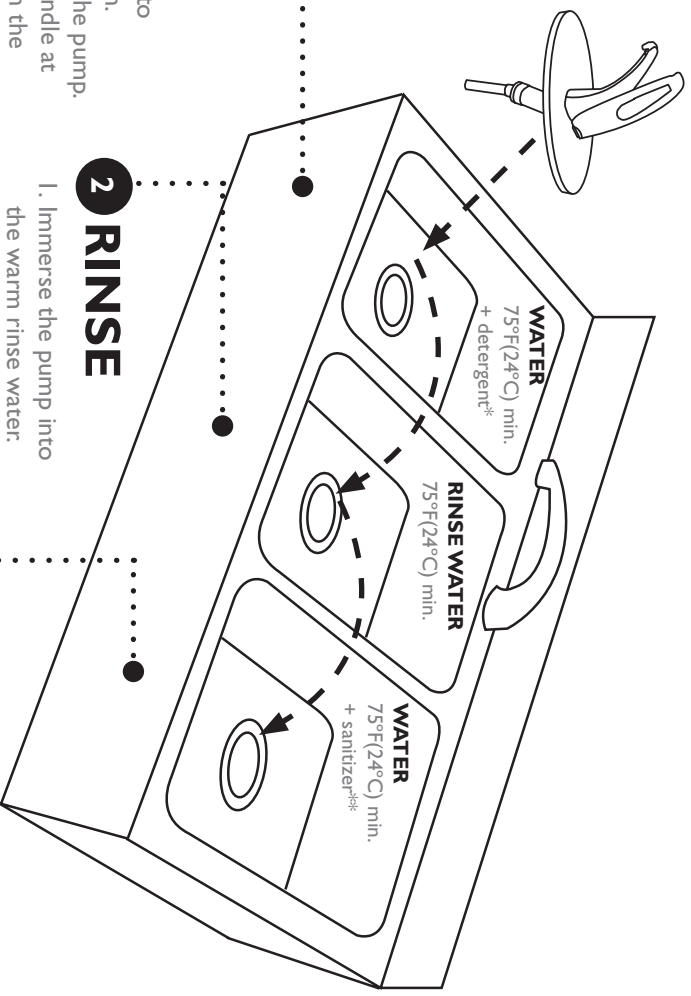


### 2 RINSE

1. Immerse the pump into the warm rinse water.
2. Fully compress the handle at least 14 times.

### 3 SANITIZE

1. Immerse the pump into the sanitizing solution.
2. Fully compress the handle at least 14 times.
3. Keep the pump submerged for a minimum of two minutes.
4. Remove the pump and fully compress the handle several times to clean the inside of sanitizing solution.
5. Turn the pump upside down to drain the sanitizing solution.
6. Allow the pump to air-dry. Store the pump in a sanitary manner until ready to use.



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\*Use a commonly available dishwashing detergent such as Dawn or Joy mixed to a concentration recommended by manufacturer.  
 \*\*Use a quaternary ammonium sanitizer mixed to the manufacturer recommended concentration for water at 75°F(24°C) minimum.

# Weekly Cleaning and Sanitizing Instructions for Pump



Before cleaning, empty the pump by fully compressing the handle several times until the condiment is removed from the pump.



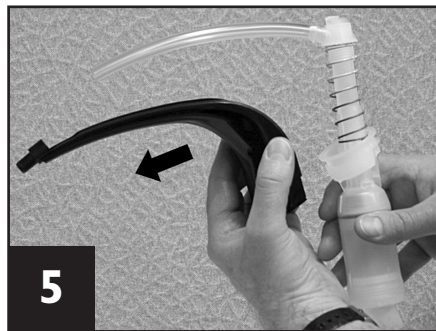
Disconnect the dip tube from the pump body by pulling the dip tube down using a twisting motion.



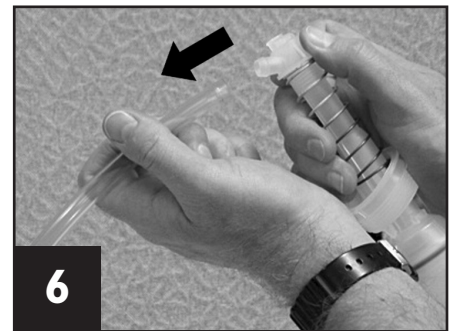
Unscrew the locking collar and remove the lid and the locking collar from the pump body.



Separate the handle/upper housing from the pump engine.



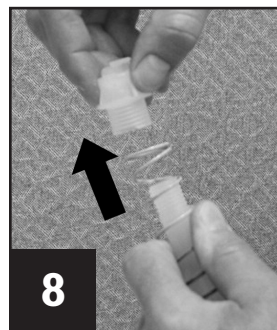
Slip the lower housing off the pump engine.



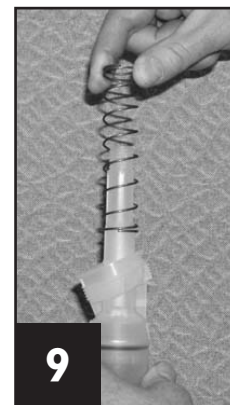
Gently twist and pull the end of the nozzle tube to remove.



Unscrew and remove the pump bottom.



Place one hand over the elbow connector and spring. With the other hand, unscrew the pump body from the elbow connector. **Use caution as the spring is under compression.**



Slide the spring off the plunger.

For periodic use only (see front page for simple daily routine).



10 Push and remove the plunger through the bottom of the pump body.

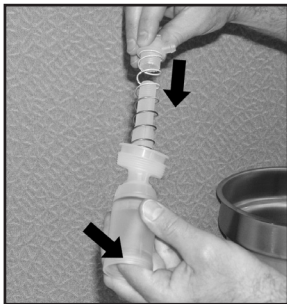


11 Unscrew the outlet valve and remove it from the plunger.

12 Clean and sanitize all components in a three-compartment sink per local code. Use the supplied brush to clean any hard-to-reach areas, including the spout. Allow each component to air dry.

## REASSEMBLY

To reassemble the pump, follow the above in reverse order. See below for reassembly tips:



- Wear gloves or be sure hands are properly cleaned and sanitized during assembly.
- Push up on the plunger while installing the spring and elbow connector. See diagram. **Use caution as the spring will be under compression.**
- Before reassembling the pump, lubricate the O-ring with a food-grade lubricant or fresh vegetable oil.
- When reinstalling handle/upper housing to lower housing/pump engine, be sure the handle is raised all the way.

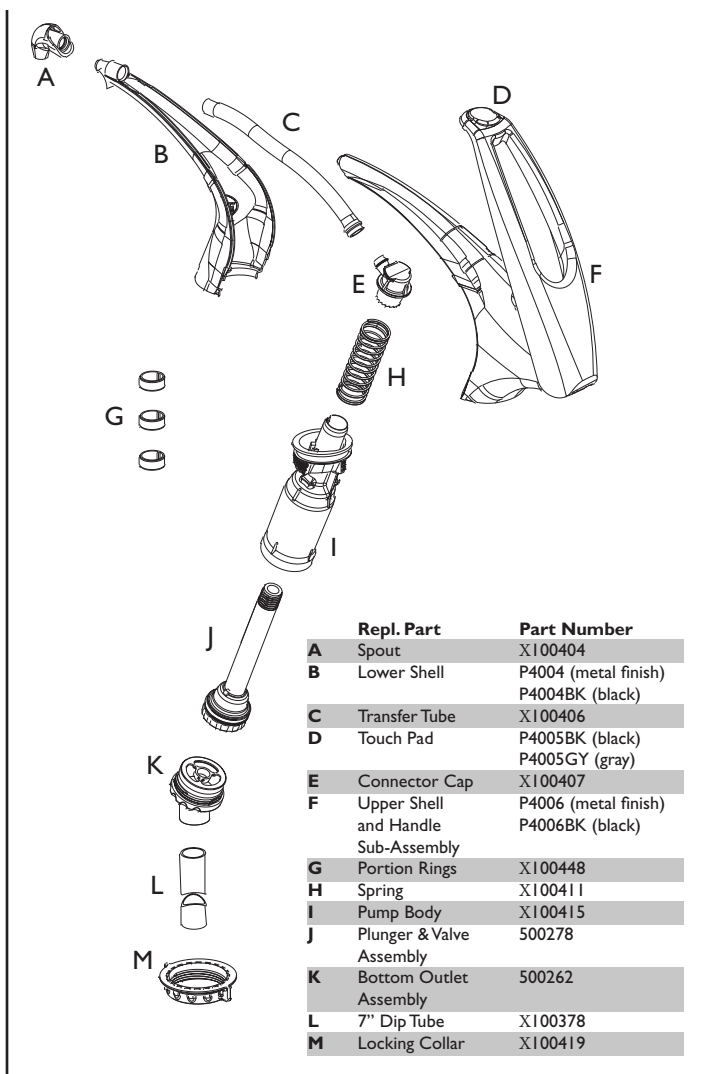
## PORTION RINGS

Your FrontLine™ Condiment Dispensing System dispenses one fluid ounce with each stroke. Three portion rings are included with your pump if you wish to reduce portion size. Each ring reduces portion size by 1/4 ounce. The portion rings are easy to install. During pump reassembly, before installing the spring, simply slip the ring(s) onto the neck of the plunger.



**Thank you for your purchase of a San Jamar FrontLine™ Condiment Dispensing System.** We appreciate your business and are confident that you will benefit from the smart design and innovative features of your pump. San Jamar offers a variety of FrontLine™ condiment dispenser solutions that are designed to improve the efficiency of your operation. If you would like any further information on these or other San Jamar products, please contact us at (800) 248-9826 or visit [www.sanjamar.com](http://www.sanjamar.com).

## REPLACEMENT PARTS



## AVAILABLE FRONTLINE™ CONDIMENT DISPENSING SYSTEMS

Part Number	Description	Pump Color
P4000BK	Pump only	Black
P4000	Pump only	Metal Finish
P4100BK	FrontLine™ universal in-counter system	Black
P4100BK	FrontLine™ universal in-counter system	Metal Finish
P4120BK	FrontLine™ universal in-counter system with portion cup dispenser	Black
P4120	FrontLine™ universal in-counter system with portion cup dispenser	Metal Finish
P4710BK	FrontLine™ 7 Qt round cover and pump system	Black
P4710	FrontLine™ 7 Qt round cover and pump system	Metal Finish
P4800BK	FrontLine™ countertop box system	Black
P4800	FrontLine™ countertop box system	Metal Finish
P4826BK	FrontLine™ countertop dual condiment system (2 pump boxes, 1 dual-tier condiment tray)	Black
P4826	FrontLine™ countertop dual condiment system (2 pump boxes, 1 dual-tier condiment tray)	Metal Finish

### ACCESSORIES

P405	FrontLine™ pack of color touch pads: (1 ea) red, yellow, brown
P417	FrontLine™ 7 Qt round inset container only (mates with P4710 and P4710BK)
X100420	FrontLine™ pack of small cleaning brushes (10/pk)

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555 Koopman Lane • Elkhorn, Wisconsin 53121 USA  
 T: (262) 723-6133 • F: (262) 723-4204 • Customer Care: (800) 248-9826  
 Email: [sanjamar@sanjamar.com](mailto:sanjamar@sanjamar.com) • [www.sanjamar.com](http://www.sanjamar.com)

SAN JAMAR EUROPE, INC.  
 Schoorstraat 26A, Bus 1 • B-2220 Heist op-den Berg • BELGIUM  
 T: +32 15 228140 • F: +32 15 228148 • Email: [sjeurope@sanjamar.com](mailto:sjeurope@sanjamar.com)

SAN JAMAR Mexico, S de RL de CV  
 Av. Universidad #1377-701 • Colonia Axotla CP 01030  
 Del Álvaro Obregón • MÉXICO, DF  
 T: +52 (55) 3626 0772 • F: +52 (55) 5273 4495 • Email: [sjmexico@sanjamar.com](mailto:sjmexico@sanjamar.com)

For further product information or to locate a distributor near you, visit us on the web at:

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