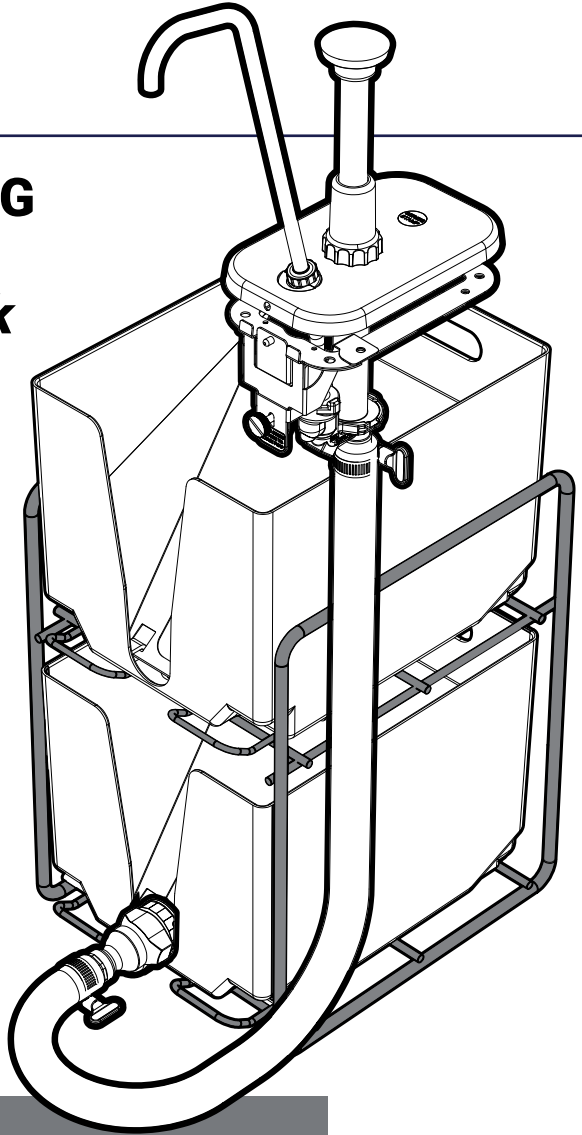


**REMOTE  
DISPENSING  
SYSTEM  
*Shake Shack***

MODEL: 85751



***Thank You***

For purchasing your Remote Dispensing System. The undercounter rack conveniently stores two 3-gallon condiment pouches, increasing time between product change-out.

IT'S A QUICK SWITCH TO A BACKUP POUCH

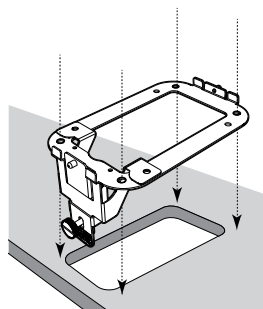
# QUICK START

## YOU WILL NEED:

- A qualified person to install the countertop bracket
- Screwdriver, (4) screws, router and/or saw equipment

## 1 INSTALL THE COUNTERTOP BRACKET

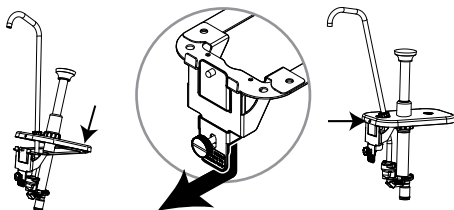
- Choose a location with easy access and convenient height for pump.
- Allow room for slack in hose during set-up, replacement and take-down.
- Locate a countertop hole offset from the support bins to allow room for pump and hose to descend beside the bins.  
**Do not locate countertop hole directly above support bins.**
- Use **cutout template** included to mark, cut and drill holes.
- Secure the bracket with four screws.



## 2 INSERT THE PUMP INTO BRACKET

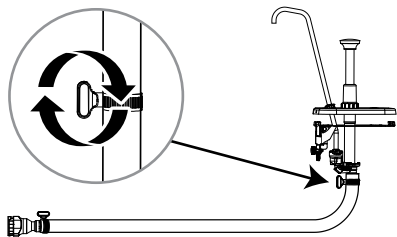
**Always clean pump first.**  
**Refer to separate instructions for the pump.**

- Insert pin on rear of bracket into hole on rear of lid.
- Pull the under-counter lever forward to allow front pin of bracket into front hole of lid.
- Release lever to secure front bracket pin.



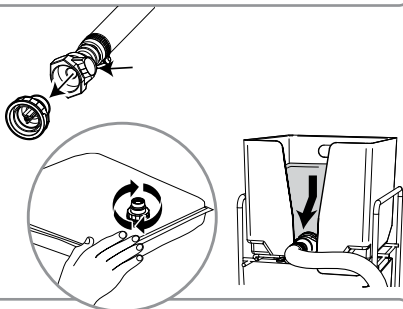
## 3 ATTACH HOSE TO PUMP

- Slide hose onto valve connector at bottom end of pump.
- Rotate hose clamp turn-key clockwise to secure hose.



## 4 CONNECT HOSE TO POUCH

- Press button to release cap from free end of hose.
- Place condiment pouch on flat surface with pouch fitment facing upward. Remove pouch seal. Screw cap from hose onto condiment fitment.
- Place pouch into support bin with fitment and hose connection in front slot directed downward for best evacuation of condiment.
- Snap hose connector over pouch fitment.



## 5 PRIME PUMP

- Repeatedly press pump knob until condiment is drawn up from pouch and hose below.

# 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. cannot 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.**

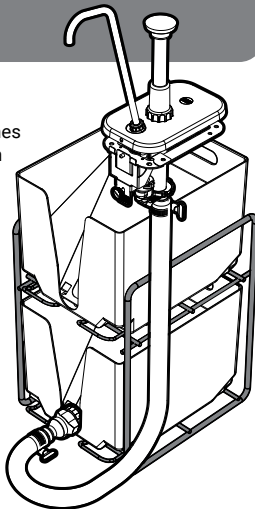


NSF International lists this pump as: "Not acceptable for dispensing potentially hazardous foods."

# USE

When first pouch becomes empty, switch to backup pouch.

**Follow Quick Start steps 4 & 5.**



# DISASSEMBLY

- 1 DISCONNECT HOSE FROM PUMP**
  - Turn hose clamp turn-key counter-clockwise to loosen the hose.
- 2 DISCONNECT HOSE FROM POUCH**
  - Remove pouch from support bin.
  - Place on flat surface with fitment facing up.
  - Press button on side of fitment connector to release hose.
- 3 REMOVE PUMP FROM COUNTER BRACKET**
  - Pull lever under counter to release front hole of lid from front pin of bracket.

# CLEANING

**Refer to separate instruction manual for pump cleaning.**



- 1 CLEAN**

After disassembling, thoroughly clean all washable parts with soap and hot water.
- 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 and hot water

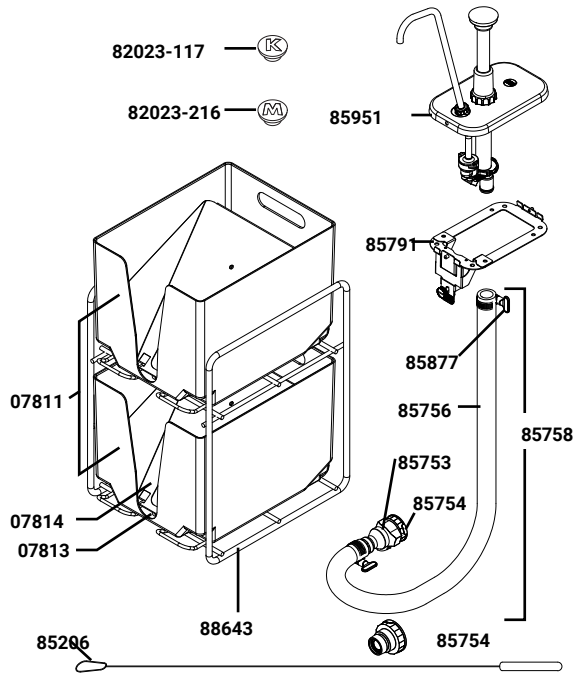
- External surfaces may be wiped clean with a clean damp cloth.
- Glass and surface cleaners approved for use in food contact areas may be used.
- Do not use abrasive, caustic or ammonia based cleansers.
- Do not use metal scrapers or cleaning pads that could scratch surfaces.

# REMOTE DISPENSING SYSTEM

## Shake Shack

MODEL: 85751

PART	QTY	DESCRIPTION
85951	1	CP REMOTE PUMPING, TALL, SHORT CYL
85791	1	REMOTE BRACKET-COUNTERTOP
07811	2	SUPPORT, POUCH 3 GAL
07814	2	PLATE, EVACUATION
07813	2	SPRING, TORSION
88643	1	WIREWISE, 3 GAL
82023-117	1	KNOB-117-K
82023-216	1	KNOB-216-M
85206	1	BRUSH, 52"
85754	4	CAP, DISPENSING
85758	1	HOSE ASSEMBLY, 36"
<b>85758 HOSE ASSEMBLY CONTAINS:</b>		
85877	2	CLAMP, TURN KEYS
85255	1	HOSE, 36"
85753	1	BODY, IN-LINE COUPLING
85754	1	CAP, DISPENSING



## 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](http://Server-Products.com) for details.

## GENERAL SERVICE, REPAIR OR RETURNS

Before sending an item to Server Products, contact Customer Care to request a **Return Authorization Number**. The RA Number ensures proper processing and a prompt turnaround. Repaired units are typically shipped out within 48 hours of receipt.

Merchandise returned for credit will incur a 20% restocking charge, must be less than 90 days old, and in unused (new) condition. Electrical parts (thermostats, heating elements, etc.) are not returnable.

**Servicing Cord:** Specific tools are required for safe and proper power supply cord removal and installation. Repairs should be done by an OEM representative or qualified technician using a cord meeting code H05 RN-F requirements.

## NEED HELP?

**Server Products Inc.**  
3601 Pleasant Hill Road  
Richfield, WI 53076 USA

**Chat with us!**  
[spsales@server-products.com](mailto: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 #####	NSF	SERIES ### ##X
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