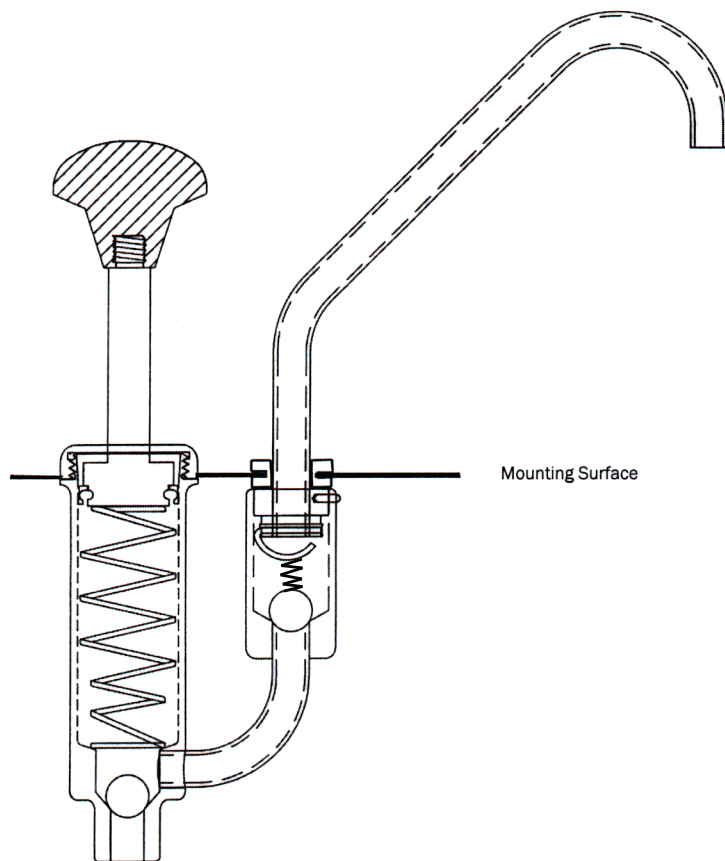


#38550R-N STAINLESS STEEL CONDIMENT PUMP INSTRUCTIONS



PUMP FEATURES:

Dispenses up to 1-1/4 ounces per stroke.
(comes with two Restrictor Clips to make a 1 ounce stroke or a 1/2 ounce stroke for portion control)

Pumps chunky condiments such as salsa, tartar sauce, and thousand island dressing.

Rugged, long lasting stainless steel construction.

Disassembles easily for cleaning with no tools required. Comes with two Sparta® brushes for cleaning the Spout & Elbow (small brush) and Cylinder (large brush).

Plastic Dip Tube can be supplied in various lengths to fit any depth container or with scissors simply trim to fit. Dip Tube easily presses on to bottom of pump.

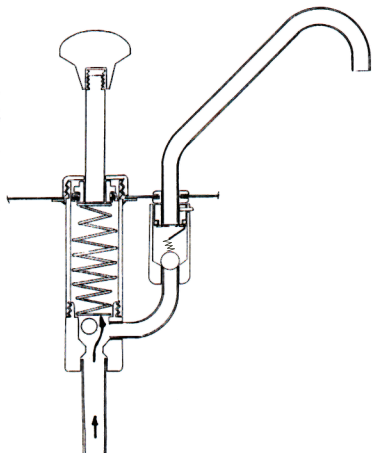
Pump is certified and approved by NSF International.

U.S. Patent No. 6,019,256

PUMP OPERATION:

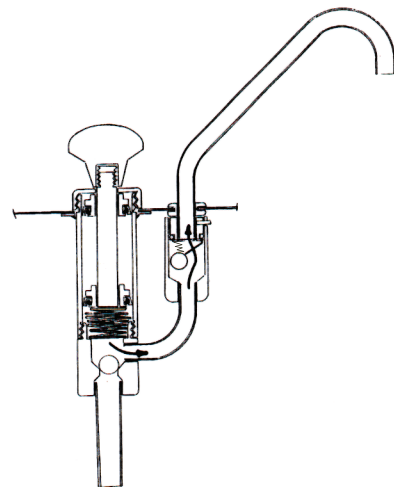
UPSTROKE:

When the knob is allowed to return to its normal position the ball check valve under the spout *closes*, and the ball check valve under the piston *opens* allowing condiment to be drawn into the cylinder. The closed end spring keeps the ball from coming too far off its seat. This prevents condiment from flowing back into the container on the down stroke.

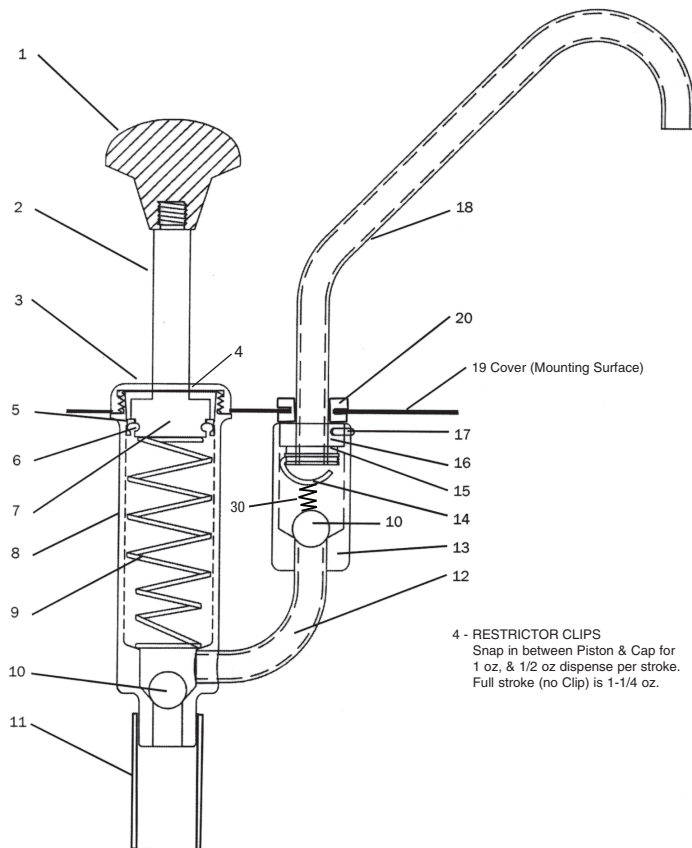


DOWNSTROKE:

When the pump knob is pushed down the ball check valve under the piston *closes*, and the ball check valve under the spout *opens* to allow condiment to be dispensed. A unique spring clip below the spout opening keeps the ball from blocking the flow into the spout.



#38550R-N STAINLESS STEEL CONDIMENT PUMP INSTRUCTIONS



DAILY CLEANING INSTRUCTIONS:

(Clean pump daily to ensure proper operation and maximum performance)

1. Pump warm soapy water through the pump.
2. Pump sanitizing solution through the pump.
3. Unscrew black plastic cap (3) to remove pump from cover (19).
4. Lift cover (22) off of spout to remove cap and piston (7) assembly.
5. Remove spring (9) and ball (10) from cylinder (8).
6. Pull spout (18) off and remove ball (10) from outlet valve body (13). **Note:** Dowel Pin (17) drops easily into the notch in the outlet when pushing the spout back into the outlet valve body.
7. When necessary, push off Teflon Seal (5) and O-Ring (6) from Piston (7).
(To reassemble, place O-Ring inside seal and push together over Piston with the open side of the seal faces down)
8. Rinse all parts thoroughly under hot clean water. Use Sparta® brushes as necessary to remove any residue.
9. Reverse procedures 1-7 to reassemble.
10. Pump five or six strokes of a sanitizing solution through the pump.
11. Allow adequate time to dry before reuse.

NO.	MODEL NO.	DESCRIPTION	QTY
1	38550KB	Knob, black plastic	1
1a	38550KR	Knob, red plastic	Opt.
1b	38550KY	Knob, yellow plastic	Opt.
2		Piston Rod	1
3	38550CAP	Cap, black plastic	1
4	38550CL-1	Restrictor Clip, wht. plas., 1/2-oz., 1-1/8"L	1
4a	38550CL-2	Restrictor Clip, wht. plas., 1-oz., 1/2" L	1
5	38550PS	Teflon Piston Seal, white	1
5a	38550PSO	Piston Seal & O-Ring Set	1
6	38550POR	O-Ring, Piston, #212 1.125 x .975 x .125	1
7		Piston	
8		Cylinder	1
9	38550SPR	Spring, S/S	1
10	38559CSB	Ball, S/S T302, 1/2" OD	2
11	38550DT-3	Dip Tube, plas. .75 ID x 2.50 L	1
11a	38550DT-4	Dip Tube, plas. .75 ID x 5.50 L, for deep jar	Opt.
12		Elbow Tube	1
13		Outlet valve body	1
14	38550SC	Spout Clip, S/S wire	1
15	38550SOR	O-Ring, Spout, #115 .875 x .688 x .094	1
16		Spout Adaptor	1
17		Dowel Pin	1
18		Spout, 7/16" OD	1
19	38550C	Cover, S/S, for 508 Fountain Jar	Opt.
20	38550GB	Grommet, black, .500 ID x 1.00 OD	1
21	38550BBS	Bottle Brush, Small, .50 OD x 12"L	1
22	38550BBL	Bottle Brush, Large, 1.50 OD x 12"L	1
23	38500L	Labels, set of 9, Ketchup-Chocolate	1
24	38550IS	Instruction Sheet 550R S/S Pump	1
25	38554C	Round Cover Only, for 4-Quart Inset	Opt.
26	38550R-N	Condiment Pump S/S, complete	Opt.
27	38550RC-N	Cond. Pump S/S w/Cover 38550C	Opt.
28	38550RCD	Cond. Pump S/S w/Cover 38550C, for deep jar	Opt.
29	38554RC	Cond. Pump S/S w/Rnd Cover 38554C, 4 qt.	Opt.
30		Small Spring SS	1

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