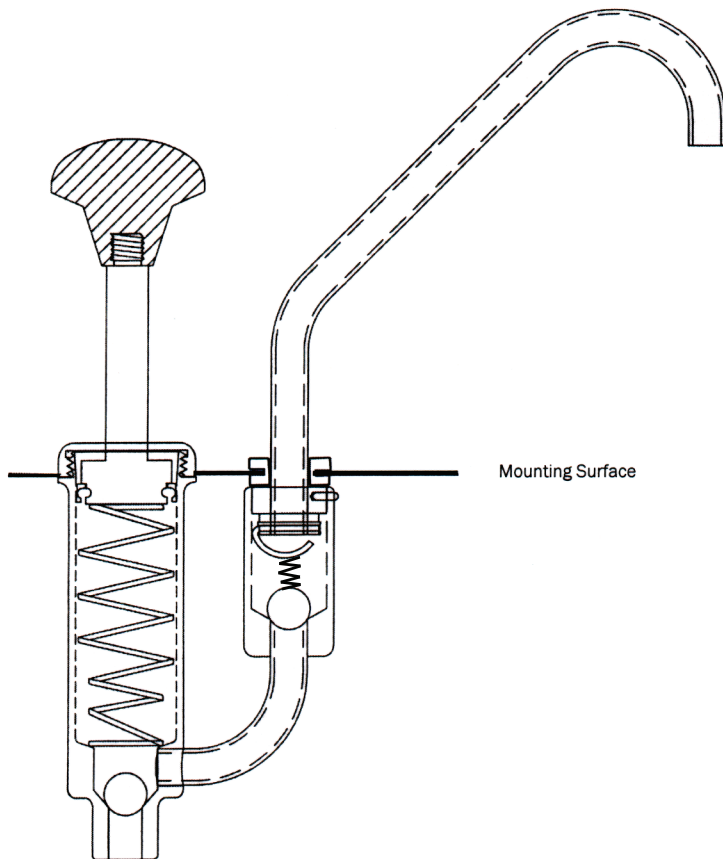


#38550R-N STAINLESS STEEL CONDIMENT PUMP INSTRUCTIONS



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.

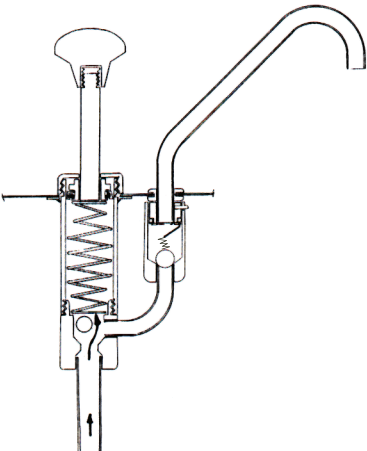
Pump is certified and approved by NSF
International.

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

PUMP OPERATION:

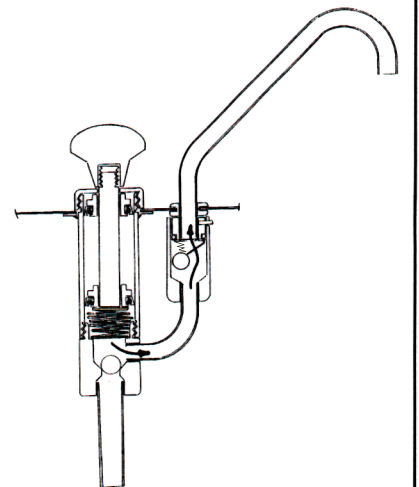
UPSTROKE:

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.

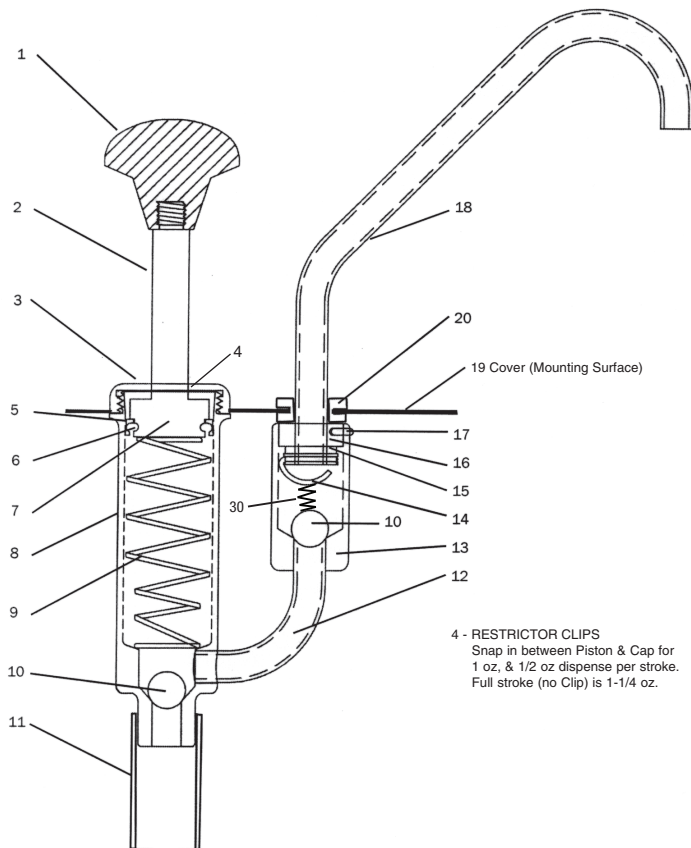


DOWNSTROKE:

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 (19) 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).
Remove spring (30). **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 |

Worldwide Headquarters:
P.O. Box 53006
Oklahoma City, Oklahoma 73152-3006
(405) 475-5600 • FAX (405) 475-5607
1-800-654-8210
website: www.carlislefsp.com
#104T108210

European Distribution Center:
Edisonstraat 84, P.O. Box 110
6900 AC Zevenaar, The Netherlands
Tel +31/(0)316-596550 • Telex 45642
FAX +31/(0)316-340168
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