

PUMPS: STAINLESS STEEL FOOD CONTAINER DISPENSERS

Models SP & SP-3

WHAT DO YOU DISPENSE?

- ◊ **THIN** • fountain syrups • liqueur • hot or soy sauce
- **THICK** • ketchup • mustard • mayo • bbq sauce
- **PARTICULATES** • tartar sauce • Thousand Island



◊
SP 82000



◊
SP-3 85320

BID DESCRIPTION

Server Products SP and SP-3 model pumps dispense directly from a manufacturer's food container. Each stainless steel pump is constructed with a cast valve body featuring captured valve balls to prevent loss. A maximum portion of 1 ounce (30 mL) per stroke can be reduced in 1/8 ounce (3.7 mL) increments with supplied gauging collars. Pump knob can be colored and engraved to label contents; black is standard.

Dispense directly from a manufacturer's #10 can or our NSF approved Stainless Steel Jar 94009 with SP 82000. Jar sold separately.

For a manufacturer's #5 can (7" or 17.8 cm high with a 4 1/4" 10.8 cm diameter), use SP-3 85320.

STANDARD FEATURES

- Stainless steel construction
- Pump directly from standard food containers
- 1 oz (30 mL) maximum portion, now adjustable in 1/8 oz (3.7 mL) increments — allows for Portion Optimization™
- Colored, engraved knob is available upon request (contact customer service for details)
- Two cleaning brushes included for pump maintenance

ACCESSORY ITEMS

- Stainless Steel Jar 94009
- Storage Lid, Black Plastic 94008

TWO YEAR WARRANTY

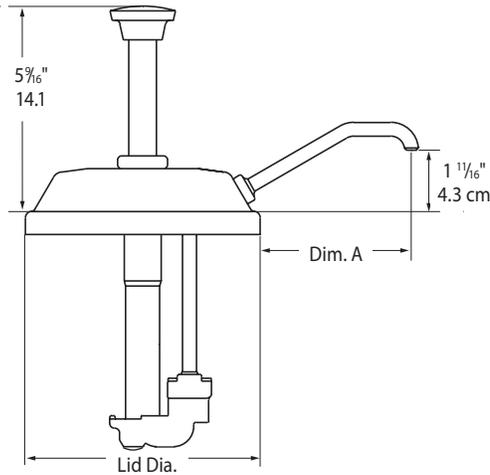
Server Products equipment is backed by a two-year limited warranty against defects in materials and workmanship. For a copy of our complete warranty statement, please refer to server-products.com.



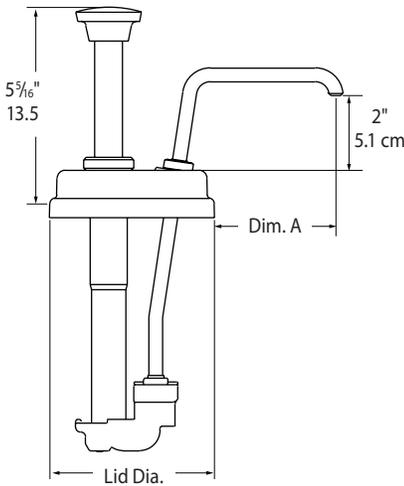
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Models SP & SP-3

**SERVER PUMP
SP 82000**



**SERVER PUMP
SP-3 85320**



MODELS	SP 82000	SP-3 85320
Height (above jar)	5 ⁹ / ₁₆ " 14.1 cm	5 ⁵ / ₁₆ " 13.5 cm
Lid Dia.	6 ⁵ / ₁₆ " 16 cm	4 ³ / ₈ " 11.1 cm
Dim. A	4 ¹ / ₈ " 10.5 cm	3 ⁵ / ₁₆ " 8.4 cm
Capacity	3 qt 2.8 L	1 ½ qt 1.4 L
Weight	3 lb (1.4 kg)	2 lb (.9 kg)

FOB RICHFIELD, WISCONSIN 53076

CAD LIBRARY

Individual CAD images can be downloaded free of charge from our website. Our complete collection of CAD files, along with more than 100 other manufacturers, can be purchased through Kochman Consultants, Ltd. at kclcad.com.

Stainless Steel Pumps Quickly Pay For Themselves

Using a simple Portion Optimization™ method, our stainless steel pumps can dispense what a menu item needs versus what standard equipment can provide. Currently, menus are created using the ¼ ounce portion increments standard pumps and ladles offer. However, simply by reducing the portion by ⅛ ounce can create significant savings. And more impressively, it doesn't have a perceivable change in the taste profile.

How Does Portion Optimization™ Work?

Our stainless steel pumps include gauging collars that allow the pump to dispense a smaller ⅛ ounce increment as well as the industry standard ¼ ounce incremental portions. This slightly smaller portion size pays for your equipment investment in a matter of months — and continues for the life of the pump.

ROI Example: Reduction Size .125 (⅛ oz)

Portion Size	1 oz	⅞ oz	Annual Savings
Cost/Portion	\$0.10	\$0.0875	\$450 \$184 pump (sample list) pays for itself in 5 months!
Portions/Day	x 100	x 100	
Serving Days/Year	360	360	
Annual Cost	\$3,600	\$3,150	

The really impressive numbers occur when you multiply this savings amount by the number of ingredients you want to control. This previously overlooked adjustment can suddenly make a huge difference!