



# PUMPS {STAINLESS STEEL} FOOD CONTAINER DISPENSERS

Models **SP**  
**SP-3**

Date:

Project:

Quantity:

Item Number:



### 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)
- Cleaning brushes are included for pump maintenance

### Accessory Items

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

### WHAT DO YOU DISPENSE?

 THIN (syrups)    
  THICK (ketchup/mayo)    
  PARTICULATE (tartar sauce)



### Two Year Warranty

Server Products equipment is backed by a two-year limited warranty against defects in materials and workmanship. For our complete warranty statement, please see our website.

### CAD Library

Individual CAD images can be downloaded from our website. We are also a member of The KCL CADalog with more than 100 other manufacturers. Our complete collection of CAD files can be purchased through Kochman Consultants, Ltd. at [kclcad.com](http://kclcad.com).

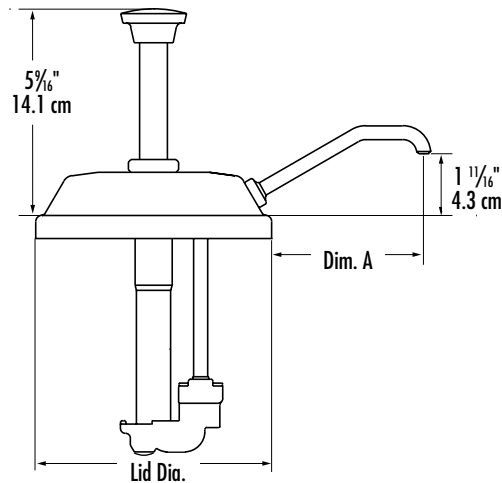
Specifications on reverse side



# PUMPS {STAINLESS STEEL} FOOD CONTAINER DISPENSERS

Models SP  
SP-3

## Server Pump SP 82000



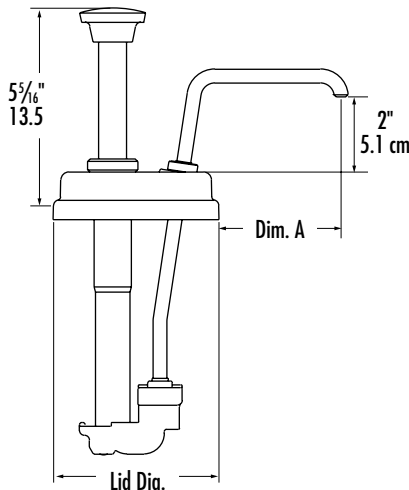
## Specifications

**Construction** Stainless steel pump with cast valve body and welded construction fits manufacturer's can.

**Capacity** Stainless steel jar and manufacturer's #10 can holds 3 quarts (2.8 L). Manufacturer's #5 can hold 1 1/2 quarts (1.4 L).

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
Weight	3 lb 1.4 kg	2 lb .9 kg

## Server Pump SP-3 85320



FOB Richfield, Wisconsin 53076

### 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 1/4 ounce portion increments standard pumps and ladles offer. However, simply by reducing the portion by 1/8 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 1/8 ounce increment as well as the industry standard 1/4 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 (1/8 oz)

Portion Size	1 oz	7/8 oz	Annual Savings
Cost/Portion	\$0.10	\$0.0875	<b>\$450</b>
Portions/Day	x 100	x 100	<b>\$184 pump (sample list)</b>
Serving Days/Year	360	360	<b>pays for itself in just</b>
Annual Cost	\$3,600	\$3,150	<b>5 months!</b>

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!

