

COUNTLESS SERVING SOLUTIONS ONE EASY-TO-USE GUIDE SERVE BETTER, EVERY DAY



ALL-IN-ONE PRODUCT CATALOG & 2014 PRICE GUIDE



IT ALL STARTED WITH YOU.

For 65 years our goal has always been to help you serve better, easier and smarter.

Now, this brand new Full Line Product Catalog provides pricing and product information in one comprehensive, easy-to-use resource. It's one more way we strive to help you serve better every day.



1949-2014 | 65 YEARS OF SERVING YOU BETTER.



Because Server Products equipment is sold through a large network of dealers, the U.S. list prices in this book are used as a reference point. For competitive net pricing, our website (server-products.com) has a dealer locator and can send a Quote Request to several dealers in just a few clicks.



what's new	4-5
food warmers	6-25
cold food servers	26-47
dry food dispensers	48-53
topping stations	54-65
pumps & dispensers	66-81
parts breakdown & price guide	82-106



WHAT'S NEW? WHAT'S NEW?

Solving new challenges requires a deep understanding of the issues you face. Our proven expertise in engineering creative, relevant solutions will help you meet those challenges.

Here are the latest innovative serving options to help you improve operational efficiency and increase your bottom line.

InSeason™ Salt & Seasoning Dispenser (p 53)

- Ensure precise ingredient portions, consistent flavor and nutritional transparency with each dispense
- Handheld, high-temp and durable design allows you to keep it where you need it, like the fry or grill station
- Color-coded, interchangeable portion triggers make brand identification easy – includes (3)
- Holds 10 oz of granular seasoning by volume
- Two models to address *spread* and *drop* applications
 - > Spread – disperses evenly over a fry dump or platter
 - > Drop – dispenses over a single hamburger or deli sandwich; also handy for applying sprinkles to a dessert beverage or cupcake

ConserveWell™ Utensil Holder (p 24-25)

- Environmentally friendly method of rinsing and protecting serving utensils against bacteria growth; replaces traditional dipper well perpetual-flow sink
- Serving utensils are held above 140°F, keeping them safe while saving water, energy and money
- Stainless steel warmer includes two utensil compartments: 1/9-size stainless steel pans, 4" deep
- Convenient, key slot mounting brackets make removal for cleaning quick and easy



Beverage Station (p 29)

- Increase speed of service with preset portions of dairy and sweeteners; equivalent to common portion packs and tubs
- EZ-Cream™ dispenser keeps dairy cold (below 41°F) throughout the holding and serving process, without ice or ice packs
- Energy-efficient, low-voltage cooling method is exceptionally quiet – unlike compressor-driven refrigeration
- Neatly display and serve sweeteners from 24 oz or low-profile 14 oz dispensers
- Color-coded portion triggers make brand identification easy

IntelliServ™ 1/3-Size Pan Warmer (p 12)

- Perfect for plate finishing with toppings and sauces; digital temperature control insures accurate holding from the first serving to the last – no burning or scorching
- Now you can warm in the tightest of spaces with this end-operated, water-bath food warmer
- NSF listed rethermalizer – quickly heats to a safe serving temperature before bacteria has an opportunity to grow
- Digital display provides instant feedback of heat setting and status
- Stainless steel warmer with open well for modular pan set-up with ladles, pumps or squeeze bottles

FOOD WARMERS

Warming equipment that consistently maintains desired temperature, even as product is depleted, is critical to ensuring food quality and safety as well as reducing food costs.

Server Products' food warming equipment puts precise temperature control where you need it in your operation's workflow, helping you maintain food quality and customer satisfaction.



ARMERS



- SOUP WARMERS
- FOOD PAN WARMERS
- TOPPING WARMERS
- SPECIALTY WARMERS

FOOD WARMERS

What Makes Server Warmers Different?

Not all food warmers in the industry are equal. Besides being made in the USA and having a 2-year warranty, Server sets itself apart with a temperature-sensing thermostat, unique hinged lid and NSF Listing as a Rethermalization Unit.

Temperature-sensing Thermostat

Unlike other manufacturers' "low-high" or "1-10" infinite switch controllers that DO NOT sense temperature, Server warmers' temperature-sensing thermostats maintain precise temperature even as product is depleted. This ensures food quality and safety and reduces costs by eliminating scorched or burnt product.

Server warmers have thermostat knobs with precise temperature settings so you don't have to guess on a "low-high" or "1-10" controller.

Responsive and accurate thermostat minimizes temperature overshoot during initial warm-up and registers product temperature accurately.



Many models feature a "positive lock" dial indicator with temperature selections in 5-degree increments.

NSF Listed As A Rethermalization Unit

Warmers with this icon have exceeded NSF's Rethermalization requirements to ensure food is quickly heated through HACCP "danger zone" of 165°F. This allows you to heat and serve in the same vessel.

The term "Cooker/Warmer" is used loosely in the industry and is often a marketing term. Don't fall into the trap of confusing a "Cooker/Warmer" with an NSF-Listed Rethermalization Unit that has passed stringent testing for official listing.



Hinged Lid

NSF-Listed hinged lid is easy to use and helps maintain food quality.

Unique rim catches condensation and returns moisture to product to retain flavor and texture from first serving to last.



Handle assists in opening larger lids ergonomically – no more reaching over hot zones.

Hinge keeps lid upright during ladling.

Soup Kettle Warmers

- Evoke nostalgia with a traditional kettle-shaped water-bath warmer
- NSF-listed rethermalizer – quickly and safely heats to serving temperature
- From cream-based soups to chili, the precise, temperature-sensing thermostat and wrap-around heating element provide accurate, even heat
- Serve superior flavor and texture from the first serving to the last – unique hinged lid retains and returns moisture to your food
- For years of trouble-free use, kettle warmers feature a stainless steel water vessel, inset and NSF-listed hinged lid
- Side handle on lid removes the risk of reaching over hot vapor
- Merchandise today’s soup flavor with magnetic dry erase flavor card



model/item	description	capacity	dimensions	plug	voltage	watts	weight	list price
a KS 84300	soup kettle warmer	11 qt	14 3/8" x 13 15/16" x 14 5/16"	5-15P	120 AC	1500	20 lb	\$ 938.00
KS 84290		7 qt						\$ 921.00
KS 84350	soup kettle warmer	10.4 L	36.5 x 35.4 x 36.4 cm	Aust	208-240	1500	9.1 kg	\$ 975.00
KS 84330				Euro				
KS 85540				UK				



DID YOU KNOW?

The unique rim on our hinged lid catches condensate and returns the moisture to your soup or sauce to retain the flavor and texture from the first serving to the last.

Warmers with this icon have exceeded NSF’s Rethermalization requirements to ensure food is quickly heated through the HACCP “danger zone” of 165°F (74°C). This allows you to heat and serve in the same vessel!



NSF4 RETHERMALIZATION UNITS ARE MARKED WITH 

FOOD WARMERS



Soup Warmers – single inset

- Stainless steel, water-bath soup warmers with 5, 7 or 11 quart inset
- NSF listed rethermalizers – quickly heat to safe serving temperature
- From cream-based soups to chili, the precise, temperature-sensing thermostat and wrap-around heating element provide accurate, even heat
- Serve superior flavor and texture from the first serving to the last – unique hinged lid retains and returns moisture to your food
- Counters stay clean and sanitary – hinged lid stays upright during ladling



model/item	description	capacity	dimensions	plug	voltage	watts	weight	list price
a FS-4 Plus 81000	single inset warmer	5 qt	14 7/8" x 7 3/4" x 8 1/2"	5-15P	120 AC	500	9 lb	\$ 378.00
FS-4 Plus 82420		4.7 L	37.8 x 19.7 x 21.6 cm	Aust	208-240	500	4.1 kg	\$ 394.00
FS-4 Plus 81010				Euro				
FS-4 Plus 84540				UK				
b FS-7 84000	single inset warmer	7 qt	14 3/16" x 9 9/16" x 11"	5-15P	120 AC	1000	13 lb	\$ 685.00
FS-7 84220		6.6 L	36 x 24.3 x 27.9 cm	Aust	208-240	1000	5.9 kg	\$ 714.00
FS-7 84010				Euro				
FS-7 85620				UK				
c FS-11 84100	single inset warmer	11 qt	14 1/4" x 11 9/16" x 13"	5-15P	120 AC	1500	16 lb	\$ 698.00
FS-11 84240		10.4 L	36.1 x 29.4 x 33 cm	Aust	208-240	1500	7.3 kg	\$ 728.00
FS-11 84110				Euro				
FS-11 85700				UK				



Keep your soup at the perfect temperature all day long with precise, temperature-sensing thermostats and moisture-capturing hinged lids.

Soup Warmers – twin & triple inset

- Stainless steel, water-bath soup warmers with 5 quart insets
- NSF listed rethermalizers – quickly heat to safe serving temperature
- For accurate, even heat, a temperature-sensing thermostat and wrap-around heating element is dedicated to each inset to serve food at its proper serving temperature
- Serve superior flavor and texture from the first serving to the last – unique hinged lids retain and return moisture to your food
- Counters stay clean and sanitary – hinged lids stay upright during ladling

NEW soup station with merchandising graphics will enhance your soup program. Available in twin and triple configurations.



 Larger-capacity insets leave room to stir.

	model/item	description	capacity	dimensions	plug	voltage	watts	weight	list price
d	Twin FS-4 Plus 81200	twin inset warmer	(2) 5 qt	14 ½" x 17" x 9 5/8"	5-15P	120 AC	1000	20 lb	\$ 717.00
	Twin FS-4 Plus 81470		(2) 4.7 L	36.8 x 43.2 x 24.4 cm	Aust	208-240		9.1 kg	\$ 748.00
	Twin FS-4 Plus 81240				Euro				
	Twin FS-4 Plus 84870				UK				
e	Triple FS-4 Plus 85900	triple inset warmer	(3) 5 qt	14 ½" x 25 ½" x 9 5/8"	5-15P	120 AC	1500	28 lb	\$ 1030.00
f	NEW Twin FS-4 Plus 87710	twin merchandiser	(2) 5 qt	24" x 17 1/16" x 14 9/16"	5-15P	120 AC	1000	23 lb	\$ 930.00
g	NEW Triple FS-4 Plus 87720	triple merchandiser	(3) 5 qt	24" x 25 9/16" x 14 9/16"			1500	31 lb	\$ 1285.00



FOOD WARMERS

IntelliServ™ Food Pan Warmer, 1/3-Size

- Perfect for plate finishing with toppings and sauces; digital temperature control insures accurate holding from the first serving to the last – no burning or scorching
- Now you can warm in the tightest of spaces with this end-operated, water-bath food warmer
- NSF listed rethermalizer – quickly heats to a safe serving temperature before bacteria has an opportunity to grow
- Digital display provides instant feedback of heat setting and status
- Stainless steel warmer with open well for modular pan set-up with ladles, pumps or squeeze bottles



	model/item	description	capacity	dimensions	plug	voltage	watts	weight	list price
a	IS-1/3 86090		6 qt	9 5/16" x 7 15/16" x 15 3/8"	5-15P	120 AC		19 lb	\$ 493.00
	IS-1/3 86339	1/3-size food pan warmer	5.7 L	23.7 x 20.2 x 39.1 cm	Aust	208-240	500	8.6 kg	\$ 570.00
	IS-1/3 86338				Euro				
	IS-1/3 86341				UK				



IntelliServ™ Food Pan Warmer, Custom Combos

Customize an IntelliServ™ to fit your needs. Configure with pumps, ladles or squeeze bottles for topping, finishing or plating.

b Pictured Sauce Station Includes:

item	description
(1) 86090	IntelliServ™ warmer, 1/3-size
(2) 90089	1/6-size pans, 2 3/4 qt
(2) 90094	1/6-size lift-off lids (not shown)
(2) 87213	6", 1 oz ladles

c Pictured Finishing Station Includes:

item	description
(1) 86090	IntelliServ™ warmer, 1/3-size
(1) 90089	1/6-size pan, 2 3/4 qt
(1) 90094	1/6-size lift-off lid
NEW (1) 87530	squeeze bottle holder, (3) 16 oz
(1) 87213	6", 1 oz ladle

DON'T COMPROMISE YOUR MENU

When a growing, upscale breakfast and lunch café chain had to settle for packaged Hollandaise sauce mix because their food warmer "destroyed" authentic Hollandaise sauce, they turned to the IntelliServ™ warmer. Their testing concluded that the IntelliServ™ maintained 145°F even as product was depleted. This allowed them to return to serving homemade Hollandaise sauce, enhancing their guests' dining experience. The chain now specifies IntelliServ™!



Full-Pan Food Warmers

- Plate an entrée, side and sauce from a single warmer, end-operated to maximize countertop space
- Temperature-sensing thermostat provides accurate heat control
- Stainless steel water-bath warmer with open design allows for modular pan set-up with pumps, ladles or tongs
- (2) Quick combo models include warmer plus:
 - > (3) 1/3-size, 6 qt pans and lift-off lids
 - > (2) 7 qt insets with hinged lids and adapter plate



	model/item	description	capacity	dimensions	plug	voltage	watts	weight	list price
d	FS-20SS 90020	full-pan food warmer	20 qt	10 7/8" x 14 1/8" x 22 15/16"	5-15P	120 AC	1500	34 lb	\$ 597.00
	FS-20SS 90160	combo with (3) 1/3-pans	(3) 6 qt					42 lb	\$ 770.00
e	FS-20SS 90080	combo with (2) insets	(2) 7 qt	14 1/2" x 14 1/8" x 22 15/16"					\$ 1196.00

DID YOU KNOW?

Food pan warmers are the most flexible type of countertop warmer. They use a modular approach to hold a number of fractional pans, which can be set up to serve with ladles or pumps.

Pictured BBQ Station Includes:

item	description
(1) 90020	full-pan food warmer
(3) 90083	1/3-size pans, 6 qt
(2) 90092	1/3-size lift-off lids
(1) 83430	1/3-size condiment pump



FOOD WARMERS

Topping Warmers

- Dispense Caramel or Fudge from a #10 can or 3 qt jar (94009); included with 208-240V models
- Sauces are safely heated with a temperature-sensing thermostat and wrap-around heating element
- Flexible design allows dispensing with a pump, ladle or squeeze bottles
- Models include stainless steel water-bath warmer plus:
 - > Topping pump with 1 oz max portion; adjusts in 1/8 oz increments
 - > Lift-off lid and 1 oz ladle
 - > (3) 16 oz squeeze bottles and insert



	model/item	description	capacity	dimensions	plug	voltage	watts	weight	list price
a	FS 82500		3 qt	12 3/4" x 7 3/4" x 8 1/2"	5-15P	120 AC		8 lb	\$ 334.00
	FS 82540	topping warmer with ladle	2.8 L	32.4 x 19.7 x 21.6 cm	Aust	208-240	500	4.6 kg	\$ 391.00
	FS 82510				Euro				
	FS 84620				UK				
b	FSP 82060		3 qt	15 3/4" x 7 3/4" x 13 1/16"	5-15P	120 AC		9 lb	\$ 457.00
	FSP 82270	topping warmer with pump	2.8 L	40 x 19.7 x 33.2 cm	Aust	208-240	500	4.5 kg	\$ 509.00
	FSP 82110				Euro				
	FSP 84580				UK				
c	SBW 86810		(3) 16 oz	14 1/2" x 14 1/8" x 22 15/16"	5-15P	120 AC		8 lb	\$ 347.00
	SBW 86922	squeeze bottle warmer	(3) .47 L	30.5 x 19.7 x 21.6 cm	Aust	208-240	500	3.6 kg	\$ 365.00
	SBW 86921				Euro				
	SBW 86925				UK				

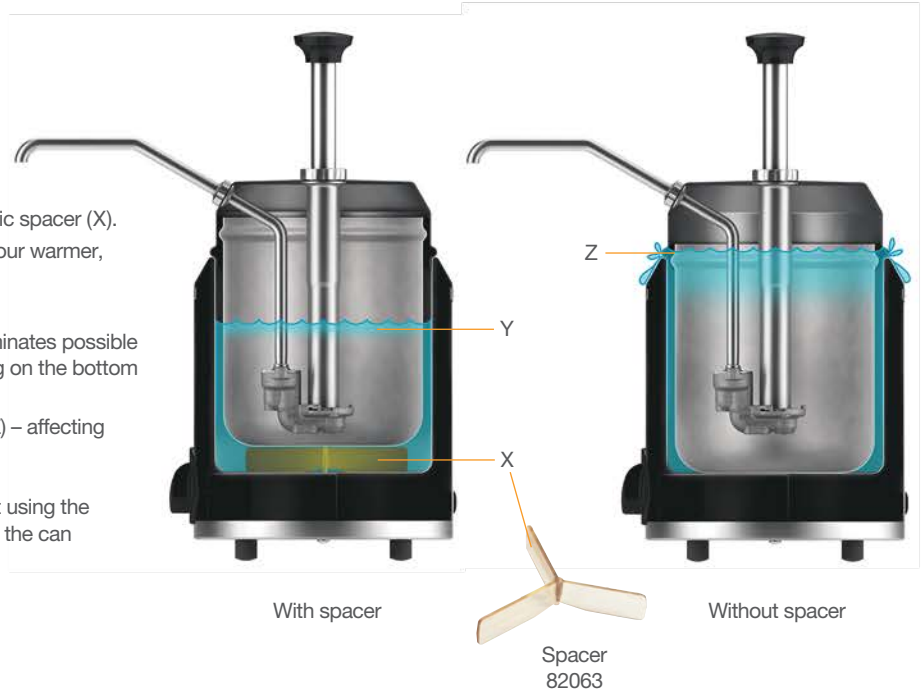


It's easy to make your desserts distinctive with one warmer that can pump, ladle or drizzle hot toppings.

Smart Tip

Each water-bath topping warmer includes a plastic spacer (X). This spacer is critical to the proper operation of your warmer, keeping the can/jar properly positioned so that:

- The water heats all sides of the vessel (Y) – eliminates possible overheating that may result from the can resting on the bottom
- Water does not overflow into the food vessel (Z) – affecting the product inside
- Maximum product evacuation is achieved – not using the spacer will result in excess product being left in the can



Instead of a #10 can, use a stainless steel jar (94009) to keep unsightly rust marks and wet food labels from your water vessel.



DID YOU KNOW?

Want to retrofit to another dispensing method?
Component parts are easily interchangeable; contact our customer service team at 800.558.8722 or click to server-products.com and type "topping warmer" in the search box.



topping warmer



FOOD WARMERS

Twin Topping Warmers

- Dispense Caramel and Fudge from #10 cans or 3 qt jars (94009); included with 208-240V models
- Each topping is heated to its proper serving temperature with individual temperature-sensing thermostats and wrap-around heating elements
- Pumps provide consistent servings while managing food costs; 1 oz per stroke; adjust in 1/8 oz increments
- Models include stainless steel water-bath warmer plus:
 - > (2) Topping pumps with 1 oz max portion; adjust in 1/8 oz increments
 - > (2) Lift-off lids and 1 oz ladles
 - > (1) Pump and (1) lid with ladle
- Flexible design also allows for warming squeeze bottles with component parts



Dispense from #10 food can or 3 qt stainless steel jar (94009); included with 208-240V models.



	model/item	description	capacity	dimensions	plug	voltage	watts	weight	list price
a	Twin FSP 81230		(2) 3 qt	15 5/16" x 17" x 13 1/2"	5-15P	120 AC		19 lb	\$ 860.00
	Twin FSP 81460	warmer with (2) pumps	(2) 2.8 L	38.9 x 43.2 x 34.3 cm	Aust	208-240	1000	10 kg	\$ 960.00
	Twin FSP 81260				Euro				
	Twin FSP 84990				UK				
b	Twin FS 81220		(2) 3 qt	12 5/16" x 17" x 13 1/2"	5-15P	120 AC		17 lb	\$ 605.00
	Twin FS 81420	warmer with (2) ladles	(2) 2.8 L	31.3 x 43.2 x 34.3 cm	Aust	208-240	1000	9.1 kg	\$ 713.00
	Twin FS 81250				Euro				
	Twin FS 84910				UK				
c	Twin FS/FSP 81290		(2) 3 qt	15 5/16" x 17" x 13 1/2"	5-15P	120 AC		18 lb	\$ 736.00
	Twin FS/FSP 80850	warmer with pump & ladle	(2) 2.8 L	38.9 x 43.2 x 34.3 cm	Aust	208-240	1000	9.5 kg	\$ 839.00
	Twin FS/FSP 80280				Euro				
	Twin FS/FSP 84950				UK				



DID YOU KNOW?

Our flexible design also allows for warming squeeze bottles for platescaping with 86819 squeeze bottle inset and (3) 16 oz bottles.



Topping Warmers & Merchandisers

- Dispense Caramel, Fudge, Nacho Cheese or Butter from a #10 can or 3 qt jar (94009); included with 208-240V and Butter models
- Topping is evenly heated with a precise, temperature-sensing thermostat and wrap-around heating element
- Pump provides consistent servings while managing food costs; 1 oz per stroke; adjusts in 1/8 oz increments
- NSF listed rethermalizer with heated spout ensures safety when dispensing potentially hazardous foods
- Stainless steel water-bath warmer includes applicable magnetic merchandising signs. FSPW-SS: Caramel, Fudge and Nacho Cheese topping; BSW-SS: Butter



Instead of a #10 can, use a stainless steel jar (94009) to keep unsightly rust marks and wet food labels from your water vessel; included with 208-240V and Butter models.

	model/item	description	capacity	dimensions	plug	voltage	watts	weight	list price
d	FSPW-SS 81140		3 qt	15 7/16" x 8 15/16" x 15 1/2"	5-15P	120 AC		15 lb	\$ 678.00
	FSPW-SS 83694	warmer with heated pump spout	2.8 L	39.2 x 22.7 x 39.4 cm	Aust	208-240	517	7.3 kg	\$ 735.00
	FSPW-SS 80840				Euro				
	FSPW-SS 83697				UK				
e	BSW-SS 86540	butter warmer with	3 qt	13" x 8 15/16" x 15 1/2"	5-15P	120 AC		16 lb	\$ 740.00
	BSW-SS 86550	heated pump spout	2.8 L	31 x 22.7 x 39.4 cm	Euro	208-240		7.3 kg	\$ 748.00



Serve spicy nacho cheese and chips one day or delicious hot fudge sundaes the next – interchangeable merchandising decals will help you keep your customers happy.



FOOD WARMERS

Making desserts memorable is fast and easy with pouched toppings

- A sealed, contaminant-free system is created when the pump pierces through a pouch with fitment
- Evacuation is excellent; more servings to your patrons means more profit
- Cleanliness – pump exterior and food vessel remain clean because topping is contained in the pouch
- No water level monitoring or risk of vapor damage to topping
- Pouches occupy less storage space and produce less waste than rigid packaging, helping the environment and reducing operator costs



Eliminate downtime; pouched topping warmers dispense from one pouch while pre-heating a second in reserve. Shown with 1 topping pouch and support.



Front cutaway



Back



DID YOU KNOW?

Server brand pouched topping warmers eliminate product degradation and waste – helping reduce food costs while delivering a superior product.

Specialty: Pouched Topping Warmers

- To keep topping at its peak flavor and texture, product is heated with a temperature-sensing thermostat and warmed without a water-bath
- Change-outs are a cinch because a reserve pouch is pre-heating while you dispense from the active pouch
- Manage serving sizes of expensive ingredients with the portion-controlled, stainless steel pump; 1 oz max portion; adjusts in 1/8 oz increments
- Stainless steel warmers with pumps for pouched topping include:

- > EZ-Topper™ – operator has option to warm pierced pouch only with pouch support (incl.)

Single – warms (2) 48 oz center fitment pouches; dispense from one, warm a reserve

Twin – warms (4) 48 oz center fitment pouches; dispense two, warm two in reserve

- > Advantage™ – includes magnetic merchandising signs for Caramel & Fudge

Warms (2) 96 oz pouches with fitment; dispense from one, warm a reserve

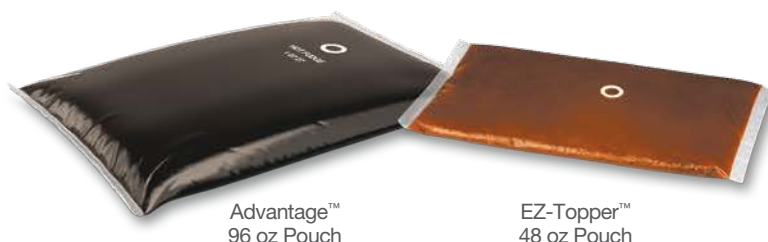


	model/item	description	capacity	dimensions	plug	voltage	watts	weight	list price
a	EZT-S 85790	EZ-Topper™ 48 oz pouch	(2) 48 oz	18 1/4" x 6" x 14 1/8"			215	13 lb	\$ 798.00
b	EZT 85899	Twin EZ-Topper™ 48 oz pouch	(4) 48 oz	17 13/16" x 11 15/16" x 12 3/4"	5-15P	120 AC	415	27 lb	\$ 985.00
c	FSAF 85070	Advantage™, 96 oz pouch system	(2) 96 oz	15 7/16" x 19 15/16" x 16 7/8"			350	28 lb	\$ 816.00

SPECIALIZED POUCHED TOPPINGS

EZ-Topper™ & Advantage™ systems work with specialized topping pouches, which are in limited distribution.

Contact Server Products for details prior to purchasing: 800.558.8722 or spsales@server-products.com.



FOOD WARMERS

Specialty: Warmers for Dipping

- Cone dip is heated with a low-temperature heating element; no water bath
- Temperature settings, marked as low or high, range from ambient to 150°F
- Stainless steel warmers with up to three wells allow you to keep a variety of flavors warm and ready
- Holds the standard #10 can of cone dip coat or 3 qt jar (94009); included with 208-240V models
- Clean-up is a snap; top and bottom are easily removed



	model/item	description	capacity	dimensions	plug	voltage	watts	weight	list price
a	DI-1 92000	single cone dip warmer	3 qt	8 1⁄8" x 7 5⁄8" x 9 11⁄16"	5-15P	120 AC	100	7 lb	\$ 303.00
	DI-1 92070		2.8 L	20.6 x 19.4 x 24.6 cm	Aust	208-240		3.6 kg	\$ 352.00
	DI-1 92010				Euro				
	DI-1 92230				UK				
b	DI-2 92020	twin cone dip warmer	(2) 3 qt	8 1⁄8" x 14 5⁄8" x 9 7⁄16"	5-15P	120 AC	120	9 lb	\$ 329.00
	DI-2 92080		(2) 2.8 L	20.6 x 37.1 x 24 cm	Aust	208-240		5 kg	\$ 427.00
	DI-2 92030				Euro				
	DI-2 92240				UK				
c	DI-3 92040	triple cone dip warmer	(3) 3 qt	8 1⁄8" x 21 5⁄8" x 9 7⁄16"	5-15P	120 AC	180	11 lb	\$ 374.00
	DI-3 92090		(3) 2.8 L	20.6 x 55 x 24 cm	Aust	208-240		6.8 kg	\$ 523.00
	DI-3 92050				Euro				
	DI-3 92250				UK				



DID YOU KNOW?

Dipped treats with higher margins like cake pops, cookies, soft-serve ice cream, fresh fruit and waffle cones can be easy menu additions with a few pieces of the right equipment.



Specialty: Small Capacity Warmer

- Small batches of chocolate and candy melts are superior with a water-bath warmer
- Accurate, even heat is applied with a wrap-around heating element and temperature-sensing thermostat
- Stainless steel water-bath warmer includes a 1 ½ qt bowl, lift-off lid and 1 oz ladle



	model/item	description	capacity	dimensions	plug	voltage	watts	weight	list price
d	FS-2 82700	warmer with bowl, lid & ladle	1 ½ qt	8 1/8" x 7 3/8" x 8 1/8"	5-15P	120 AC	250	6 lb	\$ 353.00
	FS-2 82770		1.4 L	20.6 x 18.7 x 20.6 cm	Aust	208-240		2.7 kg	\$ 368.00
	FS-2 82710				Euro				
	FS-2 84700				UK				



Large-capacity warmers for specialty dipping are also available; see p 10-11. For help selecting the proper equipment for your application, contact our customer service team at 800.558.8722.



FOOD WARMERS

Specialty: Syrup Warmers/Servers

- Neatly warm and serve syrup for breakfast menu items or a buffet line
- Temperature-sensing thermostat provides accurate heat control with locking design to prevent accidental changes
- Compact, stainless steel syrup warmers with lift-off lid include:
 - > 1 ½ gallon capacity
 - > 3 gallon capacity



	model/item	description	capacity	dimensions	plug	voltage	watts	weight	list price
a	SY 1.5 85480	syrup warmer,	1 ½ gal	16 ½" x 8 ⅛" x 10 ¾"	5-15P	120 AC	350	8 lb	\$ 455.00
b	SY 84190	faucet dispense	3 gal	19 ⅝" x 9 ⅞" x 12 ⅝"				10 lb	\$ 670.00



DID YOU KNOW?

Serving hot cider and mulled wine from our Syrup Server is a perfect example of using the same piece of equipment for additional dayparts.

Specialty: Mix-N-Serve™ Warmer/Mixer

- Ideal for drawn butter, hot chocolate and other beverages that should be continuously stirred
- Compact, stainless steel warming dispenser transfers labor from cook line to wait station
- Temperature-controlled thermostat provides accurate heat control with locking design to prevent accidental changes
- Removable melting basket suspends butter solids from stirring agitator
- No stirring required? No problem. Separate switches control stir and heat functions
- Spigot-style faucet and removable, 5 ½ quart food vessel make operation and maintenance a breeze



	model/item	description	capacity	dimensions	plug	voltage	watts	weight	list price
C	MNS 05550	Mix-N-Serve™ warmer	5 ½ qt	16 3⁄16" x 9 ¼" x 8 ¾"	5-15P	120 AC	450	20 lb	\$ 896.00



TREND ALERT
 Gourmet chocolate beverages are appearing on menus from all dayparts and across all market segments. Chains and individual operators can easily offer the high-margin beverages to satisfy customer demand. The Mix-N-Serve™ can be utilized to properly warm, mix and dispense hot chocolate for expanding your on-trend beverage program.

FOOD WARMERS

Innovating With You

At Server, everything we do is to help operators serve better, serve easier and serve smarter. We know your operation is unique and the perfect answer to your serving challenge may not exist yet. For 65 years we've worked closely with multi-unit operators to develop the ideal solution for specific challenges, whether that means modifying an existing unit or creating an entirely new smallware or equipment item.

Our product development team works directly with restaurant or food manufacturers' R&D staff. Then our design team uses their own fully equipped production shop to quickly create functional prototypes for testing on location, ensuring the equipment fits seamlessly into the operation's workflow.



A standard dipper well uses .5-1 GPM. Low-flow dipper well uses .3 GPM. At list price, ConserveWell™ payback is 2.3 months.

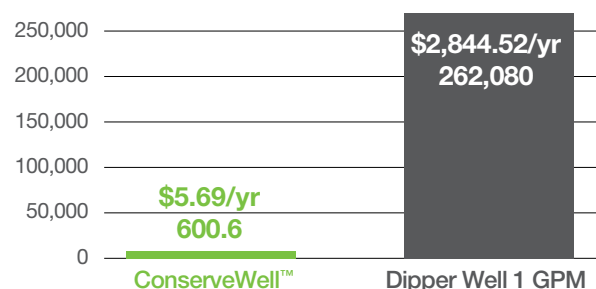
CASE STUDY

ConserveWell™ Heated Utensil Holder Save Water. Save Money.

Wanting to be more environmentally responsible, a major U.S.-based chain enlisted us to find a solution to replace a traditional dipper well perpetual-flow sink that used an average of 30 to 60 gallons of water per hour to keep bacteria off kitchen utensils.

We worked closely with the chain to find a solution that was more environmentally responsible, resulting in the ConserveWell™ heated utensil holder. Holding utensils above 140°F keeps them safe from bacteria growth while saving water, energy and money.

GALLONS PER YEAR*



*52 weeks at 7 days per week at 12 hours per day.
Average water and sewer rate of \$9.48 per 1,000 gal.

Specialty Warmer: ConserveWell™ Utensil Holder

- Environmentally friendly method of rinsing and protecting serving utensils against bacteria growth; replaces traditional dipper well perpetual-flow sink
- Serving utensils are held above 140°F, keeping them safe while saving water, energy and money
- Stainless steel warmer includes two utensil compartments: 1/9-size stainless steel pans, 4" deep (90106)
- Convenient, key slot mounting brackets make removal for cleaning quick and easy



model/item	description	capacity	dimensions	plug	voltage	watts	weight	list price
NEW CW 87740	serving utensil warmer	(2) 1.1 qt	7 5/16" x 15 1/4" x 5 1/4"	5-15P	120 AC	400	17 lb	\$ 525.00

COLD FOOD SERVERS

Cold ingredients are always within reach with our space-saving cold food holders.

You can increase efficiency by keeping foods chilled right where you need them.

With the flexibility of ice packs or energy-efficient thermoelectric chillers, you're sure

to find a solution to fit perfectly into your operation.



DSERVERS

NEW Beverage Station
80105 (p 29)

Custom Station
(p 36-40)

Mini Station
87290 (p 31)



Thermoelectric Station
86080 (p 28)



NEW Lemon Server
67850 (p 44)



- THERMOELECTRIC CHILLING STATIONS
- BEVERAGE STATIONS
- SERVING STATIONS
- SPECIALTY SERVERS

COLD FOOD SERVERS

Thermoelectric Chilling Stations

- Keeps ingredients cold and within reach without ice or ice packs; holds below 41°F indefinitely
- Energy-efficient, low-voltage cooling method is exceptionally quiet – unlike compressor-driven refrigeration
- Open design allows for modular pan set-up, up to 1/3-size, 6" deep; plus serving utensils or pumps (sold separately)
- Internal temperature is displayed on a digital readout for easy monitoring
- Stainless steel base with aluminum vessel provides maximum cold transfer
- Chiller with black, double-walled hinged lid is also available
- Quick combo model includes chiller base plus:
 - > (3) 87203 1/9-size, 1.9 qt jars in black
 - > (3) 87253 clear, hinged lids
 - > (3) 85156 clear, serving spoons



a Pictured Juice Station Includes:

item	description
(1) 86140	1/3-pan chiller
(3) 87203	1/9-size jars, 1.9 qt
(3) 87310	1/9-size, thin product pumps

b Pictured Smoothie Station Includes:

item	description
(1) 86080	1/3-pan chiller with lid
(3) 87203	1/9-size jars, 1.9 qt



A 1/3-pan opening is easily customized to serve (3) ingredients with 1/9-size jars up to 6" deep, pumps and lids or (2) ingredients with 1/6-size components.

model/item	description	capacity	dimensions	plug	electrical	weight	list price
CC-1/3 NL 86140	1/3-size pan food chiller	6 qt	12 1/16" x 13 7/8" x 8 1/16"	5-15P	120V AC to 12V DC	21 lb	\$ 885.00
CC-1/3 NL 86261		5.7 L	30.6 x 35.2 x 20.5 cm	Aust	208-240V AC to 12V DC	9.6 kg	\$ 995.00
CC-1/3 NL 86259				Euro			
CC-1/3 NL 86262				UK			
c NEW CC-1/3 NL 86006	combo with (3) jars, lids, spoons	(3) 1.9 qt	13 1/4" x 13 7/8" x 8 1/16"	5-15P	120V AC to 12V DC	21 lb	\$ 1015.00
CC-1/3 86080	1/3-pan chiller with lid	6 qt	13 3/16" x 14 7/8" x 9 11/16"	5-15P		26 lb	\$ 985.00
CC-1/3 86257		5.7 L	33.4 x 37.8 x 24.6 cm	Aust		11.8 kg	\$ 1095.00
CC-1/3 86256				Euro			
CC-1/3 86258				UK			



NEW Beverage Stations


- Increase speed of service with preset portions of dairy and sweeteners; equivalent to common portion packs and tubs
- EZ-Cream™ dispenser keeps dairy cold (below 41°F) throughout the holding and serving process, without ice or ice packs
- Energy-efficient, low-voltage cooling method is exceptionally quiet – unlike compressor-driven refrigeration
- Neatly display and serve sweeteners from 24 oz or low-profile 14 oz dispensers
- Color-coded portion triggers make brand identification easy
- Beverage stations include a stainless steel stand plus:
 - > EZ-Cream™ dairy dispenser
 - > SweetStation™ rack with flavor decals and InSweeten™ dispensers
 - (1) with 2.8 g white trigger
 - (2) with 1 g pink, blue & yellow triggers



d Pictured Station (24 oz InSweeten™) Holds:

(200)	5/16 oz dairy portions
(206)	2.8 g servings of sugar
(465)	1 g servings of (2) sugar alternatives



 EZ-Cream™ is NSF-listed for potentially hazardous food, including dairy (NSF Standard 18 & 20).

	model/item	description	dimensions	plug	electrical	weight	list price
d	NEW BS-ST 80105	beverage station, 24 oz InSweeten™	33" x 11 7/8" x 18 1/2"	5-15P	120V AC to 12V DC	33 lb	\$ 1542.00
	NEW BS-ST 80106	beverage station, 14 oz InSweeten	29 3/4" x 11 7/8" x 18 1/2"				\$ 1505.00
e	NEW CSP 94160	EZ-Cream™ dairy dispenser	16 11/16" x 7 1/2" x 11 3/8"			31 lb	\$ 1045.00

NOTE: Have a thick product application with similar cold holding needs? See p 42.

COLD FOOD SERVERS

Insulated Serving Stations

- Keep food cold up to (4) hours between changeouts with (1) eutectic ice pack per 1/6-size pan (each sold separately)
- Ice pack or ice cooled servers are convenient for use where power is not always available
- Open design, stainless steel servers allow for modular pan set-up; typically 1/6-size
- Easily monitor fill levels and showcase contents; clear hinged lid adjusts for self-close or stay-open operation
- Single pan model (67860) keeps tongs handy and off countertop, includes tongs



Shown with 90089 pans; sold separately.



Serving lemons? We have a **NEW** single pan combo with an eye-catching lemon decal. See p 44 for details.



	model/item	description	holds/capacity	dimensions	weight	list price
a	IRS-1 67860	1/6-pan insulated server	1/6-size, 2 3/4 qt	8 5/8" x 8 3/16" x 9 3/4"	5 lb	\$ 192.00
b	IRS-2 67770	(2) 1/6-pan insulated server	(2) 1/6-size, 2 3/4 qt	9 9/16" x 13 5/8" x 8 11/16"	10 lb	\$ 329.00
	IRS-2 DI 67780	(2) 1/6-pan server, drop-in		1 7/8" x 14 5/8" x 8 11/16"		\$ 361.00
c	IRS-3 67080	(3) 1/6-pan insulated server	(3) 1/6-size, 2 3/4 qt	9 9/16" x 20" x 8 11/16"	12 lb	\$ 339.00
	IRS-3 DI 67160	(3) 1/6-pan server, drop-in		1 7/8" x 21" x 8 11/16"		\$ 412.00

Smart Tip

Pans and tongs are sold separately from Insulated Servers, only because you're likely to already own these industry staples. Remember to order them if this is a new set-up.

- 90089 1/6-size pan, 2 3/4 qt
- 67859 serving tongs, 6" (included with IRS-1)
- 94013 eutectic ice pack, round



Mini Station Combos

- From drink garnishes to dessert toppers, these mini footprint stations provide up to (4) hours of cold food holding with eutectic ice packs or ice
- Open design, stainless steel base allows for modular set-up of 1/9-size jars and pumps or lids with serving utensils and ice packs (see p 32-33 for details)
- Quick combo models pictured include:
 - insulated stainless steel base (9" tall) plus:
 - > (2, 3 or 4) 1/9-size, 1.9 qt jars in black
 - > (2, 3 or 4) clear hinged lids
 - > (2, 3 or 4) clear spoons, 4" handle, 1/2 oz



Ice packs make changeouts quick & easy – order enough to swap out every 4 hours.

- > 2 jar base accepts (1) ice pack
- > 3 or 4 jar bases accept (2)



94013



	model/item	description	capacity	dimensions	weight	list price
d	MB-2 87470	(2) 1/9-jars, clear lid & spoon combo	(2) 1/9-jars, 1.9 qt	9 7/16" x 10" x 8 1/4"	6 lb	\$ 219.00
e	MB-3 87290	(3) 1/9-jars, clear lid & spoon combo	(3) 1/9-jars, 1.9 qt	9 7/16" x 14 1/16" x 8 1/4"	8 lb	\$ 279.00
f	MB-4 87480	(4) 1/9-jars, clear lid & spoon combo	(4) 1/9-jars, 1.9 qt	9 7/16" x 18 1/16" x 8 1/4"	10 lb	\$ 339.00



DID YOU KNOW?

Exclusive 1/9-size jars (6" deep) hold almost twice as much as a standard 1/9-size pan. Our durable, polypropylene jar has a 1.9 quart (60 oz) capacity, but a typical 1/9-size pan has a maximum depth of 4", which is only a 1.1 quart (35 oz) capacity.

Server 1/9-jar:
60 oz capacity



Standard 1/9-pan:
35 oz capacity

COLD FOOD SERVERS

Mini Station Component Guide

The most effective chilling stations are frequently achieved with a custom combo for your specific application. Each piece is available as a component, so customization can be a simple process. However, in the event you have questions, our friendly, knowledgeable customer service team is ready to help; please call 800.558.8722.



Brushed stainless steel with insulated black interior helps reduce the visibility of fingerprints for a clean appearance.



MINI STATION BASES, INSULATED (STANDARD & NEW SHORT)

	model/item	description	capacity	dimensions	weight	list price
a	MB-2 87450	2-jar 7" base, countertop	(2) 1.9 qt jars & (1) ice pack 94013	7 15/16" x 10" x 8 1/4"	5 lb	\$ 136.00
	MB-3 87280	3-jar 7" base, countertop	(3) 1.9 qt jars & (2) ice packs 94013	7 15/16" x 14 1/32" x 8 1/4"	7 lb	\$ 149.00
	MB-4 87460	4-jar 7" base, countertop	(4) 1.9 qt jars & (2) ice packs 94013	7 15/16" x 18 1/16" x 8 1/4"	9 lb	\$ 162.00
b	NEW MB-2 87570	2-jar 5" base, countertop	(2) 1.3 qt jars & (1) ice pack 94013	5 1/2" x 10 1/16" x 8 3/8"	4 lb	\$ 131.00
	NEW MB-3 87580	3-jar 5" base, countertop	(3) 1.3 qt jars & (2) ice packs 94013	5 1/2" x 13 7/8" x 8 1/4"	N/A	\$ 142.00
	NEW MB-4 87590	4-jar 5" base, countertop	(4) 1.3 qt jars & (2) ice packs 94013	5 1/2" x 18 3/16" x 8 1/4"	N/A	\$ 153.00
	MB-2 DI 87420	2-jar 7" base, drop-in	(2) 1.9 qt jars & (1) ice pack 94013	1" x 11 1/16" x 9 3/8"	5 lb	\$ 139.00
c	MB-3 DI 87430	3-jar 7" base, drop-in	(3) 1.9 qt jars & (2) ice packs 94013	1" x 15 1/8" x 9 3/8"	7 lb	\$ 154.00
d	MB-4 DI 87440	4-jar 7" base, drop-in	(4) 1.9 qt jars & (2) ice packs 94013	1" x 19 3/16" x 9 3/8"	9 lb	\$ 170.00

DID YOU KNOW?

For those cases where "mini" isn't quite mini enough, we now offer Mini Station bases that are 2" shorter. This tiered Mini Station Combo (87576) occupies less than 18" of countertop.





MINI STATION JARS, 1/9-SIZE

jar color	item	description	capacity	list price
e	87203	1/9-size jar, 6"	1.9 qt (60 oz)	\$ 7.00
f	87202	1/9-size jar, 3 1/2"	1.3 qt (41 oz)	\$ 6.50
	87195	1/9-size jar, 6"	1.9 qt (60 oz)	\$ 8.50
g	87194	1/9-size jar, 3 1/2"	1.3 qt (41 oz)	\$ 8.50



Orange jars are great for ingredients you want to call attention to, like peanut products.

MINI STATION ACCESSORIES

item	description	list price
h	center hinged lid, clear, 1/9-size	\$ 30.00
i	hinged lid, stainless steel, 1/9-size	\$ 32.50
j	strike bar, portion level	\$ 5.25
k	clear spoon, 4" handle, 1/2 oz	\$ 7.90
	87213 stainless steel ladle, 6" handle, 1 oz	\$ 14.00
l	87217 stainless steel ladle, 4" handle, 1 oz	\$ 14.00
m	94013 eutectic ice pack, round	\$ 18.00
n NEW	81414 1/9 hinged lid, stainless steel, disher opening	\$ 54.00

NOTE: Pumps for 1/9-size jar on p 73.



Smart Tip

Breakfast continues to be a fast-growing daypart, and offering hot cereal is helping meet patron demands. To take advantage of this trend, create your own oatmeal bar. Easily customize a Mini Station to serve fruit, nuts or syrups and allow your guests to have it their way.

COLD FOOD SERVERS

Station Combo with Pumps

- Keep food cold up to (4) hours between changeouts with ice packs or ice
- Ideal for dispensing high-demand condiments and dressings; includes pumps and 3 ½ qt fountain jars
- Manage serving size of expensive ingredients with stainless steel, portion-control pumps; 1 ¼ oz max adjusts in ⅛ oz increments
- Brushed stainless steel base (countertop or drop-in) helps reduce the visibility of fingerprints for a clean appearance
- Quick combo models with pumps include:
 - > (2, 3 or 4) jar insulated base (countertop or drop-in)
 - > (2, 3 or 4) each of 82557 3 ½ qt fountain jars in white
 - > (2, 3 or 4) each of CP-F 83330 pumps, 1 ¼ oz max

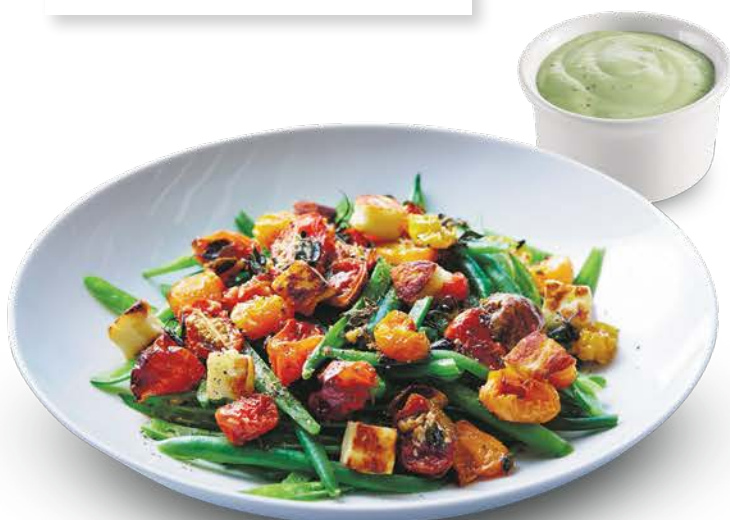


Combos include
CP-F 83330 pumps

dispenses	model/item	description	capacity	dimensions	weight	list price
● ●	SB-2 79890	(2) jars & st st pumps, countertop combo	(2) fountain jars, 3 ½ qt	19 3/8" x 10 7/8" x 8 13/16"	16 lb	\$ 617.00
a ● ●	SB-3 83790	(3) jars & st st pumps, countertop combo	(3) fountain jars, 3 ½ qt	19 3/8" x 15 1/2" x 8 13/16"	22 lb	\$ 842.00
b ● ●	SB-4 83700	(4) jars & st st pumps, countertop combo	(4) fountain jars, 3 ½ qt	19 3/8" x 20 1/8" x 8 13/16"	27 lb	\$ 1058.00
c ● ●	SB-2 DI 79950	(2) jars & st st pumps, drop-in combo	(2) fountain jars, 3 ½ qt	6 7/16" x 10 7/8" x 8 13/16"	16 lb	\$ 651.00
● ●	SB-3 DI 83860	(3) jars & st st pumps, drop-in combo	(3) fountain jars, 3 ½ qt	6 7/16" x 15 1/2" x 8 13/16"	22 lb	\$ 876.00
d ● ●	SB-4 DI 83720	(4) jars & st st pumps, drop-in combo	(4) fountain jars, 3 ½ qt	6 7/16" x 20 1/8" x 8 13/16"	27 lb	\$ 1090.00

WHAT DO YOU DISPENSE?

- **THIN** • fountain syrups • liqueur • hot sauce
- **THICK** • ketchup • mustard • mayonnaise • bbq
- **PARTICULATES** • tartar sauce • Thousand Island



- Ice packs make changeouts quick & easy – order enough to swap out every 4 hours. Cool with (1) Eutectic Ice Pack 94141 per fountain jar.
- Shown with colored, engraved pump knobs; black is standard. See p 76 for details.

Station Combos with Ladles

- Keep food cold up to (4) hours between changeouts with ice packs or ice
- Perfect for dry or solid ingredients and toppings; includes 2 qt fountain jars
- Brushed finish stainless steel base (countertop or drop-in) promotes a clean appearance by reducing the visibility of fingerprints
- Customizable base can hold standard and slim fountain jars with pumps or lids and ladles. See p 36-40.
- Colored, engraved lid knobs quickly identify contents, black is standard. See p 76 for details.
- Quick combo models for ladling include:
 - > (2, 3 or 4) jar insulated base (countertop or drop-in)
 - > (2, 3 or 4) each of 82558 2 qt fountain jars in white
 - > (2, 3 or 4) each of 82545 stainless steel hinged lids
 - > (2, 3 or 4) each of 82562 stainless steel ladles, 1 oz



	model/item	description	capacity	dimensions	weight	list price \$
e	SB-2 79930	(2) jars, lids & ladles, countertop combo	(2) fountain jars, 2 qt	14 1/8" x 10 7/8" x 8 13/16"	11 lb	\$ 358.00
f	SB-3 80510	(3) jars, lids & ladles, countertop combo	(3) fountain jars, 2 qt	14 1/8" x 15 1/2" x 8 13/16"	14 lb	\$ 437.00
	SB-4 80540	(4) jars, lids & ladles, countertop combo	(4) fountain jars, 2 qt	14 1/8" x 20 1/8" x 8 13/16"	17 lb	\$ 524.00
	SB-2 DI 79990	(2) jars, lids & ladles, drop-in combo	(2) fountain jars, 2 qt	1 7/8" x 10 7/8" x 8 13/16"	11 lb	\$ 391.00
	SB-3 DI 80520	(3) jars, lids & ladles, drop-in combo	(3) fountain jars, 2 qt	1 7/8" x 15 1/2" x 8 13/16"	15 lb	\$ 471.00
g	SB-4 DI 80530	(4) jars, lids & ladles, drop-in combo	(4) fountain jars, 2 qt	1 7/8" x 20 1/8" x 8 13/16"	18 lb	\$ 567.00



Ice packs make changeouts quick & easy – order enough to swap out every 4 hours.

Cool with (1) Eutectic Ice Pack 94141 per fountain jar (sold separately).

COLD FOOD SERVERS

Station Component Guide

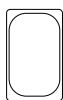
A customized Topping Station allows you to keep just the right amount of ingredients in a consolidated space and helps to increase operational efficiency. Customization can be as easy as 1-2-3, but in the event you need some help along the way, our **friendly, experienced customer service team can be reached at 800.558.8722.**



1. CHOOSE THE NUMBER OF TOPPINGS. This determines the base model as well as the quantity and style (standard or slim) of fountain jars you'll need.



The example shown is configured to hold 6 cold toppings using the insulated base (SB-4 83600), 6 slim jars, 2 syrup pumps (FP-V Slim 85300), 4 clear hinged lids (83214) & ladles (82977).



Standard & Slim Fountain Jars

BASES

Toppings Served = Base & Jar Options



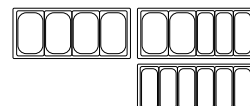
1 Topping



2 or 3 Toppings



3 or 4 Toppings



4, 5, or 6 Toppings
















Countertop Non-Insulated	SR-1 84090	SR-2 82570	SR-3 82600	d SR-4 82550
Countertop Insulated	a SB-1 87510	b SB-2 80160	c SB-3 83760	SB-4 83600
Drop-In* Insulated	SB-1DI 87520	SB-2DI 80150	SB-3DI 83830	SB-4DI 83620

*Drop-In bases require a deep jar when pumping. Stainless steel bases have a brushed finished to reduce the visibility of fingerprints.

BASE DETAIL

model/item	description	capacity	dimensions	weight	list price
SR-1 84090	1-jar base, countertop	(1) fountain jar	10" x 5 1/2" x 8"	4 lb	\$ 118.00
a NEW SB-1 87510	1-jar insulated base, countertop	(1) fountain jar	N/A	N/A	\$ 220.00
NEW SB-1DI 87520	1-jar insulated base, drop-in	(1) ice pack 94141	N/A	N/A	\$ 245.00
SR-2 82570	2-jar base, countertop	(2 or 3) fountain jars	10" x 10 7/8" x 8 13/16"	5 lb	\$ 151.00
b SB-2 80160	2 or 3-jar insulated base, countertop	(2 or 3) jars &	12 5/16" x 10 7/8" x 8 13/16"	8 lb	\$ 235.00
SB-2DI 80150	2 or 3-jar insulated base, drop-in	(2) ice packs 94141	0" x 10 7/8" x 8 13/16"	9 lb	\$ 271.00
SR-3 82600	3 or 4-jar base, countertop	(3 or 4) fountain jars	10" x 15 1/2" x 8 13/16"	7 lb	\$ 168.00
c SB-3 83760	3 or 4-jar insulated base, countertop	(3 or 4) jars &	12 5/16" x 15 1/2" x 8 13/16"	10 lb	\$ 252.00
SB-3DI 83830	3 or 4-jar insulated base, drop-in	(3) ice packs 94141	0" x 15 1/2" x 8 13/16"	11 lb	\$ 287.00
d SR-4 82550	4, 5 or 6-jar base, countertop	(4, 5 or 6) fountain jars	10" x 20 1/8" x 8 13/16"	8 lb	\$ 199.00
SB-4 83600	4, 5 or 6-jar insulated base, countertop	(4, 5 or 6) jars &	12 5/16" x 20 1/8" x 8 13/16"	12 lb	\$ 275.00
SB-4DI 83620	4, 5 or 6-jar insulated base, drop-in	(4) ice packs 94141	0" x 20 1/8" x 8 13/16"	13 lb	\$ 321.00

FOUNTAIN JARS

jar color	item	description	capacity	list price
e		82557		\$ 12.70
		83149	3 ½ qt	\$ 17.00
		83156		
		82558		
f		83147	2 qt	\$ 17.00
		83148		
g		83182		
h		83159	1 ½ qt	\$ 17.00
		83162		
		83181		
i		83158	1 ½ qt	\$ 17.00
		82633		
j		82632		
		82847	14-15 oz can	\$ 171.00
k		82846		

For additional cold holding time, HoldCold™ jars, in an insulated base, can maintain product temperature for up to 12 hours. Server fountain jars are made of high-impact polypropylene. Note jar size (deep or shallow) for pump or ladle selection – shown on p 39.



DID YOU KNOW?

Slim Fountain Jars allow you to inexpensively add flavors to your station. To retrofit your existing Server pump to fit Slim Jars – just replace the lid.



Standard, slim or shallow jars allow you to stock your station with just the right amount of each topping based on what you serve most.



Orange jars are great for potential allergic ingredients you want to call attention to, like peanut products.

COLD FOOD SERVERS

Station Component Guide, cont'd

2. SELECT PUMPS OR LADLES. Proper pump selection is achieved by matching the jar style and type of food being dispensed.

FOUNTAIN JAR PUMPS

- Consistently serve the same food experience with portion-controlled, stainless steel pumps
- Designed with food types in mind – models for thin syrups and sauces or thick condiments with particulates
- The industry's most durable pump is adjustable in 1/8 oz increments and lasts for years with routine maintenance
- Drop-in models feature a higher discharge point for more serving clearance
- Easily identify contents with colored, engraved pump knobs; black is standard. See p 76 for details.










WHAT DO YOU DISPENSE?

- **THIN** • fountain syrups • liqueur • hot sauce
- **THICK** • ketchup • mustard • mayonnaise • bbq
- **PARTICULATES** • tartar sauce • Thousand Island



Serve 4 toppings in about 15" of counter space using non-insulated base (SR-3 82600), 3 slim jars (83182), 3 syrup pumps (FP-V Slim 85300), 1 standard jar (82557), hinged lid (82545) & ladle (82561).

SELECT PUMPS

Base Style	Jar Style	Food Key	Full Portion	Fountain Jar Pump	Slim Jar Pump
Countertop	Shallow	 	1 oz	CP-200 83300	CP-200 Slim 85330
				FP-200V 82130	FP-200V Slim 85310
	Deep	 	1 1/4 oz	CP-F 83330	CP-F Slim 85340
				FP-V 82120	FP-V Slim 85300
Drop-In				FPV-DI 82520	FPV-DI Slim 85380

NOTE: DI models have a 3" taller spout for additional serving clearance.

















Many foods require multiple condiments. Configure a station to hold everything from pickles and tomato slices to ketchup, mustard and your own special sauce – all in one convenient location.





PUMP DETAILS

	dispenses	model/item	pump & lid fit (jar not incl.)	full portion	list price
a	 	CP-200 83300	2 qt fountain jar, shallow	1 oz	\$ 182.00
		FP-200V 82130			
	 	CP-F 83330	3 ½ qt fountain jar, deep (use DI model for drop-in)	1 ¼ oz	\$ 202.00
		FP-V 82120			
b		FPV-DI 82520			
	 	CP-200 Slim 85330	1 ½ qt slim fountain jar, shallow	1 oz	\$ 182.00
		FP-200V Slim 85310			
c	 	CP-F Slim 85340	2 qt slim fountain jar, deep (use DI model for drop-in)	1 ¼ oz	\$ 202.00
d		FP-V Slim 85300			
		FPV-DI Slim 85380			

Retrofit your existing Server pump to fit Slim Jars – just replace the lid.

LADLES

- Perfect for serving dry or difficult-to-pump ingredients
- Stainless steel ladles have a 1 oz capacity



LADLES

	item	description	list price
e	82561	fountain jar ladle, 10" handle, 1 oz	\$ 13.50
	82562	fountain jar ladle, 7" handle, 1 oz	
f	82976	slim fountain jar ladle, 10" handle, 1 oz	
	82977	slim fountain jar ladle, 7" handle, 1 oz	



COLD FOOD SERVERS

Station Component Guide, cont'd

3. SELECT LIDS AND OTHER ACCESSORIES.

- Clear plastic or stainless steel in lift-off and hinged styles
- Hinged lids securely attach to fountain jar
- Front notch allows full closure around ladle handle
- Ice packs and lid locks offer extended cold holding time and food security



NEW Hinged lid with disher opening allows complete closure around disher handle (fits standard fountain jars).



d (jar sold separately)

ACCESSORIES

	item	description	list price
a	80310	clear, plastic hinged lid, standard jar	\$ 30.00
b	82559	stainless steel lift-off lid, standard jar	\$ 20.00
c	82545	stainless steel hinged lid, standard jar	\$ 35.40
d NEW	81415	stainless steel disher lid, fits standard jar	\$ 54.00
e	80443	stainless steel lid lock, standard jar	\$ 15.50
f	83214	clear, plastic hinged lid, slim jar	\$ 30.00
g	83189	stainless steel lift-off lid, slim jar	\$ 21.00
h	83184	stainless steel hinged lid, slim jar	\$ 35.40
	86316	stainless steel lid lock, slim jar	\$ 15.50
i	94141	eutectic ice pack	\$ 12.00



Smart Tip

TOO MANY OPTIONS? Configuring a station can get a bit tricky, and your satisfaction is our priority. Help is just a phone call away – our friendly, experienced customer service team can be reached at 800.558.8722.



Thermoelectric Chillers

- Keep ingredients cold and within reach without ice or ice packs; holds below 41°F indefinitely
- Energy-efficient, low-voltage cooling method is exceptionally quiet – unlike compressor-driven refrigeration
- Quickly monitor product level and temperature through the clear, hinged lid
- Espresso machines with an auto-frothing attachment draw cold dairy from within the Dairy Chiller (ECC)



model/item	description	capacity	dimensions	plug	electrical	weight	list price
i CC 86070	countertop chiller	2 qt	10 1/16" x 7 1/4" x 7 1/8"	5-15P	120V AC to 12V DC	12 lb	\$ 675.00
CC 86092		1.9 L	25.6 x 18.4 x 18.1 cm	Aust	208-240V AC to 12V DC	5.4 kg	\$ 685.00
CC 86091				Euro			
CC 86095				UK			
j ECC 86063	dairy chiller	2 qt	10 1/16" x 7 1/4" x 7 1/8"	5-15P	120V AC to 12V DC	12 lb	\$ 678.00
ECC 86042		1.9 L	25.6 x 18.4 x 18.1 cm	Aust	208-240V AC to 12V DC	5.4 kg	
ECC 86041				Euro			
ECC 86045				UK			

NOTE: Looking for an ice-pack cooled Dairy Chiller? Click to ECH 94090 at server-products.com.



Perfect for streamlining workflow, small footprint allows you to put cold food where you need it, like cheese slices next to the grill.



COLD FOOD SERVERS

Thermoelectric Chilled Dispensers

- Keep fruit purée, dipping sauces, eggs and other ingredients cold (below 41°F) throughout the entire holding and serving process; without ice or ice packs
- Energy-efficient, low-voltage cooling method is exceptionally quiet – unlike compressor-driven refrigeration
- Consistently serve the same food experience with a portion-controlled, stainless steel pump
- Full serving is 1 oz, which is adjustable in 1/8 oz increments – also available with larger 2 oz stroke



Easily identify contents with a colored, engraved pump knob; black is standard. See p 76 for details.



model/item	description	capacity	dimensions	plug	electrical	weight	list price
a CSP 94060		2 qt	18 13/16" x 7 1/2" x 11 3/8"	5-15P	120V AC to 12V DC	13 lb	\$ 970.00
CSP 94143	countertop chiller with 1 oz pump	1.9 L	47.8 x 19.1 x 28.9 cm	Aust	208-240V AC to 12V DC	5.9 kg	\$ 980.00
CSP 94142				Euro			
CSP 94144				UK			
CSP 94050		2 qt	18 13/16" x 7 1/2" x 11 3/8"	5-15P	120V AC to 12V DC	13 lb	
CSP 94146	countertop chiller with 2 oz pump	1.9 L	47.8 x 19.1 x 28.9 cm	Aust	208-240V AC to 12V DC	5.9 kg	\$ 990.00
CSP 94145				Euro			
CSP 94147				UK			



DID YOU KNOW?

If you're serving milk, our EZ-Cream™ model may be a better fit; its specialized discharge valve helps prevent splashing. See p 29 for details.



WHAT DO YOU DISPENSE?

- **THIN** • fountain syrups • liqueur • hot sauce
- **THICK** • ketchup • mustard • mayonnaise • bbq
- **PARTICULATES** • tartar sauce • Thousand Island

Chilled Dispensers



b

- Dispense cold foods from an insulated vessel with ice packs or HoldCold™ jars
- Consistently serve the same food experience with a portion-controlled, stainless steel pump
- 1 oz portion is adjustable in 1/8 oz increments
- Designed with food types in mind – models for thin or thick condiments with particulates
- Easily identify contents with a colored, engraved pump knob; black is standard. See p 76 for details.



2 YEAR
WARRANTY



Choose to cool with (2) ice packs 94013 (incl. stainless steel jar 94009) or (2) HoldCold™ Jars; 1 for use, 1 for your freezer.



Color-coded HoldCold™ jars simplify changeouts: Night/Day.



dispenses	model/item	description	capacity	dimensions	weight	list price
b ● ●	MMS 94070	insulated dispenser combo, st st jar & (2) ice packs 94013	3 qt	14 15/16" x 7 3/4" x 10 7/16"	9 lb	\$ 426.00
●	CSM 94000					\$ 430.00
●	CSM 94113	insulated dispenser combo with (2) HoldCold™ jars	2 3/4 qt		14 lb	\$ 620.00



Need easy access to cold condiments? No problem! Our chilled dispensers go where you need them, keep food handy and dispense precise portions.



COLD FOOD SERVERS

Specialty: Lemon Server

- Improve drink quality and customer experience by offering fresh lemons at a self-serve drink station
- Keeps lemons cold up to (4) hours between changeouts with a single eutectic ice pack
- Serving tongs are kept handy and off the countertop
- Easily monitor fill levels and showcase contents; clear hinged lid adjusts for self-close or stay-open operation



Pictured NEW Lemon Server Includes:

item	description
(1) 67860	1/6-size pan insulated server
(1) 90089	1/6-size pan, 2 3/4 qt
(2) 94013	eutectic ice packs, round (use one, freeze one)
(1) 67859	serving tongs, 6"
(1) 67858	lemon merchandising decal

model/item	description	capacity	dimensions	weight	list price
NEW IRS-1 67850	lemon server	1/6-size pan, 2 3/4 qt	8 5/8" x 8 3/16" x 9 3/4"	7 lb	\$ 249.00

NOTE: Larger servers, for 2 or 3 pans, are offered on p 30.



DID YOU KNOW?

Tea's time has come, and is quickly gaining popularity. Fresh lemon slices are a traditional and favorite iced tea add-in and an easy way to improve drink quality and customer experience.

Create a Health Department-friendly self-serve drink station with the new Lemon Server Combo. This attractive little insulated server doesn't sweat, its hinged cover protects from contaminants and the tongs hang neatly on a hook for easy use.

Specialty: Topping Can Cooler Combos

- Keep your whipped topping can handy and cold for up to 12 hours
- The stainless steel holder inside suspends a 14 or 15 oz topping can tip up or tip down within the cold zone and prevents accidental discharge
- Combos include: insulated, stainless steel base for countertop or drop-in use, gel-filled HoldCold™ jar and support insert
- Make changeouts quick and easy with a spare whipped topping can cooler in black or white – use one, freeze one



	jar color	item	description		capacity	dimensions	weight	list price \$
a	NEW	87523	topping can cooler combo, countertop		14-15 oz can	13 1/8" x 6 13/16" x 9 1/8"	10 lb	\$ 390.00
	NEW	87524	topping can cooler combo, drop-in			1 13/16" x 7 13/16" x 10 1/8"		\$ 415.00
		82846	whipped topping can cooler kit			10 3/8" x 4 11/16" x 7 1/2"	5 lb	\$ 171.00
b		82847						

NOTE: Whipped topping can coolers can be added to any insulated station or fountainette that accepts fountain jars. See p 36 & 37 for details.



Whipped topping gives beverages a decadent appearance and increases the perceived value.

COLD FOOD SERVERS

Specialty: Squeeze Bottle Holders

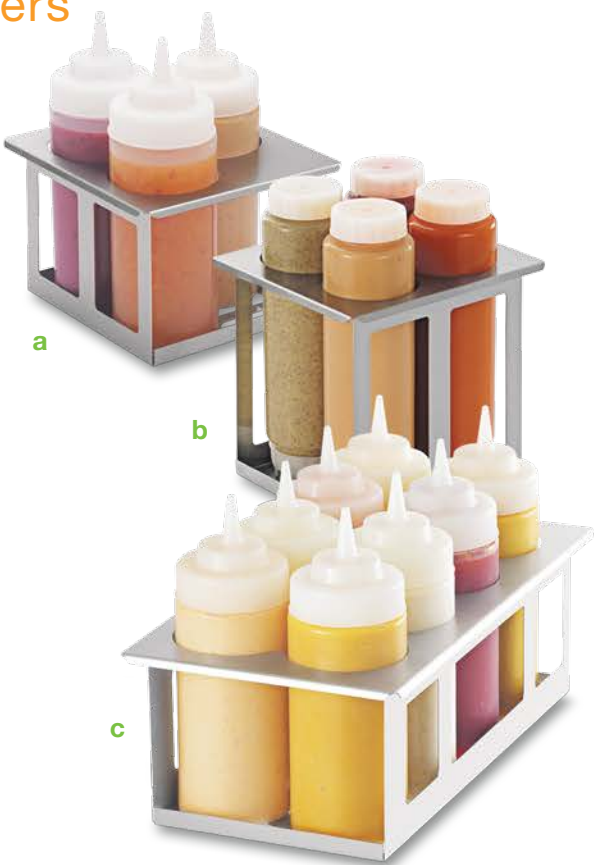
- Organize your cold table with a drop-in squeeze bottle holder
- Keeps bottles up to 10°F colder than holding in pans
- Open-frame design allows air to circulate below and the lid helps keep cold air from escaping
- FIFO™ and TableCraft® bottles are low temp dishwasher safe and BPA free
- Models include a stainless steel holder and 16 oz squeeze bottles



For a fast switch-out, be sure to have extra squeeze bottles on hand.

16 oz TableCraft® Bottle 86818

16 oz FIFO™ Bottle 86989



	model/item	description	capacity	dimensions	weight	list price
a	SBH-3 86831	1/6-size holder	(3) 16 oz TableCraft®	9 5/8" x 6 7/16" x 7 1/16"	2 lb	\$ 76.00
b	SBH-4 86994		(4) 16 oz FIFO™	8 9/16" x 6 7/16" x 7"		\$ 68.00
	SBH-6 87045		(6) 16 oz TableCraft	9 5/8" x 6 7/8" x 12 7/8"		\$ 90.00
c	SBH-8 86974	1/3-size holder	(8) 16 oz TableCraft	9 5/8" x 7 1/16" x 13 1/16"	4 lb	\$ 96.00
	SBH-8 86996		(8) 16 oz FIFO	8 9/16" x 7 1/16" x 13 1/16"		\$ 108.00

NOTE: FIFO™ & TableCraft® bottles are trademarks of their respective owners.

Squeeze bottle holders keep condiments organized and fit into the workflow of your cold table to boost efficiency.



Countertop Combos

We've combined a few squeeze bottle holders with a countertop piece to put dressings where you need them, like a finishing station.

d NEW Combo 87340 Includes:

item	description
(1) 86974	1/3-size, (8) 16 oz TableCraft Bottles
(1) 87280	insulated, Mini Station base (9")
(4) 94013	eutectic ice packs (use 2, freeze 2)

Also available with (8) FIFO Bottles: 87360 (see table below).



d



f

f NEW Combo 67870 Includes:

item	description
a (1) 86831	1/6-size, (3) 16 oz bottles
(1) 67852	insulated holder
(2) 94013	eutectic ice packs (use 1, freeze 1)

Also available with (4) FIFO Bottles: 67830 (see table below).



A squeeze bottle finishing station makes platescaping and topping desserts quick and easy.

COUNTERTOP SQUEEZE BOTTLE COMBOS

	item	description	list price
d	87340	mini station, (8) 16 oz TableCraft combo	\$ 309.00
e	87360	mini station, (8) 16 oz FIFO combo	\$ 319.00
f	67870	insulated holder, (3) 16 oz TableCraft combo	\$ 279.00
	67830	insulated holder, (4) 16 oz FIFO combo	\$ 284.00



e

DRY FOOD DISPENSERS

Our Dry Product Dispensers dispense precise portions of dry foods, from candy and nuts to drink and dessert blend-ins to sweeteners and salt. Whether you need a countertop, wall-mounted or hand-held dispenser, we have options that will fit perfectly into your workflow.



DISPENSERS



NEW SweetStation™
Triple, 24 oz
80103 (p 52)



Triple Dry Dispenser
86660 (p 50)



InSeason™ Dispenser
87100 (p 53)

- DRY FOOD DISPENSERS & ACCESSORIES
- **NEW** SWEETSTATION™ SWEETENER DISPENSER STATIONS
- INSEASON™ SALT & SEASONING DISPENSERS

DRY FOOD DISPENSERS

Wall-Mount Dispensers

- Showcase your dry toppings and ingredients in a merchandising dispenser
- Designed to create a wall-mounted station of any number of ingredients; each dispenser needs just 5 (linear) inches
- Accurately dispense ¼ oz to 2 oz portions from a 1 or 2 liter container; adjustable in ⅛ oz increments
- Not recommended for powders or sticky products, such as crushed candy bars



ADA Compliant – does not require a twisting wrist motion or tight grasping to dispense.



	model/item	description	holds/capacity	dimensions	weight	list price
a	DPD 86670	wall-mount dry dispenser, single	1 L	13 9/16" x 4 11/16" x 6 5/16"	5 lb	\$ 160.00
	DPD 86690	wall-mount dry dispenser, double	(2) 1 L	13 9/16" x 9 11/16" x 6 5/16"	9 lb	\$ 278.00
	DPD 86650	wall-mount dry dispenser, triple	(3) 1 L	13 9/16" x 14 11/16" x 6 5/16"	11 lb	\$ 386.00
	DPD 86680	wall-mount dry dispenser, single	2 L	17 7/16" x 4 11/16" x 6 5/16"	5 lb	\$ 165.00
b	DPD 86640	wall-mount dry dispenser, double	(2) 2 L	17 7/16" x 9 11/16" x 6 5/16"	9 lb	\$ 288.00
c	DPD 86660	wall-mount dry dispenser, triple	(3) 2 L	17 7/16" x 14 11/16" x 6 5/16"	12 lb	\$ 402.00



Smart Tip

We have two accessories to address an ingredient that might need a little help.

- 1L 86587 & 2L 86596 Stir Paddles
- 1L 86663 & 2L 86625 Free Flow tools



New Countertop Dispensers

- No wall space? New single and twin stand combos include:
 - > 2 liter dry dispenser(s)
 - > Mounting bracket
 - > Stainless steel stand
 - > Removable catch tray



For those occasions when wall space is not available, we've combined our single and twin Dry Food Dispensers with a stand to create a solution that fits your operation.



model/item	description	holds/capacity	dimensions	weight	list price
d NEW 87550	countertop dispensing combo, single	2 L	26 11/16" x 5 1/8" x 12 1/16"	N/A	\$ 294.00
e NEW 87560	countertop dispensing combo, double	(2) 2 L	26 11/16" x 10 3/16" x 12 1/16"	N/A	\$ 419.00

DID YOU KNOW?

New SlimLine™ Is Coming Soon

Our new SlimLine™ Dry Ingredient Dispenser works well with an even wider range of food products and powders – and in about half the space! Display and dispense four products in less than 13" of wall or counter space. SlimLine™, coming soon to help you serve better.



DRY FOOD DISPENSERS

New SweetStation™

- Increase coffee and tea speed of service with preset sweetener portions; equivalent to common portion packs
- Lightweight, wall-mounted rack securely holds dispensers in place for single-handed operation
- Neatly display and serve with InSweeten™ dispensers in 24 oz or low-profile 14 oz capacities
- Color-coded flavor decals and portion triggers make brand identification easy
- SweetStation™, Triple comes complete with:
 - > Triple dispenser rack and (4) flavor decals
 - > (1) InSweeten™ dispenser, 2.8 g white trigger
 - > (2) InSweeten™ dispensers with 1 g yellow, pink & blue triggers
- SweetStation, Quad comes complete with:
 - > Quad dispenser rack and (4) flavor decals
 - > (1) InSweeten™ dispenser, 2.8 g white trigger
 - > (1) InSweeten™ dispenser, 1 g yellow trigger
 - > (1) InSweeten™ dispenser, 1 g pink trigger
 - > (1) InSweeten™ dispenser, 1 g blue trigger



24 oz dispensers hold (465) 1 g or (206) 2.8 g servings
14 oz dispensers hold (271) 1 g or (120) 2.8 g servings

model/item	description	holds/capacity	list price
a SWTS-324 80103	wall-mount sweetener dispenser station, triple	(3) 24 oz	\$ 345.00
SWTS-424 80101	wall-mount sweetener dispenser station, quad	(4) 24 oz	\$ 440.00
SWTS-314 80104	wall-mount sweetener dispenser station, triple	(3) 14 oz	\$ 310.00
SWTS-414 80102	wall-mount sweetener dispenser station, quad	(4) 14 oz	\$ 390.00



No need to open packets of sugar or sweeteners – the SweetStation™ delivers perfect portions with the touch of a button.

InSeason™ Salt & Seasoning Dispensers

- Ensure precise ingredient portions, consistent flavor and nutritional transparency with each dispense
- Handheld, high-temp and durable design allows you to keep it where you need it, like the fry or grill station
- Color-coded, interchangeable portion triggers make portion identification easy – includes (3)
- Holds 10 oz of granular seasoning by volume
- Two models to address *spread* and *drop* pattern applications
 - > Spread – disperses evenly over a fry dump or platter
 - > Drop – dispenses over a single hamburger or deli sandwich



Drop pattern model can also be used to apply sprinkles to a dessert beverage or cupcake.

model/item	description	holds/capacity	dimensions	weight	list price
b INS 87100	salt & spice dispenser, spread pattern	10 oz	6 11/16" x 3 1/4" x 3 3/8"	1 lb	\$ 60.00
INS 87090	salt & spice dispenser, drop pattern				



The InSeason™ dispenses precise portions to make sure your food's flavor is consistent. You'll get perfectly seasoned fries no matter who makes them.

TOPPING STATIONS

We make it easy to speed service with Topping Stations and Organizers that allow you to keep ambient-temperature condiments, shake syrups and toppings close at hand in a neat, compact layout. And our Countertop Organizers have a variety of compartment sizes to hold silverware, creamers, portions packs or even straws and napkins.



STATIONS




- TIERED RAIL
- COUNTERTOP ORGANIZERS
- **NEW** WIREWISE™ ORGANIZERS
- NON-INSULATED TOPPING STATIONS

TOPPING STATIONS

Tiered Rail

- Ultimate space saver holds two toppings in just 5 1/4" of linear space
- Ideal size for combining multiples in the space available for a neat, compact station
- Non-insulated stainless steel base includes:
 - > (2) 87202 black, 1/9-size jars; 3 1/2" deep with 1.3 qt capacity
 - > (2) 87253 clear, hinged lids
 - > (2) 85156 clear, serving spoons; 1/2 oz




 Need a little more capacity? Replace the back opening with a deeper jar (1.9 qt, 6" deep, 87203) or check out our **NEW** triple-tiered combo on p 58.



	model/item	description	holds/capacity	dimensions	weight	list price
a	SR-2S 1/9 85541	2-jar tiered topping rail	(2) 1.3 qt	8 9/16" x 5 5/16" x 15 3/4"	5 lb	\$ 189.00



 Keeping ingredients and toppings close at hand makes it easy to serve satisfying and profitable desserts.

Countertop Organizers

- Slanted, open-style models organize and allow for easy access
- Divided bins are approximately 3" deep; 7-bin model includes (2) vertical bins large enough to store straws up to 8" long
- Brushed finish stainless steel promotes a clean appearance by reducing the visibility of fingerprints
- Large-capacity Portion Pack Organizers channel packs to the front, replenishing supply
- Refills are quick and easy with top-load design; holds approx. (125) 9 g packets per section, (180) 5 g mustard packets



model/item	description		dimensions	weight	list price
b CO-4 85120	(4) slanted, open-style rectangular bins		6 11/16" x 5 3/4" x 14 3/16"	5 lb	\$ 155.00
c CO-7 85130	(7) bins (5) of equal size, plus (2) vertical		6 11/16" x 10 7/8" x 14 3/16"	7 lb	\$ 161.00
d PPO-3 85090	(3) large capacity compartments, top load		9 3/8" x 12 5/16" x 8 5/16"	7 lb	\$ 221.00
e PPO-5 85140	(5) large capacity compartments, top load		9 3/8" x 20 5/16" x 8 5/16"	11 lb	\$ 264.00



Keep your coffee station neat with organizers to hold straws, napkins and portion packs of sweeteners and creamers.

TOPPING STATIONS

New WireWise™ Organizers

- Save countertop space with tiered racking for common food containers
- Attractive, wire-frame design is lightweight yet durable; includes (4) non-skid feet, pumps sold separately
- Tiered organizers hold (3) each of the following containers:
 - > 1 gallon jugs, round or square
 - > Most syrup bottles up to 1 liter
 - > 64 oz, square jug
- Quick combo model includes:
 - > WireWise™ organizer, 1/9-jar opening
 - > (3) 87202 1/9-size, 1.3 qt jars in black
 - > (3) 87253 clear hinged lids
 - > (3) 85156 clear spoons, 4" handle, 1/2 oz



Bottles and jugs are shown with reusable, portion-control pumps (sold separately) featured on p 68.

model/item	description	holds/capacity	dimensions	weight	list price
a WW-3 1/9 88711	(3-tiered) organizer combo w/ jars, lids & spoons	(3) 1.3 qt	12 1/2" x 4" x 22 1/3"	5 lb	\$ 163.00
b 88656	(3-tiered) 64 oz jug organizer	(3) 64 oz	15 7/16" x 5 1/8" x 16 1/2"	5 lb	\$ 68.50
c 88654	(3-tiered) 1 gal jug organizer	(3) 1 gal	16 1/2" x 6 3/8" x 19 3/4"	5 lb	\$ 71.60
d 88652	(3-tiered) 1 L syrup bottle organizer	(3) 1 L	15 3/4" x 4 7/16" x 12 5/16"	4 lb	\$ 78.00

WHAT DO YOU DISPENSE?

- **THIN** • fountain syrups • liqueur • hot sauce
- **THICK** • ketchup • mustard • mayonnaise • bbq
- **PARTICULATES** • tartar sauce • Thousand Island

Station Combos with Pumps

- Ideal for dispensing high-demand syrups and sauces; fountain jars included hold 3 ½ qt each
- Manage serving size of expensive ingredients with stainless steel, portion-control pumps; 1 ¼ oz max, adjust in ⅛ oz increments
- Brushed, stainless steel base helps reduce the visibility of fingerprints for a clean appearance
- Easily identify contents with colored, engraved pump knobs; black is standard. See p 76 for details.
- Quick combo models with pumps include:
 - > (2, 3 or 4) jar non-insulated, countertop base
 - > (2, 3 or 4) each of 82557 3 ½ qt fountain jars in white
 - > (2, 3 or 4) each of FP-V 82120 pumps for thin products, 1 ¼ oz max



Configurable base can hold standard and slim fountain jars with pumps or lids and ladles (see p 36-40).



	dispenses	model/item	description	capacity	dimensions	weight	list price
e	●	SR-2 82910	(2) jars & st st pumps combo	(2) fountain jars, 3 ½ qt	16 1/16" x 10 7/8" x 8 13/16"	13 lb	\$ 542.00
f	●	SR-3 82870	(3) jars & st st pumps combo	(3) fountain jars, 3 ½ qt	16 1/16" x 15 1/2" x 8 13/16"	18 lb	\$ 754.00
g	●	SR-4 82830	(4) jars & st st pumps combo	(4) fountain jars, 3 ½ qt	16 1/16" x 20 1/8" x 8 13/16"	22 lb	\$ 978.00



Portion-control pumps dispense the perfect amount every time, so shakes and smoothies taste the same whenever they're ordered.



TOPPING STATIONS

Station Combos with Ladles

- Perfect for dry or solid ingredients and toppings; includes 2 qt fountain jars
- Non-insulated base with brushed finish stainless steel promotes a clean appearance by reducing the visibility of fingerprints
- Colored, engraved lid knobs quickly identify contents; black is standard. See p 76 for details.
- Quick combo models for ladling include:
 - > (2, 3 or 4) jar non-insulated base (countertop)
 - > (2, 3 or 4) each of 82558 2 qt fountain jars in white
 - > (2, 3 or 4) each of 82545 stainless steel hinged lids
 - > (2, 3 or 4) each of 82562 stainless steel ladles, 1 oz



	model/item	description	capacity	dimensions	weight	list price
a	SR-2 80570	(2) jars, lids & ladles, countertop combo	(2) fountain jars, 2 qt	11 13/16" x 10 7/8" x 8 13/16"	8 lb	\$ 276.00
b	SR-3 80560	(3) jars, lids & ladles, countertop combo	(3) fountain jars, 2 qt	11 13/16" x 15 1/2" x 8 13/16"	11 lb	\$ 350.00
c	SR-4 80550	(4) jars, lids & ladles, countertop combo	(4) fountain jars, 2 qt	11 13/16" x 20 1/8" x 8 13/16"	13 lb	\$ 446.00



Being able to customize your Topping Station allows you the flexibility to make menu changes without having to purchase additional equipment.

Customized Topping Stations

A customized Topping Station improves operational efficiency by dispensing liquid toppings and ladled solids or crumbles in a single, compact station. Their modular design accommodates changing menu items, eliminating the need to purchase equipment for a single ingredient type. Bases, available for both insulated and non-insulated applications, hold up to (6) flavors and can dispense with pumps, ladles, dishers, spoons, or even tongs.

Configuration options are outlined on p 36-40. However, if you would like some help along the way, our friendly, experienced customer service team can be reached at 800.558.8722.

To get you inspired, here are a few examples.

d Pictured Candy Station Uses:

item	description
(1) SR-4 82550	non-insulated base (holds 6 slim jars)
(6) 83182	slim fountain jars, 2 qt
(2) FP-V 85300	syrup pumps, slim
(4) 83214	clear hinged lids
(4) 82976	(deep jar) ladles



e Pictured Dessert Topping Station Uses:

item	description
(1) SB-3 83760	insulated base
(2) 82557	deep fountain jars, 3 ½ qt
(1) 82847	topping can cooler, white
(1) FP-V 82120	syrup pump
(1) 82545	hinged lid
(1) 82561	(deep jar) ladle
(4) 94141	ice packs (use 2, freeze 2)

f Pictured Sauce Station Uses:

item	description
(1) SR-4 82550	non-insulated base
(6) 83182	slim fountain jars, 2 qt
(6) 83184	slim hinged lids
(6) 82976	(deep jar) ladles



TOPPING STATIONS

Pouched Condiment Dispensing

Reduce food costs and cleaning time with Server Express™, pouched condiment dispensers.

- The Express™ pump creates a sealed system when it pierces the pouch fitment and virtually eliminates the risk of contamination
- Operational efficiency is improved – there's no transferring of product, scraping can sides and bottom or sharp can lids
- Evacuation is excellent – more servings to your patrons means more profit for you
- Reduced cleaning time saves labor – pump exterior and food vessel remain clean because the condiment is contained in the pouch
- Express™ systems work exclusively with 1 ½ gallon pouches with a 16 mm fitment. Contact your food supplier for their available selection of pouched condiments and toppings.
- NSF listed, durable plastic pumps have only a few parts for less fuss
- ADA compliant pumps dispense with less than 5 lbs of pressure



Pouches occupy 40% less storage space and produce less solid waste than other packaging, helping the environment and reducing operator costs.



Smart Tip

Using a single ketchup or condiment SKU for both front and back-of-house simplifies stocking. See the **NEW** FastFill™, BOH bottle filler on p 79 to speed that operation as well.

DID YOU KNOW?

Need more on tap? Our Extreme™ dispenser serves up to 3 gallons! See p 80 for details.



WHAT DO YOU DISPENSE?

- **THIN** • fountain syrups • liqueur • hot sauce
- **THICK** • ketchup • mustard • mayonnaise • bbq
- **PARTICULATES** • tartar sauce • Thousand Island

Express™, Pouched Condiment Stations

- Simplify condiment management – Express™ Systems dispense from 1 ½ gallon pouches with a 16 mm fitment, forming a sealed, sanitary system
- Durable, plastic pumps (07794) have only a few parts, are quick to break down and NSF listed
- Lever dispenses a 1 oz max portion, which can be reduced in ¼ oz increments
- Up to 98% evacuation means more servings to your patrons and more profit for you
- Brushed finish stainless steel promotes a clean appearance by reducing the visibility of fingerprints; available for countertop or drop-in applications

Express™ Systems work exclusively with 1 ½ gallon pouches with a 16 mm fitment. Contact your food supplier for their available selection of pouched condiments and toppings.



NSF listed, durable plastic pumps have only a few parts for less fuss. Plus, they're ADA compliant – dispensing with less than 5 lbs of pressure.

dispenses	model/item	description	capacity	dimensions	weight	list price
a ● ● ●	SE-2 07140	(2) 07794 pumps & countertop base	(2) 1 ½ gal, 16 mm	17 ½" x 11" x 13 5/16"	15 lb	\$ 635.00
● ● ●	SE-2DI 07160	(2) 07794 pumps & drop-in base		10 7/16" x 11 7/8" x 13 3/4"		\$ 682.00
● ● ●	SE-3 07040	(3) 07794 pumps & countertop base	(3) 1 ½ gal, 16 mm	17 ½" x 16 3/8" x 13 5/16"	18 lb	\$ 886.00
b ● ● ●	SE-3DI 07050	(3) 07794 pumps & drop-in base		10 7/16" x 17 ¼" x 13 3/4"		\$ 943.00
● ● ●	SE-4 07200	(4) 07794 pumps & countertop base	(4) 1 ½ gal, 16 mm	17 ½" x 21 13/16" x 13 5/16"	22 lb	\$ 989.00
● ● ●	SE-4DI 07210	(4) 07794 pumps & drop-in base		10 7/16" x 22 11/16" x 13 3/4"		\$ 1054.00
c ● ● ●	SE-5 07060	(5) 07794 pumps & countertop base	(5) 1 ½ gal, 16 mm	17 ½" x 27 3/16" x 13 5/16"	34 lb	\$ 1084.00
● ● ●	SE-5DI 07070	(5) 07794 pumps & drop-in base		10 7/16" x 28 1/16" x 13 3/4"		\$ 1160.00
● ● ●	SE-6 07080	(6) 07794 pumps & countertop base	(6) 1 ½ gal, 16 mm	17 9/16" x 32 5/8" x 13 3/16"	35 lb	\$ 1172.00

TOPPING STATIONS

Slim Express™, Pouched Condiment Stations

- Put more flavors in the same space with Slim Express™ pouched condiment and dressing stations
- Dispense from 96 oz pouches with a 16 mm fitment – half the capacity of traditional Express™ Station pouches (p 62-63)
- Durable, plastic pumps (07794) have only a few parts, are quick to break down and NSF listed
- Lever dispenses a 1 oz portion, which can be reduced in ¼ oz increments



Slim Express™ Systems work exclusively with 96 oz pouches with a 16 mm fitment. Contact your food supplier for their available selection of pouched condiments and toppings.

	dispenses	model/item	description	capacity	dimensions	weight	list price
a	● ● ●	SLE-2 07520	(2) 07794 pumps & slim base	(2) 96 oz, 16 mm	17 9/16" x 7 7/16" x 13"	10 lb	\$ 412.00
b	● ● ●	SLE-3 07530	(3) 07794 pumps & slim base	(3) 96 oz, 16 mm	17 9/16" x 11" x 13"	13 lb	\$ 588.00
c	● ● ●	SLE-6 07540	(6) 07794 pumps & slim base	(6) 96 oz, 16 mm	17 9/16" x 21 13/16" x 13"	24 lb	\$ 979.00



A station for condiments and dipping sauces allows waitstaff to finish plates and reduce the cook's busy workload.

WHAT DO YOU DISPENSE?

- **THIN** • fountain syrups • liqueur • hot sauce
- **THICK** • ketchup • mustard • mayonnaise • bbq
- **PARTICULATES** • tartar sauce • Thousand Island

Station Combos with Solution™ Pumps

- An economical line of polycarbonate Solution™ pumps
- Perfect for LTO menu items; includes three discharge fittings to accommodate varying consistencies
- Full portion is 1 oz, adjusts in ¼ oz increments
- Quick combo models with Solution™ pumps include:
 - > (2, 3 or 4) jar base for countertop or drop-in and insulated or non-insulated applications
 - > (2, 3 or 4) of 82557 fountain jars, white
 - > (2, 3 or 4) PS-F 81910 polycarbonate pumps
- Pumps disassemble completely for cleaning; dishwasher safe



Ice packs make changeouts quick & easy – order enough to swap out every 4 hours.

(1) Ice Pack 94141 per fountain jar (in an insulated base) to swap out every 4 hours.

dispenses	model/item	description	capacity	dimensions	weight	list price
● ● ●	SB-2 79790	(2) jars & pumps, insulated countertop combo	(2) 3 ½ qt jars	20 5/16" x 10 7/8" x 8 13/16"	15 lb	\$ 469.00
d ● ● ●	SB-3 79810	(3) jars & pumps, insulated countertop combo	(3) 3 ½ qt jars	20 5/16" x 15 ½" x 8 13/16"	19 lb	\$ 605.00
● ● ●	SB-4 79830	(4) jars & pumps, insulated countertop combo	(4) 3 ½ qt jars	20 5/16" x 20 1/8" x 8 13/16"	24 lb	\$ 745.00
● ● ●	SB-2 DI 79800	(2) jars & pumps, insulated drop-in combo	(2) 3 ½ qt jars	8 1/8" x 10 7/8" x 8 13/16"	15 lb	\$ 504.00
● ● ●	SB-3 DI 79820	(3) jars & pumps, insulated drop-in combo	(3) 3 ½ qt jars	8 1/8" x 15 ½" x 8 13/16"	23 lb	\$ 640.00
● ● ●	SB-4 DI 79840	(4) jars & pumps, insulated drop-in combo	(4) 3 ½ qt jars	8 1/8" x 20 1/8" x 8 13/16"	25 lb	\$ 791.00
● ● ●	SR-2 79850	(2) jars & pumps, non-insulated countertop combo	(2) 3 ½ qt jars	17 15/16" x 10 7/8" x 8 13/16"	12 lb	\$ 387.00
● ● ●	SR-3 79860	(3) jars & pumps, non-insulated countertop combo	(3) 3 ½ qt jars	17 15/16" x 15 ½" x 8 13/16"	16 lb	\$ 520.00
● ● ●	SR-4 79870	(4) jars & pumps, non-insulated countertop combo	(4) 3 ½ qt jars	17 15/16" x 20 1/8" x 8 13/16"	20 lb	\$ 669.00

PUMPS & DISPENSERS

Control your portions to control your costs. Our durable pumps deliver accurate, adjustable amounts, helping you reduce waste and increase efficiency. Precise portions of condiments, syrups and sauces ensure consistent taste and texture every time. From thin to thick and anything in between, Server offers a pump or dispenser for everything you serve.



ISPENSERS

Food Container Pump
83120 (p 70)



Bottle Pump
88180 (p 68)



Express™ Pouched
Product Dispenser
07125 (p 78)



NEW FastFill™ BOH
Bottle Filler
87690 (p 79)

- BOTTLE PUMPS – STAINLESS STEEL HYBRID
- FOOD CONTAINER PUMPS
- INSET PUMPS
- FOOD PAN PUMPS
- FOUNTAIN JAR PUMPS
- POUCHED PRODUCT DISPENSERS
- **NEW** FASTFILL™ BOTTLE FILLER
- REMOTE DISPENSING SYSTEMS

PUMPS & DISPENSERS

Bottle Pumps – Stainless Steel Hybrid

- The choice of chains as a reliable alternative to the constant expense of disposable pumps
- Durable, stainless steel hybrid pumps are NSF-listed; plus, clean-in-place certification means proper cleaning can be done without disassembly
- Perfect for smooth ingredients like syrup flavors, ketchup, hot sauce and vinegar
- Manage food costs and customer experience with precise, adjustable portions – BP-1 models dispense 1 oz max and can be reduced in 1/8 oz increments
- Fit many standard-size bottles, jugs and cartons



WHAT DO YOU DISPENSE?

- THIN • fountain syrups • liqueur • hot sauce
- THICK • ketchup • mustard • mayonnaise • bbq
- PARTICULATES • tartar sauce • Thousand Island



Need a reusable, NSF-listed 1 liter bottle and cap? Order item 88471. Use with bottle pump BP-1 88000.



dispenses	model/item	pump & cap fit (jar not incl.)	full portion	height (above jar)	weight	list price
● ●	BP-1/4 88180	bottle, 28 mm threads	1/4 oz, fixed	3 1/2"	2 lb	\$ 51.00
● ●	BP-1/2 88190		1/2 oz, fixed	5 3/8"		
● ●	BP-1 88000	bottle, 38 mm threads	1 oz	4 11/16"	2 lb	\$ 53.00
● ●	BP 110 mm 88010	96 oz squat jar, 110 mm threads				\$ 72.00
● ●	BP-1 Crock 88020	2.7 qt salad crock (clear lid)		5 3/4"		\$ 97.00

NOTE: For proper depth, suction tube can be trimmed to length.

Stainless Steel Hybrid vs Disposable: Make the Smart Choice

Server has earned a reputation for manufacturing durable stainless steel hybrid portion control pumps. They're a favorite of chains and independents worldwide because they last for years and improve operational efficiency. When compared to disposable plastic pumps, the Server advantages are clear.



Stainless Steel Hybrid Pump Advantages

- Server pumps will last for years. Wear parts can be replaced, so you shouldn't need to buy a complete new pump again.
- Server pumps are NSF listed. Clean-in-place certification means proper cleaning can be done without disassembly.
- Server pumps never need to be discarded, so there is no impact on landfill waste.

Plastic Disposable Pump Disadvantages

- Disposable pumps are intended for single use and should be discarded with each empty bottle.
- Because of hidden nooks and crannies, disposable pumps are not designed to be cleaned.
- Disposable pumps end up in landfills, negatively impacting the environment.
- Continuously purchasing disposable pumps is far more costly than your one-time investment in a durable, reusable pump.

DID YOU KNOW?

We also offer a line of tiered racking organizers that save countertop space for various sizes of common food containers. Our **NEW** WireWise™ line is featured on p 58.



PUMPS & DISPENSERS

Food Container Pumps

- Dispense dressings and sauces directly from gallon containers, #10 or #5 cans
- Manage food costs with consistent servings; 1 oz per stroke, adjustable in 1/8 oz increments
- Stainless steel pumps are NSF-listed, can be disassembled for cleaning and offer years of service



WHAT DO YOU DISPENSE?

- THIN • fountain syrups • liqueur • hot sauce
- THICK • ketchup • mustard • mayonnaise • bbq
- PARTICULATES • tartar sauce • Thousand Island

dispenses	model/item	pump & lid fit	full portion	height (above jar)	weight	list price
●	SP-3 85320	#5 can	1 oz	5 5/16"	2 lb	\$ 190.00
a ●	SP 82000	#10 can or 94009 jar	1 oz	5 9/16"	3 lb	\$ 190.00
b ● ●	CP-10 83000					
● ●	CP-G 83130	gallon container, 89 mm threads	1 oz	4 3/8"	3 lb	\$ 199.00
c ● ●	CP-G 83120	gallon container, 110 mm threads				
● ●	CP-G 83110	gallon container, 120 mm threads				
d ● ●	SS-1 67580	gallon container,	1 oz	14 1/2" x 7" x 11 3/4"	8 lb	\$ 281.00
● ●	SS-1L 67590	#10 can or 94009 jar				\$ 316.00

NOTE: SS-1L includes a hasp so pump lid can be padlocked to base. Padlock not included.



No need to transfer sauces or dressings into special dispensers. Our wide range of durable pumps allows you to dispense precise portions directly from manufacturers' containers.

Inset Pumps

- Dispense condiments, dressings and sauces from standard insets
- Manage food costs and flavor with stainless steel, portion control pumps; adjustable in 1/8 oz increments
- Easily identify contents with a colored, engraved pump knob; black is standard. See p 76 for details.
- Models with larger 2 oz stroke improve back-of-house efficiency; adjust to serve 1 3/4, 1 1/2 or 1 1/4 oz with included collars



2 YEAR
WARRANTY



Insets are sold separately from the pump, only because you're likely to already own this industry staple.



	dispenses	model/item	pump & lid fit (inset not incl.)	full portion	height (above inset)	weight	list price
e	● ●	CP-5 83920	2 1/2 qt, 5" dia. inset (81066)	1 oz	4 3/8"	3 lb	\$ 181.00
	● ●	CP-6 1/2 83200	4 qt, 6 1/2" dia. inset (81031)				
f	● ●	CP-8 1/2 83220		1 oz	4 3/8"	4 lb	\$ 191.00
	● ●	CP-8 1/2 L 83910	7 qt, 8 1/2" dia. inset (84031)	2 oz	6 1/8"		\$ 248.00
	● ●	CP-8 1/2 2 oz 87620					\$ 196.00
	● ●	CP-10 1/2 83240		1 oz	4 3/8"		\$ 220.00
g	● ●	CP-10 1/2 2 oz 87680	11 qt, 10 1/2" dia. inset (84131)	2 oz	6 1/8"	4 lb	\$ 225.00



Pumps that dispense from standard insets keep things neat and clean, whether used with a chilled salad bar or in the steam table at a buffet.



PUMPS & DISPENSERS

Food Pan Pumps

- Dispense condiments, dressings and sauces from your standard food pans
- Manage food costs with consistent servings; 1 oz per stroke, adjustable in 1/8 oz increments
- Models with larger 2 oz stroke improve back-of-house efficiency; adjust to serve 1 3/4, 1 1/2 or 1 1/4 oz with included collars
- Quickly identify contents with a colored, engraved pump knob; black is standard. See p 76 for details.



2 YEAR
WARRANTY



Tall models have 3" taller spouts for additional serving clearance.

dispenses	model/item	pump & lid fit (pan not incl.)	full portion	dimensions (above pan)	weight	list price
●	FP-1/6 86312			6 1/4" x 6 7/16" x 7 1/6"		
a ● ●	CP-1/6 83400	1/6-size food pan, 150 mm (90089) (use Tall model for drop-in)	1 oz	6 1/4" x 6 7/16" x 7 1/6"	3 lb	\$ 184.00
● ●	CP-1/6 Tall 83433			9 1/16" x 6 7/16" x 7 1/6"		\$ 194.00
● ●	CP-1/6 2 oz 87630		2 oz	6 1/8" x 6 7/16" x 7 1/6"		\$ 201.00
● ●	CP-1/4 83420	1/4-size food pan, 150 mm (90086) (use Tall model for drop-in)	1 oz	6 1/4" x 6 5/8" x 10 1/2"	3 lb	\$ 193.00
● ●	CP-1/4 Tall 83437			9 1/16" x 6 5/8" x 10 1/2"		\$ 204.00
● ●	CP-1/3 83430		1 oz	6 1/4" x 7 1/8" x 13 1/6"		\$ 199.00
b ● ●	CP-1/3 Tall 83441	1/3-size food pan, 150 mm (90083) (use Tall model for drop-in)	1 oz	9 1/16" x 7 1/8" x 13 1/6"	3 lb	\$ 210.00
c ● ●	CP-1/3 2 oz 87640		2 oz	6 1/8" x 7 1/8" x 13 1/6"		\$ 204.00
● ●	CP-1/2 DL 83480		1 oz	6 1/4" x 6 9/16" x 20 15/16"	5 lb	\$ 388.00
d ● ●	CP-1/2 DL Tall 83447	1/2-size long pan, 150 mm (use Tall model for drop-in)		9 1/16" x 6 9/16" x 20 15/16"		\$ 408.00



DID YOU KNOW?

An often overlooked operational improvement is adding pumps to sauces and condiments in food pans. Incorporating portion control pumps helps ensure a consistent food experience, reduces costs due to over-portioning and improves cleanliness and speed of service.

WHAT DO YOU DISPENSE?

- **THIN** • fountain syrups • liqueur • hot sauce
- **THICK** • ketchup • mustard • mayonnaise • bbq
- **PARTICULATES** • tartar sauce • Thousand Island

1/9-Size Jar Pumps

- Serve more in less space; our exclusive 1/9-size jar has a 60 oz capacity, vs. a traditional 1/9-pan with only a 35 oz capacity
- 1/9-size jars and coordinating stainless steel pumps fit wherever 1/9-size pans are used
- Designed with food types in mind – pumps for thin syrups and sauce or thick condiments with particulates
- 1 oz portion per stroke is adjustable in 1/8 oz increments
- Quickly identify contents with a colored, engraved pump knob (except 88150); black is standard. See p 76 for details.



2 YEAR
WARRANTY



Shown combined with a Countertop Chiller, described on p 28.

Create a Mini Station with 2-4 pumps; component guide featured on p 32-33.



dispenses	model/item	pump & lid fit (jar not incl.)	full portion	dimensions (above jar)	weight	list price
e ●	FP-1/9 87310	1/9-size jar, 1.9 qt (60 oz) (use Tall model for drop-in)	1 oz	6 1/4" x 3 5/16" x 6 1/4"	3 lb	\$ 176.00
● ●	CP-1/9 87300			9 1/16" x 3 5/16" x 6 1/4"		\$ 182.00
f ● ●	CP-1/9 Tall 87249		1/4 oz, fixed	4 3/4" x 3 5/16" x 6 1/4"		\$ 82.00
● ●	BP Syrup-1/9 88150					

DID YOU KNOW?

Exclusive 1/9-size jars (6" deep) hold almost twice as much as a standard 1/9-size pan. Our durable, polypropylene jar has a 1.9 quart (60 oz) capacity, but a typical 1/9-size pan has a maximum depth of 4", which is only a 1.1 quart (35 oz) capacity.



PUMPS & DISPENSERS

Fountain Jar Pumps

- Perfect for your fountainette, countertop cutout or in a custom dispensing station (featured on p 36-40)
- Dispensers for countertop, drop-in or slanted fountainette applications, each designed with food types in mind
- Manage food costs and customer experience with portion-controlled, stainless steel pumps; adjustable in 1/8 oz increments
- Drop-in models feature a higher discharge point for additional serving clearance
- Select a colored, engraved pump knob to quickly identify contents within; black is standard. See p 76 for details.



2
YEAR
WARRANTY



Models with larger 2 oz portion improve back-of-house efficiency; adjust to serve 1 3/4, 1 1/2 or 1 1/4 oz with included collars.

Create a station with 2-4 pumps; component guide featured on p 36-40.

WHAT DO YOU DISPENSE?

- **THIN** • fountain syrups • liqueur • hot sauce
- **THICK** • ketchup • mustard • mayonnaise • bbq
- **PARTICULATES** • tartar sauce • Thousand Island



a Fits: Shallow Jar Countertop Base



b Fits: Deep Jar Countertop Base



c Fits: Deep Jar, Drop-in Slanted Fountainette

dispenses	model/item	pump & lid fit (jar not incl.)	full portion	dimensions (above jar)	weight	list price
● ●	CP-200 83300		1 oz	5 1/16" x 4 1/2" x 7 1/8"		\$ 182.00
a ● ●	CP-200 2 oz 87610	2 qt fountain jar, shallow	2 oz	6 1/8" x 4 1/2" x 7 1/8"		\$ 187.00
●	FP-200V 82130		1 oz	5 1/8" x 4 1/2" x 7 1/8"	3 lb	\$ 182.00
●	FP-200V 2 oz 87670		2 oz	6 1/8" x 4 1/2" x 7 1/8"		\$ 190.00
●	FP-200 82100	2 qt jar, shallow (slanted)	1 oz	5 7/8" x 4 1/2" x 7 1/8"		\$ 182.00
● ●	CP-F 83330		1 1/4 oz	5 1/8" x 4 1/2" x 7 1/8"		\$ 182.00
● ●	CP-F 2 oz 87660		2 oz	6 1/8" x 4 1/2" x 7 1/8"		\$ 187.00
b ●	FP-V 82120	3 1/2 qt fountain jar, deep (use DI model for drop-in)	1 1/4 oz	5 1/8" x 4 1/2" x 7 1/8"		\$ 182.00
●	FP-V 2 oz 87650		2 oz	6 1/8" x 4 1/2" x 7 1/8"	3 lb	\$ 190.00
●	FPV-DI 82520		1 1/4 oz	9 1/4" x 4 1/2" x 7 1/8"		\$ 202.00
●	FP 82070	3 1/2 qt jar, deep (slanted) (use DI model for drop-in)		5 1/8" x 4 1/2" x 7 1/8"		\$ 182.00
c ●	FP-DI 82990		1 1/4 oz	9 5/16" x 4 1/2" x 7 1/8"		\$ 202.00

Dispensers above fit a standard fountain jar; available in white, black or orange (featured on p 37).

□ 82558 2 qt fountain jar, shallow

■ 83147 2 qt fountain jar, shallow

■ 83148 2 qt fountain jar, shallow

□ 82557 3 1/2 qt fountain jar, deep

■ 83149 3 1/2 qt fountain jar, deep

■ 83156 3 1/2 qt fountain jar, deep

Slim Fountain Jar Pumps

Slim fountain jars allow you to offer more topping options in the same amount of space. Six slim jars fit in the same space as four standard fountain jars, and can be configured with any combination of pumps, lids and ladles. Slim fountain jar pumps simply have a narrower lid to fit our exclusive jar.



2 YEAR
WARRANTY



Integrate into an existing dispensing station with three slim jars for every two standard fountain jars. Complete station component guide featured on p 36-40.

dispenses	model/item	pump & lid fit (jar not incl.)	full portion	dimensions (above jar)	weight	list price
	CP-200 Slim 85330	1 1/2 qt slim fountain jar, shallow	1 oz	5 9/16" x 3 1/16" x 7 1/8"	3 lb	\$ 182.00
d	FP-200V Slim 85310			3 1/16" x 3 1/16" x 7 1/8"		
	FP-200 Slim 85350	1 1/2 qt slim jar, shallow (slanted)		3 7/16" x 4 1/2" x 7 1/8"		
	CP-F Slim 85340	2 qt slim fountain jar, deep (use DI model for drop-in)	1 1/4 oz	5 1/8" x 3 1/16" x 7 1/8"	3 lb	\$ 182.00
e	FP-V Slim 85300			5 1/8" x 4 1/2" x 7 1/8"		\$ 182.00
	FPV-DI Slim 85380			9 1/4" x 4 1/2" x 7 1/8"		\$ 202.00
	FP Slim 85360			5 1/8" x 4 1/2" x 7 1/8"		\$ 182.00
f	FP-DI Slim 85370	2 qt slim jar, deep (slanted) (use DI model for drop-in)		9 5/16" x 4 1/2" x 7 1/8"		\$ 202.00

Dispensers above fit our exclusive slim fountain jar; available in white, black or orange (featured on p 37).

- ☐ 83181 1 1/2 qt slim fountain jar, shallow
- ☒ 83157 1 1/2 qt slim fountain jar, shallow
- ☒ 83158 1 1/2 qt slim fountain jar, shallow

- ☐ 83182 2 qt slim fountain jar, deep
- ☒ 83159 2 qt slim fountain jar, deep
- ☒ 83162 2 qt slim fountain jar, deep

DID YOU KNOW?

Slim Fountain Jars allow you to inexpensively add flavors to your station. To retrofit your existing Server pump to fit Slim Jars – just replace the lid.



PUMPS & DISPENSERS

Smart Tip

Additional Portion Sizes Provide Instant Payback

Using a 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 increment standard pumps and ladles offer. However, simply reducing the portion by ⅛ ounce can create significant savings. And more impressively, it doesn't have a perceivable change in the taste or texture profile.

How Does Portion Optimization™ Work?

Our stainless steel pumps include additional gauging collars that allow the pump to dispense a smaller ⅛ ounce increment as well as the industry standard ¼ ounce incremental portion. 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)

1 oz Portion vs. ⅞ oz Portion	1 oz	⅞ oz
Cost Per Portion	\$0.10	\$0.0875
Portions Per Day	x 100	x 100
Serving Days Per Year	360	360
Annual Cost	\$3,600	\$3,150

ANNUAL SAVINGS \$450

\$190 pump (sample list) pays for itself in about 5 months!

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 on your bottom line.

DID YOU KNOW?

A colored, engraved knob is included with the purchase of a stainless steel pump or hinged lid. Simply choose the color and text when you place your order. Colored knobs help staff or patrons quickly identify contents, coordinate with a store theme or even promote a branded product being served.

Colors available include: Red, Orange, Yellow, Green, Blue, Tan, White and Black (comes standard). Exact shade may vary from picture.



WHAT DO YOU DISPENSE?

- THIN • fountain syrups • liqueur • hot sauce
- THICK • ketchup • mustard • mayonnaise • bbq
- PARTICULATES • tartar sauce • Thousand Island



Solution™ Polycarbonate Pumps

- Perfect for LTO menu items from pourable/pumpable peanut butter and relish to syrup flavors and sauces
- An economical line of polycarbonate pumps; includes 3 discharge fittings for varying consistencies
- 1 oz full portion can be reduced in ¼ oz increments
- NSF-listed pumps completely disassemble for cleaning
- Models for food containers, insets, pans and fountain jars



Solution™ Stations with 2-6 dispensers in a single unit are featured on p 65.

	dispenses	model/item	pump & lid fit (cont. not incl.)	height (above container)	weight	list price
	● ● ●	PS-G 83030	gallon container, 89 mm threads			
a	● ● ●	PS-G 83090	gallon container, 110 mm threads	7 1/8"	2 lb	\$ 97.00
	● ● ●	PS-G 83180	gallon container, 120 mm threads			
b	● ● ●	PS Crock 85250	2.7 qt salad crock/jar (clear lid)	8 11/16"	2 lb	\$ 108.00
	● ● ●	PS-110 mm 82440	96 oz squat jar, 110 mm threads	7"	2 lb	\$ 97.00
c	● ● ●	SS-1 67100	gal cont., #10 or 94009 jar (incl. shroud)	17 1/8" x 7" x 10 7/16"	7 lb	\$ 190.00
d	● ● ●	PS-10 82020	#10 can (94009 jar)	8 1/4"	2 lb	\$ 97.00
	● ● ●	PS-6 1/2 82090	4 qt, 6 1/2" diameter inset (81031)	7 1/8"		
e	● ● ●	PS-8 1/2 82170	7 qt, 8 1/2" diameter inset (84031)	7 1/8"	3 lb	\$ 97.00
	● ● ●	PS-10 1/2 82160	11 qt, 10 1/2" diameter inset (84131)			
	● ● ●	PS-1/6 83190	1/6-size food pan, 150 mm (90089)			
f	● ● ●	PS-1/4 83210	1/4-size food pan, 150 mm (90086)	9 1/8"	2 lb	\$ 97.00
	● ● ●	PS-1/3 83340	1/3-size food pan, 150 mm (90083)			
	● ● ●	PS-200 84060	2 qt fountain jar, shallow	7 1/8"	2 lb	\$ 97.00
g	● ● ●	PS-F 81910	3 1/2 qt fountain jar, deep	9 1/8"		

PUMPS & DISPENSERS



Express™, Pouched Condiment Dispensers

- Simplify condiment management – Express™ Systems dispense from a 1 ½ gallon pouch with a 16 mm fitment forming a sealed, sanitary system
- Lever dispenses a 1 oz maximum portion and can be reduced in ¼ oz increments
- Evacuation is excellent – more servings to your patrons means more profit for you
- Clean-up is easy; condiments are contained within pump and pouch
- Brushed finish stainless steel and black thermoset plastic promote a clean appearance by reducing the visibility of fingerprints



WHAT DO YOU DISPENSE?

- THIN • fountain syrups • liqueur • hot sauce
- THICK • ketchup • mustard • mayonnaise • bbq
- PARTICULATES • tartar sauce • Thousand Island



NSF-listed, durable plastic pump (07794) has only a few parts for less fuss. Plus, it's ADA compliant – dispensing with less than 5 lbs of pressure.

Express™ Stations with 2-6 dispensers in a single unit are featured on p 62-64.

dispenses	model/item	description	dimensions	weight	list price
● ● ●	SE 07010	Round, black plastic, countertop or drop-in	17 7/16" x 9 5/8" x 14"	8 lb	\$ 253.00
a ● ● ●	SE-Single 07000	Rectangular, black plastic, countertop or drop-in	17 5/8" x 7 1/2" x 14"		
b ● ● ●	SS-1SE 67760	07000 above with st st base, countertop	17 3/4" x 7 1/2" x 14"	10 lb	\$ 285.00
● ● ●	SS-2SE 07300	(2) 07000's above with st st base, countertop	17 3/4" x 14 15/16" x 14"	17 lb	\$ 557.00
c ● ● ●	SE-SS 07030	Round, stainless steel, countertop or drop-in	16 3/4" x 9 5/8" x 14 1/16"		\$ 325.00
d ● ● ●	SE-SS 07125	Stainless steel shroud, countertop	17 9/16" x 6 3/8" x 13 3/16"	9 lb	\$ 322.00
● ● ●	SE-SS 07020	Stainless steel shroud, drop-in	10 7/16" x 6 3/8" x 13 3/16"		

NEW FastFill™ Bottle Filler

- Quickly fill squeeze bottles, ramekins and pans from bulk packaging with no mess
- Improve operational efficiency with a single ketchup or condiment SKU for both front and back-of-house; uses common 1 ½ gallon pouches with 16 mm fitment
- Wall-mounted, lever-operated dispenser applies pressure to the bag for fast and complete evacuation
- Sealed system helps maintain product quality and minimizes exposure to contaminants



Mess-free alignment feature on dispense valve ensures bottles are properly positioned for filling. Refills squeeze bottles in seconds.



model/item	description	capacity	dimensions	weight	list price
NEW FSF 87690	FastFill™ bottle filler, BOH	1 ½ gal, 16 mm pouch	16 7/16" x 8 7/16" x 17 3/16"	13 lb	\$ 540.00



The FastFill™ dispenser refills squeeze bottles in seconds, and allows you to use the same ketchup SKU for both front and back-of-house for simplified stock ordering and storage.

PUMPS & DISPENSERS

Extreme™, Pouched Condiment Dispenser

- Streamline high-volume condiment operations – Extreme™ model dispenses from 3 gallon bag-in-box or Vol-Pak® packaging (38 mm fitment)
- Countertop model needs no installation, is manually operated and has excellent evacuation
- Lever dispenses a 1 oz portion, which can be reduced in ¼ oz increments
- Save labor with reduced cleaning time – pump exterior and food vessel remain clean because condiments are contained in the pouch



WHAT DO YOU DISPENSE?

- THIN • fountain syrups • liqueur • hot sauce
- THICK • ketchup • mustard • mayonnaise • bbq
- PARTICULATES • tartar sauce • Thousand Island

The Extreme™ pump dispenses with less than 5 lbs of pressure, making it ADA compliant.

NOTE: Vol-Pak® is a registered trademark of H.J. Heinz Company

dispenses	model/item	description	capacity	dimensions	weight	list price
● ● ●	ECD 07500	pouched condiment dispenser	3 gal, 38 mm bag	12 3/8" x 10 3/16" x 22 11/16"	14 lb	\$ 370.00

Speed transaction times with high-volume self-serve condiment stations away from your main service area.



Remote Dispensing Systems

- Keep large amounts of condiments on tap and out of sight; models for 1 ½ or 3 gallon pouches with fitment
- Manually operated system simplifies high-volume dispensing; eliminates the hassles of a CO₂ driven dispenser
- Dispenses 1 oz per stroke; adjustable in 1⁄8 oz increments
- Clean-in-place or remove for cleaning at a dish station (no tools necessary)
- Be sure to request a colored, engraved pump knob to identify the condiment below; black is standard. See p 76 for details.



Flush-mounted, stainless steel pump connects to 1 or 2 pouches, forming a sealed and sanitary system. Countertop footprint is just 3 ½" x 6".



	dispenses	model/item	dispense from	capacity	dimensions (above counter)	weight	list price
a	● ●	CP-RP 85781	1 pouch with 1 pump	(1) 1 ½ gal, 16 mm pouch	9 9⁄16" x 4 ½" x 11 ½"	9 lb	\$ 382.00
	● ●	CP-RP 85782	2 pouches with 1 pump	(2) 1 ½ gal, 16 mm pouches		11 lb	\$ 496.00
b	● ●	CP-RP 85783	1 pouch with 1 pump	(1) 3 gal, 38 mm pouch	9 9⁄16" x 4 ½" x 11 ½"	12 lb	
	● ●	CP-RP 85784	2 pouches with 1 pump	(2) 3 gal, 38 mm pouches		18 lb	\$ 724.00

PARTS BREAKDOWNS & PRICE GUIDE

QUALITY THAT CONTINUES TO DELIVER

Serve Better™ is really our mission in two simple words. And we deliver – before, during and after the sale. Our products ship on schedule, arrive undamaged and are ready to use right out of the box. Easy setup. No downtime. Plus, our state-of-the-art products are backed by our exclusive Two-Year Warranty. And, in the unlikely event your unit needs repair, we will fix it and ship it back to you within 48 hours. Because at Server, we believe in doing our absolute best in absolutely everything we do.



NS&PRICEGUIDE



- ORDERING INFORMATION
- PARTS BREAKDOWNS BY PUMP STYLE
- REPLACEMENT PARTS CHARTS
- PRICE GUIDE / CATALOG INDEX

PARTS BREAKDOWNS & PRICE GUIDE

Ordering Information

Server Products equipment is sold through a large network of dealers, with list prices in this book as a reference point. For competitive net pricing, our website has a dealer locator and can send a Quote Request to several dealers in just a few clicks.

2-Year Warranty

- Covers defects in materials and workmanship
- Excludes replacement of wear parts like o-rings, seals and springs
- Call 800.558.8722 for a Return Authorization Number
- Repairs are performed at our manufacturing facility in Richfield, WI
- You cover return freight costs to Server Products for evaluation
- If under warranty, your repaired unit is returned at no charge to you via ground
- 48-hour turnaround (from receipt) is common
- Please note: we operate on a five-day work week
- A complete warranty statement is available at server-products.com

Returns for Credit

- Need to occur within 90 days of purchase
- Must be in new and unused condition
- For safety reasons, electrical components (heating elements, thermostats, etc.) are not returnable
- A standard restocking fee of 20% applies
- Call 800.558.8722 for a Return Authorization Number

Return Shipping Information

- Packaging is important – Server is not responsible for equipment damaged in shipping
- To ensure timely processing, please put your RA # on the box and ship to:

C/O Repair Department RA # _____

Server Products, Inc.

3601 Pleasant Hill Road

Richfield, WI 53076

Parts Purchasing

- Please choose carefully. For safety reasons, electrical components are not returnable.
- Purchase through your dealer at a discounted price or through Server Products at list
- Minimum order is \$15.00 net
- MasterCard, Visa, Discover and American Express are accepted for payment
- Prices are FOB Richfield, WI 53076 – shipping charges not included

Parts Assistance

- Contact our customer service team at: 800.558.8722 (M-F 8:00 am to 4:30 pm CT)
- Please know your Part Number, Model and Series information. It's on the lid for pumps or the bottom of heated and countertop units.

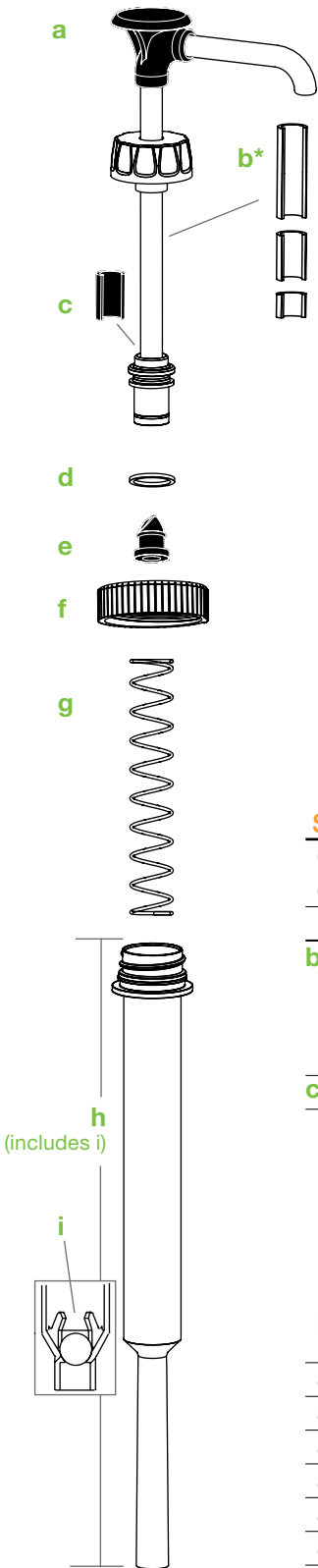
Replacement Parts – 120 Volt Warmers

model (120v)	thermostat	thermal cutout	heating element	water vessel
	includes: thermostat & wrench	thermal cutout	heating element, wire & terminals	water vessel
BS	55034 series 81>	05056	05256 series 80>	
BSA	55034 series 81>	05035 series 03> 05056 series <03	05256 series 80>	
BS-SS , BSW-SS BSWI-SS	86899	86766 series 04K>	86761 series 04K> 81051 series <04K	86785
BSW, BSWI	55224 series 81>	81331	81051	81116
DI-1 DI-2 DI-3	55053 series 81>		DI-1 92061 DI-2 92063 DI-3 92064	
EZT	90186	85923 series 08L> 85821 series <08L		85926
EZT -S	84999	85923		85793
FS-2	81276 series 13G> 55034 series 89 55224 series 81-88	81037 series 13G> 81036 series <13G	83963 series 13G> 83962 series <13G	81407 series 13G> 82772 series <13G
FS, FSP FS-4, FS-4 Plus	81276 series 12L> 55034 series 81-89J 81040 series <81	81037 series 12L> 81036 series <12L	81297 series 12L> 81051 series <12L	81278 series 12L> 81146 series 89-96G
FS-7	84017	04627 series 87> 84035 series <87	84070	84056 series 89K>
FS-7SS	90186	04627	85173	
FS-11	84017	04627 series 87> 84035 series <87	84080	84128 series 89I>
FS-11SS	90186	04627	85182	
Triple FS-4, Triple FS-4 Plus Twin FS, Twin FSP , Twin FS/FSP Twin FS-4, Twin FS-4 Plus	81276 series 13C> 55224 series 81-93D 81280 series <81	81037 series 13C> 81036 series <13C	81297 series 13C> 85912 <13C (triple) 81051 <13C (twin)	81116
FS-20SS	90018	04397	90183	90068
FSA	84999 series 09J> 90186 series <09J	85113 series 90J> 85073 series <90J		
FS-4SS, FS-SS, FSP-SS FSPW-SS, FSPWI-SS	90186 series 04K> 55224 series <04K	86766 series 04K>	86761 series 04K> 81051 series <04K	86785
FSPW, FSPWI HSSW, HSSWI	55224 series 81> 81610 series <81	81331	81051	81116
IS-½	86274 (control board)	86309	86149	86148
KS	84017	04627 series 87>	84354	84357

Before ordering, please reference the parts purchasing information on page 84. For safety reasons, electrical components are not returnable. Part information for 230v warmers can be found at server-products.com.

PARTS BREAKDOWNS & PRICE GUIDE

Parts Breakdowns By Pump Style



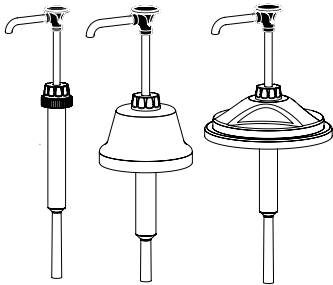
DID YOU KNOW?

Stainless steel hybrid pumps are NSF listed. Plus, clean-in-place certification means proper cleaning can be done without disassembly.



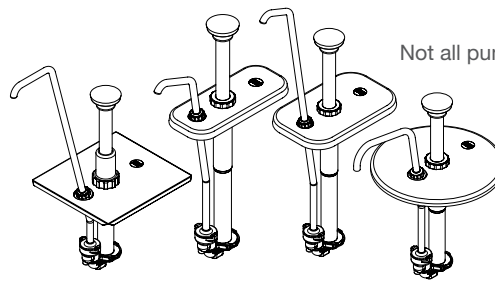
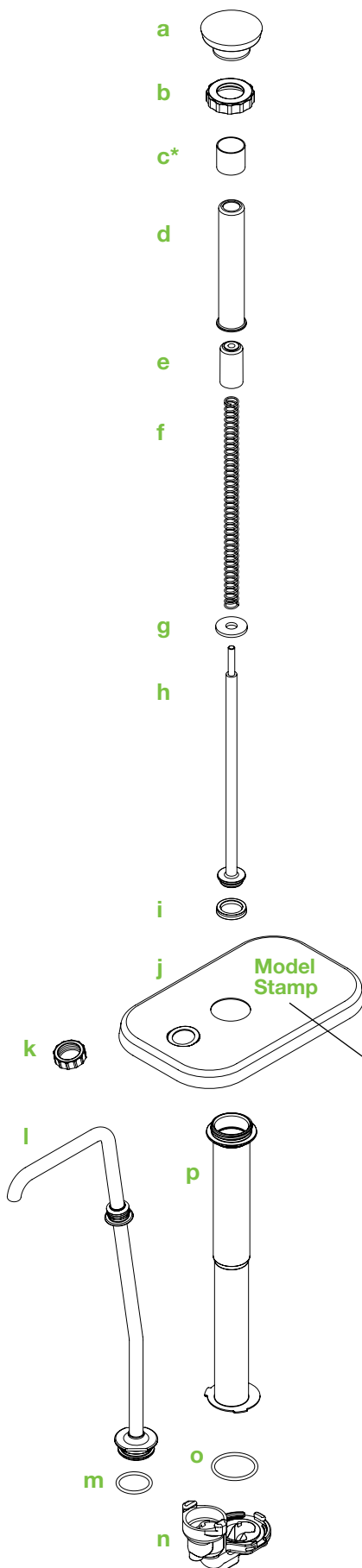
Stainless Steel Hybrid Pumps

Cleaning Brush, 1 1/4" Dia.	82049
Cleaning Brush, 21" Long	82526
Food Equipment Lubricant, 1/4 oz	40179
b* Optional: Gauging Collars for BP-1 Pumps	
1/2 oz Portion Reduction Collar	88205
1/4 oz Portion Reduction Collar	88204
1/8 oz Portion Reduction Collar	88313
c Stop Collar (required for operation)	88409



Not all pump styles are pictured.

pump/model	a head assembly	d seal	e pinch valve	f cap/lid	g spring	h cylinder assembly	i stainless steel ball
88000 BP-1, 38 mm	88303	83005	88202	88016	88166	88496	06022
88010 BP-1, 110 mm				88041		88311	
88020 BP-1, Crock	88304	83005	88202	88056	88166	88312	06022
88150 BP-1/4, 1/9-Jar	88175	88162	88188	87248	88189	88087	88258
88180 BP-1/4, 28 mm	88175	88162	88188	88213 &	88189	88085	88258
88190 BP-1/2, 28 mm	88244			88276			
					88233	88089	



Not all pump styles are pictured.

Stainless Steel Pumps

Cleaning Brush, 1 1/4" Dia.	82049
Cleaning Brush, 21" Long	82526
Food Equipment Lubricant, 1/4 oz	40179
a Knob, Black	82023-000
b Locking Collar	See Chart
c* Optional: Gauging Collars	
For 1 oz & 1 1/4 oz Pumps:	
1/4 oz Portion Reduction Collar	82022
1/8 oz Portion Reduction Collar	83529
For 2 oz Pumps:	
1/2 oz Portion Reduction Collar	88568
1/4 oz Portion Reduction Collar	88571
d Head Tube	See Chart
e Head Insert	82018
f Spring, 7"	82016
Spring, 10"	82077
g Washer (for 1 & 1 1/4 oz pumps)	82015
Washer (for 2 oz pumps)	87602
h Piston	See Chart
i Seal Assembly (for 1 & 1 1/4 oz pumps)	83003
Seal Assembly (for 2 oz pumps)	88565
j Lid (See Parts Breakdown at server-products.com)	
k Discharge Tube Nut	82027
p Cylinder	See Chart
l Discharge Tube	See Chart
m Discharge Tube O-Ring, 1"	05127
n Valve Body, Captured Balls	See Chart
o Cylinder O-Ring/Gasket	See Chart
St. St. Ball, 1/2" (in pumps prior to 1999)	06022

NOTE: Used to determine parts in chart on p 88-89.

DID YOU KNOW?

Wear parts like seals, springs and o-rings can be replaced, so you shouldn't need to buy a complete new pump again.



PARTS BREAKDOWNS & PRICE GUIDE

Stainless Steel Pumps – Replacement Parts Chart

pump/model	pk parts kit	b locking collar	d head tube	f spring	h piston	l discharge tube	n valve body kit	o o-ring/ gasket	p cylinder
06110 BSW	82898	82021	82017	82016	82013	82493	82431	82323	82336
67540 CPSS-F	82898	82021	82017	82016	82013	82375	82433	82323	82336
67570 CPSS-FL									
81320 FSP/FSPW	82898	82021	82017	82016	82013	82485	82431	82323	82336
82000 SP						82489			
82070 FP	82898	82021	82078	82077	82076	82476	82431	82323	82348
82100 FP-200	82898	82106	82017	82016	82013	82497	82431	82323	82358
82120 FP-V	82898	82021	82078	82077	82076	82487	82431	82323	82348
82130 FP-200V	82898	82106	82017	82016	82013	82499	82431	82323	82358
82520 FPV-DI	82898	82021	82078	82077	82076	82515	82431	82323	82348
82740 FP-200V, Ex Conn	82898	83412	82017	82016	82013	82643	82635	88554	82362
82800 FP-200, Ex Conn						82806			
82990 FP-DI	82898	82021	82078	82077	82076	82495	82431	82323	82348
83000 CP-10	82898	82021	82017	82016	82013	82371	82431	82323	82336
83020 CP-3	82898	82021	82017	82016	82013	82373	82431	82323	82336
83110 CP-G 120									
83120 CP-G 110									
83130 CP-G 89									
83200 CP-6 ½	82898	82021	82017	82016	82013	82374	82431	82323	82336
83220 CP-8 ½									
83240 CP-10 ½									
83300 CP-200	82898	82106	82017	82016	82013	82372	82431	82323	82358
83330 CP-F	82898	82021	82078	82077	82076	82369			82348
83400 CP-⅓	82898	83412	82017	82016	82013	82376	82431	82323	82362
83420 CP- ¼									
83430 CP-⅓									
83433 CP-⅓ Tall									
83437 CP- ¼ Tall	82898	83412	82017	82016	82013	83431	82431	82323	82362
83441 CP-⅓ Tall									
83447 CP- ½ DL Tall									
83480 CP- ½ DL	82898	83412	82017	82016	82013	82376	82431	82323	82362
83920 CP-5		82021				82374			82336
85050 FPSA	—	82106	82017	82016	82013	85065	85038	88554	82358
85300 FP-V Slim	82898	82021	82078	82077	82076	82487	82431	82323	82348
85310 FP-200V Slim	82898	82106	82017	82016	82013	82499	82431	82323	82358
85320 SP-3	82898	82021	82017	82016	82013	85324	82431	82323	82336
85330 CP-200 Slim	82898	82106	82017	82016	82013	82372	82431	82323	82358
85340 CP-F Slim	82898	82021	82078	82077	82076	82369	82431	82323	82348
85350 FP-200 Slim	82898	82106	82017	82016	82013	82497	82431	82323	82358
85360 FP Slim	82898	82021	82078	82077	82076	82476	82431	82323	82348
85370 FP-DI Slim						82495			
85380 FPV-DI Slim						82515			
85820 EZ-T						85846	83412	82017	82016
86312 FP-⅓	82898	83412	82017	82016	82013	86314	82431	82323	82362

Stainless Steel Pumps – Replacement Parts Chart (cont'd)

pump/model	pk parts kit	b locking collar	d head tube	f spring	h piston	l discharge tube	n valve body kit	o o-ring/ gasket	p cylinder
87249 CP-½ Tall						83431			
87300 CP-½	82898	83412	82017	82016	82013	82376	82431	82323	82362
87310 FP-½						83074			
87610 CP-200 2 oz						82372	82431		
87620 CP-8½ 2 oz	88628	87601	88556	82077	88558	88569	82433	88554	88561
87630 CP-½ 2 oz	88628	87601	88556	82077	88589	82376	82431	88554	88558
87640 CP-½ 2 oz									
87650 FP-V 2 oz	88628	87601	88556	82077	88599	82487	82431	88554	88598
87660 CP-F 2 oz						82369			
87670 FP-200V 2 oz	88628	87601	88556	82077	88558	82499	82431	88554	88561
94010 CSM	94043	82021	82017	82016	82013	82427	82431	82323	82336
94040 CSP 1 oz	82898	83412	82017	82077	94095	94084	82431	82323	94093
94080 MMS	82898	82021	82017	82016	82013	82424	82431	82323	82336
94140 CSP 2 oz	88628	87601	88556	82077	88558	94084	82431	88554	88561
94150 EZ-Cream	82898	83412	82017	82077	94095	94133	82431	82323	94093

For more detail, Parts Breakdowns are available at server-products.com.



Simplify Ordering with a Parts Kit! (column pk above)

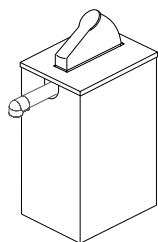
82898 Parts Kit Includes:	\$ 31.65 list
Cleaning Brush, 1 ¼" Dia.	(1) 82049
Cleaning Brush, 21" Long	(1) 82526
Food Equipment Lubricant, ¼ oz	(1) 40179
e Head Insert	(1) 82018
f Spring, 7"	(1) 82016
Spring, 10"	(1) 82077
g Washer (1 & 1 ¼ oz)	(2) 82015
i Seal Assembly (1 & 1 ¼ oz)	(3) 83003
m Discharge Tube O-Ring, 1"	(3) 05127
o Cylinder O-Ring (1 & 1 ¼ oz)	(5) 82323
q Discharge Tube Nut	(1) 82027



Valve Body Kits Include (column n above)

Valve Body, Captured Balls	Varies
O-Ring, 1 5/16"	82323
Brush, 21"	82526

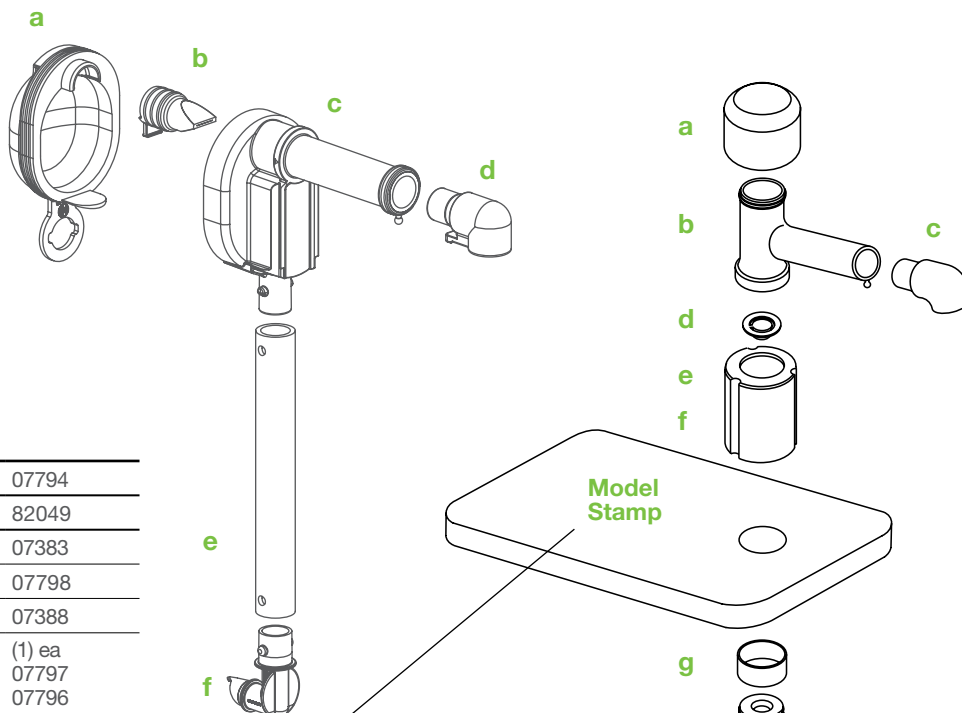
PARTS BREAKDOWNS & PRICE GUIDE



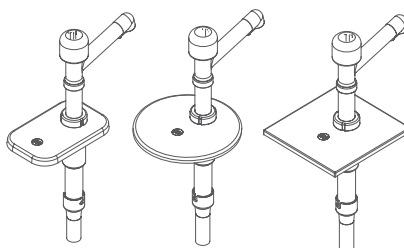
Example Unit

Express™ Style Pumps

Complete Spare/Repl. Pump	07794
Cleaning Brush, 1 1/4" Dia.	82049
a Dome, Black	07383
b Pinch Valve	07798
c Pump Housing	07388
d Discharge Fittings:	(1) ea
.394" (largest opening)	07797
.256" (middle sized opening)	07796
.156" (smallest opening)	07795
e Silicone Tube	07089
f Connector, 16 mm	07381



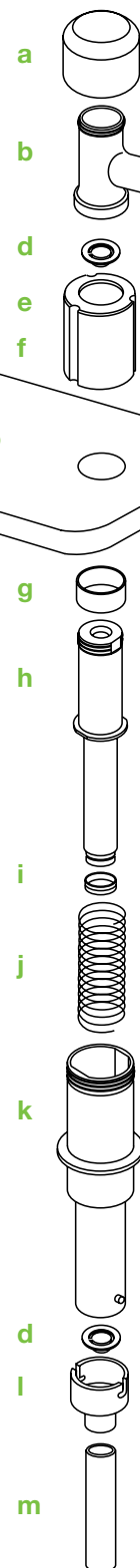
NOTE: reference model and item number, when ordering parts.



Not all pump styles are pictured.

Solution™ Style Pumps

Cleaning Brush, 1 1/4" Dia.	82049	Food Equipment Lubricant, 1/4 oz	40179
Cleaning Brush, 21" Long	82526		
a Knob	85301-600	i Seal	85315
b Discharge Tube	85313	j Spring	85314
c Discharge Fittings:	(1) ea	k Cylinder For All Except:	
.394" (largest opening)	85304	83190, 83210, 83340 & 84060	85307
.256" (middle sized opening)	85302	k Cylinder For:	
.156" (smallest opening)	85303	83190, 83210, 83340 & 84060	85308
d Ball Valves	(2) 85305	l Connector	85306
e Locking Collar For All Except:		m Suction Tube For All Except:	
83190, 83210, 83340 & 84060	85311	82020, 83190, 83210 & 83340	85319
f Locking Collar For:			
83190, 83210, 83340 & 84060	85312		
f Lid (See Parts Breakdown at server-products.com)			
g Portion Reduction Collar, 1/4 oz	85316		
h Piston	85309		



Server 2014 Price Guide (03909-07328)

item	description	list price	page
03909	THUMB SCREW, 8-32 X ¾	\$2.05	–
04159	SWITCH GUARD	\$11.70	–
04173	SNAP-IN ROCKER SWITCH 250V	\$14.10	–
04397	THERMAL CUTOUT 216C	\$10.40	–
04544	SNAP-IN ROCKER SWITCH	\$3.50	–
04545	DEKLIP	\$1.25	–
04627	THERMAL CUTOUT 184C	\$10.50	–
04644	PLUG, ½"	\$0.35	–
04690	REPL HANDLE KIT	\$93.85	–
04973	KNOB GUARD	\$19.35	–
05020	REPL THERMOSTAT KIT, BSA	\$116.45	–
05034	REPL PUMP MOTOR KIT	\$276.25	–
05116	REPL SWITCH KIT	\$17.70	–
05117	REPL PUMP MOTOR KIT	\$214.80	–
05127	O-RING, 1"	\$0.75	–
05256	ELEMENT, HEATING, 120V 350W	\$57.10	–
05257	HEATING ELEMENT BRACKET	\$5.55	–
05327	REPL TIMER KIT, 4.5 ML	\$174.80	–
05328	REPL TIMER KIT, 6.0 ML	\$175.25	–
05334	REPL RESISTOR KIT, 6.0 ML	\$8.30	–
05335	REPL RESISTOR KIT, 4.5 ML	\$7.90	–
05550	MIX-N-SERVE	\$896.00	23
05551	MOTOR, GEAR	\$206.00	–
05557	VESSEL ASSY	\$234.30	–
05558	BOTTOM CLOSER	\$25.40	–
05559	STIR BAR KIT	\$82.40	–
05561	STIR BAR BASE	\$10.90	–
05562	COVER	\$90.30	–
05563	MAGNET	\$52.15	–
05565	BASKET	\$53.10	–
05568	MOUNTING BRACKET	\$9.65	–
05569	HEATING ELEMENT, 120V 400W	\$96.95	–
05571	CAPILLARY MOUNTING BRACKET	\$16.95	–
05572	DRIVE SUPPORT PANEL	\$28.35	–
05573	STIR BAR, MAGNET	\$60.30	–
05574	FAUCET	\$35.70	–
05575	WING NUT	\$7.25	–
05576	C-RING	\$3.20	–
05581	BOTTOM CLOSER	\$15.35	–
05593	GEARMOTOR MOUNT	\$20.40	–
05597	LID ASSY	\$62.35	–
05599	RUBBER TUBE, ½"	\$2.10	–
06022	ST ST BALL, ½" DIA	\$1.40	–
06024	O-RING, ¾"	\$0.50	–
06110	BUTTER SERVER PUMP	\$212.00	–
07000	EXPRESS RECT, BLACK	\$253.00	78

item	description	list price	page
07010	EXPRESS ROUND	\$253.00	78
07014	LEVER	\$4.65	–
07015	REPL ROLLER KIT	\$17.60	–
07020	EXPRESS SINGLE DROP-IN	\$322.00	78
07030	EXPRESS ROUND, STNLS	\$325.00	78
07036	RAMP	\$21.40	–
07040	EXPRESS TRIPLE	\$886.00	63
07046	VESSEL, RECT BLACK	\$122.80	–
07047	VESSEL, ROUND	\$122.80	–
07050	EXPRESS TRIPLE DROP-IN	\$943.00	63
07051	LID, WELDED ASSY	\$83.70	–
07052	LID ASSY, ROUND	\$95.70	–
07053	LID ASSY RECT RAD CORNER	\$66.30	–
07055	LID	\$69.20	–
07056	ROLLER	\$4.65	–
07057	LID ASSY, RECT	\$96.35	–
07060	EXPRESS QUINT	\$1,084.00	63
07070	EXPRESS QUINT DROP-IN	\$1,160.00	63
07080	EXPRESS SEXTUPLE	\$1,172.00	63
07083	LID ASSY, TRIPLE	\$160.40	–
07089	TUBE, PLASTIC, 7"	\$9.55	–
07104	LID	\$103.60	–
07105	LID ASSY, QUINT	\$304.50	–
07109	SHROUD ASSY	\$490.65	–
07115	LID ASSY, SEXTUPLE	\$259.00	–
07125	EXPRESS SINGLE	\$322.00	78
07126	SHROUD ASSY	\$150.15	–
07131	CONDIMENT DECAL SET	\$4.00	–
07140	EXPRESS TWIN	\$635.00	63
07159	POUCH SUPPORT, EXPRESS	\$32.20	–
07160	EXPRESS TWIN DROP-IN	\$682.00	63
07161	HINGE PIN, SLIC	\$2.25	–
07185	LID	\$84.85	–
07186	LID ASSY, QUAD	\$252.20	–
07200	EXPRESS QUAD	\$989.00	63
07210	EXPRESS QUAD DROP-IN	\$1,054.00	63
07291	DRIP TRAY ASSY, SINGLE	\$69.00	–
07295	DRIP TRAY ASSY, TRIPLE	\$78.00	–
07299	DRIP TRAY ASSY, QUINT	\$84.00	–
07300	TWIN STAND EXPRESS	\$557.00	78
07304	SHROUD ASSY	\$175.45	–
07309	DRIP TRAY ASSY, SEXTUPLE	\$160.65	–
07324	DRIP TRAY ASSY, QUAD	\$82.00	–
07326	SHROUD ASSY KIT, ROUND	\$247.95	–
07327	SHROUD ASSY KIT, RECT DI	\$190.55	–
07328	SHROUD ASSY KIT, TRIPLE	\$359.50	–

Server 2014 Price Guide (07329-11379)

item	description	list price	page
07329	SHROUD ASSY KIT, TRIPLE DI	\$404.60	-
07331	SHROUD ASSY KIT, QUAD	\$473.35	-
07332	SHROUD ASSY KIT, QUAD DI	\$519.00	-
07333	SHROUD ASSY KIT, QUINT	\$550.10	-
07334	SHROUD ASSY KIT, QUINT DI	\$630.00	-
07341	LID	\$51.55	-
07342	LID ASSY, TWIN	\$85.20	-
07343	SHROUD ASSY KIT, TWIN	\$174.50	-
07344	SHROUD ASSY KIT, TWIN DI	\$242.55	-
07345	SHROUD ASSY KIT, RECT	\$163.95	-
07381	CONNECTOR, 16MM	\$2.90	-
07383	PUMP DOME, .218 45-50 DURO	\$12.90	-
07386	PUMP HOUSING	\$7.85	-
07388	PUMP HOUSING, CLR	\$11.60	-
07392	PINCH VALVE, LONG, ADA PUMP	\$62.50	-
07399	PUMP DOME, .281, 55 DURO	\$25.40	-
07429	RUBBER FOOT	\$1.40	-
07487	NARROW POUCH SUPPORT	\$33.65	-
07500	EXTREME DISPENSER	\$370.00	80
07501	EXTREME LID	\$39.00	-
07502	HOSE, RIGHT ANGLE	\$26.15	-
07505	TORSION SPRING	\$16.20	-
07507	ANTI-CHOKE CONNECTOR	\$8.40	-
07508	EVACUATION PLATE	\$24.00	-
07517	PLSTC CAP, 38MM, 1.30 HOLE	\$3.30	-
07518	EXTREME PUMP ASSY	\$78.30	-
07520	SLIM EXPRESS TWIN	\$412.00	64
07530	SLIM EXPRESS TRIPLE	\$588.00	64
07540	SLIM EXPRESS SEXTUPLE	\$979.00	64
07545	SHROUD ASSY KIT, SLIM TWIN	\$172.35	-
07546	SHROUD ASSY-KIT, SLIM TRIPLE	\$193.15	-
07547	LID ASSY, SLIM TWIN	\$81.25	-
07548	LID ASSY, SLIM TRIPLE	\$100.70	-
07549	LID ASSY, SLIM SEXTUPLE	\$180.95	-
07558	SHROUD ASSY, SLIM SEXTUPLE	\$292.00	-
07576	DISCHARGE TUBE ASSY, CP	\$55.40	-
07577	ADA PUMP, STAINLESS TUBE	\$68.40	-
07578	SHROUD ASSY KIT, SLIM QUAD	\$211.85	-
07579	LID ASSY, SLIM QUAD	\$128.00	-
07588	CONNECTOR, 38MM, LB	\$35.50	-
07592	WELDED LID ASSY	\$50.10	-
07596	LINK PLATE	\$7.10	-
07644	PROTECTIVE CORNER	\$0.80	-
07744	PUMP HOUSING ASSY, LONG, CLR	\$27.00	-
07745	EXPRESS PUMP, RIGID, 16MM	\$56.90	-
07794	ADA PUMP, PINCH VALVE, LONG	\$56.10	63, 64
07795	DISCHARGE FITTING, .156 SM	\$9.60	-
07796	DISCHARGE FITTING, .256 MED	\$9.60	-
07797	DISCHARGE FITTING,.394 LG	\$9.60	-

item	description	list price	page
07798	PINCH VALVE, ADA PUMP, LG	\$13.35	-
07813	TORSION SPRING	\$14.20	-
07821	EXTREME PUMP ASSY	\$86.30	-
07823	EXTREME LID	\$39.00	-
10039	SCREW, 8-32 X 3/16, PHIL, TRUSS HD	\$0.30	-
10101	HEX CAP NUT, 10-24	\$1.15	-
10119	HEX NUT, 3/4-14	\$16.30	-
10122	GASKET	\$4.00	-
10124	HEX CAP NUT, 8-32	\$1.10	-
10169	WASHER, 1 1/16", FENDER	\$2.10	-
10201	SCREW, 8A X 3/8, PHIL, TRUSS HD	\$0.25	-
10209	SCREW, #8 X 1/2, PHIL, PAN HD	\$0.55	-
11037	CORD ASSY, 18GA	\$20.10	-
11042	CORD ASSY (EURO)	\$36.50	-
11043	CORD ASSY (AUST)	\$39.75	-
11044	CORD ASSY (UK)	\$41.80	-
11132	INSULATION, SIZE 3, 200C, 9 1/2	\$3.20	-
11152	FEMALE TERMINAL, 18-22, QD,.250	\$0.35	-
11189	CORD ASSY, 18GA	\$15.40	-
11194	STRAIN RELIEF BUSHING, 18/2	\$1.40	-
11196	RUBBER GROMMET, 1/4	\$0.50	-
11197	STRAIN RELIEF BUSHING, RT ANGLE	\$0.65	-
11198	STRAIN RELIEF BUSHING	\$0.30	-
11200	BUSHING, 7/16 HOLE, PLUG	\$0.35	-
11201	BUSHING, STRAIN RELIEF, 18/3	\$0.30	-
11202	BUSHING, STRAIN RELIEF, 14/3	\$0.50	-
11203	BUSHING, 5/16 HOLE	\$0.35	-
11205	BUSHING, 3/8 HOLE	\$0.35	-
11207	BUSHING, 9/16 HOLE	\$0.35	-
11208	BUSHING, STRAIN RELIEF	\$0.30	-
11209	BUSHING, 1/8 HOLE, SHORTY	\$0.35	-
11212	CORD ASSY, 18GA	\$17.20	-
11216	CORD ASSY, 14GA	\$23.35	-
11218	CORD ASSY, 18GA	\$17.85	-
11223	CORD, 18GA	\$17.85	-
11227	CORD ASSY, 14GA	\$27.85	-
11228	BUSHING, STRAIN RELIEF, RT ANG,14/3	\$2.35	-
11230	CORD ASSY, 18GA	\$20.05	-
11233	CORD ASSY, 18GA	\$18.95	-
11234	STRAIN RELIEF BUSHING, 18/2	\$0.30	-
11264	CORD ASSY (EURO)	\$40.70	-
11271	CORD ASSY, SWITCH	\$33.90	-
11277	CORD ASSY (EURO)	\$42.05	-
11278	CORD ASSY (EURO)	\$36.55	-
11291	CORD ASSY (UK)	\$42.05	-
11296	CORD ASSY (UK)	\$40.10	-
11379	CORD ASSY, 18GA	\$24.05	-

Server 2014 Price Guide (11566-80530)

item	description	list price	page
11566	CORD ASSY, 14GA	\$34.80	–
11589	CORD ASSY, 14GA	\$23.40	–
11615	CORD ASSY, 18GA	\$17.60	–
11618	CORD ASSY, 18GA	\$28.50	–
11619	CORD ASSY (EURO)	\$38.85	–
11621	CORD ASSY, 18GA	\$22.45	–
11622	CORD ASSY (AUST)	\$42.00	–
11625	CORD ASSY (UK)	\$51.75	–
11642	CORD ASSY, 18GA	\$20.95	–
40179	FOOD EQUIPMENT LUBRICANT	\$2.50	–
40246	TONGS, 9"	\$6.05	–
40263	LIGHTED ROCKER SWITCH, 125V	\$5.25	–
41155	WARNING LABEL	\$4.70	–
55034	REPL THERMOSTAT KIT	\$33.30	–
55053	REPL THERMOSTAT KIT	\$33.30	–
55224	REPL THERMOSTAT KIT	\$33.30	–
55266	REPL THERMOSTAT KIT	\$45.90	–
65052	O-RING, ¼"	\$0.30	–
67005	SCREW, 8-32 X ¾, PHIL, PAN, SEMS	\$0.35	–
67028	SINGLE STAND, SHROUD KIT	\$132.20	–
67029	SINGLE STAND LOCK, SHROUD KIT	\$157.50	–
67043	SHROUD ASSY	\$94.80	–
67063	IRS-3 BODY ASSY KIT	\$381.65	–
67080	INSUL SERVER, 3 PAN	\$339.00	30
67100	SINGLE STAND ASSY, SOLUTION	\$190.00	77
67160	INSUL SERVER, 3 PAN DROP-IN	\$412.00	30
67207	STRAIN RELIEF BUSHING, RT ANGLE	\$0.80	–
67299	LID ASSY, 3 PAN	\$124.95	–
67540	CONDIMENT PUMP CPSS-F	\$196.00	–
67570	CONDIMENT PUMP CPSS-FL	\$224.00	–
67580	SINGLE STAND ASSY	\$281.00	70
67590	SINGLE STAND ASSY (LOCKABLE)	\$316.00	70
67611	LID	\$53.50	–
67697	SINGLE STAND SHROUD ASSY	\$108.25	–
67699	SINGLE STAND SHROUD ASSY, SE	\$133.55	–
67741	HINGE, RH	\$16.55	–
67742	HINGE, LH	\$16.55	–
67744	LID ASSY, 2 PAN	\$138.15	–
67760	SINGLE STAND, EXPRESS	\$285.00	78
67770	INSUL SERVER, 2 PAN	\$329.00	30
67780	INSUL SERVER, 2 PAN DROP-IN	\$361.00	30
67830	IRS-1 67852 W/ SBH-4 86994	\$284.00	47
67850	IRS-1 LEMON SERVER	\$249.00	44
67852	IRS-1, BASE	\$155.00	47

item	description	list price	page
67858	LEMON DECAL	\$18.00	44
67859	TONGS, 6 ½" KOOL TOUCH	\$8.90	30, 44
67860	INSUL SERVER, 1 PAN	\$192.00	30, 44
67865	PLASTIC LID, 1 PAN	\$74.40	–
67866	HINGE BRACKET	\$12.15	–
67867	HOOK BRACKET, IRS-1	\$4.60	–
67870	IRS-1 67852 W/ SBH-3 86831	\$279.00	47
67875	LID ASSY, 1 PAN	\$98.40	–
79790	SB-2 W/ (2) 82557 & 81910	\$469.00	65
79800	SB-2DI W/ (2) 82557 & 81910	\$504.00	65
79810	SB-3 W/ (3) 82557 & 81910	\$605.00	65
79820	SB-3DI W/ (3) 82557 & 81910	\$640.00	65
79830	SB-4 W/ (4) 82557 & 81910	\$745.00	65
79840	SB-4DI W/ (4) 82557 & 81910	\$791.00	65
79850	SR-2 W/ (2) 82557 & 81910	\$387.00	65
79860	SR-3 W/ (3) 82557 & 81910	\$520.00	65
79870	SR-4 W/ (4) 82557 & 81910	\$669.00	65
79890	SB-2 W/ (2) 82557 & 83330	\$617.00	34
79930	SB-2 W/ (2) 82545, 82558 & 82562	\$358.00	35, 60
79950	SB-2DI W/ (2) 82557 & 83330	\$651.00	34
79990	SB-2DI W/ (2) 82545, 82558 & 82562	\$391.00	35, 60
80074	BEVERAGE STATION STAND ASSY	\$185.00	–
80075	BEVERAGE STATION SHELF, TRIPLE	\$75.00	–
80076	BEVERAGE STATION SHELF, QUAD	\$80.00	–
80078	BEVERAGE STATION, TRIPLE	\$270.00	–
80101	SWEETSTATION QUAD, 24 OZ	\$440.00	52
80102	SWEETSTATION QUAD, 14 OZ	\$390.00	52
80103	SWEETSTATION TRIPLE, 24 OZ	\$345.00	52
80104	SWEETSTATION TRIPLE, 14 OZ	\$310.00	52
80105	BEV STATION, (3) 24 OZ INSWEETEN	\$1,542.00	29
80106	BEV STATION, (3) 14 OZ INSWEETEN	\$1,505.00	29
80150	SERVING BAR 2 JAR DROP-IN	\$271.00	36
80160	SERVING BAR 2 JAR	\$235.00	36
80172	FP DISCHARGE TUBE, 8.5, 10"	\$83.20	–
80280	TWIN SERVER FS/FSP (230V)	\$839.00	16
80310	LID ASSY, PLASTIC	\$30.00	40
80360	TWIN FS-4 BASE	\$468.00	–
80370	TWIN FS-4 BASE (230V)	\$472.00	–
80380	TWIN FS-4 BASE (AUST)	\$472.00	–
80443	PUMP LOCK, FOUNTAIN JAR	\$15.50	40
80500	MB-2 W/ (2) 87203, 87253 & 85156	\$245.00	–
80510	SB-3 W/ (3) 82545, 82558 & 82562	\$437.00	35, 60
80520	SB-3DI W/ (3) 82545, 82558 & 82562	\$471.00	35, 60
80530	SB-4DI W/ (4) 82545, 82558 & 82562	\$567.00	35, 60

Server 2014 Price Guide (80540-82022)

item	description	list price	page
80540	SB-4 W/ (4) 82545, 82558 & 82562	\$524.00	35, 60
80550	SR-4 W/ (4) 82545, 82558 & 82562	\$446.00	-
80560	SR-3 W/ (3) 82545, 82558 & 82562	\$350.00	-
80570	SR-2 W/ (2) 82545, 82558 & 82562	\$276.00	-
80830	FSPW-SS BASE (230V)	\$530.00	-
80840	SUPREME FSPW-SS (230V)	\$735.00	17
80850	TWIN FS/FSP (AUST)	\$839.00	16
80970	FS-4 BASE	\$267.00	-
80980	FS-4 BASE (230V)	\$270.00	-
80990	FS-4 BASE (AUST)	\$270.00	-
81000	FOOD SERVER FS-4 PLUS	\$378.00	10
81010	FOOD SERVER FS-4 PLUS (230V)	\$394.00	10
81020	FS & FSP BASE (230V)	\$270.00	-
81031	INSET, 4 QT	\$44.00	71
81035	KIT, REPL THERMO FS, FSP, FS-4 230V	\$51.15	-
81037	CUT-OUT, THERMAL ASSY, 184C, 9.36"	\$7.70	-
81040	KIT, REPL THERMO FS, FSP, FS-4 120V	\$56.05	-
81043	HINGE	\$8.85	-
81045	SPRING, HINGE, KETTLE	\$9.70	-
81048	KIT, LOCK KNOB ASSY	\$13.80	-
81051	KIT, REPL HEATING ELEMENT-500W	\$71.75	-
81058	FOOT, W/SCREW	\$2.35	-
81059	LABEL, WARNING	\$4.15	-
81061	INSET & SOCKET ASSY, 4 QT	\$67.05	-
81066	INSET, 2 ½ QT	\$42.00	71
81068	KIT, REPL WATER VESSEL, COMPLETE	\$152.80	-
81073	HINGE	\$5.40	-
81075	SPRING, HINGE	\$9.50	-
81077	KIT, REPL WATER VESSEL, COMPLETE 89	\$227.70	-
81087	KIT, REPL WATER VESSEL, COMPL 230V	\$167.25	-
81096	LID ASSY	\$94.05	-
81105	PIN, COTTERLESS HINGE	\$3.20	-
81108	INSET & SOCKET ASSY, 5 QT	\$67.05	-
81111	INSET & LID ASSY, 5 QT	\$164.80	-
81116	VESSEL, WATER ASSY	\$82.55	-
81140	FOOD SERVER SUPREME FSPW-SS	\$678.00	17
81150	BASE ONLY FOR FSPW-SS	\$524.00	-
81157	KIT, KNOB GUARD	\$13.20	-
81165	CUT-OUT, THERMAL ASSY, 184C, 9.11	\$7.35	-
81169	FOOT, W/SCREW	\$1.10	-
81181	SUPPORT, POUCH, CAST ALUMINUM	\$90.45	-
81182	THERMOSTAT KNOB, FSP EC	\$4.70	-

item	description	list price	page
81184	FSP EXPRESS CONNECTION KIT	\$142.00	-
81185	EXPRESS CONNNECTION PUMP	\$190.00	-
81200	TWIN FOOD SERVER, FS-4 PLUS	\$717.00	11
81210	TWIN FS/FSP BASE	\$468.00	-
81220	TWIN SERVER, TWIN FS	\$605.00	16
81230	TWIN SERVER, TWIN FSP	\$860.00	16
81231	BOTTOM CLOSER	\$18.00	-
81240	TWIN SERVER, FS-4 PLUS (230V)	\$748.00	11
81250	TWIN SERVER, FS (230V)	\$713.00	16
81260	TWIN SERVER, FSP (230V)	\$960.00	16
81269	PLATE, TEMP INDICATOR, FS/FSP	\$6.20	-
81270	TWIN FS/FSP BASE (230V)	\$472.00	-
81271	THERMOSTAT KNOB	\$4.25	-
81273	TEMP INDICATOR PLATE, FS-4	\$6.20	-
81274	TEMP INDICATOR PLATE, TWIN, FS-4	\$12.20	-
81276	THERMOSTAT, 21", 110°C	\$56.95	-
81278	WATER VESSEL ASSY	\$139.15	-
81280	REPL THERM TWIN UNITS 120V	\$63.90	-
81283	REPL THERM BRACKET	\$4.20	-
81290	TWIN SERVER, TWIN FS/FSP	\$736.00	16
81297	HEATING ELEMENT, 120V 500W	\$59.00	-
81298	HEATING ELEMENT, 230V 500W	\$63.65	-
81320	FOOD SERVER PUMP	\$197.00	-
81329	KNOB	\$2.50	-
81349	REPL HEATING ELEMENT, 500W 230V	\$87.05	-
81351	CORD (EURO)	\$48.45	-
81352	CORD (AUST)	\$58.75	-
81355	CORD (UK)	\$59.00	-
81376	HEATING ELEMENT, 230V 500W	\$55.60	-
81414	DISHER LID, ½-SIZE JAR	\$54.00	33
81415	DISHER LID, FOUNTAIN JAR	\$54.00	40
81420	TWIN SERVER, TWIN FS (AUST)	\$713.00	16
81430	TWIN FS/FSP BASE (AUST)	\$472.00	-
81460	TWIN SERVER, TWIN FSP (AUST)	\$960.00	16
81470	TWIN SERVER, FS-4 PLUS (AUST)	\$748.00	11
81610	REPL THERM LFS, LFSP & LNCS	\$75.75	-
81910	SOLUTION PUMP, PS-F	\$97.00	65, 77
82000	SERVER PUMP, SP	\$190.00	70
82001	LID	\$49.00	-
82013	PISTON, 6.308	\$14.85	-
82015	WASHER	\$0.35	-
82016	SPRING, 7"	\$1.65	-
82017	HEAD TUBE	\$8.00	-
82018	HEAD INSERT	\$1.45	-
82019	LID, FP-D	\$43.20	-
82020	SOLUTION PUMP, PS-10	\$97.00	77
82021	LOCKING COLLAR	\$11.15	-
82022	COLLAR, .25 OZ REDUCTION	\$0.95	-

Server 2014 Price Guide (82023-82489)

item	description	list price	page
82023-000	KNOB-BLACK	\$6.90	-
82023-102	KNOB-KETCHUP	\$6.90	-
82023-207	KNOB-SWEET & SOUR	\$6.90	-
82023-400	KNOB-BLUE	\$6.90	-
82027	DISCHARGE TUBE NUT	\$3.10	-
82036	LID, FP	\$26.00	-
82037	LID, FP-V	\$26.00	-
82046	SPARE PARTS KIT - BRAZED	\$27.00	-
82049	BRUSH	\$2.45	-
82054	PLUNGER ASSY SP	\$47.00	-
82055	PLUNGER ASSY FP	\$56.40	-
82057	PLUNGER ASSY CP-1/8"	\$67.40	-
82058	PLUNGER ASSY CP-200	\$59.20	-
82060	FUDGE SERVER W/PUMP FSP	\$457.00	14
82061	LID, FSP	\$45.75	-
82063	SPACER	\$4.80	15
82066	FS & FSP BASE	\$267.00	-
82070	FOUNTAIN PUMP, FP	\$182.00	74
82071	LID	\$25.10	-
82076	PISTON, 8.407	\$14.95	-
82077	SPRING, 10"	\$1.70	-
82078	HEAD TUBE	\$9.05	-
82090	SOLUTION PUMP, PS-6 1/2	\$97.00	77
82093	REPL PARTS KIT	\$57.95	-
82098	LID, FPV-DI	\$26.00	-
82100	FOUNTAIN PUMP, FP-200	\$182.00	74
82104	LID, FP-DI	\$26.00	-
82106	LOCKING COLLAR	\$21.06	-
82107	LID	\$26.00	-
82110	SERVER W/PUMP FSP (230V)	\$509.00	14
82120	FOUNTAIN PUMP, FP-V	\$182.00	38, 39, 59, 61, 74
82123	LID, CP-F	\$26.00	-
82130	FOUNTAIN PUMP, FP-200V	\$182.00	38, 39, 74
82137	LID, FP-200	\$26.00	-
82142	LID, FP-200V	\$26.00	-
82145	LID, CP-200	\$26.00	-
82152	LID, SP	\$50.20	-
82153	LID, CP-10	\$50.20	-
82160	SOLUTION PUMP, PS-10 1/2	\$97.00	77
82170	SOLUTION PUMP, PS-8 1/2	\$97.00	77
82175	LID, PS-8 1/2	\$78.00	-
82209	LIGHTED ROCKER SWITCH, 250V	\$18.90	-

item	description	list price	page
82245	HOLD DOWN SCREW	\$18.75	-
82247	SOLUTION PUMP LID, PS-6 1/2	\$63.10	-
82248	SOLUTION PUMP LID, PS-10 1/2	\$90.20	-
82266	SHAFTLESS THERMOSTAT, 66C	\$42.75	-
82270	SERVER W/PUMP FSP (AUST)	\$509.00	14
82280	FS & FSP BASE (AUST)	\$270.00	-
82319	VALVE BODY ASSY	\$81.65	-
82323	O-RING, 1 5/16"	\$0.80	-
82336	CYLINDER ASSY	\$44.90	-
82339	O-RING, 1 1/16"	\$0.60	-
82341	SUCTION TUBE, 1.56	\$5.30	-
82348	CYLINDER ASSY	\$49.85	-
82358	CYLINDER ASSY	\$43.30	-
82362	CYLINDER ASSY	\$41.95	-
82369	DISCHARGE TUBE ASSY, CP, 8.5, 10"	\$55.95	-
82371	DISCHARGE TUBE ASSY, CP, 7"	\$52.75	-
82372	DISCHARGE TUBE ASSY, CP, 14.5, 7"	\$54.10	-
82373	DISCHARGE TUBE ASSY, CP, 8.5, 7"	\$53.85	-
82374	DISCHARGE TUBE ASSY, CP, 8.5, 7"	\$53.10	-
82375	DISCHARGE TUBE ASSY, CP, 8.5, 10"	\$54.20	-
82376	DISCHARGE TUBE ASSY, CP, 14.5, 6"	\$52.50	-
82377	LID, CP-1/8"	\$27.30	-
82383	SUCTION TUBE, 2.06	\$4.80	-
82395	DISCHARGE TUBE ASSY, CP, 8.5, 10"	\$56.10	-
82398	LID, CP-1/4"	\$42.90	-
82399	LID, CP-1/2"	\$50.50	-
82420	FOOD SERVER, FS-4 PLUS (AUST)	\$394.00	10
82424	DISCHARGE TUBE ASSY, CP, 14.5, 7"	\$57.15	-
82427	DISCHARGE TUBE ASSY, CP, 14.5, 7"	\$65.70	-
82430	EXPRESS CONNECTION PUMP, CP-F	\$206.00	-
82433	REPL EXTENDED VALVE ASSY KIT	\$98.05	-
82434	ORIFICED PLUG	\$9.85	-
82440	SOLUTION PUMP, PS-110MM	\$97.00	77
82473	LID, CP-1/2 DL	\$99.75	-
82476	DISCHARGE TUBE ASSY, FP, 8.5, 10"	\$59.85	-
82485	DISCHARGE TUBE ASSY, CP, 6"	\$58.40	-
82487	DISCHARGE TUBE ASSY, FP, 8.5, 10"	\$58.55	-
82489	DISCHARGE TUBE ASSY, FP, 7"	\$57.65	-

Server 2014 Price Guide (82493-83120)

item	description	list price	page
82493	DISCHARGE TUBE ASSY, CP, 6"	\$70.45	-
82495	DISCHARGE TUBE ASSY, FP, 8.5, 10"	\$68.30	-
82497	DISCHARGE TUBE ASSY, FP, 14.5, 7"	\$58.40	-
82499	DISCHARGE TUBE ASSY, FP, 14.5, 7"	\$58.80	-
82500	FUDGE SERVER, FS	\$334.00	14
82507	ADAPTER	\$43.12	-
82509	LID ASSY	\$48.50	-
82510	FUDGE SERVER, FS (230V)	\$391.00	14
82515	DISCHARGE TUBE ASSY, FP, 8.5, 10"	\$130.60	-
82517	DISCHARGE TUBE ASSY, CP, 8.5, 7"	\$87.05	-
82520	FOUNTAIN PUMP, FPV-DI	\$202.00	38, 39, 74
82526	BRUSH, 21"	\$6.20	-
82533	SPARE PARTS KIT - CAST	\$11.10	-
82540	FUDGE SERVER, FS (AUST)	\$391.00	14
82545	HINGED LID ASSY	\$35.40	35, 38, 40, 60, 61
82550	SYRUP RAIL 4 JAR, 10"	\$199.00	36, 61
82557	FOUNTAIN JAR, 10" WHITE	\$12.70	34, 37, 38, 59, 61, 65, 74
82558	FOUNTAIN JAR, 7.5" WHITE	\$12.70	35, 37, 60, 74
82559	LID ASSY	\$20.00	40
82561	LADLE, 10", 1 OZ	\$13.50	38, 39, 61
82562	LADLE, 7", 1 OZ	\$13.50	35, 39, 60
82570	SYRUP RAIL 2 JAR	\$151.00	36
82574	LADLE, 4 OZ	\$15.25	-
82585	LID	\$31.05	-
82595	LID & LADLE ASSY, 7", 1 OZ	\$47.50	-
82600	SYRUP RAIL 3 JAR, 10"	\$168.00	36, 38
82605	HINGE, RH	\$4.00	-
82606	HINGE, LH	\$4.00	-
82632	HOLDCOLD FOUNTAIN JAR, BLK	\$122.00	37
82633	HOLDCOLD FOUNTAIN JAR, WHT	\$122.00	37
82634	HOLDCOLD FOUNTAIN JAR KIT	\$242.00	-
82635	VALVE BODY ASSY, CONNECTOR	\$71.75	-
82637	DISCHARGE TUBE ASSY, CP, 15.2, 7"	\$67.65	-
82643	DISCHARGE TUBE ASSY, FP, 14.5, 7"	\$78.30	-
82644	LID, FPEC	\$26.00	-
82660	LADLE, 2 OZ	\$12.50	-
82661	LADLE, 6 OZ	\$15.75	-
82662	LADLE, 8 OZ	\$19.25	-

item	description	list price	page
82664	DISCHARGE TUBE ASSY, CP, 8.5, 10"	\$55.85	-
82665	CYLINDER ASSY	\$89.00	-
82666	LID, CPEC CP-F	\$26.00	-
82700	FOOD SERVER, FS-2	\$353.00	21
82706	LID ASSY	\$33.25	-
82707	BOWL, SS, FS-2	\$51.00	-
82710	FOOD SERVER, FS-2 (230V)	\$368.00	21
82717	LADLE, 4", 1 OZ	\$14.00	-
82740	EXPRESS CONN PUMP, FP-200V	\$191.00	-
82743	THERMAL CUT-OUT ASSY, 184C, 7.50"	\$10.30	-
82770	FOOD SERVER, FS-2 (AUST)	\$368.00	21
82800	EXPRESS CONN PUMP, FP-200	\$189.00	-
82806	DISCHARGE TUBE ASSY, FP, 14.5, 7"	\$73.80	-
82808	LID, FPEC FP-200	\$26.00	-
82824	BRUSH, 15", 1 ³ / ₂ & 3 ¹ / ₆	\$8.95	-
82830	SR-4 W/ (4) 82557 & 82120	\$978.00	59
82844	SUPPORT ASSY	\$62.90	-
82845	CAN LOCK	\$26.60	-
82846	HOLDCOLD CAN COOLER, BLK	\$171.00	37, 45
82847	HOLDCOLD CAN COOLER, WHT	\$171.00	37, 45, 61
82870	SR-3 W/ (3) 82557 & 82120	\$754.00	59
82898	PUMP REBUILD KIT, 7" & 10"	\$31.65	89
82910	SR-2 W/ (2) 82557 & 82120	\$542.00	59
82954	SLIM LADLE, 7", 1/2 OZ	\$13.50	-
82976	SLIM LADLE, 10", 1 OZ	\$13.50	39, 61
82977	SLIM LADLE, 7", 1 OZ	\$13.50	39
82990	FOUNTAIN PUMP, FP-DI	\$202.00	74
83000	CONDIMENT PUMP, CP-10	\$190.00	70
83003	SEAL ASSY	\$3.20	-
83005	SEAL	\$3.15	-
83014	SPARE PARTS KIT W/PISTON-CAST	\$34.85	-
83017	DISCHARGE TUBE ASSY, CP, 7"	\$61.95	-
83020	CONDIMENT PUMP, CP-3	\$190.00	-
83023	STAINLESS LID, CP-3	\$58.35	-
83030	SOLUTION PUMP, PS-G 89MM	\$97.00	77
83090	SOLUTION PUMP, PS-G 110MM	\$97.00	77
83092	LID, EZT CARAMEL	\$21.25	-
83093	LID, EZT HOT FUDGE	\$21.25	-
83102	STAINLESS LID, 120MM	\$54.30	-
83103	STAINLESS LID, 110MM	\$47.20	-
83104	STAINLESS LID, 89MM	\$51.10	-
83110	CONDIMENT PUMP, CP-G 120MM	\$199.00	70
83117	PUMP EZT, CARAMEL	\$176.00	-
83118	FOUNTAIN PUMP EZT, HOT FUDGE	\$176.00	-
83120	CONDIMENT PUMP CP-G 110MM	\$199.00	70

Server 2014 Price Guide (83122-83807)

item	description	list price	page
83122	PLASTIC JAR, 110MM	\$7.25	–
83130	CONDIMENT PUMP, CP-G 89MM	\$199.00	70
83141	EXRESS CONN PUMP, FP-200-DI	\$202.00	–
83142	DISCHARGE TUBE ASSY, FP, 14.5, 7"	\$68.30	–
83144	LID, FP-200-DI	\$26.00	–
83147	FOUNTAIN JAR, 7.5" BLACK	\$17.00	37, 74
83148	FOUNTAIN JAR, 7.5" ORANGE	\$17.00	37, 74
83149	FOUNTAIN JAR, 10" BLACK	\$17.00	37, 74
83156	FOUNTAIN JAR, 10" ORANGE	\$17.00	37, 74
83157	SLIM FOUNT JAR, 7.5" BLK	\$17.00	37, 75
83158	SLIM FOUNT JAR, 7.5" ORANGE	\$17.00	37, 75
83159	SLIM FOUNT JAR, 10" BLK	\$17.00	37, 75
83162	SLIM FOUNT JAR, 10" ORANGE	\$17.00	37, 75
83180	SOLUTION PUMP, PS-G 120MM	\$97.00	77
83181	SLIM FOUNT JAR, 7.5" WHT	\$12.70	37, 75
83182	SLIM FOUNT JAR, 10" WHT	\$12.70	37, 61, 75
83184	HINGED LID ASSY, SLIM	\$35.40	40
83187	LID, FP-V SLIM	\$26.00	–
83188	LID, FP-200V SLIM	\$26.00	–
83189	LID ASSY, SLIM	\$21.00	40
83190	SOLUTION PUMP, PS-½	\$97.00	77
83191	LID, FP SLIM	\$26.00	–
83192	LID, FP-200 SLIM	\$26.00	–
83193	LID, FP-DI SLIM	\$26.00	–
83194	LID, FPV-DI SLIM	\$26.00	–
83195	LID, CP-F SLIM	\$26.00	–
83196	LID, CP-200 SLIM	\$26.00	–
83200	CONDIMENT PUMP, CP-6 ½	\$181.00	71
83201	LID, CP-6 ½	\$35.90	–
83210	SOLUTION PUMP, PS-¼	\$97.00	77
83214	LID ASSY, PLASTIC, SLIM	\$30.00	40, 61
83215	KIT, SLIM CONVERSION-DEEP	\$85.00	–
83216	KIT, SLIM CONVERSION-SHALLOW	\$85.00	–
83220	CONDIMENT PUMP, CP-8 ½	\$191.00	71
83221	LID, CP-8 ½	\$43.70	–
83240	CONDIMENT PUMP, CP-10 ½	\$220.00	71
83241	LID, CP-10 ½	\$87.30	–
83282	PLASTIC CAM 38MM, .625 HOLE	\$3.18	–
83285	DISCHARGE TUBE ASSY, FP, 14.5, 7"	\$54.90	–
83286	PICK-UP TUBE, REMOTE ASSY	\$35.95	–
83300	CONDIMENT PUMP, CP-200	\$182.00	38, 39, 74
83330	CONDIMENT PUMP, CP-F	\$182.00	34, 38, 39, 74

item	description	list price	page
83340	SOLUTION PUMP, PS-½	\$97.00	77
83400	CONDIMENT PUMP, CP-½	\$184.00	72
83410	SOLUTION PUMP PSSS-F	\$97.00	–
83412	LOCKING COLLAR	\$28.80	–
83415	COLLAR, .33 OZ REDUCTION	\$6.90	–
83420	CONDIMENT PUMP, CP-¼	\$193.00	72
83430	CONDIMENT PUMP, CP-½	\$199.00	13, 72
83431	DISCHARGE TUBE ASSY, CP, 14.5, 6"	\$68.90	–
83432	LID, CP-½ TALL	\$28.60	–
83433	CONDIMENT PUMP, CP-½ TALL	\$194.00	72
83436	LID, CP-¼ TALL	\$43.00	–
83437	CONDIMENT PUMP, CP-¼ TALL	\$204.00	72
83439	LID, CP-½ TALL	\$50.50	–
83441	CONDIMENT PUMP, CP-½ TALL	\$210.00	72
83443	LID, CP-½ TALL	\$110.40	–
83444	CONDIMENT PUMP, CP-½ TALL	\$249.00	–
83446	LID, CP-½DL TALL	\$95.55	–
83447	CONDIMENT PUMP, CP-½ DL TALL	\$408.00	72
83449	LID, CP-½L TALL	\$92.20	–
83452	CONDIMENT PUMP, CP-½L TALL	\$237.00	–
83460	SOLUTION PUMP PSSS-FL	\$97.00	–
83480	CONDIMENT PUMP, CP-½ DL	\$388.00	72
83495	CYLINDER ASSY	\$51.50	–
83497	DISCHARGE TUBE ASSY, FP, 14.5, 6"	\$61.60	–
83498	LID, FP-½ TALL	\$27.30	–
83510	CONDIMENT PUMP CP-½ LONG	\$232.00	–
83511	LID, CP-½ LONG	\$80.00	–
83529	COLLAR, .125 OZ REDUCTION	\$0.95	–
83546	DIVIDER ASSY	\$39.35	–
83547	RAMP	\$11.35	–
83548	LID	\$33.25	–
83551	DISCHARGE TUBE ASSY, FP, 8.5, 11"	\$53.90	–
83558	SIGN HOLDER	\$30.65	–
83600	SERVING BAR 4 JAR	\$275.00	36, 61
83620	SERVING BAR 4 JAR DROP-IN	\$321.00	36
83666	FSPW-SS BASE (AUST)	\$530.00	–
83669	FSPW-SS BASE (UK)	\$530.00	–
83694	SUPREME FSPW-SS (AUST)	\$735.00	17
83697	SUPREME FSPW-SS (UK)	\$735.00	17
83700	SB-4 W/ (4) 82557 & 83330	\$1,058.00	34
83720	SB-4DI W/ (4) 82557 & 83330	\$1,090.00	34
83760	SERVING BAR 3 JAR	\$252.00	36, 61
83790	SB-3 W/(3)82557 & (3)83330	\$842.00	34
83807	KNOB	\$3.75	–

Server 2014 Price Guide (83811-84750)

item	description	list price	page
83811	SOLUTION PUMP 3 L BUCKET	\$99.00	-
83813	SOLUTION PUMP 5 L BUCKET	\$101.00	-
83816	SOLUTION PUMP 10 L BUCKET	\$104.00	-
83819	CONDIMENT PUMP 3 L BUCKET	\$185.00	-
83824	CONDIMENT PUMP 5 L BUCKET	\$195.00	-
83826	CONDIMENT PUMP 10 L BUCKET	\$203.00	-
83830	SERVING BAR 3 JAR DROP-IN	\$287.00	36
83831	CONDIMENT PUMP 5.5 L BUCKET, SQ	\$196.00	-
83860	SB-3DI W/ (3) 82557 & 83330	\$876.00	34
83910	CONDIMENT PUMP, CP-8 ½ L	\$248.00	71
83912	LID ASSY	\$126.45	-
83920	CONDIMENT PUMP, CP-5	\$181.00	71
83921	LID	\$56.65	-
83960	FOOD SERVER BASE, FS-2	\$327.00	-
83962	REPL HEATING ELEMENT, 250W	\$141.10	-
83970	FOOD SERVER BASE, FS-2 (AUST)	\$340.00	-
83980	FOOD SERVER BASE, FS-2 (230V)	\$340.00	-
83982	FALSE BOTTOM, FS-2	\$30.00	-
84000	FOOD SERVER, FS-7	\$685.00	10
84003	VESSEL INSULATOR	\$3.10	-
84004	INSULATOR, BOX	\$2.10	-
84008	THERMOSTAT BOX BRACKET	\$17.35	-
84010	FOOD SERVER, FS-7 (230V)	\$714.00	10
84014	THERMOSTAT BULB BRACKET	\$8.50	-
84017	THERMOSTAT, 79C	\$150.00	-
84020	FOOD SERVER BASE, FS-7 (230V)	\$564.00	-
84022	KNOB, THERMOSTAT	\$13.30	-
84030	BASE ONLY FOR FS-7	\$558.00	-
84031	INSET, 7 QT	\$57.00	71
84035	KIT, REPL CUT-OUT FS-7 & FS-11	\$64.85	-
84040	INSET & LID ASSY, RH	\$223.50	-
84043	INSET & SOCKET ASSY	\$127.15	-
84053	LID ASSY, RH	\$140.10	-
84056	WATER VESSEL ASSY	\$228.45	-
84060	SOLUTION PUMP, PS-200	\$97.00	77
84070	REPL HEATING ELEMENT, 1000W	\$167.40	-
84074	HEATING ELEMENT, 230V 1000W	\$138.85	-
84080	REPL HEATING ELEMENT, 1500W	\$135.75	-
84090	SYRUP RAIL 1 JAR	\$118.00	36
84096	SR-1 W/ (1) 82557 & 81910	\$225.00	-
84100	FOOD SERVER, FS-11	\$698.00	10
84110	FOOD SERVER, FS-11 (230V)	\$728.00	10
84115	HEATING ELEMENT, 120V 1500W	\$114.85	-
84122	CORD, 14GA, W/PLUG	\$18.75	-
84128	WATER VESSEL ASSY	\$286.15	-
84130	FOOD SERVER BASE, FS-11	\$630.00	-
84131	INSET, 11 QT	\$58.00	71
84140	FOOD SERVER BASE, FS-11 (230V)	\$636.00	-

item	description	list price	page
84143	INSET & SOCKET ASSY	\$107.95	-
84144	LID ASSY, RH	\$140.10	-
84149	INSET & LID ASSY, RH	\$261.60	-
84158	SYRUP VESSEL ASSY	\$496.00	-
84161	HEAT DISPERSION PLATE	\$25.40	-
84183	NUT, JAM, STAINLESS	\$7.65	-
84190	SYRUP SERVER 3 GAL	\$670.00	22
84198	MOUNTING BRACKET	\$17.15	-
84199	LID ASSY	\$69.15	-
84216	SPARE PARTS KIT, SY	\$11.75	-
84217	BLK RUBBER WASHER, BEVELED	\$2.40	-
84220	FOOD SERVER, FS-7 (AUST)	\$714.00	10
84230	FOOD SERVER BASE, FS-7 (AUST)	\$564.00	-
84240	FOOD SERVER, FS-11 (AUST)	\$728.00	10
84250	FOOD SERVER BASE, FS-11 (AUST)	\$636.00	-
84253	LID, FOR FS-11 INSET	\$17.20	-
84290	KETTLE SERVER-7 QT	\$921.00	9
84300	KETTLE SERVER, KS	\$938.00	9
84301	THERMOSTAT KNOB	\$30.20	-
84310	KETTLE SERVER BASE	\$808.00	-
84321	WASHER, ½", FENDER	\$0.30	-
84330	KETTLE SERVER (230V)	\$975.00	9
84340	KETTLE SERVER BASE (230V)	\$816.00	9
84350	KETTLE SERVER (AUST)	\$975.00	9
84352	KNOB GUARD	\$13.70	-
84354	HEATING ELEMENT-1500W KS	\$136.15	-
84357	REPL WATER VESSEL KIT, KS	\$316.00	-
84360	KETTLE SERVER BASE (AUST)	\$816.00	-
84364	THERMAL CUT-OUT, 152C	\$14.30	-
84365	HEATING ELEMENT, 230V 1500W	\$146.30	-
84384	INDICATOR LIGHT ASSY	\$12.60	-
84393	RUBBER FOOT	\$0.80	-
84398	LADLE, 4 OZ, KOOL TOUCH	\$20.50	-
84407	THERMOSTAT BULB BRACKET	\$9.25	-
84408	THERMOSTAT BOX BRACKET	\$35.55	-
84409	CAP, KETTLE LEG	\$1.00	-
84437	KETTLE INSET, 11 QT	\$128.75	-
84452	LID ASSY	\$154.50	-
84462	KETTLE INSET, 7 QT	\$128.75	-
84483	PLACARD HOLDER	\$26.50	-
84485	MAGNETIC PLACARD	\$4.50	-
84486	DRY ERASE MARKER	\$7.75	-
84500	FOOD SERVER BASE, FS-4 (UK)	\$270.00	-
84540	FOOD SERVER, FS-4 PLUS (UK)	\$394.00	10
84580	SERVER W/PUMP, FSP (UK)	\$509.00	14
84620	FUDGE SERVER, FS (UK)	\$391.00	14
84660	FOOD SERVER BASE, FS-2 (UK)	\$340.00	-
84700	FOOD SERVER FS-2 (UK)	\$368.00	21
84750	FS & FSP BASE (UK)	\$270.00	-

Server 2014 Price Guide (84790-85370)

item	description	list price	page
84790	TWIN FS-4 BASE (UK)	\$472.00	–
84830	TWIN FS/FSP BASE (UK)	\$472.00	–
84870	TWIN SERVER FS-4 PLUS (UK)	\$748.00	11
84910	TWIN SERVER, TWIN FS (UK)	\$713.00	16
84950	TWIN SERVER, TWIN FS/FSP (UK)	\$839.00	16
84990	TWIN SERVER, TWIN FSP (UK)	\$960.00	16
84999	THERMOSTAT, 58", 93°C	\$74.50	–
85001	FOOD VESSEL ASSY	\$480.60	–
85004	LID, ADVANTAGE	\$63.65	–
85005	TOP	\$46.60	–
85038	VALVE BODY ASSY, 90° CONNECTOR	\$94.90	–
85042	LID, PUMP	\$15.60	–
85048	BOTTOM CLOSER ASSY	\$35.95	–
85050	ADVANTAGE FUDGE PUMP	\$180.00	–
85064	TUBE, 11.12	\$9.05	–
85065	DISCHARGE TUBE ASSY, FP	\$47.05	–
85068	HEATING ELEMENT ASSY, 7W 120V	\$55.40	–
85070	ADVANTAGE, FUDGE & CARM	\$816.00	19
85084	THERMOSTAT KNOB	\$7.15	–
85090	PORTION PACK ORGANIZER PPO-3	\$221.00	57
85092	LID, PPO-3	\$35.55	–
85093	SUPPORT PLATE	\$26.65	–
85111	HEATING ELEMENT, 120V 350W	\$71.60	–
85113	THERMAL CUT-OUT, FSA	\$26.65	–
85120	COUNTERTOP ORGANIZER CO-4	\$155.00	57
85124	ORGANIZER, 4 PAN	\$44.80	–
85130	COUNTERTOP ORGANIZER CO-7	\$161.00	57
85140	PORTION PACK ORGANIZER PPO-5	\$264.00	57
85141	LID, PPO-5	\$42.65	–
85142	PARTITION	\$34.00	–
85150	TIERED SERV 2 PAN	\$196.00	–
85151	PAN, 1 QT, 4"	\$20.50	–
85152	LID	\$32.15	–
85156	SPOON, ½ OZ	\$7.90	28, 33, 56, 58
85160	TIERED SERV 2 PAN W/SELF CLOSE LID	\$196.00	–
85161	LID, STORAGE	\$12.50	–
85176	THERMOSTAT BULB BRACKET	\$18.95	–
85204	POUCH SUPPORT	\$34.05	–
85205	SPOOL	\$4.65	–
85206	BRUSH, 52"	\$9.90	–
85248	O-RING, 1 ¾"	\$4.15	–
85249	PINCH VALVE, ADA PUMP	\$11.50	–

item	description	list price	page
85250	SOLUTION PUMP, PS-CROCK	\$108.00	77
85258	LID, SOLUTION CROCK PUMP	\$49.85	–
85264	CONNECTOR, ADAPTER, 16MM	\$13.30	–
85293	THERMOMETER, 8"	\$49.20	–
85300	FOUNTAIN PUMP, FP-V SLIM	\$182.00	38, 39, 61, 75
85301-600	KNOB-600, SOLUTION PUMP	\$4.40	–
85302	DISCHARGE FITTING, .256	\$9.60	–
85303	DISCHARGE FITTING, .156	\$9.60	–
85304	DISCHARGE FITTING, .394	\$9.60	–
85305	BALL VALVE	\$2.90	–
85306	CONNECTOR	\$4.60	–
85307	CYLINDER	\$7.65	–
85308	CYLINDER	\$7.60	–
85309	PISTON	\$8.00	–
85310	FOUNTAIN PUMP, FP-200V SLIM	\$182.00	38, 39, 75
85311	LOCKING COLLAR	\$4.65	–
85312	LOCKING COLLAR	\$8.60	–
85313	DISCHARGE TUBE	\$12.50	–
85314	SPRING	\$3.60	–
85315	SEAL	\$1.45	–
85316	COLLAR, .580 LG	\$1.05	–
85319	SUCTION TUBE, PLASTIC, 3"	\$5.75	–
85320	SYRUP PUMP SP-3	\$190.00	70
85321	SOLUTION LID, PS-10	\$54.95	–
85322	SOLUTION LID, PS-F	\$25.40	–
85323	STAINLESS LID, SP-3	\$59.25	–
85324	DISCHARGE TUBE ASSY, FP, 8.5, 7"	\$63.90	–
85326	SOLUTION LID, 110MM	\$45.45	–
85327	SOLUTION LID, 89MM	\$48.10	–
85328	SOLUTION LID, 120MM	\$51.35	–
85329	SOLUTION LID, PS-¼	\$25.40	–
85330	CONDIMENT PUMP, CP-200, SLIM	\$182.00	38, 39, 75
85331	SOLUTION LID, PS-¼	\$35.00	–
85332	SOLUTION LID, PS-½	\$41.20	–
85334	SOLUTION LID, PSSS-F	\$47.50	–
85338	SOLUTION LID, PS-200	\$24.70	–
85340	CONDIMENT PUMP, CP-F SLIM	\$182.00	38, 39, 75
85343	SUCTION TUBE, PLASTIC, 2 ½"	\$3.15	–
85350	FOUNTAIN PUMP, FP-200 SLIM	\$182.00	75
85351	INDICATOR LIGHT, RED, 250V	\$10.40	–
85360	FOUNTAIN PUMP, FP SLIM	\$182.00	75
85370	FOUNTAIN PUMP, FP-DI SLIM	\$202.00	75

Server 2014 Price Guide (85380-85992)

item	description	list price	page
85380	FOUNTAIN PUMP, FPV-DI SLIM	\$202.00	38, 39, 75
85392	DIVIDER, MINI JAR	\$9.75	-
85403	CUP, SPRING	\$2.50	-
85405	CUP GUIDE, 2.562	\$4.15	-
85409	BEZEL	\$4.05	-
85417	FLANGE, SHELL	\$3.40	-
85418	SPRING, 16", .047 DIA, .018 SP RATE	\$8.15	-
85421	SHROUD ASSY	\$215.70	-
85425	STRIPPER KIT	\$14.95	-
85426	LOGO LABEL, 2 X .5	\$1.25	-
85432	STRIPPER KIT	\$8.40	-
85452	DISCHARGE TUBE ASSY, CP, 8.5, 9"	\$59.00	-
85473	LID ASSY	\$62.30	-
85474	SYRUP VESSEL (T304)	\$57.00	-
85475	SYRUP VESSEL ASSY (T304)	\$164.60	-
85476	FAUCET	\$38.15	-
85479	THERMOSTAT BRACKET	\$14.60	-
85480	SYRUP SERVER 1 ½ GAL	\$455.00	22
85481	BODY ASSY	\$101.55	-
85483	HEAT DISPERSION PLATE	\$18.65	-
85484	HEATING ELEMENT, 120V 350W	\$58.95	-
85485	THERMOSTAT LOCK	\$17.20	-
85487	FAUCET ASSY	\$44.45	-
85488	NUT, JAM, PLASTIC	\$2.15	-
85494	HEAT SHIELD PLATE	\$27.30	-
85540	KETTLE SERVER (UK)	\$975.00	-
85541	SR-2S ½ W/ (2) 87202, 85156 & 87253	\$189.00	56
85542	MINI RAIL 2 JAR, SLANTED	\$121.00	-
85550	KETTLE SERVER BASE (UK)	\$816.00	-
85561	WHIPPED TOPPING CAN HOLDER, ½	\$68.25	-
85566	WHIPPED TOPPING CAN HOLDER, ½	\$59.50	-
85620	FOOD SERVER FS-7 (UK)	\$714.00	10
85630	FS-7 BASE (UK)	\$564.00	-
85700	FOOD SERVER FS-11 (UK)	\$728.00	10
85710	FS-11 BASE (UK)	\$636.00	-
85781	REMOTE PUMP SGL, 42" 16 MM	\$382.00	81
85782	REMOTE PUMP TWIN, 42" 16 MM	\$496.00	81
85783	REMOTE PUMP SGL, 42" 38 MM	\$496.00	81
85784	REMOTE PUMP TWIN, 42" 38 MM	\$724.00	81
85790	SINGLE EZ-TOPPER	\$798.00	19
85807	BASE, EZ TOPPER	\$39.10	-
85809	ALUMINUM VESSEL, 7"	\$108.80	-
85812	HEATING ELEMENT, 120V 200W	\$42.40	-
85816	ALUMINUM VESSEL, 10"	\$215.90	-
85818	HEATING ELEMENT, 120V 200W	\$55.60	-

item	description	list price	page
85819	POUCH SUPPORT	\$32.15	-
85820	FOUNTAIN PUMP, EZT	\$176.00	-
85823	THERMOSTAT LOCK	\$25.10	-
85827	DISCHARGE TUBE ASSY	\$43.35	-
85829	LID, EZT	\$20.90	-
85832	HEATER BLOCK ASSY, 7W 120V	\$123.90	-
85847	GASKET, EZT	\$13.70	-
85850	EZ-TOPPER BASE	\$667.00	-
85851	POUCH SUPPORT	\$67.50	-
85852	EXTRUSION LEG, SHORT	\$14.40	-
85853	EXTRUSION LEG, LONG	\$14.90	-
85858	RAMP	\$26.80	-
85866	HOSE KIT, 42" 16 MM	\$146.10	-
85867	HOSE KIT, 42" 38 MM	\$341.65	-
85868	HOSE KIT, 42" 16 MM, TWIN	\$227.55	-
85869	KIT, HOSE, 42" 38 MM, TWIN	\$690.65	-
85871	HOSE, 24"	\$56.90	-
85872	BARBED TEE FITTING	\$18.70	-
85874	HOSE ASSY, 42" 38 MM	\$141.50	-
85875	HOSE ASSY, 24" 16 MM	\$90.45	-
85876	HOSE ASSY, 24" 38 MM	\$98.70	-
85877	CLAMP, TURN-KEY	\$12.00	-
85891	VALVE BODY ASSY, CONNECTOR	\$102.00	-
85892	RUBBER FOOT	\$0.98	-
85895	POUCH SUPPORT	\$126.50	-
85898	EZ TOPPER BASE	\$934.00	-
85899	EZ TOPPER, TWIN	\$985.00	19
85900	TRIPLE FOOD SERVER, FS-4 PLUS	\$1,030.00	11
85903	BOTTOM CLOSER	\$37.40	-
85910	TRIPLE FS-4 BASE	\$836.00	-
85912	REPL HEATING ELEMENT-500W	\$74.60	-
85923	REPL THERMAL CUT-OUT, EZT	\$15.95	-
85925	REPL VESSEL ASSY 7", EZT	\$185.75	-
85926	REPL VESSEL ASSY 10", EZT	\$235.60	-
85952	LID, REMOTE, 14 ½	\$14.75	-
85953	LID, REMOTE, TALL	\$18.10	-
85955	BUTTON, HINGE, ¼"	\$2.10	-
85966	VALVE BODY ASSY, EXTENDED W/TUBE	\$101.00	-
85968	CONNECTOR, BAG-IN-BOX	\$28.75	-
85971	SILICONE TUBE, 42.00	\$63.80	-
85972	REMOTE LID, TALL LB	\$12.05	-
85974	REMOTE PUMP 42" HOSE, 11 QT	\$492.00	-
85981	EZ TOPPER SINGLE BASE	\$33.00	-
85984	THERMOSTAT ASSY	\$26.70	-
85986	SHROUD ASSY	\$84.60	-
85991	TERMINAL BOARD INSULATOR	\$4.35	-
85992	TERMINAL BOARD, LOW PROFILE	\$7.70	-

Server 2014 Price Guide (85994-86662)

item	description	list price	page
85994	ALUMINUM VESSEL ASSY, 9.03 DP	\$255.65	–
85997	HEATER BLOCK ASSY, 7W 120V	\$153.20	–
86006	½-CHILLER COMBO, (3) ½, JARS, 6"	\$1,015.00	28
86007	CHILLER FAN	\$53.60	–
86019	LID ASSY	\$131.85	–
86029	POWER SUPPLY, 12", 5A	\$73.60	–
86032	LIGHTED ROCKER SWITCH, 12V	\$4.90	–
86035	POWER INLET BOARD	\$7.75	–
86038	POWER INLET CONNECTOR	\$5.30	–
86041	DAIRY CREAM CHILLER (230V)	\$678.00	41
86042	DAIRY CREAM CHILLER (AUST)	\$678.00	41
86045	DAIRY CREAM CHILLER (UK)	\$678.00	41
86063	DAIRY CREAM CHILLER	\$678.00	41
86064	CHILLER LID ASSY, W/HOLE	\$43.60	–
86066	SELF-CLOSING LID, CHILLER	\$31.90	–
86067	FILTER (PACK OF 5)	\$9.60	–
86068	FILTER, GUARD ASSY	\$12.10	–
86070	CONDIMENT CHILLER	\$675.00	41
86079	LID, CHILLER	\$29.75	–
86080	CONDIMENT CHILLER, ½	\$985.00	28
86085	CHILLER VESSEL	\$91.65	–
86086	SUPPORT, ½"	\$0.35	–
86090	INTELLISERV, ½-PAN WARMER	\$493.00	12
86091	CONDIMENT CHILLER (230V)	\$685.00	41
86092	CONDIMENT CHILLER (AUST)	\$685.00	41
86095	CONDIMENT CHILLER (UK)	\$685.00	41
86106	SELF-CLOSING LID, CHILLER	\$86.50	–
86140	½-CHILLER, NO LID	\$885.00	28
86144	CHILLER VESSEL THERMOMETER	\$120.50	–
86149	HEATING ELEMENT, 120V 500W	\$55.80	–
86189	TERMINAL BLOCK	\$4.05	–
86218	THERMAL CUT-OUT, 128C	\$10.40	–
86242	THERMOSTAT KNOB	\$7.95	–
86249	CHILLER PUMP LID, SS	\$74.25	–
86253	CHILLER PUMP, SS	\$186.00	–
86256	½-CHILLER (230V)	\$1,095.00	28
86257	½-CHILLER (AUST)	\$1,095.00	28
86258	½-CHILLER (UK)	\$1,095.00	28
86259	½-CHILLER, NO LID (230V)	\$995.00	28
86261	½-CHILLER, NO LID (AUST)	\$995.00	28
86262	½-CHILLER, NO LID (UK)	\$995.00	28
86274	TEMP CONTROLLER	\$138.00	–
86275	THERMISTOR ASSY, INTELLISERV	\$18.10	–
86276	HEATING ELEMENT, 230V 500W	\$38.15	–

item	description	list price	page
86301	CABLE CLAMP	\$0.40	–
86303	STANDOFF PIN	\$2.75	–
86307	BOTTOM CLOSER	\$9.15	–
86308	THERMISTOR BRACKET	\$11.70	–
86309	THERMAL CUTOUT, 184C, 18.37"	\$11.80	–
86312	FOUNTAIN PUMP, FP-½	\$184.00	72
86313	LID, FP-½	\$27.30	–
86314	DISCHARGE TUBE ASSY	\$52.50	–
86316	SLIM FOUNT JAR, PUMP LOCK	\$15.50	40
86337	PROTECTIVE CAP, .125 X .500	\$0.30	–
86338	INTELLISERV, ½ WARMER (230V)	\$570.00	12
86339	INTELLISERV, ½ WARMER (AUST)	\$570.00	12
86341	INTELLISERV, ½ WARMER (UK)	\$570.00	12
86346	COLLAR, 2.150", ⅝ OZ, PLSTC	\$5.00	–
86387	SUCTION FOOT	\$1.90	–
86428	COLLAR, 3.380, 5ML, PLSTC	\$5.00	–
86429	COLLAR, ⅜ OZ REDUCTION, PL	\$5.00	–
86478	INTELLISERV, ½ WARMER (BRAZIL)	\$650.00	–
86479	INTELLISERV, ½ WARMER (JAPAN)	\$570.00	–
86481	INTELLISERV, ½ WARMER (CANADA)	\$493.00	–
86491	THERMAL CUT-OUT, THERMAL, 150C	\$97.60	–
86493	LIGHTED ROCKER SWITCH, 250V	\$20.75	–
86502	THERMOMETER ASSY	\$22.40	–
86507	POWER SUPPLY, 12", 10A	\$172.90	–
86540	BUTTER SUPREME, BSW-SS	\$740.00	17
86550	BUTTER SUPREME, BSW-SS (230V)	\$748.00	17
86561	DRY FOOD DISP STAND, DOUBLE	\$146.00	–
86562	DRIP TRAY, DPD DOUBLE	\$29.85	–
86563	DRIP TRAY COVER	\$12.35	–
86587	STIR PADDLE ASSY, 1 L	\$47.00	50
86596	STIR PADDLE ASSY, 2 L	\$47.00	50
86613	SUCTION FOOT	\$4.85	–
86619	PLASTIC HANDLE	\$12.60	–
86625	KIT, FREE FLOW, 2 L	\$49.00	50
86626	LID, 2 L, FREE FLOW	\$31.80	–
86627	STIR BAR, 2 L, FREE FLOW	\$17.00	–
86628	HANDLE BAR, 2 L	\$23.95	–
86640	DRY FOOD DISPENSER, 2 L DBL	\$288.00	50
86650	DRY FOOD DISPENSER, 1 L, TRIPLE	\$386.00	50
86660	DRY FOOD DISPENSER, 2 L, TRIPLE	\$402.00	50
86661	STIR BAR, 1 L, FREE FLOW	\$17.00	–
86662	BAR, HANDLE, 1 L	\$23.95	–

Server 2014 Price Guide (86663-87131)

item	description	list price	page
86663	KIT, FREE FLOW, 1 L	\$49.00	50
86664	LID, 1 L, FREE FLOW	\$31.80	-
86666	SINGLE DPD STAND	\$136.00	-
86670	DRY FOOD DISPENSER-1 L, SGL	\$160.00	50
86676	PUSHNUT, #10	\$0.45	-
86680	DRY FOOD DISPENSER, 2 L, SGL	\$165.00	50
86681	BODY, 1 L	\$30.90	-
86682	BODY, 2 L	\$37.35	-
86683	CYLINDER	\$21.95	-
86684	PORTION PLUG	\$3.85	-
86688	LID, DRY FOOD DISPENSER	\$34.40	-
86689	PLASTIC TUBE	\$8.50	-
86690	DRY FOOD DISPENSER, 1 L, DBL	\$278.00	50
86691	THUMB SCREW, 10-32 X ¾	\$3.05	-
86738	THERM REPL KIT, INCOUNTER 36"	\$135.80	-
86739	THERM REPL KIT, INCOUNTER 72"	\$135.40	-
86746	WASHER, .517 X .750, FLAT	\$1.75	-
86747	WASHER, BULKHEAD GASKET	\$3.20	-
86761	HEATING ELEMENT, 500W	\$64.55	-
86763	HEATER BLOCK ASSY, SS 120V	\$223.35	-
86763	HEATER BLOCK ASSY, SS 120V	\$223.35	-
86769	LOGO LABEL, FSPW-SS, 120V	\$11.00	-
86771	FOOD SERVER BASE, FS-4SS	\$36.70	-
86773	TOP, FSPW-SS	\$0.00	-
86774	FOOD SERVER BASE, FS-4SS, 230V	\$33.00	-
86785	WATER VESSEL, 4 QT	\$90.25	-
86787	MAGNETIC CHEESE DECAL	\$12.50	-
86788	MAGNETIC FUDGE DECAL	\$12.50	-
86789	MAGNETIC CARAMEL DECAL	\$12.50	-
86791	MAGNETIC BUTTER DECAL	\$12.50	-
86792	MAGNETIC CHILI DECAL	\$12.50	-
86793	KNOB GUARD	\$7.10	-
86797	LOGO LABEL, FSPW, 230V	\$16.70	-
86807	HEATER BLOCK ASSY, SS230V	\$226.85	-
86809	BOTTLE, SQUEEZE, 16 OZ, HEATED	\$12.35	-
86810	SIGNATURE TOUCH, SBW	\$347.00	14
86811	BOTTLE SUPPORT ASSY	\$103.00	-
86817	RUBBER WASHER	\$3.80	-
86818	BOTTLE, SQUEEZE, 16 OZ, COLD	\$4.75	46
86819	KIT, BOTTLE SUPPORT	\$139.00	-
86828	SBH-½, 2.88 DIA, W/86818, SINGLE	\$71.00	-
86829	SBH-½, 2.88 DIA, W/86818, DOUBLE	\$74.00	-
86831	SBH-½, 2.88 DIA, W/86818, TRIPLE	\$76.00	46, 47
86873	STRIP THERMOMETER	\$4.30	-

item	description	list price	page
86878	POWER INLET BOARD	\$3.95	-
86899	THERMOSTAT, 15", 93C	\$68.10	-
86907	BSW-SS BASE (230V)	\$530.00	-
86910	BSW-SS BASE	\$524.00	-
86921	SIGNATURE TOUCH SBW (230V)	\$365.00	14
86922	SIGNATURE TOUCH SBW (AUST)	\$365.00	14
86925	SIGNATURE TOUCH SBW (UK)	\$365.00	14
86928	ELEMENT, INCNTR, 11 QT, 220V	\$89.60	-
86929	HEATING ELEMENT, INCNTR, 220V	\$89.60	-
86938	TOP, W/O HINGE HOLES	\$5.30	-
86939	BSW-SS BASE (BRAZIL)	\$530.00	-
86941	BUTTER SERVER (BRAZIL)	\$748.00	-
86942	TWIN FS/FSP BASE (BRAZIL)	\$472.00	-
86943	TWIN FUDGE SERVER FSP (BRAZIL)	\$960.00	-
86944	FS & FSP BASE (BRAZIL)	\$270.00	-
86945	FUDGE SERVER W/PUMP FSP (BRAZIL)	\$509.00	-
86946	FSPW-SS BASE (BRAZIL)	\$530.00	-
86947	FOOD SERVER FSPW-SS (BRAZIL)	\$735.00	-
86974	SBH-½, 2.90 DIA, W/86818, OCTUPLE	\$96.00	46, 47
86989	SQUEEZE BOTTLE, 16 OZ, FIFO	\$5.80	46
86994	SBH-½ 2.63 DIA, W/86989, QUAD	\$68.00	46
86995	SBH-½, 2.63 DIA (FIFO), QUADRUPLE	\$52.00	-
86996	SBH-½, 2.63 DIA, W/86989, OCTUPLE	\$108.00	46
87010	CONDIMENT POUCH PUMP, SS-1.5 GAL	\$392.00	-
87042	SBH-½, 2.88 DIA, SEXTUPLE	\$63.00	-
87045	SBH-½, 2.88 DIA, W/86818, SEXTUPLE	\$90.00	46
87052	PAWL PIN	\$2.60	-
87090	INSEASON, DROP	\$60.00	53
87091	INSEASON LID	\$12.45	-
87092	INSEASON BODY	\$25.25	-
87095	CLOSER PLATE	\$5.75	-
87096	SPREADER, WIDE DROP	\$12.45	-
87100	INSEASON, SPREAD	\$60.00	53
87102	SPREADER, 4" DIA DROP	\$12.45	-
87116	INSEASON, DROP, 10/CNT	\$585.00	-
87117	INSEASON, SPREAD 10/CNT	\$585.00	-
87126	TRIGGER ASSEMBLY, ½ TSP, GREEN	\$4.75	-
87127	TRIGGER ASSEMBLY, ½ TSP, BLUE	\$4.75	-
87128	TRIGGER ASSEMBLY, ¼ TSP, BLACK	\$4.75	-
87131	TRIGGER ASSEMBLY, ¼ TSP, BURGUNDY	\$4.75	-

Server 2014 Price Guide (87132-87590)

item	description	list price	page
87132	TRIGGER ASSEMBLY, 1/6 TSP, TAN	\$4.75	–
87133	TRIGGER ASSEMBLY, 1/3 TSP, PINK	\$4.75	–
87134	TRIGGER ASSEMBLY, 1/3 TSP, YELLOW	\$4.75	–
87142	INSEASON, DROP, 1/2 TSP, 1/CNT GR	\$58.50	–
87143	INSEASON, DROP, 1/3 TSP, 1/CNT YEL	\$58.50	–
87144	INSEASON, DROP, 1/3 TSP, 1/CNT PINK	\$58.50	–
87145	INSEASON, DROP, 1/4 TSP, 1/CNT BLK	\$58.50	–
87146	INSEASON, DROP, 1/8 TSP, 1/CNT BUR	\$58.50	–
87147	INSEASON, DROP, 1/6 TSP, 1/CNT TAN	\$58.50	–
87148	INSEASON, DROP (SWEETENER), 1/CNT	\$60.00	–
87149	INSEASON, SPREAD, 1/3 TSP, 1/CNT, BLU	\$58.50	–
87151	INSEASON, SPREAD, 1/2 TSP, 1/CNT, GR	\$58.50	–
87152	INSEASON, SPREAD, 1/4 TSP, 1/CNT, BLK	\$58.50	–
87153	INSEASON, DROP (SWEETENER), 10/CNT	\$585.00	–
87157	14 OZ INSWEETEN W/WHITE 2.8G	\$82.00	–
87158	14 OZ INSWEETEN W/YELLOW 1G	\$82.00	–
87159	14 OZ INSWEETEN W/PINK 1G	\$82.00	–
87182	24 OZ INSWEETEN W/YELLOW, PINK, BLUE 1G	\$98.00	–
87183	24 OZ INSWEETEN W/WHITE 2.8G	\$94.00	–
87185	24 OZ INSWEETEN W/BLUE 1G	\$94.00	–
87186	24 OZ INSWEETEN W/YELLOW 1G	\$94.00	–
87187	24 OZ INSWEETEN W/PINK 1G	\$94.00	–
87188	14 OZ INSWEETEN W/YELLOW, PINK, BLUE 1G	\$86.00	–
87189	14 OZ INSWEETEN W/BLUE 1G	\$82.00	–
87194	1/6-SIZE JAR, 3.5", ORANGE	\$8.50	33
87195	1/6-SIZE JAR, 6", ORANGE	\$8.50	33
87196	ADAPTER PLATE, 1/6-SIZE JAR	\$11.00	–
87199	1/6-SIZE JAR, 6", WALL MT, CLR	\$8.25	–
87202	1/6-SIZE JAR, 3.5", BLACK	\$6.50	33, 56, 58
87203	1/6-SIZE JAR, 6", BLACK	\$7.00	28, 33, 56
87211	1/6-SIZE LID ASSY	\$32.50	33
87213	LADLE, 6", 1 OZ	\$14.00	12, 33
87214	1L DISPENSER ASSY	\$121.00	–
87215	DISPENSER ASSY, 2L	\$126.00	–
87216	MOUNTING BRACKET, SINGLE	\$45.45	–
87217	MOUNTING BRACKET, DOUBLE	\$56.50	33

item	description	list price	page
87218	MOUNTING BRACKET, TRIPLE	\$68.20	–
87228	JAR & LID ASSY, MINI 3.5"	\$38.50	–
87229	JAR & LID ASSY, MINI 6"	\$39.50	–
87234	STRIKE BAR	\$5.25	33
87246	LID, CP-1/6	\$15.45	–
87247	LID, FP-1/6	\$16.00	–
87248	LID, BP-1/6	\$15.45	–
87249	CONDIMENT PUMP, CP-1/6, TALL	\$182.00	73
87251	SUCTION TUBE, PLASTIC, 1.65, WHT	\$6.10	–
87252	LID, CP-1/6 TALL	\$15.45	–
87253	LID ASSY, PLASTIC, 1/6 SIZE	\$30.00	28, 33, 56, 58
87262	SPOON, 1/6 CUP	\$13.60	–
87278	CONDIMENT PUMP EXPRESS CONN, CP-F	\$176.00	–
87280	MINI STATION, 3 JAR	\$149.00	32, 47
87290	MB-3 W/ (3) 87203, 87211 & 87213	\$279.00	31
87300	CONDIMENT PUMP CP-1/6	\$176.00	73
87310	FOUNTAIN PUMP FP-1/6	\$176.00	28, 73
87320	MB-3DI W/ (3) 87203, 87211 & 87213	\$314.00	–
87340	MB-3 COMBO W/ 86974 & (4) 94013	\$309.00	47
87360	MB-3 COMBO W/ 86996 & (4) 94013	\$319.00	47
87420	MINI STATION, 2-JAR DROP-IN	\$139.00	32
87430	MINI STATION, 3-JAR DROP-IN	\$154.00	32
87440	MINI STATION, 4-JAR DROP-IN	\$170.00	32
87444	SIMPLE SERV RETROFIT KIT	\$32.00	–
87450	MINI STATION, 2-JAR	\$136.00	32
87460	MINI STATION, 4-JAR	\$162.00	32
87470	MB-2 W/ (2) 87203, 87211 & 87213	\$219.00	31
87480	MB-4 W/ (4) 87203, 87211 & 87213	\$339.00	31
87510	SERVING STATION, 1-JAR BASE	\$220.00	36
87520	SERVING STATION, 1-JAR DROP-IN BASE	\$245.00	36
87523	CAN COOLER COMBO, COUNTERTOP	\$390.00	45
87524	CAN COOLER COMBO, DROP-IN	\$415.00	45
87530	SBH-1/6 2.56 DIA, W/86809, TRIPLE	\$95.00	12
87550	SINGLE DPD COUNTERTOP COMBO	\$294.00	51
87560	TWIN DPD COUNTERTOP COMBO	\$419.00	51
87570	MINI STATION, 2-JAR, SHORT	\$131.00	32
87576	MB-2 COMPACT SERVING STATION	\$698.00	–
87580	MINI STATION, 3-JAR SHORT	\$142.00	32
87590	MINI STATION, 4-JAR SHORT	\$153.00	32

Server 2014 Price Guide (87601-88276)

item	description	list price	page
87601	LOCKING COLLAR, 2 OZ	\$4.20	-
87602	PLASTIC WASHER	\$0.35	-
87603	LOCKING LOCKING, 2 OZ, LONG	\$5.40	-
87610	CONDIMENT PUMP CP-200, 2 OZ	\$187.00	74
87614	LADLE, 13", 4 OZ	\$53.00	-
87620	CONDIMENT PUMP CP-8 ½, 2 OZ	\$196.00	71
87630	CONDIMENT PUMP CP-½, 2 OZ	\$201.00	72
87635	TWIN FS-4 SOUP WARMER W/DECALS	\$785.00	-
87640	CONDIMENT PUMP CP-½, 2 OZ	\$204.00	72
87646	TRIPLE FS-4 SOUP WARMER W/DECALS	\$1,145.00	-
87650	FOUNTAIN PUMP FP-V VERTICAL, 2 OZ	\$190.00	74
87660	CONDIMENT PUMP CP-F, 2 OZ	\$187.00	74
87661	LID, CP-F 2 OZ	\$26.00	-
87670	FOUNTAIN PUMP FP-200V, 2 OZ	\$190.00	74
87671	LID, FP-200V 2 OZ	\$26.00	-
87679	LID, CP-10 ½ 2 OZ	\$43.15	-
87680	CONDIMENT PUMP CP-10 ½, 2 OZ	\$225.00	71
87681	VALVE BODY	\$11.15	-
87682	SILICONE VALVE, 40 DURO	\$20.50	-
87690	FAST-FILL, BOTTLE FILLER	\$540.00	79
87695	PLUNGER ASSY	\$45.25	-
87699	CLOSER ASSY	\$47.50	-
87701	RELEASE LEVER	\$9.00	-
87702	SPRING, PAWL	\$3.00	-
87703	DRIVE ROD	\$39.00	-
87706	GRIP, FLAT, ¼ X 5	\$2.50	-
87708	LATCH	\$7.75	-
87710	TWIN FS-4 SOUP MERCHANDISER	\$930.00	11
87713	DOOR ASSY	\$52.00	-
87715	PUSHNUT, ¾	\$0.60	-
87716	NUT, 10-32 NYLON INSERT	\$0.25	-
87717	PIN, DETENT CLEVIS, 1 ½	\$7.75	-
87718	PIN, DETENT, ¼ W/1" RING	\$14.25	-
87719	PIN, RT ANGLE	\$2.85	-
87720	TRIPLE FS-4 SOUP MERCHANDISER	\$1,285.00	11
87721	LANYARD, ⅙ DIA, 6" LG	\$9.50	-
87724	VALVE ASSY, 40 DURO	\$30.30	-
87725	LEVER ASSY	\$183.00	-
87740	CONSERVEWELL, UTENSIL WARMER	\$525.00	25
87731	TOP	\$41.09	-
87733	ELEMENT ASSY, SILICONE, 200W	\$54.80	-
87736	DIPPER VESSEL	\$173.00	-
87743	CUT-OUT, THERMAL ASSY, 184C, 6.21"	\$8.75	-
88000	BP-1, 38MM, 128 OZ, 10" DEEP	\$53.00	68

item	description	list price	page
88010	BP-1, 110MM, 64 OZ, 8 ¾ DEEP	\$72.00	68
88016	CAP, PLSTC, 38MM, 1.156 HOLE	\$2.15	-
88020	BP-1, CROCK, 96 OZ, 9 ½ DEEP	\$97.00	68
88041	BP-1 LID 110 MM, #10 JUG	\$9.95	-
88056	BOTTLE PUMP LID, CROCK	\$49.10	-
88060	PLASTIC PUMP	\$7.00	-
88077	CAP, PLSTC, 63MM X .840, 1.156 HOLE	\$3.50	-
88084	BP-¼, 38MM, 6.825 TUBE	\$51.00	-
88087	CYLINDER ASSY, BP .25, ⅙ JAR	\$15.25	-
88089	CYLINDER ASSY, BP-½	\$15.25	-
88092	CAP, PLSTC, 63MM X .840, .840 HOLE	\$3.60	-
88094	CAP, PLSTC, 53MM X .500, .840 HOLE	\$3.95	-
88095	TUBE, SUCTION, PLASTIC, 1.030, WHT	\$1.95	-
88104	CAP, PLSTC, 53MM X .500, 1.156 HOLE	\$3.75	-
88112	HEAD ASSY, BP-½, BROWN COLLAR	\$36.75	-
88129	BP TOOL	\$9.90	-
88136	BP-¼, 28MM, 6.403 TUBE, FW	\$51.00	-
88137	CYLINDER ASSY, BP-¼	\$15.50	-
88150	BP SYRUP, .25 OZ, ⅙ JAR	\$82.00	73
88155	COLLAR, ¾ OZ	\$6.75	-
88162	SEAL, BP-½ & ¼	\$2.85	-
88166	SPRING ASSY, BP-1	\$11.80	-
88175	HEAD ASSY, BP-¼	\$36.75	-
88180	BOTTLE PUMP BP-¼	\$51.00	68
88188	PINCH VALVE, BP-½ & ¼	\$6.60	-
88189	SPRING, BP-¼	\$11.55	-
88190	BOTTLE PUMP BP-½	\$51.00	68
88192	SUCTION TUBE, PLASTIC, 6.825, WHT	\$3.60	-
88193	CAP, PLSTC, 28MM X .800, .840 HOLE	\$2.15	-
88200	BP-1, 38 MM, 64 OZ, 9 ½ DEEP	\$53.00	-
88202	PINCH VALVE, BP-1	\$6.60	-
88204	COLLAR, .25 OZ REDUCTION	\$2.40	-
88205	COLLAR, .50 OZ REDUCTION	\$2.90	-
88213	CAP, PLSTC, 28MM X .500, .840 HOLE	\$2.15	-
88229	CYLINDER, BP-¼	\$3.30	-
88231	CYLINDER, BP-½	\$4.00	-
88232	HEAD ASSY, BP-½, BLK COLLAR	\$36.75	-
88233	SPRING, BP-½	\$10.50	-
88234	SUCTION TUBE, PLASTIC, 4.796, WHT	\$2.60	-
88247	CYLINDER, BP-1, SILVER	\$4.55	-
88253	KIT, BOTTLE & 28MM LID, NAT	\$12.00	-
88258	BALL, ⅙" DIA, SS	\$1.25	-
88276	CAP, PLSTC, 30.5MM, .840 HOLE	\$1.30	-

Server 2014 Price Guide (88303-92024)

item	description	list price	page
88303	HEAD ASSY BP-1, 1 FL OZ	\$36.75	–
88304	HEAD ASSY BP-1, CROCK	\$36.75	–
88311	CYLINDER ASSY BP-1, SILVER, 9 1/16	\$12.95	–
88312	CYLINDER ASSY BP-1, SILVER, 10 1/16	\$7.20	–
88313	COLLAR, .125 OZ REDUCTION	\$2.40	–
88316	CYLINDER ASSY, BP-1/4, NO TUBE	\$6.70	–
88318	CYLINDER ASSY BP-1, SILVER, 9 7/8	\$7.75	–
88344	COLLAR, 5/16 OZ, CREAM	\$3.50	–
88471	KIT, BOTTLE & 38MM LID, NAT	\$12.00	68
88525	CYLINDER ASSY BP-1, SILVER, 8 3/8	\$8.40	–
88531	REPL PARTS KIT, BP-1	\$37.50	–
88548	BP-1, SYRUP POUCH PUMP	\$53.00	–
88549	CYLINDER ASSY, SILVER, EXPRESS, BLK	\$7.20	–
88553	CYLINDER, BP-1, SILVER, EXPRESS	\$4.55	–
88556	HEAD TUBE	\$15.35	–
88558	PISTON, 7.160, 2 OZ	\$11.50	–
88561	CYLINDER ASSY, 2 OZ	\$51.45	–
88563	LID, CP-200 2 OZ	\$26.00	–
88565	SEAL ASSY, 2 OZ	\$9.90	–
88567	LID, CP-8 1/2 2 OZ	\$43.55	–
88568	COLLAR, .50 OZ REDUCT, 2 OZ	\$4.00	–
88569	DISCHARGE TUBE ASSY, CP, 8.5, 7"	\$48.00	–
88571	COLLAR, .25 OZ REDUCT, 2 OZ	\$3.75	–
88588	CYLINDER ASSY, 2 OZ	\$49.85	–
88594	LID, CP-1/2 2 OZ	\$27.30	–
88596	LID, CP-1/2 2 OZ	\$50.50	–
88598	CYLINDER ASSY, 2 OZ	\$52.40	–
88599	PISTON, 8.505, 2 OZ	\$15.10	–
88604	LID, FP-V 2 OZ	\$26.00	–
88612	WIRESW, RUBBER FOOT	\$2.50	–
88621	HEAD ASSY BP-1, 1/2 FL OZ, LTO	\$36.75	–
88622	HEAD ASSY BP-1, 1/2 FL OZ, J	\$36.75	–
88623	HEAD ASSY BP-1, 1/2 FL OZ, C	\$36.75	–
88628	PUMP PARTS KIT, 2 OZ	\$43.16	–
88652	WIRESW, 3 TIER, 1 LIT, RD, CARTON	\$78.00	58
88654	WIRESW, 3 TIER, 1 GAL, SQ, CARTON	\$71.60	58
88656	WIRESW, 3 TIER, 64 OZ, CARTON	\$68.50	58
88671	THERMOSTAT, 112C (234F)	\$29.15	–
88680	SYRUP POUCH PUMP, BP-1, 64 OZ	\$109.00	–

item	description	list price	page
88681	LID, BP-1 64 OZ	\$9.75	–
88682	SHROUD, BP-1 64 OZ	\$52.56	–
88711	WIRESW 3 TIER, 1/2 SIZE JAR COMBO	\$163.00	58
90018	REPL THERMOSTAT FS-20SS	\$72.25	–
90020	FULL-PAN WARMER FS-20SS	\$597.00	13
90068	WATER VESSEL ASSY	\$334.65	–
90074	SPACER, ELEMENT	\$29.50	–
90080	FS-20SS W/ (1) 90195 & (2) 84040	\$1,196.00	13
90083	1/3-SIZE PAN, 6"	\$38.00	13, 72
90085	1/4-SIZE PAN, 4"	\$29.60	–
90086	1/4-SIZE PAN, 6"	\$32.25	72, 77
90087	1/6-SIZE PAN, 2 1/2"	\$15.45	–
90088	1/6-SIZE PAN, 4"	\$20.20	–
90089	1/6-SIZE PAN, 6"	\$27.75	12, 30, 44, 72
90092	LID, 1/3-SIZE PAN	\$21.60	13
90094	LID, 1/6-SIZE PAN	\$18.50	12
90098	COVER, HEAT REFLECTOR	\$72.30	–
90106	1/6-SIZE PAN, 4"	\$19.50	–
90117	THERMAL CUT-OUT BRACKET	\$15.65	–
90143	KNOB, HANDLE	\$4.10	–
90160	FS-20SS W/ (3) 90083 & (3) 90092	\$770.00	13
90183	ELEMENT, HEATING, 120V 1500W	\$121.10	–
90184	ADJUSTABLE FOOT	\$7.50	–
90185	THERMOSTAT KNOB	\$9.00	–
90186	THERMOSTAT, 15", 110C	\$55.85	–
90187	INDICATOR LIGHT, RED	\$10.40	–
90188	INDICATOR LIGHT, AMBER	\$10.40	–
90191	LOGO LABEL, SUPREME, FS-20SS	\$12.50	–
90192	TEMPERATURE SENSOR LIMIT	\$17.60	–
90195	ADAPTER PLATE ASSY	\$156.40	–
90197	ADAPTER PLATE	\$128.55	–
90202	THERMOSTAT, 36", 110C	\$80.50	–
90203	THERMOSTAT REPL KIT I-20, 72"	\$103.45	–
90211	BRACKET, THERMOSTAT BULB	\$12.95	–
90216	SPACER, ELEMENT	\$26.40	–
90266	FITTING, DRAIN	\$22.50	–
90282	LABEL, HOT	\$37.60	–
92000	SINGLE DIP SERVER DI-1	\$303.00	20
92004	BOTTOM, REMOVABLE	\$24.90	–
92008	LID ASSY	\$37.40	–
92010	SINGLE DIP SERVER DI-1 (230V)	\$352.00	20
92012	FOOT, RUBBER	\$0.65	–
92016	ELEMENT, HEATING, 230V 100W	\$103.10	–
92020	DOUBLE DIP SERVER DI-2	\$329.00	20
92024	BOTTOM, REMOVABLE	\$27.50	–

Server 2014 Price Guide (92026-94160)

item	description	list price	page
92026	LID ASSY	\$42.25	–
92030	DOUBLE DIP SERVER DI-2 (230V)	\$427.00	20
92032	ELEMENT, HEATING, 230V 120W	\$79.65	–
92035	CORD (EURO)	\$17.35	–
92040	TRIPLE DIP SERVER DI-3	\$374.00	20
92044	BOTTOM, REMOVABLE	\$40.40	–
92046	LID ASSY	\$51.10	–
92050	TRIPLE DIP SERVER DI-3 (230V)	\$523.00	20
92052	ELEMENT, HEATING, 230V 180W	\$89.00	–
92053	THERMOSTAT, 38C	\$16.65	–
92061	KIT, REPL HEATING ELEMENT DI-1	\$79.30	–
92063	KIT, REPL HEATING ELEMENT DI-2	\$85.90	–
92064	KIT, REPL HEATING ELEMENT DI-3	\$79.60	–
92068	BUSHING, STRAIN RELIEF	\$2.95	–
92070	SINGLE DIP SERVER DI-1 (AUST)	\$352.00	20
92080	DOUBLE DIP SERVER DI-2 (AUST)	\$427.00	20
92090	TRIPLE DIP SERVER DI-3 (AUST)	\$523.00	20
92098	FOOT, RUBBER, BUTTON	\$0.65	–
92113	GUARD, WIRE	\$16.90	–
92230	SINGLE DIP SERVER DI-1 (UK)	\$352.00	20
92240	DOUBLE DIP SERVER DI-2 (UK)	\$427.00	20
92250	TRIPLE DIP SERVER DI-3 (UK)	\$523.00	20
94000	CREAM SERVER CSM	\$430.00	43
94008	LID, STORAGE, STNLS JAR	\$28.00	–
94009	JAR, STNLS	\$55.00	14, 15, 16, 17, 20, 70, 77
94010	PUMP ONLY FOR CREAM SERVER	\$205.00	–
94013	ICE PACK, EUTECTIC, ROUND	\$18.00	30, 33, 44, 47
94025	LID	\$45.90	–
94030	BASE ONLY FOR CREAM SERVER	\$176.00	–
94040	PUMP, CHILLER, 1 OZ, CSP	\$295.00	–
94043	KIT, SPARE PARTS CREAM SERVER-CAST	\$24.50	–
94050	CHILLED SERVER W/PUMP-2 OZ	\$980.00	–
94055	JAR, HOLD COLD, ROUND, BLACK	\$122.00	–
94056	JAR, HOLD COLD, ROUND, WHITE	\$122.00	–
94057	KIT, JARS, HOLD COLD, ROUND	\$242.00	–
94060	CHILLED SERVER W/PUMP-1 OZ	\$970.00	42
94064	VESSEL ASSY, CHILLER	\$192.00	–
94070	CONDIMENT SERVER MMS	\$426.00	43
94080	PUMP ONLY FOR CONDIMENT SERVER	\$192.00	–
94084	TUBE, DISCHARGE ASSY	\$143.00	–
94085	CAP, FERRULE	\$21.20	–
94086	LID ASSY, 2 OZ-CSP	\$85.00	–
94087	LID ASSY, 1 OZ-CSP	\$80.00	–

item	description	list price	page
94088	COVER, CHILLER BLOCK ASSY	\$50.00	–
94090	ESPRESSO CREAM HOLDER	\$272.00	41
94091	LID	\$59.65	–
94093	CYLINDER ASSY, EXTENDED	\$46.75	–
94095	PISTON, 7.562	\$11.70	–
94097	BASE ONLY COND CHILLER, NO VESSEL	\$630.00	–
94098	KIT, VESSEL/THERMOMETER, CSP	\$199.00	–
94113	CSM W/(1)94055 & (1)94056	\$620.00	43
94132	WASHER, CONE	\$7.75	–
94133	TUBE, DISCHARGE ASSY	\$187.00	–
94140	PUMP, CHILLER, 2 OZ, CSP	\$305.00	–
94141	ICE PACK, EUTECTIC, RECTANGULAR	\$12.00	34, 35, 40, 60, 61
94142	CHILLED SERVER W/PUMP-1 OZ (230V)	\$980.00	42
94143	CHILLED SERVER W/PUMP-1 OZ (AUST)	\$980.00	42
94144	CHILLED SERVER W/PUMP-1 OZ (UK)	\$980.00	42
94145	CHILLED SERVER W/PUMP-2 OZ (230V)	\$990.00	42
94146	CHILLED SERVER W/PUMP-2 OZ (AUST)	\$990.00	42
94147	CHILLED SERVER W/PUMP-2 OZ (UK)	\$990.00	42
94150	PUMP, EZ-CREAM, ½ OZ, CSP	\$345.00	42
94160	EZ-CREAM, DAIRY CHILLER	\$1,045.00	29

65 YEARS OF INNOVATION TO HELP YOU SERVE BETTER. AND WE'VE ONLY JUST BEGUN.



We started serving new ideas in 1949 with hot butter dispensers for popcorn – and never looked back. Today we're still made in the U.S.A. and focused on helping you improve efficiency and save money in more ways than ever before. Visit server-products.com or call 800.558.8722.



S E R V E R

SERVE BETTER™



Dry Food Dispensing



Cold Holding



Food Warming/Rethermalizing



Pumps & Dispensers

SEE WHAT'S COOKING, TIMELY TRENDS AND PRODUCTS SERVER SCOOP NEWSLETTER.



The Server Scoop quarterly newsletter delivers on-trend, timely information.

It's just one more way to help serve up even more success. Visit server-scoop.com.



800.558.8722 or server-products.com