

# HOT IDEA. COOL CONVENIENCE.

## 2 QUART CHILLED FOOD DISPENSER

Put fresh ingredients like liquid puree, dipping sauces and liquid eggs where you need it to streamline workflow; without the hassles of ice or ice packs

Exact portion control consistently serves the same food experience - full portions of 1 or 2 oz are adjustable in 1/8 and 1/4 oz increments respectively



Chiller discharge tube keeps potentially hazardous foods safe (below 41°F) throughout the holding and serving process (NSF Standard 18 & 20)



Thermoelectric chillers have no compressor, offer big savings, consume very little energy and operate quietly

2 oz model shown

Product change-outs are easy with a removable anodized aluminum 2 qt serving vessel



CHILLED FOOD DISPENSER  
Model CSP



### Applications

- Ideal where you want to safely hold and dispense potentially hazardous food without the hassles of ice or ice packs
- Suitable for fruit puree for smoothies, dipping sauces, liquid eggs, dairy and other ingredients

### Fast Facts

The small footprint of this 2 quart dispenser allows you to put cold food where you need it - Plus, thermoelectric chilling is an energy-efficient, low-voltage cooling method that is exceptionally quiet.

Models with a 1 or 2 oz maximum portion are adjustable in 1/8 and 1/4 oz increments respectively, to control costs and ensure menu item consistency.

A chilled discharge tube ensures food stays at a safe serving temperature throughout the serving process - safe for potentially hazardous food; NSF standard 18 & 20.

CHILLED FOOD DISPENSER Model CSP



1.800.558.8722  
Chilled-Dispenser.com



# SAFE IS COOL, WHERE YOU NEED IT.

## 2 QUART CHILLED DISPENSER

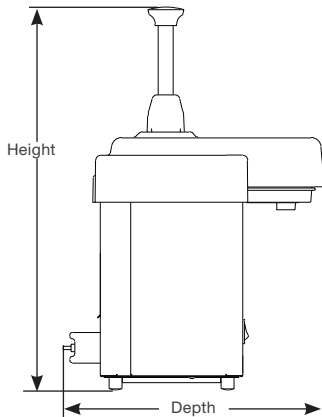
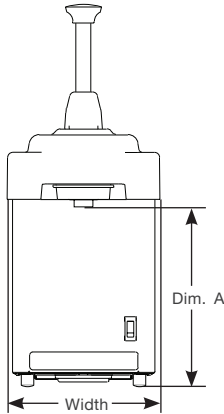
Model CSP

### Specifier Statement

Unit will be a Server Products Model CSP 2 Quart Chilled Dispenser that holds product consistently below 41°F in up to 86°F ambient temperature. An integrated discharge tube chiller ensures food is kept at a safe serving temperature for the entire holding and serving process. The unit is constructed of stainless steel base with a brushed finish, an insulated plastic lid, removable 2 qt anodized aluminum serving vessel, and stainless steel pump with either 1 oz or 2 oz maximum stroke and are adjustable in 1/8 and 1/4 oz increments respectively. NSF listed. Two-year warranty. Ships FOB Richfield, WI 53076.


### Chilled Dispenser Product Codes

- 1 oz Model CSP 94060
- 2 oz Model CSP 94050
- Replacement Vent Filter (5 pk) 86067



### Specifications

Part Number	Capacity	Dimensions (height x width x depth)	Dim. A	Weight	Electrical
94060 CSP	2 qt (1.9 L)	18 7/8" x 7 1/2" x 12 1/2" 47.9 x 19.1 x 31.8 cm	8 13/16" 22.4 cm	13 lb 5.9 kg	Power supply converts 120V 1 Amp AC to 12V DC power
94050 CSP		18 7/8" x 7 1/2" x 12 1/2" 47.7 x 19.1 x 31.8 cm			

 Plug is NEMA 5-15P with 7' (2.1 m) power cord

Also available for 208-240V with    plug types



### Related Items

Server offers several space-saving solutions to keep cold ingredients within reach to maximize work-flow efficiency.

The EZ-Cream™ Dairy Dispenser holds cream below 41°F and dispenses in 5/16 oz portions, equivalent to common portion tubs.

1/3-Size pan chillers keep fresh food below 41°F indefinitely – their modular design holds up to 6 quarts in (1) 1/3-size, (2) 1/6-size, or (3) 1/9-size pans 6" deep as well as various Server squeeze bottle holders.

The IRS-1 Lemon Server includes (1) 1/6-size pan, 6" deep, (2) Eutectic Ice Packs and tongs. This unit is ideal for keeping lemon wedges cold at self-serve beverage stations.



EZ-Cream™ Dairy Dispenser



1/3-Size Pan Chiller



IRS-1 Lemon Server

