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.