

## Making sustainable dispensing indispensable.

Earth's resources aren't endless. That's why Server works hard to find new ways to reduce waste, control portions and make the most of each resource we're given. Our pumps aren't disposable — instead, we designed them to be durable, reliable and easy to clean, so you can keep pumping out more delicious flavor without wasting a single drop.

### VERSATILITY

Perfect fit for back-of-house creations to front-of-house serving stations.

### PORTION CONTROL

Not too much and not too little — just consistently full of flavor.

### WASTE REDUCTION

Control costs and squeeze every last drop out of your pump.

### Food Container & Pouch Pumps



### Inset & Pan Pumps



### Fountain Jar Pumps



### Specialty Dispensers





### FRACTION CONTROL

Server pumps dispense precise portions every time, providing operators ultimate cost control. By reducing the portion size an eighth of an ounce, which has little to no impact on patron experience, the Portion Optimization™ savings can really add up.

<b>TRADE NAME</b>	<b>MODEL</b>
Server Express® Dispenser	SE-SS, SE-Single, SS-1SE

### FOOD CONTAINER & POUCH PUMPS

- Portion-controlled dispensing direct from mfg's packaging
- Syrup bottles, gallon jars, #10 cans and 1½-gal pouches

<a href="#">BP-1 88000</a>	1-L Bottle Pump, 38-mm, Eco™ Pump
<a href="#">88471</a>	1-L Bottle w/Cap (shown with BP-1)
<a href="#">CP-G 83120</a>	Gallon Jar Pump, 100-mm, SST
<a href="#">SP 82000</a>	#10 Can, Syrup Pump, SST
<a href="#">CP-10 83000</a>	#10 Can, Condiment Pump, SST
<a href="#">SS-1 67580</a>	SST Stand w/Condiment Pump (fits #10 can)
<a href="#">SE-SS 07125</a>	SST Base w/Server Express® Pump
<a href="#">SE-SS 07020</a>	SST Base w/Express Pump, Drop-In
<a href="#">SE-Single 07000</a>	Black Plastic Base w/Express Pump
<a href="#">SS-1SE 67760</a>	Plastic Base w/Pump & SST Shroud
<a href="#">07794</a>	Replacement Express Pump

**"I love, love, love Server pumps.  
I've been using Server for over  
20-plus years and am super  
satisfied – they simply don't break."**

Erik Fox, Owner/Manager  
Out & Out – Independent Fast Casual/Caterer



### MAKE THE RIGHT CHOICE

Choosing the proper pump prevents operational issues such as dripping product and overworking (unnecessary force). The [Server Application Guide](#) makes it easy to select the perfect pump.

### INSET & FOOD PAN PUMPS

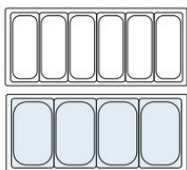
- 4-, 7-, 11-qt vegetable insets
- 1/6-, 1/4-, 1/3-size food pans, 6-in deep

<a href="#">CP-6½ 83200</a>	4-qt Inset, Sauce Pump, SST
<a href="#">CP-8½ 83220</a>	7-qt Inset, Sauce Pump, SST
<a href="#">CP-10½ 83240</a>	11-qt Inset, Sauce Pump, SST
<a href="#">CP-1/6 83400</a>	1/6-Size Food Pan, Sauce Pump, SST
<a href="#">CP-1/6 Tall 83433</a>	1/6-Food Pan, Tall Sauce Pump, SST
<a href="#">CP-1/4 83420</a>	1/4-Size Food Pan, Sauce Pump, SST
<a href="#">CP-1/3 83430</a>	1/3-Size Food Pan, Sauce Pump, SST
<a href="#">CP-1/3 Tall 83441</a>	1/3-Food Pan, Tall Sauce Pump, SST



## FOUNTAIN JAR PUMPS

Server thinks differently when it comes to helping others serve better. Our exclusive slim fountain jar pumps and jars allow operators to easily add toppings to a station.



(6) slim jars fit in the same space as (4) standard fountain jars.

## FOUNTAIN JAR PUMPS

- Deep, 3½-qt fountain jar pumps, countertop or drop-in
- Slim fountain jar pumps allow more flavors in same space

<a href="#">CP-F 83330</a>	3½-qt Jar, Condiment Pump, SST
<a href="#">FP-V 82120</a>	3½-qt Jar, Syrup Pump, SST
<a href="#">FPV-DI 82520</a>	3½-qt Jar, Drop-In Syrup Pump, SST
<a href="#">82557</a>	3½-qt Fountain Jar, White
<a href="#">83149</a>	3½-qt Fountain Jar, Black
<a href="#">FP-200V Slim 85310</a>	1½-qt Slim Jar, Syrup Pump, SST
<a href="#">83181</a>	1½-qt Slim Fountain Jar, White
<a href="#">FP-V Slim 85300</a>	2-qt Slim Jar, Syrup Pump, SST
<a href="#">CP-F Slim 85340</a>	2-qt Slim Jar, Condiment Pump, SST
<a href="#">83182</a>	2-qt Slim Fountain Jar, White



94000 w/ stainless jar and ice packs

## SPECIALTY DISPENSERS

- Dispense cold foods from an insulated vessel with ice packs
- Precise portions control food costs and ensure flavor consistency; 1-oz max portion adjusts in ⅛-oz increments
- CSM pump prevents splashing for non-dairy creamer; MMS pump serves thicker foods like mayo or tartar sauce in a warmer environment
- Coordinate pump knob with store theme or contents within; specify color and text when ordering

<a href="#">CSM 94000</a>	Cold Food Dispenser, Thin
<a href="#">MMS 94070</a>	Cold Food Dispenser, Thick

## STAINLESS STEEL PUMPS

Setting the standard for durability, stainless steel provides years of service; replacement wear-parts like a spring and o-rings keep it operational indefinitely.

NSF-listed and clean-in-place certified, Server's stainless steel pumps have interchangeable engraved and colored knobs to help staff and patrons identify contents, coordinate with store themes or promote branded products. Simply specify color and text at time of order; black is standard.

