

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.

TRADE NAME	MODEL
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

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

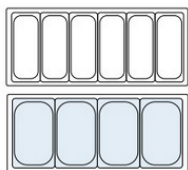
- 4-, 7-, 11-qt vegetable insets
- 1/6-, 1/4-, 1/3-size food pans, 6-in deep

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

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

CSM 94000	Cold Food Dispenser, Thin
MMS 94070	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.

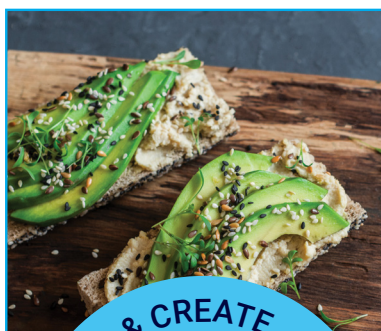


Core Product Guide

Discover all of the must-have products in our Server Essentials line — listed in order of popularity. Answer market demand with a legacy of indispensable foodservice products.

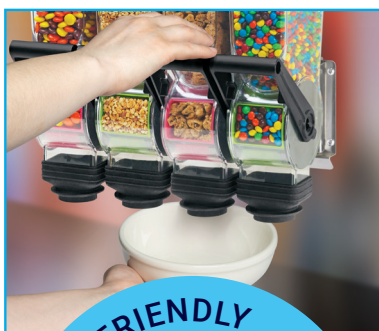
Fit to delight.

Dispense precise portions of dry foods, candies, cereals, sweeteners and seasonings. Countertop, wall-mounted or handheld dispensers fit perfectly into your workflow so you can serve better, faster.



EXPAND & CREATE

Flexible, adaptive designs encourage menu expansion and innovation.



USER FRIENDLY

Easy to operate both front and back of house.



PORTION CONTROL

Precise portions reduce waste and increase margins.

Sweetener & Seasoning



Food & Candy



Speed, ease and efficiency — all in one simple station.



SWEETENER & SEASONING DISPENSERS

- Portion dry, granular seasonings; serve in drop or spread pattern
- Mounted sweetener stations portion equal to packets

INS 87090	Drop-Pattern Seasoning Dispenser
INS 87100	Spread-Pattern Seasoning Dispenser
SWTS 80104	Mounted, Triple Sweetener Station, 14-oz
SWTS 80102	Mounted, Quad Sweetener Station, 14-oz

TRADE NAME	MODEL
InSeason™	INS
SweetStation®	SWTS



DRY FOOD & CANDY DISPENSERS

- Portion dry toppings and mix-in's from round or slim display canisters in wall-mounted stations
- SlimLine™ dispensers serve (3) toppings in 10-in. of space

DFD 88780	Mounted, Quad Slim Station, 2-L
DFD 88760	Mounted, Double Slim Station, 2-L
DFD 88750	Mounted, Single Slim Station, 2-L
DFD 88770	Mounted, Triple Slim Station, 2-L
DPD 86660	Mounted, Triple Station, 2-L
DPD 86650	Mounted, Triple Station, 1-L
DPD 86680	Mounted, Single Dispenser, 2-L

TRADE NAME	MODEL
SlimLine™ Dispensers	DFD



Hot and fresh, day and night.

Server Warmers reduce waste, maintain quality and save money — all while heating and serving fresh, delicious food all day long.



FLAVOR SAVER

Thermostats maintain temperature to ensure best flavor, first serving to last.



RE THERMALIZATION

SAFETY SIMPLE

NSF listed rethermalizers ensure food is quickly & safely heated to 165°F.



RESPONSIBLY SERVED

Pouches serve up to 98% product evacuation from 97% less packaging.

Soup Warmers



Specialty Warmers



Topping Warmers



"The ConserveWell units make sense on two levels: they **save money on water** and will **reduce maintenance costs** because we won't have to deal with clogged drains."

Tim Reilley, Director of Facilities
Frisch's Big Boy Restaurants



SPOT-ON HOT

Maintain precise temperature without lifting a finger, even as product is depleted. Our Soup Warmers reduce waste, maintain quality and save money.



CONVERT FOR GOOD

Better for your budget and the environment – our EZ-Topper® pouched topping solutions keep up with today's packaging evolution.

TRADE NAME	MODEL
Signature Touch™	SBW
Supreme™ Warmer	FSPW-SS, BSW-SS
EZ-Topper® Warmer	EZT-S, EZT



BETTER FROM THE START

Replace continuous-flow dipper wells with sustainable products like the ConserveWell® Utensil Holder – it uses only 600 gallons of water per year.

TRADE NAME	MODEL
IntelliServ® Warmer	IS-1/3
Mix-N-Serve™	MNS
ConserveWell®	CW-DI, CW

SOUP WARMERS

- Water-bath warmers with a 5-, 7-, or 11-qt inset and lid
- Twin and triple warmers with 5-qt insets and lid

FS-4 Plus 81000	SST Warmer w/5-qt Inset & Hinged Lid
FS-7 84000	SST Warmer w/7-qt Inset & Hinged Lid
FS-11 84100	SST Warmer w/11-qt Inset & Hinged Lid
Twin FS-4 Plus 81200	SST Warmer w/(2) 5-qt Insets & Lids
Triple FS-4 Plus 85900	SST Warmer w/(3) 5-qt Insets & Lids

TOPPING WARMERS

- Single warmers with a pump, ladle or squeeze bottles
- Twin warmers with pumps, ladles or both
- Merchandising warmers for topping cans or pouches

FSP 82060	SST Warmer with Topping Pump
FS 82500	SST Warmer with Ladle
Twin FSP 81230	SST Warmer with (2) Topping Pumps
Twin FS 81220	SST Warmer with (2) Ladles
FSPW-SS 81140	SST Merchandiser with Pump
BSW-SS 86540	SST Butter Merchandiser with Pump
94009	Stainless Steel Jar, 3-qt
94008	Storage Lid fits SST Jar 94009
SBW 86810	SST Warmer w/(3) Squeeze Bottles
86809	Heat Safe Squeeze Bottle, 16-oz
EZT-S 85790	SST Warmer w/Pump for 48-oz Pouch
EZT 85899	SST Warmer w/(2)Pumps; 48-oz Pouch

SPECIALTY WARMERS

- Low-temp dipping warmers
- Butter warmer/mixer
- Adaptable 1/3-pan warmer
- Serving utensil holders
- Syrup warmers/servers

DI-1 92000	Single Cone Dip Warmer
DI-2 92020	Twin Cone Dip Warmer
DI-3 92040	Triple Cone Dip Warmer
FS-2 82700	Small Food Warmer
IS-1/3 86090	1/3-Size Food Pan Warmer
SY 1.5 85480	Syrup Warmer, 1½-gal
SY 84190	Syrup Warmer, 3-gal
MNS 05578	Butter Warmer/Mixer
CW-DI 87770	Drop-In Utensil Holder with Timer
CW-DI 87760	Drop-In Utensil Holder, no Timer
CW 87750	Utensil Holder with Timer
CW 87740	Utensil Holder, no Timer

Produce more productive.

Get the most out of your serving line and boost back-of-house productivity. Our serving stations keep your condiments, syrups and toppings on hand and organized, so you can craft all kinds of delicious variety in no time, while business keeps flowing smoothly.

Squeeze Bottle Holders



Mini Stations



Tiered Stations



Fountain Jar Stations





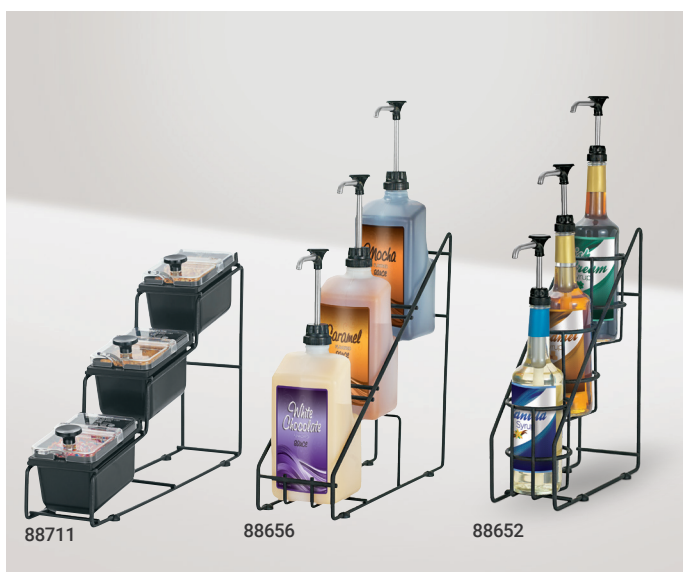
SQUEEZE BOTTLE HOLDERS

- Cold table holders keep bottles 10°F colder than in pans
- Finishing station pairs a bottle holder with a countertop base

SBH-8 86996	Drop-In Holder with (8) 16-oz FIFO™ Bottles
SBH-8 86974	Drop-In Holder with (8) 16-oz, Tablecraft®
SBH-3 86831	Drop-In Holder with (3) 16-oz, Tablecraft
87340	Countertop Station w/(8) Tablecraft
86989	16-oz FIFO Squeeze Bottle
86818	16-oz TableCraft Squeeze Bottle

BRING THE FLAVOR

to the comforting foods your customers crave with a squeeze bottle holder to keep those limited-time flavors handy and organized in your cold table or countertop prep area.



TIERED SOLUTIONS

- Three-tiered, wire-framed racks for common food containers
- | | |
|-----------------------------------|--|
| WW-3 1/9 88711 | (3) 41 oz, 1/9 - size jars, clear lids & spoons |
| WW-3, 64 oz 88656 | (3) 64 oz Jug Organizer (BP-1 88000 pumps shown, sold separately) |
| WW-3, 1L 88652 | (3) 1 L Bottle Organizer (BP-½ 88190 pumps shown, sold separately) |

TIERED SOLUTIONS

Offer flavor variety in a small footprint with a stainless steel pump station or WireWise® racking.

TRADE NAME	MODEL
WireWise®	WW



MINI STATION; 1/9-SIZE JARS

- Built around Server's 1/9-size jars to pack more in less space
- Includes base, 60-oz black jars, clear hinged lids and spoons

CONFIGURE AS NEEDED

Customize with component pieces for all of your menu needs with our [mini station creation guide](#)

MB-4 87480	SST Base w/(4) 60-oz Jars, Lids & Spoons
87203	Black 1/9-Size Jar, holds 60-oz
87253	Clear Hinged Lid, fits 1/9-Size Jar
100515	Universal Ice Pack; fit (2) in MB-4 & MB-3

DOUBLE YOUR DELICIOUS

Traditional 1/9-size pans are 4-in deep with a 35-oz capacity. Server's 1/9-size jars are 6-in deep and hold 60-oz; allowing you to hold more in less space.



FOUNTAIN JAR STATIONS

- Insulated models or non-, countertop or drop-in applications
- Stainless steel pumps for thin or thick food dispensing needs serve precise portions and set the standard for durability

SR-2 82910	(2) 3½-qt Jars & SST Syrup Pump Station
SR-3 82870	(3) 3½-qt Jars & SST Syrup Pump Station
SR-4 82830	(4) 3½-qt Jars & SST Syrup Pump Station
SB-2 79890	Cold Station w/(2) Jars & Condiment Pumps
SB-3 83790	Cold Station w/(3) Jars & Condiment Pumps
SB-4 83700	Cold Station w/(4) Jars & Condiment Pumps
SB-3 DI 83860	Drop-In Cold Station w/(3) Jars & SST Pumps
SB-4 DI 83720	Drop-In Cold Station w/(4) Jars & SST Pumps
100515	Universal Ice Pack; use (1) per Fountain Jar
82557	White Polypropylene Fountain Jar; 3½-qt, 10-in

COMPLETE OR CONFIGURE AS NEEDED

Swapping component pieces for new and exciting flavors is a breeze with our [Station Creation Guide](#).