

# CREATE A CUSTOM MINI BAR COMPONENT SELECTION GUIDE

SERVE BETTER"

These insulated bars provide a convenient serving area for multiple foods in a mini footprint. The key to space saving success is our exclusive ½-size jar which holds almost twice the amount of a standard ½-size pan.\* Choose components for countertop or drop-in placement of chilled or ambient foods to dispense with a pump or ladle.

\*Our  $^{1}/_{9}$ -size jar (6", 15.2 cm deep) holds 1.9 qt (1.8 L). A standard  $^{1}/_{9}$ -size pan has a maximum depth of 4" ( 10.2 cm) which holds only 1.1 quart (1 L).

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HOW MA	# OF JARS			
Flavor = Jar	(2) Flavors	(3) Flavors	(4) Flavors	
Insulated base brushed finis	BASE			
Countertop Insulated	MB-2 87450	MB-3 87280	MB-4 87460	
Drop-In Insulated	MB-2DI 87420	MB-3DI 87430	MB-4DI 87440	
Counter Cutout (DI)	9 <sup>13</sup> / <sub>16</sub> " x 8 <sup>1</sup> / <sub>8</sub> " 25x20.6 cm	13 1/8" x 8 1/8" 35.2 x 20.6 cm	17 <sup>15</sup> / <sub>16</sub> " x 8½" 45.6x20.6 cm	
Base Width	10" 25.4 cm	14 <sup>1</sup> / <sub>32</sub> " 35.6 cm	18 <sup>1</sup> / <sub>16</sub> " 45.9 cm	
Base Depth	8 ½" 21 cm	8 1/4" 21 cm	8 ½" 21 cm	



## **JARS & ACCESSORIES**

Black plastic jars fit wherever  $\frac{1}{9}$ -size fractional pans go or drop into a countertop cutout. Tabs and slots permit lid attachment. Cutout Size:  $3^{15}/16^{\parallel} \times 6^{1/4} = (10 \times 15.9 \text{ cm})$ .

Item	Capacity	Info/Model	Model	QTY & MODEL
¹/ <sub>9</sub> -Size Jar, Black Plastic	1.9 qt 1.8 L	6" deep 15.2 cm	87203**	
	1.3 qt 1.2 L	3½" deep 8.9 cm	87202	
Lid, Hinged	N/A	Stainless St 87211	Clear Plastic 87253	
Ladle, Stainless Steel	1 oz 30 mL	6" (15.2 cm) 87213	4" (10.2 cm) 82717	
Spoon, Clear Plastic	½ oz 15 mL	4" handle 10.2 cm	85156	
Strike Bar	Use with stainless steel lid 87211 to level portions		87234	
Eutectic MB-4 & MB-3 accept (2) Ice Pack MB-2 accepts (1)		94013		



<sup>\*\*</sup> Deeper jar (87203) is required for pumping.

# CHOOSING A PUMP FOR YOUR 1/9-SIZE JAR

For a successful pump choice, determine the food type being dispensed, using the Food Key (below). Be sure to pair each pump with the 6" (15.2 cm) deep 1/9-size jar 87203.

Server Products stainless steel pumps (CP and FP models) are constructed with a cast valve body featuring captured balls to prevent loss. The full portion size (noted below) reduces in ½-ounce (3.7 mL) increments with the supplied gauging collars. Pump knob can be colored and engraved to label contents; black is standard. For complete pump specifications, see the pump only spec sheet 02038.

If you're looking to dispense 1/4 oz (7 ml) portions of thin product, take a look at the BP Syrup-1/9. This petite pump is a stainless/plastic hybrid designed to offer exceptional durability at a reasonable cost. It's black over-molded knob can be engraved to label contents within. Additional specifications are found on spec sheet 02038.

Countertop Use 1/4 oz (7 mL) stroke

#### WHAT DO YOU DISPENSE?

- THIN fountain syrups liqueur hot or soy sauce
- THICK ketchup mustard mayo bbg sauce
- \*\* PARTICULATES tartar sauce Thousand Island

#### 1/6-SIZE JAR PUMPS QUANTITY Base Style Food Key **Full Portion** Model CP-1/9 Countertop 87300 30 mL CP-1/9 Tall 1 oz Drop-In 30 mL 87249 1 oz FP-1/9 Countertop 30 mL 87310 1/4 oz (7 mL) Min/Max BP Syrup-1/9 Countertop 88150

Pumps require 6" (15.2 cm) deep jar (87203).









# NSF LISTED — ALL ITEMS IN GUIDE

An NSF Listing certifies that NSF reviewed the product and determined that it has complied, and continues to comply, with the relevant food safety standards.

### TWO YEAR WARRANTY

Server Products equipment is backed by a two-year limited warranty against defects in materials and workmanship. For our complete warranty statement, please see our website.

