

PUMPS: STAINLESS STEEL FOOD CONTAINER DISPENSERS

Models SS1 & SS1L

WHAT DO YOU DISPENSE?

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




SS1 67580




SS1L 67590

BID DESCRIPTION

The Single Stand dispenses from a manufacturer's #10 can, 1 gallon (3.8 L) jar or Stainless Steel Jar (94009). Shroud is stainless steel with a brushed (#4) finish to reduce the visibility of fingerprints.

The stainless steel pump within (67540) is constructed with a cast valve body featuring captured valve balls to prevent loss. A maximum portion of 1 ounce (30 mL) per stroke can be reduced in 1/8 ounce (3.7 mL) increments with supplied gauging collars.

For a lockable option, use SS1L (67590). This model includes a hasp so pump lid can be padlocked to base shroud. Padlock not included.

STANDARD FEATURES

- Stainless steel construction
- Pump from your standard food container within
- 1 oz (30 mL) maximum portion, now adjustable in 1/8 oz (3.7 mL) increments — allows for Portion Optimization™
- Colored, engraved knob is available upon request (contact customer service for details)

ACCESSORY ITEMS

- Stainless Steel Jar 94009
- Storage Lid, Black Plastic 94008

TWO YEAR WARRANTY

Server Products equipment is backed by a two-year limited warranty against defects in materials and workmanship. For a copy of our complete warranty statement, please refer to server-products.com.

CAD LIBRARY

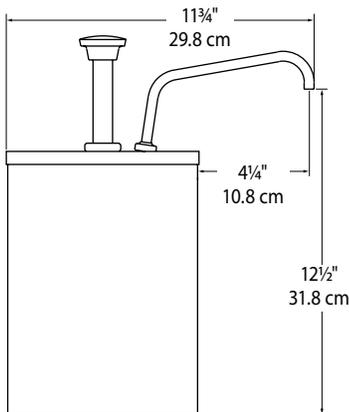
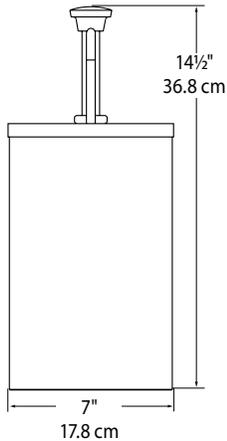
Individual CAD images can be downloaded free of charge from our website. Our complete collection of CAD files, along with more than 100 other manufacturers, can be purchased through Kochman Consultants, Ltd. at kclcad.com.



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SINGLE STAND ASSEMBLY SS1 67580



MODELS ●●●	SS1 67580	SS1L 67590
Height	14½" 36.8 cm	
Width	7" 17.8 cm	
Depth	11¾" 29.8 cm	
Weight	8 lb (3.6 kg)	
Capacity	Holds #10 can, 3 qt (2.8 L) (94009) jar or 1 gal (3.8 L) jar.	
Hasp for Padlock (padlock not included)	No	Yes

FOB RICHFIELD, WISCONSIN 53076

Stainless Steel Pumps Quickly Pay For Themselves

Using a simple 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 increments standard pumps and ladles offer. However, simply by reducing the portion by ⅛ ounce can create significant savings. And more impressively, it doesn't have a perceivable change in the taste profile.

How Does Portion Optimization™ Work?

Our stainless steel pumps include gauging collars that allow the pump to dispense a smaller ⅛ ounce increment as well as the industry standard ¼ ounce incremental portions. 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)

Portion Size	1 oz	⅞ oz	Annual Savings \$450 \$184 pump (sample list) pays for itself in 5 months!
Cost/Portion	\$0.10	\$0.0875	
Portions/Day	x 100	x 100	
Serving Days/Year	360	360	
Annual Cost	\$3,600	\$3,150	

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!