

PUMPS: STAINLESS STEEL PUMP & NON-INSULATED BASE COMBOS

Models SR-2, SR-3 & SR-4

WHAT DO YOU DISPENSE?

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



SR-2 82910



SR-3 82870 (SHOWN WITH COLORED KNOBS)



SR-3 82830 (SHOWN WITH COLORED KNOBS)

BID DESCRIPTION

Server Products Syrup Rail combinations have a non-insulated stainless steel base with a brushed (#4) finish to reduce the visibility of fingerprints. Stainless steel FP-V fountain jar pumps feature a cast valve body with captured valve balls to prevent loss. A maximum portion of 1¼ oz (37 mL) per stroke can be reduced in ⅛ oz (3.7 mL) increments with supplied gauging collars. Rails include one plastic fountain jar, 10" (25.4 cm) deep per pump.

For custom dispensing solutions that allow up to six flavors in a single base, see Bar & Rail Components.

STANDARD FEATURES

- Stainless steel construction with a brushed finish on base to reduce the visibility of fingerprints
- 1¼ oz (37 mL) maximum portion is adjustable in ⅛ oz (3.7 mL) increments—allows for Portion Optimization™
- Colored, engraved knobs are available upon request (contact customer service for options)
- See Bar & Rail Components, to create your own combination

ACCESSORY ITEMS

- ☐ Fountain Jar, Plastic, White, 10" (25.4 cm) 82557
- ☐ Fountain Jar, Plastic, Black, 10" (25.4 cm) 83149
- ☐ Fountain Jar, Plastic, Orange, 10" (25.4 cm) 83156
- ☐ Pump Lock (slides over lid & jar to hold together) 80443

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.

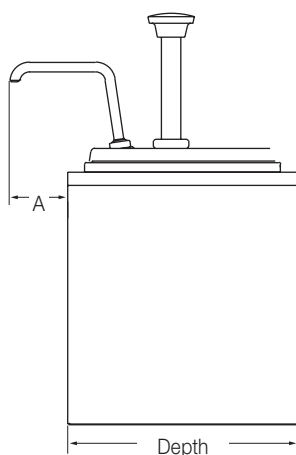
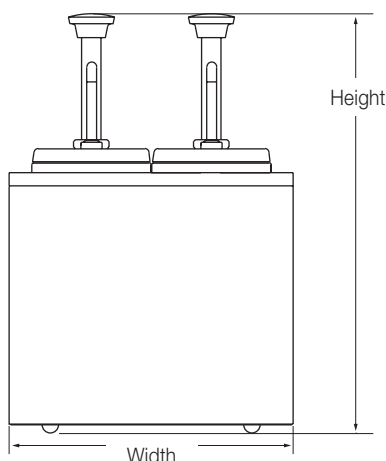


2 YEAR
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SYRUP RAIL COMBOS



FOOD KEY	Ø	Ø	Ø
MODELS COMPLETE	SR-2	SR-3	SR-4
BASE (ONLY)	82910	82870	82830
	82570	82600	82550
Pumps	(2) 82120	(3) 82120	(4) 82120
Jars	(2) 82557	(3) 82557	(4) 82557
Capacity	3.5 qt 3.3 L	3.5 qt 3.3 L	3.5 qt 3.3 L
Height	16 1/16" 40.8 cm	16 1/16" 40.8 cm	16 1/16" 40.8 cm
Depth	8 13/16" 22.4 cm	8 13/16" 22.4 cm	8 13/16" 22.4 cm
Width	10 7/8" 27.6 cm	15 1/2" 39.4 cm	20 1/8" 51.1 cm
Dim. A Spout Depth	2 1/16" 5.2 cm	2 1/16" 5.2 cm	2 1/16" 5.2 cm
Weight Complete	13 lb 6 kg	18 lb 8.2 kg	22 lb 10 kg

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 1/4 ounce portion increments standard pumps and ladles offer. However, simply by reducing the portion by 1/8 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 1/8 ounce increment as well as the industry standard 1/4 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 (1/8 oz)

Portion Size	1 oz	7/8 oz	Annual Savings
Cost/Portion	\$0.10	\$0.0875	\$450
Portions/Day	x 100	x 100	\$184 pump (sample list)
Serving Days/Year	360	360	pays for itself in
Annual Cost	\$3,600	\$3,150	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!