

# PUMPS: STAINLESS STEEL FOOD CONTAINER DISPENSERS

Models CP-10 & CP-G

## WHAT DO YOU DISPENSE?

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



CP-10 83000



CP-G 83120

## BID DESCRIPTION

Server Products CP-10 and CP-G food container pumps dispense from a manufacturer's food container. Both stainless steel pumps are 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. Pump knob can be colored and engraved to label contents; black is standard.

Dispense directly from a manufacturer's #10 can or Stainless Steel Jar 94009 with Model CP-10.

For a manufacturer's 1 gallon (3.8 L) jar, use Model CP-G with the corresponding lid size for your jar. Stainless steel lid threads directly on an 89, 110 or 120 mm jar opening.

## STANDARD FEATURES

- Stainless steel construction
- Pump directly from a standard food container
- 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)
- Two cleaning brushes included for pump maintenance

## 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](http://server-products.com).

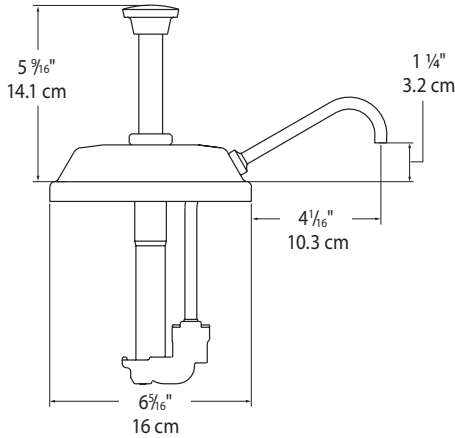


**2** YEAR  
WARRANTY

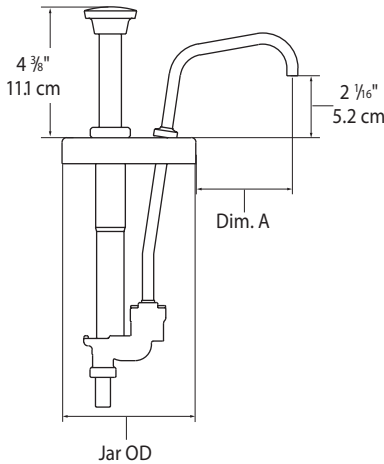
# PUMPS: STAINLESS STEEL FOOD CONTAINER DISPENSERS

Models CP-10 & CP-G

**CONDIMENT PUMP  
CP-10 83000**



**CP-G 83130, 83120  
& 83110**



| MODELS<br>●●            | CP-10<br>83000     | CP-G 89<br>83130  | CP-G 110<br>83120 | CP-G 120<br>83110 |
|-------------------------|--------------------|-------------------|-------------------|-------------------|
| Height<br>(above jar)   | 5 9/16"<br>14.1 cm | 4 3/8"<br>11.1 cm | 4 3/8"<br>11.1 cm | 4 3/8"<br>11.1 cm |
| Lid Dia. or<br>Jar Dim. | 6 5/16"<br>16 cm   | 3 1/2"<br>8.9 cm  | 4 3/8"<br>11.1 cm | 4 3/4"<br>12.1 cm |
| Dim. A                  | 4 1/16"<br>10.3 cm | 3 1/2"<br>8.9 cm  | 3 1/2"<br>8.3 cm  | 3 1/16"<br>7.8 cm |
| Capacity                | 3 quart<br>2.8 L   | 1 gal / 3.8 L     | 1 gal / 3.8 L     | 1 gal / 3.8 L     |
| Weight                  | 3 lb (1.4 kg)      |                   |                   |                   |

FOB RICHFIELD, WISCONSIN 53076

## 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](http://kclcad.com).

### 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<br><b>\$450</b><br>\$184 pump (sample list)<br>pays for itself in<br><b>5 months!</b> |
|-------------------|---------|----------|--|
| 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!