## CREATE A WALL-MOUNT TOPPING STATION COMPONENT SELECTION GUIDE

Take advantage of open wall space above the counter and give your dessert program an upgrade. Arranging products in tiers not only conserves valuable counter space, but saves motion in assembling menu items. Plus, workers have more things within easy reach.
Wall-mounted components allow you to display and scoop or ladle toppings from clear jars, quickly portion dry ingredients and top with whipped topping. All the options are listed here.


| WHIPPED TOPPING HOLDER |  |  | (NSF) |
| :---: | :---: | :---: | :---: |
|  | Capacity | Model | QUANTITY |
| Topping Tunnel ${ }^{\text {TM }}$ | 16 oz (454 g) | TT 86611 |  |

Intended for those who use topping frequently, the Topping Tunnel ${ }^{\text {TM }}$ allows for single-handed dispensing from a pastry bag. A mounted topping holder keeps product within reach and reduces the risk of tip contamination.


## DECIDING ON A DRY PRODUCT DISPENSER

If you're looking to dispense accurate portions of dry ingredients quickly, a Dry Dispenser may be your solution. The 1 L and 2 L hopper systems portion powders and other dry products in $1 / 4$ oz to 2 oz ( $7-60 \mathrm{~mL}$ ) portions by volume and are adjustable in $1 / 8$ oz ( 3.4 mL ) increments. Wall-mount models are designed for combining with other equipment on a single bracket and do NOT include a mounting bracket

Suggestions for use include smoothie powders, mix-ins for blended ice cream drinks, candies, peanuts and more. As a guideline, consistent shapes $1 / 2^{" 1}(1.3 \mathrm{~cm})$ in diameter or smaller work best. Sticky products, such as crushed candy bars are not recommended.

| DRY PRODUCT DISPENSERS |  |  | (165) |
| :---: | :---: | :---: | :---: |
| Hopper Size | 1 Liter | 2 Liter | QTY \& MODEL |
| Model DPD | 87214 | 87215 |  |
| Height | $\begin{gathered} 139 / 16^{\prime \prime} \\ 34.5 \mathrm{~cm} \end{gathered}$ | $\begin{gathered} 177 / 16^{\prime \prime} \\ 44.3 \mathrm{~cm} \end{gathered}$ |  |
| Width | $\begin{gathered} 4^{111 / 1 / 0^{\prime \prime}} \\ 11.9^{c m} \end{gathered}$ | $\begin{gathered} 4^{111 / 16^{\prime \prime}} \\ 11.9 \mathrm{~cm} \end{gathered}$ |  |
| Depth | $\begin{aligned} & 65 / \mathrm{ch}^{\prime \prime} \\ & 16 \mathrm{~cm} \end{aligned}$ | $\begin{aligned} & 65 / 1 \mathrm{~cm}^{\prime \prime} \\ & 16 \mathrm{~cm} \end{aligned}$ |  |
| Accessories | 1 Liter Hopper | 2 Liter Hopper | QTY \& MODEL |
| Free Flow | 86663 | 86625 |  |
| Stir Paddle | 86587 | 86596 |  |

A Free Flow accessory aids with food products such as malt powders that may bridge as the hopper empties. The Stir Paddle addresses irregular pieces as cookie crumbles.

| CLEAR JAR \& ACCESSORIES |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
| Item |  | Capacity | Model | QTY \& MODEL |
| $1 / 9$-Size Jar Clear, Plastic | $\begin{aligned} & 6^{6 "} \text { deep } \\ & 15.2 \mathrm{~cm} \end{aligned}$ | $1.9 \mathrm{qt}^{*} \mathrm{E}$ | 87199 |  |
| Lid, Hinged Clear Plastic |  |  | 87253 |  |
| Lid, Hinged Stainless Steel |  |  | 87211 |  |
| Ladle Stainless Steel | 6" handle 15.2 cm | $\begin{gathered} 1 \mathrm{oz} \\ 30 \mathrm{~mL} \end{gathered}$ | 87213 |  |
| Spoon Clear Plastic | $4^{\prime \prime} \text { handle }$ $10.2 \mathrm{~cm}$ | $\begin{aligned} & 1 / 2 \mathrm{oz} \\ & 15 \mathrm{~mL} \end{aligned}$ | 85156 |  |
| Strike Bar | Use with stainless steel lid 87211 to level portions |  | 87234 |  |



## 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.

