

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).



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 ¹³ / ₁₆ " x 8 ¹ / ₈ " 25x20.6 cm	13 ½" x 8½" 35.2x20.6 cm	17 ¹⁵ / ₁₆ " x 8 ¹ / ₈ " 45.6x20.6 cm	
Base Width	10" 25.4 cm	14 ¹ / ₃₂ " 35.6 cm	18 ¹ / ₁₆ " 45.9 cm	
Base Depth	8 ½" 21 cm	8 ½" 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: $3^{15}/16^{\parallel} \times 6^{1/4} \parallel (10 \times 15.9 \text{ cm})$.

ltem	Capacity	Info/Model	Model	QTY & MODEL
¹/ ₉ -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 Ice Pack	MB-4 & MB-3 accept (2) MB-2 accepts (1)		94013	



^{**} 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 1 oz CP-1/9 Countertop 87300 30 mL CP-1/9 Tall 1 oz Drop-In 30 mL 87249 FP-1/9 1 oz 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).

Drop-In Use Countertop Use 1 oz (30 mL) stroke







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.

