SERVER

## CREATE A CUSTOM BAR OR RAIL COMPONENT SELECTION GUIDE

Bars and Rails provide a convenient serving area for multiple foods in a compact footprint. Choose components for countertop or drop-in placement of chilled or ambient foods to dispense with a pump or ladle.

New $2 / 3$-width components allow you to present two more flavors ( 6 flavors in a 4 -jar base) without taking up any additional counter space. To retrofit existing fountain jar pumps simply purchase a new $2 / 3$-width pump lid and $2 / 3$-width fountain jar. Options are listed below.

| HOW MANY FLAVORS? |  |  |  |  | JARS NEEDED |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Flavor $=$ Jar | $\begin{aligned} & \text { (1) } \\ & \text { Full-Size } \end{aligned}$ | $\begin{aligned} & \text { (2) Full.-Size } \\ & \text { (3) } 2 / 3 \text {-Width } \end{aligned}$ | (3) Full-Size | (4) Full-Size <br> or <br> (6) $2 / 3$-Width | $\qquad$ Full-Size $\qquad$ 2/3-Width |
| Base with stainless steel housing has a brushed finish to reduce the visibility of fingerprints. |  |  |  |  | BASE CHOICE |
| Countertop Non-Insulated | $\begin{gathered} \text { SR-1 } \\ 84090 \end{gathered}$ | $\begin{gathered} \text { SR-2 } \\ 82570 \end{gathered}$ | $\begin{gathered} \text { SR-3 } \\ 82600 \end{gathered}$ | $\begin{gathered} \text { SR-4 } \\ 82550 \end{gathered}$ |  |
| Countertop Insulated | N/A | $\begin{gathered} \text { SB-2 } \\ 80160 \end{gathered}$ | $\begin{gathered} \text { SB-3 } \\ 83760 \end{gathered}$ | $\begin{gathered} \text { SB-4 } \\ 83600 \end{gathered}$ |  |
| Drop-In* <br> Insulated | N/A | $\begin{aligned} & \text { SB-2DI } \\ & 80150 \end{aligned}$ | $\begin{aligned} & \text { SB-3DI } \\ & 83830 \end{aligned}$ | $\begin{aligned} & \text { SB-4DI } \\ & 83620 \end{aligned}$ |  |
| Counter <br> Cutout (DI) | N/A | $\begin{gathered} 11 \times 87 / 8^{11} \\ 28 \times 22.5 \mathrm{~cm} \end{gathered}$ | $\begin{gathered} 155 / 8 \times 87 / 8^{11} \\ 39.7 \times 22.5 \mathrm{~cm} \end{gathered}$ | $\begin{gathered} 201 \frac{1}{4} \times 878^{7 \prime \prime} \\ 51.4 \times 22.5 \mathrm{~cm} \end{gathered}$ |  |
| Base Width | $\begin{gathered} 51 / 2^{\prime \prime} \\ 14 \mathrm{~cm} \end{gathered}$ | $\begin{array}{r} 107 / 8^{11} \\ 27.6 \mathrm{~cm} \end{array}$ | $\begin{gathered} 151 / 2^{11} \\ 39.4 \mathrm{~cm} \end{gathered}$ | $\begin{gathered} 201 / 8^{\prime \prime} \\ 51.1 \mathrm{~cm} \end{gathered}$ |  |
| Base Depth | $\begin{gathered} 8^{\prime \prime} \\ 20.3 \mathrm{~cm} \end{gathered}$ | $\begin{gathered} 813 / 6 /{ }^{\prime \prime} \\ 22.4 \mathrm{~cm} \end{gathered}$ | $\begin{gathered} 8^{13 / 1 / 6 "} \\ 22.4 \mathrm{~cm} \end{gathered}$ | $\begin{gathered} 813 / / \iota^{\prime \prime} \\ 22.4 \mathrm{~cm} \end{gathered}$ |  |



## CHOOSING PUMPS FOR YOUR JARS

The width (full-size or $2 / 3$ ) and size (deep or shallow) of your jars will reveal pump models that fit. For a successful pump choice, be sure to use the Food Key (below) to determine the food type being dispensed.

Server Products stainless steel pumps are constructed with a cast valve body featuring captured balls to prevent loss. Portion size (noted below) reduces 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. For complete

| CHOOSE PUMPS FOR THESE JARS <br> (taken from selections made) |  |
| :---: | :---: |
| $\quad$ Full-Size | ${ }^{2} / 3$-Width |
| Deep | Deep <br> Shallow |
| Shallow |  | pump specs, see the pump only sheet. Select plastic Solution ${ }^{\text {TM }}$ style pumps from sheet 02061 .

## WHAT DO YOU DISPENSE?

0 THIN • fountain syrups • liqueur • hot or soy sauce
THICK • ketchup • mustard • mayo • bbq sauce
$\because$ PARTICULATES • tartar sauce • Thousand Island

| FULL-SIZE FOUNTAIN JAR PUMPS |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Base Style | $\begin{aligned} & \text { Jar } \\ & \text { Used } \end{aligned}$ | Food Key | Full Portion | Model Complete | QUANTITY |
| Countertop | $\begin{aligned} & \text { Shallow } \\ & 82558 \end{aligned}$ | $\rangle \because$ | $\begin{gathered} 1 \mathrm{oz} \\ 30 \mathrm{~mL} \end{gathered}$ | $\begin{aligned} & \text { CP-200 } \\ & 83300 \end{aligned}$ |  |
| Countertop | $\begin{aligned} & \text { Shallow } \\ & 82558 \end{aligned}$ | 0 | $\begin{gathered} 1 \mathrm{oz} \\ 30 \mathrm{~mL} \end{gathered}$ | $\begin{aligned} & \text { FP-200V } \\ & 82130 \end{aligned}$ |  |
| Countertop | $\begin{gathered} \text { Deep } \\ 82557 \end{gathered}$ | $\rangle \because$ | $\begin{aligned} & 11 / 4 \mathrm{oz} \\ & 37 \mathrm{~mL} \end{aligned}$ | $\begin{aligned} & \text { CP-F } \\ & 83330 \end{aligned}$ |  |
| Countertop | $\begin{gathered} \text { Deep } \\ 82557 \end{gathered}$ | 0 | $\begin{aligned} & 11 / 4 \mathrm{oz} \\ & 37 \mathrm{~mL} \end{aligned}$ | $\begin{gathered} \text { FP-V } \\ 82120 \end{gathered}$ |  |
| Drop-In | $\begin{gathered} \text { Deep } \\ 82557 \end{gathered}$ | 0 | $\begin{aligned} & 11 / 4 \mathrm{oz} \\ & 37 \mathrm{~mL} \end{aligned}$ | $\begin{aligned} & \text { FPV-DI } \\ & 82520 \end{aligned}$ |  |

## CONVERTING TO ${ }^{2} / 3$-WIDTH COMPONENTS?

Simply purchase the Lid (only) for the $2 / 3$-width pump model
that matches your existing pump (plus a $2 / 3$-width jar).

| 2/3-WIDTH FOUNTAIN JAR PUMPS |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: |
| Base Style | $\begin{aligned} & \text { Jar } \\ & \text { Used } \end{aligned}$ | Food Key | Full Portion | Model Complete Lid (only) | QUANTITY |
| Countertop | Shallow 83181 | $\because \because$ | $\begin{gathered} 1 \mathrm{oz} \\ 30 \mathrm{~mL} \end{gathered}$ | $\begin{gathered} C P-200^{2} / 3 \\ 85330 \\ 83196 \end{gathered}$ |  |
| Countertop | Shallow 83181 | 0 | $\begin{gathered} 1 \mathrm{oz} \\ 30 \mathrm{~mL} \end{gathered}$ | $\begin{gathered} \mathrm{FP}-200 \mathrm{~V}^{2} / 3 \\ 85310 \\ 83188 \end{gathered}$ |  |
| Countertop | $\begin{gathered} \text { Deep } \\ 83182 \end{gathered}$ | $\because \because$ | $\begin{aligned} & 11 / 4 \mathrm{oz} \\ & 37 \mathrm{~mL} \end{aligned}$ | $\begin{aligned} & \text { CP-F } 2 / 3 \\ & 85340 \\ & 83195 \end{aligned}$ |  |
| Countertop | $\begin{gathered} \text { Deep } \\ 83182 \end{gathered}$ | 0 | $\begin{aligned} & 11 / 4 \mathrm{oz} \\ & 37 \mathrm{~mL} \end{aligned}$ | $\begin{aligned} & \text { FP-V } 2 / 3 \\ & 85300 \\ & 83187 \end{aligned}$ |  |
| Drop-In | $\begin{gathered} \text { Deep } \\ 83182 \end{gathered}$ | 0 | $\begin{aligned} & 11 / 4 \mathrm{oz} \\ & 37 \mathrm{~mL} \end{aligned}$ | $\begin{aligned} & \text { FPV-DI 2/3 } \\ & 85380 \\ & 83194 \end{aligned}$ |  |

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## CREATE A CUSTOM BAR OR RAIL COMPONENT SELECTION GUIDE

| CHOOSING A LID STYLE |  |  |  | LIDS NEEDED |
| :---: | :---: | :---: | :---: | :---: |
| Jar Used | Full-Size <br> Plastic Jar | 2/3-Width <br> Plastic Jar | HoldCold ${ }^{\text {TM }}$ Style Jar | $\qquad$ Full-Size $\qquad$ 2/3-Width |
| Lid Styles |  |  |  | LID CHOICE |
| Clear Plastic | $\begin{aligned} & \text { Hinged } \\ & 80310 \end{aligned}$ | Hinged <br> 83214 | N/A |  |
| Stainless <br> Steel | $\begin{aligned} & \text { Lift Off } \\ & 82559 \end{aligned}$ | $\begin{aligned} & \text { Lift Off } \\ & 83189 \end{aligned}$ | $\begin{aligned} & \text { Lift Off } \\ & 82559 \end{aligned}$ |  |
| Stainless <br> Steel | $\begin{aligned} & \text { Hinged } \\ & 82545 \end{aligned}$ | Hinged <br> 83184 | N/A |  |
| Stainless Steel Lid/Ladle | Lift Off with Ladle 82595 | N/A | N/A |  |

TOPPING STATION ACCESSORIES

| Jar Used | Full-Size <br> Plastic Jar | $2 / 3$-Width <br> Plastic Jar | HoldCold <br> Sty <br> Style Jar | ACCESSORY <br> CHOICE |
| :--- | :---: | :---: | :---: | :---: |
| Ladle - <br> Deep Jar | 82561 | 82976 | 82561 |  |
| Ladle - |  |  |  |  |
| Shallow Jar <br> Lid Lock - | 82562 | 82977 | N/A |  |
| for a Pump | 80443 | 86316 | 80443 |  |
| Eutectic <br> lce Pack | 94141 | use (1) per full-size jar |  |  |

Ladles are stainless steel with a 1 ounce ( 30 mL ) capacity. Lid Lock (stainless steel) is used to secure pump lid to fountain jar. Eutectic Ice Pack is gel-filled to keep contents cool without ice.
For additional specifications, see page 4.


## 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.

## CREATE A CUSTOM BAR OR RAIL <br> COMPONENT SELECTION GUIDE

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SERVE BETTER ${ }^{\circ}$

| FOUNTAIN JAR SPECIFICATIONS |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: |
|  | Height | Width | Depth | Capacity |
| 82557 | $\begin{gathered} 91 / 8^{\prime \prime} \\ 23.2 \mathrm{~cm} \end{gathered}$ | $\begin{gathered} 41 / 8^{\prime \prime} \\ 10.5 \mathrm{~cm} \end{gathered}$ | $\begin{gathered} 67 / 8^{11} \\ 17.5 \mathrm{~cm} \end{gathered}$ | $\begin{aligned} & 31 / 2 \mathrm{qt} \\ & 3.3 \mathrm{~L} \end{aligned}$ |
| 82558 | $\begin{gathered} 65 / 8^{\prime \prime} \\ 16.8 \mathrm{~cm} \end{gathered}$ | $\begin{gathered} 41 / 8^{" 1} \\ 10.5 \mathrm{~cm} \end{gathered}$ | $\begin{gathered} 67 / 8^{11} \\ 17.5 \mathrm{~cm} \end{gathered}$ | $\begin{gathered} 2 \mathrm{qt} \\ 1.9 \mathrm{~L} \end{gathered}$ |
| 83182 | $\begin{gathered} 91 / 8^{11} \\ 23.2 \mathrm{~cm} \end{gathered}$ | $\begin{gathered} 25 / 8^{11} \\ 6.7 \mathrm{~cm} \end{gathered}$ | $\begin{gathered} 67 / 8^{11} \\ 17.5 \mathrm{~cm} \end{gathered}$ | $\begin{gathered} 2 \mathrm{qt} \\ 1.9 \mathrm{~L} \end{gathered}$ |
| 83181 | $\begin{gathered} 65 / 8^{11} \\ 16.8 \mathrm{~cm} \end{gathered}$ | $\begin{gathered} 25 / 8^{11} \\ 6.7 \mathrm{~cm} \end{gathered}$ | $\begin{gathered} 67 / 8^{11} \\ 17.5 \mathrm{~cm} \end{gathered}$ | $\begin{aligned} & 11 / 2 \text { qt } \\ & 1.4 \mathrm{~L} \end{aligned}$ |
| $\begin{aligned} & 82632 \text { \& } \\ & 82633 \end{aligned}$ | $\begin{gathered} 95 / 8^{\prime \prime} \\ 24.4 \mathrm{~cm} \end{gathered}$ | $\begin{gathered} 41 / 81 \\ 10.5 \mathrm{~cm} \end{gathered}$ | $\begin{gathered} 67 / 8^{11} \\ 17.5 \mathrm{~cm} \end{gathered}$ | $\begin{aligned} & 21 / 4 \mathrm{qt} \\ & 2.1 \mathrm{~L} \end{aligned}$ |

Plastic fountain jars are made of high-impact polypropylene. Design features include molded feet to prevent tipping, a notch for the ladle handle to protrude while the lid is completely closed, rear tab holes for stainless steel hinged lids to attach to the jar and side slots for securing clear hinged style lids.

| ACCESSORY SPECIFICATIONS |  |  |  |  |
| :--- | :---: | :---: | :---: | :---: |
| Ladles | 82561 | 82562 | 82976 | 82977 |
| Length | $10^{\prime \prime}$ | 7 " | $10^{\prime \prime}$ | 7 " |
|  | 25.4 cm | 17.8 cm | 25.4 cm | 17.8 cm |

Ladles are stainless steel with a 1 ounce ( 30 mL ) capacity. Bowl shape for full-size jars is round; $2 / 3$-width jars is rectangular.

| Eutectic <br> Ice Pack | Height | Width | Depth |
| :--- | :---: | :---: | :---: |
| 94141 | $15.6^{\prime \prime}$ | $4^{\prime \prime}$ | $1^{\prime \prime}$ |
| 94 | 10.2 cm | 2.5 cm |  |

Constructed of a high-density polyethylene shell and gel-filled to keep contents cool without the inconvenience of ice cooling.


2/3-Width, Deep


82561 Ladle
Full-Size Jars

