

## Making sustainable dispensing indispensable.

Earth's resources aren't endless. That's why Server works hard to find new ways to reduce waste, control portions and make the most of each resource we're given. Our pumps aren't disposable — instead, we designed them to be durable, reliable and easy to clean, so you can keep pumping out more delicious flavor without wasting a single drop.

**VERSATILITY**

Perfect fit for back-of-house creations to front-of-house serving stations.

**PORTION CONTROL**

Not too much and not too little — just consistently full of flavor.

**WASTE REDUCTION**

Control costs and squeeze every last drop out of your pump.

Food Container & Pouch Pumps



Inset & Pan Pumps



Fountain Jar Pumps



Specialty Dispensers





### FRACTION CONTROL

Server pumps dispense precise portions every time, providing operators ultimate cost control. By reducing the portion size an eighth of an ounce, which has little to no impact on patron experience, the Portion Optimization™ savings can really add up.

<b>TRADE NAME</b>	<b>MODEL</b>
Server Express® Dispenser	SE-SS, SE-Single, SS-1SE

## FOOD CONTAINER & POUCH PUMPS

- Portion-controlled dispensing direct from mfg's packaging
- Syrup bottles, gallon jars, #10 cans and 1½-gal pouches

<a href="#">BP-1 88000</a>	1-L Bottle Pump, 38-mm, Eco™ Pump
<a href="#">88471</a>	1-L Bottle w/Cap (shown with BP-1)
<a href="#">CP-G 83120</a>	Gallon Jar Pump, 100-mm, SST
<a href="#">SP 82000</a>	#10 Can, Syrup Pump, SST
<a href="#">CP-10 83000</a>	#10 Can, Condiment Pump, SST
<a href="#">SS-1 67580</a>	SST Stand w/Condiment Pump (fits #10 can)
<a href="#">SE-SS 07125</a>	SST Base w/Server Express® Pump
<a href="#">SE-SS 07020</a>	SST Base w/Express Pump, Drop-In
<a href="#">SE-Single 07000</a>	Black Plastic Base w/Express Pump
<a href="#">SS-1SE 67760</a>	Plastic Base w/Pump & SST Shroud
<a href="#">07794</a>	Replacement Express Pump

**"I love, love, love Server pumps.  
I've been using Server for over  
20-plus years and am super  
satisfied – they simply don't break."**

Erik Fox, Owner/Manager  
Out & Out – Independent Fast Casual/Caterer



### MAKE THE RIGHT CHOICE

Choosing the proper pump prevents operational issues such as dripping product and overworking (unnecessary force). The [Server Application Guide](#) makes it easy to select the perfect pump.

## INSET & FOOD PAN PUMPS

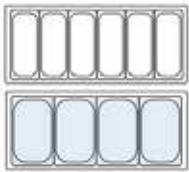
- 4-, 7-, 11-qt vegetable insets
- 1/6-, 1/4-, 1/3-size food pans, 6-in deep

<a href="#">CP-6½ 83200</a>	4-qt Inset, Sauce Pump, SST
<a href="#">CP-8½ 83220</a>	7-qt Inset, Sauce Pump, SST
<a href="#">CP-10½ 83240</a>	11-qt Inset, Sauce Pump, SST
<a href="#">CP-1/6 83400</a>	1/6-Size Food Pan, Sauce Pump, SST
<a href="#">CP-1/6 Tall 83433</a>	1/6-Food Pan, Tall Sauce Pump, SST
<a href="#">CP-1/4 83420</a>	1/4-Size Food Pan, Sauce Pump, SST
<a href="#">CP-1/3 83430</a>	1/3-Size Food Pan, Sauce Pump, SST
<a href="#">CP-1/3 Tall 83441</a>	1/3-Food Pan, Tall Sauce Pump, SST



## FOUNTAIN JAR PUMPS

Server thinks differently when it comes to helping others serve better. Our exclusive slim fountain jar pumps and jars allow operators to easily add toppings to a station.



(6) slim jars fit in the same space as (4) standard fountain jars.

## FOUNTAIN JAR PUMPS

- Deep, 3½-qt fountain jar pumps, countertop or drop-in
- Slim fountain jar pumps allow more flavors in same space

<a href="#">CP-F 83330</a>	3½-qt Jar, Condiment Pump, SST
<a href="#">FP-V 82120</a>	3½-qt Jar, Syrup Pump, SST
<a href="#">FPV-DI 82520</a>	3½-qt Jar, Drop-In Syrup Pump, SST
<a href="#">82557</a>	3½-qt Fountain Jar, White
<a href="#">83149</a>	3½-qt Fountain Jar, Black
<a href="#">FP-200V Slim 85310</a>	1½-qt Slim Jar, Syrup Pump, SST
<a href="#">83181</a>	1½-qt Slim Fountain Jar, White
<a href="#">FP-V Slim 85300</a>	2-qt Slim Jar, Syrup Pump, SST
<a href="#">CP-F Slim 85340</a>	2-qt Slim Jar, Condiment Pump, SST
<a href="#">83182</a>	2-qt Slim Fountain Jar, White



94000 w/ stainless jar and ice packs

## SPECIALTY DISPENSERS

- Dispense cold foods from an insulated vessel with ice packs
- Precise portions control food costs and ensure flavor consistency; 1-oz max portion adjusts in ¼-oz increments
- CSM pump prevents splashing for non-dairy creamer; MMS pump serves thicker foods like mayo or tartar sauce in a warmer environment
- Coordinate pump knob with store theme or contents within; specify color and text when ordering

<a href="#">CSM 94000</a>	Cold Food Dispenser, Thin
<a href="#">MMS 94070</a>	Cold Food Dispenser, Thick

## STAINLESS STEEL PUMPS

Setting the standard for durability, stainless steel provides years of service; replacement wear-parts like a spring and o-rings keep it operational indefinitely.

NSF-listed and clean-in-place certified, Server's stainless steel pumps have interchangeable engraved and colored knobs to help staff and patrons identify contents, coordinate with store themes or promote branded products. Simply specify color and text at time of order; black is standard.



## Fit to delight.

Dispense precise portions of dry foods, candies, cereals, sweeteners and seasonings. Countertop, wall-mounted or handheld dispensers fit perfectly into your workflow so you can serve better, faster.



**EXPAND & CREATE**

Flexible, adaptive designs encourage menu expansion and innovation.



**USER FRIENDLY**

Easy to operate both front and back of house.



**PORTION CONTROL**

Precise portions reduce waste and increase margins.

### Sweetener & Seasoning



### Food & Candy



**Speed, ease and efficiency — all in one simple station.**



**SWEETENER & SEASONING DISPENSERS**

- Portion dry, granular seasonings; serve in drop or spread pattern
- Mounted sweetener stations portion equal to packets

<a href="#">INS 87090</a>	Drop-Pattern Seasoning Dispenser
<a href="#">INS 87100</a>	Spread-Pattern Seasoning Dispenser
<a href="#">SWTS 80104</a>	Mounted, Triple Sweetener Station, 14-oz
<a href="#">SWTS 80102</a>	Mounted, Quad Sweetener Station, 14-oz

TRADE NAME	MODEL
InSeason™	INS
SweetStation®	SWTS



**DRY FOOD & CANDY DISPENSERS**

- Portion dry toppings and mix-in's from round or slim display canisters in wall-mounted stations
- SlimLine™ dispensers serve (3) toppings in 10-in. of space

<a href="#">DFD 88780</a>	Mounted, Quad Slim Station, 2-L
<a href="#">DFD 88760</a>	Mounted, Double Slim Station, 2-L
<a href="#">DFD 88750</a>	Mounted, Single Slim Station, 2-L
<a href="#">DFD 88770</a>	Mounted, Triple Slim Station, 2-L
<a href="#">DPD 86660</a>	Mounted, Triple Station, 2-L
<a href="#">DPD 86650</a>	Mounted, Triple Station, 1-L
<a href="#">DPD 86680</a>	Mounted, Single Dispenser, 2-L

TRADE NAME	MODEL
SlimLine™ Dispensers	DFD



## Hot and fresh, day and night.

Server Warmers reduce waste, maintain quality and save money — all while heating and serving fresh, delicious food all day long.



### FLAVOR SAVOR

Thermostats maintain temperature to ensure best flavor, first serving to last.



### RE THERMALIZATION

### SAFETY SIMPLE

NSF listed rethermalizers ensure food is quickly & safely heated to 165°F.



### RESPONSIBLY SERVED

Pouches serve up to 98% product evacuation from 97% less packaging.



Soup Warmers



Specialty Warmers



Topping Warmers

“The ConserveWell units make sense on two levels: they **save money on water** and will **reduce maintenance costs** because we won’t have to deal with clogged drains.”

Tim Reilley, Director of Facilities  
Frisch’s Big Boy Restaurants



## SOUP WARMERS

- Water-bath warmers with a 5-, 7-, or 11-qt inset and lid
- Twin and triple warmers with 5-qt insets and lid

<a href="#">FS-4 Plus 81000</a>	SST Warmer w/5-qt Inset & Hinged Lid
<a href="#">FS-7 84000</a>	SST Warmer w/7-qt Inset & Hinged Lid
<a href="#">FS-11 84100</a>	SST Warmer w/11-qt Inset & Hinged Lid
<a href="#">Twin FS-4 Plus 81200</a>	SST Warmer w/(2) 5-qt Insets & Lids
<a href="#">Triple FS-4 Plus 85900</a>	SST Warmer w/(3) 5-qt Insets & Lids

### SPOT-ON HOT

Maintain precise temperature without lifting a finger, even as product is depleted. Our Soup Warmers reduce waste, maintain quality and save money.



## TOPPING WARMERS

- Single warmers with a pump, ladle or squeeze bottles
- Twin warmers with pumps, ladles or both
- Merchandising warmers for topping cans or pouches

<a href="#">FSP 82060</a>	SST Warmer with Topping Pump
<a href="#">FS 82500</a>	SST Warmer with Ladle
<a href="#">Twin FSP 81230</a>	SST Warmer with (2) Topping Pumps
<a href="#">Twin FS 81220</a>	SST Warmer with (2) Ladles
<a href="#">FSPW-SS 81140</a>	SST Merchandiser with Pump
<a href="#">BSW-SS 86540</a>	SST Butter Merchandiser with Pump
<a href="#">94009</a>	Stainless Steel Jar, 3-qt
<a href="#">94008</a>	Storage Lid fits SST Jar 94009
<a href="#">SBW 86810</a>	SST Warmer w/(3) Squeeze Bottles
<a href="#">86809</a>	Heat Safe Squeeze Bottle, 16-oz
<a href="#">EZT-S 85790</a>	SST Warmer w/Pump for 48-oz Pouch
<a href="#">EZT 85899</a>	SST Warmer w/(2)Pumps; 48-oz Pouch

### CONVERT FOR GOOD

Better for your budget and the environment – our EZ-Topper® pouched topping solutions keep up with today's packaging evolution.

TRADE NAME	MODEL
Signature Touch™	SBW
Supreme™ Warmer	FSPW-SS, BSW-SS
EZ-Topper® Warmer	EZT-S, EZT

## SPECIALTY WARMERS

- Low-temp dipping warmers
- Butter warmer/mixer
- Adaptable 1/3-pan warmer
- Serving utensil holders
- Syrup warmers/servers

<a href="#">DI-1 92000</a>	Single Cone Dip Warmer
<a href="#">DI-2 92020</a>	Twin Cone Dip Warmer
<a href="#">DI-3 92040</a>	Triple Cone Dip Warmer
<a href="#">FS-2 82700</a>	Small Food Warmer
<a href="#">IS-1/3 86090</a>	1/3-Size Food Pan Warmer
<a href="#">SY 1.5 85480</a>	Syrup Warmer, 1½-gal
<a href="#">SY 84190</a>	Syrup Warmer, 3-gal
<a href="#">MNS 05578</a>	Butter Warmer/Mixer
<a href="#">CW-DI 87770</a>	Drop-In Utensil Holder with Timer
<a href="#">CW-DI 87760</a>	Drop-In Utensil Holder, no Timer
<a href="#">CW 87750</a>	Utensil Holder with Timer
<a href="#">CW 87740</a>	Utensil Holder, no Timer



### BETTER FROM THE START

Replace continuous-flow dipper wells with sustainable products like the ConserveWell® Utensil Holder – it uses only 600 gallons of water per year.

TRADE NAME	MODEL
IntelliServ® Warmer	IS-1/3
Mix-N-Serve™	MNS
ConserveWell®	CW-DI, CW

## Produce more productive.

Get the most out of your serving line and boost back-of-house productivity. Our serving stations keep your condiments, syrups and toppings on hand and organized, so you can craft all kinds of delicious variety in no time, while business keeps flowing smoothly.

### Squeeze Bottle Holders



### Mini Stations



### Tiered Stations



### Fountain Jar Stations







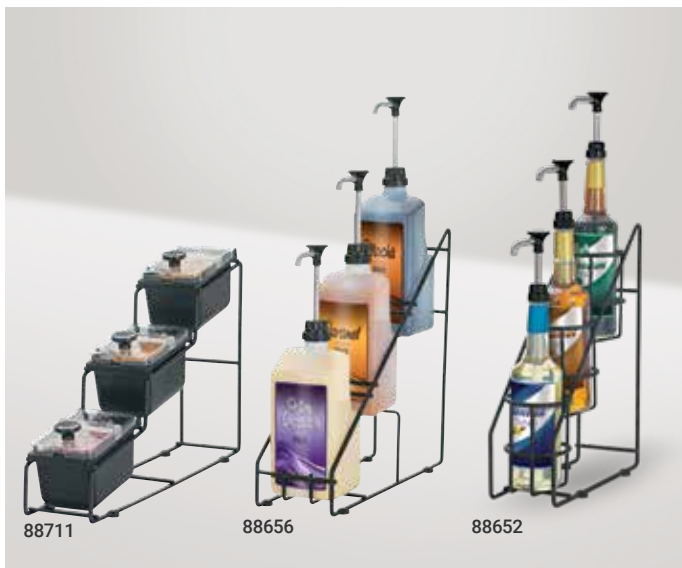
## SQUEEZE BOTTLE HOLDERS

- Cold table holders keep bottles 10°F colder than in pans
- Finishing station pairs a bottle holder with a countertop base

<a href="#">SBH-8 86996</a>	Drop-In Holder with (8) 16-oz FIFO™ Bottles
<a href="#">SBH-8 86974</a>	Drop-In Holder with (8) 16-oz, Tablecraft®
<a href="#">SBH-3 86831</a>	Drop-In Holder with (3) 16-oz, Tablecraft
<a href="#">87340</a>	Countertop Station w/(8) Tablecraft
<a href="#">86989</a>	16-oz FIFO Squeeze Bottle
<a href="#">86818</a>	16-oz TableCraft Squeeze Bottle

### BRING THE FLAVOR

to the comforting foods your customers crave with a squeeze bottle holder to keep those limited-time flavors handy and organized in your cold table or countertop prep area.



## TIERED SOLUTIONS

- Three-tiered, wire-framed racks for common food containers
- |                                   |  |
|-----------------------------------|--|
| <a href="#">WW-3 1/9 88711</a>    | (3) 41 oz, 1/9 - size jars, clear lids & spoons                    |
| <a href="#">WW-3, 64 oz 88656</a> | (3) 64 oz Jug Organizer (BP-1 88000 pumps shown, sold separately)  |
| <a href="#">WW-3, 1L 88652</a>    | (3) 1 L Bottle Organizer (BP-½ 88190 pumps shown, sold separately) |

### TIERED SOLUTIONS

Offer flavor variety in a small footprint with a stainless steel pump station or WireWise® racking.

TRADE NAME	MODEL
WireWise®	WW



## MINI STATION; 1/9-SIZE JARS

- Built around Server's 1/9-size jars to pack more in less space
- Includes base, 60-oz black jars, clear hinged lids and spoons

### CONFIGURE AS NEEDED

Customize with component pieces for all of your menu needs with our [mini station creation guide](#)

<a href="#">MB-4 87480</a>	SST Base w/(4) 60-oz Jars, Lids & Spoons
<a href="#">87203</a>	Black 1/9-Size Jar, holds 60-oz
<a href="#">87253</a>	Clear Hinged Lid, fits 1/9-Size Jar
<a href="#">100515</a>	Universal Ice Pack; fit (2) in MB-4 & MB-3

### DOUBLE YOUR DELICIOUS

Traditional 1/9-size pans are 4-in deep with a 35-oz capacity. Server's 1/9-size jars are 6-in deep and hold 60-oz; allowing you to hold more in less space.



## FOUNTAIN JAR STATIONS

- Insulated models or non-, countertop or drop-in applications
- Stainless steel pumps for thin or thick food dispensing needs serve precise portions and set the standard for durability

<a href="#">SR-2 82910</a>	(2) 3½-qt Jars & SST Syrup Pump Station
<a href="#">SR-3 82870</a>	(3) 3½-qt Jars & SST Syrup Pump Station
<a href="#">SR-4 82830</a>	(4) 3½-qt Jars & SST Syrup Pump Station
<a href="#">SB-2 79890</a>	Cold Station w/(2) Jars & Condiment Pumps
<a href="#">SB-3 83790</a>	Cold Station w/(3) Jars & Condiment Pumps
<a href="#">SB-4 83700</a>	Cold Station w/(4) Jars & Condiment Pumps
<a href="#">SB-3 DI 83860</a>	Drop-In Cold Station w/(3) Jars & SST Pumps
<a href="#">SB-4 DI 83720</a>	Drop-In Cold Station w/(4) Jars & SST Pumps
<a href="#">100515</a>	Universal Ice Pack; use (1) per Fountain Jar
<a href="#">82557</a>	White Polypropylene Fountain Jar; 3½-qt, 10-in

### COMPLETE OR CONFIGURE AS NEEDED

Swapping component pieces for new and exciting flavors is a breeze with our [Station Creation Guide](#).