



Models SR-2, SR-3, SR-4

PUMPS {STAINLESS STEEL} PUMP & NON-INSULATED BASE COMBOS

Date:

Project:

Quantity:

Item Number:



SR-2 82910



SR-3 82870 (shown with colored knobs)



SR-4 82830 (shown with colored knobs)

WHAT DO YOU DISPENSE?

-  THIN (syrops)
-  THICK (ketchup/mayo)
-  PARTICULATE (tartar sauce)



Bid Description

Server Products Syrup Rail combinations have a non-insulated stainless steel base with a brushed (#4) finish to reduce the visibility of fingerprints. Stainless steel FP-V fountain jar pumps feature a cast valve body with captured valve balls to prevent loss. A maximum portion of 1 ¼ oz (37 mL) per stroke can be reduced in 1/8 oz (3.7 mL) increments with supplied gauging collars. Rails include one plastic fountain jar, 10" (25.4 cm) deep per pump.

For custom dispensing solutions that allow up to six flavors in a single base, see Bar & Rail Components.

Standard Features

- Stainless steel construction with a brushed finish on base to reduce the visibility of fingerprints
- 1 ¼ oz (37 mL) maximum portion is adjustable in 1/8 oz (3.7 mL) increments—allows for Portion Optimization™
- Colored, engraved knobs are available upon request (contact customer service for options)
- See Bar & Rail Components, to create your own combination

Accessory Items

- Fountain Jar, Plastic, 10" (25.4 cm) Deep 82557
- Pump Lock (slides over lid & jar to hold together) 80443

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.

CAD Library

Individual CAD images are available 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.

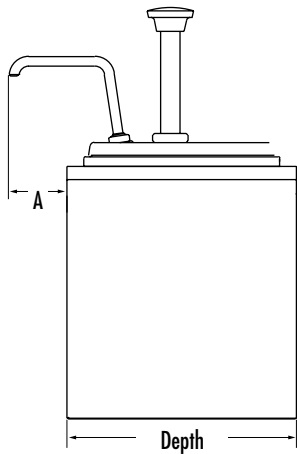
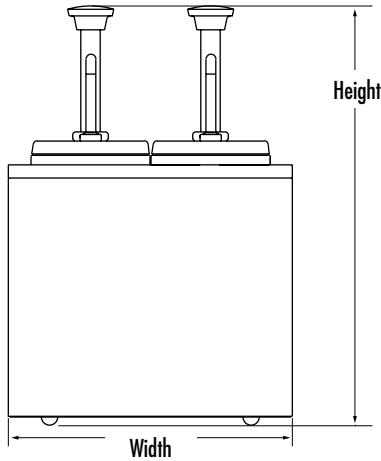
Specifications on reverse side



PUMPS {STAINLESS STEEL} PUMP & NON-INSULATED BASE COMBOS

Models SR-2, SR-3, SR-4

Syrup Rail Combos



Specifications

Construction	Stainless steel non-insulated base includes stainless steel FP-V 82120 pumps and plastic fountain jars, 10" (25.4 cm) deep.	
Capacity	3½ qt (3.3 l) per jar	
Dimensions	Height 16 1/16" (40.8 cm)	Depth 8 13/16" (22.4 cm)

Pump Key			
Model	SR-2	SR-3	SR-4
Complete	82910	82870	82830
Base (only)	82570	82600	82550
Pumps	(2) 82120	(3) 82120	(4) 82120
Jars	(2) 82557	(3) 82557	(4) 82557
Width	10 7/8" 27.6	15 1/2" 39.4	20 1/8" 51.1
Dim A Spout Depth	2 1/16" 5.2 cm	2 1/16" 5.2 cm	2 1/16" 5.2 cm
Weight Complete	13 lb 6 kg	18 lb 8.2 kg	22 lb 10 kg

Stainless Steel Pumps Quickly Pay For Themselves

Using a simple Portion Optimization™ feature, our stainless steel pumps can dispense what a menu item needs versus what standard equipment can provide. Currently, menus are created using the ¼ 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 ¼ 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
Cost/Portion	\$0.10	\$0.0875
Portions/Day	x 100	x 100
Serving Days/Year	360	360
Annual Cost	\$3,600	\$3,150

\$450.00
Annual Savings!

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!

