



# PUMPS {STAINLESS STEEL} FOOD CONTAINER DISPENSERS

Models CP-10  
CP-G

Date:

Project:

Quantity:

Item Number:



**CP-10 83000**



**CP-G 83120**



THIN THICK PARTICULATE  
See category tab for details.

## Bid Description

Server Products CP-10 and CP-G food container pumps dispense from a manufacturer's food container. Both stainless steel pumps are constructed with a cast valve body featuring captured valve balls to prevent loss. A maximum portion of 1 ounce (30 mL) per stroke can be reduced 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.

Dispense directly from a manufacturer's #10 can or Stainless Steel Jar 94009 with Model CP-10.

For a manufacturer's 1 gallon (3.8 L) jar, use Model CP-G with the corresponding lid size for your jar. Stainless steel lid threads directly on an 89, 110 or 120 mm jar opening.

## Standard Features

- Stainless steel construction
- Pump directly from a standard food container
- 1 oz (30 mL) maximum portion, now adjustable in 1/8 oz (3.7 mL) increments — allows for Portion Optimization™
- Colored, engraved knob is available upon request (contact customer service for details)
- Two cleaning brushes included for pump maintenance

## Accessory Items

- Stainless Steel Jar 94009
- Storage Lid, Black Plastic 94008

## Two Year Warranty

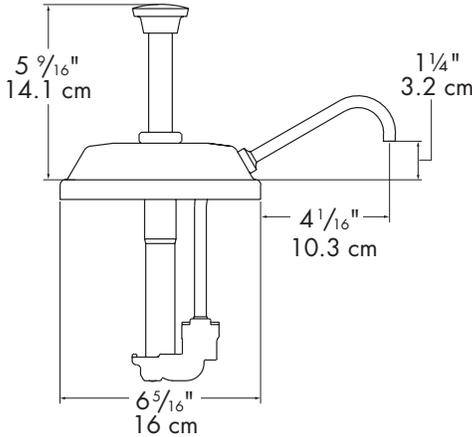
Server Products equipment is backed by a two-year limited warranty against defects in materials and workmanship. For a complete warranty statement, please see our website.



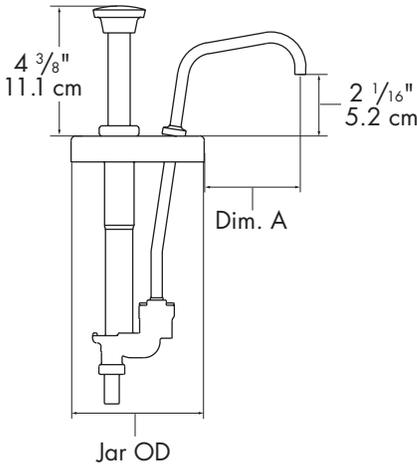
# PUMPS {STAINLESS STEEL} FOOD CONTAINER DISPENSERS

Models CP-10  
CP-G

## Condiment Pump CP-10 83000



## CP-G 83130, 83120 & 83110



## Specifications

Models	CP-10 83000	CP-G 89 83130	CP-G 110 83120	CP-G 120 83110
Height (above jar)	5 <sup>9</sup> / <sub>16</sub> 14.1	4 <sup>3</sup> / <sub>8</sub> 11.1	4 <sup>3</sup> / <sub>8</sub> 11.1	4 <sup>3</sup> / <sub>8</sub> 11.1
Lid Dia. or Jar	6 <sup>5</sup> / <sub>16</sub>	3 <sup>1</sup> / <sub>2</sub>	4 <sup>3</sup> / <sub>8</sub>	4 <sup>3</sup> / <sub>4</sub>
Outside Dim.	16	8.9	11.1	12.1
Dim. A	4 <sup>1</sup> / <sub>16</sub> 10.3	3 <sup>1</sup> / <sub>2</sub> 8.9	3 <sup>1</sup> / <sub>2</sub> 8.3	3 <sup>1</sup> / <sub>16</sub> 7.8
Capacity	3 quart 2.8 L	1 gallon 3.8 L	1 gallon 3.8 L	1 gallon 3.8 L

Weight 3 lb (1.4 kg)

FOB Richfield, Wisconsin 53076

## CAD Library

Individual CAD images can be downloaded from product pages on our website. We are also a member of The KCL CADalog with more than 100 other manufacturers. Our complete collection of CAD files can be purchased through Kochman Consultants, Ltd. at [kclcad.com](http://kclcad.com).

### Stainless Steel Pumps Quickly Pay For Themselves

Using a new Portion Optimization™ method, our stainless steel pumps can dispense what a menu item needs versus what standard equipment can provide. Currently, menus are created using the 1/4 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 a new gauging collar to allow the pump to dispense a smaller 1/8 ounce increment as well as the industry standard 1/4 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	Annual Savings
Cost/Portion	\$0.10	\$0.0875	<b>\$450</b> \$184 pump (sample list) pays for itself in 5 months!
Portions/Day	x 100	x 100	
Serving Days/Year	360	360	
Annual Cost	\$3,600	\$3,150	

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!

