

PUMPS {STAINLESS STEEL} INSET PUMPS

Models CP-5, CP-6½ CP-8½, CP-8½L CP-10½

Date: Project: Quantity: Item Number:







THIN THICK PARTICULATE

See category tab for details.

Bid Description

Constructed of stainless steel, each condiment pump features a rugged cast valve body and welded construction. Maximum stroke yields 1 ounce (30 mL) with gauging collars supplied to reduce yield in $\frac{1}{8}$ ounce (3.7 mL) increments. Vegetable insets are not included.

Each of the CP-5, 6½, 8½, and 10½ pumps are designed to fit directly on a standard size vegetable inset or baine marie. Standard knob is black. A CP-8½ lockable includes a hold down screw on the lid.

Standard Features

Durable stainless steel construction

1 oz (30 mL) maximum portion, now adjustable in ⅓ ounce (3.7 mL) increments — allows for Portion Optimization™

Colored, engraved knobs to identify flavors are available upon request. For options, contact customer service.

Condiment Dispenser Accessories

- ☐ 5" (12.7 cm) vegetable inset 81066
- \bigcirc 6½" (16.5 cm) vegetable inset 81031
- 8 ½" (21.6 cm) vegetable inset 84031
- \square 10 ½" (26.7 cm) vegetable inset 84131
- Spout-side cleaning brush 82526
- Cylinder-side cleaning brush 82049

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 web site.

CAD Library

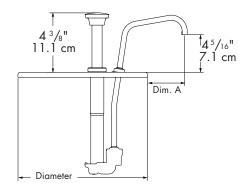
Individual CAD images can be downloaded from product pages on our web site. We are also a member of The KCL CADalog with more than 100 other manufacturers. Our complete collection of CAD files can be purchased through Kochman Consultants, Ltd. at kclcad.com.



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Condiment Pumps CP-5, CP-6½, CP-8½, CP-8½ L, and CP-10½



Specifications

Construction	Stainless steel pumps with rugged cast valve		
	body and welded construction.		

Dimensions Measurements are shown above inset.

Models		CP-5 83920	CP-6½ 83200	CP-8½ 83220	CP-10½ 83240
Capacity		2.5 qt	4 qt	7 qt	11 qt
		2.4 L	3.8 L	6.6 L	10.4 L
Dim. A	in	3 5/8	2 11/16	2 3/4	2 3/4
	cm	9.2	6.8	7	7
Lid	in	5 ⁵ / ₈	7 %16	9 %16	113/8
Dia.	cm	14.3	19.2	24.3	28.9
Cutout	in	5	6 1/2	8 1/2	101/2
Dia.*	cm	12.7	16.5	21.6	26.7
Weight		3 lb	3 lb	4 lb	5 lb
		1.4 kg	1.4 kg	1.8 kg	2.3 kg

^{*} Dimension varies according to inset mfg.

Option

CP-8½ Lockable 83910. Fits a 7 qt. (6.6 L) inset the same as CP-8½, except includes a hold down screw on the lid.

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 ¼ ounce portion increments standard pumps and ladles offer. However, simply by reducing the portion by ⅓ 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 $\frac{1}{16}$ ounce increment as well as the industry standard $\frac{1}{16}$ 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 ($\frac{1}{8}$ oz)

Portion Size	1 oz	7/8 oz_	Annual Savings
Cost/Portion	\$0.10	\$0.0875	\$450
Portions/Day	x 100	x 100	\$179 pump (sample list)
Serving Days/Year	360	360	pays for itself in just
Annual Cost	\$3,600	\$3,150	4.77 months!

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!

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