



S E R V E R

SERVE BETTER™

# PUMPS: STAINLESS STEEL INSET PUMPS

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

## WHAT DO YOU DISPENSE?

- ◊ THIN • fountain syrups • liqueur • hot or soy sauce
- THICK • ketchup • mustard • mayo • bbq sauce
- PARTICULATES • tartar sauce • Thousand Island



CP-8½ 83220



CP-8½ LOCKABLE

## BID DESCRIPTION

Server Products CP model pumps dispense directly from a vegetable inset with corresponding lid diameter. Each stainless steel pump is constructed with a cast valve body featuring captured valve balls to prevent loss. A maximum portion of 1 oz (30 mL) per stroke can be reduced in ⅛ oz (3.7 mL) increments with supplied gauging collars. Pump knob can be colored and engraved to label contents; black is standard.

Dispense from a 2.5 qt (2.4 L) vegetable inset with CP-5, 4 qt (3.8 L) inset with CP-6½, 7 qt (6.6 L) inset with CP-8½ or CP-8½ Lockable and an 11 qt (10.4 L) inset with CP-10½. The CP-8½ Lockable model is secured with a hold down screw along the rim. Vegetable inset is sold separately.

## STANDARD FEATURES

- Stainless steel construction
- 1 oz (30 mL) maximum portion, now adjustable in ⅛ oz (3.7 mL) increments — allows for Portion Optimization™
- Colored, engraved knob is available upon request (contact customer service for details)
- Cleaning brushes are included for pump maintenance

## ACCESSORY ITEMS

- 5" (12.7 cm), 2.5 qt (2.4 L) Vegetable Inset 81066
- 6½" (16.5 cm), 4 qt (3.8 L) Vegetable Inset 81031
- 8½" (21.6 cm), 7 qt (6.6 L) Vegetable Inset 84031
- 10½" (26.7 cm), 11 qt (10.4 L) Vegetable Inset 84131

## TWO YEAR WARRANTY

Server Products equipment is backed by a two-year limited warranty against defects in materials and workmanship. For a copy of our complete warranty statement, please refer to [server-products.com](http://server-products.com).



**2** YEAR  
WARRANTY

Click here to buy now!

**Central**  
RESTAURANT PRODUCTS

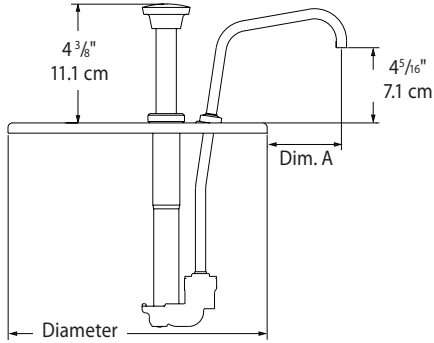
**1-866-285-1252**

SPECIFICATIONS ON REVERSE SIDE

# PUMPS: STAINLESS STEEL INSET PUMPS


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

INSET PUMPS CP-5, CP-6½,  
CP-8½, CP-8½L & CP-10½



## CAD LIBRARY

Individual CAD images can be downloaded 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](http://kclcad.com).

MODELS 	CP-5 83920	CP-6½ 83200	CP-8½ 83220	CP-10½ 83240
Capacity	2.5 qt 2.4 L	4 qt 3.8 L	7 qt 6.6 L	11 qt 10.4 L
Dim. A	3 5/8" 9.2 cm	2 11/16" 6.8 cm	2 3/4" 7 cm	2 3/4" 7 cm
Lid Dia.	5 5/8" 14.3 cm	7 9/16" 19.2 cm	9 9/16" 24.3 cm	11 3/8" 24.3 cm
Cutout Dia.	5" 12.7 cm	6 1/2" 16.5 cm	8 1/2" 21.6 cm	10 1/2" 26.7 cm
Weight	3 lb (1.4 kg)	3 lb (1.4 kg)	4 lb (1.8 kg)	4 lb (1.8 kg)
Option	* Dimension varies according to inset mfg. CP-8 1/2" Lockable 83910 for a 7 qt (6.6 L) inset includes a hold down screw on the lid.			

FOB RICHFIELD, WISCONSIN 53076

### Stainless Steel Pumps Quickly Pay For Themselves

Using a simple 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 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	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!