

PUMPS/DISPENSERS

INSEASON™ DISPENSER

Model INS



INS 87100 & 87090 (Spread & Drop)
INSEASON™

BID DESCRIPTION

The InSeason™ dispenser is constructed of Polysulfone that is rated up to 450°F (232°C). The InSeason™ dispenser comes with (3) interchangeable portion triggers. The triggers are constructed of Acetal that is rated up to 300°F (149°C). High temperature ratings allow the InSeason™ dispenser to be placed near heat sources in the kitchen.

Capacity is ten ounces (296 mL) of granular seasoning. To operate, hold InSeason™ dispenser over target and compress portion trigger.

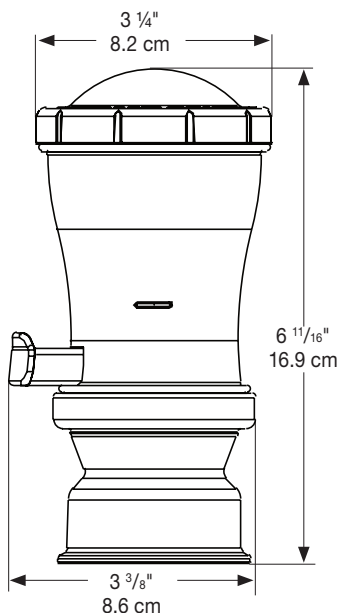
INS 87100 has a wide cone spread pattern for large area applications such as french fries while the INS 87090 has a 4" (10 cm) drop pattern for precise targets such as a hamburger patty.



2 YEAR
WARRANTY

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.



STANDARD FEATURES

- Durable Polysulfone and Acetal construction is lightweight, has a high temperature rating and is dishwasher safe
- (3) interchangeable portion triggers are easy to install:
INS 87100 (Spread) - ¼ tsp (1.23 mL), ⅓ tsp (1.64 mL) and ½ tsp (2.46 mL)*
INS 87090 (Drop) - ¼ tsp (1.23 mL), ⅛ tsp (.6 mL) and 1/16 tsp (.31 mL)*
- Dispenses granular seasonings with accuracy; seasoning level is visible through translucent container
- Indicator line for easy visual cue for refilling

SPECIFICATIONS

MODEL	INS (Spread) 87100	INS (Drop) 87090
Height	6 11/16" 16.9 cm	6 11/16" 16.9 cm
Width	3 1/4" 8.2 cm	3 1/4" 8.2 cm
Depth	3 3/8" 8.6 cm	3 3/8" 8.6 cm
Capacity	10 oz 296 ml	10 oz 296 ml
Weight	1 lb .5 kg	1 lb .5 kg

*Portion volume may vary depending on seasoning manufacturer.

FOB RICHFIELD, WISCONSIN 53076